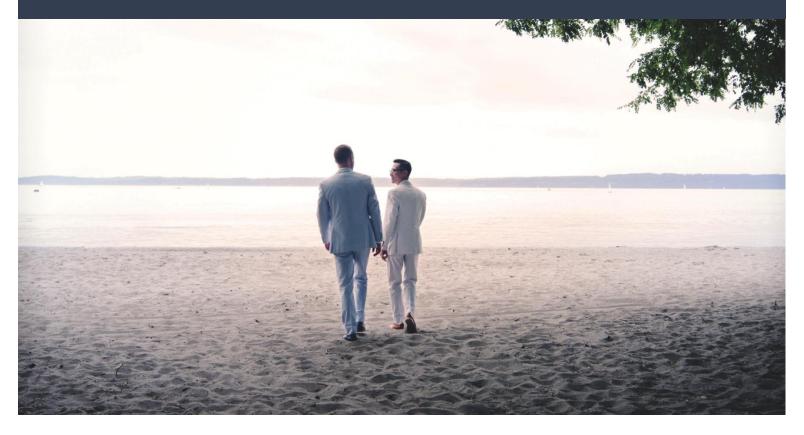


SETTINGS BY US, INSPIRED BY YOU.



MARRIOTT MARQUIS CHICAGO

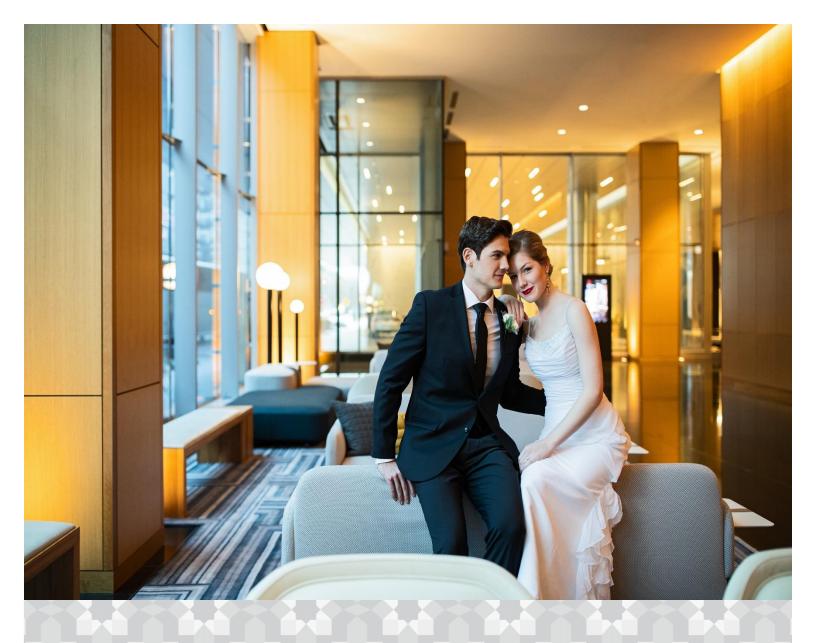
2121 S Prairie Avenue Chicago, IL 60616 marriottmarquischicago.com





