

*Holiday Inn Chicago
Mart Plaza River North
Weddings*



350 West Mart Center Drive, Chicago, Illinois 60654 | www.MARTPLAZA.com | 312-529-1124



*Congratulations
on your
Engagement!*

Thank you for considering the Mart Plaza River North for your wedding day reception. From beginning to end, you will find sophisticated elegance, panoramic views of the river and downtown skyline, first class cuisine and impeccable service. Our Catering Director and team of professionals will work closely to provide everything you need to make your wedding reception the most perfect and memorable day of your lives.



Wedding Package

MENU TASTING

Complimentary menu tasting for up to four people

COCKTAIL RECEPTION & HORS D'OEUVRES

White glove service

Votive candles

Your choice of four passed hors d'oeuvres

Four-hour premium bar

DINNER

White glove service

Votive candles

Champagne toast for all guests

Plated dinner service

Wine service with dinner

WEDDING CAKE

Custom wedding cake designed by The Baking Institute



SEATING ARRANGEMENTS

Flexible seating can accommodate 8 or 10 people per table. A head table, cake table, gift table, and place card table are included at no additional charge. Each table is adorned with a picture framed table number. Your wedding specialist will personally create a custom designed seating plan to meet all of your needs for a truly carefree day.

LINENS

We provide complimentary imperial satin white, black, or ivory damask floor length tablecloths complimented with your choice of white, black, or ivory damask cloth napkins.

DANCE FLOOR

A beautiful, gleaming wood dance floor is provided.

PARKING

Discounted parking is offered and available in front of the hotel at Wolf Point Self Park to your attending wedding guests.



OVERNIGHT ACCOMODATIONS

We provide deluxe overnight accommodations for the couple with champagne and chocolate dipped strawberries the night of the reception, complimentary breakfast the following morning, and parking. Upgraded guestrooms for the parents of the couple and special discounted room rates are available for overnight guests, based on availability.

MENU PRICING & HOTEL INFORMATION

Prices subject to current service charges and sales tax and are subject to change. The Holiday Inn Chicago Mart Plaza River North is located at 350 West Mart Center Drive, Chicago, IL 60654.

Our toll free phone number is 844-766-6582. Operated by Hostmark Hospitality Group.

Passed Hors d'Oeuvres

Choice of Four



CHILLED

- Assorted Cold Canapé
- Beef Tenderloin, Boursin Cheese Canapé
- Black Bean Hummus Crostini, Tomato, Cucumber Relish
- California Spring Roll, Ginger Soy
- Cherry Tomatoes Stuffed with Crabmeat
- Goat Cheese Croustades, Sun Dried Cherries
- Mushroom, Olive Tapenade Crostini
- Roast Beef Wrapped Asparagus Spears
- Seared Tuna Canapé, Wasabi
- Smoked Chicken, Papaya Relish
- Smoked Salmon and Cream Cheese Canapé
- Snow Peapods Stuffed with Boursin Cheese
- Veal Tenderloin Canapé, Tarragon Mustard

HOT

- Almond Stuffed Dates Wrapped in Bacon
- Artichoke, Boursin Beignet
- Asian Coconut Gulf Shrimp
- Bacon Wrapped Shrimp
- Baked Brie, Poached Pear En Crouete
- Miniature Bacon Quiche Lorraine
- Miniature Beef Wellington
- Miniature Five Cheese Calzone
- Petite Crab and Corn Cake
- Smoked Chicken Burrito
- Spanakopita Triangle
- Spinach Brie Wonton
- Tuscan Chicken Fontina Bite
- Vegetable Spring Roll

One piece of each choice per guest

To add a fifth hors d'oeuvre, add an additional \$6 per guest plus service charge and sales tax

Wedding Reception Enhancements

Alaskan Snow Crab Claws | 100 Pieces | MP

Almond Crusted Baked Brie, Sliced Pears, French Bread | Serves 35 | \$230

Chilled Jumbo Gulf Prawns, Citrus Cocktail Sauce, Lemon Wedges | 100 pieces | MP

Imported Artisan Cheese and Fruit Display, French Bread, Lavosh | Per Guest | \$10

