



YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, **CHICAGO MARRIOTT DOWNTOWN** WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.



SETTINGS BY US, INSPIRED BY YOU.



CHICAGO MARRIOTT DOWNTOWN
MAGNIFICENT MILE®

540 N MICHIGAN AVE, CHICAGO, IL 60611
T 312.836.0100 F 312.245.6929
Chicagomariottdowntown.com





YOUR RECEPTION

EAT, DRINK, AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE
CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE CAKE SO
THAT YOU CAN TAKE CARE OF THE MEMORIES.

CHICAGO MARRIOTT DOWNTOWN WEDDING PACKAGE

All you ever wanted, and more. From intimate gatherings to grandiose celebrations, everything you need to create the perfect Chicago wedding is just steps away from our city's finest shopping, dining, and entertainment. Located on the famed Magnificent Mile the Chicago Marriott Downtown is the ideal destination on your special day.

The Chicago Marriott Downtown provides a truly unique culinary adventure. For over a decade we've instilled a culinary culture of farm to table dining for as little as ten guests or up to 1000. We are proud to say that 95% of your guests culinary experience is created from scratch on site, with a level of unmatched precision. Executive Chef Frank Sanchez and his expert culinary team will ensure that every detail is passionately curated from the minute your guests arrive.

SAVOR – \$180

- butler passed Champagne
- 5 ½ hour luxury liquors hosted bar
- signature drink
- five (5) butler passed hors d'oeuvres
- one (1) reception station
- choice of chiavari chairs or chair covers with sash
- satin lamour linen in color of your choice
- custom menu cards

DINNER TO INCLUDE

- champagne toast
- soup
- salad
- entrée
- artisanal bread service
- wine service
- custom wedding cake
- enhanced coffee and tea station
- choice of sweets table or late night snack

ADORE – \$160

- 5 ½ hour top shelf hosted bar
- signature drink
- five (5) butler passed hors d'oeuvres
- choice of chair covers with sash

DINNER TO INCLUDE

- champagne toast
- soup
- salad
- entrée
- signature bread service
- select wine service
- custom wedding cake
- coffee and tea station
- choice of sweets table or late night snack or reception station

DEVOTION – \$135

- 5 ½ hour top shelf hosted bar
- four (4) butler passed hors d'oeuvres

DINNER TO INCLUDE

- champagne toast
- salad
- entrée
- signature bread service
- select wine service
- custom wedding cake
- coffee and tea station
- choice of sweets table or late night snack or reception station

children's menus available (12 and under) starting at \$45.

CHICAGO MARRIOTT DOWNTOWN

RECEPTION

HORS D'OEUVRES - COLD

antipasti skewer gf
pickled beets, farmer's cheese, garden herb, canapé cup v
summer vegetable bruschetta, tostones v, gf
roasted asparagus, radish, goat cheese, crusty bread v
chili watermelon cube, feta, mint v, gf
ahi tuna tartar, crispy wonton, wasabi aioli df
smoked salmon on pumpernickel toast, chive crème fraiche
smashed avocado, prosciutto, pickled shallots, bread shard df
mini lobster roll, house made croissant, lemon tarragon, frisee
shrimp cocktail gazpacho shooter gf, lf
beef tartar spoon, cabernet mustard, crispy capers gf, lf

HORS D'OEUVRES - HOT

short rib crostini, onion marmalade df
honey garlic chicken skewer df
chorizo empanada, cilantro aioli
french onion soup boule
moroccan lamb meatball, pomegranate glaze df
mushroom and prosciutto palmier, parsley, chutney
blue crab cake, caper remoulade
zucchini and goat cheese tart v
bacon wrapped dates, pepper jam df
mac and cheese croquettes v
pop up oysters, maître d' butter (+2 per oyster) gf, lf

additional hors d'oeuvres available for purchase
gf– gluten free / lf – lactose free / v – vegetarian

ACTION STATIONS

select one (1) – pricing denotes additions to packages based on one (1) hour of service

CARVING STATIONS – market price

select one signature carved item:

horseradish-crusting round of beef, horseradish crema, artisan rolls
herb-roasted turkey, orange cranberry relish, sourdough rolls dijon-honey
glazed duroc pork, creole mustard sauce, parker house rolls

POTATO MARTINI BAR \$25

select two types of whipped potatoes:

sour cream and chive, ancho chili, roasted garlic and herb,
or roasted red bell pepper

accompaniments:

cheddar cheese, chives, sour cream, bacon, blue cheese crumbles,
pico de gallo, sauteed mushrooms, warm smoked gouda fondue
add shrimp scampi or smoked bay scallops \$5.00 per person

