



EVENTS MENU



BREAKFAST BUFFET

Maximum of 1.5 hours for all breakfast buffets

Valid 6am-10am

Must guarantee for amount of people in attendance for meeting

Minimum of 10 people for all buffets

CONTINENTAL BREAKFAST 18

Sliced fruit and strawberries
Danish, croissants, muffins and bagels
Assorted cereals with skim, 2% and chocolate milk
Assorted yogurts with housemade granola and bananas
Assorted fruit juices
Starbucks regular and decaf coffee, selection of Tazo Teas

CLASSIC BREAKFAST 25

Sliced fruit and strawberries
Danish, croissants and muffins
Assorted yogurts and bananas
Scrambled eggs with cheddar and salsa on the side
Breakfast potatoes
Maple pepper bacon or sausage links
Choice of waffles, French toast or pancakes
Assorted Fruit Juices
Starbucks regular and decaf coffee, selection of Tazo Teas

HEALTHY BREAKFAST 28

Sliced fruit and strawberries
Carrot muffins
Assorted yogurts with housemade granola
Oatmeal with bananas, raisins and brown sugar
Scrambled eggs
Turkey sausage
Whole grain pancakes with sugar free syrup
Naked juices
Starbucks regular and decaf coffee, selection of Tazo Teas



PLATED BREAKFAST

*Must guarantee for amount of people in attendance for meeting
Maximum of 30 guests per breakfast*

All plated breakfasts include:

Fruit cup
Muffins and croissants
Assorted fruit juice
Starbucks regular and decaf coffee, selection of Tazo Teas

WINDY CITY BREAKFAST 22

Scrambled Eggs
Half roasted Campari tomato with fresh herbs
Breakfast potatoes
Maple pepper bacon or sausage links

CINNAMON RAISIN FRENCH TOAST 22

Cinnamon raisin brioche French toast
Maple and strawberry syrups
Maple pepper bacon or sausage links

GOOD START BREAKFAST 25

Scrambled egg whites with spinach, tomato and basil
Fire roasted tomatoes and mushrooms
Turkey sausage

STEAK & EGGS 27

4oz sirloin steak with signature steak sauce
Scrambled eggs with cheese
Mushroom and bacon hash browns



COFFEE BREAKS

Maximum of 1 hour for breaks

Must guarantee for the amount of people in attendance for meeting

Minimum of 10 guests per break

Breaks cannot be consumed during breakfast, lunch or dinner hours

CHOCOHOLIC 14

White and dark chocolate covered pretzels
Double chocolate chip cookies
Assorted candy bars
Chocolate covered Oreos
Reese peanut butter cup brownies

TRAIL MIX 14

Make your own trail mix-honey roasted peanuts, pretzels, cajun snack mix, M&M's, dried raisins, smoked almonds, roasted cashews, Chex cereal mix, Gardettos

ENERGY BREAK 16

Fresh fruit salad with honey yogurt dip
Chocolate covered raisins and peanuts
Trail mix
Assorted energy bars
Hummus crudité
Naked juices

OKTOBERFEST 19

Warm pretzel twists with assorted mustards
Cheddar popcorn
Sausage and cheese display
Pumpkin slices
Goose Island root beer

CHICAGOS FAVORITE 20

Soft pretzels with 312 beer cheese
Pita chips with hummus
Chicago popcorn mix
Eli's cheesecake bites
Salted peanuts
Goose Island Sodas



ENCHANCEMENTS

*Maximum of 1 hour for enhancements
Must guarantee for the amount of people in attendance*

Per dozen

Assorted Danish	30
Assorted muffins	30
Cinnamon rolls	30
Croissants	30
Almond croissants	35
Assorted donuts	35
Assorted bagels	35
Assorted cookies	35
Assorted scones	40
White chocolate blondies	40
Lemon bars	40
Milk chocolate brownies	40
Gluten free cookies	40
Soft pretzels with cheese fondue	40
Assorted mini cupcakes	40
Assorted chocolate covered strawberries	40

