### MAY–OCTOBER VENUE RATES

#### RECEPTION AND CEREMONY LOCATIONS

<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 <em>(includes Ginkgo Terrace)</em></td>
<td>$5,000</td>
<td>$9,000</td>
<td>n/a</td>
<td>$3,000</td>
</tr>
<tr>
<td>Ceremony sites: The Grand Garden</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: Meadow Lake Pointe</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) | n/a | n/a | n/a | $1,000 |
| Founder’s Room | n/a | n/a | n/a | $1,500 |
| Arbor Room *(includes The Morton Terrace)* | n/a | n/a | n/a | $2,500 |
| 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>Saturday Daytime</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>n/a</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>
<td></td>
</tr>
</tbody>
</table>

| Thornhill Education Center (West Side) | n/a | n/a | n/a | $800 | $800 |
| Founder’s Room | n/a | n/a | n/a | $1,200 | $1,200 |
| 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 November 2022.
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.

Thornhill Center
(= West Side)

Legend
- indoor sites
- outdoor sites

Visit mortonarb.org/plananevent for more photos of ceremony and reception locations.
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
- Three-course dinner including a plated salad with artisan bread service, 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 (continued)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Potato Croquettes (GF)</td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Nueske bacon, aged cheddar, chive sauce</td>
<td></td>
</tr>
<tr>
<td>Bourbon Barbecue Meatballs</td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Whiskey Acres bourbon sauce</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artisan Cheese Board (V)</td>
<td>$12 per guest</td>
</tr>
<tr>
<td>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.</td>
<td></td>
</tr>
<tr>
<td>Arbordale Charcuterie</td>
<td>$17 per guest</td>
</tr>
<tr>
<td>Imported and domestic cheese to include: cheddar, Boursin, smoked Gouda, herb-crusted goat cheese, and manchego cheese. Served with dried fruit, preserves, flatbreads, crackers, Genoa salami, mortadella, prosciutto, and soppressata.</td>
<td></td>
</tr>
<tr>
<td>Trio of Tapenades (V)</td>
<td>$10 per guest</td>
</tr>
<tr>
<td>Roma tomato bruschetta, Mediterranean olive tapenade, and red pepper hummus, served with artisan breads.</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fruit Display (V) (GF)</td>
<td>$8 per guest</td>
</tr>
<tr>
<td>Seasoned sliced fruit</td>
<td></td>
</tr>
<tr>
<td>Chilled Shrimp Cocktail Bar</td>
<td>$15 per guest</td>
</tr>
<tr>
<td>Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Pricing estimate is based on 3 pieces per guest.)</td>
<td></td>
</tr>
<tr>
<td>Vegetable Crudites (V) (GF)</td>
<td>$7 per guest</td>
</tr>
<tr>
<td>Seasonal raw vegetables, red pepper hummus, and ranch dipping sauce</td>
<td></td>
</tr>
</tbody>
</table>

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.
## SALAD AND SIDE SELECTIONS

### PLATED SALAD COURSE

- **Mixed Field Greens** (V) (GF) (CN)
  Poached pear, candied 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
- **Apple Spinach Salad** (V) (GF) (CN)
  Fresh mozzarella, baked apples, candied pecans, blush wine vinaigrette

### VEGETABLE SELECTIONS

- **Roasted Brussels Sprouts** (GF)
- **Roasted Baby Carrots** (GF)
- **Asparagus with Garlic-Roasted Red Peppers** (GF)
- **Haricots Verts with Shallots** (GF)

### ROOTS AND GRAINS

- **Crispy Smashed Potatoes** (GF)
- **Rice Pilaf** (GF)
- **Truffle Mashed Yukon Potatoes** (GF)
- **Whipped Sweet Potatoes with Honey Butter** (GF)

