



SETTINGS BY US, INSPIRED BY YOU.

LINCOLNSHIRE MARRIOTT RESORT

10 MARRIOTT DR., LINCOLNSHIRE, IL 60069
T 847.634.0100
[Marriott.com /CHILN](http://Marriott.com/CHILN)



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE LINCOLNSHIRE
MARRIOTT RESORT. 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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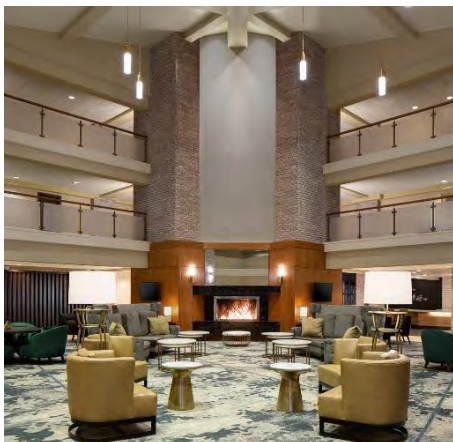




YOUR RESORT

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION,
LINCOLNSHIRE MARRIOTT RESORT 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.

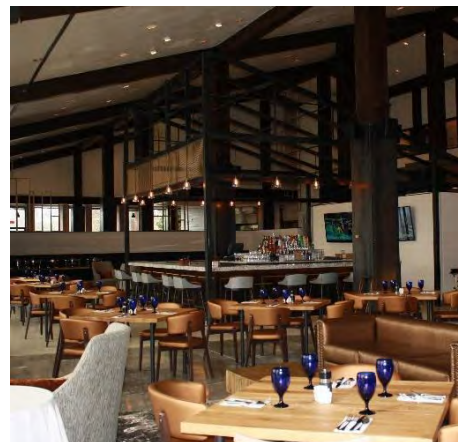
RESORT GALLERY



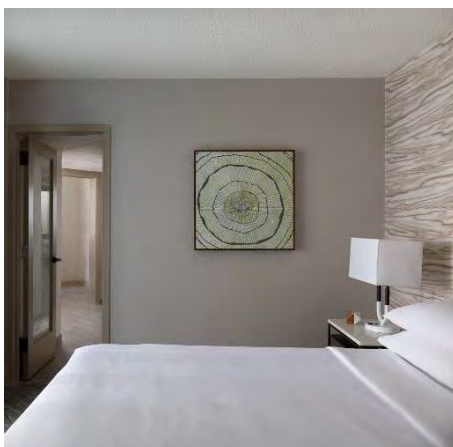
GREATROOM
LOBBY



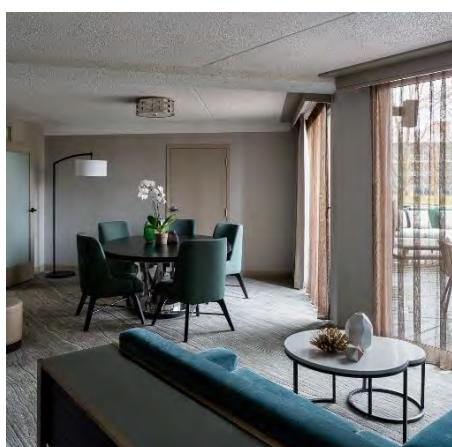
STARBUCKS



WRIGHT' S
BREW & BISTRO



SUITE
BEDROOM



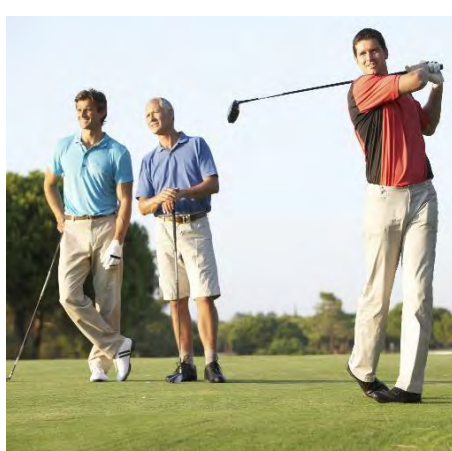
SUITE
LIVING ROOM



SUITE
PATIO



OUTDOOR
POOL



CRANE'S LANDING
GOLF COURSE



THE MARRIOTT
THEATRE

RESORT AMENITIES

CRANE'S LANDING GOLF COURSE



Treat yourself to an exceptional golf experience at Crane's Landing – our par-70 PGA Championship course. The course winds through 110-acres of woodlands, well-placed water challenges and scenic views of the nearby Des Plaines River. There's also a pro shop and a seasonal clubhouse restaurant offering light fare.

