



JW Marriott Chicago

151 West Adams
Chicago, Illinois 60603
312.660.8200

www.jwmarriottchicago.com



A Timeless Wedding. In a Historic Setting.

Originally designed in 1914 by renowned architect Daniel Burnham, our landmark hotel is a premier wedding venue. The JW Marriott Chicago offers classic elegance and modern style, surrounded by the Windy City's finest dining, entertainment and cultural experiences.



Burnham Ballroom

- 6,000 square feet
- Seating for up to 250 guests
- 29-foot ceiling
- Painted glass domed ceiling
- Hand-blown custom glass chandeliers
- Adjoining Burnham Foyer



Grand Ballroom

- 8,000 square feet
- Seating for 250 – 400 guests
- 24-foot ceiling
- Exquisite, over-sized glass chandeliers with crystal accents
- Adjoining Grand Ballroom Foyer with stunning Italian marble



Truly Great Service Means Never Having to Ask

Our sophisticated array of options, Simple Elegance, Exceptionally Refined and the Uniquely Crafted, exemplify that luxury exists in the quality of an experience. The JW Marriott Chicago beautifully delivers lasting memories.

Wedding Package Starting Prices:

Simple Elegance: \$153 per guest

Exceptionally Refined: \$190 per guest

Uniquely Crafted Station Package: \$215 per guest

Pricing is prior to sales tax & service charge

All Wedding Packages Include the Following:

White Glove Service

Hot Towel Service

Synchronized Table Service

Certified JW Marriott Wedding-Event Planner

Dedicated Banquet Maître d'



Simple Elegance

Genuine Flavor

Four Passed Hors d'oeuvres
Sparkling Toast & JW Wine Service with Dinner
Three Course Dining including Level One Wedding Cake
Coffee and Tea Display

Visually Compelling

House Linen – Black or Taupe Color
Votive Candles & Mirrors
Decorative Charger Plate with Menu Card (White or Ivory)
Gold Banquet Chairs
Dance Floor

Extreme Comfort

Complimentary Luxury Suite for the Wedding Couple
(2) Parent Accommodations
Three Complimentary Valet Parking Passes
Menu Tasting, Up to Seven Guests

Thoughtful Preparation Four Hour Bar Service

Absolut Vodka, Tito's Handmade Vodka, Captain Morgan Original Spiced Rum, Jack Daniels Whiskey, 1800 Silver Tequila, Seagram's VO Whiskey, Tanqueray Gin, Maker's Mark Bourbon, Courvoisier VS Brandy, Bacardi Superior Light Rum, Johnnie Walker Red Label Scotch
Red, White & Sparkling Wine

Miller Lite, Bud Lite, Samuel Adams Boston Lager, Blue Moon Belgian White, Goose Island 312, Michelob Ultra (Low Carb), Heineken, Amstel Lite and O'Doul's (Non-Alcoholic)

Freshly Squeezed Juices, Assorted Soft Drinks & Mineral Water

Upgrade to Top Shelf Service for additional \$12 per person

Bartender Fees

Bartender fees: \$250
Hosted bars require one bartender per sixty guests



Simple Elegance

Selection of Four Hors d'oeuvres

Hot Hors d'oeuvres

Roasted Mushroom Gouda Panini
Petit Feast of Tenderloin, Truffle Mashed Potatoes
Grilled Baby Lamb Chop, Lemon, Rosemary
Peking Duck Spring Roll, Hoisin, Leeks
Shrimp and Rib Eye Surf and Turf, Béarnaise Aioli
Maine Lobster Pizzette, Wild Mushrooms, Kalamata Olive Oil
Jumbo Shrimp Grilled
Scallop BLT, Pork Belly, Arugula Pesto, Tomato Jam
Sweet Corn Fritter, Truffle Honey, Tarragon
Jumbo Lump Crab Cake, Stone Ground Mustard Aioli
Crisp Chicken and Waffles Truffle Honey Drizzle
Saffron Risotto Arancini, Chili Flakes, Tomato

