

SETTINGS BY US, INSPIRED BY YOU.



MARRIOTT CHICAGO MIDWAY®

6520 S. CICERO AVE., CHICAGO,IL 60657 T (708) 594-5500 F (708) 728-9450 www.marriott.com/chima



Hotel Amenities

- 200 guestrooms including Executive Suites, Junior Suites and adjoining rooms
- ADA accessible rooms available
- All guestrooms include TV's, mini refrigerator, hair dryer, iron/ironing board and coffee maker
- Copper Fox Gastro Pub inside the hotel offering dining and drinks
- Starbucks on site inside hotel and adjacent to main lobby
- 24 hour market in the lobby
- Certified Marriott Wedding Planner
- Indoor pool
- 24 hour Fitness Center
- Located just 5 minutes from Midway International Airport
- Complimentary 24 hour shuttle service to and from Midway International Airport
- On site, off street parking
- 8 dining options within walking distance





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."



6520 S. CICERO AVE., CHICAGO,IL 60657 T (708) 594-5500 F (708) 728-9450 www.marriott.com/chima



Wedding Ceremony

CHICAGO BALLROOM

The Chicago Ballroom adds an elegant and modern touch to your special day. The ballroom is graced with six enchanting chandeliers and hardwood dancefloor and 15 foot ceilings.

Includes access to the beautiful Millennium Garden. Maximum seating for 200 guests.

PORTION of CHICAGO BALLROOM

The Chicago Ballroom adds an elegant and modern touch to your special day. The ballroom is graced with six enchanting chandeliers and hardwood dancefloor and 15 foot ceilings Maximum seating for 120 guests.

STATE & DEARBORN ROOM

This two room combination features four enchanting chandeliers, hardwood dancefloor and lower ceilings for a more intimate experience. Maximum seating for 70 guests.

MILLENIUM GARDEN TERRACE

Beautiful outdoor space with brick paver patio, trees, and a small pond. This terrace is the perfect setting for an outdoor ceremony and/or cocktails and hors d'oeuvres. Maximum seating for 200 guests.

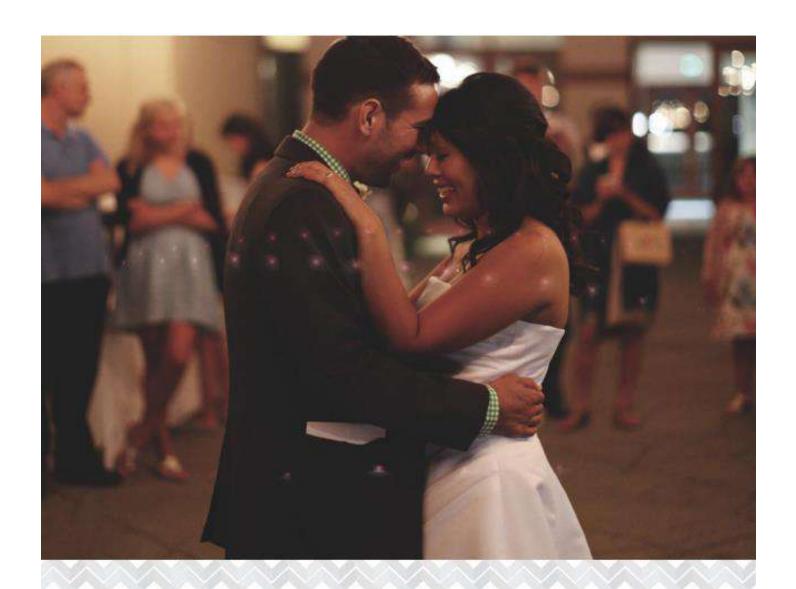
WEDDING CEREMONY

Indoor: \$10 per person

Millennium Garden Terrace: \$12 per person includes white garden folding chairs

\$200.00 Rehearsal fee





YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN OUR BEAUTIFUL CHICAGO
BALLROOM. NO MATTER YOUR PREFERENCES, WE ARE HERE TO GUIDE YOU
IN THE PROCESS OF MAKING A LIFETIME OF MEMORIES.



