



**The Chicago Marriott Schaumburg...  
"Your Dream Begins Here"**

**COCKTAIL RECEPTION INCLUDES  
One Hour of Open Bar**

Smirnoff Vodka / Beefeater Gin / Bacardi Rum / Maker's Mark Bourbon / Whiskey  
Grant's Family Scotch / Canadian Club Whiskey / Jose Cuervo Especial Gold /  
Korbel Brandy / Marriott Select Wine Varietals to include Merlot, Chardonnay,  
Cabernet Sauvignon, White Zinfandel, House Champagne / Selection of Beers to  
Include Miller Genuine Draft, Miller Lite, O'Doul's / Soft Drinks / Fruit Juice / Bottled  
Water

**BUTLER PASS HORS D'OEUVRES**

Celebratory Champagne Toast to Honor the Bride & Groom

**DINNER SERVICE INCLUDES**

Soup or Appetizer, Salad, Choice of Entrée & Signature Dessert

Marriott Select Wine Service with Dinner

Custom Wedding Cake

After-Dinner Gourmet Coffee Station

**Bar Re-Opens for an Additional Three Hours**

**BALLROOM DÉCOR**

White Linen, Enchanting Floating Candle Center Piece Set on Round Mirror,  
Accented with Votive Candles, Raised Head table, Parquet Dance Floor

Complimentary Deluxe Accommodations for the Bride and Groom  
Special Room Rates for your Wedding Guests

**MARRIOTT REWARDS**

Earn points toward free stays, merchandise and services



## **BUTLER STYLE HORS D' OEUVRES**

### **Pick Three**

Southwestern Crab Cakes with Rémooulade Sauce  
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  
Sonoran Chicken with Chipotle Aioli

## **SOUP OR APPETIZER SELECTIONS**

### **Soup En Croûte**

(One of the following Selections)

Wild Mushroom  Cream of Chicken  Cream of Broccoli  Cream of Asparagus   
Baked Potato Soup  Sweet Corn Bisque

### **Tri Mini Ravioli**

Served with Tomato-Basil Concassè and Saffron Cream Sauce

## **Your Choice of One of the Following Salads**

We Proudly Toss Tableside

### **Signature House Salad**

A Blend of Iceberg & Romaine Lettuce with Shredded Carrots, Sliced Red Onion, Mushrooms, Cucumbers, Tomato Wedges, & Black Olives with Red Wine Vinaigrette

### **Caesar Salad**

Garlic Roasted Croutons

### **Upgraded Salads**

(An Additional \$2.25 Per Person)

#### **Nikko Salad**

Bibb and Red Leaf Lettuce, Sliced Yellow Peppers, Sun-dried Cherries, and Toasted Almonds Served with a Lemon Pepper Vinaigrette

#### **D'Angelo Salad**

Romaine, Field Greens, & Radicchio Lettuce with Candied Pecans, Shaved Onions, Gorgonzola Cheese, Mandarin Oranges Served with a Citrus Vinaigrette Dressing

Prices guaranteed with a Signed Contract and Advance Payment Deposit.

All Prices are subject to City and State Sales Tax (currently 11.50%) and Service Charge of 23% (taxable at 9.50%). Tax and service charge are subject to change without prior notice.



**Intermezzo 3.00 per Person Additional**

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

**ENTRÉE SELECTIONS**

Entrée Selections Include Seasonal Vegetables, Potatoes or Rice  
Dinner Rolls & Butter, Marriott Select Wine Service  
Coffee, Tea, Decaffeinated Coffee & Signature Dessert Selection

**CHICKEN ENTRÉE**

Chicken Roulade, Asiago Cheese & Herbs, Lemon Beurre Blanc Sauce	\$72.00
Chicken Champenoise, Champagne Cream Sauce	\$70.00
Chicken Marsala with Roasted Red Peppers & Mushrooms	\$70.00
Chicken Wellington with Herb Demi Glaze Sauce	\$74.00

**BEEF ENTRÉE**

8oz Filet Mignon, with Wild Mushroom Demi	\$84.00
10oz New York Strip, Topped with Peppercorn Brandy Sauce	\$80.00
Beef Wellington with Herb Demi Glaze	\$78.00

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### **SEAFOOD ENTRÉE**

Baked Salmon, Herb Brioche Crust and Citrus Glaze	\$75.00
Swordfish Grilled with Mango Chutney	\$77.00
Grilled Salmon Filet with Cucumber Relish	\$75.00

### **COMBINATION ENTRÉE**

Petite Filet Mignon & Breast of Chicken	\$84.00
Petite Filet Mignon & Grilled Shrimp	\$89.00
Chicken Florentine & Salmon Filet	\$86.00

### **SIGNATURE DESSERT SELECTION**

#### **Bananas Marriott**

Sliced Bananas in a Brown Sugar, Butter-Rum Sauce Served over Vanilla Ice Cream

#### **Cherries Jubilee**

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

#### **Peaches Emilio**

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

#### **Upgraded Desserts**

Baked Alaska Additional \$4.00  
White Raspberry Cheesecake Additional \$4.00

#### **Custom Wedding Cake**

Includes a Complimentary Consultation with Bakery to Design your Wedding Cake  
After-Dinner Gourmet Coffee Station

