## CEREMONY AND RECEPTION SITES

The Morton Arboretum

**MAY–OCTOBER VENUE RATES**

<table>
<thead>
<tr>
<th>Visitor Center (East Side)</th>
<th>Friday Evening</th>
<th>Saturday Evening</th>
<th>Sat.–Sun. Daytime</th>
<th>Sunday Evening</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ginkgo Room (includes Ginkgo Terrace)</td>
<td>$5,000</td>
<td>$9,000</td>
<td>n/a</td>
<td>$3,000</td>
</tr>
<tr>
<td>Ceremony sites: Meadow Lake Pointe (2022)</td>
<td>$1,000</td>
<td>$1,000</td>
<td>n/a</td>
<td>$1,000</td>
</tr>
<tr>
<td>The Grand Garden (2023)</td>
<td>$1,500</td>
<td>$1,500</td>
<td>n/a</td>
<td>$1,500</td>
</tr>
<tr>
<td>White Pine Pavilion</td>
<td>$3,000</td>
<td>$6,000</td>
<td>n/a</td>
<td>$2,500</td>
</tr>
<tr>
<td>Ceremony sites: West Lawn (2022)</td>
<td>included</td>
<td>included</td>
<td>n/a</td>
<td>included</td>
</tr>
<tr>
<td>Meadow Lake Pointe (2023)</td>
<td>$1,000</td>
<td>$1,000</td>
<td>n/a</td>
<td>$1,000</td>
</tr>
<tr>
<td>Sycamore Room</td>
<td>$1,500</td>
<td>$2,000</td>
<td>$750</td>
<td>$1,000</td>
</tr>
</tbody>
</table>

**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**

<table>
<thead>
<tr>
<th>Visitor Center (East Side)</th>
<th>Friday Evening</th>
<th>Saturday Daytime</th>
<th>Saturday Evening</th>
<th>Sunday Daytime</th>
<th>Sunday Evening</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ginkgo Room</td>
<td>$3,000</td>
<td>n/a</td>
<td>$6,000</td>
<td>$2,500</td>
<td></td>
</tr>
<tr>
<td>Sycamore Room</td>
<td>$1,500</td>
<td>$750</td>
<td>$2,000</td>
<td>$750</td>
<td>$1,000</td>
</tr>
</tbody>
</table>

**Thornhill Education Center (West Side)**

| Founder's Room | n/a             | n/a             | n/a              | $800          | $800          |
| Arbor Room (includes The Morton Terrace) | n/a             | n/a             | n/a              | $1,200        | $1,200        |
| Arbor Room and Founder's Room | $2,000         | $2,000           | $4,000           | $2,000        | $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.
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.

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.

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

Visit mortonarb.org/plananevent for more photos of ceremony and reception locations.
WEDDING MENU
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

**Bacon-Wrapped Date (GF)**
Mint mojito glaze

**Mini Lump Crabcake**
Spicy avocado mousse

**Arancini on Mini-Fork (V)**
Parmesan and panko-crusted risotto, tomato garlic sauce

**Shrimp Mousse Tartlet**
Avocado, Boursin cheese, micro-cilantro

**Chipotle Chicken Bites**
Cilantro, avocado mousse, radish

**Chicken Meatballs**
Korean barbecue sauce, chives

**Blackberry Beef Tenderloin**
Blackberry stout glaze, arugula, caramelized onion, crostini

**Tequila Lime Shrimp (GF)**
Bacon, tomatoes, cilantro, tequila lime butter sauce

**Smoked Salmon**
Dill, cream cheese mousse, pumpernickel crisp

**Caprese Skewer (V) (CN) (GF)**
Cherry tomatoes, fresh mozzarella, basil, pesto sauce

**Portobello and Brie (V)**
Grilled apples, caramelized onion, toast round

**Kalbi Beef (GF)**
Korean barbecue sauce

### BUTLER-PASSED HORS D’OEUVRES (continued)

- **Prosciutto-Wrapped Asparagus (GF)**
  Chervil pesto
- **Mini Potato Croquettes (V)**
  Truffle aioli, chives
- **Bourbon Barbecue Meatballs**
  Whiskey Acres bourbon sauce

**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-crusted goat cheese, and manchego cheese. Served with dried fruit, preserves, flatbreads, and crackers.

  **Trio of Tapenades (V)**
  Roma tomato bruschetta, Mediterranean olive tapenade, and edamame hummus, served with artisan breads.

  **Seasonal Fruit Display (V) (GF)**
  Seasonal sliced fruit

  **Chilled Shrimp Cocktail Bar**
  Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Pricing estimate is based on 3 pieces per guest.)

