SETTINGS BY US, INSPIRED BY YOU.

CHICAGO MARRIOTT MARQUIS

2121 S Prairie Ave, Chicago, IL 60616 T 312.791.6517
YOUR HOTEL

Whether a traditional wedding or a one-of-a-kind celebration, Chicago Marriott Marquis will exceed every expectation. From inspiring spaces and creative menus to an exceptional events team and a curated list of preferred vendors, we offer everything you need to make your big day an affair to remember.
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 Do's."

CEREMONY PACKAGE INCLUSIONS:
Banquet chair set up for up to 350 chairs
Private ceremony room
Rehearsal space
Stage

Contact hotel for pricing
YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.
WEDDING PACKAGE INCLUSIONS

- Wedding Reception Set Up & Tear Down
- Tables & Chairs, Hotel’s China, Glassware & Cutlery
- Upgraded Glass Chargers
- Choice from Hotel Standard Floor Length Linens and Napkins
- Hotel Dance Floor Set
- Traditional or Family Style Head Table
- 3 Votive Candles per table
- Cake Table / Gift Table
- Hotel Wedding Cake Cutting & Service
- Reduced Sleeping Room Pricing (pending availability)
- Custom Marriott Wedding Web Page or Link for Guestrooms
- Complimentary Bridal Suite and Breakfast for Two the next morning (night of reception)
- 2 Complimentary Standard Guestrooms for the Parents, night of reception
- Marriott Rewards Points: 3 points for every $1.00 up to 50,000 points
Silver Package
4 Butler Passed Hors d’Oeuvres
4 Hour Signature Open Bar
Champagne Toast
Culinary Dining Experience:
Appetizer, Entrée, Wedding Cake
Wine Service with Dinner
Coffee and Tea Display with Dessert
Option to Upgrade to Duet Entrée for Additional Cost

Gold Package
6 Butler Passed Hors d’Oeuvres
2 Display Stations
5 Hour Signature Open Bar
Culinary Dining Experience:
Salad, Appetizer, Entrée, Wedding Cake
Wine Service with Dinner
Coffee and Tea Display with Dessert
Option to Upgrade to Duet Entrée for Additional Cost

Brilliant Package
6 Butler Passed Hors d’Oeuvres
2 Display Stations
2 Action Station
5 Hour Deluxe Open Bar
4 Course Personal Preference Dining Experience:
Salad, Appetizer, A la Carte Entrée from 3 selections,
Wedding Cake
Wine Service with Dinner
1 Late Night Snack Station
Coffee and Tea Display with Dessert
Option to Upgrade to Duet Entrée for Additional Cost

Platinum Package
6 Butler Passed Hors d’Oeuvres
2 Display Stations
1 Action Station
5 Hour Signature Open Bar
Culinary Dining Experience:
Salad, Appetizer, Entrée, Wedding Cake
Wine Service with Dinner
Coffee and Tea Display with Dessert
Option to Upgrade to Duet Entrée for Additional Cost

Friday and Sunday Events
10% off Package Prices

*Contact Hotel for Pricing
MARRIOTT MARQUIS
EXCLUSIVE
WEDDING MENUS

Our Executive Chef Josh Murray and his team ensure that every culinary detail is taken care of from the minute your guests walk in. Each bite they take creating a unique dining experience.

Below are our standard menu selections. Please see your Event Planning Manager for additional requests or customized Options.

RECEPTION DISPLAYS
- An Elaborate Display of International and Domestic Cheeses served with Breads and Crackers
- Assorted Grilled Vegetable Display with Fresh Herb Dip and Hummus with Pita Chips
- Local Charcuterie Display
- Bruschetta Bar, three selections with assorted Crips and Breadsticks
- Fresh Fruit, Sliced Seasonal and Tropical Fruits with Honey Spiked Yogurt Dressing and Minted Strawberry Coulis

COLD HOR D’OEUVRES
Thai Chicken Salad Wonton Cups
Pepper Crusted Beef Tenderloin, Focaccia Crostini & Aged Balsamic Mousse
Pan Seared Ahi Tuna, on a Wonton Crisp with Wakame Salad & Solid Hoisin Sauce
Salmon Rollatini, Black Bread & Caperberry Mousse
Shrimp Skewer, Solid Cocktail Sauce
Ahi Tuna Poke Spoons
Mini Lobster BLT
Champagne Watermelon Spoons
Caprese Skewer
Beet and Goat Cheese Tarts
Walnut Goat Cheese Lollipop, Berry Jam