Per person

Cottage cheese	3
Hard boiled eggs	3
Whole fresh fruit	3
Assorted flavored yogurts	3
Cereal and milk	4
Oatmeal, brown sugar & raisins	4
Assorted potato chips	4
White cheddar popcorn	4
Bagged pretzels	4
Assorted candy bars	4
Chips & salsa	5
Oatmeal with toppings	5
Assorted ice cream bars	6
Mixed nuts	6
Sliced fruit and strawberries	7
White and dark covered pretzels	7
Housemade granola & yogurt parfaits	8
Hummus & ranch crudité	9
Artisan cheese & crackers	9
Breakfast croissants (ham or sausage)	9
Breakfast burritos	9
Smoked salmon display	10
Omelet station	15

includes attendant fee, 1 hour



ENCHANCEMENTS

Must guarantee for the amount of people in attendance

Per person

Milk	3
Bottle water	3
Soy or almond milk	4
San Pellegrino, assorted flavors	5
Assorted bottled juices	5
Assorted bottled teas	5
Soda – consumption	5
Naked juices	6
Starbucks Frappuccino	6
Starbucks double shot	6
Gatorade	6
Red bull energy drink	6

Per gallon

Iced tea	45
Lemonade	45
Fruit Punch	45
Starbucks regular or decaf	68
Selection of Tazo Teas	68

Half day beverage package 8 (up to four hours)

All day beverage package 13

Assorted sodas, bottled water, flavored iced teas, Starbucks regular and decaf,
Tazo tea selection



CHICAGO MARRIOTT NORTHWEST

4800 Hoffman Boulevard Hoffman Estates, IL 60192 T. 847 645 9500

LUNCH BUFFET

Maximum of 1.5 hours for all buffets
Must guarantee for amount of people in attendance for meeting
Valid 10am-3pm
Minimum of 10 people for all buffets
Additional \$5 per person for desserts to be left out for afternoon break

CHICAGO DELI

28

Soup of the day
Whole wheat, white, sour dough and rye bread
Relish tray
Yellow mustard, mayo, pesto aioli, chipotle aioli
Assorted potato chips
Choice of 2 salads
Potato salad, pasta salad, coleslaw, garden salad, Caesar salad, fruit salad, spinach salad
Choice of 3 proteins
Tuna salad, chicken salad, roast beef, honey ham, smoked turkey, salami, pepperoni, capicola, corned beef, grilled vegetables
Choice of 1 dessert
Cookies, brownies, lemon bars, cupcakes, mini pastries, gluten free cookies, assorted dessert bars

MARRIOTT BUFFET

31

Fresh baked dinner rolls with butter
Choice of 2 salads
Potato salad, pasta salad, coleslaw, garden salad, Caesar salad, fruit salad, spinach salad
Choice of 2 proteins
Sliced roast beef with herb demi, pork loin with apple cider demi, chicken breast with red pepper & tomato pan sauce, salmon with citrus dill butter, potato crusted cod, tortellini primavera
Choice of 1 starch
Garlic mashed potatoes, roasted redskin potatoes, wild rice, brown rice
Choice of 1 vegetable
Green beans, baby carrots, broccoli medley, squash medley, seasonal vegetable
Choice of 1 dessert
Mini cupcakes, assorted mini pastries, assorted cookies, brownies, lemon bars, gluten free cookies, assorted dessert bars

TASTE OF ITALY

31

Minestrone soup
Caesar salad
Tomato and mozzarella salad
Breadsticks
Italian sausage with peppers and onions
Tortellini primavera with grilled chicken
Eggplant parmesan
Roasted zucchini and squash
Mini cannoli or tiramisu



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Additional \$5 per person for desserts to be left out for afternoon break*

CHINATOWN BUFFET

31

Sweet & spicy pork soup
Lo mein pasta salad
Garden salad with sesame vinaigrette
Kung pao chicken
Beef with broccoli
Jasmine rice
Vegetable egg rolls with sweet chili sauce
Stir fried vegetables
Almond Cookies

SOUTHWEST BUFFET

31

Chicken tortilla soup
Garden salad with cilantro lime vinaigrette
Chipotle ranch pasta salad
Chicken fajitas
Beef tacos with guacamole, salsa, sour cream and cheddar
Cheese enchiladas
Spanish rice
Cinnamon sugar stuffed churros or apple empanadas

