

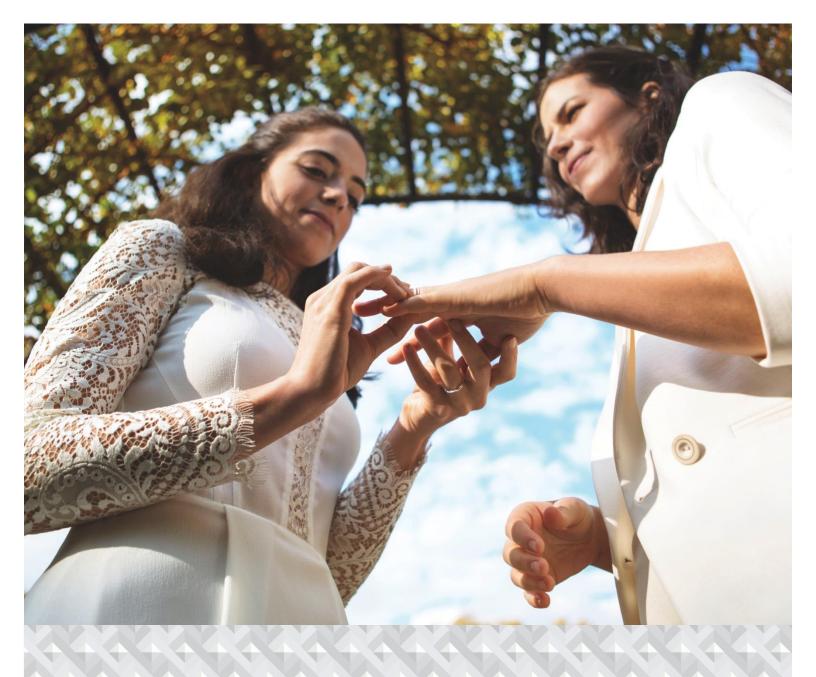
CHICAGO MARRIOTT NAPERVILLE®

1801 N. NAPER BLVD, NAPERVILLE, IL 60563 T 630.505.4900 F 630.687.6561 Marriott.com/CHIMN



LET US BRING YOUR SPECIAL
DAY TO LIFE AT THE CHICAGO
MARRIOTT NAPERVILLE. OUR
EXPERTS WILL GO ABOVE AND
BEYOND TO MAKE YOUR
VISION, YOUR TASTES, YOUR
DREAMS COME TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER THAT EXCEEDS
EVERY EXPECTATION.





OUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, CHICAGO MARRIOTT NAPERVILLE WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

HOTEL ACCOMODATIONS

Set up your courtesy room block for guests to book their own hotel accommodations in your wedding block from now through your cutoff date. All reservations must be received by this cutoff date.

You will receive a custom booking link for online reservations to place in your Save the Dates and Invitations as a convenient aide to assist guests in booking their rooms.

See your Sales Manager for rates, additional amenities, and upgrade options.

AMENITIES

- 424 Guest Rooms and Suites featuring a variety of room types to fit every need
- Marriott's Great "Room That Works" Guest Room Design
- · Pillowtop Mattress, Duvet, and Frette Luxury Linens
- Thann Luxury Bath Amenities
- ADA Handicap Accessible Rooms
- Hospitality Suites
- Great Room Lobby concept with ample seating and mingling area for downtime
- Great Room Bar open late on wedding nights
- 24-Hour Front Desk Attendant
- Full-Service Starbucks in Hotel Lobby
- · Two Hotel Shuttle Vans; Complimentary within 5 Miles
- Complimentary Welcome Bag Distribution Upon Check-in
- Room Service
- · Artisan Table Restaurant and Private Dining
- Full Service Business Center
- Sundries Market open 24-Hours
- 25,000 sq. ft. of flexible event space
- Convenient Location at Naperville Road and I-88, 28 miles west of Chicago



