

INFINITELY YOU

UNFORGETTABLE, INSPIRED BY YOU.



MARRIOTT
CHICAGO DOWNTOWN
MAGNIFICENT MILE

CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE®

540 N. MICHIGAN AVE, CHICAGO, IL 60611

T: 312.836.0100 | F: 312.245.6962

ChicagoMarriottDowntown.com



YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR AN EVENT DESIGNED
UNIQUELY BY YOU, CHICAGO MARRIOTT DOWNTOWN WILL EXCEED
EVERY EXPECTATION. WITH INSPIRING SPACES AND CREATIVE
MENUS, OUR EXCEPTIONAL TEAM CAN OFFER EVERYTHING YOU
NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.



YOUR RECEPTION

SAVOR THE LOVE IN EVERY BITE AS 95% OF OUR DISHES ARE MADE FROM SCRATCH ON-SITE, FEATURING FRESH, LOCALLY SOURCED INGREDIENTS. TOGETHER WE'LL CRAFT THE WEDDING OF YOUR DREAMS THAT WILL MAKE LASTING MEMORIES.



WEDDING PACKAGES

SAVOR | 265

4-Hour luxury hosted bar
Signature drink
Four butler-passed hors d'oeuvres
Choice of chivari chairs or chair covers with sash
Satin Lamour linen in color of your choice
Champagne toast
Soup or salad
Entrée with vegetable and starch
Signature bread service
Tablesides wine service
Custom wedding cake
Coffee and tea station
Choice of sweets table or late night snack

ADORE | 242

4-Hour premium hosted bar
Signature drink
Four butler-passed hors d'oeuvres
Choice of chair covers with sash
Champagne toast
Soup or salad
Entrée with vegetable and starch
Signature bread service
Tablesides wine service
Custom wedding cake
Coffee and tea station

DEVOTION | 219

4-Hour premium hosted bar
Four butler-passed hors d'oeuvres
Champagne toast
Salad
Entrée
Signature bread service
Tablesides wine service
Custom wedding cake
Coffee and tea station