Reception Package Inclusions

All Inclusive (I)

- Five & Half Hour Reception
- Four Hour Gold Bar Package (Add Signature Cocktail for additional \$2 per person)
- Your Choice of Two Passed Hors D'Ouevres
- Sparkling Wine Toast for all Guests
- Wine Service During Dinner
- Cake Cutting & Service with no additional fee
- White Chair Covers
- House White Table Linen & 10 Napkin Color Choices
- Standard Table Runners
- House Centerpieces with Floating Large Tea-Lights
- Complimentary Menu Tasting for up to 4 People
- Overnight Suite on Wedding Night
- Complimentary Champagne & Chocolate Covered Strawberries provided on Wedding Night
- Breakfast for the Newlyweds the morning after Reception
- Complimentary One Year Anniversary Overnight Package

Standard (S)

- Five & Half Hour Reception
- Four Hour Gold Bar Package (Add Signature Cocktail for additional \$2 per person)
- Wine Service During Dinner
- Cake Cutting & Service with no additional fee
- White Chair Covers
- House White Table Linen & 10 Napkin Color Choices
- House Centerpieces with Floating Large Tea-Lights
- Complimentary Menu Tasting for up to 4
- Overnight Suite on Wedding Night
- Complimentary Champagne & Chocolate Covered Strawberries provided on Wedding Night
- Breakfast for the Newlyweds the morning after Reception
- Complimentary One Year Anniversary Overnight Package



Micro Wedding – 50 people or less (M)

- Three Hour Reception
- Beer, Wine, and Soda Bar
- Cake Cutting & Service with no additional fee
- White Chair Covers
- House White Table Linen & 10 Napkin Color Choices
- House Centerpieces with Floating Large Tea-Lights
- Complimentary Jr Suite the night of the wedding
- Complimentary Sparkling Wine & Chocolate Covered Strawberries provided on Wedding Night

For Your Guests

- Special Guest Room Rates for Your Overnight Guests
- Complimentary Parking for All Event and Overnight Guests
- Complimentary 24 hour service to and from Midway Airport



Dinner Service

SALAD

Classic Cesar - Crisp Romaine, Shaved Parmesan, Herb Croutons

Mixed Green Salad - Cherry Tomatoes, Cucumber, Carrot

CHICKEN

Seared Chicken Marsala

I \$87/ S \$75/ M \$65 Garlic Mashed Potatoes, Fresh Green Beans & Marsala Mushroom Demi Glaze

Signature French Cut Chicken

I \$87/S \$75/M \$65 Garlic Mashed Potatoes, Roasted Asparagus and Chicken Demi Glaze

Cabernet Chicken

I \$87/ S \$75/ M \$65 Herb Roasted Potatoes, Sautéed Broccoli Cabernet-Mushroom Demi Glaze

Southwest Chicken

I \$87/ S \$75/ M \$65 Herb Roasted Potatoes, Roasted Asparagus and Poblano Pepper Cream Sauce

PREMIUM SALADS

+ \$3 per person

Caprese Salad - Fresh Mozzarella, Roma Tomatoes, Basil Chiffonade and Balsamic Glaze

Baby Spinach Salad - Dried Cranberries, Blue Cheese Crumble, Roasted Walnuts

Strawberry & Feta - Mixed Greens, Sliced Strawberry, Chopped Pecans, Feta Cheese with Raspberry Seed Vinaigrette

BEEF

Twin Petite Filet Mignon

I \$111/ S \$101/ M \$88 Herb Roasted Potatoes, Grilled Asparagus & Mushroom Demi-Glaze

Top Sirloin

I \$101/ S \$91/ M \$78 Garlic Mashed Potatoes and Roasted Vegetable Medley with Bleu Cheese Butter

Braised Beef Short Rib

I \$97/ S \$87/ M \$74 Garlic Mashed Potatoes and Roasted Vegetable Medley & Merlot Demi Glaze