- Preferred pricing for your wedding party & the bridal couple play FREE!
- 847.634.5935
- CranesLandingGolf.com

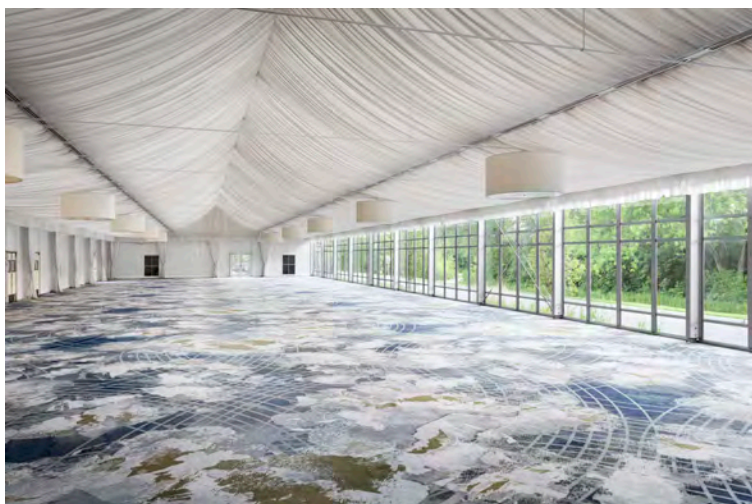
VENUES

GRAND BALLROOM



- Features 10,080 square feet of event space
- Accommodates up to 600 guests for a seated dinner
- Versatile event space that can be divided to host more intimate receptions for as few as 50 guests
- Stately décor featuring grand chandeliers, traditional wall coverings

GRAND MARQUEE PAVILION



- Features 12,000 square feet of event space
- Accommodates up to 650 guests for a seated dinner
- Features floor-to-ceiling windows
- Climate controlled
- Ideal for weddings held anytime of the year

THE LAKESIDE PAVILION



- Features 5,000 square feet of event space
- Accommodates up to 220 guests for a seated dinner
- Spacious outdoor tent with deck overlooking Lake Lincolnshire
- Climate controlled
- Ideal for weddings held anytime of the year

VENUES

THE GROVE PAVILION



- Features 3,200 square feet of event space
- Accommodates up to 135 guests for a seated dinner
- Spacious outdoor tent with views of the flower garden
- Climate controlled
- Ideal for weddings held from May to October

GREAT LAKES BALLROOM



- Features 4,998 square feet of flexible event space with stately décor featuring traditional wall coverings
- Accommodates up to 150 guests for a seated dinner
- Versatile event space that can be divided to host more intimate receptions for as few as 50 guests



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."

CEREMONY

CEREMONY | \$12

Ceremony Fee Includes:

- Two Complimentary Dressing Rooms
- Customary House Chairs (Indoors)
- White Garden Chairs (Outdoors)
- Staging (Indoors)

CEREMONY ENHANCEMENT / \$8

- Bottled Water and Champagne Station

ALL OF OUR WEDDING PACKAGES INCLUDE THE FOLLOWING SERVICES:

- ♥ Experienced wedding event manager to assist in creating a personal occasion
- ♥ Stylish cocktail reception with hors d'oeuvres served butler-style
- ♥ Generous four hours of open bar. Additional time can be arranged.
- ♥ Tastefully presented three-course banquet, including: salad, entrée, & custom-designed wedding cake
- ♥ Champagne toast for all guests
- ♥ Wine service during the meal
- ♥ Continental coffee station following the meal
- ♥ Dedicated Banquet Captain to assure seamless execution on day of the event
- ♥ Floor length table linens
- ♥ Votive candles on tables
- ♥ Hardwood dance floor
- ♥ Staging for head table & entertainment
- ♥ Complimentary suite for wedding couple on evening of the event
- ♥ Complimentary menu tasting for up to six guests
- ♥ Private tasting and design consult for the wedding cake at Lovin Oven Cakery
- ♥ Special room rates for guests
- ♥ Complimentary guestroom and breakfast for two to celebrate the 1 year anniversary
- ♥ Reduced green fees for guests at Crane's Landing Golf course. Bridal couple play free.
- ♥ Preferred pricing & packages at The Spa at Lincolnshire
- ♥ Earn up to 60,000 Marriott Bonvoy points plus Elite status, discounts and more.