### **Bar Re-Opens for an additional Three Hours**

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## DESSERT & BEVERAGE ENHANCEMENTS

### **Sweet Temptation Ultimate @ \$9.00 per Person**

(Minimum 100 People)

Assorted Mini European Pastries	Tarts and Éclairs
Mini Tiramisu	Chocolate Cups filled with Whipped Cream and Fruit
Chocolate Covered Strawberries	Napoleons
Chocolate Covered Banana's	Sliced Fresh Fruit with Assorted Berries
Cream Puffs	

### **The Divine @ \$6.00 per Person**

(Minimum 100 People)

Assorted Mini European Pastries  
Sliced Fresh Fruits with Assorted Berries

### **Milk and Dark Chocolate Strawberry Tree**

Large (150 Strawberries) \$175.00  
Extra-Large (200 Strawberries) \$225

### **Chocolate Fondue @ \$8.00 per Person**

Milk Chocolate with Artfully Arranged Fresh Berries,  
Cubed Fruits, Pretzels, and Marshmallows

### **Martini Bar**

Top Shelf Bar with 3 Types of Martinis  
\$ 8.00 per Person for Cocktail Hour  
\$10.00 per Person for the Evening

### **Cordials Station \$ 7.00 per Person**

Amaretto, Bailey Irish Cream, Kahlua,  
Cognac and Grand Marnier  
\$7.00 per Person

Served in Chocolate Cups \$8.50 per Person

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### ADDITIONAL INFORMATION

#### **CHILDRENS MEALS**

Children Under 12 Years of Age- \$28.00 per Child

#### **WEDDING CEREMONIES**

\$4.00 Per Chair Set-Up Fee (\$300.00 minimum)

#### **PARKING ARRANGEMENTS**

The Hotel Provides Complimentary Self-Parking for all Guests

#### **COAT CHECK**

When weather conditions dictate coat check service may be arranged on cash or hosted basis at \$1.50 per garment, at a minimum of \$175.00 per coat attendant, whichever is greater

#### **DEPOSIT & PAYMENT PROCEDURES**

In order to hold the arrangements on a definite basis, an advance payment of \$1,000.00 will be due at the time of signing and event agreement. The following schedule of advance payments will be set accordingly:

- Three months prior to the event date, which ever is greater, an additional advance payment equal to 75% of the agreed upon minimum food and beverage revenue commitment will be due
- Ten business days prior to the event date, **Full Pre-payment** (less advance payments received) based on the estimated guarantee and final menu plans, plus reasonable estimates of any item purchased on a per unit basis is due. This payment should be made in cash, cashiers check, credit card or money order. No personal or private business checks will be accepted.

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## **RECOMMENDED SERVICE PARTNERS**

### **Photographers**

Artlynn

708-425-8080

[www.artlynn.com](http://www.artlynn.com)

Tom Lee  
708-207-2789

[tomleephotoonline.com](http://tomleephotoonline.com)

Edward Fox Photography  
773-794-5140

[www.edwardfox.com](http://www.edwardfox.com)

### **WEDDING OFFICIANTS**

Reverend Thomas Perrucci

P: 847.310.0300

F: 847.630.3766

[www.chicagoweddingguy.com](http://www.chicagoweddingguy.com)

RENT-A-REV

Contact: Reverend Jim  
Rehnberg

P: 847.854.1004 or

847.854.1230

[www.rentarev.com](http://www.rentarev.com)

Weddings Beautiful  
Contact: Reverend Henry  
Vellinga

P: 773.445.7330

[vellga@msn.com](mailto:vellga@msn.com)

### **Entertainment**

Something 2 Dance 2  
847-847-8751

[www.Something2Dance2.com](http://www.Something2Dance2.com)

Spinnin' Discs / Rent-A-Band

Contact: Keith Kokoruz

P: 847.818.8330

F: 847.434.1527

[www.spinnindiscs.com](http://www.spinnindiscs.com)

The Perfect Fit DJ, Master of  
Ceremonies & Event Advisor  
Contact: Steven Weniger

P: 630.607.9529

[www.theperfectfitdj.com](http://www.theperfectfitdj.com)

### **Decoration**

M&M Special Events

630-871-9999

[mmspecialevents.com](http://mmspecialevents.com)

### **Linen and Chair Covers**

Covered Affairs

708-452-8334

[www.coveredaffairs.com](http://www.coveredaffairs.com)

### **Florists**

Palomino Floral Designs Inc.  
847-252-7509-Kathy Palomino  
[palomimofloral@sbcglobal.net](mailto:palomimofloral@sbcglobal.net)

Town & Country Gardens  
847-742-1135-Jamie Lea Bates  
[Jamie@eventsbytgc.com](mailto:Jamie@eventsbytgc.com)

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