

Brunch Wedding Menu

THE MORTON ARBORETUM



SIGNATURE EVENTS

AT THE MORTON ARBORETUM

ED PRATSCHER | Executive chef **NEIL WHITE** | Chef de cuisine
KEITH MOORE | Sous chef **RILEY BARTLET** | Sous chef

EVENTS OFFICE | 630-719-2457 **EMAIL** | events@mortonarb.org

This Wedding Package Includes:

- Four hours of food and beverage service
- Three hours of mimosa and bloody mary bar, assorted fruit juices, and gourmet coffee and hot tea station
- Brunch buffet featuring assorted breakfast breads, seasonal fruit display, Signature Ginkgo Salad, choice of three entrées with accompaniments, Champagne toast, and custom wedding cake
- Tableware, including classic white china, glassware, flatware, and classic collection full-length linen in an array of colors
- Pricing begins at \$72 per guest



Brunch Menu Selections

CHOICE OF THREE MAIN ENTREES

Blueberry Pancakes (CN) (V)

Country-Style Biscuits and Gravy

Traditional sausage gravy

Ham and Cheese Frittata (GF)

Baked eggs, potatoes, cheddar cheese, smoked ham

Spinach and Feta Scrambled Eggs (V) (GF)

Sautéed spinach, sun-dried tomatoes, crumbled feta

Crème Brûlée French Toast (V)

Brioche, caramel sauce, confectioner's sugar

Marry Me Chicken (GF)

Sun-dried tomato and Parmesan cream sauce

Short Ribs (GF) *(Additional \$5 per guest)*

Port wine natural jus

Roasted Salmon (GF) *(Additional \$5 per guest)*

Citrus honey glaze

Pesto Pasta (V)

Seasonal roasted vegetables, pesto sauce

CHOICE OF TWO SIDES

Hickory-Smoked Bacon (GF)

Sausage Links (GF)

Breakfast Potatoes (GF) (V)

Roasted Garlic Mashed Potatoes (GF) (V)


Haricots Verts with Shallots (GF) (V)

Roasted Baby Vegetables (GF) (V)

Tri-Colored Fingerling Potatoes (GF) (V)

State tax and 23% administrative charge apply.

(CN) contains nuts, **(DF)** dairy free, **(GF)** gluten-friendly, **(V)** vegetarian, **(VG)** vegan

 Chef recommends this item.