PASTA STATION \$27

select two types of chef crafted pasta:

herb rotini, saffron penne or cheese tortellini

choose two types of housemade sauces:

local plum tomato basil, spinach alfredo, or pesto cream

accompaniments:

broccoli florets, bay shrimp, scallops, grilled chicken, roasted peppers,
mushrooms, artichokes, chili flakes, torn garden basil, shaved parmesan

RISOTTO MARTINI STATION \$27

select two types of "risotto":

italian arborio rice, pearled barley, whole grain farro, brown rice

accompaniments:

smoked chicken, roasted pearl onions, english peas, parmesan cheese,
foraged mushrooms, mixed garden herbs, grilled peperonata

ASIAN STREET FOOD STATION \$30

all presented in small plates:

green papaya salad with tamarind dressing and crushed peanuts

shrimp spring rolls with peanut and XO dipping sauce

cold soba noodle salad with duck confit and plum sauce

build your own ramen station:

ramen noodles, vegetable stock, rich pork dashi, chicken paitan
crisp pork belly, 6 ½ minute egg, fish cake, toasted sesame seeds, nori,
spring onion, chili-garlic paste, bamboo shoots, scallions, pickled shitake

add selection of sushi offerings (maki or nigiri) from \$8-\$10 per piece

CHICAGO MARRIOTT DOWNTOWN

DINNER OPENINGS

SOUPS

**poured tableside*

lobster bisque with lobster salad gf

forest mushroom bisque, porcini oil gf, v

smoked onion soup, wisconsin blue crostini

herbed cauliflower soup, crispy capers, chives gf, v

SALADS

BELGIAN ENDIVE

pancetta, goat's cheddar, honey pine nut brittle, arugula,
sherry vinaigrette gf

BURATTA SALAD

french beans, cherry tomatoes, heirloom beets gf, v

FARMER'S GREENS

farmer's choice lettuce, shaved pecorino, polenta crisp, radish, verjus vinaigrette gf

ASPARAGUS SALAD

arugula, grilled asparagus, pea tendrils, shaved egg, lemon buttermilk dressing gf

MELON AND PROSCIUTTO

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

ENHANCEMENTS

CHILLED LOBSTER SALAD

(+\$8 per person)

vanilla poached lobster tail, frisee, baby fennel, champagne gelee, tarragon vinaigrette gf

STEAK CARPACCIO

(+\$4 per person)

thinly sliced seared beef, gem lettuce leaves, citrus segments, cabernet mostarda gf

gf – gluten free / lf – lactose free / v – vegetarian

CHICAGO MARRIOTT DOWNTOWN

DINNER ENTRÉE

ENTRÉE

HERBED FREE RANGE CHICKEN gf

yukon gold whipped potatoes, charred broccolini, truffled jus

ROASTED CHICKEN gf

crispy polenta cake, cherry gastric, sautéed spinach, caramelized cipollini onions

GRILLED STRIP STEAK gf

sweet onion and potato gratin, roasted garlic squash, port wine demi

FENNEL CRUSTED SALMON

saffron cous cous, roasted cauliflower, beurre blanc

HOUSE MADE ORECCHIETTE

lamb sausage, toasted cauliflower, parsley pesto, gremolata

MUSHROOM RISOTTO

soft poached egg, butternut squash, arugula

PORCINI RISOTTO

seared sea scallop, crispy prosciutto gf

LOBSTER RAVIOLI

confit tomato, asparagus

CREAMY POLENTA

mushroom and sausage ragu, crispy kale gf

ENHANCEMENTS

CRAB CRUSTED GROUPER

(+\$7 per person)

tomato farrotto, fried leeks

GRILLED FILET OF BEEF

(+\$8 per person) gf

crème fraiche whipped potatoes, buttered balsamic, mushrooms, grilled scallions, demi

COMPLIMENTS

north atlantic 4 oz. lobster tail

(+\$14 per person)

jumbo prawns

(+\$9 per person)

salmon filet

(+\$5 per person)

petit filet

(+\$6 per person)

petit sirloin steak

(+\$4 per person)

“oscar” style (crab crusted)

(+\$8 per person)

SAUCE ENHANCEMENTS:

sauce choron, béarnaise, bone marrow butter, au poivre

(+\$2 per person)

***To make your day even more special, work with the chef to put together any of the above items to create your own combination. ***

gf – gluten free / lf – lactose free / v – vegetarian

CHICAGO MARRIOTT DOWNTOWN SWEETS

CHEF CRAFTED WEDDING CAKES

these signature cakes have been specially crafted by our team of pastry chefs to impress even the most discerning of palates
(3 tiers)