LOU MALNATIS BUFFET

31

Assorted deep dish Lou's pizza
Caesar salad
Baked rigatoni with marinara
Breadsticks
Assorted cake pops

TASTE OF CHICAGO

33

Garden vegetable soup
Fresh baked dinner rolls with butter
Chicago cobb salad
Cole slaw
Mini Italian beef sandwiches with provolone and giardiniera
Mini Chicago style hot dogs
Boneless BBQ chicken wings
Potato wedges
Mini Eli's cheesecake or oreo brownies



PLATED LUNCH

*Must guarantee for amount of people in attendance for meeting
Starter, starch, vegetable and dessert must be the same for all lunches*

All plated lunches include:

Fresh baked dinner rolls, iced tea, water, Starbucks regular and decaf coffee service

Choose 1

White bean and ham soup
Roasted tomato bisque
Chicken and corn chowder
Beef barley
Chicken noodle
Cream of broccoli with cheddar
Caesar salad
Garden salad
Greek salad
Spinach salad

Choose 2

Grilled chicken breast with blistered tomatoes, pesto and provolone cheese	25
Herb roasted chicken breast with chardonnay pan jus	25
Grilled Portobello mushroom with roasted vegetables and wilted spinach (vegetarian)	25
Grilled petite sirloin with black peppercorn demi glace	30
Petite salmon with citrus dill butter	30

Choose 1

Wild rice
Brown rice
Garlic mashed potatoes
Roasted redskin potatoes

Choose 1

Broccoli, cauliflower and carrot medley
Asparagus
Candied carrots
Green beans with blistered tomatoes
Zucchini and squash medley

Choose 1

Apple slices with cinnamon whipped cream
Napolean with raspberry sauce
Red velvet cupcake
Blueberry tart
Pumpkin spice cupcake



BOXED LUNCHESES

*Must guarantee for amount of people in attendance for meeting
Choice of 3 sandwiches, all sides must be the same for each box
No substitutions*

All boxed lunches include:

Chilled soft drinks, bottled water, condiments, disposable flatware and your choice of three accompaniments

Choose 3

Kettle chips, baked chips, white cheddar popcorn, Italian pasta salad, potato salad, apple, jumbo M&M cookie, Oreo brownie

Choose 3

Turkey club-lettuce tomato, Swiss cheese, bacon, turkey, garlic aioli	24
Chicken Caesar wrap-grilled chicken, parmesan, tomato, romaine	24
Chicken salad croissant	24
Roast beef-pesto mayo, spinach, tomato, grilled onion	24
Italian deli-salami, ham, pepperoni, lettuce, provolone, tomato, balsamic	24
Vegetarian wrap-romano cheese, balsamic reduction	24



DINNER BUFFET

Maximum of 1.5 hours for all buffets

Must guarantee for amount of people in attendance for meeting

Minimum of 10 people for all buffets

MARRIOTT DINNER BUFFET

51

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 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

Choose 2

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

ITALIAN BUFFET

51

Fresh baked Italian breads

Tuscan white bean with ham soup

Caprese salad

Caesar salad

Italian sausage with peppers and onions

Tortellini primavera

Chicken breast with mushroom marsala

Eggplant parmesan

Green beans with blistered basil tomatoes

Mini cannoli

Mini limoncello cupcakes



DINNER BUFFET

Maximum of 1.5 hours for all buffets

Must guarantee for amount of people in attendance for meeting

Minimum of 10 people for all buffets

SWEET SOUTHERN BUFFET

55

Warm cornbread with butter
Chipotle ranch coleslaw
Garden salad
Potato salad
BBQ glazed chicken breast
Citrus chipotle rib tips
Smoked beef brisket
Green bean casserole
Corn on the cobb
Au gratin potatoes
Apple and peach pie

STEAKHOUSE BUFFET

55

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
Butterfinger cheesecake
Carrot cake



PLATED DINNER

*Must guarantee for amount of people in attendance for meeting
Starter, starch, vegetable and dessert must be the same for all dinners*

