



Your *Dream* Wedding Begins Here.



**MARRIOTT
CHICAGO SOUTHWEST
BURR RIDGE**

1200 BURR RIDGE PARKWAY | BURR RIDGE, IL 60527

T 630.986.4100

MARRIOTT.COM/CHISW

Hotel *Amenities*

- 184 guestrooms and suites
- Ciazza Kitchen + Bar
- Guestrooms equipped with mini refrigerator, coffee maker, hair dryer, USB ports and television entertainment package
- Marriott's Commitment to Clean
- Hospitality Suite
- Presidential Suite
- ADA accessible rooms available
- 24 hour front desk attendant
- Gift Shop open 24-Hours
- Complimentary welcome bag distribution upon check-in
- Outdoor patio with water views
- Fitness Center
- Indoor pool and jacuzzi
- Outdoor walking paths
- Walking distance to Burr Ridge Village Center offering shops and dining.

Our Team *Here to serve*

ELLA SPARKS

Catering Sales Manager
ella.sparks@marriott.com
630.568.7845

JILL RINOZZI

Director of Sales and Marketing
jill.rinozzi@marriott.com
630.568.7834

KATRINA SCUMACI

Sales Manager
katrina.scumaci@marriott.com
630.568.7835

JR

FABY CAMACHO

Sales Manager
Fabiola.camacho@marriott.com
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MICHELLE SANDOVAL

Sales Coordinator
michelle.sandoval@marriott.com
630.568.7846



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."

Wedding Ceremony

We offer the perfect setting to make your ceremony memorable and offer a great start to your happily ever after. Indoor and outdoor options are available.

OUTDOOR PATIO

\$1,750 rental Includes:

- Hotel banquet chairs
- Set up and break down
- Backup indoor space in the event of inclement weather
- Maximum seating of 150 guests
- *Rental fee without reception \$4,000*

SECTION OF GRAND BALLROOM

\$10/chair (minimum \$1,500)

- Private ceremony space
- Hotel banquet chairs
- Stage available
- Set up and break down
- Maximum seating of 300 guests

Rental fee without reception \$4,500

GRAND BALLROOM

\$10/chair (minimum \$3,000)

- Private ceremony space
- Hotel banquet chairs
- Stage available
- Set up and break down
- Maximum seating of 600 guests

Rental fee without reception \$10,000



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF
ALL THE FINER DETAILS AND SET UP SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

Reception Package

Inclusions

WEDDING PACKAGE

- Five and a half hour event
- Five hours continuous premium bar service
- Two signature cocktails
- Four butler passed hors D'oeuvres
- Champagne toast
- Wine service with dinner
- White glove dinner service
- Chef inspired Four course dinner package consisting of soup, salad, entrée and wedding cake
- Custom designed wedding cake
- Freshly brewed coffee and tea service
- Mirror base with votive candles (optional)
- Floor length platinum or white table cloths and white napkins
- Personalized menu tasting for four individuals
- Complimentary overnight accommodations for the Wedding Couple

Dinner *Service*

HORS D'OEUVRES SELECTION

choice of four to be butler passed during cocktail hour

- Smoked brisket empanadas
- Mini beef wellington
- Bacon wrapped dates
- Bacon wrapped scallops
- Chicken pot stickers ginger | soy dipping sauce
- Chicken satay | thai peanut sauce
- Smoked chicken cornucopia
- Coconut chicken | orange ginger dipping sauce
- Spring roll | sweet and sour sauce
- Goat cheese and artichoke fritter
- Caprese skewer
- Vegetable cornucopia
- Artichoke beignet
- Vegetable samosa
- Brie and raspberry encroute
- Portobello arancini
- Spanakopita
- Roma tomato and basil bruschetta



First and Second

Course

Choice of one soup and one salad

SOUP SELECTIONS

- Minestrone
- Lemon Orzo
- Cream of Chicken
- Cream of Broccoli
- Italian Wedding
- Chicken Tortilla Soup
- Tomato Bisque
- Mushroom Bisque
- Maple Butternut Bisque
- Tuscan White Bean

