



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

CHICAGO MARRIOTT O'HARE®

8535 W. HIGGINS RD, CHICAGO, IL 60631

T 773.693.4444 F 773.714.4296

www.marriott.com/chiap



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

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, CHICAGO MARRIOTT O'HARE 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.

HOTEL ACCOMODATIONS

Set up your courtesy room block for guests to book their own hotel accommodations in your wedding block from now through your cutoff date. All reservations must be received by this cutoff date.

See your Sales Manager for rates, additional amenities, and upgrade options.

AMENITIES

- 470 Guest Rooms and Suites featuring a variety of room types to fit every need
- Marriott's Great "Room That Works" Guest Room Design
- Pillow top Mattress, Duvet, and Frette Luxury Linens
- ADA Handicap Accessible Rooms
- Hospitality Suites
- Great Room Lobby concept with ample seating and mingling area for downtime
- Great Room Bar open late on wedding nights
- 24-Hour Front Desk Attendant
- Complimentary Shuttle Service to/from O'Hare Airport
- Complimentary Welcome Bag Distribution Upon Check-in
- Fresh Bites Room Service
- Brickton Restaurant and Private Dining
- Full Service Business Center
- The Lobby Shop open 24-Hours
- 35,000 sq. ft. of flexible event space
- Convenient Location off of I-90 at Cumberland & Higgins
- Steps from the CTA Blue Line



YOUR REHEARSAL

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

Ask your Sales Manager for Menu Options



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."

CEREMONIES

Enjoy the convenience of hosting both your wedding ceremony and wedding reception in the same beautiful facility. Your Marriott Certified Wedding Planner is well-versed in traditional, ethnic, and non-denominational ceremonies and can assist with finding the right officiant and décor to create your ideal ceremony.

PORTION O'HARE BALLROOM

\$750 Rental of a Portion of the O'Hare Ballroom

Maximum seating 200

FULL O'HARE BALLROOM

\$1,000 Rental of the Entire O'Hare Ballroom

Maximum seating 300

PORTION OF GRAND BALLROOM

\$1,500 Rental of Salon 4 of Grand Ballroom

Maximum seating 350

FULL GRAND BALLROOM

\$2,250 Rental of the Entire Grand Ballroom

Maximum seating 800

PORTION OF CHICAGO BALLROOM

\$1,000 Rental of Chicago Ballroom

Maximum seating 300

Includes Hotel Banquet Chairs, Set up, Breakdown, Rehearsal, and Staging.

All rental charges are applicable to 25% service charge and sales tax.

DECOR

Consult with your Marriott Wedding Planner to design the look of your ceremony with Chair Covers or Chiavari Chairs, aisle runners, floral arrangements, linen, and lighting design.



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.

INFINITY WEDDING PACKAGE

AN ELEGANT PLATED DINNER

Six hour event

Four Hours of Premium Brand Bar

Four Butler Passed Hors d'oeuvres

Champagne Toast for all Guests

Three Course Dinner including Soup or Salad (additional \$5 for Four Course), Entrée and Wedding Cake Service (cake not included in package)

Wine Service throughout Dinner

Deluxe Coffee Station after Dinner

Complimentary Bartenders; 1 per 100 Guests

Your Choice of Silver or Gold Chiavari Chairs or Chair Covers with Tie

Floor Length Satin Lamour Linen with Coordinating Napkins

Decorative Votive Candles to accompany centerpieces

Complimentary Self Parking for Non-Overnight Guests

Discounted Group Hotel Rates for Guests

Complimentary Shuttle Service to & from O'Hare Airport

Complimentary Taste Panel for up to 6 People

Ceremony & Reception Coordination

Bridal Suite for the Happy Couple and Breakfast for Two & Overnight Parking for Bride & Groom

Complimentary Guest Room Accommodations & Parking for Each Set of Parents

INFINITY BAR PACKAGES

INCLUDED PREMIUM BRAND BAR

Deep Eddy, Deep Eddy Red Grapefruit, Deep Eddy Red Lemon, Beefeater Gin, Cruzan Aged Light Rum, Jim Beam Bourbon, Dewar's Scotch, Sauza Signature Blue Silver 100% Agave, E&J Brandy, Seagram's 7 Whiskey, Hiram Walker Peach Schnapps

