



SETTINGS BY US, INSPIRED BY YOU.



CHICAGO MARRIOTT NORTHWEST®

4800 HOFFMAN BLVD HOFFMAN ESTATES, IL 60192
T 847.645.9500 F 847.747.0619
WWW.MARRIOTT.COM/CHINW



LET US BRING YOUR SPECIAL
DAY TO LIFE
AT THE CHICAGO MARRIOTT
NORTHWEST. 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.

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, **CHICAGO MARRIOTT NORTHWEST** 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 REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOS"
IN THE PERFECT SETTING AT **CHICAGO MARRIOTT NORTHWEST**. WHETHER A SIT-DOWN
DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE
BEGINNING TO YOUR HAPPILY EVER AFTER.

REHEARSAL DINNER PACKAGE OPTIONS

LOU MALNATI'S PIZZA BUFFET

22

Deep dish or thin crust pizza
Non-alcoholic beverages
Assorted mini cupcakes or cookies

LOU MALNATI'S PIZZA & SALAD BUFFET

30

Deep dish or thin crust pizza
Caesar salad or garden salad
Italian pasta salad
Non-alcoholic beverages
Assorted mini cupcakes or cookies

MARRIOTT BUFFET

45

Fresh baked dinner rolls with butter
Choose 1
Pasta salad, coleslaw, fruit salad, garden salad, Caesar salad, soup of the day, potato salad, cucumber tomato salad, grilled vegetable salad
Choose 2
Chicken with lemon herb sauce, chicken with garlic cream sauce, chicken with roasted red pepper and tomato pan sauce, pork loin with apple cider demi glace, sliced beef with mushroom demi, salmon with citrus dill butter
Choose 1
Brown rice, garlic mashed potatoes, roasted redskin potatoes, wild rice, twice baked potatoes, baked macaroni and cheese
Choose 1
Broccoli, cauliflower and carrot medley, green beans with baby carrots, asparagus, zucchini and squash medley, roasted garlic broccoli
Choose 1
Assorted mini pastries, assorted mini cupcakes, red velvet cake, assorted mini Eli's cheesecakes, chocolate cake, lemon cream cake, carrot cake, coconut cream cake, German chocolate cake

STEAKHOUSE DINNER BUFFET

56

Fresh baked dinner rolls with butter
Loaded potato soup
Chicago cobb salad
Cucumber and grilled onion salad
Slow roasted & sliced prime rib au jus
Salmon with citrus butter
Grilled chicken with tomato bruschetta
Broccoli, cauliflower and carrot medley
Snickers cheesecake
Carrot cake

RECEPTION | APPETIZER

Stations are priced per person, based on multiple stations
**One hour of service, \$100 attendant fee per 50 guests*

CUPCAKE STATION

9

Assorted mini cupcakes

SALAD STATION

12

Mixed greens, spinach romaine, shaved parmesan, shredded cheddar, feta crumbles, anchovies, cucumber, tomato, black olives, diced chicken, roasted red peppers, red onion, shredded carrots, candied pecans, dried cranberries, bacon, fried onion, hard boiled eggs, croutons, assorted dressings

MASHED POTATO or BAKED POTATO BAR

12

Mashed sweet potatoes, roasted garlic mashed potatoes, OR baked potatoes bacon, scallions, butter, sour cream, cheddar, marshmallows, brown sugar, butter

MEDITERRANEAN

13

Classic hummus, red pepper hummus, black bean hummus, crudité, grilled pita, assorted flatbreads, marinated olives, grilled vegetable crudité

*PASTA BAR

16

Cheese tortellini, penne pasta, spinach gnocchi, tomato focaccia, grilled chicken, mushrooms, Italian sausage, zucchini and squash, broccoli, roasted red peppers, garlic, shaved parmesan, crushed red pepper, olive oil, pesto, alfredo sauce, marinara

*WOK

19

Chicken, beef, shrimp, broccoli, peanuts, cashews, carrots, celery, snap peas, napa cabbage, bean sprouts, red pepper, onion, kung pao sauce, Szechwan sauce, teriyaki sauce, orange sauce

