

Daytime 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
- Champagne or sparkling grape juice toast
- Three-hour beer, wine, and soda package
- Three-course meal, 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

 Tri-Color Quinoa Cake (GF) (V) Tzatziki and pickled red onion	\$3.00 per piece
Mediterranean Crostini (V) Herb goat cheese, olive tapenade	\$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, Creole remoulade sauce	\$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
Thai Chicken Salad Tartlet Sweet chili marinated chicken, scallions, cilantro	\$3.25 per piece
Strawberry Bruschette (V) Whipped mascarpone, balsamic glaze	\$3.00 per piece
Crispy Prosciutto Cup Orange mascarpone, zest	\$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	\$15 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	\$20 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 Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Based on 3 pieces per guest)	\$18 per guest
Vegetable Crudités Seasonal raw vegetables, traditional hummus, and ranch dipping sauce	\$10 per guest

Menu Specifications: 50-guest minimum per station order

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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

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

ROOTS AND GRAINS

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

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Entrée Selections

- Marry Me Chicken (GF)** \$86 per guest
Sun-dried tomato and Parmesan cream sauce
- Frenched Chicken Breast Piccata (GF)** \$86 per guest
Bone-in chicken, lemon caper sauce
-  **Filet Mignon (GF)** \$102 per guest
Roasted shallots, natural jus
- Short Rib (GF)** \$92 per guest
Port wine natural jus
- Roasted Salmon (GF)** \$92 per guest
Lemon thyme beurre blanc
- Seasonal Vegetable Napoleon (GF) (VG)** \$78 per guest
Roasted red pepper coulis, rice pilaf
-  **Grilled Polenta Cakes (GF) (V)** \$78 per guest
Roasted baby vegetables, peri peri sauce
- Filet Mignon and Choice of Chicken (GF)** \$96 per guest
- Short Rib and Choice of Chicken (GF)** \$90 per guest
- Roasted Salmon and Filet Mignon (GF)** \$98 per guest
- Children’s Meal** \$38 per child
Seasonal fruit cup, breaded chicken tenders with ketchup, macaroni and cheese
- Boxed Vendor Meal** \$28 per vendor
Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie
- Plated Vendor Meal** \$65 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 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

PREMIUM THREE-HOUR BEER, WINE, AND SODA PACKAGE

(Included in wedding package)

Includes Coke products, cranberry juice, orange juice, and La Croix (assorted flavors)

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 *(Additional \$8 per guest)*

Includes Coke products, cranberry juice, orange juice, and La Croix (assorted flavors)

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 *(Additional \$13 per guest)*

Includes Coke products, cranberry juice, orange juice, and La Croix (assorted flavors)

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

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.



The
Morton
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THE
CHAMPION
of TREES

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