

Ceremony and Reception Sites

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	n/a	\$9,000	n/a	\$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	n/a	\$1,800	n/a	\$1,800
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 2025.

NOTES:



**SIGNATURE
EVENTS**
AT THE MORTON ARBORETUM



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.

Fragrance Garden* – West Side

Seats 50

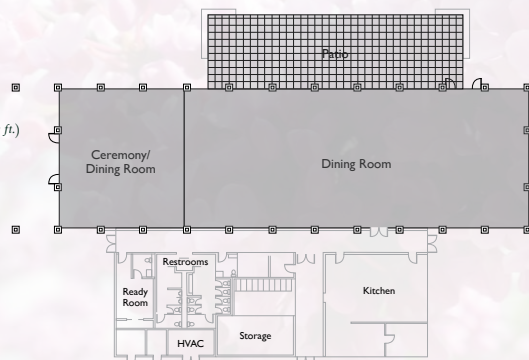
Captivate guests with the refined elegance of the Fragrance Garden. This intimate garden, accented with a charming trellis, fountain, and pond, has vivid colors, alluring textures, and fragrant plants that enhance its beauty and grace. The Fragrance Garden is a perfect location for small ceremonies.

Firefly Pavilion (East Side)

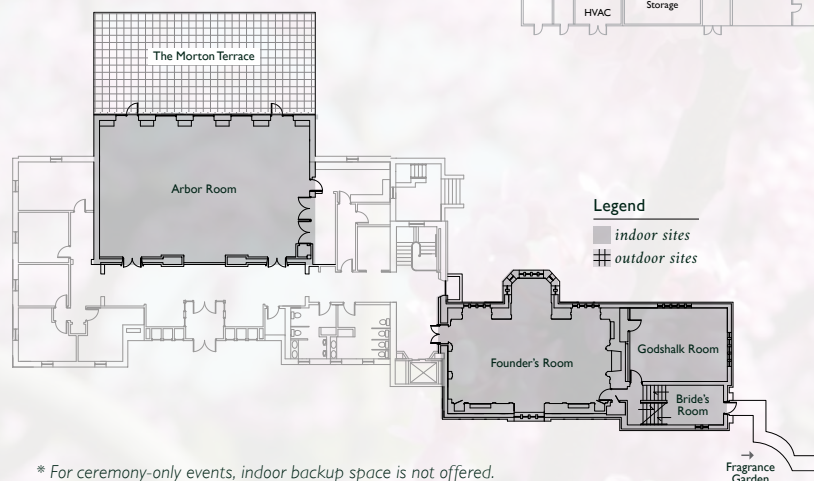


Legend

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



Thornhill Education Center (West Side)



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

Indoor Ceremony and Reception Locations

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

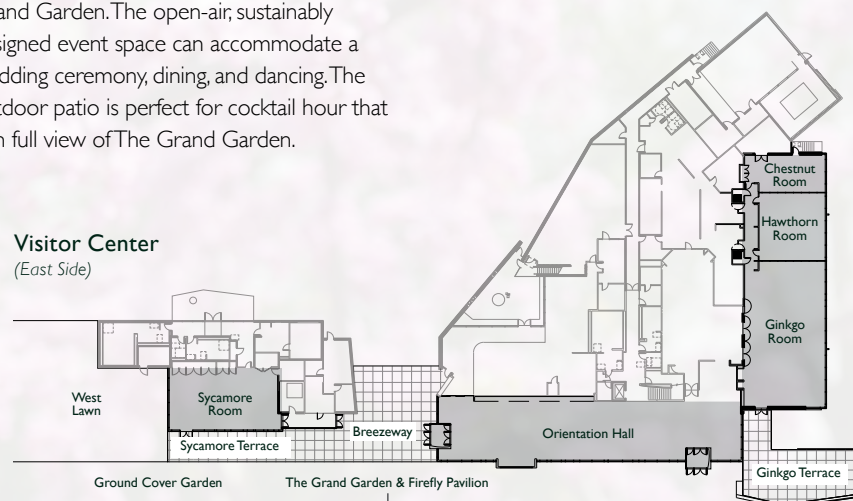
Host your ceremony or pre-dinner reception in the Founder's Room, formerly the library of the Morton family home. The room features ornately carved woodwork, a marble fireplace, and stained glass windows that provide an elegant setting.