(Prices are per person, exclusive of applicable taxable service charge and sales tax (currently 25% and 9% respectively).

PACKAGES

RUSTIC GLAMOUR

Cocktail Hour | Three Butler Passed Hors D' Oeuvres and One Hour of Premium Brands Open Bar
Three Course Dinner |Salad, Entrée, and Wedding Cake
Three Additional Hours of Premium Brands Open Bar
White Floor Length Linen
White Napkins

One Weekend Night Anniversary Stay | Valid Within the Month of Your First Year Anniversary

Package pricing begins at \$106 per person*

HANDCRAFTED ROMANCE

Cocktail Hour | Four Butler Passed Hors D' Oeuvres and One Hour of Top Shelf Brands Open Bar
Three Course Dinner |Salad, Entrée, and Wedding Cake
Three Additional Hours of Top Shelf Brands Open Bar
Choice of Elegance White, Black or Ivory Floor Length Linen
White Napkins

One Weekend Night Anniversary Stay with Breakfast for Two; Valid Within the Month of Your First Year Anniversary

Package pricing begins at \$116 per person*

GENUINE INDULGENCE

Cocktail Hour | Five Butler Passed Hors D' Oeuvres and One Hour of Luxury Brands Open Bar
Three Course Dinner |Salad, Entrée, and Wedding Cake
Three Additional Hours of Luxury Brands Open Bar
Chair Covers with Sash or Chiavari Chairs with Cushion
Choice of Elegance Colored Floor-Length Linen
Choice of Elegance Colored Napkins

One Weekend Night Anniversary Stay with Breakfast for Two; Valid Within the Month of Your First Year Anniversary

Package pricing begins at \$130 per person*

(*Prices are per person, exclusive of applicable taxable service charge and sales tax (currently 25% and 9% respectively).



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.

RECEPTION

HORS D'OEUVRES

HOT

Vegetable Spring Rolls
Chicken Kabobs
Chicken Pot Sticker
Mini Reuben
Vegetable Quesadilla
Coconut Shrimp
Beef Wellington
Mini Cheese Pizza
Artichoke Beignets
Bacon Wrapped Beef Brisket
Mini Crab Cakes

COLD

Mushroom, Ricotta Cheese Crostini
Brie Cheese and Green Apple
Tiger Shrimp with Cajun Mango Relish
Smoked Salmon
Mozzarella, Cherry Tomato Skewer
Antipasto Salami Skewer
Summer Tomato Bruschetta
Avocado Prosciutto and Manchego
Spicy Tuna Cone

UPGRADES | Minimum order of 50 Pieces of each item

Lobster Salad Tart @ \$6.00 each
Veal Tenderloin with Morel Mushroom @ \$6.00 each
Lamb Chops @ \$8.00 each
Scallop Risotto Chimichurri @ \$8.00 each
Jumbo Shrimp Cocktail @ \$9.00 each
Crab Claws @ \$9.00 each

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RECEPTION

SALAD COURSE | SELECT ONE

Traditional Caesar Salad | Romaine, Parmesan Cheese, Croutons, Caesar Dressing

Summer Market Salad | Baby Greens, Tomato, Cucumber, Roasted Corn, Champagne Vinaigrette

Fall Market Salad | Beets, Carrots, Fennel and Cider Vinaigrette

Greek Salad | Romaine, Cucumber, Tomato, Red Onion, Feta Cheese, Kalamata Olives, Greek Dressing

The following items are available in lieu of the selections above for an additional \$3 per person with our packages

Spinach and Beet Salad | Baby Spinach, Beets, Fresh Citrus, Feta Cheese, Honey Vinaigrette

Harvest Salad | Baby Greens, Local Apples, Candied Pecans, Bleu Cheese, Vanilla Balsamic Vinaigrette

Apple and Watercress Salad | Endive, Bibb, Watercress, Local Apples, Walnuts, Bacon, Honey Dijon Vinaigrette

Arugula Salad | Fresh Mozzarella, Roasted Tomato, Crostini and Basil Vinaigrette

UPGRADE | ADD A FOURTH COURSE

All Soups Prepared en Croûte

Chicken and Minnesota Wild Rice | \$6.00

Yukon Gold Potato and Leek Corn Chowder | \$6.00

Local Mushroom and Herb Roasted Tomato | \$6.00

Butternut Squash | \$6.00

Lobster Bisque | \$9.00

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RECEPTION

ENTRÉE COURSE

The same starch and vegetable to be paired with each entrée.