LEMON POPPYSEED

lemon poppy seed cake
lemon curd
vanilla curd
limoncello syrup
preserved lemon

HABANERO CARROT

habanero carrot cake, cream cheese frosting
pineapple-rum jam
candied pecans

WHITE FOREST CAKE

white cake, brandied cherries
white chocolate ganache
white chocolate mousse

ITALIAN RUM

almond cake
chocolate cake
dark rum syrup
chocolate ganache
vanilla pastry cream
toasted almond

PB and J

chocolate cake
peanut butter mousse
concord grape compound
honey roasted peanuts

STRAWBERRY SHORTCAKE

vanilla cake
white chocolate mousse
strawberry compote
bittersweet chocolate shavings
dehydrated strawberry

TRIPLE VANILLA

vanilla cake
vanilla buttercream
vanilla Oreos

TRIPLE CHOCOLATE

chocolate devil's food cake
chocolate buttercream
chocolate ganache
brandy syrup

PLATED DESSERT

(\$7 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

SWEETS TABLE

(choice of 5)

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

custom and gluten free options available upon request

CHICAGO MARRIOTT DOWNTOWN

EVENING ENHANCEMENTS

LATE NIGHT SNACK

select one (1) – pricing denotes additions to packages
based on one (1) hour of service

TRIO OF SLIDERS \$15

pulled bbq pork with crispy onions on a pretzel bun, fried chicken with hot sauce aioli and pickle on corn duster bun, ground beef patty with cheddar cheese on brioche bun

CHIPS AND DIP \$10

sweet onion dip, house made salsa, guacamole, house made flour tortilla and potato chips

PIZZA \$15

assorted focaccia style pizza bites

POPCORN \$10

freshly popped popcorn including classic butter, truffle, and Chicago mix gf

QUESADILLA BAR \$15

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

COOKIES AND MILK \$12

assorted fresh baked cookies, chocolate milk, 2% milk, almond milk

BUILD YOUR OWN SUNDAE \$12

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

MINI CUPCAKES \$12

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

NOSH \$24

an elaborate display of international and domestic cheeses served with breads and crackers
assorted grilled vegetable display, with fresh herb dip and hummus with house made pita chips
sparkling tropical fruit punch (non-alcoholic) and iced tea

CHOCOLATE DIPPED STRAWBERRIES \$62 per dozen

CHICAGO MARRIOTT DOWNTOWN BRUNCH

NEWLYWED BRUNCH

\$48 per person

includes steel cut oatmeal, cold cereal or house made granola, milk, and yogurt
a variety of fresh fruit, berries, charcuterie, and local cheese selections
cage free scrambled eggs, crisp bacon, house made breakfast sausage, and home style breakfast potatoes
made to order omelets and eggs
a 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

house salad with select locally sourced ingredients, herb dressing
\$7 per person

carved honey smoked ham, buttermilk biscuits, local honey butter
\$18 per person

eggs benedict, house made Canadian bacon, lemon hollandaise sauce
\$8 per person

roasted tomato and spinach frittata, smoked tomato choron sauce
\$7 per person

champagne mimosas
\$12 per glass

HARVEST RESTAURANT BRUNCH

\$28 per person

steel cut oatmeal, cold cereal, house made granola, milk, and yogurt
a variety of fresh fruit, berries, charcuterie, and local cheeses
cage free scrambled eggs, crisp bacon, house made breakfast sausage, and home style breakfast potatoes
made to order buttermilk pancakes, belgian waffles, omelets, and eggs
a 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, and tea selections

harvest restaurant is available for parties up to 70 people on a flow
private dining room option (max seating: 32 people)
reservations required



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, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

CHICAGO MARRIOTT DOWNTOWN 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 hotels 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 \$175 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.

CHICAGO MARRIOTT DOWNTOWN PREFERRED VENDORS

EVENT PRODUCTION

PSAV
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.signatretg.com
312-625-9100

Windy City Transport
www.windycitylimos.com
1-866-94-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

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
FOR AN UNFORGETTABLE
HAPPILY EVER AFTER
THAT **EXCEEDS EVERY
EXPECTATION.**

CHICAGO MARRIOTT DOWNTOWN
MAGNIFICENT MILE®

540 N MICHIGAN AVE, CHICAGO, IL 60304
T 312.836.0100 F 312.245.6929
chicagomarriottdowntown.com