Budweiser, Bud Light, Miller Lite, Corona Extra, Stella Artois, O'Douls Non-Alcoholic

Proverb Wines

***Additional Wine Tiers Available

SUPER PREMIUM BRAND BAR UPGRADE

Price per person \$15.00 per person

Tito's, Grey Goose, Grey Goose Le Citron, Grey Goose L'Orange, Bombay Sapphire, Bacardi Superior, Captain Morgan Original Spiced, Maker's Mark, Johnnie Walker Red Label, Camarena Silver, E&J Brandy, Jack Daniel's Old No. 7, Crown Royal, Baileys Irish Cream, Hiram Walker Peach Schnapps, Disaronno

Bud Light, Miller Lite, Michelob Ultra, Corona Extra, Stella Artois, Blue Moon Belgian White, Goose Island 312, Samuel Adams Rebel IPA, Truly Hard Seltzer Lime, Truly Hard Seltzer Wild Berry, O'Douls Non-Alcoholic

Proverb Wines

***Additional Wine Tiers Available

STARTERS

Custom Options Available Upon Request.

BUTLER PASSED HORS D'OEUVRES

Four Included in Wedding Package

HOT SELECTIONS

Spring Rolls with Sweet & Sour	Crispy Goat Cheese
Buffalo Chicken Spring Roll	Crab Rangoon
Smoked Salmon Cake	Chicken Quesadilla
Lump Crab Cake	Cheese Quesadilla
Spanakopita	Mini Deep Dish Pizza
Beef Empanada	
Brie & Raspberry En Croute	

COLD SELECTIONS

Poke Salmon on Crispy Wonton
Blackened Sashimi Tuna
Maine Lobster Avocado Salad

COLD BRUSCHETTA

Tomato Basil Bruschetta
Prosciutto, Fresh Mozzarella, Basil Bruschetta
Mushroom Balsamic Salad Bruschetta

ON A STICK

Tomato, Mozzarella, Basil
Teriyaki Chicken
Teriyaki Beef
Chicken Satay with Peanut Sauce
Beef Satay with Soy Ginger Sauce
Garlic-Chili Lime Shrimp
Anti Pasto Skewer

BACON WRAPPED

Tenderloin
Bacon Wrapped Dates
Bacon Wrapped Chicken
Scallops
Shrimp & Pancetta

PLATED APPETIZER

*AVAILABLE AT AN ADDITIONAL COST

Mini Bacon Wrapped Tenderloin
Gorgonzola Risotto, Tarragon Pepper

Sashimi Tuna
Ponzu, Capers

Lobster & Shrimp Salad
Toasted Ciabatta Crouton

Mushroom Risotto Cakes
Warm Asparagus & Mushroom Salad with Balsamic Glaze

SOUPS

Lobster & Shrimp Bisque
Traditional Minestrone with Prosciutto Crisps
Mushroom Sherry
Warm Tomato Basil with Grilled Cheese Wedge
Chef Crafted Seasonal Soup

SALADS

Classic Caesar
Arugula
Strawberry Field Salad
Mixed Baby Field Green Salad
Baby Wedge Salad

ENTRÉE SELECTIONS

Select up to three entrees. Final counts for each entrée selection due 5 days prior to event. Placecards, provided by client, must clearly indicate what each guest has selected.