Cold Hors d'oeuvres

Heirloom Tomato Bruschetta, Burrata, Crushed Peas
Tuna Tartare Cone, Avocado Crème Fraiche
Grilled Chicken on Crispy Tortilla, Tomato, Avocado
Foie Gras Torchon, Savory Granola, Mango
Smoked Salmon Cone, Fresno Chili, Grapefruit, Fennel
Dungeness Crab Tart, Tarragon, Meyer Lemon
Bloody Mary Shrimp Cocktail
Crostini of Beef Tenderloin, Blue Cheese, Onion, Minus 8 Vinegar
Oyster Gazpacho Shooter
Olive Oil Poached Lamb Loin, Olive, Tomato Jam, Flat Bread
Duck Pastrami, Sage, Orange, Marble Rye
Beef Tartare, Fried Caper, Brioche
Wisconsin Camembert, Fig Jam, Focaccia



Simple Elegance

Three Course Dining

Selection of Soup or Salad, Entrée, Level One Wedding Cake

Soup

Italian Wedding Soup
Butternut Squash Bisque
Maine Lobster Bisque
Roasted Corn Chowder
Fire Roasted Tomato Soup

Salad

Baby Romaine Caesar
Crisp Croutons, Crispy Pancetta, Cured Tomatoes

Arugula & Frisee Salad
Artichoke, Fennel, Citrus, Sarvecchio

Baby Kale Salad
Shaved Radish, Tomato, Parmesan, Champagne Vinaigrette

Tomato & Watermelon Salad
Organic Greens, Barrel Aged Feta, Reduced White Balsamic

Field Green Salad
Haricot Verts, Tomato, Hard Boiled Eggs, Olives,
Champagne Vinaigrette

Baby Spinach Salad
Champagne Poached Pear, Candied Pecans, Goat Cheese

Entrée

Pan Seared Polenta Cake | 153
Peperonata, Marinated Cannelloni Beans, Smoked
Marcona Almonds

Wild Mushroom Chicken | 158
Sage Brown Dressing, Sautéed Spinach, Heirloom Carrots

Pan Roasted Halibut | 163
Fingerling Potatoes, Lemon Butter Chives, Artichokes

Herb Crusted Filet | 173
Potato Gratin, Seasonal Vegetables, Red Wine Sauce

***Add Shrimp for \$10 per person**

Dessert

Level One Wedding Cake

Coffee Service

Coffee, Decaffeinated Coffee, and ML Hot Tea Service



Level One Wedding Cake

JW Chicago wedding cakes are designed in collaboration with in house Pastry Chef.

Level One

Three Layers of Cake
Buttercream
Decorative Gold or Silver Ribbon
Cake Stand

Additional Tier \$3 per guest

Flavors

Yellow Chiffon, or Chocolate Chiffon

Additional \$3 per guest
Banana Cake, Red Velvet Cake, Funfetti

Fillings

Lemon Mousse, Strawberry Mousse, Raspberries and Cream, Bittersweet Chocolate Mousse, White Chocolate Mousse





Exceptionally Refined

Genuine Flavor

Six Passed Hors d'oeuvres plus Signature Drink
Sparkling Toast & JW Wine Service with Dinner
Four Course Dining including Level Two Wedding Cake
Afterglow Station
Coffee and Tea Service
Delightful Departure

Visually Compelling

Satin Lamour Table Linen in Your Selection of Color
Satin Lamour Napkin in Your Selection of Color
Chiavari Chair – Gold or Silver
Votive Candles & Mirrors
Decorative Charger Plate with Menu Card (White or Ivory)
Dance Floor

Extreme Comfort

Complimentary Luxury Suite for the Wedding Couple
(2) Parent Accommodations
Three Complimentary Valet Parking Passes
Menu Tasting, Up to Seven Guests

Thoughtful Preparation Five Hour Bar Service

Absolut Vodka, Tito's Handmade Vodka, Captain Morgan Original Spiced Rum, Jack Daniels Whiskey, 1800 Silver Tequila, Seagram's VO Whiskey, Tanqueray Gin, Maker's Mark Bourbon, Courvoisier VS Brandy, Bacardi Superior Light Rum, Johnnie Walker Red Label Scotch
Red, White & Sparkling Wine

Miller Lite, Bud Lite, Samuel Adams Boston Lager, Blue Moon Belgian White, Goose Island 312, Michelob Ultra (Low Carb), Heineken, Amstel Lite and O'Doul's (Non-Alcoholic)