Additional \$2 per person fee to customize sides paired with entrées.

When selecting more than one entrée, the highest priced entrée prevails.

CHICKEN

	Rustic Glamour	Handcrafted Romance	Genuine Indulgence
Roasted Chicken Herb Marinated, Tarragon Butter	\$106	\$116	\$130
Seared Chicken Gremolata Parsley, Lemon, Caper Crusted, Beurre Blanc	\$106	\$116	\$130
Lemon Herb Crusted Natural Reduction	\$107	\$117	\$139
Grilled Chicken Local Mushroom and Sherry Sauce	\$108	\$118	\$140
Chicken Coq Au Vin Lardon, Chipolini Onion	\$109	\$119	\$141

BEEF

NY Strip Steak 10oz Parmesan Crusted, Red Wine Sauce	\$116	\$126	\$148
Beef Short Rib with Natural Reduction	\$116	\$126	\$148
Beef Tenderloin 8oz Center Cut Filet, Cabernet Reduction	\$117	\$127	\$149
Veal Medallions 8oz with Roasted Wild Mushroom and Bourbon Glaze	\$117	\$127	\$149

SEAFOOD

Herb Crusted Salmon Citrus and Herb Marinated, Beurre Blanc	\$110	\$120	\$138
Seared Walleye Pike Fennel & Sundried Tomato	\$112	\$122	\$140
Seared Halibut Lemon Basil Cream	\$116	\$126	\$144
Pan Seared Bass Roasted Red Pepper Chimichurri	\$116	\$126	\$144

VEGETARIAN

Vegan Wellington Roasted Vegetables, Vegan Cheese in Puff Pastry, Roasted Pepper Sauce	\$106	\$116	\$130
Grilled Vegetable Ravioli Pomodorina Sauce	\$106	\$116	\$130

COMBINATION ENTRÉES

Beef Tenderloin and Chicken | 5oz Center Cut Filet, Red Wine Sauce with Choice of One Chicken Entrée Below

Roasted Chicken Herb Marinated, Tarragon Butter	\$119	\$129	\$148
Seared Chicken Gremolata Parsley, Lemon, Caper Crusted, Beurre	\$119	\$129	\$148
Grilled Chicken Local Mushroom and Sherry Sauce	\$119	\$129	\$148

Beef Tenderloin and Seafood | 5oz Center Cut Filet, Red Wine Sauce with Choice of One Seafood Entrée Below

Herb Crusted Salmon Citrus and Herb Marinated, Beurre Blanc	\$120	\$130	\$149
Pan Seared Bass Roasted Red Pepper Chimichurri	\$124	\$134	\$152
Shrimp Scampi Three Shrimp in Garlic Parsley Butter Sauce	\$124	\$134	\$152

Salmon and Chicken | 4oz Seared Salmon, Beurre Blanc Sauce with Choice of One Chicken Entrée Below

Roasted Chicken Herb Marinated, Tarragon Butter	\$114	\$124	\$142
Chicken Coq Au Vin Lardon, Chipolini Onion	\$114	\$124	\$142

(Prices are per person, exclusive of applicable taxable service charge and sales tax (currently 25% and 9% respectively).)

RECEPTION

CHILDREN'S MEAL | \$29

5 – 12 years of age

Meal Includes:

- Fruit Cup
- Choice of Non-Alcoholic Beverage
- Wedding Cake as Dessert

Select One

- Macaroni & Cheese
- Chicken Tenders & French Fries
- Cheese Pizza
- Two Mini Burger & French Fries
- Hot Dog & French Fries

VENDOR MEAL | \$39

- Turkey Club Sandwich
- Bag Of Chips
- Cookies Whole Fruit
- Soft Drink

OR you can choose your selected Wedding Menu (Salad & Entrée Only). Price Varies per Package.