RECEPTION

HORS D'OEUVRES

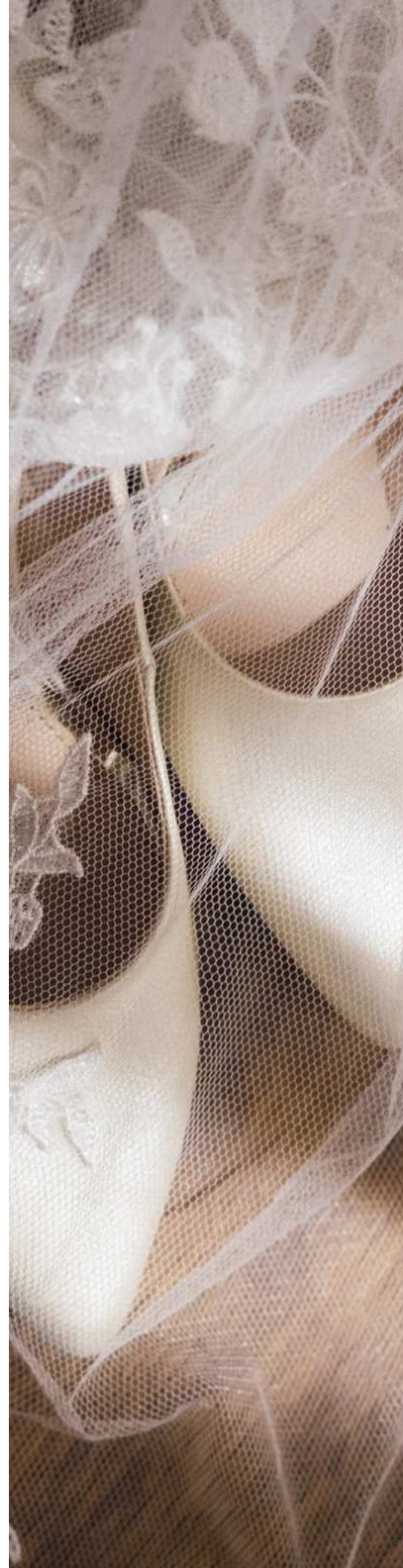
COLD

Antipasti skewer (gf, df, nf, v)
Mushroom toast, brioche, pickled pearl onion, mustard seed (v, nf)
Heirloom tomato bruschetta, basil, balsamic, goat cheese (v, nf)
Rosemary shortbread, whipped squash, feta, thyme (v, nf)
Beef tenderloin, Boursin, balsamic onion, crostini (nf)
Crab avocado salad (nf, df, gf)
Five spiced tuna, cucumber, shoyu, salmon roe (nf, df)
Smoked salmon tartar, dill aioli (nf, df, gf)
Shrimp cocktail shooter (nf, df, gf)
Avocado toast, pickled shallot, bread shard, everything spice (nf, df, v)
Crab roll, brioche bun (nf)
Beef carpaccio, shaved parmesan, Maldon, shaved egg (nf)

HOT

Bacon wrapped scallops, maple glaze (nf, df, gf)
Vegetable samosa (nf, df, vgn)
Cranberry and brie en croute (nf, v)
Short rib crostini, sweet onion, pickled mustard seeds (nf, df)
Beef wellington, duxelles, puff pastry (nf)
Spanakopita (df, v)
Chicken satay, sweet soy (nf, df)
Smoked chicken empanada, queso crema (nf)
Beef empanada, queso crema (nf)
Vegetable spring rolls, sweet chili sauce (nf, gf, df, vgn)
Edamame potstickers, ponzu sauce (nf, df, vgn)
Pork potstickers, spiced ponzu sauce (nf, df)
Macaroni and cheese croquettes (nf, v)
Onion tart, whipped goat cheese (nf, v)
Pop up oysters, maître d' butter (gf, lf) +6 per oyster

Additional hors d'oeuvres available for purchase
gf – gluten free | lf – lactose free | v – vegetarian | nf – nut free |
df – dairy free | vgn – vegan





RECEPTION

ACTION STATIONS

Select one – pricing reflects additions to packages based on one hour of service

PASTA STATION | 44

SELECT TWO TYPES OF CHEF-CRAFTED PASTA:

Herb rotini (nf, df, v)

Saffron orecchiette (nf, df, v)

Cheese tortellini (nf, v)

SELECET TWO TYPES OF HOUSE-MADE SAUCES:

Veal Bolognese (nf, gf)

Local plum tomato basil (nf, df, vgn)

Quatre formaggio (nf, gf, v)

ACCOMPANIMENTS:

Bay shrimp, scallops, grilled chicken, roasted peppers, sautéed mushrooms, marinated artichoke hearts (nf, df), chili flakes, fresh basil, shaved local grana

RISOTTO MARTINI STATION | 39

SELECT TWO TYPES OF "RISOTTO":

Arborio rice (nf, gf)

Pearled barley (nf)

Whole grain farro (nf)

ACCOMPANIMENTS:

Smoked chicken, roasted pearl onions, English peas, parmesan cheese, foraged mushrooms, grilled peperonata

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RECEPTION

ACTION STATIONS

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ASIAN STREET FOOD STATION | 48

ALL PRESENTED IN SMALL PLATES:

GREEN PAPAYA SALAD (DF, GF, VGN)
Tamarind dressing, crushed peanuts

SHRIMP SPRING ROLLS (DF)
Peanut and XO dipping sauce

COLD SOBA NOODLE SALAD (DF)
Duck confit, plum sauce

Add selection of maki or nigiri | +14 - 16

MEXICAN STREET TACO STATION | 53

SELECT TWO TYPES OF TACO FILLING:

Chili braised beef (nf, df)
Carnitas pork (nf, df, gf)
Ranchero-style chicken (nf, df, gf)
Vegetarian (nf, df, gf, vgn)

ACCOMPANIMENTS:

Warm corn tortillas (nf, df, gf, vgn)
Guajillo salsa (nf, df, gf, vgn)
Crema (nf, gf, v)
Cilantro, limes, onions
Guacamole (nf, df, gf, vgn)

Add achiote marinated shrimp (df, gf) | +5

RECEPTION

ACTION STATIONS

Select one – pricing reflects additions to packages based on one hour of service

CARVING STATION | MP

SELECT ONE SIGNATURE CARVED ITEM:

