**BREKFAST**

Price based on 1 hour of service

**CONTINENTAL BREAKFAST | 21**

Orange, Grapefruit and Cranberry Juices
Seasonal Sliced Fresh Fruit - Rotational
Assorted Breakfast Pastries and Assorted Bagels with Cream Cheese
Fruit Preserves, Butter and Margarine
Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee and Specialty Teas

**HEALTHY START CONTINENTAL BREAKFAST | 24**

Orange Grapefruit and Cranberry Juices
Seasonal Sliced Fresh Fruit and Berries - Rotational
Whole Grain English Muffins and Low - Fat Muffins
Peanut Butter, Orange Marmalade and Fruit Preserves
Assorted Low-Fat Fruit Yogurts
Choice of One of the Following:
   - Hot Oatmeal, Brown Sugar, Raisins, Honey
   - Hard Boiled Eggs
   - Yoghurt Parfaits with Housemade Granola

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee and Specialty Teas
BUFFET BASIS

BUFFET BASED ON 1 HOUR OF SERVICE

BUFFET BREAKFAST | 30

Orange, Grapefruit, Cranberry Juices
Seasonal Selection of Sliced Fruit
Assorted Cold Cereals, Bananas, Raisins, 2%, Skim Milk
Scrambled Eggs
Bacon or Sausage Links
Breakfast Potatoes or Hash Browns
Assorted Breakfast Pastries
Assorted Bagels, Cream Cheese
Butter, Margarine, Jellies, Preserves
Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas

Choice of One Hot Item for an Additional $3 per person:
Buttermilk Pancakes, Maple Syrup
Cinnamon Raisin Bread Pudding, Butter Rum Syrup
Thick Sliced French Toast, Maple Syrup
Hot Oatmeal, Brown Sugar, Raisins, Honey

*Additional charge of $150 for buffets under 25 people.

CHICAGO MARRIOTT OAK BROOK
1401 W 22ND Street Oak Brook, IL 60523 T. 630-573-8555
BUFFETS BASED ON 1 HOUR OF SERVICE

HEALTHY BREAKFAST BUFFET | 34

Orange, Grapefruit, Cranberry Juices
Seasonal Selection of Sliced Fruit
Hot Oatmeal, Brown Sugar, Bananas, Raisins, 2%, Skim Milk
Whole Wheat French Toast, Seasonal Berry Sauce
Scrambled Egg Beaters
Turkey Sausage Links, Chicken Sausage Links
Roasted Wild Mushroom, Spinach
Freshly Baked Low-Fat Muffins
Butter, Margarine, Fruit Preserves
Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas

*Additional charge of $150 for buffets under 25 people.
BUFFET ENHANCEMENTS

Prices are per person and based on 1 hour of service

- Smoked Salmon | 6
- Lox, Bagels, Accompaniments | 8
- Scrambled Eggs | 5
- Turkey Sausage | 5
- Bacon or Sausage | 5
- Chicken Apple Sausage | 5
- Individual Fruit Yogurt | 3
- Oatmeal, Brown Sugar, Honey | 3
- Tropical Fruit Parfait | 4
- Sausage, Egg & Cheese Biscuit | 5
- Bacon, Egg & Cheese Croissant | 5
- Dry Cereals with Milk | 4
- Omelet Station** | 8
  - Dice d Ham, Cheddar Cheese, Spinach, Green Pepper, Mushroom, Onion, Tomato, Asiago Cheese, Smoked Sausage

**Attendant Required | 125
PLATED BREAKFAST

ALL AMERICAN | 24
Scrambled Eggs, Choice of Bacon or Sausage, Breakfast Potatoes

FRENCH TOAST | 25
Vanilla Scented Texas Toast, Bacon Maple Syrup

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas included with all meals.
**BREAKS**

**DAY MEETING PACKAGE | 109**

The Day Meeting Package is $109 per person (exclusive of service fee and sales tax). Prices are based on ½ hour service per break. Beverages and Coffee Service included.

