



The Schaumburg Marriott...

“Your Dream Begins Here” Package Includes:

- ♥ *Five Hours of Continuous Bar Service Serving Deluxe Liquors, Domestic and Imported Bottled Beers, Varietals Wines and Soft Drinks*
- ♥ *International and Domestic Cheese Display, Served with Cracker Medley and garnished with Fresh Fruit.*
- ♥ *Vegetable Crudités; Beautiful Display of Fresh Vegetables and Dips set alongside your Domestic and Imported Cheeses!*
- ♥ *Champagne Toast for all your Adult Guests*
- ♥ *Unlimited House Wine for your Guests with Dinner*
- ♥ *Exquisite Dinner Prepared by our Talented Marriott Chefs shall include:*
 - Soup or Appetizer Course*
 - Salad Served and Prepared Tableside*
 - Entrée with Fresh Vegetables*
 - Potato or Rice*
 - Dinner Rolls & Butter*
 - Coffee, Tea, Decaffeinated Coffee*
 - Our Signature Dessert*
- ♥ *Design Your Own Wedding Cake with our Preferred Bakery*
- ♥ *Buffet Continental Coffee Service including Herbal Teas, Freshly Brewed Coffee with Chocolate Shavings, Sugar Cubes, Cinnamon Sticks, Orange and Lemon Zest, and Whipped Cream*
- ♥ *Enchanting and Elegant Floating Candle Center Piece on Round Mirror accented with two Votive Candles on all Tables*
- ♥ *Use of Private Bridal Room (guest room) for the Bride and Her Attendants to use during the Event to Freshen Up*
- ♥ *Beautiful King Room for the Bride and Groom on your Wedding Night*
- ♥ *Special Room Rates for your Wedding Guests*

Prices guaranteed with a Signed Contract and Deposit. Sales Tax (currently 10.75% and Service Charge 22% (taxable at 8.75%) additional. Tax and service charge are subject to change without prior notice. Please contact our Catering & Sales Office for current Pricing Information.

50 N. Martingale Road, Schaumburg, IL 60173 Phone: 847-240-5196, Fax: 847-240-0120

Hors d' Oeuvres

Butler Passed to enhance your Cocktail Hour and provide your Guests a Preview of the Palate Pleasing Delights that are soon to follow. You May Add this Touch Elegance to your package. Prices are based on 25 pieces of one type of Hors d' Oeuve item. Please call for Prices.

Chilled

*Asparagus Spears Wrapped in Prosciutto
Blue Cheese Stuffed Figs
Eggplant Coins with Fresh Mozzarella
Endive Boats filled with Stilton Cream Cheese and Apple
Caviar and Sour Cream on Red Potatoes
Grilled Prawn with Jicama & Cilantro Tartlets
Open Face Roast Tenderloin of Beef with Crispy Onions
Fresh California Roll
Whipped Brie Cheese with Apple Chutney and Candied Walnuts in Phyllo Cup*

Hot

*Southwestern Crab cakes with Remoulade Sauce
Mini Beef or Chicken Wellington En Croute
Phyllo Triangle filled with Feta Cheese and Spinach
Chicken Wontons with a Ginger Dipping Sauce
Beef Satay with Sesame Seed Marinade
Chicken Coconut Tempura with Orange Marmalade Dipping Sauce
Meatball Marinara
Bacon Wrapped Scallops with Honey Balsamic Drizzle
Lobster Saffron Puff
Sonoran Chicken with Chipotle Aioli*

Hors d' Oeuvre Platters Beautifully Displayed (Serves 50)

Antipasto Tray

Salami, Prosciutto, Coppa, Provolone Cheese, Black and Green Olives, Marinated Mushrooms and Artichoke Hearts, Roasted Peppers, Pepperocini's and French Baguettes

Fresh Sliced Fruit Platter

Cantaloupe, Watermelon, Honeydew, Pineapple, & Fresh Berries with Dipping Sauce

Grilled Vegetable Tray

Char-Grilled Asparagus, Red and Yellow Sliced Peppers, Roma Tomatoes, Zucchini, Eggplant, and Green Onions with Pesto Cream Dip

Mediterranean Dip Station

Roasted Garlic Hummus, Kalamata Olive Topenade and Pesto Spread with Pita Bread, Tortilla Lavosh, and Breadsticks