YOUR REHEARSAL

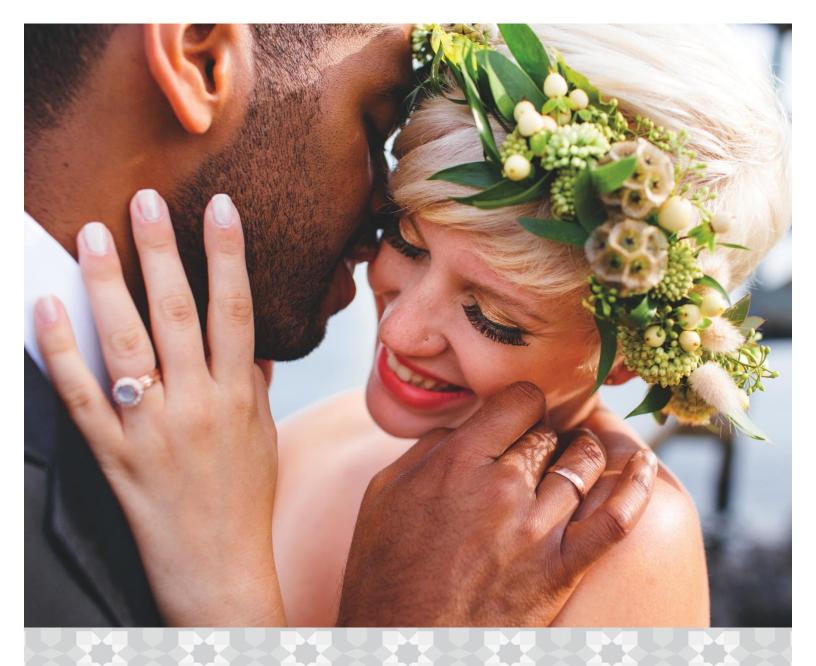
START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOS"

IN THE PERFECT SETTING AT CHICAGO MARRIOTT NAPERVILLE.

WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE

THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.

Ask your Sales Manager for Menu Options



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES
FOR THE PERFECT BACKDROP TO YOUR "I DOS."

CEREMONIES

Enjoy the convenience of hosting both your wedding ceremony and wedding reception in the same beautiful facility. Your Marriott Certified Wedding Planner is well-versed in traditional, ethnic, and non-denominational ceremonies and can assist with finding the right officiant and décor to create your ideal ceremony.

NAPER PATIO

\$300 Rental of Naper Patio

Maximum seating 80

BAILEY/HOBSON ROOM

\$500 Rental of Bailey/Hobson Room

Maximum seating 120

PORTION OF NAPER BALLROOM

\$500 Rental of One Section of Naper Ballroom

Maximum seating 150

PORTION OF GRAND BALLROOM

\$1,000 Rental of Half of Grand Ballroom

Maximum seating 350

GRAND BALLROOM

\$2,000 Rental of the Grand Ballroom

Maximum seating 800

NAPER BALLROOM

\$1,000 Rental of Naper Ballroom

Maximum seating 300

Includes Hotel Banquet Chairs, Set up, Breakdown, Rehearsal, Staging, and Microphone for your Officiant.

All rental charges are applicable to 23% service charge.

DECOR

Consult with your Marriott Wedding Planner to design the look of your ceremony with Chair Covers or Chiavari Chairs, aisle runners, floral arrangements, linen backdrop, and lighting design.



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

DINNER PACKAGE OPTIONS

"It all began with an A&W root beer stand. Founder J. Willard Marriott and his wife, Alice, got their young business off the ground by quenching people's thirst during Washington D.C.'s hot, muggy summers [in 1927]. Good food and good service at a fair price became a guiding principle for Hot Shoppes restaurants--and for Marriott International as it grew." With that, we are so excited to bring you a first class menu inspired by our roots and the classic beverage, A&W root beer.