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RECEPTION

BAR PACKAGES

PREMIUM BRANDS

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Grant's Scotch,
Canadian Club Whiskey, Korbel Brandy

Additional Hour of Premium Bar | \$10

TOP SHELF BRANDS

Tito's Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Bacardi Rum, Chivas Regal, Dewar's,
Jack Daniel's, Crown Royal, Hennessy VS

Additional Hour of Top Shelf Bar | \$12

Upgrade to Top Shelf Brands | \$10

LUXURY BRANDS

Ketel One Vodka, Tanqueray #10 Gin, Captain Morgan Spiced Rum, Bacardi Rum, Bulleit Bourbon,
Johnny Walker Black Scotch, Half Day Whiskey, Courvoisier VS

Additional Hour of Luxury Bar | \$15

Upgrade to Luxury Brands | \$12

INCLUDED IN ALL PACKAGES

Domestic Beer | Budweiser, Bud Light, Miller Lite, Sam Adams

Premium and Specialty Beer | Three Sheeps Waterslides (IPA), Five Eyes Honey Ale on Draft

Non-Alcoholic | O'Doul's, Assorted Soft Drinks

Wine | Copper Ridge Chardonnay, Cabernet Sauvignon, Merlot

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RECEPTION

ENHANCEMENTS

Blue Point Oysters on the Half Shell | \$55

Jumbo Cocktail Crab Claws | \$70

Jumbo Shrimp Cocktail | \$70

Shrimp Cocktail | \$55

Peel and Eat Shrimp | \$45

Assorted Maki | \$55 Assorted Nigiri | \$70

Maki and Nigiri | \$275 (Includes 20 Pieces Nigiri, 40 Pieces Assorted Maki)

Prince Edwards Mussels | Steamed Marinier | \$45

Manila Clams | Steamed with Lemon Grass | \$50

Wisconsin Cheesemakers Selection | \$18

A Selection of Four Artesian Cheeses from our Neighboring State, Cheddar, Swiss, Jack and Gouda, Served with Assorted Grapes, Berries, Nuts and Crackers

Italian Antipasto Display | \$20

Italiano Salami, Prosciutto, Mortadella, Aged Provolone, Smoked Fontina, Fresh Mozzarella, Sicilian Olives, Marinated Artichoke Hearts, Roasted Peppers, Roma Tomatoes, Onions

Garden Vegetable Crudités | \$15

A Selection of Fresh Vegetables, Carrots, Celery, Cauliflower, Broccoli, Peppers, Cucumbers, Organic Dill Dip, Vidalia Onion Spread, Curried Yogurt

Grilled Vegetable Display | \$15

Asparagus, Eggplant, Portobello Mushrooms, Peppers, Zucchini, Carrots

Ravioli Trio | \$20

A Selection of Wild Mushroom, Smoked Mozzarella and Grilled Chicken Ravioli

Risotto Station | \$24

Italian Arborio Braised Rice with Asparagus, Oyster Mushrooms, Shrimp, Prosciutto

\$160 Chef Fee per 75 Guests | Applies to all Action Stations

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RECEPTION

SWEET ENDINGS

PETITE SWEETS / \$15

Chocolate Strawberries, Pistachio Macarons, Nutella Cream Puffs, Fresh Fruit Tarts,
Chocolate Eclairs, Passion Fruit Meringue Tarts, Chocolate Mousse Shooters and Raspberry Swirl
Cheesecake Bites (Based on 3 pieces per person)

SPRING/SUMMER SWEETS / \$11

Lemon Meringue Tarts, Ganached Brownies, Strawberry Panna Cotta (Based on 3 pieces per person)

FALL/WINTER SWEETS / \$11

Toffee Brownies, Bourbon Pecan Pie Tarts, and Pumpkin Cheesecake Bites (Based on 3 pieces per person)

DONUT TOWER BAR & CANDY STATION / \$15 (25 person minimum)

Chefs Choice of Assorted Donuts stacked on a Tower Stand
Gummy Bears, M & M's, Peppermint Patties, Malted Milk Balls, Swedish Fish, and Hersey
Kisses

CHOCOLATE FOUNTAIN / \$15 (100 person minimum)

Pretzels, Rice Krispie Treats, Marshmallows, Vanilla Pound Cake, Strawberries & Pineapple

FRESH SEASONAL Fruit Display / \$10

LATE NIGHT SNACK

Assorted Mini Pizzas, Assorted Paninis, Chicken Taquitos, Chicken Quesadillas,
Mini Vegetable Egg Rolls, Crab Rangoon, Chicken Potstickers, Buffalo Wings,
Pigs in a Blanket, Potato Skins, Chicken Tenders, Mini Hamburgers, Mini Hot Dogs