SUSHI BAR based on 5 pieces per person

19

Assorted sushi rolls, pickled ginger, wasabi and soy sauce

SWEET ENDINGS based on 4 pieces per person

19

Assorted mini pastries, chocolate dipped pretzel rods, assorted mini cupcakes, assorted mini cheesecakes, assorted dessert bars, chocolate covered strawberries

*GRILLED CHEESE STATION based on 3 pieces per person

22

Roasted tomato bisque, gouda, prosciutto and sourdough, American, ham and challah, pepperjack, cheddar and pretzel bread

SLIDER STATION based on 3 pieces per person, CHOICE OF 3 KINDS

24

Mini mo, bbq pulled pork, buffalo chicken, tuna melt, beef brisket, corned beef reuben



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."



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.



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY LIES IN THE DETAILS, THIS IS WHY WE OFFER AN ARRAY OF SERVICES, FROM COMPLIMENTARY 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.

AN UNFORGETTABLE CEREMONY

CEREMONY ONLY

ATRIUM	7 per person
BALLROOM	5 per person

CEREMONY FEE INCLUDES

- Ceremony rehearsal
- White or black chair covers with coordinating color sash
- Set up and break down of space
- Sound package – speaker and microphone

ALL WEDDING PACAKGES INCLUDE

- An invitation for up to 6 guests to Chef's tasting
- Free parking
- One hotel room for the bride and groom on the night of the wedding
- Special room rate for guests
- Dedicated Marriott-certified wedding planner
- Private bridal party hospitality room
- White or black chair covers with coordinating color sash
- Complimentary ceremony in the atrium or the ballroom
- One hour unlimited butler-passed hors d'oeuvres
- Champagne toast with dinner
- Artisan bread basket with whipped butter
- Choice of one appetizer
- Choice of one salad
- Choice of three entrees
- Five-hour signature open bar or 4 hour signature open bar with wine service at dinner
- A custom wedding cake with coffee service



PLATED DINNER PACKAGE OPTIONS

OPEN BAR | SIGNATURE SPIRITS - included

Smirnoff Vodka | Cruzan Aged Light Rum | Beefeater Gin | Dewar's White Label Scotch | Jim Beam White Label Bourbon | Canadian Club Whiskey | Jose Cuervo Especial Gold Tequila | Korbel Brandy

OPEN BAR | PREMIUM SPIRITS – 6 per person

Tito's Vodka | Bacardi Superior Rum | Captain Morgan Spiced Rum | Tanqueray Gin | Johnnie Walker Red Label | Makers Mark Bourbon | Jack Daniels Whiskey | Seagram's VO | 1800 Silver Tequila | Courvoisier VS Cognac

OPEN BAR | LUXURY SPIRITS – 7 per person

Grey Goose Vodka | Bacardi Superior Rum | Captain Morgan Spiced Rum | Bombay Sapphire Gin | Johnnie Walker Black Label | Knob Creek Bourbon | Jack Daniels Whiskey | Crown Royal Canadian Whiskey | Patron Silver Tequila | Hennessy Privilege VSOP Cognac

PRE-RECEPTION DISPLAY | COCKTAIL HOUR

CHOICE OF 2

- Sliced fruit and strawberries
- Crudité with hummus and ranch
- Cheese and charcuterie board

PRE-RECEPTION | BUTLER PASSED HORS D'OEUVRES

CHOICE OF 4

- Bruschetta with shaved Romano
- Vegetarian California roll
- Prosciutto-wrapped asparagus
- Smoked salmon rose with capers & onion
- Vegetable egg roll
- Thai peanut chicken satay
- Boursin cheese in puff pastry
- Bacon wrapped chicken with jalapeno
- Malaysian beef satay
- Shrimp and Andouille sausage kabob
- Chili lime salmon satay
- Shrimp and herb beggars purse
- Pepperoni calzone
- Smoked beef brisket empanada
- Lobster empanada
- Bacon wrapped scallops
- Coconut shrimp
- Sesame chicken
- Pork potsticker
- Edamame potsticker *vegan*
- Pad Thai spring roll
- Chicken chilito
- Chicken quesadilla
- Vegetable samosa *vegan*

