## Ceremony and Reception Sites

The Morton Arboretum

### Reception and Ceremony Venue Rates

<table>
<thead>
<tr>
<th>LOCATIONS (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><strong>Visitor Center</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ginkgo Room</td>
<td>$7,000</td>
<td>n/a</td>
<td>$9,000</td>
<td>n/a</td>
<td>$5,000</td>
</tr>
<tr>
<td><em>Grand Garden</em></td>
<td>$1,800</td>
<td>n/a</td>
<td>$1,800</td>
<td>n/a</td>
<td>$1,800</td>
</tr>
<tr>
<td><em>Meadow Lake Point</em></td>
<td>$1,200</td>
<td>n/a</td>
<td>$1,200</td>
<td>n/a</td>
<td>$1,200</td>
</tr>
<tr>
<td>Sycamore Room</td>
<td>$2,000</td>
<td>$1,000</td>
<td>$3,000</td>
<td>$1,000</td>
<td>$2,000</td>
</tr>
<tr>
<td>Firefly Pavilion</td>
<td>$6,000</td>
<td>$8,000</td>
<td>$8,000</td>
<td>$4,000</td>
<td>$4,000</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>LOCATIONS (West Side)</th>
<th>Friday Evening</th>
<th>Saturday Daytime</th>
<th>Saturday Daytime</th>
<th>Sunday Daytime</th>
<th>Sunday Daytime</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Thornhill Education Center</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Arbor Room and Founder’s Room</td>
<td>$4,000</td>
<td>$3,000</td>
<td>$6,000</td>
<td>$3,000</td>
<td>$3,000</td>
</tr>
<tr>
<td><em>Fragrance Garden</em></td>
<td>$600</td>
<td>$600</td>
<td>$600</td>
<td>$600</td>
<td>$600</td>
</tr>
</tbody>
</table>

* Ceremony sites

Ceremony chairs are an additional $5 per chair for all outdoor venues.

Rates are subject to availability. Sunday evening weddings over Memorial and Labor Day weekends are charged at Saturday evening rates. Revised August 2023.

### Notes:

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**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 is a place to make lifelong memories.

**Meadow Lake Point – East Side**
This picturesque location encircled in trees provides an exceptional view overlooking the beauty of peaceful Meadow Lake.

**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.

**Firefly Pavilion – East Side**
Seats 240 (ceremony and reception)
Seats 300 (reception only)
This breathtaking three-season pavilion is located just south of The Gerard T. Donnelly Grand Garden. The open-air event space can accommodate a wedding ceremony, dining, and dancing. The outdoor patio is perfect for cocktail hour that is in full view of The Grand Garden.

**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 60
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 events.

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

CEREMONY OFFICIANTS
Dr. Dana Landin
847-648-0223 | weddingsbylandin.com
Anne Styx
708-752-0165 | revforwhatev@yahoo.com
Reverend Jeannie Walton
708-691-0756 | waltonweddings.com

DÉCOR
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 | sarahkathleeenevents.com

FLORISTS
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

Preferred Vendors
The Morton Arboretum
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-Ł-Co.-Music
630-941-9418 | tri-ł-comusic.com

PHOTOGRAPHERS

Artisan Events
877-227-9333 | artisanevents.com

Elan Photography
630-960-1400 | elanphotography.com

Golden Hours
630-913-0875 | goldenhoursweddings.com

Katherine Salvatori Photography
630-456-5764 | katherinesalvatori.com

TWA Photographic Artists
630-271-1737 x705 | twaphoto.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, Jole Images, Photography by Vrai, Jeffrey Ross Photography, Shutterwinks Photography, Sami Takieddin Photography, and Timothy Whaley & Associates.

Visit mortonarb.org/host-event to start planning your wedding.
Choose from reduced-rate winter wedding packages:

**Ginkgo Package**
$5,000 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.*
**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’OEUVRES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beet and Goat Cheese Crostini (V)</strong></td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Arugula, balsamic truffle vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Bacon-Wrapped Date (GF)</strong></td>
<td>$3.50 per piece</td>
</tr>
<tr>
<td>Mint mojito glaze</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Lump Crabcake</strong></td>
<td>$3.75 per piece</td>
</tr>
<tr>
<td>Spicy avocado mousse</td>
<td></td>
</tr>
<tr>
<td><strong>Avocado Toast (VG)</strong></td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Herb toasted crostini, avocado, roasted red pepper, sea salt</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Spring Roll</strong></td>
<td>$3.50 per piece</td>
</tr>
<tr>
<td>Sweet Thai chili dipping sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Tequila Lime Shrimp (GF)</strong></td>
<td>$4 per piece</td>
</tr>
<tr>
<td>Bacon, tomatoes, cilantro, tequila lime butter sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Salmon Mousse</strong></td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Dill, lemon, cream cheese, rye crostini</td>
<td></td>
</tr>
<tr>
<td><strong>Caprese Skewer (V) (CN) (GF)</strong></td>
<td>$3.50 per piece</td>
</tr>
<tr>
<td>Cherry tomatoes, fresh mozzarella, basil, pesto sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Ricotta Prosciutto Honeycomb</strong></td>
<td>$3.50 per piece</td>
</tr>
<tr>
<td>Peppercorn and honey–infused ricotta, prosciutto</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Potato Croquettes (V) (GF)</strong></td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Truffle aioli, chives</td>
<td></td>
</tr>
<tr>
<td><strong>Bourbon Barbecue Plant-Based Meatballs (GF) (VG)</strong></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 23% administrative charge apply.
(CN) contains nuts, (GF) gluten free, (V) vegetarian, (VG) vegan
Chef recommends this item.
APPETIZER STATIONS

★ Artisan Cheese Board (V) $13 per guest
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.

