

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	\$8,000	\$9,000	\$4,000	\$5,000
*Grand Garden	\$2,000	n/a	\$2,000	n/a	\$2,000

* Ceremony site, available with Ginkgo Room rental only.

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	\$795	\$795	\$795	\$795	\$795

* Ceremony-only sites

Ceremony chairs are an additional \$6 per chair for all venues.

Rates are subject to availability. Sunday evening weddings over Memorial and Labor Day weekends are charged at Saturday evening rates. Revised August 2026.

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.

Fragrance Garden* **West Side**

Seats 50

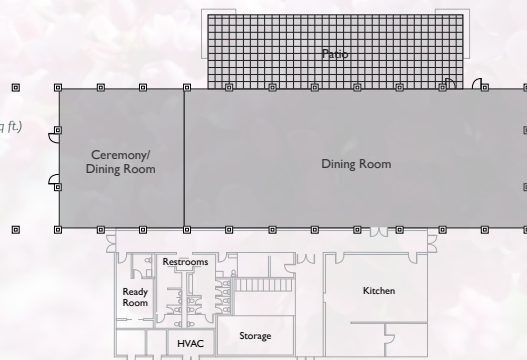
Captivate guests with the refined elegance of the Fragrance Garden. This intimate garden, accented with a charming trellis, fountain, and pond, has vivid colors, alluring textures, and fragrant plants that enhance its beauty and grace. The Fragrance Garden is a perfect location for small ceremonies.

Firefly Pavilion **East Side**

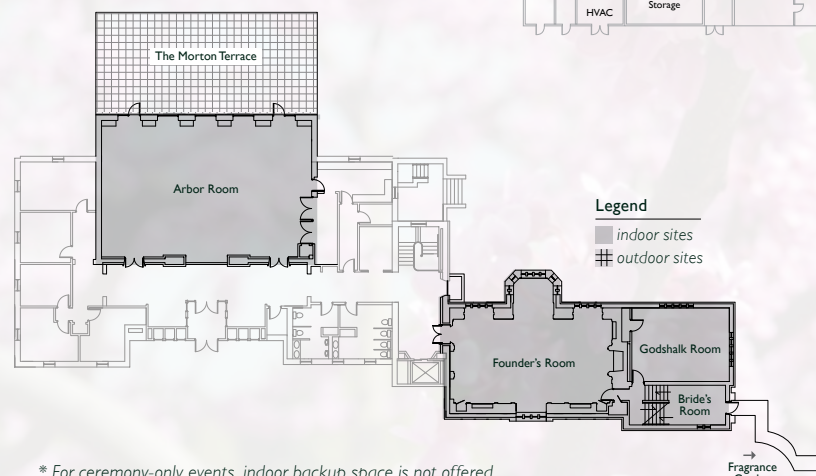


Legend

- 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

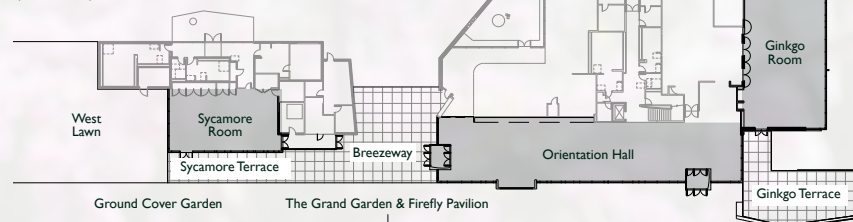
Host your ceremony or pre-dinner reception in the Founder's Room, formerly the library of the Morton family home. The room features ornately carved woodwork, a marble fireplace, and stained glass windows that provide an elegant setting.

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

FLORALS AND 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 Bhaiji

siblanaevents@gmail.com | siblanaevents.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

FLORALS AND DÉCOR* *(continued)*

DLN Floral Creations | Darlene Nelson

630-717-6093 | darlene@dlnfloral.com

Floral Glory

630-677-2357 | floralglorydesign@gmail.com

Floral Events

630-783-8533 | eventsfloral@gmail.com

EVENT COORDINATORS*

Sarah Kathleen Events | Sarah Kathleen

630-947-9421 | sarahkathleenevents.com

Marryment | Denise Palaci/Laura Panozzo

630-863-6861 | denise.palaci@marryment.com

I Do Memorable Occasions | Lauren Stromberg

630-706-0682 | idomemorableoccasions.com

One Fine Day

630-742-4010 | info@onefinedaychicago.com

Grayter Events

630-805-3448 | info@grayterevents.com

Sholeh Events

630-277-9306 | sholehevents.com

Clementine Custom Events

773-961-8335 | info@clementinecustomevents.com

* The starred vendor categories are exclusive partners of The Morton Arboretum and must be used to host an event at the Arboretum. Any client choosing to use a vendor outside of this approved list will be subject to additional fees.



