## Ceremony and Reception Sites

The Morton Arboretum

### MAY–OCTOBER VENUE RATES

<table>
<thead>
<tr>
<th>RECEPTION AND CEREMONY LOCATIONS</th>
<th>Friday Evening</th>
<th>Saturday Even.</th>
<th>Sat.–Sun. Daytime</th>
<th>Sunday Evening</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Visitor Center (East Side)</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<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:</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>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 (includes The Morton Terrace)</td>
<td>$3,000</td>
<td>$6,000</td>
<td>n/a</td>
<td>$2,500</td>
</tr>
<tr>
<td>Ceremony sites:</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>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>
<tr>
<td>Thornhill Education Center (West Side)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Founder’s Room</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>$1,000</td>
</tr>
<tr>
<td>Arbor Room (includes The Morton Terrace)</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>$1,500</td>
</tr>
<tr>
<td>Arbor Room and Founder’s Room</td>
<td>$3,000</td>
<td>$6,000</td>
<td>$2,500</td>
<td>$2,500</td>
</tr>
<tr>
<td><em>Fragrance Garden</em></td>
<td>$500</td>
<td>$500</td>
<td>$500</td>
<td>$500</td>
</tr>
</tbody>
</table>

*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 Even.</th>
<th>Sat.–Sun. 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>
</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 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.

**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.

**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.

**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.
The Morton Arboretum is building a new three-season event space on the East Side, just south of The Gerard T. Donnelly Grand Garden. Inside the pavilion, the open-air space is ideal for weddings. The ceremony, dinner, and dancing would take place inside the pavilion. Guests can enjoy the outdoor patio for cocktails and socializing. Firefly Pavilion will be able to accommodate 220 people. More information will be available as the opening date nears.

Ginkgo Catering is the exclusive provider of fine food and beverage service at the Arboretum. For additional information, see mortonarb.org/weddings.

Available Starting May 2024
Firefly Pavilion will provide a pleasant space even in the event of inclement weather. The ready room and restrooms are along an enclosed interior side. The openings between the perimeter pillars have shades that can be closed to protect the interior space from the elements.

For more information about hosting an event at The Morton Arboretum, you can call 630-725-2190 or submit an Event Inquiry Form online, and an event coordinator will contact you.

VENUE RATES

<table>
<thead>
<tr>
<th>Sunday–Thursday</th>
<th>Friday</th>
<th>Saturday</th>
</tr>
</thead>
<tbody>
<tr>
<td>$3,000</td>
<td>$4,000</td>
<td>$7,000</td>
</tr>
</tbody>
</table>

FLOOR PLAN

Legend
- open pavilion area (8,250 sq ft.)
- patio area (2,125 sq ft.)
- support area (4,840 sq ft.)

Visit mortonarb.org/weddings for more information.
**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

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**BUTLER-PASSED HORS D’ŒUVRES (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>Bourbon Barbecue Meatballs</td>
<td>$3.25 per piece</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

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**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:</td>
<td></td>
</tr>
<tr>
<td>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:</td>
<td></td>
</tr>
<tr>
<td>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>Seasonal 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

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**BUTLER-PASSED HORS D’ŒUVRES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beet and Goat Cheese Crostini (V)</td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Arugula, balsamic truffle vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Bacon-Wrapped Date (GF)</td>
<td>$3.50 per piece</td>
</tr>
<tr>
<td>Mint mojito glaze</td>
<td></td>
</tr>
<tr>
<td>Mini Lump Crabcake</td>
<td>$3.75 per piece</td>
</tr>
<tr>
<td>Spicy avocado mousse</td>
<td></td>
</tr>
<tr>
<td>Shrimp Mousse Tartlet</td>
<td>$3.50 per piece</td>
</tr>
<tr>
<td>Avocado, Boursin cheese, micro-cilantro</td>
<td></td>
</tr>
<tr>
<td>Chipotle Chicken Bites</td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Cilantro, avocado mousse</td>
<td></td>
</tr>
<tr>
<td>Tequila Lime Shrimp (GF)</td>
<td>$4 per piece</td>
</tr>
<tr>
<td>Bacon, tomatoes, cilantro, tequila lime butter sauce</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Mousse</td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Dill, lemon, cream cheese, rye crostini</td>
<td></td>
</tr>
<tr>
<td>Caprese Skewer (V) (CN) (GF)</td>
<td>$3.50 per piece</td>
</tr>
<tr>
<td>Cherry tomatoes, fresh mozzarella, basil, pesto sauce</td>
<td></td>
</tr>
<tr>
<td>Wild Mushroom and Brie (V)</td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Fresh garlic, herbs, melted brie, baguette crostini</td>
<td></td>
</tr>
<tr>
<td>Ricotta Prosciutto Honeycomb</td>
<td>$3.50 per piece</td>
</tr>
<tr>
<td>Peppercorn and honey–infused ricotta, prosciutto</td>
<td></td>
</tr>
</tbody>
</table>
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)