★ Arbordale Charcuterie $18 per guest
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.

★ Trio of Tapenades (V) $12 per guest
Roma tomato bruschetta, Mediterranean olive tapenade, and red pepper hummus, served with artisan breads.

★ Chilled Shrimp Cocktail Bar $16 per guest
Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Pricing estimate is based on 3 pieces per guest.)

★ Vegetable Crudités (V) (GF) $8 per guest
Seasonal raw vegetables, red pepper hummus, and ranch dipping sauce

Menu Specifications: 50-guest minimum per station order. State tax and 2.3% administrative charge apply. (CN) contains nuts, (GF) gluten free, (V) vegetarian, (VG) vegan. 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

VEGETABLE SELECTIONS

**Roasted Baby Carrots** (GF)

**Asparagus with Garlic-Roasted Red Peppers** (GF)
**Haricots Verts with Shallots** (GF)

ROOTS AND GRAINS

**Roasted Rosemary Red Potatoes** (GF)
**Rice Pilaf** (GF)
**Truffle Mashed Yukon Potatoes** (GF)

State tax and 23% administrative charge apply.
(CN) contains nuts, (GF) gluten free, (V) vegetarian, (VG) vegan
Chef recommends this item.
### ENTRÉE SELECTIONS

<table>
<thead>
<tr>
<th>Entree Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Asiago (GF)</strong> Believed, black olive tapenade, asiago cream</td>
<td>$105 per guest</td>
</tr>
<tr>
<td><strong>Chicken Limone (GF)</strong> Sautéed garlic, shallots, lemon jus</td>
<td>$105 per guest</td>
</tr>
<tr>
<td><strong>Filet Mignon (GF)</strong> Roasted shallots, natural jus</td>
<td>$120 per guest</td>
</tr>
<tr>
<td><strong>Short Rib (GF)</strong> Port wine natural jus</td>
<td>$112 per guest</td>
</tr>
<tr>
<td><strong>Herb-Crusted Salmon (GF)</strong> Parsley, oregano, rosemary, thyme, dill cream sauce</td>
<td>$112 per guest</td>
</tr>
<tr>
<td><strong>Seasonal Vegetable Napoleon (Vegan) (GF)</strong> Roasted red pepper coulis, rice pilaf</td>
<td>$98 per guest</td>
</tr>
<tr>
<td><strong>Zucchini Cakes with Rice Pilaf (V)</strong> Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette</td>
<td>$98 per guest</td>
</tr>
<tr>
<td><strong>Filet Mignon and Choice of Chicken (GF)</strong></td>
<td>$115 per guest</td>
</tr>
<tr>
<td><strong>Short Rib and Choice of Chicken (GF)</strong></td>
<td>$110 per guest</td>
</tr>
<tr>
<td><strong>Herb-Crusted Salmon and Filet Mignon (GF)</strong> Dill cream sauce and natural jus</td>
<td>$118 per guest</td>
</tr>
<tr>
<td><strong>Children’s Meal</strong> Seasonal fruit cup (V), breaded chicken tenders with ketchup, macaroni and cheese</td>
<td>$35 per child</td>
</tr>
<tr>
<td><strong>Boxed Vendor Meal</strong> Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie</td>
<td>$25 per vendor</td>
</tr>
<tr>
<td><strong>Plated Vendor Meal</strong> Same as guest entrée selection</td>
<td>$60 per vendor</td>
</tr>
</tbody>
</table>

**Menu Specifications:** When choosing multiple entrées, a $5-per-guest fee applies to all guests. State tax and 23% administrative charge apply. *(CN) contains nuts, (GF) gluten free, (V) vegetarian, (VG) vegan* 🔄 Chef recommends this item.
DESSERT

**Ice Cream Sandwich Station** (CN) (V) $10 per guest
Vanilla and chocolate ice cream with the following warm cookies: chocolate chip, sugar, and macadamia nut

**Deluxe Coffee Bar** (CN) (V) $8 per guest
Gourmet coffee and hot tea served with the following: chocolate shavings, sugar sticks, biscotti cookies, caramel syrup, whipped cream, and white chocolate syrup

**Gourmet Sweets Buffet** (CN) (V) $13 per guest
Assorted petits fours, fresh fruit mini-tarts, French macarons, dessert bars, chocolate mousse cups, chocolate-dipped strawberries, and truffles
*(Pricing estimate based on 2.5 pieces per guest)*

**Deluxe Sweets Buffet** (CN) (V) $16 per guest
Includes all the gourmet sweets buffet options plus cream puffs, mini-eclairs, cannoli, and mini-cupcakes
*(Pricing estimate based on 4 pieces per guest)*

**Wedding Cake**
Custom wedding cake included in the package.

**Menu Specifications:** 50-guest minimum.
State tax and 23% administrative charge apply.
(CN) contains nuts, (GF) gluten free, (V) vegetarian, (VG) vegan
Chef recommends this item.
### LATE NIGHT SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Build-Your-Own Sliders</strong></td>
<td>$8 per guest</td>
</tr>
<tr>
<td>Mini Angus beef burgers served with ketchup, mustard, pickle chips, cheese, house-made chips</td>
<td></td>
</tr>
<tr>
<td><strong>Arbor Street Tacos</strong></td>
<td>$10 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 (V)</strong></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><em>(Portioned as 3 pieces per guest)</em></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 23% administrative charge apply.  
(CN) contains nuts, (GF) gluten free, (V) vegetarian, (VG) vegan  
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,

**Beer selections:**
Miller Lite, Corona Light, 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, Blue Moon, Seasonal Arboretum Beer, Leinenkugel Seasonal Beer, Revolution Anti-Hero, 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 Santa Margherita Sparkling Rosé or Torresella Dry Prosecco for an additional $5 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.