

CEREMONY AND RECEPTION SITES

The Morton Arboretum

MAY–OCTOBER VENUE RATES

RECEPTION AND CEREMONY LOCATIONS	Friday Evening	Saturday Evening	Sat.–Sun. Daytime	Sunday Evening
Visitor Center (East Side)				
Ginkgo Room (includes Ginkgo Terrace)	\$5,000	\$9,000	n/a	\$3,000
Ceremony sites:				
Meadow Lake Pointe (2022)	\$1,000	\$1,000	n/a	\$1,000
The Grand Garden (2023)	\$1,500	\$1,500	n/a	\$1,500
White Pine Pavilion	\$3,000	\$6,000	n/a	\$2,500
Ceremony sites:				
West Lawn (2022)	included	included	n/a	included
Meadow Lake Pointe (2023)	\$1,000	\$1,000	n/a	\$1,000
Sycamore Room	\$1,500	\$2,000	\$ 750	\$1,000

Thornhill Education Center (West Side)

Founder's Room	n/a	n/a	n/a	\$1,000
Arbor Room (includes The Morton Terrace)	n/a	n/a	n/a	\$1,500
Arbor Room and Founder's Room	\$3,000	\$6,000	\$2,500	\$2,500
*Fragrance Garden	\$ 500	\$ 500	\$ 500	\$ 500

*Fragrance Garden available for ceremony-only location
Ceremony chairs are an additional \$5 per chair for all outdoor venues.

NOVEMBER–APRIL VENUE RATES

Visitor Center (East Side)	Friday Evening	Saturday Evening	Sat.–Sun. Daytime	Sunday Evening
Ginkgo Room	\$3,000	\$6,000	n/a	\$2,500
Sycamore Room	\$1,500	\$2,000	\$ 750	\$1,000
Thornhill Education Center (West Side)				
Founder's Room	n/a	n/a	n/a	\$ 800
Arbor Room (includes The Morton Terrace)	n/a	n/a	n/a	\$1,200
Arbor Room and Founder's Room	\$2,000	\$4,000	n/a	\$2,000

Rates are subject to availability and vary by season. Sunday evening weddings over Memorial and Labor Day weekends are charged at Saturday evening rates. Revised September 2021.





The Grand Garden



Fragrance Garden



White Pine Pavilion



Ginkgo Room



Founder's Room



Arbor Room



Sycamore Room

OUTDOOR CEREMONY AND RECEPTION SITES*

The Grand Garden – East Side

This magical garden creates an elegant celebration space. With a central lawn for seating, a terrace for wedding ceremonies, and delightful water features, it will be a place to make lifelong memories. This new reimagined space will be available for ceremonies and paired with the Ginkgo Room in 2023.

Meadow Lake Pointe – East Side

This picturesque location encircled in trees provides an exceptional view overlooking the beauty of peaceful Meadow Lake. This ceremony site is paired with the Ginkgo Room in 2022, and the White Pine Pavilion in 2023.

Fragrance Garden – West Side

Seats 50

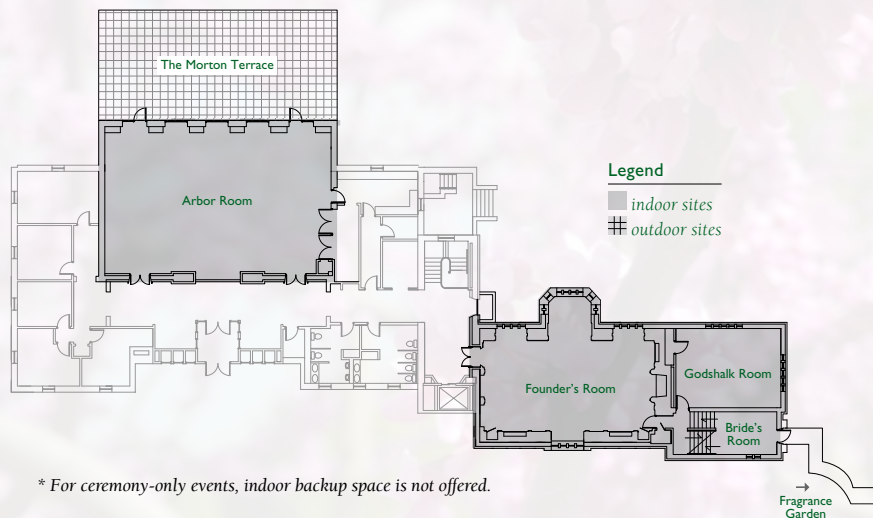
Captivate guests with the refined elegance of the Fragrance Garden. This intimate garden, accented with a charming trellis, fountain, and pond, has vivid colors, alluring textures, and fragrant plants that enhance its beauty and grace. The Fragrance Garden is a perfect location for small ceremonies.