ROMANCE PACKAGE

AN ELEGANT PLATED DINNER

Six hour event

Five Hours of Premium Bar Service

Three Butler Passed Hors d'oeuvres

Champagne Toast for all Guests

Four Course Dinner including Soup, Salad, Entrée and Wedding Cake

Wine Service throughout Dinner

Custom Designed Wedding Cake

Deluxe Coffee Station after Dinner

Your Choice of Chiavari Chairs or Spandex Chair Covers

Personalized Menu Cards for Each Guest

White, Ivory or Black Floor Length Linens and Napkins

Decorative Votive Candles

Complimentary Seasonal Coat Check (November-April)

Discounted Group Hotel Rates for Guests

Taste Panel for up to 6 People

Hospitality Suite for the Bridal Couple and Breakfast for Two

First Anniversary Overnight Stay with Breakfast for Two

GLAMOUR PACKAGE

Includes all items in the Romance Package plus:

Five Hours of Top Shelf Bar Service

One Late Night Snack Selection

Two Complimentary Executive Suites for the Parents the night of the wedding

Floral centerpieces for your guest tables

INDULGE PACKAGE

Includes all of the items in the Glamour Package plus:

20-24' Head Table Backdrop

Colored Satin Napkins for your guest tables

Upgraded Colored Linen or Overlays

for your head table

ENTRÉE SELECTIONS

Select up to three entrees. Final counts for each entrée selection due 14 days prior to event.

Placecards provided by client, must clearly indicate what each guest has selected.

CHICKEN

Airline Breast of Chicken or Sautéed

Breast of Chicken

Choice of Sauce: Peppercorn Cognac, Lemon Caper,

Marsala Mushroom, Velouté, Mushroom Thyme Cream or

Pomodoro Basil

Crusted Chicken Available for \$2 Extra per Person

Romance	Glamour	Indulge
89	104	110

Tuscan Stuffed Chicken

Airline Breast of Chicken Stuffed with Ricotta Cheese, Sun Dried Tomatoes, and Basil, Topped with a Pomodoro Sauce

Romance	Glamour	Indulge
95	110	116

BEEF

Filet Mignon

Prepared with Marriott Steak Butter and your choice of sauce: Bordelaise, Mushroom Ragu or Green Peppercorn Demi

Romance	Glamour	Indulge
112	127	133

New York Strip Steak

Prepared with Marriott Steak Butter and your choice of sauce Bordelaise, Mushroom Ragu or Green Peppercorn Demi

Romance	Glamour	Indulge
102	117	123

VEGETARIAN

Stuffed Portobello

With Artichoke Hearts, Sun Dried Tomatoes, and Parmesan Cheese

Romance	Glamour	Indulge
85	100	106

Breaded Eggplant Parmesan

Romance	Glamour	Indulge
85	100	106

Soft Polenta with Vegetable Ratatouille

Romance	Glamour	Indulge
85	100	106

SEAFOOD

Choice of Sauce for Seafood Entrees: Mango Chutney, Dill Cream, Smoked Paprika or Citrus Burre Blanc

Seared Salmon

Romance	Glamour	Indulge
98	113	119

Grilled Mahi Mahi

Romance	Glamour	Indulge
105	120	126

Roasted Cod

Romance	Glamour	Indulge
95	110	116

DUET ENTREES

Please select two entrees and your Event Manager will provide pricing

DINNER PACKAGE OPTIONS

PRINCESS PACKAGE

A SOPHISTICATED COCKTAIL RECEPTION WITH INTERACTIVE DINNER STATIONS

Six hour event

Five Hours of Premium Bar Service

Three Passed Hors d'oeuvres

Champagne Toast for all Guests

A Combination of Five Displays, Stations, or Carving

Selections

Wine Service throughout Dinner

Custom Designed Wedding Cake

Deluxe Coffee Station

White, Ivory or Black Floor Length Linens and Napkins

Your Choice of Chiavari Chairs or Spandex Chair Covers

Decorative Votive Candles

Complimentary Seasonal Coat Check (November-April)

Discounted Group Hotel Rates for Guests

Customized Hotel Reservations Insert Cards

 $\label{thm:couple} \mbox{Hospitality Suite for the Bridal Couple with Breakfast for Two} \\$