PEPPERCORN CRUSTED BEEF TENDERLOIN (NF, DF, GF)

Truffled artichokes (nf, df, gf, vgn), chipotle shallot (nf, df, gf, vgn), béarnaise (nf, gf, v), sourdough rolls (df, v)

HERB ROASTED TURKEY (NF, DF, GF)

Buttermilk mashed potatoes (nf, gf), orange cranberry relish (vgn, df, nf, gf), gravy (gf, nf), multi-grain rolls

SLOW ROASTED PORCHETTA (NF, DF, GF)

Garlic herb stuffed (nf, df, gf), apple sage butter (nf, gf), brioche rolls (nf, v)



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DINNER OPENINGS

SOUP

LOBSTER BISQUE (NF, GF) | +12

Sherry, lemongrass, lobster roe, radish salad

FOREST MUSHROOM BISQUE EN CROUTE
(NF, GF, V)

Tarragon crème fraîche

CLASSIC FRENCH ONION (NF)

Bread shard, gruyere

CAULIFLOWER COCONUT (NF, DF, GF, VGN)

Kefir lime, cilantro, fresno pepper



SALADS

ROASTED FOREST MUSHROOM (NF, GF, V)

Arugula, red endive, chèvre, preserved lemon
vinaigrette

BEET AND BURRATA SALAD (GF, V)

Pine nut, arugula, local beets, citrus vinaigrette

FARMER'S GREENS (GF, V)

Roasted apples, candied pecans, chèvre,
pomegranate vinaigrette

ASPARAGUS SALAD (NF, GF, V)

Arugula, grilled asparagus, pea tendrils, shaved
radish, verjus vinaigrette

MELON AND PROSCIUTTO (NF, GF)

Crispy la quercia prosciutto, sweet melon,
arugula, gorgonzola dolce, balsamic

ENHANCEMENTS

RICOTTA GNOCCHI (NF, V) | +9

Local grana, chanterelles, lacinato, brodo

CHILLED LOBSTER SALAD (NF, GF) | +18

Butter poached lobster tail, frisée, baby fennel,
breakfast radish, champagne tarragon
vinaigrette

STEAK CARPACCIO (NF, GF) | +14

Thinly sliced seared beef, arugula, citrus
segments, shallot, caper vinaigrette

DINNER ENTREES

ENTREES

HERBED FREE RANGE CHICKEN (GF, NF)
Yukon gold whipped potatoes, charred broccolini,
truffled jus

ROASTED CHICKEN (GF, NF)
Garlic and thyme potato puree, charred confit
tricolor carrots, coriander and chervil jus

BRAISED SHORT RIB (GF, NF) | +6
Truffle whipped potatoes, baby vegetables, red
wine glaze

SEARED SCOTTISH SALMON (NF, DF)
Toasted fregola, saltado, aji verde

PAN ROASTED HALIBUT (GF, NF)
Sunchoke puree, fava, pea and baby leek, pickled
fresno and radish, fennel vinaigrette

PORCINI RISOTTO (GF, NF)
Seared diver scallop, forest mushrooms, crispy
prosciutto

PAIN D'EPICES GRILLED EGGPLANT (GF, NF, VGN)
Quinoa, tomatillo, preserved lemon, chermoula,
crispy shallot

CREAMY POLENTA (NF, GF)
Mushroom and sausage ragù, crispy kale

BRANZINO A LA PLANCHA (NF) | +12
Couscous, seasonal succotash, vierge

GRILLED FILET OF BEEF (NF, GF) | +14
Roast garlic whipped potatoes, roasted foraged
mushrooms, haricot vert, peppercorn glaze

ENHANCEMENTS

DUET PLATE:
4 oz. North Atlantic lobster tail | MP
Jumbo prawns | +21
Salmon filet | +14
Petit filet | +17

SAUCES:
Sauce choron | +5
Béarnaise | +5
Bone marrow butter | +5
Au poivre | +5

Curate custom menus from above offerings with our chef.

gf – gluten free | lf – lactose free | v – vegetarian | nf – nut free | df – dairy free | vgn – vegan



SWEETS

CHEF-CRAFTED CAKE

Three tiered wedding cake

FLAVORS

Yellow cake, devils food, white cake, red velvet, pumpkin, banana, almond, olive oil, carrot, pistachio, lemon, chocolate (gf, v)