White Pine Pavilion – East Side

Seats 150

The 4,000-square-foot white open air tent is set on a large lawn and is steps away from the Ground Cover Garden. This site pairs with the West Lawn in 2022 and with Meadow Lake Pointe in 2023 for an outdoor ceremony.

Thornhill Center (West Side)



* For ceremony-only events, indoor backup space is not offered.

INDOOR CEREMONY AND RECEPTION SITES

Ginkgo Room – East Side

Seats 300

With floor-to-ceiling windows, the Ginkgo Room offers breathtaking four-season views of Meadow Lake. Guests can enjoy cocktails in Orientation Hall, dinner and dancing in the Ginkgo Room, and a picturesque lake view from the outdoor terrace.

Sycamore Room – East Side

Seats 75

Located in the Visitor Center's West Pavilion, the Sycamore Room has expansive glass walls overlooking the lovely Ground Cover Garden. This warm and inviting space is perfect for intimate groups.

Founder's Room – West Side

Accommodates 100 for ceremony or 130 for pre-dinner reception

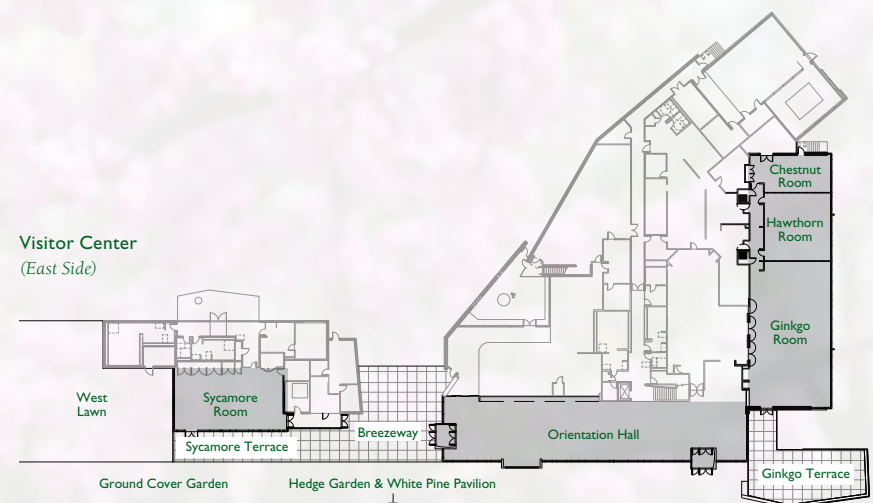
Host your ceremony or pre-dinner reception in the Founder's Room, formerly the library of the Morton family mansion. The room features ornately carved woodwork, a marble fireplace, and stained glass windows that provide an elegant setting.

Arbor Room – West Side

Seats 130

Celebrate your special day with an outdoor ceremony on The Morton Terrace followed by an indoor reception in the Arbor Room overlooking an expansive landscape and beautiful stone terrace.