First Anniversary Overnight Stay with Breakfast for Two

\$110 - Romance Package

\$125 - Glamour Package

\$131 – Indulge Package

CARVING SELECTIONS

Select any options to be included in the Princess Package

All Stations Come with Silver Dollar Rolls

Attendant Required for All Stations, Included Complimentary

HICKORY SMOKED HAM

Jalapeno Honey Corn Bread, Whole Grain Mustard

A&W BBQ BEEF BRISKET

Crispy Onions and Apple Cole Slaw

MAPLE GLAZED TURKEY BREAST

Citrus Cranberry Compote and Traditional Stuffing

WHOLE ROASTED PIG

Flour and Corn Tortillas, Salsa Rojas, Salsa Verde, Queso Fresco, Cilantro, Onions, Limes, Cabbage, Sour Cream, and Guacamole

omons, Emics, cabbage, sour cream, and duacamon

LEG OF LAMB

Lamb Jus Lie and Mint Jelly

PRIME RIB

Horseradish Sauce and Au Jus

PREMIUM DISPLAYS AND CARVING STATIONS

Choice of a combination of five carving, displays or stations included in the Princess Package.

PREMIUM DISPLAYS

MAKE YOUR OWN
MASHED POTATO BAR or
MACARONI AND CHEESE BAR
served with Bacon, BBQ Brisket, Diced
Chicken, Cheddar Cheese, Green Onions,
Grilled Onions, Sour Cream, Butter, Bleu

Cheese, and Sautéed Mushrooms

SEAFOOD BAR*

Add to any package for \$11 per person, 50 guest minimum

Shrimp Cocktail, Smoked Fish, Marinated Greenlip Mussels, served with Cocktail Sauce, Lemons, Red Onion, Capers and Chopped Egg

Optional Ice Block Available, Pricing based on Design

*Not included in Princess package. Price listed is applicable for all packages.

STATIONS

SALAD STATION

(Select three)

Artisan Salad, Classic Caesar, Asian Chopped Salad, Spinach Salad or Traditional Chopped Salad

With accompanying Dressings and Rolls

La VILLITA STATION

Carne Asada, Pork Pastor, Flour and Corn Tortillas, Salsa Roja, Sour Cream, Poblano Queso Fundido, Refried Beans, Rice, and Guacamole

ASIAN STATION

Vegetable Spring Rolls with a Sweet Thai Chili Sauce Pork and Vegetable Potstickers with Ponzu Sauce Chinese Takeout Boxes with General Tso's Chicken Served with White Rice

FLATBREAD STATION

(Select two)

Chevre and Exotic Mushrooms
Tomato, Basil and Fresh Mozzarella
BBQ Chicken with Spicy Giardiniera, Caramelized Onions, and
Mozzarella
Grilled Steak, Port Wine Onions, and Bleu Cheese

PASTA STATION

Choose 2 Types of Pasta:

Cavatappi, Penne, Beef Tortellini or Cheese Ravioli

Choose Two Types of Sauces: Alfredo, Vodka Cream, Tomato

Basil, Pesto Cream, or Bolognese

Accompaniments: Broccoli, Pearl Onions, Shrimp, Chicken, Roasted Vegetables, Mushrooms, Crushed Red Pepper

Flakes and Fresh Parmesan Cheese

BUTLER PASSED HORS D'OEUVRES

Your Choice of Three

HOT SELECTIONS

Roasted Vegetable Tart

Fig and Bleu Cheese Flatbread

Brie with Raspberry En Croute

Chicken Marrakesh Skewer

Coconut Shrimp

Chorizo Empanada

Artichoke Popper

Mini Beef Wellington

Buffalo Chicken Springroll

Mini Maryland Crab Cake

COLD SELECTIONS

Lamb Loin with Citrus Fennel Salad

Antipasto Skewer Shrimp Cocktail Rare Ahi Tuna with Wasabi and Sweet Thai Chili Sauce Beef Carpaccio with Sun Dried Tomato Aioli and Arugula in a Parmesan Cup

SOUPS

Wild Mushroom
Traditional Minestrone
Roasted Tomato Basil
Lemon Chicken
French Onion en Croute (Additional \$2/person)

SALADS

ARTISAN SALAD

Broccoli, Black Olives, Beets, Red Pepper, and Feta Cheese

SPINACH SALAD

Goat Cheese, Candied Pecans, and Strawberries

CAESAR SALAD

Romaine Hearts with Parmesan Cheese, Prosciutto Cracklings, Cherry Tomatoes, and Homemade Croutons

WEDGE SALAD

Bleu Cheese, Bacon, and Grape Tomatoes

ACCOMPANIMENTS

We take great pride in providing exceptional food. Let us create a distinctive menu for your special day.