FILLINGS

CUSTARD:

Vanilla, passionfruit, mango, raspberry, lemon, key lime, coconut, German chocolate

MOUSSE:

Peanut butter, strawberry, chocolate, caramel, hazelnut, pistachio, raspberry, coffee

FRUIT COMPOTE OR JAM:

Raspberry, strawberry, apricot, cherry, blueberry, apple

FROSTINGS

BUTTERCREAM:

Vanilla or chocolate

GANACHE:

Dark chocolate, white chocolate, passion fruit, coffee, raspberry, hazelnut

Fondant assorted colors*

*Additional charge as per final design

Custom and gluten free options available upon request.

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SWEETS

SWEETS TABLE

CHOICE OF FIVE

Mini vanilla crème brûlée spoons
 Dark chocolate caramel tart, sea salt
 Mini vanilla and chocolate cheesecake
 Samoa cheesecake bites
 Assorted whoopee pies
 White chocolate mousse cream puffs
 Chocolate dipped strawberries
 Assorted French macaroons

PLATED DESSERTS | 14

PER PERSON UPGRADE

Flourless dark chocolate cake with raspberry coulis (gf)
 Pistachio layer cake with pistachio buttercream and white chocolate cigarette (gf)
 Chocolate raspberry buttercream layer cake with chocolate and raspberry sauces
 Chocolate salted caramel tart with caramel sauce
 Creamy vanilla cheesecake with graham cracker crust and berry compote
 S'more tart, semisweet chocolate ganache, house-made marshmallow topping
 Lemon meringue tart with lemon curd sauce
 Raspberry almond cream tart

*Additional charge as per final design

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EVENING ENHANCEMENTS

LATE NIGHT SNACK

Select one – pricing reflects additions to packages based on one hour of service

SAVORY

TRIO OF SLIDERS | 51

House-ground burger, cheddar cheese, ice box pickle, garlic aioli, brioche bun (nf) Carolina BBQ pulled pork, crispy onions, Carolina BBQ sauce, pretzel bun (nf, df) fried chicken, hot sauce aioli, ice box pickle, corn duster roll (nf) house-made potato chips (nf, gf, df)

CHIPS AND DIP | 23

Sweet onion dip (nf, gf), house-made salsa (nf, df, gf, vgn), guacamole (nf, gf, df, vgn) house-made flour tortilla (nf, df, vgn) and potato chips (nf, df, gf, vgn)

PIZZA | 40

Assorted focaccia style pizza bites (nf)

POPCORN | 23

Freshly popped popcorn including classic butter, truffle, and Chicago mix (gf)

QUESADILLA BAR | 51

Shrimp, shredded chicken, beef and cheese quesadillas with pico de gallo, whipped sour cream, guacamole, salsa, and fresh cilantro

SWEET

MINI CUPCAKES | 29

Triple chocolate, banana with milk chocolate frosting, vanilla with vanilla cookie frosting, red velvet with cream cheese frosting

DOUGH LOCO | 40

Assorted specialty doughnuts
Donut Wall | +460

CHOCOLATE DIPPED STRAWBERRIES | 102

Priced per dozen

COOKIES AND MILK | 29

Assorted fresh baked cookies, chocolate milk, 2% milk, almond milk (v)

BUILD YOUR OWN SUNDAE* | 40

Two flavors of ice cream, chocolate sauce, caramel sauce, strawberry compote, chocolate shavings, chopped peanuts, mini-marshmallows, whipped cream, and cherries (gf)

*Attendant required at 300 each

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BRUNCH

NEWLYWED | 69

PER PERSON

Steel cut oatmeal (nf, df, vgn)
Cold cereal or house-made granola, milk, and yogurt
Fresh fruit, berries
Cage-free scrambled eggs (nf, df, gf)
Crisp bacon (nf, df, gf)
House-made breakfast sausage (nf, df, gf)
home-style breakfast potatoes (nf, df, gf, vgn)
Pastry selection includes our house-made croissants, Danish, muffins, and select breakfast breads
House-made jams, jelly, whipped butter, and our signature rooftop honey
Fruit juice, coffee, or tea