Visitor Center (East Side)



WEDDING MENU

The Morton Arboretum




GINKGO CATERING
at THE MORTON ARBORETUM

OLEGARIO SOTO | Executive chef

CATERING OFFICE | 630-719-2457 **EMAIL** | ginkgocatering@mortonarb.org

THIS WEDDING PACKAGE INCLUDES:

- Five and a half hours of food and beverage service
- Champagne or sparkling grape juice toast
- Four-hour premium bar package
- Wine service with dinner
- Gourmet coffee and hot tea
- Four-course dinner including a plated salad with artisan bread service, intermezzo, choice of entrée with vegetable and grain sides, and a custom wedding cake
- Tableware including classic white china, glassware, flatware, and poly-cotton full-length linen in an array of colors

BUTLER-PASSED HORS D'OEUVRES

🍷 Beet and Goat Cheese Crostini (V) Arugula, balsamic truffle vinaigrette	\$3.25 per piece
Bacon-Wrapped Date (GF) Mint mojito glaze	\$3.50 per piece
Mini Lump Crabcake Spicy avocado mousse	\$3.75 per piece
Arancini on Mini-Fork (V) Parmesan and panko-crusting risotto, tomato garlic sauce	\$3.25 per piece
🍷 Shrimp Mousse Tartlet Avocado, Boursin cheese, micro-cilantro	\$3.50 per piece
Chipotle Chicken Bites Cilantro, avocado mousse, radish	\$3.25 per piece
Chicken Meatballs Korean barbecue sauce, chives	\$3.25 per piece
🍷 Blackberry Beef Tenderloin Blackberry stout glaze, arugula, caramelized onion, crostini	\$4 per piece
🍷 Tequila Lime Shrimp (GF) Bacon, tomatoes, cilantro, tequila lime butter sauce	\$4 per piece
Smoked Salmon Dill, cream cheese mousse, pumpernickel crisp	\$3.75 per piece
🍷 Caprese Skewer (V) (CN) (GF) Cherry tomatoes, fresh mozzarella, basil, pesto sauce	\$3.50 per piece
Portobello and Brie (V) Grilled apples, caramelized onion, toast round	\$3.25 per piece
Kalbi Beef (GF) Korean barbecue sauce	\$3.75 per piece

BUTLER-PASSED HORS D'OEUVRES (continued)

Prosciutto-Wrapped Asparagus (GF) Chervil pesto	\$3.25 per piece
Mini Potato Croquettes (V) Truffle aioli, chives	\$3.25 per piece
🍷 Bourbon Barbecue Meatballs Whiskey Acres bourbon sauce	\$3.25 per piece

Menu Specifications: 50-piece minimum order.

State tax and 21% administrative charge apply.

(CN) contains nuts, (GF) gluten free, (V) vegetarian

🍷 Chef recommends this item.

APPETIZER STATIONS

🍷 Artisan Cheese Board (V) Imported and domestic cheese to include: cheddar, Boursin, smoked Gouda, herb-crusting goat cheese, and manchego cheese. Served with dried fruit, preserves, flatbreads, and crackers.	\$12 per guest
Trio of Tapenades (V) Roma tomato bruschetta, Mediterranean olive tapenade, and edamame hummus, served with artisan breads.	\$10 per guest
Seasonal Fruit Display (V) (GF) Seasonal sliced fruit	\$8 per guest
🍷 Chilled Shrimp Cocktail Bar Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Pricing estimate is based on 3 pieces per guest.)	\$14 per guest
Vegetable Crudités (V) (GF) Seasonal raw vegetables, edamame hummus, and ranch dipping sauce	\$7 per guest

Menu Specifications: 50-guest minimum per station order.

State tax and 21% administrative charge apply.

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🍷 Chef recommends this item.

SALAD AND SIDE SELECTIONS

PLATED SALAD COURSE

Mixed Field Greens (V) (GF) (CN)

Poached pear, honey pecans, blue cheese, champagne vinaigrette

Caesar Salad

Romaine hearts, Parmesan cheese crisp, garlic croutons, creamy Caesar dressing

• **Artisan Baby Greens (V) (GF) (CN)**

Dried cranberries, goat cheese, cucumber knot, candied spiced walnuts, poppy seed dressing

Baby Spinach with Berries (V) (GF)

Seasonal berries, manchego cheese, toasted almonds, raspberry vinaigrette

VEGETABLE SELECTIONS

Baked Cauliflower with Cheese (GF)

Roasted Baby Carrots (GF)

• **Asparagus with Garlic-Roasted Red Peppers (GF)**

Haricots Verts with Shallots (GF)

ROOTS AND GRAINS

• **Rosemary Fingerling Potatoes (GF)**

Wild Rice Pilaf (GF)

Whipped Garlic Potatoes (GF)

Whipped Sweet Potatoes with Honey Butter (GF)

State tax and 21% administrative charge apply.