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

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

Chicago Wedding Decoration | Eddie
847-773-5343 | chicagoweddingdecoration.com

M&M Event Planners
708-717-7552 | info@mmeventplanners.com

Elegant Presentations | Theresa Thomson
630-549-6478 | egpres.com

Siblana Events | Rehana Bhajji
siblanaevents@gmail.com | siblanaevents.com

Event Coordinators

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

Wedding Company 817 | Jessica Dewbray
630-310-6953 | info@weddingcompany817.com

Marryment | Denise Palaci/Laura Panozzo
630-863-6861 | denise.palaci@marryment.com

I Do Memorable Occasions | Lauren Stromberg
630-706-0682 | idomemorableoccasions.com

Event Coordinators *continued*

Priti Sweet Weddings
630-474-4743 | pritisweetweddings.com

DVS Events | Victoria Schultz
dvsevents.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

DLN Floral Creations | Darlene Nelson
630-717-6093 | darlene@dlnfloral.com

Floral Glory
630-677-2357 | floralglorydesign@gmail.com

Floral Events (Also does décor)
630-783-8533 | eventsfloral@gmail.com



**SIGNATURE
EVENTS**

AT THE MORTON ARBORETUM

Hotels

Chicago Marriott Naperville

provides shuttle service

630-505-4900 | chicagomariottnaperville.com

DoubleTree Hilton Lisle/Naperville

provides shuttle service

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

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

Impulse Entertainment

708-381-0304 | impulsedjs.com

Dream House Productions

312-841-1081 | dreamhouseprod.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

Lola Bard Productions

773-835-3330 | lolabardproductions.com

Bluewater Kings Band

810-214-0020 | bluewaterkingsband.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

Ashlee Cole Photography

331-999-0706 | ashleecole.com

Fox + Ivory

foxandivory.com

Wedding Studio Pro

224-307-5506 | weddingstudiopro.com

Rachael Watson Photography

rachaelwatsonphotography.com

We gratefully acknowledge the photographers who contributed to this piece, including: Katherine Salvatori Photography, Sally O'Donnell Photography, Dana Ann Photography, Jeffrey Ross Photography, Fox + Ivory, Sami Takieddin Photography, Nicodem Creative, Kristin La Voie Photography, Ashley Hamm Photography, and Christina G Photography.



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

Winter and Spring Weddings

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.*



**SIGNATURE
EVENTS**

AT THE MORTON ARBORETUM



NOTES



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:

- 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

 Sweet Pea Pesto Crostini (VG) Sweet pea purée, heirloom tomatoes	\$3.00 per piece
Bacon-Wrapped Dates (GF) (DF) Mint mojito glaze	\$3.50 per piece
Crab-Stuffed Baby Bellas (GF) (DF) Jumbo lump crab-stuffed baby portabella mushrooms	\$3.50 per piece
Chicken Spring Rolls Sweet Thai chili dipping sauce	\$3.50 per piece
 Blackened Shrimp (GF) Cajun aioli sauce	\$4.00 per piece
Mini Chicken Tostadas Pico de gallo, cilantro crema	\$3.50 per piece
Strawberry Bruschette (V) Whipped mascarpone, balsamic glaze	\$3.00 per piece
Prosciutto and Ricotta Crostini Hot honey drizzle	\$3.25 per piece
Mini Potato Croquettes (V) (GF) Truffle aioli, chives	\$3.25 per piece
 Bourbon Barbecue Meatballs (GF) (DF) Whiskey Acres bourbon sauce	\$3.25 per piece

Menu Specifications: 50-piece minimum order.

State tax and 23% administrative charge apply.

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

 Chef recommends this item.

Appetizer Stations

 Artisan Cheese Board (V) 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
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 sopresata	\$18 per guest
Trio of Tapenades (V) Roma tomato bruschetta, Mediterranean olive tapenade, and carrot hummus, served with artisan breads	\$12 per guest
 Chilled Shrimp Cocktail Bar Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Based on 3 pieces per guest)	\$16 per guest
Vegetable Crudités Seasonal raw vegetables, traditional hummus, and ranch dipping sauce	\$8 per guest

Menu Specifications: 50-guest minimum per station order.