CHICKEN

CAPRESE STUFFED CHICKEN \$130
Mozzarella and Sun Dried Tomato Stuffed
Chicken Breast, Pesto Cream Sauce

CHICKEN ON HIGGINS \$130
Three Herb Marinated Airline Chicken, Forest Mushroom
Risotto, Asparagus Saute, Dusseldorf Mustard

LEMON ROASTED CHICKEN \$130
Roasted Chicken with a Lemon Slice,
Smashed Fingerling Potatoes, Garlicky Greens,
Porsini Demi

BEEF

MANHATTAN STRIP \$155
Thick Cut NY Strip Steak, Asparagus, Gorgonzola
Mashed Potato, Horseradish Demi

Dry Aged Center Cut Filet \$165
Center Cut Beef Tenderloin, Truffled Whipped
Yukons, Seasonal Wilted Greens, Red Wine Reduction

14oz Grilled Ribeye \$155
Shrimp & Fennel Risotto, Roasted Cioppolini &
Grape Tomatoes Olive Oil

VEGETARIAN

PENNE PASTA \$130
Leeks, Broccolini, Caramelized Onion,
Mushroom-Cashew Cream (GF/V)

SEITAN SCALLOPINI \$130
Rice Flour Dredged Seitan (Wheat
Gluten), White Wine, Lemon Caper
Sauce with Tomato Concasse and Fire
Roasted Artichokes, Corn and White
Rice Spaghetti (V)

GNOCCHI \$130
Sundried Tomato, Spinach, Snow Peas,
Crispy Leeks, Lemon Truffle Cashew
Cream (V)

SEAFOOD

BROILED SALMON \$135
Cold Water Caught Salmon, Garlic Roasted Fingerlings,
Ratatouille, Pesto Cream Sauce

SNAPPER VERACRUZ \$137
Veracruz Style Carribean Snapper with Coconut Rice Pilaf and
Scalloped Eggplant

WHITE BASS \$145
Crab & Asparagus Risotto, Fennel Chive Sauce

DUET ENTREES

FILET & CHICKEN \$155
4oz Filet Mignon with Horseradish Crème
4oz Breast of Chicken with Crispy Shallots & White Wine Citrus

FILET & SALMON \$158
4oz Filet Mignon with Horseradish Crème
4oz Seared Salmon with Pesto Cream Sauce

CHICKEN & SALMON \$145
4oz Herb Roasted Breast of Chicken
4oz Seared Salmon with Beurre Blanc Sauce

ACCOMPANIMENTS

We take great pride in providing exceptional food.
Let us create a distinctive menu for your special day.

STARCHES

Truffle Whipped Yukon Potato
Gorgonzola Mashed Potato
Herb Roasted Fingerling Potatoes
Fingerling Potato Hash
Forest Mushroom Risotto
Crab & Asparagus Risotto

VEGETABLES

Broccoli Rabe & Roasted Tomato
Broccolini
French Baby Carrots
Asparagus Sauté
Sautéed Green Beans
Scalloped Eggplant

CHILDREN'S MENU

Appetizer
Fruit Cup

Entrée
Select one entrée for all Children

Chicken Tenders with French Fries
Macaroni and Cheese
Hamburger and French Fries

Dessert
Ice Cream Sundae

Beverage
Apple Juice or 2% Milk

\$30 per child, 12 and younger

VENDOR MEALS

Turkey BLT with Chips and a Pickle
Fresh Baked Cookie and Non-Alcoholic Beverage

Burger with Cheese and Fries
Fresh Baked Cookie and Non-Alcoholic Beverage

\$35 per person

ENHANCEMENTS

The following options require a minimum of 50 guests or 60% of Final Guarantee:

LATE NIGHT BITES

\$18.00 Choose Two From South of the Border, Pub Cravings or Sweet Side

SOUTH OF THE BORDER

TACO IN A BAG

Frito Bags to Fill with Cheese Sauce, Sour Cream, Shredded Iceberg, Salsa

QUESADILLAS

Chihuahua Cheese and Smoked Chicken Melted in a Flour Tortilla with Pico de Gallo, Guacamole, Salsa Verde

TACHO BAR

Crispy Tater Tots, Pulled Pork, Nacho Cheese Sauce, Sour Cream, Green Onions, Diced Tomatoes

CHICAGO STYLE MINI HOT DOG BAR

Mini Chicago Style Beef Hot Dogs with the Fixings: Onion, Relish, Mustard, Tomato, Celery Salt, Sport Peppers