**CONTINENTAL BREAKFAST**

Orange, Grapefruit, Cranberry Juices  
Seasonal Selection of Sliced Fruit  
Variety of Freshly Baked Pastries and Assorted Bagels, Cream Cheese  
Butter, Margarine, Fruit Preserves  
Choice of Breakfast Sandwich, Oatmeal or Individual Quiche

**MID MORNING BREAK- Rotational**

Chef’s Choice of 2 Mid-Morning Snacks  
Assorted Soft Drinks, Coffee, Decaf, Tea

**LUNCH**

Chef’s Choice of Lunch to include Assorted Soft Drinks

**MID AFTERNOON BREAK- Rotational**

Chef’s Choice of 2 Mid-Afternoon Snacks  
Assorted Soft Drinks, Coffee

**AUDIO VISUAL**

A/V Support Package  
Screen, Audio/Visual Patch, Audio/Visual Cart, Flipchart

*Wireless Internet may be added for $15 per person to the Day Meeting Package Price*
EXECUTIVE SERVICE PACKAGE | 38

All Breaks include Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas, Assorted Soft Drinks. Prices are based on ½ hour service per break.

PRE-MEETING
Orange, Grapefruit, Cranberry Juices
Variety of Freshly Baked Pastries
Seasonal Selection of Sliced Fruit
Butter, Margarine, Fruit Preserves, Honey

MID MORNING BREAK
Chef’s Choice of (2) Mid Morning Snacks

AFTERNOON BREAK
Chef’s Choice of (2) Afternoon Snacks
## SIGNATURE BREAKS

All Breaks include Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas, Assorted Soft Drinks. Prices are based on ½ hour service per break.

<table>
<thead>
<tr>
<th>SUPERFOOD</th>
<th>20</th>
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<tbody>
<tr>
<td>Assorted KIND Bars</td>
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<tr>
<td>Naked Juices</td>
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<td>Cereal Bars</td>
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<td>Whole Fruit</td>
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<tr>
<th>Build Your Own Trail Mix</th>
<th>17</th>
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<tr>
<td>Yogurt Covered Raisins</td>
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<td>Pretzels</td>
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<td>Roasted Nuts</td>
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<tr>
<td>M&amp;M’s</td>
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</tbody>
</table>
SIGNATURE BREAKS

All Breaks include Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas, Assorted Soft Drinks. Prices are based on ½ hour service per break.

FIESTA | 20
Corn Tortilla Chips
Queso Fundido
Guacamole
Sour Cream
Tomatillo Salsa

IT’S ALL GREEK TO ME | 22
Garlic Hummus, Tzatziki Sauce
Celery, Carrots, Cucumber Sticks
Pita Bread, Lavosh

MOVIE TIME | 20
Assorted Chocolate Bars, M&M’s
Individual Bags of Fresh Popcorn
Cracker Jacks
Soft Pretzel Sticks, Cheese Sauce
A LA CARTE

PER GALLON
Coffee, Decaffeinated Coffee | 75
Assortment of Teas | 75
Fruit Punch or Lemonade | 45
Iced Tea | 45

PER CARAFE
Orange, Grapefruit, Tomato or Cranberry Juice | 60

PER PERSON
Coffee, Decaffeinated Coffee, Tea (1 Hour of Service) | 7 All
Day Beverage Package | 22
  Coffee, Decaffeinated Coffee, Tea, Soft Drinks, Bottled Water
Selection of Seasonal Sliced Fruit | 12
Assorted Domestic Cheese Display | 15
Toaster Station to include Assorted Bagels | 5
  With Two Selections of Cream Cheese, Assorted Jams

INDIVIDUAL
Assorted Soft Drinks | 4
Specialty Craft Soft Drinks | 5
Sparkling Water | 5
Assorted Bottled Juices | 5
Mountain Dew Kick Start | 6
Bottled Iced Teas | 5
Milk (Whole, 2 %, Skim, Chocolate | 3
A LA CARTE

PER DOZEN
Apple Turnovers | 42
Assorted Breakfast Breads | 42
Assorted Biscotti | 42
Warm Cinnamon Buns | 42
Cake Pops | 42
Danish, Pastries, Muffins | 36
Gluten Free Muffins | 36
Assorted Coffee House Doughnuts | 36
Assorted Croissants | 36
Assorted Fruit Kabobs, Yogurt Dip | 48 Hard
Boiled Eggs | 24
Assorted Freshly Baked Cookies | 36
Freshly Baked Brownies | 36
Housemade Granola Bars | 36
Oatmeal Nut Raisin and Chocolate Chunk Bars | 36
Hot Pretzels, Grain Mustard, Cheese Sauce | 42
Assorted Seasonal Scones | 42
Selection of Miniature Desserts | 48
Peanut Butter and Jelly Bars | 36
Mini Cupcakes | 36
Assorted Tea Sandwiches | 48**