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• *Chef recommends this item.*

ENTRÉE SELECTIONS

Chicken Asiago (GF)

Artichokes, black olive tapenade, asiago cream

\$97 per guest

• **Chicken Saltimbocca (GF)**

Provolone, prosciutto, sage cream sauce

\$99 per guest

Stuffed Chicken Florentine (GF)

Goat cheese, sun-dried tomatoes, spinach, natural jus

\$99 per guest

Filet Mignon (GF)

Roasted shallots, natural jus

\$108 per guest

• **Short Rib (GF)**

Port wine natural jus

\$103 per guest

Pan-Roasted Salmon (GF)

Citrus chive cream sauce

\$102 per guest

• **Seared Sea Scallops (GF)**

Herb butter sauce

\$112 per guest

Seasonal Vegetable Napoleon (VG) (GF)

Roasted red pepper coulis, wild rice

\$96 per guest

House-Made Gnudi (V)

Sautéed shiitake mushrooms, sun-dried tomatoes, spinach, sage béchamel

\$96 per guest

Risotto-Stuffed Mushroom (V) (GF)

Sautéed spinach, sun-dried tomatoes, Parmesan cheese

\$96 per guest

• **Roasted Zucchini Cakes (V)**

Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette

\$96 per guest

Grilled Cauliflower Steak (Vegan) (CN)

Sauteed spinach, almonds, garlic, romesco sauce

\$96 per guest

Filet Mignon and Choice of Chicken (GF)

\$105 per guest

Seared Sea Scallops and Filet Mignon (GF)

Herb butter sauce and natural jus

\$110 per guest

• **Short Rib and Choice of Chicken (GF)**

\$101 per guest

Pan-Roasted Salmon and Filet Mignon (GF)

Citrus chive sauce and natural jus

\$104 per guest

Children's Meal

Seasonal fruit cup (V), breaded chicken tenders with ketchup, macaroni and cheese

\$28 per child

Boxed Vendor Meal

Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie

\$28 per vendor

Plated Vendor Meal

Same as guest entrée selection

\$50 per vendor

Menu Specifications: When choosing multiple entrees, a \$3-per-guest fee applies to all guests.

State tax and 21% administrative charge apply.

(CN) contains nuts, (GF) gluten free, (V) vegetarian • *Chef recommends this item.*



DESSERT

Warm Cobbler Station (V)

Cherry cobbler, cinnamon apple cobbler, vanilla ice cream

\$10 per guest

Ice Cream Sandwich Station (CN) (V)

Vanilla and chocolate ice cream with the following warm cookies: chocolate chip, sugar, and macadamia nut

\$8 per guest

Deluxe Coffee Bar (CN) (V)

Gourmet coffee and hot tea served with the following: chocolate shavings, sugar sticks, biscotti cookies, caramel syrup, fresh whipped cream, and assorted flavored creamers

\$6 per guest

🌿 Ginkgo Brownie Bar (CN) (V)

Milk chocolate and blondie brownies with caramel sauce, raspberry sauce, cherries, pecans, whipped cream, and vanilla ice cream

\$10 per guest

🌿 Gourmet Sweets Buffet (CN) (V)

Assorted petits fours, fresh fruit mini-tarts, French macarons, dessert bars, chocolate mousse cups, chocolate-dipped strawberries, assorted mini-cheesecakes, seasonal fruit display, mini-biscotti

\$13 per guest

Wedding Cake

Custom wedding cake included in the package.

Menu Specifications: 50-guest minimum.

State tax and 21% administrative charge apply.

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🌿 Chef recommends this item.

LATE NIGHT SNACKS

Build-Your-Own Sliders

Mini Angus beef burgers served with ketchup, mustard, pickles, diced onion, cheese, house-made chips.