All plated dinners include:

Fresh baked dinner rolls, iced tea, water, Starbucks regular and decaf coffee service

Choose 1

Butternut squash bisque, chicken and corn chowder, lobster bisque, roasted red pepper bisque, chicken noodle, garden vegetable soup

Choose 1

Iceberg wedge with tomato, bacon and gorgonzola cheese
Garden salad with tomato, cucumber, carrots and black olives
Caesar salad with parmesan and croutons
Spinach salad with goat cheese, candied pecans and dried fuji apples

Choose 3

Eggplant parmesan with roasted tomato sauce (no starch)	38
Penne pesto with roasted vegetables (no starch, no vegetable)	38
Chicken with a roasted garlic cream sauce	43
Chicken with a mushroom marsala sauce	43
Chicken with a roasted red pepper sauce	43
Mustard pretzel crusted chicken	45
Salmon with a lemon dill butter	47
Grouper with a soy ginger glaze	47
Pork chop with a bourbon bbq glaze	48
Pork loin with apple cider demi glace	48
Sirloin steak with a peppercorn demi glace	52
NY Strip steak with a caramelized shallot demi glace	56
Filet mignon with a red wine reduction	60
Filet mignon and chicken duo plate	71
Filet mignon and shrimp duo plate	76

Choose 1

Wild rice
Brown rice
Garlic mashed potatoes
Roasted redskin potatoes
Twice baked potato

Choose 1

Broccoli, cauliflower and carrot medley
Asparagus
Candied carrots
Green beans with blistered tomatoes
Zucchini and squash medley

Choose 1

Mango mousse bomb
Irish cream cup
French almond macaroon with fresh raspberry
Chocolate mousse cup with fresh raspberry
Opera tart
Pear almond tart
Nutella tart



RECEPTIONS

HORS D'OEUVRES

Priced per piece

30 piece minimum per order

Bruschetta with shaved romano	4
Vegetarian california roll	4
Prosciutto wrapped asparagus	5
Smoked salmon rose with capers & onion	5
Smoked duck canape with raspberry coulis	5
Beef tenderloin cornichon canape	5
Bay shrimp & cream cheese canape	5
Melon ball with prosciutto canape	5
Chicken salad on date nut crostini	5
Brie and green apple crostini	5
Tuna and avocado roll	5
Shrimp tempura roll	6
Eel & cucumber roll	6
Lobster medallion with remoulade canape	6
Vegetable egg roll	4
Chicken and pineapple kabob	4
Thai peanut chicken satay	4
Boursin cheese in puff pastry	4
Bacon wrapped chicken with jalapeno	4
Breaded parmesan stuffed sweet pepper	4
Malaysian beef satay	5
Shrimp and andouille sausage kabob	5
Chili lime salmon satay	5
Shrimp and herb beggars purse	5
Pepperoni calzone	5
Smoked beef brisket empanada	5
Lobster empanada	5
Bacon wrapped scallops	5
Coconut shrimp	5
Sesame chicken	5
Pork potsticker	5
Edamame potsticker <i>vegan</i>	5
Pad Thai spring roll	5
Crab stuffed mushroom caps	5
Chicken chilito	5
Chicken quesadilla	5
Vegetable samosas <i>vegan</i>	5

HORS D'OEUVRES DISPLAY STATIONS

Priced per piece

Must guarantee for amount in attendance

Maximum of 1 hour for each station

Sliced fruit and strawberries	7
Crudit� with hummus and ranch	8
Cheese and cracker display	8
Antipasto display	10
Smoked salmon display	12
Shrimp cocktail display	15

CARVING STATION

\$100 attendant fee per 50 people

Must guarantee for amount in attendance

Maximum of 1 hour for each station

Includes dinner rolls and butter

Salmon filet with cucumber dill sauce and grilled lemons <i>serves 15</i>	200
Garlic and herb roasted turkey breast with cranberries and gravy <i>serves 25</i>	250
Pork tenderloin with apple demi <i>serves 25</i>	250
Spiral ham with trio of mustards <i>serves 50</i>	250
Herb crusted prime rib of beef au just and horseradish <i>serves 35</i>	350