**Minimum of 2 dozen ordered
# BREAKS

## A LA CARTE

### INDIVIDUAL

- Assorted Cold Cereals | 3
- Assorted Candy Bars | 3
- Individual Plain, Fruit Yogurts | 3
- Seasonal Whole Fruit | 3
- Individual Bags of Pretzels, Popcorn and Chips | 3
- Individual Bags of Gourmet Popcorn | 5
- Energy Bars, Granola Bars, Protein Bars | 5
- Trail Mix | 4
- Gourmet Mixed Nuts by the Pound | 24
LUNCH BUFFETS

TUSCANY | 42

White Bean Tuscan Soup with Fresh Kale

Chicago Local Farms Fresh Mozzarella Cheese and Tomato Salad with Basil & Balsamic, Romaine Leaves, Parmesan Cheese, House made Garlic Croutons, Caesar Dressing

Arctic Char Filet, Citrus Cream Sauce
Grilled Chicken Breast, Artichokes, Tomato Ragout
Chef’s Choice of Seasonal Vegetable
Ricotta Ravioli, Basil Pesto Sauce, Fresh Parsley Crumbs

Tiramisu Shooters
Espresso Chocolate Cake

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas Assorted Soft Drinks

*Additional charge of $150 for buffets under 25 people.
WINDY CITY | 40

Soup du Jour
Local Bakery Artesian, Italian Bread Basket

Salad Bar
   Iceberg, Mixed Greens, Blue Cheese, Onions, Carrots, Croutons, Diced Salami, Roasted Peppers, Pepperoncini, Choice of the In House Dressing or Italian Dressing

Authentic Chicago Style Pizza (pick 2)
   Pepperoni
   Meat Lovers
   Vegetarian
   Four Cheese

Build Your Own Local Flavors Sandwich
   Au jus Roasted Grass Fed Eye of Round Beef
   Grilled Italian Sausage with Peppers, Onions, Marinara Sauce
   Hoagie Rolls, Italian Breads

Eli’s Fruit Cheese Cakes
Assorted Cookies
Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas Assorted
Soft Drinks

*Additional charge of $150 for buffets under 25 people.
LUZ DEL FUEGO | 40

Hand Crafted Chicken Tortilla Soup topped with Tortilla Strips

Nogales Style Chopped Salad
  Romaine, Queso Fresco, Tomato, Black Beans, Roasted Corn, Cilantro Lime Vinaigrette

Chicken Fajitas

Spicy Carne Asada with Ancho Chile Sauce

Roasted Corn and Tomato Spanish Rice

Borracho Beans

Fresh Flour Tortillas

Tres Leches Cake

Caramel Flan

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas Assorted

Soft Drinks

*Additional charge of $150 for buffets under 25 people.
LUNCH BUFFETS

AMERICAN COMFORT FOOD | 44

Old Fashioned Cream of Chicken Soup
Artisan Bakery Bread Basket

Baby Spinach Salad, Bacon, Eggs, Tomatoes, Goat Cheese with Balsamic Classic
Albacore Tuna Salad

Kentucky Style Fried Chicken, Honey Sauce
Sliced Cedar Smoked Beef Brisket with Housemade BBQ Sauce
Baked Macaroni, Aged Cheddar Cheese
Chef’s Choice of Seasonal Vegetable

Chocolate Mousse Pie
Blueberry Cheesecake

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee and Specialty Teas
Assorted Soft Drinks

*Additional charge of $150 for buffets under 25 people.
LUNCH BUFFETS

ASIAN OLD TOWN | 40

Chinese Chopped Salad
   Napa Cabbage, Red Peppers, Bean Sprouts, Red Chili, Fried Noodles, Green Onions, Sesame Seeds, Peanut Dressing
Green Papaya Salad
   Papaya Cubes, Shrimp, Green Beans, Peanuts & Bean Sprouts

Steamed Rice
General Tso's Orange Chicken
Kung Pao Beef, Broccoli Vegetable
Stir Fry

