

Brunch Wedding Menu

THE MORTON ARBORETUM



SIGNATURE EVENTS

AT THE MORTON ARBORETUM

ED PRATSCHER | Executive chef

KEITH MOORE | Sous chef **RILEY BARTELT** | 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 \$75 per guest



Brunch Menu Selections

CHOICE OF THREE MAIN ENTREES

Pearl Waffles (V)

Fresh berries, whipped cream

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 \$6 per guest)*

Port wine natural jus

Roasted Salmon (GF) *(Additional \$6 per guest)*

Lemon thyme beurre blanc

Vegan Pasta (VG) *(Gluten-free pasta available upon request)*

Roasted red pepper sauce

CHOICE OF TWO SIDES

Hickory-Smoked Bacon (GF)

Turkey Sausage Patties (GF)

Breakfast Potatoes (GF) (V)

Roasted Garlic Mashed Potatoes (GF) (V)

Haricots Verts with Shallots (GF) (V)

Fire-Roasted 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

Yogurt Bar (V) Vanilla yogurt, granola, dried cranberries, seasonal berries	\$8 per guest
Mini Doughnuts (V) 5 different flavor varieties <i>(Based on 2 donuts per guest)</i>	\$7 per guest
Chilled Shrimp Cocktail (GF) Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges <i>(Based on 3 pieces per guest)</i>	\$18 per guest
Vegetable Crudités (V) (GF) Seasonal raw vegetables, traditional hummus, and ranch dipping sauce	\$10 per guest
Carving Station <i>(\$125 chef fee applies)</i> Maple glaze spiral ham with dijonnaise sauce, 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	\$15 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 soppresata	\$20 per guest
Prime Rib Station <i>(\$125 chef fee applies)</i> Horseradish crème fraiche and dinner rolls <i>(Based on 3-4 ounces per guest)</i>	\$35 per guest

Menu Specifications: 50-guest minimum per station order

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Dessert

Ice Cream Sundae Bar (CN) (V) Vanilla and chocolate ice cream with chocolate sauce, caramel sauce, whipped cream, sprinkles, crushed Oreos, and maraschino cherries	\$12 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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 Chef recommends this item.

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 \$6 per guest)</i> <i>Includes Coke products, cranberry juice, orange juice, and La Croix (assorted flavors)</i> Beer Selections: Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer Choose two premium wines: Canyon Road Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir
PREMIUM BRANDS LIQUOR PACKAGE <i>(Additional \$8 per guest)</i> <i>Includes Coke products, cranberry juice, orange juice, and La Croix (assorted flavors)</i> Liquor Selections: Amaretto Disaronno, Tito's Vodka, Beefeater, Bacardi, Jose Cuervo Silver, Dewar's, Jack Daniels, Whiskey Acres Bourbon, Baileys Beer selections: Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer, Heineken 0.0 Choose two premium wines: Canyon Road Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir
PRESTIGE BRANDS LIQUOR PACKAGE <i>(Additional \$12 per guest)</i> <i>Includes Coke products, cranberry juice, orange juice, and La Croix (assorted flavors)</i> Liquor Selections: Amaretto Disaronno, Captain Morgan, Milagro Silver, Jack Daniels, Maker's Mark, Johnny Walker Black, Ketel One, Hendrick's, Baileys, Kahlua, Journeyman's Oak Rye Bourbon Choose up to five beer selections: Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer, Leinenkugel Seasonal Beer, Noon Whistle Gummylicious Hazy IPA, Heineken 0.0, and Carbliss (assorted flavors) Choose two prestige wines: The Hess Collection Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, or FRE Alcohol-Removed Wines (red or white varietals) Choose one: Red or white seasonal sangria

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
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Arboretum®



THE
CHAMPION
of TREES

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