

Ceremony and Reception Sites

The Morton Arboretum

RECEPTION AND CEREMONY VENUE RATES

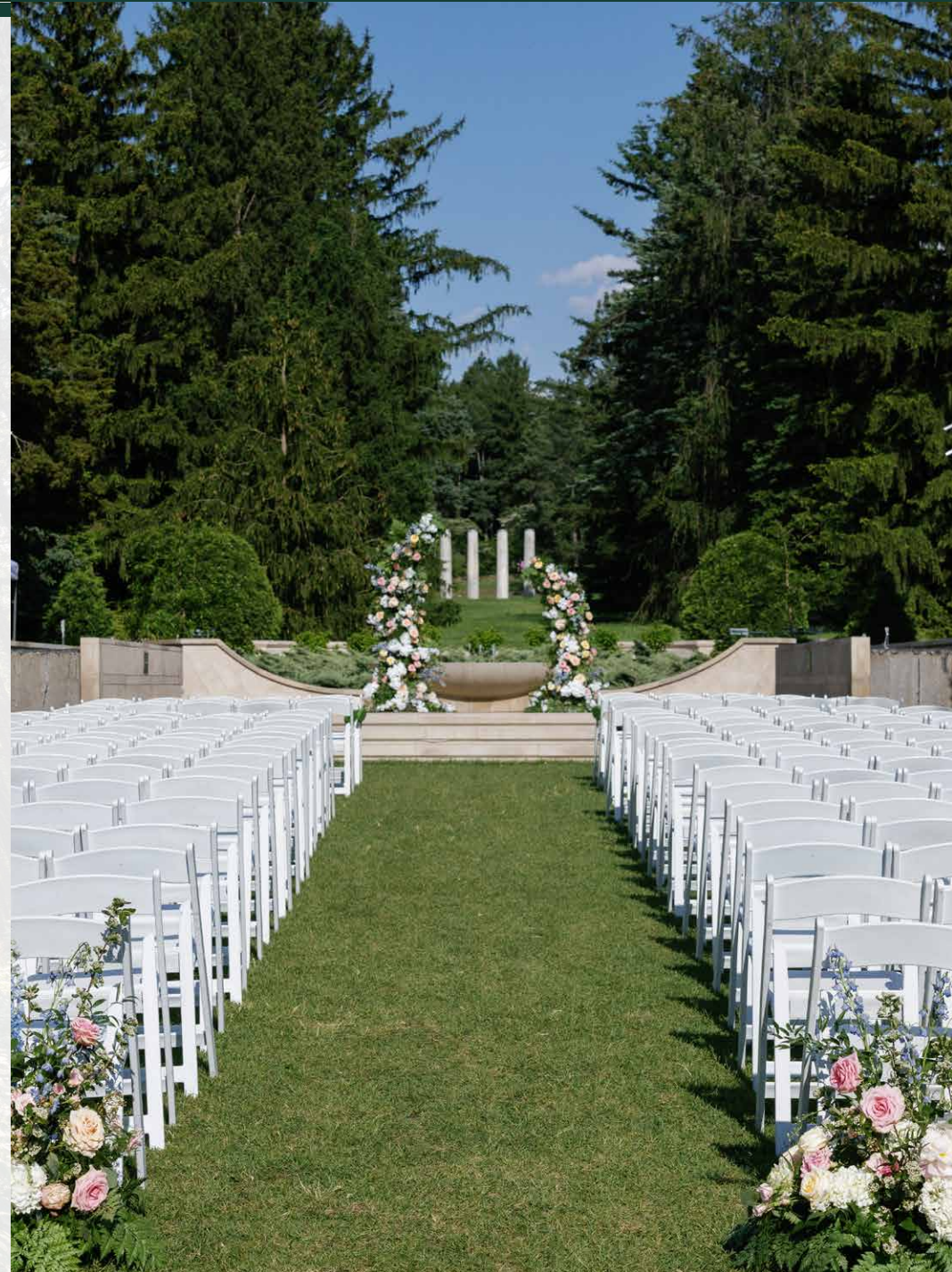
LOCATIONS (East Side)	Friday Evening	Saturday Daytime	Saturday Evening	Sunday Daytime	Sunday Evening
Visitor Center					
Ginkgo Room <i>includes Ginkgo Terrace</i>	\$6,000	<i>n/a</i>	\$9,000	<i>n/a</i>	\$5,000
Sycamore Room	\$2,000	\$1,000	\$3,000	\$1,000	\$2,000
Firefly Pavilion	\$6,000	\$9,000	\$9,000	\$5,000	\$5,000
*Grand Garden	\$1,800	<i>n/a</i>	\$1,800	<i>n/a</i>	\$1,800
*Meadow Lake Point	\$1,200	<i>n/a</i>	\$1,200	<i>n/a</i>	\$1,200
LOCATIONS (West Side)	Friday Evening	Saturday Daytime	Saturday Evening	Sunday Daytime	Sunday Evening
Thornhill Education Center					
Arbor Room and Founder's Room	\$4,000	\$3,000	\$6,000	\$3,000	\$3,000
*Fragrance Garden	\$600	\$600	\$600	\$600	\$600