STARCHES

Roasted Garlic Mashed Potatoes Boursin Mashed Potatoes Herb Roasted Fingerling Potatoes Wild Rice Pilaf Potato Leek Soufflé Seasonal Signature Risotto

VEGETABLES

Broccolini
French Baby Carrots
Asparagus with Roasted Red Pepper
Sautéed Green Beans
Pesto Crusted Tomato

INTERMEZZO SORBETS

Available for \$4 per guest

Raspberry Blood Orange Mango Hibiscus Champagne

CHILDREN'S MENU

Entrée

Select one entrée for all Children. All Entrée's served with Fruit Cup and Ice Cream Sundae.

Chicken Tenders with French Fries Buttered Noodles Macaroni & Cheese Individual Cheese Pizza

\$25 per child, 12 and younger

VENDOR MEALS

Cold Meal: Turkey BLT with Chips and a Pickle

Hot Meal: Burger with Cheese and Fries

\$35 per person

BAR SELECTIONS

We provide unparalleled services that your guests will enjoy including custom cocktails, upgraded liquors, and one-of-a-kind ice sculptures.

PREMIUM BRANDS

Included in Romance Package Additional Hour \$6.00 per person

Absolut Vodka

Cruzan Aged Light Rum

Beefeater Gin

Jim Beam White Label Bourbon

Dewar's Scotch

Jack Daniels Tennessee Whiskey

Jose Cuervo Gold Tequila

Korbel Brandy Pucker Sour Apple

Triple Sec

BEERS

Miller Lite Miller Genuine Draft

Corona Blue Moon 312 O'Doul's NA

Seasonal Two Brothers

CANYON ROAD WINES

Pinot Grigio, Chardonnay, Moscato, Merlot and

Cabernet Sauvignon

SIGNATURE COCKTAILS

Let us create a Signature Cocktail to coordinate with your color scheme, theme, or time of year.

Cocktail Hour Service \$3 per person Five Hour Service \$10 per person

VODKA BAR

10 flavored vodkas served in $\frac{1}{2}$ ounce samplings during

cocktail hour \$4 per person

Custom Carved Ice Blocks and Martini Luges starting at \$350; Additional \$100 for Dedicated Bartender

TOP SHELF BRANDS

Included in Glamour and Indulge Package Additional Hour \$8.00 per person

Upgrade to the Top Shelf Brands for \$10 per person

Grey Goose Vodka

Captain Morgan Spiced Rum

Bacardi Superior Rum

Tanqueray Gin

Maker's Mark

Johnny Walker Black Scotch

Crown Royal Whiskey

Canadian Club Whiskey

Jose Cuervo Gold Tequila

Korbel Brandy

Pucker Sour Apple Triple Sec

BEERS

Miller Lite Miller Genuine Draft

Corona Blue Moon 312 O'Doul's NA

Seasonal Two Brothers

CANYON ROAD WINES

Pinot Grigio, Chardonnay, Moscato, Merlot and

Cabernet Sauvignon

MARTINI BAR

Featuring made-to-order cocktails

Traditional Gin Martini Traditional Vodka Martini

Lemon Drop Martini Cosmopolitans Sour Apple Martini Seasonal Martini Godiva White Chocolate Starbucks Mocha

Cocktail Hour Service \$4 per person Four Hour Service \$12 per person

15

SWEETS & LATE NIGHT SNACKS

The following options require a minimum of 50 guests or 60% of Final Guarantee:

MINI SLIDER STATION

(Choose two)
Beef, Cheddar, and Bacon
Breaded Eggplant
BBQ Pork, Crispy Onions, Muenster Cheese, and Pako Pickle
Chicken Parmesan
\$8 per person