Italian Antipasto Display, Grilled Marinated Vegetables, Imported Meats, Fresh Baked Focaccia
Freshly Baked Breads | Serves 50 | \$450

Jumbo Gulf Shrimp Bowl, Citrus Cocktail Sauce, Lemon Wedges | 50 Pieces | MP

Littleneck Clams on the Half Shell | 100 Pieces | MP

Mart Garden Display: Sautéed Vegetables, Zucchini, Yellow Squash, Asparagus, Tomatoes, Eggplant, Red Peppers
Mushrooms, Aged Balsamic Reduction | Per Guest | \$9

Seasonal Vegetable Crudités, Tomato Basil Dipping Sauce | Per Guest | \$8

Shucked Seasonal Oysters | 100 Pieces | MP

Available at an additional cost plus service charge and sales tax



First Course

Choice of One

SOUPS

Four Mushroom Cream, Chives

Italian Wedding

Smoked Chicken, Corn Chowder

Tuscan Tomato Basil

APPETIZERS

Crab Cake, Grain Mustard, Beurre Blanc

Chef's Shrimp and Scallop Ceviche, Fresh Lime

Gruyere, Onion Tart, Tomato Concasse

Portobello Stuffed Ravioli

SALADS

Baby Greens, Maytag Blue Cheese, Caramelized Pecans, Cranberries, Baby Poached Pear, Aged Balsamic Vinaigrette

Caesar Salad, Romaine Hearts, Garlic Croutons, Shaved Aged Parmesan Cheese, Caesar Dressing

Spinach, Frisee, Shaved Red Onion, Pancetta, Gorgonzola Cream Dressing

Vine Ripened Tomatoes, Buffalo Mozzarella, Fresh Picked Basil, Cracked Pepper, Sea Salt, EVOO

To add a second starter, add an additional \$10 per guest plus service charge and sales tax



Second Course

All entrees served with our signature bread basket of fresh baked dinner rolls, butter, and accompanied by seasonal vegetable and choice of potato or rice

BEEF

Black Angus Sirloin of Beef, Mushroom Bordelaise Sauce

Classic New York Strip Steak, Cabernet Sauvignon Demi Glaze

Filet Mignon Encrusted with Goat Cheese, Merlot Peppercorn Reduction

POULTRY

Chicken Calvados, Bone in Breast of Chicken, Dry Apple Brandy Sauce

Farm-Raised Breast of Chicken Stuffed with Asiago Cheese, Grilled Asparagus, Basil Parmesan Sauce

Farm-Raised Breast of Chicken Stuffed with Spinach, Wild Mushrooms, Roma Tomatoes, Feta Cheese, Fresh Basil
Lemon Béchamel Sauce

Parmesan Crusted, Bone in Breast of Chicken, Garlic Italian Parsley Sauce

SEAFOOD

Baked Salmon Fillet, Tarragon Beurre Blanc

Citrus Bronzed Alaskan Baked Halibut Fillet, Lemon Garlic Cream Sauce



Second Course

CHEF'S SIGNATURE DUOS

Filet Mignon, Forest Mushroom Sauce & Sea Bass Fillet, Lemon Chive Sauce

Petite Filet Mignon, Cognac Demi Glaze & Traditional Shrimp Scampi

Petite Filet Mignon, Merlot Sauce Reduction & Alaskan Salmon Fillet, Tarragon Beurre Blanc

Petite Filet Mignon, Shallot Demi Glaze & Breast of Chicken, Roasted Garlic Sauce

VEGETARIAN

Grilled Portobello Mushroom, Oven Roasted Fresh Vegetables, Balsamic Vinegar Glaze

Mediterranean Pasta, Baby Spinach, Diced Roma Tomatoes, Greek Olives, Capers, Feta Cheese, Red Wine
Artichoke Hearts, Fresh Basil

SPLIT MENUS

When offering split menu options, your package price will be based on the higher entrée selection.