Freshly Squeezed Juices, Assorted Soft Drinks & Mineral Water

Upgrade to Top Shelf Service for additional \$12 per person

Bartender Fees

Bartender fees: \$250

Hosted bars require one bartender per sixty guests



Exceptionally Refined

Selection of Six Hors d'oeuvres

Hot Hors d'oeuvres

Roasted Mushroom Gouda Panini
Petit Feast of Tenderloin, Truffle Mashed Potatoes
Grilled Baby Lamb Chop, Lemon, Rosemary
Peking Duck Spring Roll, Hoisin, Leeks
Shrimp and Rib Eye Surf and Turf, Béarnaise Aioli
Maine Lobster Pizzette, Wild Mushrooms, Kalamata Olive Oil
Jumbo Shrimp Grilled
Scallop BLT, Pork Belly, Arugula Pesto, Tomato Jam
Sweet Corn Fritter, Truffle Honey, Tarragon
Jumbo Lump Crab Cake, Stone Ground Mustard Aioli
Crisp Chicken and Waffles Truffle Honey Drizzle
Saffron Risotto Arancini, Chili Flakes, Tomato

Cold Hors d'oeuvres

Heirloom Tomato Bruschetta, Burrata, Crushed Peas
Tuna Tartare Cone, Avocado Crème Fraiche
Grilled Chicken on Crispy Tortilla, Tomato, Avocado
Foie Gras Torchon, Savory Granola, Mango
Smoked Salmon Cone, Fresno Chili, Grapefruit, Fennel
Dungeness Crab Tart, Tarragon, Meyer Lemon
Bloody Mary Shrimp Cocktail
Crostini of Beef Tenderloin, Blue Cheese, Onion, Minus 8 Vinegar
Oyster Gazpacho Shooter
Olive Oil Poached Lamb Loin, Olive, Tomato Jam, Flat Bread
Duck Pastrami, Sage, Orange, Marble Rye
Beef Tartare, Fried Caper, Brioche
Wisconsin Camembert, Fig Jam, Focaccia



Exceptionally Refined

Four Course Dining

Selection of Two Starter Courses, Entrée, Level Two Wedding Cake

Appetizer

Jumbo Lump Crab Cake

Fennel Confit, Grapefruit Butter, Tarragon

Short Rib Ravioli

Celery Root Puree, Thumbelina Carrots, Pearl Onions

Seared Scallops

Truffled Pearl Tapioca, Baby Fennel, Preserved Lemon

Local Burrata

Shaved Prosciutto, Pea Shoots, Teardrop Tomatoes

Soup

Italian Wedding Soup

Butternut Squash Bisque

Yellow Tomato Gazpacho

Five Onion Soup

Maine Lobster Bisque

Roasted Corn Chowder

Fire Roasted Tomato Soup

Salad

Baby Romaine Caesar

Crisp Croutons, Crispy Pancetta, Cured Tomatoes

Arugula & Frisee Salad

Artichoke, Fennel, Citrus, Sarvecchio

Butter Lettuce Salad

Pickled Golden Beets, Pistachio, Local Honey, Champagne Vinaigrette

Tomato & Watermelon Salad

Organic Greens, Barrel Aged Feta, Reduced White Balsamic

Field Green Salad

Haricot Verts, Tomato, Hard Boiled Eggs, Olives, Champagne Vinaigrette

Baby Kale Salad

Cave aged Cheddar, Sundried Cherries, Lemon Vinaigrette



Exceptionally Refined

Entrée

Herb Roasted Portobello Steak | 190
Tri Color Quinoa, Mint, Feta, Black Olives

Roasted Breast of Chicken | 195
Roasted Shallot Polenta Cake, Spinach, Mushrooms,
Parmesan Broth

Pan Roasted Bass | 200
Toasted Pearl Pasta, Baby Fennel, Celery, Tomato,
Saffron Broth

Pan Roasted Filet Mignon | 210
Braised Veal, Truffled Potato Puree, Toasted
Brioche, Seasonal Mushrooms, Madeira Reduction

***Add Shrimp for \$10 per person**

Dessert

Level Two Wedding Cake

Coffee Service

Coffee, Decaffeinated Coffee, and ML Hot Tea Service

Delightful Departure

Select One of the Following:

Individual Bags of Garrett's Chicago Popcorn
Monogrammed Wedding Cookie
Wedding Themed Cake Pop



Level Two Wedding Cake

JW Chicago wedding cakes are designed in collaboration with in house Pastry Chef.