  **Vegetable Crudites (V) (GF)**
  Seasonal raw vegetables, edamame hummus, and ranch dipping sauce

**Menu Specifications:** 50-guest minimum per station order. State tax and 21% administrative charge apply. (CN) contains nuts, (GF) gluten free, (V) vegetarian

**Chef recommends this item.**
### ENTRÉE SELECTIONS

<table>
<thead>
<tr>
<th>Entrée Description</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Asiago (GF)</td>
<td>$97 per guest</td>
</tr>
<tr>
<td>Artichokes, black olive tapenade, asiago cream</td>
<td></td>
</tr>
<tr>
<td>Chicken Saltimbocca (GF)</td>
<td>$99 per guest</td>
</tr>
<tr>
<td>Provolone, prosciutto, sage cream sauce</td>
<td></td>
</tr>
<tr>
<td>Stuffed Chicken Florentine (GF)</td>
<td>$99 per guest</td>
</tr>
<tr>
<td>Goat cheese, sun-dried tomatoes, spinach, natural jus</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon (GF)</td>
<td>$108 per guest</td>
</tr>
<tr>
<td>Roasted shallots, natural jus</td>
<td></td>
</tr>
<tr>
<td>Short Rib (GF)</td>
<td>$103 per guest</td>
</tr>
<tr>
<td>Port wine natural jus</td>
<td></td>
</tr>
<tr>
<td>Pan-Roasted Salmon (GF)</td>
<td>$102 per guest</td>
</tr>
<tr>
<td>Citrus chive cream sauce</td>
<td></td>
</tr>
<tr>
<td>Seared Sea Scallops (GF)</td>
<td>$112 per guest</td>
</tr>
<tr>
<td>Herb butter sauce</td>
<td></td>
</tr>
<tr>
<td>Seasonal Vegetable Napoleon (VG) (GF)</td>
<td>$96 per guest</td>
</tr>
<tr>
<td>Roasted red pepper coulis, wild rice</td>
<td></td>
</tr>
<tr>
<td>House-Made Gnudi (V)</td>
<td>$96 per guest</td>
</tr>
<tr>
<td>Sauteed shiitake mushrooms, sun-dried tomatoes, spinach,</td>
<td></td>
</tr>
<tr>
<td>sage béchamel</td>
<td></td>
</tr>
<tr>
<td>Risotto-Stuffed Mushroom (V) (GF)</td>
<td>$96 per guest</td>
</tr>
<tr>
<td>Sauteed spinach, sun-dried tomatoes, Parmesan cheese</td>
<td></td>
</tr>
<tr>
<td>Roasted Zucchini Cakes (V)</td>
<td>$96 per guest</td>
</tr>
<tr>
<td>Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Grilled Cauliflower Steak (Vegan) (CN)</td>
<td>$96 per guest</td>
</tr>
<tr>
<td>Sautéed spinach, almonds, garlic, romesco sauce</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon and Choice of Chicken (GF)</td>
<td>$105 per guest</td>
</tr>
<tr>
<td>Seared Sea Scallops and Filet Mignon (GF)</td>
<td>$110 per guest</td>
</tr>
<tr>
<td>Herb butter sauce and natural jus</td>
<td></td>
</tr>
<tr>
<td>Short Rib and Choice of Chicken (GF)</td>
<td>$101 per guest</td>
</tr>
<tr>
<td>Pan-Roasted Salmon and Filet Mignon (GF)</td>
<td>$104 per guest</td>
</tr>
<tr>
<td>Citrus chive sauce and natural jus</td>
<td></td>
</tr>
<tr>
<td>Children's Meal</td>
<td>$28 per child</td>
</tr>
<tr>
<td>Seasonal fruit cup (V), breaded chicken tenders with</td>
<td></td>
</tr>
<tr>
<td>ketchup, macaroni and cheese</td>
<td></td>
</tr>
<tr>
<td>Boxed Vendor Meal</td>
<td>$20 per vendor</td>
</tr>
<tr>
<td>Boxed turkey sandwich or grilled vegetable wrap, bagged</td>
<td></td>
</tr>
<tr>
<td>chips, fruit salad, cookie</td>
<td></td>
</tr>
<tr>
<td>Plated Vendor Meal</td>
<td>$50 per vendor</td>
</tr>
<tr>
<td>Same as guest entrée selection</td>
<td></td>
</tr>
</tbody>
</table>

### 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.

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.
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.
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 | revforwhatev@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 Takeddin Photography, and Timothy Whaley & Associates.

Visit mortonarb.org/host-event to start planning your wedding.