Brunch Enhancements

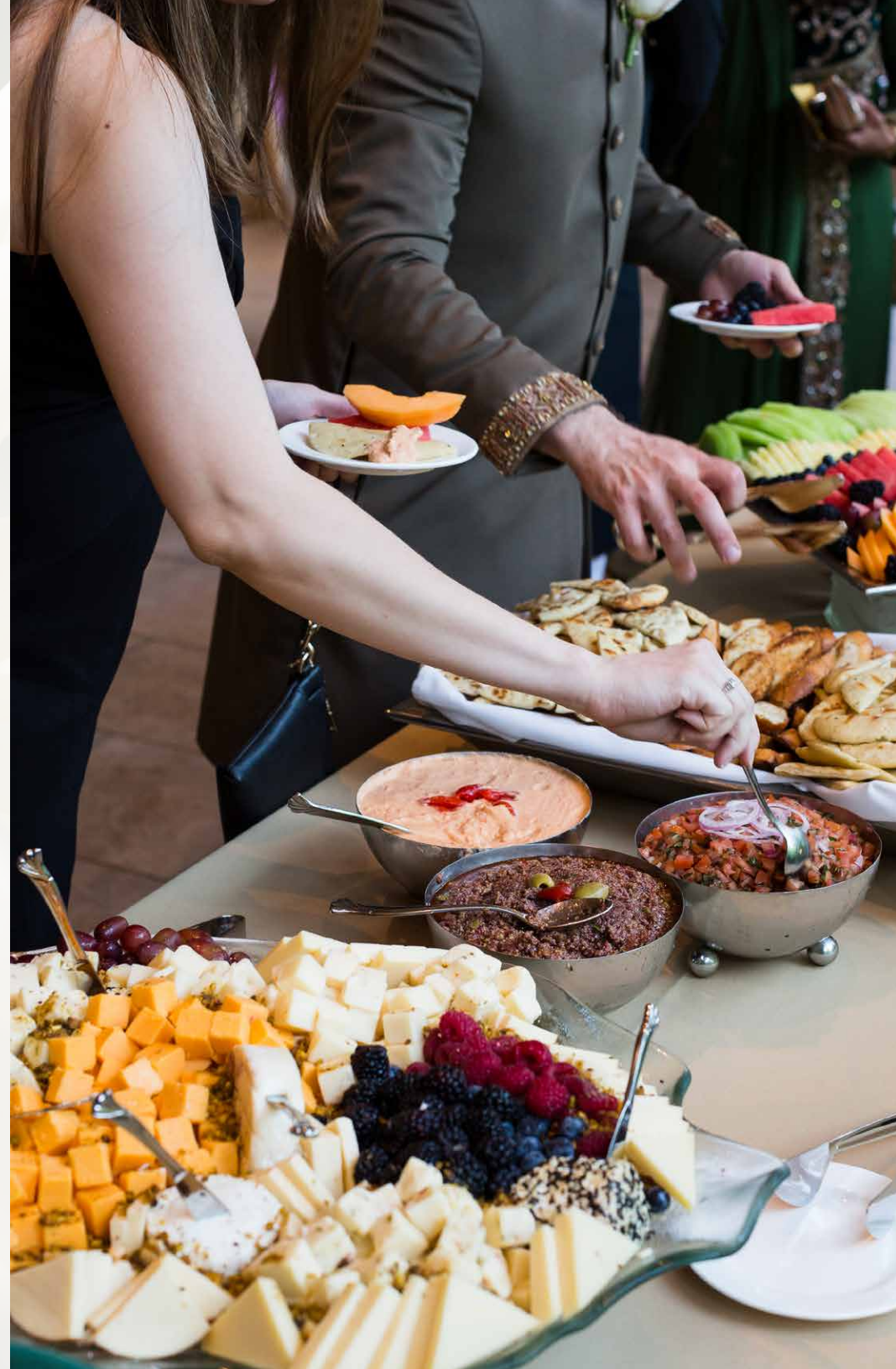
 Smoked Salmon Platter Capers, chopped hard-boiled eggs, onion, tomato, mini-bagels, cream cheese	\$17 per guest
Yogurt Bar (V) Vanilla yogurt, granola, dried cranberries, seasonal berries	\$8 per guest
Arbor Doughnuts (V) Assorted varieties <i>(Based on 1.5 donuts per guest)</i>	\$6 per guest
Chilled Shrimp Cocktail Bar (GF) Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges <i>(Based on 3 pieces per guest)</i>	\$16 per guest
Vegetable Crudité (V) (GF) Seasonal raw vegetables, traditional hummus, and ranch dipping sauce	\$8 per guest
Carving Station (\$125 chef fee applies) Maple glaze spiral ham with dijonnaise sauce, and sage-roasted turkey breast with bearnaise sauce, and dinner rolls <i>(Based on 3-4 ounces per guest)</i>	\$25 per guest
Artisan Cheese Board (V) (CN) Imported and domestic cheese to include: cheddar, Boursin, smoked Gouda, herb-crusted goat cheese, and Manchego, served with dried fruit, preserves, flatbreads, and crackers	\$13 per guest
Trio of Tapenades (V) Roma tomato bruschetta, Mediterranean olive tapenade, and carrot hummus, served with artisan breads	\$12 per guest
Arbordale Charcuterie Imported and domestic cheese to include: cheddar, Boursin, smoked Gouda, herb-crusted goat cheese, and Manchego, served with dried fruit, preserves, flatbreads, crackers, Genoa salami, mortadella, prosciutto, and soppressata	\$18 per guest

Menu Specifications: 50-guest minimum per station order.

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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 Additional toppings: rainbow sprinkles, Oreo cookie crumbs, and chocolate chips	\$12 per guest
Deluxe Coffee Bar (CN) (V) Gourmet coffee and hot tea served with the following: chocolate shavings, sugar sticks, biscotti cookies, whipped cream, and caramel, vanilla, and hazelnut syrups	\$8 per guest
Gourmet Sweets Buffet (CN) (V) Assorted petit fours, fresh fruit mini-tarts, French macarons, dessert bars, chocolate mousse cups, chocolate-dipped strawberries, and truffles <i>(Based on 2.5 pieces per guest)</i>	\$13 per guest
Deluxe Gourmet Sweets Buffet (CN) (V) Includes all the gourmet sweets buffet options plus cream puffs, mini-eclairs, cannoli, and mini-cupcakes <i>(Based on 4 pieces per guest)</i>	\$16 per guest
Wedding Cake Custom wedding cake included in the package	

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Beverage Selections

THREE-HOUR BLOODY MARY AND MIMOSA PACKAGE <i>(Included in wedding package)</i>
PREMIUM THREE-HOUR BEER, WINE, AND SODA PACKAGE <i>(Additional \$5 per guest)</i> Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer Choose two premium wine selections from Canyon Road Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir
PREMIUM BRANDS LIQUOR PACKAGE <i>(Additional \$7 per guest)</i> Amaretto Disaronno, Tito's Vodka, Beefeater, Bacardi, Jose Cuervo Silver, Dewar's, Jack Daniel's, 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 BRANDS LIQUOR PACKAGE <i>(Additional \$12 per guest)</i> Amaretto Disaronno, Captain Morgan, Milagro Silver, Jack Daniel's, 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

Menu Specifications: Signature Events 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. Signature Events also reserves the right to cease alcohol service to any person whom staff believes is intoxicated.



The Morton
Arboretum®



THE
CHAMPION
of TREES

Revised August 2025