CHICAGO HOT DOG

Mini Hot Dogs on Buns Neon Relish, Mustard, Onions, Pickle Spears, Tomatoes, Sport Peppers, Celery Salt, Ketchup \$5 per person

PIZZA PARTY

Housemade thin pizzas with assorted toppings \$5 per person

PRETZEL STAND

Braided Soft Pretzel and Pizza Stuffed Pretzels Served with Traditional Cheese Sauce and Yellow Mustard Variety of Chocolate Covered and Decorated Pretzel Sticks \$6 per person

CANDY BUFFET DISPLAY

Assortment of Candy, Available in Color Coordinated Selections.

Displayed in a Variety of Clear Glass Containers with Silver Scoops and Clear Plastic Bags.

\$7 per person

CHOCOLATE FOUNTAIN of ROMANCE

Cascade of Chocolate with Fresh Strawberries, Bananas, Vanilla Wafers, Pound Cake, and Marshmallows \$9 per person

A&W ROOT BEER FLOATS

Made to Order Floats with Classic A&W Root Beer and Orange Sodas, Served with Vanilla Ice Cream. \$6 per person

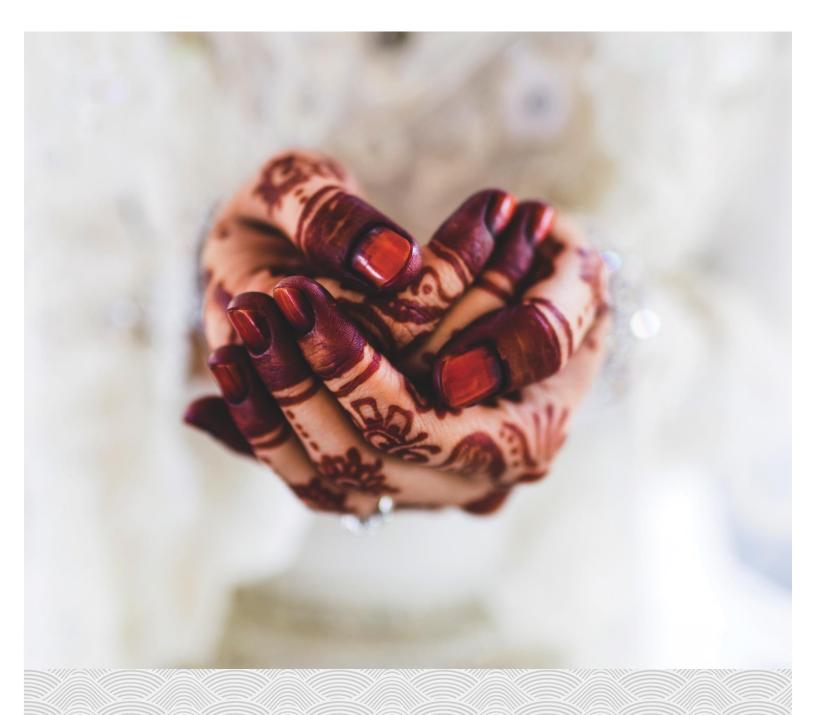
GIMMEE S'MORE LOVE

A S'mores bar with assorted Crackers, Chocolates, and Marshmallows for an interactive experience \$7 per person

WEDDING CAKE

The centerpiece to your event, enjoy a custom designed wedding cake included in all Wedding Packages.

Please ask your wedding coordinator for details on setting up your tasting with the bakery.



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS
WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND
PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE
CARDS, TO ENSURE THAT YOU AND YOUR
GUESTS GET A TASTE OF UNFORGETTABLE.

DÉCOR AND ENHANCEMENTS

We offer many services to make your reception unforgettable including custom lighting, décor, and specialty linens.

