



Your *Dream* Wedding Begins Here.



**MARRIOTT  
CHICAGO SOUTHWEST  
BURR RIDGE**

1200 BURR RIDGE PARKWAY | BURR RIDGE, IL 60527

T 630.986.4100

[MARRIOTT.COM/CHISW](http://MARRIOTT.COM/CHISW)

# Hotel *Amenities*

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- 184 guestrooms and suites
- Guestrooms equipped with mini refrigerator, coffee maker, hair dryer, USB ports and television entertainment package
- Marriott's Commitment to Clean
- Hospitality Suite and Presidential Suite available
- ADA accessible rooms available
- 24 hour front desk attendant
- Sundries Market open 24-Hours
- Complimentary welcome bag distribution upon check-in
- Great Room lobby concept with ample seating and outdoor patio
- Fitness Center
- Indoor pool and jacuzzi
- Outdoor walking paths
- Walking distance to Burr Ridge Village Center offering shops and dining.

## Our Team *Here to serve*

ELLA SPARKS  
Sales Manager  
[ella.sparks@Marriott.com](mailto:ella.sparks@Marriott.com)  
630.568.7847

JILL RINOZZI  
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Sales Coordinator  
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630.568.7846

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## YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A  
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR  
SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR “I DOs.”

# Wedding Ceremony

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We offer the perfect setting to make your ceremony memorable and offer a great start to your happily ever after. Indoor and outdoor options are available.

## PORTION OF GRAND BALLROOM

\$1,500 rental Includes:

- Private ceremony space
- Hotel banquet chairs
- 12 x 16 stage available
- Set up and break down
- Maximum seating of 300 guests

*Rental fee without reception \$3,000*

## GRAND BALLROOM

\$2,500 rental Includes:

- Private ceremony space
- Hotel banquet chairs
- 12 x 16 stage available
- Set up and break down
- Maximum seating of 600 guests

*Rental fee without reception \$5,000*

## OUTDOOR TERRACE

\$1,500 rental Includes:

- Private ceremony space
- Hotel banquet chairs
- Set up and break down
- Maximum seating of 150 guests
- Hotel to provide back-up indoor space in case of inclement weather
- *Rental fee without reception \$2,500*



## YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF ALL THE FINER DETAILS AND SET UP SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

# Reception Package

## *Inclusions*

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### WEDDING PACKAGE

- Five and a half hour event
- Five hours continuous premium bar service
- Four butler passed hors D'oeuvres
- Champagne toast
- Wine service with dinner (House red and white)
- Four course dinner service consisting of soup, salad, entrée and wedding cake
- Custom designed wedding cake
- Freshly brewed coffee and tea service
- Optional hotel centerpiece of mirror base with votive candles
- Floor length platinum or white table cloths and white napkins
- Menu tasting for four individuals
- Complimentary overnight accommodations for the Wedding Couple with 2:00 PM check out

# Dinner

## *Service*

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### HORS D'OEUVRES SELECTION

choice of four to be butler passed during cocktail hour

- Chicken pot stickers ginger | soy dipping sauce
- Chicken sate | thai peanut sauce
- Smoked chicken cornucopia
- Spring roll | sweet and sour sauce
- Coconut chicken | orange ginger dipping sauce
- Fig and mascarpone beggars purse
- Smoked brisket empanadas
- Goat cheese and artichoke fritter
- Pecan chicken strips
- Brie and raspberry encroute
- Portobello arancini
- Spanakopita
- Mini beef wellington
- Bacon wrapped dates
- Bacon wrapped scallops
- Roma tomato and basil bruschetta

### SOUP AND SALAD

Choice of one soup, one salad and up to two entrée selections

#### SOUP SELECTIONS

- Maple butternut bisque** | roasted butternut, apple and maple
- Tuscan white bean** | white bean, kale, parmesan, vegetable broth
- Italian wedding** | meatball, orzo, basil
- Mushroom bisque** | roasted mushrooms, thyme, madeira
- Cream of chicken** | roasted chicken, rice, sage

#### SALAD SELECTIONS

- Spring greens** | cucumber, tomato, carrot
- Bibb** | shaved vegetables, herbs, honey red wine vinaigrette
- Burr Ridge** | arugula, kale, baby greens, dried corn, candied walnuts, dried cherry

#### UPGRADED SALAD OPTIONS

- Baby Romaine salad** | roasted tomatoes, goat cheese, toasted almonds, crostini, herb vinaigrette  
3 pp
- Caprese salad** | fresh mozzarella, tomato, arugula, pesto vinaigrette, balsamic reduction  
3 pp