Green Tea Crème Brule
Fortune Cookies
Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas Assorted
Soft Drinks

*Additional charge of $150 for buffets under 25 people.
BISTRO | 40

Soup du Jour
Chef’s Daily Selection of Fresh Greens and Pasta or Potato Salad
Housemade Potato Chips with Onion Dip Sauce

Hand Crafted Sandwiches (Pick 3)
- Roasted Turkey Breast, Cranberry Mayonnaise, Lettuce, Tomato, Pretzel Bun
- Classic Turkey BLT Light Mayonnaise, Lettuce, Tomato, Bacon, 12 Grain Bread
- Shaved Roast Beef, Horseradish Cream, Onion, Cheddar Cheese, Ciabatta Roll
- Italian Sub Pesto Mayonnaise, Salami, Provolone, Lettuce, Tomatoes, Ciabatta Roll
- Chicken Caesar Wrap on Flour Tortilla
- Grilled Chicken Breast, Harissa Mayonnaise, Pepper Jack Cheese, Lettuce, Tomato, Sesame Bun
- Gyros Pockets with Gyro Meat, Tzatziki Sauce, Cucumbers, Pita Bread
- Veggie Wrap Mushroom, Spinach, Roasted Red Peppers, Pesto Mayonnaise, Wheat Tortilla Wrap
- Vegetarian Caprese Sandwich Tomatoes, Basil, Fresh Mozzarella, Wheat Bun

**Substitute Warm Paninis | 6pp (upcharge)**
- Roast Beef with Caramelized Onions, White Cheddar
- Turkey with Spinach, Gruyere
- Wild Mushroom with Roasted Peppers, Boursin Cheese

Fruit Salad
Chef’s Own Biscotti
Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas Assorted
Soft Drinks

*Additional charge of $150 for buffets under 15 people.*
BOXED LUNCH | 34

*Maximum of Three Choices*

Turkey Breast, Tomato, Butter Lettuce, Havarti, Kaiser Bun

Honey Roasted Ham, Tomato, Butter Lettuce, Swiss Cheese, Pretzel Bun

Vegetarian Portabella Mushroom, Roasted Peppers, Arugula, Hummus, Brioche Bun

Roast Beef Caramelized Onions, Aged Cheddar, Ciabatta Bun

Grilled Chicken Caesar Wrap

All Boxed Lunches Include

  Bottled Water or Soft Drink
  Potato Chips
  Whole Fruit
  Brownie or Cookie

*Additional charge of $150 for buffets under 25 people.*
LUNCH

PLATED LUNCH

SOUP
Beef & Barley
Chicken & Noodle
Garden Basket Vegetable
Oven Roasted Tomato Basil
White Bean Tuscan

SALAD
Local Farm Green Leafs, Dried Cranberries, Candied Walnuts, Goat Cheese, Balsamic Vinaigrette
Romaine Hearts, Housemade Croutons, Parmesan Romano Cheese, Caesar Dressing Lettuce
Wedge with Chopped Smokey Bacon, Cherry Tomatoes, Boiled Egg, Blue Cheese Dressing

ENTRÉE
Grilled Salmon, Tomato Relish | 36
Pan Seared Chicken Breast | 33
Smoked Brisket Slices, BBQ Sauce | 38 Grilled
Skirt Steak, Mushroom Sauce | 38
Marinated Pork Loin, Chipotle Demi Sauce | 37

All entrees include Soup or Salad, Chef’s choice of Starch and Seasonal Vegetable

DESSERT
Chocolate Mousse
Carrot Cake
Classic Mini Cheese Cakes
White Chocolate Bailey’s & Fudge Cake
Apple Pie Cake
Sliced Fruit
Orange Panna Cotta
Chocolate Cake
Fruit Tarte
PLATED DINNER STARTERS

SOUP
Beef, Barley
Hand Crafted Chicken Noodle
Basket Vegetable Minestrone
Roasted Tomato Basil
Tuscan White Bean, Fresh Kale

Upgraded Soup Options (upcharge)
Lobster Bisque | 6
New England Clam Chowder | 4
Wild Mushroom Bisque | 4