Choose Two Items | \$12

Choose Three Items | \$16

Choose Four Items | \$20

Whole Cheese Pizza / \$25 per Pizza (14")

Additional Topping / \$2 per Topping. Sausage, Pepperoni, Mushrooms, Onions, Green Peppers

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RECEPTION

LINCOLNSHIRE LUNCHEON PACKAGE | \$95

- Experienced wedding event manager to assist in creating a personal occasion
- Stylish cocktail reception with hors d'oeuvres served butler-style
- Generous three hours of open bar. Additional time can be arranged.
- Tastefully presented three-course banquet, including: soup or salad, entrée, & custom-designed wedding cake
- Wine service during the meal
- Continental coffee station following the meal
- Dedicated Banquet Captain to assure seamless execution on day of the event
- Floor length table linens
- Votive candles on tables
- Hardwood dance floor
- Staging for head table & entertainment
- Complimentary suite for wedding couple on evening of the event
- Complimentary menu tasting for up to six guests
- Private tasting and design consult for the wedding cake at Lovin Oven Cakery
- Special room rates for guests
- Complimentary guestroom and breakfast for two to celebrate the 1 year anniversary
- Reduced green fees for guests at Crane's Landing Golf course. Bridal couple play free.
- Preferred pricing & packages at The Spa at Lincolnshire
- Earn up to 60,000 Marriott Bonvoy points plus Elite status, discounts and more.

Cocktail Hour | Fresh Fruit Display, Crudite Display or 2 Hors d'oeuvres passed Butler Style and One Hour of Premium Brands Open Bar

Three Course Lunch | Soup or Salad, Entree and Wedding Cake, Iced Tea Service, Two Additional Hours of Premium Brands Bar

ENTRÉE SELECTIONS

CHICKEN

Roasted Chicken | Herb Marinated, Tarragon Butter

Seared Chicken Gremolata | Parsley, Lemon, Caper Crusted, Beurre Blanc

Lemon Herb Crusted | Natural Reduction

Grilled Chicken | Local Mushroom and Sherry Sauce

BEEF

NY Strip Steak | 10oz Parmesan Crusted, Red Wine Sauce

SEAFOOD

Herb Crusted Salmon | Citrus and Herb Marinated, Beurre Blanc

Seared Walleye Pike | Fennel & Sundried Tomato

VEGETARIAN

Vegan Wellington | Roasted Vegetables, Vegan Cheese in Puff Pastry, Roasted Pepper Sauce

Grilled Vegetable Ravioli | Pomodorina sauce

(Prices are per person, exclusive of applicable taxable service charge and sales tax (currently 25% and 9% respectively).



YOUR REHEARSAL

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

REHEARSAL

MENU OPTIONS

BBQ / \$55 per person

- Pasta Salad, Cucumber, Tomato, Kalamata Olives, Basil Vinaigrette
- Potato Salad, Smoked Bacon, Red Onion, Pickle, Herb Ranch
- Field Green Salad, Grapes, Granny Smith Apple, Walnuts, Champagne Vinaigrette
- Italian Sausage, Bell Peppers, Italian Sub
- Bratwurst, Caramelized Onion, Whole Grain Mustard
- BBQ Chicken, BBQ Pulled Pork, Paco Pickle, Brioche Bun
- Baked Beans, Corn Cob
- Double Chocolate Pecan Cookies, Fruit Tarts

LITTLE ITALY / \$39 per person

- Caesar Salad, Brioche Crouton, Caesar Dressing
- Vegetable Minestrone
- Assorted Pizzas
- Pomodoro Baked Pasta, Bread sticks
- Cannolis, Tiramisu

EL MERCADO / \$49 per person

- Mixed Nacho Salad, Roasted Corn, Cherry Tomato
- Cilantro Coleslaw, Jalapeno Vinaigrette
- Chips and Salsa
- Tequila Lime Chicken Fajitas
- Chimichurri Marinated Skirt Steak
- Refried Pinto Beans, Spanish Rice, Flour Tortillas
- Flan and Churros

CHICAGO / \$45 per person

- Chopped Salad, Bacon, Tomatoes, Green Onion, Avocado, Cucumber, Red Wine Vinaigrette
- Rotini Pasta Salad, Cheddar Cheese, Peppers, Peas, Herb Dressing
- Assorted Deep Dish Pizza
- Chicago Hot Dogs, Tomato, Sport Pepper, Onion, Mustard
- Italian Beef, Giardiniera, Mozzarella Cheese
- Curly Fries
- Vanilla Bean Cheese cake, Chocolate Cupcakes

(Valid for all weddings booked at the Resort. (Prices are per person, exclusive of applicable taxable service charge and sales tax (currently 25% and 9% respectively).