CHICAGO MARRIOTT NORTHWEST

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RECEPTIONS

SPECIALTY STATIONS

Stations are priced per person, based on multiple stations

**One hour of service, \$100 attendant fee per 50 guests*

CUPCAKE STATION

8

Assorted mini cupcakes

SALAD STATION

10

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

11

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**

15

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**

18

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*

18

Assorted sushi rolls, pickled ginger, wasabi and soy sauce

SWEET ENDINGS *based on 4 pieces per person*

18

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



RECEPTIONS

EXECUTIVE RECEPTION PACKAGES

Must guarantee for the amount of guests in attendance

Bartender fee of \$150 per bartender for up to three hours, fee waived if four hour food package & bar is purchased

ONE HOUR OF FOOD SERVICE	25
TWO HOURS OF FOOD SERVICE	31
THREE HOURS OF FOOD SERVICE	38
FOUR HOURS OF FOOD SERVICE	45

ADD PREMIUM SELECTION BAR	14 for the first hour, 9 for each additional hour
ADD TOP SHELF SELECTION BAR	17 for the first hour, 11 for each additional hour
ADD LUXURY SELECTION BAR	20 for the first hour, 13 for each additional hour

Select one display items:

Sliced fruit and strawberries
Crudit  with hummus and ranch
Cheese and cracker display
Antipasto display
Smoked salmon display

Select four hors d'oeuvres

Bruschetta with shaved romano
Vegetarian California roll
Prosciutto wrapped asparagus
Smoked salmon rose with capers & onion
Smoked duck canape with raspberry coulis
Beef tenderloin cornichon canape
Bay shrimp & cream cheese canape
Melon ball with prosciutto canape
Chicken salad on date nut crostini
Brie and green apple crostini

Vegetable egg roll
Chicken and pineapple kabob
Thai peanut chicken satay
Boursin cheese in puff pastry
Bacon wrapped chicken with jalapeno
Breaded parmesan stuffed sweet pepper
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
Crab stuffed mushroom caps
Chicken chilito
Chicken quesadilla
Vegetable samosa *vegan*



CHICAGO MARRIOTT NORTHWEST

4800 Hoffman Boulevard Hoffman Estates, IL 60192 T. 847 645 9500

BEVERAGE

WINES

WINES

Priced per bottle

Sparkling Wines

Segura Viudas, Brut , Cava, “Aria”, Catalonia, Spain, NV	45
LaMarca, Prosecco , <i>Extra Dry</i> , Veneto, Italy NV	53

White/Blush Wines

Magnolia Grove by <i>Chateau St. Jean</i> , Rose , California, USA	23
Magnolia Grove by <i>Chateau St. Jean</i> , Pinot Grigio , California, USA	23
Magnolia Grove by <i>Chateau St. Jean</i> , Chardonnay , California, USA	23
Chateau Ste. Michelle, Riesling , Columbia Valley, Washington, 2014	36
Chateau St. Jean, Chardonnay , North Coast, California, USA	41
Kenwood Vineyards, Chardonnay , “Six Ridges”, Sonoma County, California, USA	42
Sea Pearl, Sauvignon Blanc , Marlborough, New Zealand	44
CasaSmith, Pinot Grigio , “ViNO”, Ancient Lakes, Washington, USA	50
Meiomi, Chardonnay , Monterey, Sonoma, Santa Barbara, California, USA	72
J. Lohr Estates, Chardonnay , <i>11 Riverstone</i> , Arroyo Seco, Monterey, California, USA	110

Red Wines

Magnolia Grove by <i>Chateau St. Jean</i> , Cabernet Sauvignon , California, USA	23
Magnolia Grove by <i>Chateau St. Jean</i> , Merlot , California, USA	23
Line 39, Pinot Noir , California, USA	39
Avalon, Cabernet Sauvignon , California, USA	42
Alamos, Malbec , Mendoza, Argentina	43
Canoe Ridge Vineyard, Merlot , “The Expedition”, Horse Heaven Hills, Washington, USA	56
Chalk Hill, Pinot Noir , Sonoma Coast, Sonoma County, California, USA	67
Mohua Wines, Pinot Noir , Central Otago, New Zealand	74
Erath, Pinot Noir , Oregon, USA	81
Seven Falls, Cabernet Sauvignon , Wahluke Slope, Washington, 2013	86
Raymond Vineyards, Merlot , “Reserve Selection”, Napa Valley, California, USA	123