SALAD SELECTIONS

- Spring greens | cucumber, tomato, carrot
- Garden Salad | mixed greens, tomatoes, cucumbers, carrots, radishes
- Bibb | shaved vegetables, herbs
- Burr Ridge | arugula, kale, baby greens, dried corn, candied walnuts, dried cherry
- Caesar | romaine, croutons, shaved parmesan cheese

Dressing selections: Ranch, Red Wine Vinaigrette, Honey Red Wine Vinaigrette, Herbed Balsamic, Caesar, Lemon Oregano Vinaigrette, Raspberry Vinaigrette

UPGRADED SALAD OPTIONS

- Baby Romaine salad | roasted tomatoes, goat cheese, toasted almonds, crostini, herb vinaigrette
3 pp
- Caprese salad | fresh mozzarella, tomato, arugula, pesto vinaigrette, balsamic reduction
3 pp
- Arugula Salad | arugula, shaved fennel, candied walnuts, dried Michigan cherries, goat cheese, pancetta
3 pp

Dinner

Entrée Selections

CHICKEN

Pan Roasted Chicken | herb marinated chicken, grain mustard demi glace 99

Chicken Marsala | forest mushroom, marsala wine sauce 99

Pecan Crusted Chicken | honey, thyme, chicken demi 99

Chicken Picatta | lemon, caper, beurre blanc 99

Boursin Stuffed Chicken | beurre blanc 102

BEEF

Braised Short Ribs | balsamic infused braising reduction 105

Grilled Strip Steak | mushroom ragout 115

Grilled Filet Mignon | rosemary veal jus 120

SEAFOOD

Citrus Salmon | dill cream, tomato caper relish 104

Pan Seared Halibut | smoked tomato, butter sauce 110

VEGETARIAN

Eggplant Rolotini | quinoa and tomato pomodoro 97

Vegetable Strudel | barley and red pepper coulis 97

Butternut Squash Ravioli | roasted butternut squash, cream sauce 97

Duet selections

CHICKEN & BEEF

Filet Mignon and Herb Seared Chicken | herb marinated chicken, grain mustard demi glace 139

Filet Mignon and Chicken Marsala | forest mushroom, marsala wine sauce 139

Filet Mignon and Chicken Picatta | lemon, caper, beurre blanc 139

SEAFOOD & BEEF

Filet Mignon and Skewered Shrimp | herb marinated jumbo shrimp 145

Filet Mignon and Citrus Salmon | dill cream, tomato caper relish 155

Bar Arrangements

Cheers!

Substitutions may be required to a similar or equal item.

PREMIUM BAR

additional half hour of premium bar | 3 pp

AMERICAN WHISKEY | Jack Daniel's Black
BOURBON | Bulleit Whiskey Straight Rye
COGNAC | Hennessy VS
GIN | Tanqueray
RUM | Bacardi Superior
SCOTCH | Dewar's White Label
TEQUILA | Sauza Hornitos Reposado
VODKA | ABSOLUT and Tito's

CABERNET SAUVIGNON | Louis Martini
CHAMPAGNE / SPARKLING | Domaine Ste. Michelle
CHARDONNAY | Kendall-Jackson
MERLOT | Canyon Road
MOSCATO | Seven Daughters
PINOT GRIGIO/GRIS | Kendall-Jackson
PINOT NOIR | Meiomi
RED BLEND | 19 crimes
RIESLING | Chateau Ste Michelle
ROSE | Fleur de Mer Cotes de Provence
SAUVIGNON BLANC | Rodney Strong

BEER

Budweiser
Corona Extra
Lagunitas IPA
Bud Light
Miller Lite
Coors Light
Samuel Adams Boston Lager
Stella Artois

SELTZER

High Noon
White Claw

NON-ALCOHOLIC

Pepsi Products
Red Bull

ULTRA PREMIUM BAR

additional half hour of ultra premium bar | 5 pp
upgrade to ultra premium bar | 10 pp