SALAD
Romaine Leaves, Housemade Croutons Parmesan Cheese, Caesar Dressing
Local Farm Greens, Raisins, Candied Walnuts, Goat Cheese
Field Farm Greens, Cherry Tomatoes, Cucumber, Feta Cheese Crumbles Baby Spinach, Chopped Smoked Bacon, Red Peppers, Sunflower Seeds

APPETIZERS (ADDITIONAL COURSE WITH PLATED DINNER)
Oven Baked Lobster Mac & Cheese | 7
Mushroom Ravioli | 7
Asian Shrimp Salad | 7
DINNER

PLATED DINNER ENTRÉE OPTIONS THREE COURSES

BEEF

Grilled Beef Tenderloin, Pan Seared Demi Sauce | 60
Roasted Top Sirloin Beef, Mushroom Sauce | 54
Grilled Beef Striploin, Madeira Sauce | 56

FISH

Pan Seared Salmon filet, Tomato Confit and Saffron Cream Sauce | 51
Herb Encrusted Halibut | 53

CHICKEN

Grilled Local Farm Chicken Breast | 48
Stuffed Mushroom Chicken Breast | 52
Pan Seared Chicken Breast with Mushroom Gravy | 48

DUO

Grilled Beef Tenderloin and Shrimp with Veal Reduction | 64
Center Cut Filet and Halibut on Mushroom Ragout and Citrus Beurre Blanc | 62

All entrees include Soup or Salad, Chef’s choice of Starch, Seasonal Vegetable
PLATED DINNER DESSERT SELECTIONS

TRADITIONAL DESSERTS

Carrot Cake, Bourbon Raisin Sauce
Chocolate Beer Caramel Mousse Cake
Dreamsicle Dome
Mocha Mousse Torte
Vanilla Bean Cheesecake

GLUTEN FREE DESSERTS

Flourless Chocolate Cake
Exotic Mousse Cake

DESSERT TRIO

Fruit Tart, Chocolate Mousse Cake, Vanilla Bean Cheesecake
DINNER

DINNER BUFFET – BUILD YOUR OWN

2 Salads, 2 Starches, Seasonal Vegetables, 2 Entrées, 2 Desserts | 60
3 Salads, 3 Starches, Seasonal Vegetables, 3 Entrées, 3 Desserts | 67

SALAD
Caesar Salad
Caprese Salad
Cucumber Salad
Roasted Corn, Black Bean Salad

Roasted Vegetables, Pasta
Salad Butternut Squash, Arugula
Farm Greens, Garden Chopped Salad
Red Potato, Bacon Salad

STARCH
Mashed Yukon Potato
Mascarpone Polenta
Stir Fried Rice
Cranberry Rice Pilaf
Garlic Mashed Potatoes

Sweet Potato Mash
Saffron Rice
Herbed Potato Wedges
Toasted Fingerling Potatoes
Baked Macaroni, Cheddar Cheese

ENTRÉE
Pan Seared Salmon, Old Bay Cream Sauce
Seared Chicken Breast, Mushroom Sauce Smoked
Brisket, BBQ Sauce
Braised Short Ribs, Demi Sauce
Roasted Pork Loin, Tomato Relish, Mustard Sauce
Grilled Chicken Breast, Tomato Ragu, Olives
Sliced Turkey Breast, Brown Turkey Gravy
Kentucky Style Fried Chicken
Sliced Flat Iron Steak, Bourbon Demi
White Fish

DESSERT
Chocolate Mousse
Carrot Cake
Classic Cheesecakes
White Chocolate Bailey’s Fudge Cake
Apple Pie Cake

Sliced Fruit
Orange Panna Cotta
Chocolate Cake
Fruit Tart

CHICAGO MARRIOTT OAK BROOK
1401 W 22ND Street Oak Brook, IL 60523 T. 630-573-8555
PRESENTATIONS

ANTIPASTO DISPLAY | 15
Roasted Vegetables, Marinated Artichokes, Smoked Cheeses, Grilled Breads

FARMER’S MARKET VEGETABLES | 12
Choice of Two Dips: Ranch, Blue Cheese, Thousand Island or Creamy Dill

SELECTION OF SLICED FRESH FRUIT | 14
Selection of Seasonal Sliced Fruit, Fresh Berries

ARTISAN CHEESE DISPLAY | 15
With Lavosh, Crostini

CHIPS AND DIP | 10
Housemade Potato Chips, Fresh Tortilla Chips, French Onion Dip, Chipotle Cheddar Bean Dip, Spinach Artichoke Dip, Pico de Gallo, Guacamole