BEVERAGE

HOST & CASH BARS

\$150 bartender fee per 75 people
Price is per drink

HOST BAR SELECTIONS

Signature Selection

- Mineral water, soda, juice 3
- Domestic beer 6
- Imported/craft beer 7
- Premium cocktails 7
- House wine 8

Premium Selection

- Mineral water, soda, juice 3
- Domestic beer 6
- Imported/craft beer 7
- Premium cocktails 8
- House wine 8

Luxury Selection

- Mineral water, soda, juice 3
- Domestic beer 6
- Imported/craft beer 7
- Premium cocktails 9
- House wine 9

Add cordial service 9

CASH BAR SELECTIONS

Premium Selection

- Mineral water, soda, juice 4
- Domestic beer 7
- Imported/craft beer 8
- Premium cocktails 8
- House wine 9

Top Shelf Selection

- Mineral water, soda, juice 4
- Domestic beer 7
- Imported/craft beer 8
- Premium cocktails 9
- House wine 9

Luxury Selection

- Mineral water, soda, juice 4
- Domestic beer 7
- Imported/craft beer 8
- Premium cocktails 10
- House wine 10

Add cordial service 9



BEVERAGE

SELECTION OF LIQUORS

SIGNNATURE SELECTION LIQUORS

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam Bourbon, Seagram's 7, Jose Cuervo Tequila, Korbel Brandy

PREMIUM SELECTION OF LIQUORS

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

LUXURY SELECTION OF LIQUORS

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

IMPORTED BEER SELECTION

Amstel Light, Corona Extra, Heineken, Stella Artois

DOMESTIC BEER SELECTION

Budweiser, Bud Light, Miller Lite, Michelob Ultra, O'Doul's (non-alcoholic)

CRAFT BEER SELECTION

Samuel Adams Boston Lager, New Belgium Fat Tire

REGIONAL CRAFT BEER SELECTION

Seasonal Selections

HOUSE WINE

Stone Cellars Pinot Grigio, Stone Cellars Chardonnay, Stone Cellars Merlot, Stone Cellars Cabernet Sauvignon

PREMIUM WINE

Please see our "wines" tab for additional wine selections, charged by the bottle

CORDIAL SELECTIONS

Bailey's, Disaronno, Amaretto, Grand Marnier, Kahlua, Courvoisier VS



BEVERAGE

EXECUTIVE BAR SELECTIONS

\$150 bartender fee per 100 people
Must guarantee for the amount of guests in attendance
Exclusive of 21+
Includes soda's

BAR SELECTIONS

Add Premium Selection

14 for the first hour, 9 for each additional hour

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Jose Cuervo Tequila, Korbel Brandy
Imported and Domestic Beers
House Wine

Add Top Shelf Selection

17 for the first hour, 11 for each additional hour

Tito's Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Tanqueray, Johnnie Walker Red Label, Makers Mark Bourbon, Jack Daniels Tennessee Whiskey, Seagram's VO, 1800 Silver Tequila, Courvoisier VS Cognac
Imported,, Craft and Domestic Beers
House Wine

Add Luxury Selection

20 for the first hour, 13 for each additional hour

Grey Goose Vodka, Captain Morgan Spiced Rum, Bacardi Superior Rum, Bombay Sapphire Gin, Johnny Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniels Tennessee Whiskey, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Cognac
Imported,, Craft and Domestic Beers
House Wine



PACKAGES

ALL DAY PLANNER PACKAGE #1

7

Early Morning

Sliced fruit and strawberries
Danish, muffins, croissants and bagels
Assorted cereals with skim, 2% and soy milk
Assorted yogurts with housemade granola
Assorted fruit juices
Starbucks regular and decaf coffee, selection of Tazo Teas