Package Pricing



BEEF

Filet Mignon	\$170
Classic New York Strip Steak	\$150
Black Angus Sirloin of Beef	\$125

POULTRY

Farm-Raised Breast of Chicken Stuffed with Asiago Cheese	\$130
Farm-Raised Breast of Chicken Stuffed with Spinach	\$130
Chicken Calvados	\$120
Parmesan Crusted Breast of Chicken	\$120

SEAFOOD

Alaskan Baked Halibut Fillet	\$140
Baked Salmon Fillet	\$130

CHEF'S SIGNATURE DUOS

Filet Mignon & Sea Bass Fillet	MP
Petite Filet Mignon & Breast of Chicken	\$175
Petite Filet Mignon & Traditional Shrimp Scampi	\$175
Petite Filet Mignon & Alaskan Salmon Fillet	\$165

VEGETARIAN

Grilled Portobello Mushroom	\$100
Mediterranean Pasta	\$100

Bar Package



Four-hour Premium Bar included with complete wedding package

PREMIUM BAR

Absolut Vodka
Beefeater Gin
Bacardi Rum
Maker's Mark Bourbon
Jack Daniels Whiskey
Dewars Scotch
El Jimador Silver Tequila
Cinzano Sweet and Dry Vermouth
Dekuyper Amaretto
Christian Brothers Brandy
Wycliff Champagne
Canyon Road Chardonnay
Canyon Road Pinot Grigio
Canyon Road Cabernet Sauvignon
Canyon Road Merlot
Select 1 Craft Beer, 1 Import Beer, 2 Domestic Beers

PRESTIGE BAR

Ketel One Vodka
Tanqueray Gin
Captain Morgan Rum
Knob Creek Bourbon
Crown Royal Whiskey
Johnny Walker Red Label Scotch
Patron Silver Tequila
Cinzano Sweet and Dry Vermouth
Amaretto Di Sarrono
Courvoisier Vs Brandy
Baileys Irish Cream
Kahlua
St. Michelle Champagne
Trinity Oaks Chardonnay
Trinity Oaks Pinot Grigio
Trinity Oaks Cabernet Sauvignon
Trinity Oaks Merlot
Select 2 Craft Beers, 2 Import Beers, 2 Domestic Beers

Craft: Chi Town Pier Pale Ale, Goose Island 312 Urban Wheat, Lagunitas IPA, Lagunitas Little Sumpin' Sumpin' Ale

Import: Amstel Light, Corona Extra, Heineken, Stella Artois

Domestic: Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Genuine Draft, Miller Lite, Sam Adams

Add an additional \$15 per guest plus service charge and sales tax for four-hour Prestige Bar

Add an additional 30 minutes to your Bar Package for \$9 per guest or 60 minutes for \$12 per guest plus service charge and sales tax

Sweet Enhancements

Each item requires a minimum order of 50 pieces plus service charge and sales tax

Chef's Spectacular Miniature Gourmet Pastries | Per 50 | \$375

Miniature Milkshakes, Choice of Vanilla, Chocolate, Strawberry, or Oreo | Per 50 | \$195

Miniature Ice Cream Sundae Bar, Toppings, Whipped Cream, Chopped Nuts | Per 50 | \$255

Sliced Seasonal Fruit Tray, Honeydew, Cantaloupe, Pineapple, Watermelon, Berries | Per Guest | \$8

Sweet Table, Chocolate Flourless Cake, Red Velvet and Cream Cheese Cake, Chocolate Ganache Cake, Fruit Tart
Turtle Cheesecake, White Chocolate Raspberry Cheesecake, Miniature Pastries of Raspberry and Chocolate Éclairs

White Chocolate Passion Fruit Domes, Chocolate Mousse Cups, Vanilla Rum Profiteroles

German Chocolate Macaroons, Chocolate Dipped Strawberries | Per Guest | \$21

HOT BEVERAGE STATION

Freshly Brewed Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas

Add an additional \$5 per guest plus service charge and sales tax

GOURMET COFFEE STATION

Freshly Brewed Columbian Roasted Coffee, Decaffeinated Coffee

Three Syrup Flavors, Delicate Chocolate Shavings, Dusting Cinnamon

Lemon Zest, Whipping Cream, Selection of Herbal Teas

Add an additional \$7 per guest plus service charge and sales tax



The Late Night Menu

Snack Bites require a minimum order of 50 pieces plus service charge and sales tax