HOT HOR D’OEUVRES
Chicken Empanada, Chipotle Lime Aioli
Chicken Lemongrass Pot Stickers, Ginger Ponzu
Tenderloin Burger, Caramelized Onions, Garlic-Horseradish Aioli
Crispy Pancetta Roasted Pork Loin, Georgia Peach Jam on a Baguette
Cuban Bread Toast, BBQ pulled Pork with Coleslaw
Mini Beef Wellington
Short Rib, wrapped in Bacon
Grilled Baby Lamb Chops, Rosemary Olive Oil
Shrimp Spring Roll, Sweet Chili Sauce
Mini Crab Cake, Old Bay Aioli
Portobello Mushroom Puff
Tomato Parmesan Risotto Arancini
Smoked Cheddar Beignets, Pepper Jam

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RECEPTION STATIONS
Pasta Station, Cavatappi and Gemelli with Pesto Cream, Marinara and fresh Parmesan. Served with Garlic Bread Sticks.
Paella Station, Seafood, Chicken, Chorizo, Tomato Saffron Risotto, Grilled Artisan Bread, Red Pepper Aioli
Potato Mousseline Station, Sweet Potato, Traditional and Purple Potatoes, Assorted Toppings
Miniature Pastries, House Made S’mores, Mojito Lime Tarts, Macaroons, Tres Leche Cupcakes, Chocolate Éclairs, Fruit Tarts, Chocolate Pot du Crèmes, Lemon Tarts, Caramel Cream Puffs
Risotto Station, Serving two choices: Beef Braised Short Rib Risotto and Traditional Mushroom Risotto

ENTRÉE SELECTIONS
Pan Roasted Organic Chicken, Heirloom Carrots, Blistered Tomatoes, Four Cheese Polenta, Natural Thyme Jus GF
Herb Marinated Natural Chicken Breast, Chardonnay Parsnip Mousseline, Medley of Baby Vegetables, Truffle Spiked Chicken Jus
Braised Beef Short Ribs, Horseradish Mashed Potatoes, Local Vegetables, Cabernet Reduction GF
Porcini Parmesan Crusted Beef Filet, Celery Root Puree, Charred French Beans, Hunter Sauce, Red wine Butter GF
Pistachio Crusted Sea Bass, Farro & Pea Risotto, Garlic Broccolini, Honey-citrus Gastrique GF
Oven Roasted Dry Fennel Mahi Mahi, Violette Potato Puree, Tarragon Beurre Blanc and Tomato Oil Violette Potato Puree Cedar Smoked Salmon, Brown Sugar Curry Rub, Sweet Potato Pepper Hash, Wax Beans, Herb Butter Sauce GF
Beef Tenderloin Pickled Shiitakes, Chinese Broccoli, Carrot Ginger Puree, Jasmine Rice DF
Petit Filet Mignon, Cabernet Demi, Baby Vegetable Medley, Potato Leek Gratin GF
Your Details

We know that your special day is in the details, which is why we offer an array of services, from valet parking and private pre-reception areas to specialty linens and expertly designed place cards, to ensure that you and your guests get a taste of unforgettable.
PARKING
Marriott Marquis offers Valet services at $51 overnight
Self Parking is also available at $36.00 overnight in our neighboring Lot A

DEPOSIT/GUEST COUNT
Upon confirmation of the event, an initial non-refundable deposit of $1000 is required with the signed agreement to hold your designated reception space.
Additional deposits are as follows: 25% of event minimum on or before 9 months, 6 months, and 3 months prior to your event. Chicago Marriott MARQUIS requires a credit card on file for back up and any additional charges.

SERVICE CHARGE & SALES TAX
All hotel food and beverage is subject to 25% service charge and 11.5% Tax.

MENU TASTING
All Wedding Packages include a Complimentary Menu Tasting for up to 4 guests. Please see your event planning manager to schedule.
Let us bring your special day to life at the Chicago Marriott Marquis. Our experts will go above and beyond to make your vision, your tastes, your dreams come true for an unforgettable happily ever after that exceeds every expectation.