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 Chef recommends this item.

Salad and Side Selections

PLATED SALAD COURSE

- Mediterranean Salad (GF) (V)**
Fresh mixed greens, Kalamata olives, cucumber, feta cheese, shaved red onion, bell pepper, white balsamic vinaigrette
- Grand Garden Salad (GF) (VG)**
Mesclun greens, heirloom tomatoes, carrot, cucumber, micro flowers, citrus vinaigrette
- Ginkgo Signature Salad (GF) (V) (CN)**
Dried cranberries, goat cheese, cucumber knot, candied spiced walnuts, poppy seed dressing
- Caprese Salad (GF) (V)** *(Available May–August only)*
Spring mix, fresh mozzarella, heirloom cherry tomatoes, pesto vinaigrette, balsamic glaze
- Fall Salad (GF) (V) (CN)** *(Available September–November only)*
Arugula, butternut squash, bleu cheese, candied walnuts, apple cider vinaigrette

VEGETABLE SELECTIONS

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

ROOTS AND GRAINS

- Tri-Colored Fingerling Potatoes (GF)**
- Rice Pilaf (GF)**
- Garlic Roasted Mashed Potatoes (GF)**

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👨🍳 Chef recommends this item.

Entrée Selections

- Marry Me Chicken (GF)** \$105 per guest
Sun-dried tomato and Parmesan cream sauce
- Herb-Roasted Chicken (GF)** \$105 per guest
Mushroom and thyme jus
- Filet Mignon (GF)** \$125 per guest
Roasted shallots, natural jus
- Short Rib (GF)** \$115 per guest
Port wine natural jus
- Roasted Salmon (GF)** \$112 per guest
Citrus honey glaze
- Seasonal Vegetable Napoleon (GF) (VG)** \$98 per guest
Roasted red pepper coulis, rice pilaf
- Grilled Polenta Cakes (V)** \$98 per guest
Roasted baby vegetables, peri peri sauce
- Filet Mignon and Choice of Chicken (GF)** \$118 per guest
- Short Rib and Choice of Chicken (GF)** \$113 per guest
- Roasted Salmon and Filet Mignon (GF)** \$122 per guest
- Children’s Meal** \$35 per child
Seasonal fruit cup, breaded chicken tenders with ketchup, macaroni and cheese
- Boxed Vendor Meal** \$25 per vendor
Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie
- Plated Vendor Meal** \$60 per vendor
Same as guest meal selection

Menu Specifications: When choosing multiple entrées, a \$5-per-guest fee applies to all guests.
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👨🍳 Chef recommends this item.



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
Morton's Churros Station (VG) (DF) House-made cinnamon-sugar churros with dipping sauces: caramel, strawberry, and chocolate	\$8 per guest
Wedding Cake Custom wedding cake included in the package	

Menu Specifications: 50-guest minimum per station order.

State tax and 23% administrative charge apply.

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 Chef recommends this item.

Late Night Snacks

Build-Your-Own Sliders Mini Angus beef burgers served with ketchup, mustard, pickle chips, cheese, house-made chips	\$10 per guest
Arbor Street Tacos Shredded chipotle chicken, carne asada, and fire-roasted vegetable tacos, flour tortilla, cotija cheese, sour cream, salsa verde	\$10 per guest
Warm Pretzel Station (V) Salted soft pretzel sticks, whole-grain mustard, warm beer cheese sauce, and cinnamon icing	\$8 per guest
Traditional Connie's Pizza Cheese, vegetable, and pepperoni pizza <i>(Portioned as 3 pieces per guest)</i>	\$9 per guest
Mini Chicago Hot Dogs Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport pepper, house-made chips	\$8 per guest
Wings Station Boneless wings, barbecue, lemon pepper dry rub, and buffalo sauce. Served with ranch, bleu cheese, carrots, and celery <i>*Cauliflower bites available upon request (V)</i>	\$10 per guest

Menu Specifications: 50-guest minimum per station order.

State tax and 23% administrative charge apply.

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 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 BRANDS 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 \$7 per guest.

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.



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