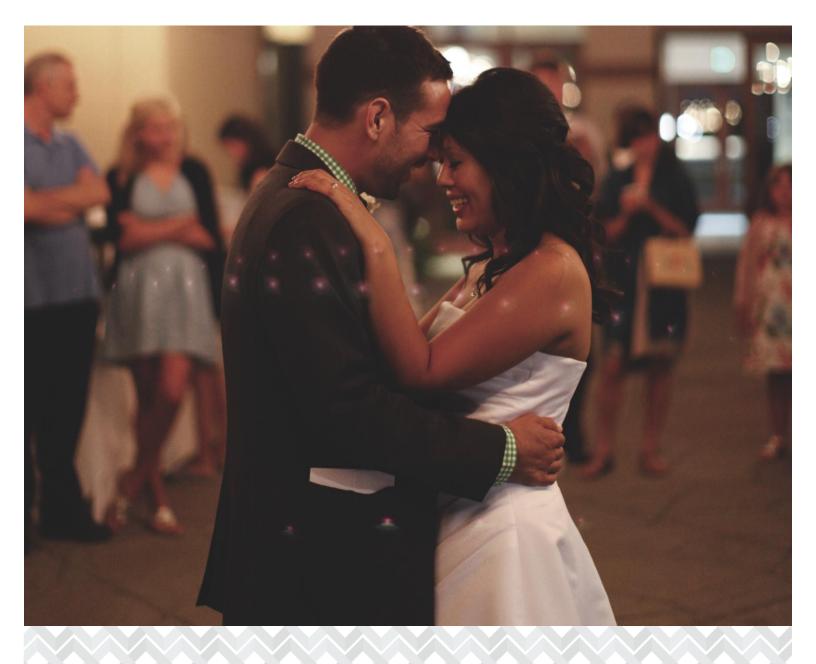
YOUR HOTEL

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



YOUR CEREMONY

WALK DOWN THE AISLE IN ONE OF OUR SPECTACULAR LIGHT FILLED VENUES BOASTING VIEWS OF BEAUTIFUL LAKE MICHIGAN OR DOWNTOWN CHICAGO CITY LIGHTS AS YOUR BACKDROP.



YOUR RECEPTION

EAT, DRINK, AND CELEBRATE TO THE FULLEST SURROUNDED BY CITY VIEWS. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE CHARGERS TO THE LINENS SO YOU CAN TAKE CARE OF THE MEMORIES.

MARRIOTT MARQUIS CHICAGO

WEDDING PACKAGES



YOUR WEDDING PACKAGE INCLUDES:

- · Standard Banquet Tables, Chairs, China, Glassware, and Silver
- Glass Chargers and Votives
- Standard Floor Length Linens and Napkins
- Dance Floor
- DJ Table, Cake Table, and Sweetheart Table
- · Cake Cutting and Service
- Overnight Accommodations for Your Guests (Rate Varies Based On Date)
- Custom Web Page or Link for Guest Room Reservations
- 1 Honeymoon Suite for 2 Nights
- Breakfast for Two on the Morning After the Wedding
- A Complimentary Tasting for Up to 4 Guests (After Contract is Signed)
- Triple Marriott Bonvoy Points (Up to 300,000 points)

MARRIOTT MARQUIS CHICAGO WEDDING PACKAGES

Silver: \$139

3 Butler Passed Hors D'oeuvres
4 Hour Premium Open Bar
Champagne Toast
Soup or Salad
Entrée with Vegetable and Starch
Wedding Cake
Coffee and Tea Service

Gold: \$159

3 Butler Passed Hors D'oeuvres
4 Hour Premium Open Bar
Champagne Toast
Wine Service with Dinner
Soup or Salad
Entrée with Vegetable and Starch
Wedding Cake
Late Night Snack
Coffee and Tea Service
Floor Length Poly Linen (Choice of Color)
Coordinating Poly Napkins (Choice of Color)

Diamond: \$189

3 Butler Passed Hors D'oeuvres
1 Display or Station
4 Hour Luxury Open Bar
Champagne Toast
Wine Service with Dinner
Soup or Salad
Entrée with Vegetable and Starch
Wedding Cake
1 Late Night Snack
Coffee and Tea Service
Floor Length Satin Lamour Linen (Choice of Color)
Coordinating Satin Napkins (Choice of Color)
Chiavari Chairs (Silver or Gold)