Snack Stations are additional per guest plus service charge and sales tax

Chef's House Made Hand Battered Wings, Buffalo or BBQ Style | Per 50 | \$255

Cones of Crispy House Made French Fries or Onion Rings | Per 50 | \$200

Miniature Cheeseburgers, Ketchup, Mustard, Mayonnaise | Per 50 | \$255

Miniature Italian Beef Sandwiches, Giardiniera, Au Jus | Per 50 | \$255

Miniature Reubens, Sauerkraut, Sliced Corn Beef, Thousand Island Dressing | Per 50 | \$255

The Chicago Dawg Station – Miniature Hot Dogs, Chili, Tomatoes, Relish, Sport Peppers, Chopped Onions, Pickles
Mustard, Ketchup, Fries | Per Guest | \$14

Build Your Own Burger Station – Crispy French Fries, Onion Rings, Cheddar Cheese Sauce, Chili, Grilled Onions
Pickle Chips, Ketchup, Mustard, Mayonnaise | Per Guest | \$15

Pizza and Wing Station – Pizzas Selections of Cheese, Pepperoni, Sausage, Vegetarian, Mozzarella Sticks,
Marinara Sauce, Spicy Buffalo Chicken Wings, Blue Cheese Dipping Sauce | Per Guest | \$15



General Wedding Information

MINIMUM REQUIREMENTS, SERVICES CHARGES, & APPLICABLE TAX

A \$20,000 food and beverage minimum (excluding service charge and applicable sales tax) is required for all Saturday events May thru October and pre-selected Fridays and Saturdays. Sundays of holiday weekends are charged as a Saturday event.

A \$15,000 food and beverage minimum (excluding service charge and applicable sales tax) is required for all Saturday events January thru April, November, and December and pre-selected Fridays and Saturdays.

CEREMONY FEE

A \$1,200 fee is required for all ceremonies.



WEDDING CAKE TASTING

Wedding Cake tastings can be scheduled directly with The Baking Institute at 847-272-5900.

DEPOSIT & PAYMENT INFORMATION

An initial deposit of \$3,000 is required to confirm your ballroom space as definite with your signed contract. This deposit is non-refundable and is applied to your final balance. A Credit Card is required to be on file in case of additional fees occurring the evening of the event. A Payment Plan will be set-up to bring your account to the final payment. The final guarantee and payment is due five (5) business days prior to your event and is payable by cashier's check or credit card. Personal checks are not accepted for final payment.

SERVICE CHARGE & SALES TAX

All prices are subject to a 24% service charge and applicable sales tax.

GUARANTEES

A final adjustment of your food and beverage selections is required thirty (30) business days prior to your wedding. A final adjustment of your guest count is required five (5) business days prior to your wedding, with final payment. This guarantee may not be reduced after this time, but can be increased depending upon availability.

CANCELLATIONS

Should it become necessary for you to cancel your function, any and all advance deposits will not be refunded. In addition, a cancellation fee will be charged and is detailed in your contract. These amounts are due as liquidated damages and not as a penalty.

PARKING

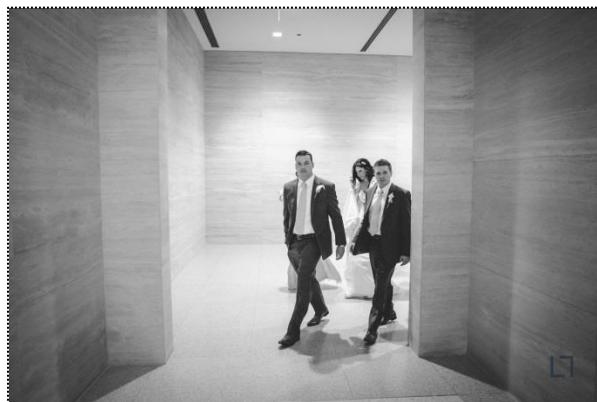
We are pleased to offer your guests discounted parking rates at the Wolf Point Self Park that can be purchased by your guests the night of your wedding. Overnight guests will be charged the standard overnight parking rate.