SEAFOOD

Pan Seared Salmon

I \$93/ S \$83/ M \$70 Wild Rice, Roasted Asparagus- Chardonnay Dill Cream Sauce

Pan Seared Tilapia

I \$90/ S \$80/ M \$68 Herb Roasted Potatoes & Roasted Vegetable Medley

VEGETARIAN

Vegan Tuscan Rigatoni

I \$85/ S \$75/ M \$62 Spinach, Tomato, Mushrooms, Marinara Sauce

Vegan Ratatouille Lattice

I \$87/ S \$77/ M \$64 Eggplant ratatouille with vegan pesto and cheese in a flaky puff pastry

Vegan Gluten Free Pasta

I \$85/ S \$75/ M \$62 Zucchini, Squash, Onion, Broccoli, and Sauce

DUETS

Grilled Top Sirloin & Signature French Cut Chicken

I \$105/ S \$95/M \$82 Garlic Mashed Potatoes, Broccoli & Mushroom Demi Glaze

Braised Beef Short Rib & Chicken Marsala

I \$101/ S \$91/ M \$78 Herb Roasted Potatoes, Sautéed Broccoli & Marsala Demi Glaze

Filet of Beef & Salmon

I \$115/ S \$105/ M \$92 Mignon Medallions with Merlot Demi Glaze, Salmon Filet with Dill Chardonnay Cream Sauce, Herb Roasted Potatoes, Grilled Asparagus

Pork Tenderloin Medallion & Cabernet Chicken

I \$101/ S \$91/ M \$78 Herb Roasted Potatoes, Seasonal Vegetables, Cabernet-Mushroom Demi Glaze



Bar

GOLD

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Bacardi Coconut Rum, Jose Cuervo Tequila Silver/Reposado, Dewar's Scotch, Courvoisier Cognac, Jack Daniels Bourbon, Amaretto Di Amore, Dekuyper Cordials

Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Light, O'Douls Imported Beer: Corona Light, Corona Extra, Modelo, Stella, Heineken, Amstel Light

Wine: Canyon Road - Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet Sauvignon,

Merlot

PLATINUM

Tito's Vodka, Hendricks Gin, Captain Morgan Rum, Casamigo's Tequila, Crown Royal Whiskey, Johnnie Walker Red Scotch, Bulleit Bourbon, D'usse Cognac, Amaretto Di Amore, Dekuyper Cordials

Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Light, O'Douls Imported Beer: Corona Light, Corona Extra, Modelo, Stella, Heineken, Amstel Light
Wine: Canyon Road – Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet Sauvignon, Merlot

Upgrade from Gold to Platinum Bar for \$10 more a person

Additional hour \$7 per person

All bar packages include mixers and soft drinks and bar fruit. \$85 per bartender fee is applicable to all bars. One bartender per 100 guests, two bartenders for 150+ guests

*All bar items are subject to change with no notice; appropriate replacements may be made by the hotel.



Menu and Cocktail Upgrades

SOUPS

(Additional \$3.00 per person)

Cream of Chicken Rice Broccoli Cheddar Soup Tomato Bisque Vegetable Minestrone (vegetarian)

COCKTAIL HOUR DISPLAYS

Assorted Domestic & Imported Cheeses Garnished with Grapes, Gourmet Crackers and Breads \$200 per 50 people

Fruit Display Seasonal Fruits, Garnished with Berries and Yogurt Dip \$200 per 50 people

Vegetable Crudité Assorted Fresh Garden Vegetables Ranch Dip and Dill Cream \$200 per 50 people

Antipasto Platter Assorted Domestic Cheeses, Imported Olives, Cherry Peppers Salami, Prosciutto, Capicola, Gourmet Crackers and Breads \$230 per 50 people

HORS D'OEUVRES

Cold - 50 pieces

Shrimp Cocktail Shooter \$195
Tomato-Basil Bruschetta \$160
Classic Deviled Egg \$135
Steak Toast Points \$180
Roasted Red Pepper Hummus Bites \$160