Smoked Seafood Display

Chilled Smoked Trout and Oysters, Poached Salmon Medallions, Cocktail Shrimp, and Cajun Style Shrimp with Appropriate Accompaniments

Soup or Appetizer Selections

Soup En Croûte

*Wild Mushroom, Cream of Chicken, Tomato Vodka,
or Sweet Corn Bisque
(You may substitute any soup not served En Croûte
such as Hearty Chicken noodle or Italian
Minestrone)*

Tri Mini Ravioli

*Served with Basil Tomato Concassè
And A Saffron Cream Sauce*

Upgraded Appetizers

(An additional price per person)

Shrimp Martini

*Cocktail Shrimp Served in a Martini Glass
With Cocktail Lemon Segments*

Crab Cake

*Served with a Black Bean Relish and
A Pommery Cream Sauce*

Citrus Grilled Shrimp

*Served with Fruit Salsa
And Cocktail Crème Fraiche*

Shrimp or Lobster Bisque

*Served with our cream reduction bisque
And chunks of Shrimp or Lobster, en Croute*



Your Choice of One of the Following Salads

We Proudly Toss all Salads Tableside

House Salad

*A Blend of Iceberg & Romaine Lettuce
Topped With: Shredded Carrots, Sliced Red Onion,
Mushrooms, Cucumbers, Tomato Wedges, and Black
Olives Served with Red Wine Vinaigrette*

Caesar Salad

*Tossed Fresh Cut Romaine Lettuce
Topped With: Shredded Parmesan Cheese,
and Garlic Roasted Croutons,
Served with Caesar Dressing*

Upgraded Salads

(An Additional price per person)

Nikko Salad

*Bibb and Red Leaf Lettuce, Sliced Yellow
Sundried Cherries, and Toasted Almonds
Pepper Vinaigrette*

D'angelo Salad

*Romaine, Bibb, Field Greens, and Peppers, Peppers,
Radicchio Lettuces, with Candied Pecans, Served with a Lemon
shaved onions, gorgonzola cheese
and Mandarin Oranges Served with a
Citrus Vinaigrette Dressing*

Intermezzo

(Additional price per person)

*Lemon Sorbet with a Splash of Absolut Citron
Passion Fruit Sorbet with a Splash of Chambord
Mango Sorbet with a Splash of Absolut*

Please Select your Entrée from one of the Following:

Chicken Chesapeake , Stuffed Breast with Fresh Crab Lightly coated with our House Bread Crumb and Herb Mix, White Cream

Chicken Roulade with Asiago Cheese and Herbs and a Lemon Beurre Blanc

Chicken Champonaise Lightly Crusted Boneless Breast served with a Champagne Cream Reduction

Chicken Marsala with Roasted Red Peppers and Mushrooms in a Sweet Marsala Wine Reduction

Chicken Camille Twin Medallions encrusted with Pecans and Walnuts and Allouette Cream

Chicken Wellington, Tender Breast of Chicken in Flakey Pastry, Wild Mushroom Duxelle, Herb Demi Glaze



Beef

8oz Filet Mignon, Wild Mushroom Demi, Soufflé Potatoes and our Chef's Selection of Grilled Seasonal Vegetables

12 oz New York Strip, Peppercorn Brandy Sauce, Garlic Yukon Gold Mashed paired with Fresh Asparagus and Carrot Accent -

Roast Prime Rib of Beef, Slow Roasted & Seasoned with Rosemary Au Jus Baked Potato and Seasonal Vegetable

Beef Wellington, Tender Filet in Flakey Pastry, Wild Mushroom Duxelle, Herb Demi Glaze-



Seafood

Baked Salmon, Herb Brioche Crust and Citrus Glaze, Dried Cranberry Minnesota Wild Rice and Fresh Seasonal Vegetables

Swordfish Grilled with Mango Chutney, Duchess Potato and Sautéed Heri Cot Verts



Veal / Pork / Lamb

Baby Veal Chop Grilled to perfection served with a Morel Mushroom Sauce, Red Bliss Herb Potatoes

Apple Stuffed Roast Pork Loin, Sweet Potatoes Mashed, Sweet Onion Demi Glace and Fresh Seasonal Vegetables

Grilled Lamb Chops served with a Soft Mint Demi, Seasoned Boiled Potatoes and Chef's Selection of Seasonal Vegetables