**SIGNATURE
EVENTS**

AT THE MORTON ARBORETUM

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 Provides shuttle service
630-852-1234 | lisle.hyatt.com

Sheraton Lisle Provides shuttle service
630-505-1000 | sheratonlisle.com

The Westin Lombard Yorktown Center
Provides shuttle service
630-719-8000 | westin.com/lombard

MUSIC* — DJs

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
773-350-9052 | spin-chicago.com

Toast & Jam
773-350-9052 | toastandjamdjs.com

MUSIC* — Live

Bluewater Kings Band
810-214-0020 | bluewaterkingsband.com

Dawn Bishop
630-291-9090 | dawnbishop.com

Felix and Fingers Dueling Pianos
513-518-1471 | felixandfingers.com

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MUSIC* — Live (continued)

Jim Perona
630-853-9182 | jimperonaguitar@gmail.com

The Walk-Ins
708-257-8424 | thewalkins.com

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

PHOTOGRAPHERS

Artisan Events
877-227-9333 | artisanevents.com
📷 [artisanevents](http://artisanevents.com)

Ashlee Cole Photography
331-999-0706 | ashleecole.com
📷 [ashleecole](http://ashleecole.com)

Fox + Ivory
foxandivory.com
📷 [foxandivory](http://foxandivory.com)

Golden Hours
630-913-0875 | goldenhoursweddings.com
📷 [goldenhoursweddings](http://goldenhoursweddings.com)

Katherine Salvatori Photography
630-456-5764 | katherinesalvatori.com
📷 [katherinesalvatoriphotography](http://katherinesalvatoriphotography.com)

Rachel Mae Photo
630-674-2992 | rachelmaephoto.com
📷 [rachelmaephoto](http://rachelmaephoto.com)

Rachael Watson Photography
rachaelwatsonphotography.com
📷 [rachaelwatsonphotography](http://rachaelwatsonphotography.com)

Wedding Studio Pro
224-307-5506 | weddingstudiopro.com
📷 [weddingstudiopro](http://weddingstudiopro.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.



Winter and Spring Weddings

Choose from reduced-rate winter and spring wedding packages, available January through April.

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

KEITH MOORE | Sous chef **RILEY BARTELT** | 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

 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 soppressata	\$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

State tax and 23% administrative charge apply.

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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

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)

Entrée Selections

Marry Me Chicken (GF)

Sun-dried tomato and Parmesan cream sauce

🍷 Frenched Chicken Breast Piccata (GF)

Bone-in chicken, lemon caper sauce

🍷 Filet Mignon (GF)

Roasted shallots, natural jus

Short Rib (GF)

Port wine natural jus

Roasted Salmon (GF)

Lemon thyme beurre blanc

Seasonal Vegetable Napoleon (GF) (VG)

Roasted red pepper coulis, rice pilaf

🍷 Grilled Polenta Cakes (GF) (V)

Roasted baby vegetables, peri peri sauce

Filet Mignon and Choice of Chicken (GF)

Short Rib and Choice of Chicken (GF)

Roasted Salmon and Filet Mignon (GF)

Children's Meal

Seasonal fruit cup, breaded chicken tenders with ketchup, macaroni and cheese

Boxed Vendor Meal

Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie

Plated Vendor Meal

Same as guest meal selection

\$108 per guest

\$108 per guest

\$132 per guest

\$118 per guest

\$115 per guest

\$98 per guest

\$98 per guest

\$122 per guest

\$115 per guest

\$128 per guest

\$38 per child

\$28 per vendor

\$65 per vendor

State tax and 23% administrative charge apply.

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

🍷 Chef recommends this item.

Menu Specifications: When choosing multiple entrées, a \$5-per-guest fee applies to all guests.

State tax and 23% administrative charge apply.

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

🍷 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
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.

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

 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
Traditional Connie's Pizza Cheese, vegetable, and pepperoni pizza <i>(Portioned as 3 pieces per guest)</i>	\$10 per guest
Mini Chicago Hot Dogs Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport pepper, house-made chips	\$10 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.

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

 Chef recommends this item.

Beverage Selections

PREMIUM BRANDS LIQUOR PACKAGE *(Included in wedding package)*

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 Roads Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

PRESTIGE BRANDS LIQUOR PACKAGE *(Additional \$18 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
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of TREES