BEERS INCLUDED IN WEDDING PACKAGE

Miller Lite | Bud Light or Coors Light | Corona | Heineken | O'Douls

PREMIUM BEER PACKAGE – 6 per person

Includes above beers & choice of 3 international, local or craft beers

Based on availability, please see sales for selection

RECEPTION | SOUP

- Butternut squash bisque
- Minestrone
- Lobster bisque
- Roasted red pepper bisque
- Roasted tomato bisque
- Garden vegetable soup
- Mushroom and beef barley
- Cream of broccoli with cheddar

RECEPTION | SALAD

- Iceberg wedge with tomato, bacon and Gorgonzola cheese
- Garden salad with tomato, cucumber, carrots and black olives
- Caesars salad with Romano cheese, grape tomatoes and croutons
- Spinach salad with goat cheese, candied pecans and Fuji apples
- Greek salad with Kalamata olive, cucumber, tomato, onion

RECEPTION | VEGETABLE

- Asparagus
- Broccolini
- Zucchini, squash and red pepper
- Green beans with baby carrots
- Glazed carrot sticks
- Broccoli, cauliflower and carrot

RECEPTION | STARCH

- Garlic mashed potatoes
- Twice-baked potatoes
- Mashed sweet potatoes
- Wild rice with almonds
- Roasted redskin potatoes

PLATED ENTRÉE

CHICKEN

- Roasted garlic cream sauce 73
- Rosemary and lemon jus 73
- Mushroom Marsala sauce 76
- Roasted red pepper and tomato coulis 76
- Tomato bruschetta 76
- Mustard pretzel crusted with a thyme jus 79

BEEF

- 10oz Sirloin with a peppercorn demi 86
- 12oz NY Strip with a caramelized shallot demi 96
- 6oz or 8oz Filet with a red wine reduction 86/111

PORK

- Bourbon bbq glaze 78
- Maple and grain mustard jus 78
- Pork loin with a pink peppercorn and Kahlua sauce 78
- Pork loin with a caramelized apple & onion demi 80

SEAFOOD

- Salmon with citrus butter 81
- Salmon with mango relish 81
- Salmon with Thai chili glaze 81
- Mahi with a citrus sesame glaze 83
- Seabass with lemon beurre blanc 96

VEGETARIAN

- Eggplant Parmesan 65
- Penne Primavera (no sides) 65
- Caprese pasta with fresh Mozzarella (no side) 65
- Vegan harvest pyramid 70
- Vegan fire roasted polenta cake 70

DUET

- Filet and roasted garlic chicken 96
- Filet and salmon with mango relish 110



While not guaranteed, we will do our best to accommodate any allergies that we know of in advance. Any requests day of, will not be able to be accommodated. Choice of 3 entrees are included in the wedding package.

12% sales tax and 23% service charge...the service charge is also taxable at 12%

BUFFET PACKAGE

95 per person

OPEN BAR | SIGNATURE SPIRITS - included

Smirnoff Vodka | Cruzan Aged Light Rum | Beefeater Gin | Dewar's White Label Scotch | Jim Beam White Label Bourbon | Canadian Club Whiskey | Jose Cuervo Especial Gold Tequila | Korbel Brandy

PRE-RECEPTION | DISPLAY STATIONS

CHOICE OF 2

- Sliced fruit and fresh strawberries
- Cheese and charcuterie board
- Crudité with hummus and ranch
- Antipasto display
- Baked Brie en croute
- Smoked salmon display

PRE-RECEPTION | BUTLER-PASSED HORS D'OEUVRES

CHOICE OF 4

- Bruschetta with shaved Romano
- Vegetarian California roll
- Prosciutto wrapped asparagus
- Smoked salmon rose with capers & onion
- Vegetable egg roll
- Thai peanut chicken satay
- Boursin cheese in puff pastry
- Bacon wrapped chicken with jalapeno
- Malaysian beef satay
- Shrimp and Andouille sausage kabob
- Chili lime salmon satay
- Shrimp and herb beggars purse
- Pepperoni calzone
- Smoked beef brisket empanada
- Lobster empanada
- Bacon wrapped scallops
- Coconut shrimp
- Sesame chicken
- Pork potsticker
- Edamame potsticker *vegan*
- Pad Thai spring roll
- Chicken chilito
- Chicken quesadilla
- Vegetable samosa *vegan*