AMERICAN WHISKEY | Bulleit Whiskey Straight Rye
BOURBON | Maker's Mark
COGNAC | Hennessy XO
GIN | Bombay Sapphire
RUM | Bacardi Superior
SCOTCH | Johnnie Walker Black
TEQUILA | Patrón Silver
VODKA | Ketel One

CABERNET SAUVIGNON | Justin, Paso Robles
CHAMPAGNE / SPARKLING | Domaine Ste. Michelle
CHARDONNAY | La Crema Sonoma
MERLOT | Canyon Road
MOSCATO | Seven Daughters
PINOT GRIGIO/GRIS | Maso Canali
PINOT NOIR | La Crema
RED BLEND | Clos de los Siete
RIESLING | Chateau Ste Michelle
ROSE | Fleur de Mer Cotes de Provence
SAUVIGNON BLANC | Kim Crawford

BEER

Budweiser
Corona Extra
Lagunitas IPA
Bud Light
Miller Lite
Coors Light
Samuel Adams Boston Lager
Stella Artois

SELTZER

High Noon
White Claw

NON-ALCOHOLIC

Pepsi Products
Red Bull

Late Night *Bites*

PIZZA- 14 inch | 27 each

Cheese

Pepperoni and sausage

Vegetable

NACHO BAR | 16 pp

Chips, salsa, guacamole, sour cream, pickled jalapeno, black bean relish, cheese sauce

Add crumbled chorizo or diced chicken | 5

SLIDERS | 5 each (25 minimum)

Beef | pickles, 1000 island, American cheese

Chicken | crispy, chipotle aioli, pickle, slaw

BBQ Pork | cheddar, crispy onion

FRY BAR | 18 pp

Onion rings | siracha mayo

Crispy fries | ketchup

Sweet potato fries | rosemary garlic aioli

MAC 'n CHEESE JARS | 6 each (minimum 25)

Pulled pork | smoked cheddar

Grilled chicken | white boursin cheese

Bacon | jalapeno, cheddar

THE LATE NIGHT PACKAGE | 22 pp

Chicken wings | hot, BBQ or parmesan garlic

Mushroom Quesadillas | salsa, sour cream

Mini CHICAGO style hot dogs | mustard, ketchup, onion

Hello *Sweetie!*

A LA CARTE MENUS

Dozen Cookies | 36 per Dozen

Chocolate Chip, Sugar, Oatmeal Raisin and Peanut Butter

Walnut Fudge Brownie | 36 per Dozen

Doughnuts | 40 per Dozen

Candy Bars | 4 (minimum 25)

Bags of Chips | 4 (minimum 25)

Cracker Jack | 4 (minimum 25)

BITE SIZE | 650

Assortment of 240 mini pastries

Cake pastries

New York, Red Velvet and Marble cheesecake

Apple and Peach cobbler bars

Raspberry and Lemon bars

Fudge brownie

Cranberry Blondie

SNACK STATION | 350

Assortment of 50 bags of chips and 50 candy bars

DESSERT BAR | 18 pp

Assorted cookies, lemon bars, 7 layer bars, brownies, cupcakes and coffee

FUN TIMES | 1,070

Assortment of 204 yummy treats

Pretzel rods

Brownie pops

Cheesecake pops

Cake shooters

Enhancements

Oh la la

We know that your special day is all about the details, which is why we offer an array of upgraded options. From valet parking to specialty linens and upgraded chairs...we've got you covered.