ENTRÉE SELECTIONS
- **Chicken Asiago** (GF)
  Artichokes, black olive tapenade, asiago cream
  Chef recommends this item.
- **Chicken Limone** (GF)
  Sautéed garlic, shallots, lemon jus
- **Stuffed Chicken Florentine** (GF)
  Goat cheese, sun-dried tomatoes, spinach, natural jus
- **Filet Mignon** (GF)
  Roasted shallots, natural jus
  Chef recommends this item.
- **Short Rib** (GF)
  Port wine natural jus
- **Herb-Crusted Salmon** (GF)
  Parsley, oregano, rosemary, thyme, dill cream sauce
- **Bacon-Wrapped Sea Scallops** (GF)
  Citrus cream sauce
- **Seasonal Vegetable Napoleon** (Vegan) (GF)
  Roasted red pepper coulis, rice pilaf
- **Quinoa-Stuffed Mushroom** (Vegan) (GF)
  Seasonal roasted vegetables, red quinoa, red pepper coulis
- **Zucchini Cakes with Rice Pilaf** (V)
  Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette
- **Roasted Cauliflower Pomodoro** (V)
  Pomodoro sauce, rice pilaf, Parmesan cheese
- **Filet Mignon and Choice of Chicken** (GF)
  Citrus cream sauce and natural jus
- **Bacon-Wrapped Sea Scallops and Filet Mignon** (GF)
  Chef recommends this item.
- **Short Rib and Choice of Chicken** (GF)
  Chef recommends this item.
- **Herb-Crusted Salmon and Filet Mignon** (GF)
  Dill cream sauce and natural jus
- **Children’s Meal**
  Seasonal fruit cup (V), breaded chicken tenders with ketchup, macaroni and cheese
  $30 per child
- **Boxed Vendor Meal**
  Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie
  $25 per vendor
- **Plated Vendor Meal**
  Same as guest entrée selection
  $55 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Warm Cobbler Station</strong> (V)</td>
<td>$10 per guest</td>
</tr>
<tr>
<td>Peach cobbler, cinnamon apple cobbler, vanilla ice cream</td>
<td></td>
</tr>
<tr>
<td><strong>Ice Cream Sandwich Station</strong> (CN) (V)</td>
<td>$8 per guest</td>
</tr>
<tr>
<td>Vanilla and chocolate ice cream with the following</td>
<td></td>
</tr>
<tr>
<td>warm cookies: chocolate chip, sugar, and macadamia nut</td>
<td></td>
</tr>
<tr>
<td><strong>Deluxe Coffee Bar</strong> (CN) (V)</td>
<td>$6 per guest</td>
</tr>
<tr>
<td>Gourmet coffee and hot tea served with the following: chocolate shavings, sugar sticks, biscotti cookies, caramel syrup, whipped cream, and white chocolate syrup</td>
<td></td>
</tr>
<tr>
<td><strong>Ginkgo Brownie Bar</strong> (CN) (V)</td>
<td>$10 per guest</td>
</tr>
<tr>
<td>Milk chocolate and blondie brownies with caramel sauce, raspberry sauce, cherries, pecans, whipped cream, and vanilla ice cream</td>
<td></td>
</tr>
<tr>
<td><strong>Gourmet Sweets Buffet</strong> (CN) (V)</td>
<td>$13 per guest</td>
</tr>
<tr>
<td>Assorted petits fours, fresh fruit mini-tarts, French macarons, dessert bars, chocolate mousse cups, chocolate-dipped strawberries, biscotti, truffles, and assorted cake shooters</td>
<td></td>
</tr>
</tbody>
</table>

**Wedding Cake**

Custom wedding cake included in the package.

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### LATE NIGHT SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Build-Your-Own Sliders</strong></td>
<td>$7 per guest</td>
</tr>
<tr>
<td>Mini Angus beef burgers served with ketchup, mustard, pickles, diced onion, cheese, house-made chips</td>
<td></td>
</tr>
<tr>
<td><strong>Arbor Street Tacos</strong></td>
<td>$8 per guest</td>
</tr>
<tr>
<td>Shredded chipotle chicken, carne asada, and fire-roasted vegetable tacos, flour tortilla, cojita cheese, sour cream, salsa verde</td>
<td></td>
</tr>
<tr>
<td><strong>Warm Pretzel Station</strong> (V)</td>
<td>$6 per guest</td>
</tr>
<tr>
<td>Salted soft pretzel nuggets, whole-grain mustard, cinnamon icing, warm cheese sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Traditional Connie's Pizza</strong></td>
<td>$9 per guest</td>
</tr>
<tr>
<td>Cheese, vegetable, and pepperoni pizzas</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Chicago Hot Dogs</strong></td>
<td>$7 per guest</td>
</tr>
<tr>
<td>Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport pepper, house-made chips</td>
<td></td>
</tr>
</tbody>
</table>

**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.
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 | 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

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