Hot - 50 pieces

Assorted Mini Quiche \$180
BBQ Meatballs \$150
Vegetable Spring Rolls \$170
Chicken Pot Stickers \$170
Maryland Mini Crab Cakes \$240
Mini Beef Wellington -\$225
Vegan Caribbean Risotto Cake - \$190

Marriott Chef's Selection of Hors d'oeuvres Includes 4 Hors D'oeuvres Butler Passed 1 Hour \$15.00 per person

AFTER DINNER/LATE NIGHT SNACK

16" Cheese Pizza \$24 each
16" Single topping pizza \$26 each
Taco Bar \$18 per person
Nacho Bar \$15 per person
Hot Dog Bar \$14 per person
Fry Bar \$14 per person



Event Enhancements

SEATING

Chair Sashes - \$3 and up

Standard Chiavari Chairs with Cushions - \$8 and up

Cross back Chairs with Cushions - \$14 and up

LINEN & TABLETOP

Floor Length Table Cloth (white, ivory, or black) - \$24 per table

Upgraded Napkin Colors - \$2 and up each

Specialty Linens and Napkins - Pricing Based on Selections

Satin or Bishon Table Runners - \$16 and up per table

Sequin Table Runners - \$16 and up per table

Plastic Chargers/Base Plates - \$3 and up each

Glass Chargers/Base Plates – \$6 and up each

VISUAL

Aisle Runner - \$50 and up

Up-Lights - \$15 per light

Screen and Projector - \$300

Pipe and Drape Backdrop – Pricing Based on Material Type and Length



www.marriott.com/chima

LET US BRING YOUR SPECIAL DAY TO LIFE AT THE CHICAGO MIDWAY MARRIOTT. OUR EXPERTS WILL GO ABOVE AND TO MAKE YOUR VISION, YOUR TASTES, YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER EXCEEDS EVERY EXPECTATION.



General Information

MENU TASTING

Tasting and menu selections are suggested no later than three months prior to your wedding reception date. Menu tastings may have a maximum of four people. Additional guests will be charged \$30 per person.

MENU SELECTION

Up to two entrées may be selected for the dinner. If more than one entrée is selected for the dinner, client will provide name cards and assigned seating. Special dietary requests will be accommodated utilizing the guest's primary selections when possible. A third option may be added to ensure dietary needs are met.

GUEST COUNT

Final head count is due at least 14 days prior to the wedding. The final number will be considered definite and is not subject to reduction. The hotel cannot be responsible for providing additional service for more the 5% of the guaranteed final head count. All charges will be based on the final head count or actual number served if higher than guaranteed number

SHOWER & REHEARSAL PACKAGES

Additional packages are available for rehearsal and shower events. Ask your Sales Manager for more details.

SALES TAX & SERVICE CHARGES

10% Illinois States Taxes are applicable to all charges and subject to change at any time. A 1% county Food & Beverage Tax and 1% Village Tax will also be added to applicable purchases. 22% Service Fee are applicable to all charges and subject to change at any time.

CONTRACTING & CANCELLATION

A signed contract, valid credit card on file and 25% of the contracted Food & Beverage Minimum for a deposit is required to confirm booking. 50% is due 6 months prior and full payment is due 14 days prior. Cancellation is 100% of the contracted Food & Beverage Minimum and is due on day of cancellation. Contract cancellation policy will be enforced with no exceptions



Preferred Vendors

DJ & ENTERTAINMENT

Talent City Artist 312-835-7023

info@talentcityartists.com https://www.talentcityartists.com/

TRANSPORTATION

Windy City Limousine 847-916-9300 info@windycitylimos.com/ https://windycitylimos.com/

FLOWERS

Windy City Flower Girls 708-422-9234 windycityflowergirls@hotmail.com www.windycityflowergirls.com

Event Planning & Decorations

20 Pearls Party Décor 773-644-7195 sherri@20pearlspartydecor.com https://20pearlspartydecor.com/