\$7 per guest

🌿 Arbor Street Tacos (GF)

Shredded chipotle chicken, carne asada, and fire-roasted vegetable tacos, corn tortilla, cojita cheese, sour cream, salsa verde

\$8 per guest

Warm Pretzel Station (V)

Salted soft pretzel nuggets, whole-grain mustard, cinnamon icing, warm cheese sauce

\$6 per guest

Flatbread Pizzeria

Margherita, barbecue chicken, and pepperoni with sausage

\$9 per guest

🌿 Mini Chicago Hot Dogs

Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport pepper, house-made chips

\$7 per guest

Macaroni and Cheese Bites (V)

Warm cheese sauce

\$6 per guest

Menu Specifications: 50-guest minimum.

State tax and 21% administrative charge apply.

(CN) contains nuts, (GF) gluten free, (V) vegetarian

🌿 Chef recommends this item.

BEVERAGE SELECTIONS

PREMIUM BRANDS LIQUOR PACKAGE *(included in wedding package)*

Amaretto Disaronno, Tito's Vodka, Beefeater, Bacardi, Jose Cuervo Gold, Dewar's, Jack Daniels, Whiskey Acres Bourbon, Korbel Brandy, Baileys

Choose any four beer selections:

Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer

Choose two premium wine selections from Canyon Road:

Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

PRESTIGE BRAND LIQUOR PACKAGE *(additional \$10 per guest)*

Amaretto Disaronno, Captain Morgan, Jose Cuervo Gold, Jack Daniels, Maker's Mark, Johnny Walker Black, Ketel One, Hendrick's, Korbel Brandy, Baileys

Choose any five beer selections:

Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer, Revolution Anti-Hero, Two Brothers Domain DuPage, White Claw Hard Seltzer (assorted flavors)

Choose two prestige wine selections from The Hess Collection:

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

Choose white or red seasonal sangria.

Upgrade the champagne toast to Caposaldo Sparkling Rosé or Torresella Dry Prosecco for an additional \$3 per guest.

Menu Specifications: *Ginkgo Catering will not serve liquor to any person under 21 years of age and reserves the right to request identification from any guest before serving an alcoholic beverage. Ginkgo Catering also reserves the right to cease alcohol service to any person whom staff believes is intoxicated.*



THE
CHAMPION
of TREES

WINTER WEDDINGS

The Morton Arboretum

WINTER WEDDING PACKAGES Available January through March

Choose from reduced-rate winter wedding packages:

Ginkgo Package

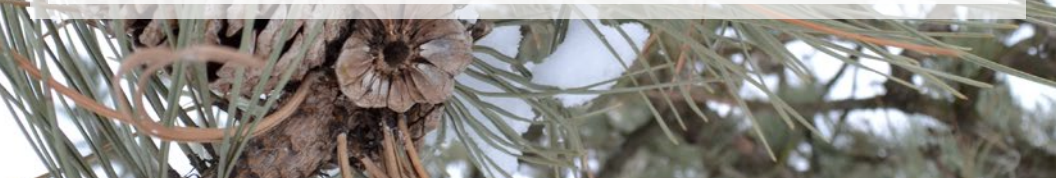
\$4,500 room rental, plus catering

Exchange vows in the Ginkgo Room overlooking Meadow Lake, followed by cocktails in Orientation Hall, and enjoy dinner and dancing in the Ginkgo Room. *Catering price includes table linens, china, glassware, and flatware.*

Thornhill Package

\$3,000 room rental, plus catering

Say "I do" in the Founder's Room, formerly the library of the Morton family mansion, complete with stained glass windows, ornate bookcases, and fireplace. Ceremony is followed by cocktails in the foyer, dinner in the Arbor Room, and dancing in the Founder's Room. *Catering price includes table linens, china, glassware, and flatware.*





WINTER WEDDING SAMPLE MENU Available January through March

Choose one of the seasonal selections below, or select from the standard wedding package at a 10 percent discount.