Level Two

Three Layers of Cake
Buttercream or Fondant
Handmade Decorations
Bottom Decorative Border
Alternating Layers with Design

Additional Tier \$3 per guest

Flavors

Yellow Chiffon, or Chocolate Chiffon

Additional \$3 per guest
Banana Cake, Red Velvet Cake, Funfetti

Fillings

Bailey's Mousse, Peanut Butter Cup, Lemon Mousse,
Strawberry Mousse, Raspberries and Cream, Caramel
Mousse, Bittersweet Chocolate Mousse, White Chocolate
Mousse



\$150 Upgrade charge will apply if Simple Elegance
Package is chosen.



Uniquely Crafted

Genuine Flavor

Four Passed Hors d'oeuvres plus Signature Drink
Five Interactive Stations Reception
Sparkling Toast & JW Wine Service with Dinner
Level Three Wedding Cake
Dessert Station
Coffee and Tea Service
Delightful Departure

Visually Compelling

Satin Lamour Table Linen in Your Selection of Color
Satin Lamour Napkin in Your Selection of Color
Chiavari Chair – Gold or Silver
Votive Candles & Mirrors
Decorative Charger Plate with Menu Card (White or Ivory)
Dance Floor

Extreme Comfort

Complimentary Luxury Suite for the Wedding Couple
(2) Parent Accommodations
Three Complimentary Valet Parking Passes
Menu Tasting, Up to Seven Guests

Thoughtful Preparation Five Hour Bar Service

Absolut Vodka, Tito's Handmade Vodka, Captain Morgan Original Spiced Rum, Jack Daniels Whiskey, 1800 Silver Tequila, Seagram's VO Whiskey, Tanqueray Gin, Maker's Mark Bourbon, Courvoisier VS Brandy, Bacardi Superior Light Rum, Johnnie Walker Red Label Scotch
Red, White & Sparkling Wine

Miller Lite, Bud Lite, Samuel Adams Boston Lager, Blue Moon Belgian White, Goose Island 312, Michelob Ultra (Low Carb), Heineken, Amstel Lite and O'Doul's (Non-Alcoholic)

Freshly Squeezed Juices, Assorted Soft Drinks & Mineral Water

Upgrade to Top Shelf Service for additional \$12 per person

Bartender Fees

Bartender fees: \$250

Hosted bars require one bartender per sixty guests



Uniquely Crafted

Selection of Four Hors d'oeuvres

Hot Hors d'oeuvres

Roasted Mushroom Gouda Panini
Petit Feast of Tenderloin, Truffle Mashed Potatoes
Grilled Baby Lamb Chop, Lemon, Rosemary
Peking Duck Spring Roll, Hoisin, Leeks
Shrimp and Rib Eye Surf and Turf, Béarnaise Aioli
Maine Lobster Pizzette, Wild Mushrooms, Kalamata Olive Oil
Jumbo Shrimp Grilled
Scallop BLT, Pork Belly, Arugula Pesto, Tomato Jam
Sweet Corn Fritter, Truffle Honey, Tarragon
Jumbo Lump Crab Cake, Stone Ground Mustard Aioli
Crisp Chicken and Waffles Truffle Honey Drizzle
Saffron Risotto Arancini, Chili Flakes, Tomato

Cold Hors d'oeuvres

Heirloom Tomato Bruschetta, Burrata, Crushed Peas
Tuna Tartare Cone, Avocado Crème Fraiche
Grilled Chicken on Crispy Tortilla, Tomato, Avocado
Foie Gras Torchon, Savory Granola, Mango
Smoked Salmon Cone, Fresno Chili, Grapefruit, Fennel
Dungeness Crab Tart, Tarragon, Meyer Lemon
Bloody Mary Shrimp Cocktail
Crostini of Beef Tenderloin, Blue Cheese, Onion, Minus 8 Vinegar
Oyster Gazpacho Shooter
Olive Oil Poached Lamb Loin, Olive, Tomato Jam, Flat Bread
Duck Pastrami, Sage, Orange, Marble Rye
Beef Tartare, Fried Caper, Brioche
Wisconsin Camembert, Fig Jam, Focaccia



Uniquely Crafted Stations Selection

Ramen-Poke Bar*

All Natural Beef Ramen, Beech Mushrooms, Radish, Chinese Broccoli, Poached Egg, Nori