SELECTION OF SUSHI | MARKET PRICE
Wasabi, Soy Sauce, Pickled Ginger, Edamame

All Pricing is per Person

* Based on Three Pieces per Person
HORS D’OEUVRES

$5 Per Piece | 25 Piece Minimum

CHILLED

Fresh Basil, Heirloom Tomato Bruschetta
Mediterranean Antipasto Skewers
Smoked Salmon Mousse Savory Cone
Brie Cheese, Apples, Apricot Chutney on a Sourdough Crostini
Citrus Poached Shrimp, Cocktail Sauce

HOT

Mini Vegetable Spring Rolls
Chicken Satay Yakatori Style
Twelve-Hour Braised Short Rib Grilled Cheese
Mini Chicago Style Hotdogs
Brie and Pear Beggar’s Purse
Bacon Wrapped Scallops
Crab Cakes, Creole Remoulade
CARVED ITEMS

Herb Crusted Striploin, Horseradish Cream, Roasted Garlic Aioli, Brioche Rolls | 25

Roasted Turkey Breast, Honey Mustard, Cranberry Mayonnaise, Potato Rolls | 18

Cedar Plank Salmon, Lemon Pepper, Creamy Dill Sauce, Fresh Fruit Salsa | 22

All pricing is per person. All Carved items require a carver at $125 per attendant. One attendant required per 100 guests.
STATIONS

All Prices are Per Person

FLATBREAD STATION | 22* (Attendant Optional)

Tomato, Mozzarella, Basil
Barbecued Chicken, Onions, Goat Cheese
Local Italian Sausage, Pepperoni

PASTA STATION | 24*

Selection of Two Pastas Prepared to Order
  - Rigatoni, Potato Gnocchi, Penne
Choice of Two Sauces
  - Marinara, Pesto Crème, Bolognese, Alfredo
Italian Sausage
Grilled Chicken
Mushroom
Green Pepper
Onion
Spinach
Freshly Grated Reggiano
Italian Breads

*Attendant Required | 125
All Prices are Per Person

**RISOTTO STATION | 28***

Risotto with Choice Meat or Vegetarian Made to Order
Chicken Breast
Italian Parsley
Peas
Parmesan Cheese
Spinach
Sun-dried Tomatoes
Saffron Broth

**STREET TACOS STATION | 24***

Backyard Barbecued Carne Asada, Spicy Chicken, Corona Battered Whitefish
Flour Tortillas
Queso Fresco, Onions
Guacamole, Pico de Gallo, Salsa and Hot Sauces

*Attendant Required | 125
STATIONS

All Prices are Per Person

**SALAD | 12* (Attendant Optional)**

Romaine Lettuce, Field Greens
Asiago, Cheddar, Blue Cheese
Tomatoes, Cucumbers Croutons
Ranch, Herb Vinaigrette, Caesar Dressings

**SLIDERS | 24**

Angus Beef Burgers, Mini Sesame Bun
Smoked Pork Belly & Sriracha Aioli, Brioche Bun
Spicy Buffalo Chicken, Blue Cheese, Potato Bun

**TASTE OF CHICAGO | 20**

Mini Hot Dogs, Condiments
Italian Beef Bite Size Sandwiches
Individual Deep Dish Cheese Pizza
Malt Vinegar French Fries, Parsley

*Attendant Required | 125
DESSERT STATIONS

All Prices are Per Person

RETRO | 12

Mini Lemon Meringue Pies
Oatmeal Cream Pies
Mocha Mousse Tartlet, Toffee Crunch
Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas

FRENCH | 12

Mini Éclair, Cream Puffs
Macaroons
Chocolate Pots de Crème
Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas

*Based on 3 Pieces per Person
BEVERAGE

BEVERAGE SERVICE

PREMIUM WELL
Grey Goose
Bombay Sapphire
Bacardi Superior Rum
Jack Daniel’s
Knob Creek
Crown Royal
Johnnie Walker Black Label Scotch
Patron Silver
Hennessy Privilege VSOP

IMPORTED PREMIUM
Corona
Heineken

DOMESTIC PREMIUM
Michelob Ultra
O’Douls (Non-Alcoholic)