Mid-Morning Break

Assortment of soft drinks, juices and bottled water

Lunch Buffet

Soup of the day
Whole wheat, white, sour dough and rye bread
Relish tray
Yellow mustard, mayo, pesto aioli, chipotle aioli
Assorted potato chips
Choice of 2 salads
Potato salad, pasta salad, coleslaw, garden salad, Caesar salad, fruit salad, spinach salad
Choice of 3 proteins
Tuna salad, chicken salad, roast beef, honey ham, smoked turkey, salami, pepperoni, capicola, corned beef, pastrami, grilled vegetables
Choice of 1 dessert
Cookies, brownies, lemon bars, cupcakes, mini pastries, gluten free cookies

Afternoon Break

Freshly brewed Starbucks regular and decaf coffee, selection of Tazo Teas
Assorted cookies
Dark & white chocolate covered pretzels



PACKAGES

ALL DAY PLANNER PACKAGE #2

76

Early Morning

Sliced fruit and strawberries
Danish, muffins, croissants and bagels
Assorted yogurts with housemade granola
Scrambled eggs with cheddar and salsa on the side
Breakfast potatoes
Maple pepper bacon or sausage links
Belgian waffles with warm maple syrup
Assorted Fruit Juices
Starbucks regular and decaf coffee, selection of Tazo Teas

Mid-Morning Break

Assortment of soft drinks, juices and bottled water

Lunch Buffet-Choose One

MARRIOTT BUFFET

Fresh baked dinner rolls with butter
Choice of 2 salads
Potato salad, pasta salad, coleslaw, garden salad, Caesar salad, fruit salad, spinach salad
Choice of 2 proteins
Sliced roast beef with herb demi, pork loin with apple cider demi, chicken breast with red pepper & tomato pan sauce, salmon with citrus dill butter, potato crusted cod, tortellini primavera
Choice of 1 starch
Garlic mashed potatoes, roasted redskin potatoes, wild rice, brown rice
Choice of 1 vegetable
Green beans, baby carrots, broccoli medley, squash medley, seasonal vegetable
Choice of 1 dessert
Mini cupcakes, assorted mini pastries, assorted cookies, brownies, lemon bars, gluten free cookies

SOUTHWEST BUFFET

Chicken tortilla soup
Garden salad with cilantro lime vinaigrette
Chipotle ranch pasta salad
Chicken fajitas with guacamole, salsa, sour cream and cheddar
Mini beef and black bean burritos
Cheese enchiladas
Spanish rice
Cinnamon sugar stuffed churros or apple empanadas

Afternoon Break

Freshly brewed Starbucks regular and decaf coffee, selection of Tazo Teas
Assorted cookies
Dark & white chocolate covered pretzels



CHICAGO MARRIOTT NORTHWEST

4800 Hoffman Boulevard Hoffman Estates, IL 60192 T. 847 645 9500

TECHNOLOGY

POPULAR EQUIPMENT PACKAGES

All packages include all necessary cabling and built-in or draped tripod screen (unless noted)

BREAKOUT ROOM PRESENTATION

520

- 3000 lumen HD projector, tripod screen with drape, draped AV cart, 25' extension cord, power strip and wireless presentation remote
- Upgrade to 10' x 10' cradle add **40**
- Patch your laptop, iPod or microphone to house sound add **100**

BALLROOM PRESENTATION

730

- 5000 lumen HD projector, cradle screen, draped AV cart, 25' extension cord, power strip and wireless presentation remote
- Upgrade to 7.5'x13' fast fold with drape kit add **250**
- Patch your laptop, iPod or microphone to house sound add **100**

Large flat screen display

- 50" HD-LCS monitor, rolling stand with media shelf **400**
- With DVD player add **58**

Boardroom presentation

425

- 300lumen HD projector, in-room screen, power strip

Bring your own projector

180

- Draped AV cart, tripod screen with dress kit, 25' extension cord, power strip and set up assistance
- Upgrade to a 10' x 10' cradle add **40**
- With a wireless presentation remote add **50**
- Patch your laptop, iPod or microphone to house sound add **100**