# Dinner

## *Entrée Selections*

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### CHICKEN

**Pan Roasted Chicken** | herb marinated chicken, grain mustard demi glace 97

**Chicken Marsala** | forest mushroom, marsala wine sauce 97

**Pecan Crusted Chicken** | honey, thyme, chicken demi 97

**Chicken Picatta** | lemon, caper, beurre blanc 97

**Boursin Stuffed Chicken** | beurre blanc 97

### BEEF

**Braised Short Ribs** | balsamic infused braising reduction 102

**Grilled Striploin** | mushroom ragout 105

**Fire Grilled Filet Mignon** | rosemary veal jus 110

### SEAFOOD

**Citrus Salmon** | dill cream, tomato caper relish 99

**Pan Seared Halibut** | smoked tomato, butter sauce 107

### VEGETARIAN

**Eggplant Rolotini** | quinoa and tomato pomodoro 97

**Vegetable Strudel** | barley and red pepper coulis 97

## D u e t   s e l e c t i o n s

### CHICKEN & BEEF

**Filet and Herb Seared Chicken** | herb marinated chicken, grain mustard demi glace 119

**Filet and Chicken Marsala** | forest mushroom, marsala wine sauce 119

**Filet and Chicken Picatta** | lemon, caper, beurre blanc 119

### SEAFOOD & BEEF

**Filet and Skewered Shrimp** | herb marinated jumbo shrimp 125

**Filet and Citrus Salmon** | dill cream, tomato caper relish 135



# Bar Arrangements

*Cheers!*

## PREMIUM BAR

additional hour of premium bar | 5 pp

AMERICAN WHISKEY | Jack Daniel's Black  
BOURBON | Bulleit Whiskey Straight Rye  
COGNAC | Hennessy VS  
GIN | Tanqueray  
RUM | Bacardi Superior  
SCOTCH | Dewar's White Label  
TEQUILA | Sauza Hornitos Reposado  
VODKA | ABSOLUT

CABERNET SAUVIGNON | Louis Martini  
CHAMPAGNE / SPARKLING | Domaine Ste. Michelle  
CHARDONNAY | Kendall-Jackson  
MERLOT | Canyon Road  
MOSCATO | Seven Daughters  
PINOT GRIGIO/GRIS | Kendall-Jackson  
PINOT NOIR | Meiomi  
RED BLEND | 19 crimes  
RIESLING | Chateau Ste Michelle  
ROSE | Fleur de Mer Cotes de Provence  
SAUVIGNON BLANC | Rodney Strong

## BEER

Budweiser  
Corona Extra  
Lagunitas IPA  
Bud Light  
Miller Lite  
Coors Light  
Samuel Adams Boston Lager  
Stella Artois

## NON-ALCOHOLIC

Red Bull  
Red Bull Sugar Free

## ULTRA PREMIUM BAR

additional hour of ultra premium bar | 7 pp  
upgrade to ultra premium bar | 10 pp

AMERICAN WHISKEY | Bulleit Whiskey Straight Rye  
BOURBON | Maker's Mark  
COGNAC | Hennessy XO  
GIN | Bombay Sapphire  
RUM | Bacardi Superior  
SCOTCH | Johnnie Walker Black  
TEQUILA | Patrón Silver  
VODKA | Ketel One

CABERNET SAUVIGNON | Justin, Paso Robles  
CHAMPAGNE / SPARKLING | Domaine Ste. Michelle  
CHARDONNAY | La Crema Sonoma  
MERLOT | Canyon Road  
MOSCATO | Seven Daughters  
PINOT GRIGIO/GRIS | Maso Canali  
PINOT NOIR | La Crema  
RED BLEND | Clos de los Siete  
RIESLING | Chateau Ste Michelle  
ROSE | Fleur de Mer Cotes de Provence  
SAUVIGNON BLANC | Kim Crawford

## BEER

Budweiser  
Corona Extra  
Lagunitas IPA  
Bud Light  
Miller Lite  
Coors Light  
Samuel Adams Boston Lager  
Stella Artois

## NON-ALCOHOLIC

Red Bull  
Red Bull Sugar Free

Brands are subject to change and will be substituted for a similar/equal item.

Prices are per person, unless otherwise noted. Prices are subject to a 23% service fee and applicable sales tax. Prices and brands subject to change.

# Late Night *Bites*

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## **PIZZA | 27 each**

Cheese  
Pepperoni and sausage  
Vegetable

## **NACHO BAR | 16 pp**

Chips, salsa, guacamole, sour cream, pickled jalapeno, black bean relish, cheese sauce  
Add crumbled chorizo or diced chicken | 5

## **SLIDERS | 5 each (25 minimum)**

Beef | pickles, 1000 island, American cheese  
Chicken | crispy, chipotle aioli, pickle, slaw  
BBQ Pork | cheddar, crispy onion

## **FRY BAR | 18 pp**

Onion rings | siracha mayo  
Crispy fries | ketchup  
Sweet potato fries | rosemary garlic aioli

## **MAC 'n CHEESE JARS | 6 each (minimum 25)**

Pulled pork | smoked cheddar  
Grilled chicken | white boursin cheese  
Bacon | jalapeno, cheddar

## **THE LATE NIGHT PACKAGE | 22pp**

Chicken wings | hot, BBQ or parmesan garlic  
Mushroom Quesadillas | salsa, sour cream  
Mini CHICAGO style hot dogs | mustard, ketchup, onion