Combination Plates

Petite Filet Mignon with a Green Peppercorn Sauce & Breast of Chicken with White Wine Sauce, Roasted New Potatoes and Appropriate Seasonal Vegetables

Petite Filet Mignon with a Red Pepper Cream, Paired with Grilled Shrimp Tossed With Bread Crumbs and Pepper Pesto, Anna Potatoes and Grilled Vegetables

Chicken Florentine, Coupled with Salmon Filet and Cucumber Relish Served with Angel Hair Pasta, Béchamel Sauce and Confetti of Vegetables

Baby Veal Chops and Crab Cakes with a Wild Mushroom Cabernet Reduction -

Rack of Lamb (Twin Cut) and Jumbo Scallops in a Basil Pesto Sauce served with Mint Demi Glaze-

Lobster Tail or Lobster and Filet Duet

Lobster Tail and Shrimp Scampi Duet

Ask your Catering Contact about Pouring Bottled Still and Sparkling Water for your guests.

Please Select One of our Spectacular Desserts to Top Off Your Dinner

Bananas Marriott

Sliced Bananas in a Brown Sugar, butter, and Rum Sauce over Vanilla Ice Cream

Cherries Jubilee

Dark Sweetened Cherries with Cinnamon, Amaretto, and Rum Sauce Served atop
Vanilla Ice Cream

Peaches Mateo

Sliced Peaches with Fresh Basil, Sugar, Butter and Peach Schnapps
Smothering Vanilla Ice Cream



Upgraded Desserts and Sweet Tables

Warm Apple Pie

Baked Alaska Additional

White Raspberry Cheesecake Additional

❖ *Sweet Temptation Ultimate*

(Minimum 100 people)

Assorted Mini European Pastries

Mini Tiramisu

Chocolate Covered Strawberries

Chocolate Covered Banana's

Cream Puffs

Tarts and Éclairs

Chocolate Cups filled with Whipped Cream and Fruit

Napoleons

Sliced Fresh Fruit with Assorted Berry Display

❖ *The Divine*

(Minimum 100 people)

Assorted Mini European Pastries

Sliced Fresh Fruits with Assorted Berries

❖ *Milk and Dark Chocolate Strawberry Tree*

Available in Large and Extra-Large

❖ *Chocolate Fountain*

*A Cascade of Milk Chocolate with artfully arranged Fresh Berries, Cubed Fruits,
Pretzels, and Marshmallows.*



You May Also Add:

❖ *Ice Sculptures*

❖ *Martini Bar*

Top Shelf Bar with 3 Types of Martinis

❖ *Cordials*

Amaretto, Bailey Irish Cream, Kahlua, Cognac, and Grand Marnier (Cordials are included in the Top Shelf Package) Station with Attendant

** May also be served in Chocolate Cups*

❖ *Upgraded Wine Service*

Served to Your Guests All Night Long

❖ *Unique Table Linens, Toppers, Backdrops*

❖ *Chair Covers in a Wide Variety of Colors and Fabrics*

❖ *Chevron Chairs*

❖ *Prices based on Fabrics and will be quoted on all Linens and Chairs*

We would be happy to design your dream wedding with color schemes to match. Ask your wedding planner for details and options as well as up to date pricing and specials that are run throughout the year!



ADDITIONAL INFORMATION

❖ CHILDRENS MEALS

*Special Pricing for Children under 12 years of Age
Ask your Wedding Planner for additional information*

❖ WEDDING CEREMONIES

Chair Set-Up Fee

❖ PARKING ARRANGEMENTS

Complimentary Parking is available for your guests

❖ COAT CHECK

*When weather conditions dictate, a coat check may be arranged for your guests
on either a cash or hosted basis*

❖ SERVICE CHARGE & TAX

Prices are subject to Tax and Service Charge (currently 10.75% and 22% (taxable at 8.75%) respectively) Tax and Service Charge are Subject to Change without Prior Notice

❖ DEPOSIT & PAYMENT PROCEDURES

Upon Confirmation of the event, an initial Non-Refundable deposit is Required to hold your space. Ninety days (90) prior to your event, fifty percent (50%) of the projected costs will be due. All deposits will be applied to your estimated balance which must be paid 14 days prior to your function. Final Payment must be with cashiers check or Money order.

❖ MARRIOTT REWARDS

*Earn "points" toward free stays, merchandise and services,
or earn frequent flyer miles on your favorite airline.*