Premium sound system

250

- Two high fidelity speakers, 16 channel stereo mixer and small table or draped cart

Flip-chart set

70

- Hardback easel, standard white paper pad and four colored markers
- Upgrade to a post-it paper pad add **15**

• **Please contact our on-site ITA for specialty pricing and other options not listed**



TECHNOLOGY

A LA CARTE ITEMS

DUAL TRIANGLE PACKAGE

starting at **550**

- Decorate your backdrop with spandex
- Includes two 5' x 8' spandex triangles, four LED up lights, two 10' black pipe and drape

Additional spandex triangle	add 100
Additional 10' pipe and drape	add 200
25' AC extension cord	20
AC power strip	25
Large whiteboard or corkboard	100
Laser pointer	10
Post-it flip chart pad (standard)	30
Flip-chart pad markers, four color pack	15

SKILLED TECHNICAL ASSISTANCE AND EVENT SUPPORT

Monday-Friday, 7am-6pm 2 hour minimum	70 per hour
Monday-Friday, 6pm-12am 5 hour minimum	105 per hour
Saturday-Sunday, 3 hour minimum	60 per hour
12am-7am and holidays, 5 hour minimum	140 per hour

ALL AV SERVICES: ESTIMATES, PRICING, IMPORTANT POLICIES & PROCEDURES

Estimates are recommended and will be valid for 30 days

Pricing for equipment is per room per day unless noted

Final charges may vary from estimate due to unforeseen requirements or circumstances beyond our control

Cancelled reservation charges

1. Special orders:
 - a. Cancelled 168 hours prior to event = one half of estimated charges
 - b. Cancelled <168 hours prior to event = full estimated charges
2. All other reservations:
 - a. Cancelled 72 hours prior to event = one half of estimated charges
 - b. Cancelled <72 hours prior to event = full estimated charges

Please note, this is only a list of frequently requested items. Our AV department has everything you need to make your meeting or event a success including lighting, pro audio, staging and full-scale production service, which one of our event managers would be happy to discuss with you..



CHICAGO MARRIOTT NORTHWEST

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GENERAL INFORMATION

Welcome to the Chicago Marriott Northwest., we look forward to serving you and your guests. Our staff will assist you in every way possible to prepare you for a successful meeting or special occasion. The following will help us work together to ensure success.

RENTAL CHARGES

Rental charges apply to all rooms used for meetings, exhibits and ceremonies booked through the Chicago Marriott Northwest, referred to in this document as “The Hotel”. There will be an 11% tax and 23% service fee.

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 you 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. Please note that service fees are taxed at 12%.

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 \$100 charge if group is caught with outside food or beverage in the meeting space.

QUALITY SERVICE AND PRODUCT

If the room herein reserved cannot be made available to the guest, the hotel reserves the right to substitute a similar or comparable room for the function. Such substitution shall be deemed by the guest as full performance.

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.



GENERAL INFORMATION

AUDIO VISUAL AND ENGINEERING NEEDS

Special engineering requirements must be specified to our catering department at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio-visual equipment and services are available through an in-house supplier on a rental basis. Orders may be placed through the catering department.

SHIPPING AND RECEIVING

The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits or any other items to and from the hotel. The hotel is not responsible for the loss or damage of any items left in the hotel prior to or following any function. The hotel accepts no responsibility for goods shipped to the hotel prior to or following scheduled functions or left after a function is completed. The hotel will accept packages two working days prior to the function. Parcels will not be accepted on pallets or skids and the shipper will be responsible for the loading and unloading of packages into the hotel. Packages will be charged a \$5 handling fee per package beyond three packages and/or over the size of 25 pounds. Guests are expected to insure high-value items shipped to the hotel. The hotel may request the customer to obtain and pay for bonded security personnel when valuable items shipped to the hotel. The hotel may request the customer to obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the hotel. Hotel packages must be marked appropriately with:

Name of group and date of function

Contacts name

Chicago Marriott Northwest in Hoffman Estates

4800 Hoffman Boulevard

Hoffman Estates, Illinois 60192