- | | |
|---------------------------------|---------------------|
| • Chivari chairs | \$7.00/chair |
| • Chair covers with sash | \$6.00/chair |
| • Satin lamour table linen | \$35.00/table |
| • Satin lamour napkins | \$2.50/each |
| • Satin lamour table runners | \$5.00/each |
| • Gold Charger plate | \$5.00/plate |
| • Head table backdrop | \$1,500.00 starting |
| • Up lights | \$350.00/ten |
| • Hospitality suite | \$375.00/day use |
| • Ballroom screen and projector | \$575.00 |
| • Coat check | \$150.00 |
| • Additional bartender | \$125.00/each |

Preferred Vendors

EVENT COORDINATORS

DVS Events
630-913-5935 | Victoria Schultz
victoria@dvsevents.com
www.dvsevents.com

Paris Events
708-655-6690
www.parisevents.com

Olive Fine Weddings and Events
219-242-4580
kristen@oliveweddings.com
www.olivefineweddings.com

Honey Bee Weddings
773-789-9233
misse@honeybeeweddings.com
www.honeybeeweddings.com

PHOTOGRAPHERS

Fox and Ivory Photography
815-216-3381
www.foxandivory.com

Lara Pucci Photography
Instagram: @larapuccipphoto
www.larapucci.com

OFFICIANT

Rev. Jeannie Walton
708-691-0756
Jeannie@waltonweddings.com
www.waltonwedding.com

ENTERTAINMENT

Spark Entertainment Group
844-566-3799
spark@djdjones.com
www.sparkentertainmentfroup.com

Midwest Best DJs
331-222-9462
www.midwestbestdjs.com

DJ-Chicago
773-472-5100
www.dj-chicago.com

Fantastic DJs and Photo Booth
630-226-9966 | John Marcopulous
jmar600@gmail.com

FLORIST

Catherine's Gardens
Julie Markert
julie@catherinesgarden.com
708.535.6400

Petal Station
440 Village Center
Fox and Ivory Photography
815-216-3381
www.foxandivory.com

TRANSPORTATION

Signature Transportation Group
Kevin Duff, President
kduff@signaturetg.com
312.625.9107

Windy City Limousine
Bailey Regalado, Sr. Wedding Specialist
866.949.4639
www.windycitylimos.com

Additional *Information*

SERVICE FEE AND TAX

Applicable service fees and taxes will be applied to all food and beverage, audio visual and all miscellaneous items.

DEPOSIT AND PAYMENT PROCEDURES

A non-refundable deposit of \$3,500 is required at the time of signed contract. A payment plan will be outlined on your contract indicating the advance payment schedule. Final and full payment is due seven (7) business days prior to the event.

BAR SERVICE

Should an additional bartender be requested above the hotel's standard service levels an additional fee of \$125.00/hour will apply for each bartender

OUTSIDE FOOD and BEVERAGE

With approval from the Hotel, we may allow food to be brought in from a licensed caterer or bakery. We do require a signed waiver and certificate of insurance. A fee of \$250.00 will apply for set-up. Any and all alcoholic beverages must be served and provided by the hotel. With approval, a corkage fee of \$35.00 per bottle will apply for any bottles provided by the family.

TASTINGS

Tastings are held 3-6 Months prior to the date of the event for a maximum of 4 people. Should additional guests need to attend, price of \$60.00 per person will apply.

VENDOR MEALS and CHILDREN MEALS

Vendor meals are available for your contracted vendors at \$55.00 per person plus tax and service charge. Children meals are available for those 2 to 10 years of age at \$45.00 per child plus tax and service charge.

DIETARY RESTRICTIONS

Please make your Sales Manager aware of any guest's dietary restrictions.

WEDDING CAKE

Please ask your event specialist for details on setting up your tasting with the bakery. A cake cutting fee of \$2.50 per person will apply for cake brought in by the couple (must be provided from a licensed bakery)

MENU OPTIONS

Should you wish to give your guests a meal choice you are allowed up to two entrée selections plus a vegetarian meal. Additional fee of \$3.00 per person will apply should a third meal option be offered.

PARKING ARRANGEMENTS

Complimentary parking for your guests

COAT CHECK

Coat check is available Friday and Saturday evenings, Sunday afternoons for a fee of \$150.00

FRIDAY / SUNDAY WEDDING RECEPTIONS

Ask us about special discounts for Friday and Sundays, may not be applicable for holiday weekends.

PHOTO *Gallery*



Chicago Marriott Southwest
at Burr Ridge

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