POST-WEDDING

BREAKFAST MENU

EARLY BIRD I \$27

Sliced Fresh Fruit
Orange, Cranberry, and Apple Juice
Breakfast Pastries
Assorted Mini Bagels with Cream
Cheese Seattle's Best Coffee and
Assorted Tazo Teas

FAREWELL BREAKFAST I \$39

Under 12 Years I \$25

Seasonal Sliced Fruit
Orange, Cranberry and Apple Juice
Whole, 2% and Skim Milk
Breakfast Pastries
Assorted Cold Cereals
Assorted Fruit Yogurt
Scrambled Eggs
Crispy Bacon
Breakfast Sausage Links
Breakfast Potatoes
Seattle's Best Coffee and Assorted Tazo Teas

May We Suggest: Nova Scotia Lox Display with Mini Bagels | \$5

ENHANCEMENTS

Fresh Egg and Omelet Station / Eggs, Peppers, Onions, Tomatoes, Mushrooms, Cheese, Ham, and Bacon
\$150 Chef Fee per station per 75 guests | Additional \$15 per guest

Belgian Waffle Station / Strawberry Compote, Maple Syrup
\$150 Chef Fee per station per 75 guests | Additional \$12 per guest

Bloody Mary & Mimosa Station / Fine selection of Vodkas, appropriate mixes and condiments, gourmet accompaniments to include: Pickles, Celery, Lemon, Limes, Olives, Cucumber, Andouille Sausage
\$150 Bartender Fee per station per 75 guests | Additional \$10 per drink

*****For all buffet meals, a minimum of 25 guests required. A \$160 service fee applies to buffet meals with less than 25 guests.***

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POST-WEDDING

BRUNCH MENU

NORTH SHORE BRUNCH | \$75

(\$150 per attendant: total 2 per 50 guests)

Sliced Fresh Fruit

Lox Display with Cream Cheese, Onions, Capers, Lemon and Miniature Bagels

Buffalo Mozzarella Roma Tomato Salad served with Balsamic Vinegar and Extra Virgin Olive Oil

Waldorf Salad with Red Apple, Celery Root, Walnut, Chantilly Dressing

Caramelized Leek & Goat Cheese Quiche

Steamed Seasonal Vegetables

Potato Dauphinois

Cheese Ravioli, Spinach and Alfredo Sauce

Assorted Breakfast Pastries

Seattle's Best Coffee Assorted Tazo Teas

Orange Juice and Iced Tea

Omelet Station: Eggs, Peppers, Onions, Tomatoes, Mushrooms, Cheese, Ham, and Bacon

Ham & Turkey Station: Cranberry, Mayonnaise, Dijon Mustard

Enhancement | \$17 per person

Prime Rib with Horseradish

Bloody Mary & Mimosa Station | Additional \$10 per drink

Fine selection of Vodkas, appropriate mixes and condiments, gourmet accompaniments to include:

Pickles, Celery, Lemon, Limes, Olives, Cucumber, Andouille Sausage

(\$160 Bartender Fee per station per 75 guests)

(Prices are per person, exclusive of applicable taxable service charge and sales tax (currently 25% and 9% respectively).



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET 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.

HOTEL INFORMATION

LOCATION

Located on 170 wooded acres in the North Shore Chicago suburbs, just two miles off I-294.

DIRECTIONS

From Chicago O'Hare (18 mi NE), take 294 north to Half Day Road exit. Turn left, approximately 2 miles to Milwaukee Avenue, turn left. Turn left into Marriott entrance on Marriott Drive, ¼ mile south of Half Day Road.

From Chicago Midway (45 mi SE), take 294 north to Half Day Road exit. Turn left, approximately 3 miles to Milwaukee Avenue, turn left. Turn left into Marriott entrance on Marriott Drive.