DOMESTIC LIGHT
Bud Light
Miller Light

CRAFT
Sam Adams Boston Lager

REGIONAL CRAFT
Two Brothers Domaine DuPage

125 bartender fee up to four hours will apply to all banquet bar functions

The Oak Brook Marriott is committed to a policy of providing legal, proper and responsible hospitality. The hotel requires that all beverages be dispensed only by hotel staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. Oak Brook Marriott is responsible for the administration of the regulations. Due to the administration of these regulations, liquor purchased from an outside vendor may not be brought into the hotel for consumption during an event.
CONSUMPTION BARS

PREMIUM

Liquor per Drink | 9
House Wine by the Glass | 7
Premium Bottled Beer | 8
Regional Craft Beer | 8
Domestic Bottled Beer | 7
Soft Drink by the Glass | 4
Juice | 5
Bottled Water | 5

CALL

Liquor per Drink | 8
House Wine by the Glass | 7
Premium Bottled Beer | 8
Regional Craft Beer | 8
Domestic Bottled Beer | 7
Soft Drink by the Glass | 4
Juice | 5
Bottled Water | 5

$125 Bartender fee up to four hours will apply to all banquet bar functions.

*Liquor Laws and Regulations
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BEVERAGE

PACKAGE BARS

All Prices and Per Person

**PREMIUM**

One Hour | 20
Two Hours | 26
Three Hours | 30
Four Hours | 34

**CALL**

One Hour | 18
Two Hours | 24
Three Hours | 28
Four Hours | 32

$125 Bartender fee up to four hours will apply to all banquet bar functions.

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BEVERAGE

CASH BAR

Premium Liquor per Drink | 10
Call Liquor per Drink | 9
House Wine by the Glass | 9
Premium Bottled Beer | 9
Regional Craft Beer | 9
Domestic Bottled Beer | 8
Soft Drink | 5
Juice | 5
Bottled Water | 5

CASH BEVERAGE SERVICE

$125 bartender fee up to four hours will apply to all banquet bar functions

$125 cashier fee up to four hours will apply to all cash bar
All cash bar pricing is inclusive of service charge and sales tax.

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The Oak Brook Marriott is committed to a policy of providing legal, proper and responsible hospitality. The hotel requires that all beverages be dispensed only by hotel staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. Oak Brook Marriott is responsible for the administration of these regulations. Due to the administration of these regulations, liquor purchased from an outside vendor may not be brought into the hotel for consumption during an event.
WINE SELECTION

BLUSH
Magnolia Grove by Chateau St. Jean, Rose, California | 46

WHITE
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | 46
Magnolia Grove by Chateau St. Jean, Chardonnay, California | 46
Dashwood, Sauvignon Blanc, Marlborough, New Zealand | 32
Chateau Ste. Michelle Riesling, Columbia Valley, Washington | 35
Chateau St. Jean, Chardonnay, California | 40
Brancott Sauvignon Blanc, Marlborough, New Zealand | 40
Cakebread Cellars Chardonnay, California | 72

RED
Line 39, Pinot Noir, California | 36
Avalon Cabernet, California | 38
Alamos Malbec, Argentina, South America | 41
Alamos Malbec, Argentina, South America | 42
Magnolia Grove by Chateau St. Jean, Merlot, California | 46
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | 46
The Prisoner, Zinfandel Blend, California | 64
Jordan, Cabernet Sauvignon, California | 92

SPARKLING
Domaine Ste. Michelle, Brut, Washington | 36
La Marca, Extra Dry Prosecco, Veneto Italy | 35
Mumm Napa Brut Prestige | 50
Moet & Chandon Imperial | 90
Veuve Clicquot Yellow Label | 165
Dom Perignon | 254
AUDI/VISUAL SERVICES

At PSAV®, we blend creativity and innovative technology for an inspiring experience. Our highly trained professionals are passionate about delivering exceptional experiences to help you tell your story. With a focus on every aspect of your event, from planning to execution, we’ll bring your vision to life.