COAT CHECK

The Holiday Inn Chicago Mart Plaza River North can arrange for coat room services during your wedding at applicable current rates. Please consult your wedding specialist for details.

GUEST ROOMS

We are pleased to secure an allotment of sleeping rooms for your guests at a preferred rate if you so desire. These rates will apply for the night of your wedding and surrounding days. We will release these rooms for sale thirty (30) days prior to your arrival. Please have your guests call our reservation department directly to reserve a sleeping room before the release date. Special gift bag delivery service is available to your guest's rooms for \$3.00 per bag. The front desk cannot accommodate any gift bag requests during check-in.



Testimonials



"I cannot express enough how important it was to the entire staff that they ensure our wedding day was perfect from start to finish - and it was. The day of the wedding Janet was available the entire day to address anything that needed attention and to make sure we stayed on track. The

food...AMAZING! Beside all of the compliments we received the night of the wedding we also received phone calls and text messages for days after raving about the food and venue. If you love the city as much as we do and want to be married surrounded by the views this is the place to go. Thank you all at the Holiday Inn Chicago Mart Plaza for making our day one we will never forget!"

- Marianne P. 3/21/2015

"The service and attention to detail were extraordinary. The staff were extremely attentive and friendly throughout the entire process. My guests raved about the food and the service. The catering manager, Janet Donovan is wonderful. She always made me feel like I was the only wedding she had on her plate. You really can't beat the city view you get from the ballroom. I would highly recommend them for a wedding reception if you are looking for a great downtown location!"

- Beth E. 9/19/2014

"My wife and I had our wedding here in late August 2014. I can't express how well it went. All the guests raved about the food and the venue. The staff kept things moving along nicely and the view was spectacular. The food at our reception was outstanding. We had a duet of filet mignon and sea bass which got rave reviews from everyone at the wedding. As I walked around and greeted people I looked at everyone's plate and somehow they managed to cook almost 200 plates of food wonderfully. Overall they handled a large wedding very well and exceeded expectations at all times. I highly recommend it."

- Michael W. 8/30/2014

"We were just over the moon for everything at our wedding reception- the staff, the food, the decor, the space, and especially how well we and our guests were treated and accommodated. Our up-lighting added such a fun element to the room, the candy table was set up perfectly, the centerpieces and tables and votive candles looked great. And of course the view. Oh how it made the room sparkle! I have to say - they outdid themselves. They dotted all the i's and crossed all the t's and didn't leave out a single element or detail. The crew made everything PERFECT!"

- Christy Q. 4/5/2014

Preferred Vendor List



FLORIST

Artistic Bloom
329 West 18th Street, Suite 405
Chicago, IL 60616
773|540-2173
www.artisticbloomschicago.com

Anthos Fresh Flowers & Gifts
3467 North Broadway Avenue
Chicago, IL 60657
773|697-0186
www.anthosflowers.com

Blumgarten & Co.
114 North Aberdeen
Chicago, IL 60607
312|770-9052
www.blumgarten.com

Fleur de lis Florist
715 North Franklin Street
Chicago, IL 60654
312|943-4444
www.fleurdelischicago.com

Fleur-Tatious Floral Design
2046 West Grand Avenue
Chicago, IL 60612
312|421-4369
www.fleurtatiousfloral.com

FLOWERS &

DÉCOR &

LIGHTS

The Meeting House Companies, Inc.
781 Church Road
Elmhurst, IL 60126
630|941-0600
www.meetinghouse.com

M&M The Special Events Company
493 Mission Street
Carol Stream, IL 60188
630|871-9999
www.mmspecialevents.com

LINEN & CHAIR COVERS

The Chair Couture
630|398-0809
www.thechaircouture.com

Elite Chair Covers
7533 West 98th Place
Bridgeview, IL 60455
708|233-9191
www.elitechaircovers.com

M&M The Special Events Company
493 Mission Street
Carol Stream, IL 60188
630|871-9999
www.mmspecialevents.com