ACCOMMODATIONS

Lincolnshire Marriott Resort is pleased to offer reduced guestroom rates based on availability. Guestroom rates do not include breakfast or applicable taxes.

PARKING ARRANGEMENTS

Complimentary Self-Parking is available for your guests. Valet Parking is available for an additional fee. Please ask your Event Manager for information and pricing.

RESTAURANTS & LOUNGES

Three Embers, the resort's new signature restaurant, is centered around a dramatic wood burning stove and celebrates Midwest cuisine with locally sourced ingredients while integrating influential flavors from various regions throughout southern Europe.

Wright's Brew & Bistro, new casual dining experience that serves rotating craft brews and bistro fare that is delectable yet simple and familiar. Grab a casual drink and snack with friends or watch your favorite game on our high definition flat screen LCD TV's.

Crane's Landing Bar & Grill, located in the golf shop, and Wright's pool bar are open seasonally.

MARRIOTT BONVOY

We make your getaway easy. You will receive two points for every dollar spent (up to 60,000 points) on eligible hotel room, food, beverage and audio/visual charges and up to 10 Elite Night Credits if 10+ rooms actualize on at least one night or more during your guests stay. All Loyalty Program Rules Apply.

CEREMONY

Designated ceremony space will be offered at an additional cost. Rehearsal space, dressing rooms, and chairs are included.

SPECIAL MENU REQUESTS

Custom dietary needs are available upon request.

VENDORS

All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require such vendor to provide hotel an indemnification agreement and proof of insurance.

MINIMUM REVENUE

A food and beverage minimum requirement will apply to your event. The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) or a minimum package price per person. This minimum may vary based upon the day of the week and date of interest. Only food and beverages ordered through the hotel will apply.

PRICING

All menu pricing provided is prior to a taxable service charge (currently 25%) and sales tax (currently 9%). Sales tax and service charge are subject to change without notice. Menu pricing is subject to an annual increase.

DEPOSITS AND PAYMENTS

A deposit in the amount equal to 25% of the food and beverage minimum is due with the signed contract. Second advanced deposit of 25% is due 6 months prior to the event, and another 25% is due 3 months out. Final balance including service charge, tax and all other charges is due 14 days prior to event date. The final payment must be in the form of a credit card or cashier's check

HOTEL INFORMATION

WELCOME GIFTS

We are pleased to distribute welcome gifts to your guests for a \$5.00 charge upon check in. In room delivery will be charged \$8.00 per item.

EVENT MANAGER

Once you have decided that you would like to share your very special day with us here at the Lincolnshire Marriott Resort, you will be introduced to your Event Manager. The Event Manager will work with you on all the on-site details leading up to the day of the wedding. Our Event Management team has over 25 years combined in wedding experience that they would love to share with you.

BANQUET CAPTAIN

The day has finally arrived and you have carefully planned every moment. Your Banquet Captain will be the on-site person that will execute your event to perfection.

COAT CHECK

When weather conditions dictate, a coat check may be arranged for your guests on either a cash or a hosted basis. The charge is \$225 per attendant. One coat attendant is required per 100 guests.

ATTRACTIONS

Our Crane's Landing Golf Course, designed by George Fazio, features 18 holes of PGA Championship Golf set amid a beautiful rolling landscape. We also offer health club, indoor/ outdoor pools, sand volleyball, basketball, bike rental, an indoor racquet center plus award-winning live musical theatre.

Our Spa at Lincolnshire welcomes you to a private sanctuary surrounded by nature inspired design. Our expert staff will customize every treatment and service to your individual needs, immersing you in the utmost relaxation. We offer a peaceful, luxury retreat to help you relax and unwind during your stay. Our treatments and packages range from revitalizing your skin and nails to full body massages that will have you breathe in a new sense of well-being, health, and relaxation.

HOTEL POLICIES

- Additional cleaning fee of \$600 will apply to any event that leaves behind debris, décor or other refuse.
- The hotel prohibits the removal of food from any catered function.
- All event rooms will be made available two hours prior to the scheduled start time for outside vendor setup.
- All event related items must be picked up by the vendor one hour after the event concludes. For any delay or items left behind, \$300 per day storage fee will apply.
- All Federal, State, and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to. All food and beverage must be purchased through the Hotel or an approved vendor. Food and Beverage provided by an outside vendor must be pre-approved by the hotel and the guest must sign a liability waiver. Outside food and beverage are allowed at the hotel's discretion only.