RECEPTION | BUFFET DINNER

Fresh baked dinner rolls with butter

Choose 1

- Pasta salad
- Coleslaw
- Fruit salad
- Garden salad
- Caesar salad
- Choice of soup
- Potato salad
- Cucumber tomato salad
- Grilled vegetable salad

Choose 3

- Chicken with lemon herb sauce
- Chicken with garlic cream sauce
- Chicken with roasted red pepper and tomato pan sauce
- Pork loin with apple cider demi glace
- Sliced beef with mushroom demi
- Salmon with citrus dill butter

Choose 1

- Brown rice
- Garlic mashed potatoes
- Roasted redskin potatoes
- Wild rice
- Twice baked potatoes
- Baked macaroni and cheese

Choose 1

- Broccoli, cauliflower and carrot medley
- Green beans with baby carrots
- Asparagus
- Zucchini and squash medley
- Roasted garlic broccoli

Wedding cake

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LATE NIGHT SNACK

NACHO BAR

12

Tortilla chips | nacho cheese | chili con carne | tomatoes | onions | sour cream | housemade salsa | jalapenos | taco meat | guacamole

SLIDER BAR PER 50 PIECES

- Cheeseburger & pickles 110
- Beef brisket 130
- Pulled pork 130
- Pot roast 130
- Black bean burger 100

BAR FOOD \$2 per person for each selection

- Jalapeno poppers
- Fried pickles
- Onion rings
- Cheese curds
- Zucchini fries
- Mozzarella sticks
- Chicken nuggets
- Boneless buffalo wings
- Chicken tender
- Pretzel sticks with beer cheese

While not guaranteed, we will do our best to accommodate any allergies that we know of in advance. Any requests day of, will not be able to be accommodated. Choice of 3 entrees are included in the wedding package

- **Late night snacks can only be served for 1 hour**
- **Must guarantee for the same count as the reception guarantee**
- **Food service must end by 11pm**

12% sales tax and 23% service charge...the service charge is also taxable at 12%



HOTEL INFO & VENDORS

RENTAL CHARGES

Rental charges apply to all rooms used for meetings, exhibits and ceremonies booked through the Chicago Marriott Northwest.

FINAL ATTENDANCE GUARANTEES

Confirmation for the number of guests to be served must be received no later than 72 business hours prior to the scheduled function. If no confirmation is given, the Hotel will consider your originally expected number of people to be the guarantee for all charges. All hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater. The guarantee number may be increased within 72 hours, depending on availability; however, the number cannot be decreased. If the booking occurs 7 days or less to the actual event, all food and beverage is based upon availability.

SERVICE FEES, TAXES AND LAWS

A 23% service charge and applicable taxes will be applied to all food and beverage, audio visual, room rental and services through the hotel. The hotel reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises.

All federal, state and local laws are strictly adhered to. All food and beverage must be purchased through the hotel, food and beverage items cannot be taken off property. There will be a \$200 charge if group is caught with outside food or beverage in the meeting space.

DEPOSIT AND PAYMENT ARRANGEMENTS

All functions require an advance deposit, no reservation is firm until the deposit is received. All deposits are nonrefundable. All functions are to be paid with cash, credit card or check prior to the function. Direct billing can be arranged, but must be approved prior to the function date.

All prices are subject to change, pending circumstances, with notice.

LOSS AND DAMAGE

The hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, carpet tape or other substance. Please consult the catering department for assistance in displaying of all materials.

Loss or damage to the hotel's property may result in applicable fees assessed to the client.

PARKING

Complimentary onsite parking for all guests

MENU TASTING

Menu-tasting must be reserved 3-6 months in advance.

VENDORS

All wedding planners and vendors must be approved by the Chicago Marriott Northwest. Day of assistance from the hotel may require up to a \$200 assistance fee. Please ask for detailed information and our preferred vendor list from you event manager.

All vendors must provide a certificate of insurance to the hotel before the event. The hotel is not liable nor responsible for the actions of any vendors.