POPULAR PACKAGES

Meeting Room Projector Package - $680
- AV cable lot
- LCD projector
- Tripod stand

Podium Microphone Package - $280
- Podium
- 4-channel mixer
- Meeting room house sound

Projector Support Package - $200
- AV cable lot
- Tripod screen

Post-it® Flip Chart Package - $96
- Flip chart easel
- Markers

Flip Chart Package - $76
- Flip chart easel
- Flip chart pad

STANDARD LABOR RATES*

- Setup/Strike $110/hr
- Event Operation $135/hr

*Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation. All PSAV solutions may be subject to our property’s administrative fee. Above prices do not reflect labor charges, which may apply. All rates are subject to applicable sales tax.

To learn about our creative and production services, please contact your PSAV representative.

Ryan Karabaic
Director, Event Technology - PSAV®
office: 630.368.0596
www.psav.com

SMALL MEETING

- Conference speaker phone $180
- Laptop computer $250

AUDIO

- Powered speaker $120
- Catchbox throwable microphone $395
- Presidential microphone $90
- Wired microphone $70
- Wireless microphone $220
- Podium $50
- 4-channel mixer $75
- 12-channel mixer $155

LIGHTING

- LED wash light $95
- 6 up-lights $900
- 10 up-lights $1,280

SCENIC

- 10' Décor drapery $155
- 20 Scenic Panels (sTILEr) $660

VIDEO

- 46" LCD monitor $525
- 8’ tripod screen $95
- Fast-Fold® screens
  - 6’ x 8’ $250
  - 7’6” x 10’ $295
  - 9’ x 12’ $335
  - 10’6" x 14’ $385
  - 6’ x 10’5” $380
  - 7’6” x 13’4” $430
  - 9’ x 16’ $475
  - 10’6" x 18’8” $625

INTERNET AND NETWORK SERVICES

- Simple internet per user $20
- Superior internet per user $30

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INFORMATION

GENERAL INFORMATION
Our printed menus are for general reference. Our event planning staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your event manager.

SMOKING POLICY
The Chicago Marriott Oak Brook is a smoke free environment. This includes all guest rooms, meeting rooms, public areas, pool, and restaurant.

FOOD AND BEVERAGE
All food and beverage must be purchased through the Chicago Marriott Oak Brook and served only by the hotel staff. This policy ensures the safety of all our guests and complies with local health regulations.

In functions areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel’s alcoholic beverage license) the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel’s alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel’s judgement appears intoxicated.

GUARANTEE
Guarantees are required for all food and beverage events. Final attendance must be confirmed three business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees will be accepted up to twenty-four hours prior to the event, subject to product availability. We will prepare food for 3% over the guarantee and set seating for 3% over the guarantee.

MEETING SPACE
The hotel reserves the right to change room locations specified on your contract should your attendance change or as deemed necessary by the hotel.

EVENT TECHNOLOGY
A complete line of audio visual equipment is available through our in-house audio visual company, Marriott Visual Presentations. Your event manager can arrange equipment suited to your needs. Prices and quotes are available upon request.
ELECTRICAL CHARGES
Electrical needs, exceeding existing 120 volt/20 amp all plug service must be arranged in advance and will be charged accordingly. Additionally, installation/labor charges and rental of necessary equipment will be assessed. All equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your event manager.

SERVICE CHARGE AND SALES TAX
A 25% service charge and current state sales tax will be added to all food, beverage, and audio visual charges. Meeting room rental is subject to a 25% service charge and current state sales tax.

SIGNAGE
All signage placed in the public areas of the hotel must be professionally designed. Hand written signs are not permitted and will be removed if used.

SECURITY
The hotel reserves the right to require additional security for certain events. Payment for additional security will be the responsibility of the event host. Additional security can be arranged through your event manager.

PARKING
Parking is complimentary.

SHIPPING
The hotel will not accept packages more than three days prior to your event date and notification of deliveries must be in writing. Please address your packages as follows: company/event name, event dates, event manager, number of boxes in shipment. The hotel address is 1401 West 22nd Street, Oak Brook, Illinois, 60523. Hotel charges are $5 per box and $75 per pallet.

PAYMENT
Terms for payment will be established in your confirmation agreement. Advance deposits and/or payment in full may be required. Payment by personal check must be received 72 business hours prior to your event. The hotel accepts all major credit cards. The hotel does not accept “payment upon conclusion” as a form of payment unless direct billing privileges have been established in advance through our accounting department. Your sales manager will be delighted to provide you with further information on establishing credit.