* Ceremony-only 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 2024.

NOTES:





The Grand Garden



Fragrance Garden



Firefly Pavilion



Ginkgo Room



Founder's Room



Arbor Room



Sycamore Room

OUTDOOR CEREMONY 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.

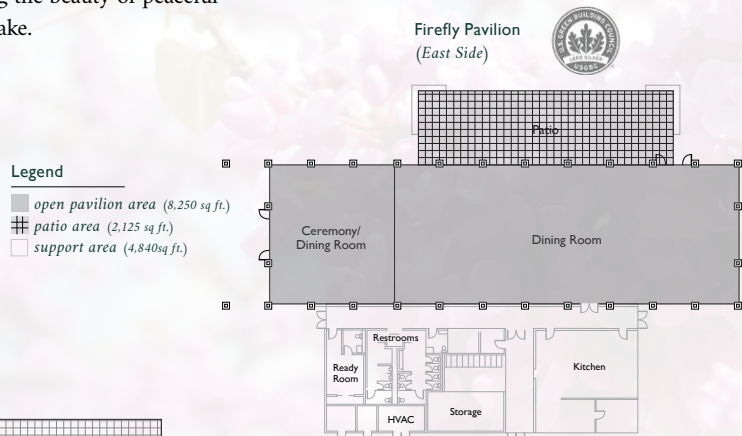
Meadow Lake Point – East Side

This picturesque location encircled in trees provides an exceptional view overlooking the beauty of peaceful Meadow Lake.

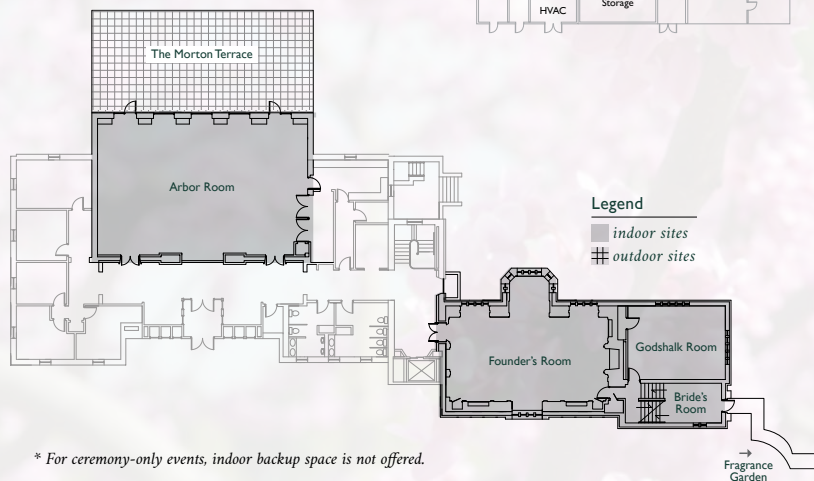
Fragrance Garden* – West Side

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.