Miso Tofu, Red Cabbage, Bok Choy, Heirloom Carrots, Poached Egg, Nori

Ahi Tuna Poke, Avocado, Pea Shoots, Radish, Sesame Seeds, Scallions, Cucumber, Lime Soy Vinaigrette

Risotto

Apple Wood Smoked Bacon, Bay Scallops, Baby Kale, Butternut Squash, Aged Parmesan

Maine Lobster, English Peas, Heirloom Cherry Tomatoes, Blush Champagne

Green Asparagus, Beech Mushrooms, Roasted Carnival Peppers, Pecorino Romano

Charcuterie Station

Locally Sourced Cheese

Locally Sourced Cured Meats

Imported Olives

Traditional Hummus

Cannellini Bean and Roasted Garlic Hummus

Artisan Breads

Salad Bar

Baby Romaine, Cucumbers, Radish, Parmesan, Garlic Croutons, Green Goddess Dressing

Green Kale, Dried Cherries, Toasted Pumpkin Seeds, Apple Cider Vinaigrette

JW Chopped, Radicchio, Provolone, Banana Peppers, Local Salami, Lemon Oregano Vinaigrette

Carving Station*

Espresso-Brown Sugar Rubbed Duroc Pork Loin, Chipotle, Chimichurri Sauce

Roasted Maple Garlic Chicken, Heirloom Carrots, Butter Poached Radishes, Haricot Verts

Whole Roasted Sustainable Salmon, Fennel Confit, Fingerling Potatoes, Herb Dijon Vinaigrette

Grilled N.Y. Strip Loin, Creamed Spinach, Horseradish, Au Jus, Pretzel Rolls

Desserts

Mixed Berry Shooters, Lemon Zabaglione

Cinnamon Sugar Zeppole, 70% Single Origin Chocolate, Blackberry Jam

Hand Painted Assorted Truffles and Macaroons

Mini Cupcakes: 14K with Bourbon Cream Cheese Frosting, Dutch Apple Pie with Cinnamon Streusel, Limoncello with Toasted Meringue

\$215.00 per person

***Attendant Fees Required**

\$250 Per Station



Level Three Wedding Cake

JW Chicago wedding cakes are designed in collaboration with in house Pastry Chef.

Level Three

Four Layers of Cake
Buttercream or Fondant
Handmade Decorations
Bottom Decorative Border
Every Layer with Custom Design

Additional Tier \$3 per guest

Flavors

Yellow Chiffon, or Chocolate Chiffon

Additional \$3 per guest

Banana Cake, Red Velvet Cake, Funfetti

Fillings

Bailey's Mousse, Peanut Butter Cup, Lemon Mousse,
Strawberry Mousse, Raspberries and Cream, Caramel
Mousse, Bittersweet Chocolate Mousse, White Chocolate
Mousse

\$100 Upgrade charge will apply if Exceptionally Refined
Package is chosen.

\$250 Upgrade charge will apply if Simple Elegance Package is
chosen.





Build Your Own Afterglow | Selection of 3 for \$15 or 5 for \$25

Savory

Individual Deep Dish Pizza

Four Cheese, Pepperoni, Sausage and Vegetarian

JW Sliders

Haystack Onions, White Cheddar, Chipotle Mayo

Truffle Fries

Truffle Shoe String, Garlic Aioli

Onion Rings

Buttermilk Battered and Lightly Fried
Spicy Creole Ketchup

Italian Beef Sandwiches

Giardiniera, Sweet Peppers

Mini Hot Dogs

Mustard, Green Relish, Soft Poppy Seed Bun

Corned Beef Reuben

Thousand Island, Sauerkraut, Swiss, Marble Rye

Chicken Taquitos or Beef

Guacamole, House Made Salsa, Sour Cream

Buffalo Chicken Sliders

Blue Cheese Dressing, Shaved Celery

Sweet

Berghoff Root Beer Floats

Local Root Beer, Vanilla Bean Ice Cream Shooter

Mini Milkshakes

Chocolate, Strawberry & Vanilla Bean

PB Lollipops

Peanut Butter Ganache, Dark Chocolate, Crushed Peanuts

Chicago Style Garrett's Popcorn

Caramel and Cheddar

Milk and Cookies

Milk Chocolate Cookie Bites, Skim or 2% Milk Shooter

Chicago Select Candy

M&M's, Tootsie Rolls, Snickers, Lemon Heads, Gummi
Peach Rings

Brownie Bar

Dark Chocolate, Turtle, Peanut Butter
(Gluten Friendly Available)