Children Menus (Ages 5-12): \$35 per child

Additional Hour of Bar: \$10 per person per hour

Chiavari Chairs (Silver or Gold) \$8 per chair

Vendor Meals \$50 per person

Wine Service with Dinner: \$10 per person

Friday and Sunday Weddings: 10% Discount on Packages

Subject to 25% Service Charge and 11.75% Sales Tax

MARRIOTT MARQUIS CHICAGO COCKTAIL HOUR

HORS D'OEUVRES

COLD

Ceviche Shooter Scallops, White Fish, Peppers, Cilantro, Lime

Caprese Skewer Buffalo Mozzarella, Grape Tomato, Basil Pesto

Tournedo of Beef Horseradish Crème, Herb Roasted Crostini

Crispy Chicken B&B Pickles, Tabasco Aioli

Lobster Gazpacho +\$3 Tomato, Cucumber, Cilantro

Truffle Deviled Eggs +\$2 Gold Leaf Garnish

HOT

Duck Potsticker Orange Ginger Ponzu

Vegetable Spring Rolls Sweet Soy Sauce

Paella Croquet Shrimp, Risotto, Peas, Saffron Aioli

Risotto Arancini House Marinara

Roasted Petite Lamb Chops +\$3 Roasted Carrot Puree, Rosemary Oil

DISPLAYS AND STATIONS

Local Artisanal Charcuterie Salumi, Copa, Mortadella, Whole Grain Mustard Served with Everything Bagel and Sunflower Raisin Crackers, Mustard, Honey, and Preserves

Chef's Selection of Three Local Cheeses Cow's Milk, Sheep's Milk, Traditional Accompaniments and Artisanal Breads

Seasoned Beef Tenderloin +\$10 Au Jus, Grain Mustard, Horseradish Cream, and Fresh Baked Rolls

Pasta Station Cavatappi and Gemelli with Basil Pesto, Marinara, and Parmesan

MARRIOTT MARQUIS CHICAGO DINNER

SOUP

(CHOOSE 1)

Eggplant Bisque Herb Oil

Roasted Fennel and Tomato Soup Parmesan Crisp

Shrimp Bisque +\$2 Tarragon Sea Salt Oil

SALAD (CHOOSE 1)

Classic Caesar Fresh Romaine, Parmesan, Croutons, Boiled Egg

Caprese Buffalo Mozzarella, Tomato, Pistachio Pesto

Snap Pea Salad Whipped Ricotta, Pea Tendrils, Watermelon Radish, Black Pepper Vinaigrette

Classic Waldorf Salad +\$1 Hydro Bibb Lettuce, Granny Smith Apple, Candied Walnuts, Greek Yogurt Gelle, Riesling Vinaigrette

MARRIOTT MARQUIS CHICAGO DINNER

ENTRÉE (CHOOSE UP TO 3)

Oven Roasted Chicken Breast Horseradish Whipped Potatoes, Seasonal Vegetables, Whole Grain Mustard Sauce

Pan Seared Chicken Breast Heirloom Mushroom Farrow, Seasonal Vegetables, Natural Pan Jus

Herb Grilled Salmon +\$4 Wild Rice Pilaf, Seasonal Vegetables, Citrus Veloute

Roasted Lake Trout +\$3 Mediterranean Cous Cous, Seasonal Vegetables, Tomato Caper Sauce

Filet of Beef +\$10 Roasted Herb Potatoes, Seasonal Vegetables, Merlot Reduction

Seared Ribeye of Beef +\$5 Roasted Shallot Mashed Potato, Tri Color Cauliflower, Beef Jus

Seared Cauliflower Steak (v) Stewed Lentils, Seasonal Vegetables, Red Pepper Coulis

Curried Chickpeas (v) Jasmine Rice, Seasonal Vegetables

ENHANCEMENTS

Make It A Duo:

2 Jumbo Prawns +\$7

Salmon Filet +\$7

Filet of Beef +\$10

Crab Cake +\$7

Lobster Tail +Market

Subject to 25% Service Charge and 11.75% Sales Tax

MARRIOTT MARQUIS CHICAGO LATE NIGHT SNACK

LATE NIGHT SNACKS

Slider Station

Choose 2: Angus Beef and Cheese, Pork Belly and Apple Slaw, Buffalo Chicken and Blue Cheese

Mini Chicago Dog Station

Sport Peppers, Onion, Tomato, Yellow Mustard

Garrets Popcorn Display

Butter, Caramel, and Cheddar

Waffle Fries and Sweet Potato Tots

Cheese Dipping Sauce

Donut Wall

Assorted Yeast and Cake Donuts on a Playful Display

Dim Sum +\$5

Chicken Dumplings, Pork Wontons, Shrimp Shu Mi, Vegetable Egg Rolls, Edamame, Soy Sauce, Sweet Chili Sauce, Ponzu Sauce