PIZZA

Thin and Deep Dish Pizzas Stuffed with Cheese, Sausage, Pepperoni

PUB CRAVINGS

CHICKEN & WAFFLES

Crispy Homestyle Fried Chicken, Fluffy Waffles, Maple Syrup

SLIDERS

Mini Cheeseburger sliders on sweet hawaiian buns with pickles, mustard, ketchup, crinkle fries

MAC 36 WAYS

Slow Baked Cheddar Macaroni and Cheese to mix with bacon, mushrooms, chicken, green onions, pickled jalapenos

SWEET SIDE

BYO SMORES

Graham Crackers, Melted Fudge, Mini Marshmallows with Hot Chocolate

ICE CREAM SANDWICHES

Cookies and Cream Ice Cream Sandwiches, Klondike Bars, Strawberry Shortcake

COOKIES N' MILK

House Baked Assorted Cookies with Locally Sourced Milk

SWEET ENDINGS

Assorted Mini Pastries and Truffles

Mini Cheesecakes

Chocolate Covered Strawberries

\$12 per person

CANDY BUFFET DISPLAY

Assortment of Candy, Available in Color Coordinated Selections. Displayed in a Variety of Clear Glass Containers with Silver Scoops and Clear Plastic Bags.

\$5 per person



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.

DÉCOR AND ENHANCEMENTS



Ceremony/Reception Microphone Package \$665

- ❖ (1) Wireless Lavalier Microphone (Clip On) OR (1) Wireless Handheld Microphone
- ❖ (1) PA Powered Speaker System

*this package can be used for either ceremony or reception

Video Display Package \$990

Display a looping slideshow montage of your favorite pictures

Package Includes:

- ❖ Projector w/8' Screen or 46"-55" Monitor w/Floor Stand
- ❖ Laptop w/Portable Speaker

Decorative Up-Lighting Packages

- ❖ 6 Up-Lights \$575
- ❖ 12 Up-Lights \$1,389
- ❖ 20 Up-Lights \$2,121

Wedding Themed Gobo Display Package

- ❖ Stock Image - \$468 *Encore rep can provide stock image selection choices*
- ❖ Custom Gobo - \$1,389 *Customer provided artwork image*

Includes lighting instrument to project imagery

Additional costs will apply for images requested to be projected in color

*All packages include appropriate cabling and labor for install/dismantle

*Pricing is per room/per day

*Dedicated power for entertainment or DJ is available at additional charge

Custom Décor Light Packages are available. Please contact an Encore Sales Representative for more creative ideas and a formal quote. All AV subject to 25% service charge and rental tax.

DÉCOR AND ENHANCEMENTS

We offer many services to make your reception unforgettable including custom lighting, décor, and specialty linens.

DÉCOR

Chair Covers	\$5	per chair (and up)
Colored Napkins	\$1.50	per napkin
Charger Plate	\$6	per charger
Full Length Table Cloths	\$18	per table (and up)
Table Runners	\$5	per table
Overlays	\$15	per table
Chiavari Chairs	\$7	per chair

Please Ask Your Wedding Coordinator for More Linen Options and Pricing

(Your Choice of Chiavari Chairs or
Chair Cover with Ties included in All Packages)

HOTEL GALLERY



Hotel Entrance



Front Desk



Guest Room



Lobby Bar



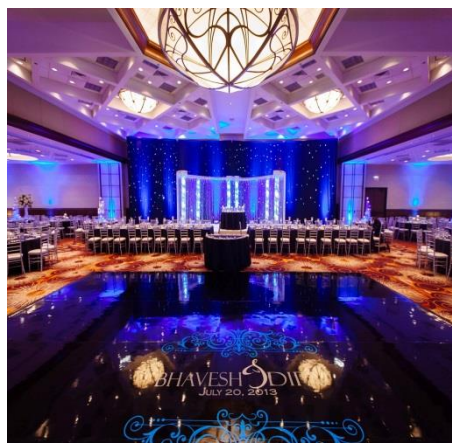
Hotel Pool



O'Hare Ballroom Wedding



Grand Ballroom Ceremony



Grand Ballroom Wedding



O'Hare Ballroom

FINE PRINT

MARRIOTT BONVOY

You will earn 2 Marriott Bonvoy points for every pre-tax catering dollar you spend, and you may earn up to 60,000 points. Earn points toward free stays, merchandise and services, or earn frequent flyer miles on your favorite airline. Marriott Rewards Points will be processed at the conclusion of your event. To sign up, visit www.marriott.com and include your Marriott Rewards Number in the designated space on your contract.

