



**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, or earn frequent  
flyer miles on your favorite airline



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

### **Pick Three**

Southwestern Crab Cakes with Rémolade 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 12%) and Service Charge of 23% (taxable at 10%). 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

Chicken Champenoise, Champagne Cream Sauce

Chicken Marsala with Roasted Red Peppers & Mushrooms

Chicken Wellington with Herb Demi Glaze Sauce

**BEEF ENTRÉE**

8oz Filet Mignon, with Wild Mushroom Demi

12oz New York Strip, Topped with Peppercorn Brandy Sauce

Beef Wellington with Herb Demi Glaze

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### **SEAFOOD ENTRÉE**

Baked Salmon, Herb Brioche Crust and Citrus Glaze

Swordfish Grilled with Mango Chutney

Grilled Salmon Filet with Cucumber Relish

### **COMBINATION ENTRÉE**

Petite Filet Mignon & Breast of Chicken

Petite Filet Mignon & Grilled Shrimp  
Chicken Florentine & Salmon Filet

### **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  
White Raspberry Cheesecake Additional

#### **Custom Wedding Cake**

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

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## DESSERT & BEVERAGE ENHANCEMENTS

### **Sweet Temptation Ultimate**

(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**

(Minimum 100 People)

Assorted Mini European Pastries  
Sliced Fresh Fruits with Assorted Berries

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

Large (150 Strawberries)  
Extra-Large (200 Strawberries)

### **Chocolate Fondue**

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

### **Martini Bar**

Top Shelf Bar with 3 Types of Martinis

### **Cordials Station**

Amaretto, Bailey Irish Cream, Kahlua,  
Cognac and Grand Marnier

***Chicago Marriott Schaumburg***  
***50 N. Martingale Rd.***  
***Schaumburg, IL 60140***  
***847-240-0100***  
***[www.marriott.com/chisb](http://www.marriott.com/chisb)***

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