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 Selection</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Asiago (GF)</td>
<td>$102 per guest</td>
</tr>
<tr>
<td>Artichokes, black olive tapenade, asiago cream</td>
<td></td>
</tr>
<tr>
<td>Chicken Limone (GF)</td>
<td>$102 per guest</td>
</tr>
<tr>
<td>Sautéed garlic, shallots, lemon jus</td>
<td></td>
</tr>
<tr>
<td>Stuffed Chicken Florentine (GF)</td>
<td>$102 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>$112 per guest</td>
</tr>
<tr>
<td>Roasted shallots, natural jus</td>
<td></td>
</tr>
<tr>
<td>Short Rib (GF)</td>
<td>$108 per guest</td>
</tr>
<tr>
<td>Port wine natural jus</td>
<td></td>
</tr>
<tr>
<td>Herb-Crusted Salmon (GF)</td>
<td>$106 per guest</td>
</tr>
<tr>
<td>Parsley, oregano, rosemary, thyme, dill cream sauce</td>
<td></td>
</tr>
<tr>
<td>Bacon-Wrapped Sea Scallops (GF)</td>
<td>$118 per guest</td>
</tr>
<tr>
<td>Citrus cream sauce</td>
<td></td>
</tr>
<tr>
<td>Seasonal Vegetable Napoleon (Vegan) (GF)</td>
<td>$97 per guest</td>
</tr>
<tr>
<td>Roasted red pepper coulis, rice pilaf</td>
<td></td>
</tr>
<tr>
<td>Quinoa-Stuffed Mushroom (Vegan) (GF)</td>
<td>$97 per guest</td>
</tr>
<tr>
<td>Seasonal roasted vegetables, red quinoa, red pepper coulis</td>
<td></td>
</tr>
<tr>
<td>Zucchini Cakes with Rice Pilaf (V)</td>
<td>$97 per guest</td>
</tr>
<tr>
<td>Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Roasted Cauliflower Pomodoro (V)</td>
<td>$97 per guest</td>
</tr>
<tr>
<td>Pomodoro sauce, rice pilaf, Parmesan cheese</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon and Choice of Chicken (GF)</td>
<td>$108 per guest</td>
</tr>
<tr>
<td>Bacon-Wrapped Sea Scallops and Filet Mignon (GF)</td>
<td>$116 per guest</td>
</tr>
<tr>
<td>Citrus cream sauce and natural jus</td>
<td></td>
</tr>
<tr>
<td>Short Rib and Choice of Chicken (GF)</td>
<td>$106 per guest</td>
</tr>
<tr>
<td>Herb-Crusted Salmon and Filet Mignon (GF)</td>
<td>$110 per guest</td>
</tr>
<tr>
<td>Dill cream sauce and natural jus</td>
<td></td>
</tr>
<tr>
<td>Children's Meal</td>
<td>$30 per child</td>
</tr>
<tr>
<td>Seasonal fruit cup (V), breaded chicken tenders with ketchup, macaroni and cheese</td>
<td></td>
</tr>
<tr>
<td>Boxed Vendor Meal</td>
<td>$25 per vendor</td>
</tr>
<tr>
<td>Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie</td>
<td></td>
</tr>
<tr>
<td>Plated Vendor Meal</td>
<td>$55 per vendor</td>
</tr>
<tr>
<td>Same as guest entrée selection</td>
<td></td>
</tr>
</tbody>
</table>

**Menu Specifications:** When choosing multiple entrées, 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)
Peach cobbler, cinnamon apple cobbler, vanilla ice cream

$10 per guest

Ice Cream Sandwich Station (CN) (V)
Vanilla and chocolate ice cream with the following:
chocolate chip, sugar, and macadamia nut

delicacy coffee and hot tea served with the following:
chocolate shavings, sugar sticks, biscotti cookies,
caramel syrup, whipped cream, and white chocolate syrup

$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, biscotti, truffles, and assorted cake shooters

$13 per guest

Chef recommends this item.

Dessert 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
Shredded chipotle chicken, carne asada, and fire-roasted
vegetable tacos, flour 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

Wég per guest

Traditional Connie's Pizza
Cheese, vegetable, and pepperoni pizzas

$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

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 $12 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 $4 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.
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 | 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
Floral, Decor and Production Company
847-378-8586 | aegproduction.com
Satin Chair Event Décor
630-504-2009 | satinchair.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 | toastandjamdj.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.
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, 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

Spinach greens with baked apples, fresh mozzarella cheese, candied pecans, and blush wine vinaigrette

**Entrée**
**Short rib with port wine natural jus**
Served with whipped sweet potatoes and haricot verts with shallots

**Chicken Asiago (GF)**
Artichokes, black olive tapenade, Asiago cream served with roasted baby carrots and 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.

Visit mortonarb.org/host-event for additional menu items and customized event options.