Preferred Vendor List



ANNOUNCEMENTS & INVITATIONS

Quintessence Fine Papers and Gifts
1036 Willow Road
Northbrook, IL 60062
847|498-5544
www.quintessencepapers.com

BAKERY & GOODIES

The Baking Institute
1960 Raymond Drive
Northbrook, IL 60062
847|272-5900 – Ask for Heather
www.bakinginstitute.com

Bittersweet
1114 West Belmont
Chicago, IL 60657
773|929-1100
www.bittersweetpastry.com

Le Royale Icing
65 East Oak Street, 2N
Chicago, IL 60611
312|285-8670
www.chicagoweddingcakes.com

CUSTOM LASER MINITURES & CAKE TOP

Laser Creations
22459 Applewood Lane
South Bend, IN 46628
574|273-8662
www.lasercreationsminiatures.com

OFFICIANT

All Ceremonies Beautifully Done
Reverend Marian Hale
847|491-0603
www.revmarian.com

Ministry Beyond the Church
Father Jef Johnson
773|715-5701
www.chicagoweddingminister.us

PHOTOGRAPHY & VIDEOGRAPHY

George Street Photo & Video
866|831-4103
www.georgestreetphoto.com

Jai Girard Photography
1358 North Campbell
Chicago, IL 60622
773|342-1400
www.jaigirard.com

Victoria Sprung Photography, LLC
561 West Diversey Parkway, Suite 215
Chicago, IL 60614
312|235-6779
www.sprungphoto.com

Timothy Whaley & Associates
801 South Wells, Suite 710
Chicago, IL 60607
630|271-1737
www.twaphoto.com

Preferred Vendor List



ORCHESTRA & BAND

Dan Hayes Orchestra
1614 North Honore Avenue
Chicago, IL 60527
708| 839-8450
www.danhayesorchestra.com

David Rothstein Band
1735 West Diversey, Suite 216
Chicago, IL 60614
773|244-1239
www.drsmusic.com

Matt Stedman Band
630|670-0316
www.mattstedman.com

Standing Room Only
12934 Hawks Bill Court
Plainfield, IL 60585
630|771-0212
www.onthedancefloor.com

CEREMONY & COCKTAIL MUSIC

The Brass String Chamber Ensemble
630|830-7464
www.thebsce.com

Symphony & Sounds
410 South Michigan Avenue, #940
Chicago, IL 60605
312|371-4271
www.symphonysounds.us

DJ SERVICE

DJ Chicago
219 North Justine Street
Chicago, IL 60607
773|472-5100
www.dj-chicago.com

MaryMonica Music, Inc.
312|217-0096
www.marymonicamusic.com

MDM Entertainment
1254 Remington Road, Suite B
Schaumburg, IL 60173
773|253-4986
www.mdmentertainment.com

Tone Productions
815|267-8533
www.toneproductions.com

PHOTO BOOTH

I Do Photo Booths
800|251-0474
www.idphotoboosth.com

Photo Booth Express
877|492-6684
www.photoboothexpress.com

Preferred Vendor List



HAIR & MAKE UP

Beauty on Call

1323 North Mohawk

Chicago, IL 60610

312|335-5350

www.beautyoncall.com

Make Up Artist & Esthetician Wendy Woodside

454 Iowa Avenue

Aurora, IL 605056

630|404-4779

www.wendycityfaces.com

Make Up Artist & Hair Stylist Rachel Reiman

312|961-0577

www.rachelreiman.com

Thomas West Salon

222 Merchandise Mart, Suite 224

Chicago, IL 60654

312|670-2270

www.thomaswestsalon.com

SPA SERVICE

Mobile Massage by Therapy Professionals

1030 North State Street

Chicago, IL 60610

312|719-0603

www.therapyprofessionalsmassage.com

AIRPORT

TRANSPORTATION

Continental Airport Express

773|247-1200

www.airportexpress.com

LIMOUSINE SERVICE

Pontarellii Chicago Limousine Service

2225 West Hubbard Street

Chicago, IL 60612

312|226-5466

www.pontarelliischicago.com