A customary taxable service charge (currently 25%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.
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

© 2017 Marriott International, Inc.
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 Fraîche
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

A customary taxable service charge (currently 25%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.
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 While 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

A customary taxable service charge (currently 25%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.
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 Fraîche  
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

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 Vinegrette

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

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

Baby Kale Salad
Cave aged Cheddar, Sundried Cherries, Lemon Vinegrette

Soup

Italian Wedding Soup
Butternut Squash Bisque
Yellow Tomato Gazpacho
Five Onion Soup
Maine Lobster Bisque
Roasted Corn Chowder
Fire Roasted Tomato Soup
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

*DAdd 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 Fraîche
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

© 2017 Marriott International, Inc.
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

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

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

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

Charcuterie Station
Locally Sourced Cheese
Locally Sourced Cured Meats
Imported Olives
Traditional Hummus
Cannellini Bean and Roasted Garlic Hummus
Artisan Breads

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

A customary taxable service charge (currently 25%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.
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

$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 Shoestring, 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
Director of Sales
Event Technologies
151 West Adams | Chicago, IL 60603
Kevin.Costlow@encore-us.com
312.660.8204