Thornhill Center (West Side)



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

INDOOR CEREMONY AND RECEPTION SITES

Ginkgo Room – East Side

Seats 270

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.

Firefly Pavilion – East Side

Seats 250 (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, sustainably designed 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.

Founder's Room – West Side

Accommodates 100 for ceremony or 130 for pre-dinner reception

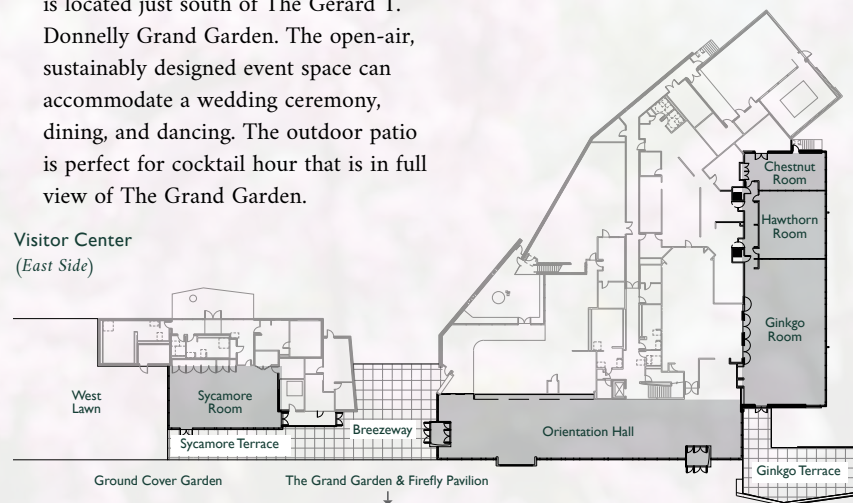
Host your ceremony or pre-dinner reception in the Founder's Room, formerly the library of the Morton family home. The room features ornately carved woodwork, a marble fireplace, and stained glass windows that provide an elegant setting.

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)



Preferred Vendors

The Morton Arboretum

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

EVENT COORDINATOR

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

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

Ohana Events
630-418-3264 | hello@ohanaevents.com

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

Sholeh
630-277-9306 | sholehevents.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

FLORISTS

Andrew Parravano Design
630-797-1067 | andrewparravanodesign.com

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

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

Town & Country Gardens
847-742-1135 | eventsbytgc.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

Sounds Abound Entertainment | Tony Ho
630-718-1152 | office@soundsabound.com

Spin Productions
773-622-9052 | spin-chicago.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

Yazz Events | Amy Yassinger
224-218-9299 | yazzevents.com

Felix and Fingers Dueling Pianos
513-518-1471 | felixandfingers.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 | twphoto.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, Sally O'Donnell Photography, Photography by Vrai, Jeffrey Ross Photography, Shutterwinks Photography, Sami Takeddin Photography, and Timothy Whaley & Associates.

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

Winter and Spring Weddings

The Morton Arboretum

WINTER AND SPRING WEDDING PACKAGES Available January through April

Choose from reduced-rate winter and spring 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 home, 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.*





NOTES



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Wedding Menu

The Morton Arboretum




GINKGO CATERING
at THE MORTON ARBORETUM

ED PRATSCHER | Executive chef **KENNY BRUCE** | Chef de cuisine **KEITH MOORE** | Sous 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
- 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 classic collection full-length linen in an array of colors