Spirits

Four-hour premium bar
Champagne toast
Featured wine selections with entrée

Seasonal Salad

Mixed field greens with poached spiced pears, honey pecans, blue cheese, and champagne vinaigrette

Artisan baby greens in a cucumber knot with dried cranberries, goat cheese, candied spiced walnuts, and poppy seed dressing

Intermezzo

Seasonal sorbet

Entrée

Short rib with port wine au jus, \$103 per guest
Served with garlic whipped potatoes and haricot verts

Chicken Asiago (GF), \$97 per guest
Artichokes, black olive tapenade, Asiago cream served with seasonal roasted vegetables and wild rice pilaf

Dessert

Custom wedding cake included in the package.
Fresh-brewed coffee and tea selections

This is a sampling of the many gourmet menu items The Morton Arboretum offers through our exclusive in-house caterer, Ginkgo Catering. To establish your event menu, contact our caterer at 630-719-2457. Prices and menu items are subject to change. Current applicable sales tax and a 21 percent service charge will be added to pricing.



PREFERRED VENDORS

The Morton Arboretum

CATERING

Ginkgo Catering, our exclusive caterer
630-719-2457 | ginkgocatering@mortonarb.org

CEREMONY OFFICIANTS

Pastor Rich Rubietta
847-292-1418 | chicagopastor.com

Anne Styx
708-752-0165 | revforwhatever@yahoo.com

Reverend Jeannie Walton
708-691-0756 | waltonweddings.com

DÉCOR

Elegant Event Lighting
847-841-3890 | eelchicago.com

Atmosphere Events Group | AEG Productions
847-378-8586 | aegproduction.com

EVENT COORDINATOR

Effortless Events | Cindy Shanholtz
630-416-5056 | effortless-events.com

LOLA | Michelle Kurinec
708-307-2903 | lolaeventproductions.com

Sarah Kathleen Events | Sarah Kathleen
630-947-9421 | sarahkathleenevents.com

FLORISTS

Andrew's Garden
630-456-4689 | andrewsgarden.com

Floral Wonders
630-945-6559 | floral-wonders.com

Shamrock Garden Florist
630-629-4412 | shamrockgardenflorist.com

Town & Country Gardens
847-742-1135 | eventsbytcg.com

Walden Floral Design Company
630-353-0570 | waldenfloral.com

Wallflower Designs
630-747-0674 | wallflower-designs.com





HOTELS

Chicago Marriott Naperville

630-505-4900 | chicagomarriottnaperville.com

DoubleTree Hilton Lisle/Naperville

630-505-0900 | hilton.com

Hotel Arista

630-579-4100 | hotelarista.com

Hyatt Regency Lisle

630-852-1234 | lisle.hyatt.com

Sheraton Lisle

630-505-1000 | sheratonlisle.com

The Westin Lombard Yorktown Center

630-719-8000 | westin.com/lombard

MUSIC – Disc Jockeys

Crestline Entertainment

630-935-8552 | crestlinedj.com

Just Press Play Productions

224-232-7822 | justpressplaypro.com

Nicky Avalo Studios

630-901-8036 | nickyavalostudios.com

Spin Productions

773-622-9052 | spin-chicago.com

Third Coast Live!

630-634-2366 | 3rdcoastlive.com

Toast & Jam

773-687-8833 | toastandjamdjs.com

MUSIC – Live

Dawn Bishop

630-291-9090 | dawnbishop.com

Jim Perona

630-853-9182 | jimperonaguitar@gmail.com

Tri-L-Co.-Music

630-941-9418 | tri-l-comusic.com

PHOTOGRAPHERS

Artisan Events

877-227-9333 | artisanevents.com

Bella Donna Studios

312-883-5872 | thebelladonnastudio.com

Elan Photography

630-960-1400 | elanphotography.com

Golden Hours

630-913-0875 | goldenhoursweddings.com

Katherine Salvatori Photography

630-456-5764 | katherinesalvatori.com

We gratefully acknowledge the photographers who contributed to this piece, including: Glen Abog Photography, Avery House Creative, Bella Pictures, Dana Ann Photography, D'Lara Photography, Elan Photography, Jolie Images, Photography by Vrai, Jeffrey Ross Photography, Shutterwinks Photography, Sami Takieddin Photography, and Timothy Whaley & Associates.