Chicago Deep Dish Station +\$2

Cheese, Roasted Vegetable, Meat Lovers, Chili Pepper, Grated Parmesan

Sweet Dreams Display +\$5

Assorted Mini Seasonal Tarts, Mini Cheesecake Pops, Dark Chocolate Pot de Crème, Assorted French Macaroons, Chocolate Covered Pretzels

Sundae Bar +\$4

Vanilla and Chocolate Ice Cream Toppings to Include Caramel Sauce, Chocolate Sauce, Fresh Berries, Cherries, Candied Nuts, Sprinkles, Crushed Cookies, Toffee Bits

Chocolate Covered Strawberries

Assorted Chocolate Covered Strawberries \$48 per Dozen (Minimum order of 4 dozen)

> Based on 30 Minutes of Service Subject to 25% Service Charge and 11.75% Tax

MARRIOTT MARQUIS CHICAGO BEVERAGE

PREMIUM BEER

O'Doul's Bud Light, Budweiser Stella Artois, 312 Urban Wheat, Samuel Adams IPA

WINE

Brancott Estate Sauvignon Blanc, Spellbound Petit Syrah, and Magnolia Grove Rose

SPIRITS

Smirnoff Vodka, Bacardi Superior Light Rum, Captain Morgan Original Spiced Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Jack Daniels Tennessee Whiskey, Don Julio Blanco

LUXURY

BEER

O'Doul's Bud Light, Budweiser Stella Artois, 312 Urban Wheat, Samuel Adams IPA

WINE

Dashwood Sauvignon Blanc, Line 39 Pinot Noir, and Magnolia Grove Rose

SPIRITS

Grey Goose Vodka, Bacardi Superior Light Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Johnnie Walker Black Label Scotch, Makers Mark Bourbon, Crown Royal Canadian Whiskey, Jack Daniels Tennessee Whiskey, Patron Silver Teguila

ENHANCEMENTS

Include 3 Seasonal Local Craft Beers \$3 per person

Include Assorted Flavors of Truly \$3 per person

Specialty Cocktail Bar Aperol Spritz, Old Fashioned, and Moscow Mule \$6 per person

Signature Cocktail \$6 per person

House Champagne \$48 per bottle

1 Bartender per 100 Guests Additional Bartenders: \$250.00 Each

Subject to 25% Service Charge and 11.75% Tax

MARRIOTT MARQUIS CHICAGO BRUNCH

American Brunch Buffet: \$44

Sliced Seasonal Fruit
Assorted Breakfast Pastries
Whipped Butter and Seasonal Preserves
Choice of Canadian Bacon or Breakfast Sausage
Scrambled Eggs
Coffee, Tea, and Orange Juice

Chicago Brunch Buffet: \$55

Sliced Seasonal Fruit
Breakfast Breads and Pastries
Whipped Butter and Seasonal Preserves
Assorted Bagels, Smoked Salmon, Dill Crème
Cheese, Capers, Pickled Red Onions
Omelet Station with Fresh Eggs, Egg Whites,
Peppers, Onions, Tomato, Bacon, and Ham
Choice of Canadian Bacon or Breakfast Sausage
Potato Hash and Roasted Asparagus
Coffee, Tea, and Orange Juice

ENHANCEMENTS

Belgian Waffle Station Waffles, Berries, Whipped Cream, Hazelnut Spread, Butter, and Maple Syrup \$16 per person

Bottomless Mimosas and Bellinis \$20 per person

Includes Sparkling Wine and Choice of 3 Juices: Roasted Pineapple, Grapefruit Sage, Pomegranate, Orange Juice, Peach Accompanied by Seasonal Fruit Garnishes

Build Your Own Bloody Mary Bar \$25 per person

Includes Premium Vodka, Bloody Mary Mix, House Garnishes, Limes, Lemons, Celery Ribs, Olives, and Tabasco Hot Sauce

Choose Up to 6 Garnishes: Kosher Pickle Spears Blue or Pimento Cheese Stuffed Green Olives Pickled Beans and Asparagus Pickled Jalapenos Marinated Pearl Onions Bacon Beef Jerky or Pepperoni Sticks Cheese Squares Smoked Paprika Lemon Pepper Freshly Ground Black Pepper Seasoned Salts Cholula Frank's Red Hot Sauce Tapatio Sauce Sriracha Worcestershire

Up to 2 Hours of Service Subject to 25% Service Charge and 11.75% Sales Tax

MARRIOTT MARQUIS CHICAGO

EVENT DETAILS

CEREMONY

A ceremony fee will apply and includes the space, staging, and standard chairs.