# Hello *Sweetie!*

## **BITE SIZE | 550**

Assortment of 240 mini pastries  
Cake pastries  
New York, Red Velvet and Marble cheesecake  
Apple and Peach cobbler bars  
Raspberry and Lemon bars  
Fudge brownie  
Cranberry Blondie

## **DESSERT BAR | 18 pp**

Assorted cookies, lemon bars, 7 layer bars, brownies, cupcakes and coffee

## **FUN TIMES | 1,070**

Assortment of 204 yummy treats  
Pretzel rods  
Brownie pops  
Cheesecake pops  
Cake shooters

# Enhancements

*Oh la la*

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We know that your special day is all about the details, which is why we offer an array of upgraded options. From valet parking to specialty linens and upgraded chairs...we've got you covered.

- Chivari chairs \$7.00/chair
- Chair covers with sash \$6.00/chair
- Satin lamour table linen \$30.00/table
- Satin lamour napkins \$2.00/each
- Satin lamour table runners \$5.00/each
- Charger plate \$5.00/plate
- Head table backdrop \$1,500.00 starting
- Ten Up lights \$350.00
- Hospitality suite \$350.00/day use
- Ballroom screen and projector \$575.00
- Valet parking service \$900.00 starting
- Coat check \$150.00
- Additional bartender \$125.00/each

# Preferred

# Vendors

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## DJ & ENTERTAINMENT

**Magnificent Events** - Maggie Speaks,  
Spoken Four, Final Say, Shout Out,  
Enough Said, Talk of the Town Big Band  
815.230.3770  
sales@magevents.com

## Monastero Entertainment

Roberto Monastero  
847.340.3955  
www.robortomonastero.com

## Toast & Jam

773.687.8833  
www.toastandjamdjs.com

## MAKEUP & HAIR

**Patty McGuire Hair and Make-up Artists**  
630.272.8162  
pattymcguirehmuartists@gmail.com  
www.Pattymcguire.com

## COORDINATORS

### A Fresh Event

Jen Henderson  
312.833.2486

## TRANSPORTATION

### Signature Transportation Group

Kevin Duff, President  
kduff@signaturetg.com  
312.625.9107

### Windy City Limousine

Bailey Regalado, Sr. Wedding Specialist  
866.949.4639  
www.windycitylimos.com

## PHOTOGRAPHERS

**Robb Davidson Photography**  
847.997.1399  
robb@robb-davidson.com  
www.robb-davidson.com

## Lara Pucci Photography

Instagram: @larapucciphoto  
www.larapucci.com

## CEREMONY OFFICIANTS

### Rev. Jeannie Walton

708-691-0756  
Jeannie@waltonweddings.com  
www.waltonwedding.com

## FLORIST

### Phillips Flowers and Gifts

Dean Futris  
630.719-5186  
dfutris@phillipsflowers.com

### Bouq Box

(630) 560-0955  
www.bouqboxflowers.com

### Catherine's Gardens

Julie Markert  
julie@catherinesgarden.com  
708.535.6400

# Additional *Information*

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## SERVICE FEE AND TAX

Applicable service fees and taxes will be applied to all food and beverage, audio visual and all miscellaneous items.

## DEPOSIT AND PAYMENT PROCEDURES

A non-refundable deposit of \$2,500 is required at the time of signed contract. A payment plan will be outlined on your contract indicating the advance payment schedule. Final and full payment is due seven (7) business days prior to the event.

## BAR SERVICE

Should an additional bartender be requested above the hotel's standard service levels an additional fee of \$125.00/hour will apply for each bartender

## OUTSIDE FOOD and BEVERAGE

With approval from the Hotel, we may allow food to be brought in from a licensed caterer or bakery. We do require a signed waiver and certificate of insurance. A fee of \$250.00 will apply for set-up and a corkage fee of \$40.00 per bottle will apply.

## TASTINGS

Tastings are held 3-6 Months prior to the date of the event for a maximum of 4 people. Should additional guests need to attend, price of \$60.00 per person will apply.

## VENDOR MEALS and CHILDREN MEALS

Vendor meals are available for your contracted vendors at \$55.00 per person plus tax and service charge. Children meals are available for those 2 to 10 years of age at \$45.00 per child plus tax and service charge.

## DIETARY RESTRICTIONS

Please make your Sales Manager aware of any guest's dietary restrictions.

## WEDDING CAKE

Please ask your event specialist for details on setting up your tasting with the bakery.

## MENU OPTIONS

Should you wish to give your guests a meal choice you are allowed up to two entrée selections plus a vegetarian meal. Additional fee of \$3.00 per person will apply should a third meal option be offered.

## PARKING ARRANGEMENTS

Complimentary parking for your guests

## COAT CHECK

Coat check is available Friday and Saturday evenings, Sunday afternoons for a fee of \$150.00

## FRIDAY / SUNDAY WEDDING RECEPTIONS

Ask us about special discounts for Friday and Sundays, may not be applicable for holiday weekends.