BUTLER-PASSED HORS D'OEUVRES

 Beet and Goat Cheese Crostini (V) Arugula, balsamic truffle vinaigrette	<i>\$3.25 per piece</i>
Bacon-Wrapped Date (GF) Mint mojito glaze	<i>\$3.50 per piece</i>
Mini Lump Crabcake Spicy avocado mousse	<i>\$3.75 per piece</i>
Cucumber Bite (VG) (GF) Roasted garlic hummus, sumac	<i>\$3.25 per piece</i>
Chicken Spring Roll Sweet Thai chili dipping sauce	<i>\$3.50 per piece</i>
 Blackened Shrimp (GF) Cajun aioli sauce	<i>\$3.75 per piece</i>
Smoked Salmon Mousse Dill, lemon, cream cheese, rye crostini	<i>\$3.50 per piece</i>
Mini Chicken Tostada Pico de gallo, cilantro crema	<i>\$3.50 per piece</i>
Ricotta Prosciutto Honeycomb Peppercorn and honey-infused ricotta, prosciutto	<i>\$3.50 per piece</i>
Mini Potato Croquettes (V) (GF) Truffle aioli, chives	<i>\$3.25 per piece</i>
 Bourbon Barbecue Meatballs (GF) Whiskey Acres bourbon sauce	<i>\$3.25 per piece</i>

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 23% 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, 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

Fire-Roasted Vegetables (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.

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🌿 Chef recommends this item.

ENTRÉE SELECTIONS

Marry Me Chicken (GF) Sun-dried tomato and Parmesan cream sauce	<i>\$105 per guest</i>
• Herb-Roasted Chicken (GF) Mushroom and thyme sauce	<i>\$105 per guest</i>
Filet Mignon (GF) Roasted shallots, natural jus	<i>\$120 per guest</i>
• Short Rib (GF) Port wine natural jus	<i>\$112 per guest</i>
Roasted Salmon (GF) Citrus honey glaze	<i>\$112 per guest</i>
Seasonal Vegetable Napoleon (Vegan) (GF) Roasted red pepper coulis, rice pilaf	<i>\$98 per guest</i>
• Grilled Polenta Cakes (V) (GF) Fire-roasted vegetables, peri peri sauce	<i>\$98 per guest</i>
Filet Mignon and Choice of Chicken (GF)	<i>\$115 per guest</i>
• Short Rib and Choice of Chicken (GF)	<i>\$110 per guest</i>
Roasted Salmon and Filet Mignon (GF)	<i>\$118 per guest</i>
Children's Meal Seasonal fruit cup (V), breaded chicken tenders with ketchup, macaroni and cheese	<i>\$35 per child</i>
Boxed Vendor Meal Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie	<i>\$25 per vendor</i>
Plated Vendor Meal Same as guest entrée selection	<i>\$60 per vendor</i>

Menu Specifications: When choosing multiple entrees, a \$5-per-guest fee applies to all guests.
State tax and 23% administrative charge apply.

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DESSERT

Ice Cream Sandwich Station (CN) (V)

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

\$10 per guest

Deluxe Coffee Bar (CN) (V)

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

\$8 per guest

🍀 Gourmet Sweets Buffet (CN) (V)

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)

\$13 per guest

Deluxe Sweets Buffet (CN) (V)

Includes all the gourmet sweets buffet options plus cream puffs, mini-eclairs, cannoli, and mini-cupcakes

(Pricing estimate based on 4 pieces per guest)

\$16 per guest

Wedding Cake

Custom wedding cake included in the package.

Menu Specifications: 50-guest minimum.

State tax and 23% administrative charge apply.

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🍀 Chef recommends this item.



LATE NIGHT SNACKS

Build-Your-Own Sliders

\$8 per guest

Mini Angus beef burgers served with ketchup, mustard, pickle chips, cheese, house-made chips

Arbor Street Tacos

\$10 per guest

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

Warm Pretzel Station (V)

\$6 per guest

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

Traditional Connie's Pizza

\$9 per guest

Cheese, vegetable, and pepperoni pizzas

(Portioned as 3 pieces per guest)

Mini Chicago Hot Dogs

\$7 per guest

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

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 Silver, 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 \$15 per guest)*

Amaretto Disaronno, Captain Morgan, Milagro Silver, 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.*



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