ENHANCEMENTS

CAGE FREE EGG OMELET STATION | 29

Spinach, tomatoes, onion, asparagus, jalapeños bell peppers, mushrooms, arugula, kale, olives, tomatillo, tomato salsa, ham, bacon, sausage, chicken sausage, cheddar, swiss, mozzarella, feta

SWEET AND SAVORY CREPE STATION | 23

Strawberry mascarpone, sabayon sauce
Prosciutto ham and gruyere, béchamel sauce
Chicken tinga and queso fresco, fire roasted salsa

HOUSE SALAD | 14

Select locally sourced ingredients, herb dressing

CARVED HONEY SMOKED HAM* | MP

Buttermilk biscuits, local honey butter

ROASTED TOMATO AND SPINACH FRITTATA | 14

Smoked tomato choron sauce

MIMOSA | 17

*Attendant Fee at 300 each

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YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS. WE WILL ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

EVENT DETAILS

CEREMONY

Say "I do" in the perfect setting. Designated ceremony space will be offered at \$10 per person. Rehearsal space (based on availability), dressing rooms, wired microphone, staging, and banquet chairs are included.

CRAFTED

The culinary culture of the Chicago Marriott Downtown's scratch kitchen is the perfect venue for those personalized epicurean desires. Our talented chefs will partner with you on dietary aversions and to specially customize your dining experience upon request.

TASTE

The Chicago Marriott Downtown is excited to take you on a culinary adventure. Your complimentary tasting up to 4 people can be scheduled with your event manager and in consultation with the hotel's culinary team.

STAY

The Chicago Marriott downtown is pleased to offer reduced guestroom rates based on availability.

REWARDS

Indulge in added benefits. You will receive (3) points for every dollar spent on hotel food and beverage, and guest rooms (if ten or more rooms are utilized during your stay) up to 50,000 points.

COAT CHECK

The Chicago Marriott Downtown is pleased to offer a coat check attendant at \$300 each.

VENDORS

All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require such vendor to provide hotel an indemnification agreement and proof of insurance.

EVENT MINIMUM

The hotel does not charge a room rental but a food and beverage minimum requirement will apply to your event. The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) or a minimum package price per person. This minimum may vary based upon the day of the week and date of interest. Only food and beverages ordered through the hotel will apply. Hotel will require a deposit at the time of contract signing.

PRICING

All menu pricing provided is prior to a taxable service charge (currently 25%) and sales tax (current sales tax). sales tax and service charge are subject to change.

PARK

Hotel parking is conveniently located adjacent to the hotel at the northwest corner of 50 E. Ohio Street. the hotel offers both over night and hourly valet and self-parking.

PREFERRED VENDORS

EVENT PRODUCTION

ENCORE-AV (in-house)
312-245-4746

PHOTOGRAPHY AND MEDIA

Andre LaCour Photography
www.andrelacour.com
773-485-0841

figMEDIA
www.figgy.net
773-466-8800

Edward Fox
www.edwardfox.com
773-736-0200

TRANSPORTATION

Signature Transportation
www.signaturetg.com
312-625-9100

Windy City Transport
www.windycitylimos.com
866-94-WINDY

Midwest Transit System
www.midwesttransitsystem.com
708-448-7822

DESTINATION MANAGEMENT

Kuoni
www.kuoni-dmusa.com
708-330-5522

FLORAL AND DESIGN

Yanni Design Studio
312-335-9999
www.yannidesignstudio.com

Flowers for Dreams
www.flowersfordreams.com
312-620-1410

Juliet Tan Floral Design
www.juliettanfloraldesign.com
773-712-1523

HMR Designs
www.hmrdesigns.com
773-782-0800

LINEN, CHAIRS, AND CHAIR ACCESSORIES

Elite Chair Covers
www.elitechaircovers.com
708-233-9191

MUSIC

Okyne Media
www.okynemedialab.com
800-996-5963

figDEEJAY
www.figgy.net/deejay
773-466-8800

Toast and Jam
www.toastandjamdjs.com
773-687-8833

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LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE **CHICAGO MARRIOTT
DOWNTOWN**. OUR EXPERTS
WILL GO ABOVE AND
BEYOND TO MAKE YOUR
VISION, YOUR **TASTES**,
YOUR **DREAMS** COME TRUE
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