MARRIOTT CERTIFIED WEDDING PLANNER

You will be working with a Marriott Certified Wedding Planner to prepare for your special day. They will work with you on every aspect of your functions and guest accommodations. Our planners have undergone extensive training to ensure that every detail is overseen, from the first kiss to the last dance.

BANQUET MANAGER AND CAPTAINS

The day has finally arrived and you have carefully planned every moment. Your Banquet Manager and Captains, integral parts of your event team, will be the on-site contact that will keep things on track throughout your event.

COAT CHECK AND PARKING

An Attended Seasonal Coat Check (November 1 to April 30) is included with all Wedding functions hosted in this time frame. Complimentary self parking is available for non-overnight guests.

DEPOSIT AND PAYMENT PROCEDURES

Upon confirmation of the event, a deposit of 20% of your Event Minimum is due. A signed contract confirming the date and space is also required with the deposit.

Additional deposits are as follows:

50% of your Event Minimum on or before 6 months

90% of your Event Minimum on or before 1 month

Final counts and final payment are due 5 days before your event.

All payments must be in the form of Credit Card, Cashier's Check, or Money order. Chicago Marriott O'Hare requires a credit card on file for any additional charges. Personal checks are accepted for deposits only.

SERVICE CHARGE AND TAX

Prices are subject to service charge (25%) and local and state taxes (10.75%).

Tax and service charge are subject to change without prior notice.

Operated by Columbia Sussex Corporation, LLC under license from Marriott International, Inc.

AREA RESOURCES

PHOTOGRAPHERS & VIDEOGRAPHERS

Timothy Whaley & Associates
630-271-1737
www.twaphoto.com

Carasco Photography
773-383-4112
www.carascophotography.com

RED Weddings
312-576-5255
www.redweddingschicago.com

Andre Lacour Photography
773-485-0841
www.andrealacour.com

Red Barn Wedding Studio
312-912-5004
www.RedBarnWeddingStudio.com

CEREMONY MUSICIANS

Kathie Nicholet (Pianist)
630-830-2345
www.knicoletpiano.com

Dawn Bishop (Harpist)
630-291-9090
www.dawnbishop.com

DJs & PHOTO BOOTHS

A Posh Production
630-948-7775
www.aposhproduction.com

RED Weddings
312-576-5255
www.redweddingschicago.com

Magic Moment Photo Booth
630-592-1921
www.magicmomentphotobooth.com

Okyne Media Lab
800-996-5963
www.okynemedialab.com

BANDS

Maggie Speaks/Spoken Four
815-230-3770
www.chicago-bands.com

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

Dan Hayes Orchestra
708-839-8450
www.danhayesorchestra.com

TRANSPORTATION & VALET

Signature Transportation Group
312-625-9100
www.signaturesignature.com

Windy City Limousine
866-94-WINDY
www.windycitylimo.com

FLORAL & EVENT DECOR

Yanni Design Studio
847.419.9999
www.yannidesignstudio.com

La'Fleur Decor
224-235-4099
www.lafluerdecor.com

Divine Design & Events
773.428.0042
www.instagram.com/divinedesignsandevents

Abricoe
630.889.9085
www.abricoe.com

Sylvia's-Amling's Flowers
630.530.5700
www.chicagoflowers.com

AGA Wedding & Event Décor
224-427-0220
www.agadecor.com

Modern Event Rental
773-457-3545
www.moderneventrental.com

BEAUTY

Bridget Jurado
312-505-9821

Coco Beauty Lounge
708-453-5090
www.cocobeautylounge.com

Tamara Make Up & Hair Artistry
630-346-0150
www.tamaramakeup.com



SETTINGS BY US, INSPIRED BY YOU.