Cookie Jar - Choice of 3

Chocolate Chip, Reverse Chocolate, Peanut Butter, Milk
Chocolate Walnut, Oatmeal Raisin, Whisky Snickerdoodle



Afterglow Stations

Street Taco | 25

Cider Braised Beef
Smoked Paprika and Garlic Chicken
Fried Lake Michigan White Fish
Corn Tortillas, Flour Tortillas, Crumbled
Queso Fresca, Homemade Guacamole, Salsa Verde,
Chipotle Salsa, Crema, Shredded Cabbage,
Diced Onions, Cilantro, Lime Wedges

Torpedo | 25

Grilled Burger, White Horseradish Cheddar Cheese
Braised Pork and Sweet Pickle Cuban Sandwiches
Goose Island Beer Battered Halibut
Spicy Buffalo Chicken with Blue Cheese and Celery
Basil, Hass Avocado, Smoked Tomato, Goat Cheese

Grilled Cheese | 25

Mini Truffle & roasted Tenderloin
Smoked Bacon, Oven Dried Tomato, Aged Carr Valley
Cheddar Cheese, Sour Dough Bread
Havarti Cheese, Smoked Chicken, Caraway Rye Bread
The Classic, Thick cut Brioche, American Cheese

*Attendant/Station Fees

All action stations and any carved items will require an attendant fee of \$250



Enhancements

Food & Beverage

Top Shelf Bar | additional \$12.00++ per person

Grey Goose Vodka, Woodford Reserve Bourbon, Knob Creek Kentucky Bourbon, Jack Daniel's Whiskey, Crown Royal Whiskey, Johnnie Walker Black Label Scotch, The Botanist Gin, Bacardi Superior Rum, Mount Gay Black Barrel Rum, Mount Gay Eclipse Gold Rum, Patron Silver Tequila, Remy Martin VSOP

Red, White & Sparkling Wine, Miller Lite, Bud Lite, Samuel Adams Boston Lager, Blue Moon Belgian White, Goose Island 312, Michelob Ultra (Low Carb), Heineken, Amstel Lite and O'Doul's (Non-Alcoholic)

Freshly Squeezed Juices, Assorted Soft Drinks & Mineral Water

Additional Hour of Premium Bar | \$10.00++ per person, per additional hour

Additional Hour of Top Shelf Bar | \$12.00++ per person, per additional hour

Additional Starter Course (Soup or Salad) | \$6.00++ per person

Décor

Satin Lamour Linen & Napkin | \$7.00++ per person

Additional options for upgraded linen are available. Please inquire with your Event Manager for more details.

Gold or Silver Chiavari Chairs | \$10.00++ per person

Crystal Chiavari Chairs | \$12.00++ per person



Ceremony

Say "I do" in the perfect setting. Designated ceremony space will be offered at \$1,000 flat fee and includes AV. Rehearsal space, dressing rooms, wired microphone, staging & banquet chairs are included.

Coat Check

JW Marriott Chicago is pleased to offer a coat check of \$250 per attendant. One attendant per 100 guests ratio.

Relax

JW Marriott Chicago is pleased to offer reduced guestroom rates based on availability. Guestroom rates do not include breakfast, taxes or valet parking.

Park

JW Marriott Chicago conveniently offers valet parking. Charges are per vehicle event or over-night, either posted to your master account or guests may pay their own. Self parking accommodations are located adjacent.

Marriott Rewards

We make your getaway easy. You will receive (3) points for every dollar spent on hotel food and beverage, and if ten rooms or more are utilized during your guests stay, maxing at 50,000 points.

Welcome Gifts

We are pleased to distribute welcome gifts to your guests complimentary upon check-in. In room delivery will be charged at \$4 per item.

Special Menu Requests

Vendor & Children's meals are available for \$70.00 - \$80.00 prior to sales tax and service charge. Custom dietary needs are available upon request.

A la Carte Dining available for additional \$10 per person, on the highest menu price.

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.

Pricing

All menu pricing provided is prior to a taxable service charge (currently 25%) and sales tax (current sales tax). Sales tax and service charge are subject to change. Menu pricing is subject to an annual increase.

Enhanced Lighting

Uplighting and Personalized Monogram

Kevin Costlow
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Event Technologies
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