TASTE

All wedding packages include a complimentary tasting for up to 4 guests after the contract is signed. Each additional guest incurs a \$100.00 charge. This tasting takes place in the months leading up to the event date once your menu selections have been narrowed down with your Event Manager.

STAY

Marriott Marquis Chicago is delighted to offer overnight accommodations at reduced rates for your guests based upon availability.

PARK

The hotel is conveniently located with valet parking at the main entrance or access to self-parking in McCormick Center Lot A. Fees apply.

COAT CHECK

The hotel is pleased to offer coat check at \$250.00 plus tax per attendant (based upon space availability).

REHEARSAL

Rehearsal space is available upon request complimentary. Space offered will vary based on dates and availability.

POWER

Power is required for your DJ. An inclusive fee of \$484.28 applies for basic power. Additional needs may require additional power and costs.

FOOD AND BEVERAGE MINIMUM

A food and beverage minimum will apply. This is not an estimate of your total charges, only the minimum amount you are required to spend in food and beverage prior to tax and service charge. Total costs will depend on menu selections, number of attendees, and applicable taxes and service charge.

SERVICE CHARGE AND SALES TAX

A service charge (currently 25%) and sales tax (currently 11.75%) will apply to all food and beverage. Service charge (currently 25%) and City and County Occupancy tax (currently 5.5%) will apply to the ceremony fee. Service charge is also taxable.

DEPOSIT

A 25% deposit is required along with the signed contract in order to guarantee the space and the date. This deposit will be subtracted from the final bill. If the deposit is made with a check, a credit card will also be required as back up.

FINAL PAYMENT

If final payment is to be made with cash or credit card, the payment will be due 3 business days prior to the event date. If final payment is to be made with a check, payment will be due 10 days prior to event date. A credit card will be required on file as back up.

BONVOY

Earn Triple Marriott Bonvoy points for hosting your big day with us at the Marriott Marquis Chicago (up to 300,000 points). An account name and number will be required at time of signing in order to receive points.

MARRIOTT MARQUIS CHICAGO

PREFERRED VENDORS

FLORAL AND DESIGN

Juliet Tan 773.712.1523

www.juliettanfloraldesign.com

HMR Design Group

773.782.0800

www.hmrdesign.com

Kehoe Designs 312.666.7416

www.kehoedesigns.com

Yanni Design Studio

847.827.8180

www.yannidesignstudio.com

LINEN AND CHAIR

Elite Chair Covers

708.233.9191

www.elitechaircovers.com

BBJ Linen

800.722.0126

www.bbjlinen.com

PHOTOGRAPHY

Andre LaCour 773.485.0841

www.andrelacour.com

Edward Fox

773.736.0200

www.edwardfox.com

Rick Aguilar Studios

773.478.6607

www.rickaguilar.com

ENTERTAINMENT

Fig Media

773.338.1334

www.figgy.net

Okyne Media Lab

773.688.4577

www.okynemedialab.com

Toast and Jam

773.687.8833

www.toastandjamdjs.com

Dolce Strings

708.743.3361

www.dolcestrings.com

Kathie Nicolet, Pianist

630.830.2345

www.knicoletpiano.com

MLW Harp, Harpist

773.791.7520

www.mlwharp.com

MARRIOTT MARQUIS CHICAGO VENUE GALLERY



Grand Horizon Ballroom



Level 33



ABC Level 1



Water Tower



Great Lakes Ballroom



Woven & Bound Restaurant

LET US BRING YOUR SPECIAL DAY TO LIFE AT THE MARRIOTT MARQUIS CHICAGO. OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES, AND YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.