DÉCOR

Your Choice of Chiavari Chairs or Spandex Chair Cover Included in All Packages

Colored Napkins \$1.50 per napkin
Charger Plate \$6 per charger
Full Length Table Cloths \$20 per table (and up)

Table Runners \$7 per table

Vinyl Covered Dance Floor (Prices vary based on color)

\$950 (21' x 21') \$1,200 (24' x 24')

Farmhouse Dinner Tables Starting at \$400 each

Backdrop for Head table/Band \$500 24' Wide in Choice of Black, White or Ivory

Custom options available with additional colors and materials

LIGHTING PACKAGES AND OPTIONS

20 Uplight Package \$500 30 Uplight Package \$750

GOBO \$350 per projection image

Projection Package \$250

Includes 8' screen or 50" Plasma Screen, LCD Projector, AV Cart and

Power

Client to provide the laptop or an additional charge of \$75 for Hotel to provide

Sound Package \$100 One iPod Connection with speaker

HOTEL GALLERY



GRAND BALLROOM



GRAND BALLROOM



NAPER BALLROOM



NAPER BALLROOM



Naper Ballroom Ceremony



Grand Ballroom Ceremony



Naper Patio Ceremony

FINF PRINT

MARRIOTT BONVOY

You will earn 2 Marriott Bonvoy points for every pre-tax catering dollar you spend, and you may earn up to 50,000 points. Earn points toward free stays, merchandise and services, or earn frequent flyer miles on your favorite airline. Marriott Bonvoy Points will be processed 8 business days after the conclusion of your event. To sign up, visit www. marriott.com and include your Marriott Bonvoy Number in the designated space on your contract.

MARRIOTT CERTIFIED WEDDING PLANNER

You will be working with a Marriott Certified Wedding Planner to prepare for your special day. They will work with you on every aspect of your functions and guest accommodations. Our planners have undergone extensive training to ensure that every detail is overseen, from the first kiss to the last dance.

BANQUET MANAGER AND CAPTAINS

The day has finally arrived and you have carefully planned every moment. Your Banquet Manager and Captains, integral parts of your event team, will be the on-site contact that will keep things on track throughout your event.

COAT CHECK AND PARKING

An Attended Seasonal Coat Check is included with all Wedding functions hosted in this time frame. Complimentary self parking is available for your guests. Valet Parking is available for an additional fee. See your Marriott Wedding Planner for information and pricing.

EXECUTIVE CHEF, JEREMY DIPPO

Jeremy is a graduate of Le Cordon Bleu Culinary Arts program in Chicago and the Cooking and Hospitality Institute of Chicago. He is a member of the American Culinary Federation and is certified in Serve Safe.

Jeremy started his career with the Chicago Downtown Marriott in their banquet department where he oversaw a staff of 15 and revenues of \$25 million. He later moved to the Oak Brook Hills resort as a culinary supervisor and soon became the Sous Chef.

Jeremy ventured out of Marriott and went to work for the Blue Chip Casino where he was the Sous Chef at Williams B's Steakhouse, Vegas Baby, and also oversaw the buffet. Jeremy's last position before coming to the Chicago Marriott Naperville was at the Strongbow Inn in Valparaiso, Indiana, where he managed all food and beverage services.

DEPOSIT AND PAYMENT PROCEDURES

A deposit of 25% of your Event Minimum is due along with the signed contract confirming the date and space.

Additional deposits are as follows:

25% of your Event Minimum on or before 9 months 25% of your Event Minimum on or before 6 months 25% of your Event Minimum on or before 3 months Final counts and final payment are due 14 days before your event.

All payments must be in the form of Credit Card, Cashier's Check, or Money order. Chicago Marriott Naperville requires a credit card on file for any additional charges. Personal checks are accepted for deposits only. Final payment with check must be received 30 days prior to group arrival.

SERVICE CHARGE AND TAX

Prices are subject to service charge (23%) and local and state taxes (8.75%)

Tax and service charge are subject to change without prior notice.

Operated by 191 II Naperville Hotel Operating LLC under license from Marriott International, Inc.

AREA RESOURCES

PHOTOGRAPHERS

Le Cape Photography (and videography) 331-684-8821 info@lecapeweddings.com

Being Joy Photography 630-890-1893 Joy@beingjoyphotography.com

Edward Weiland Photography 630-995-9814 Edward@edwardweiland.com

Essence Photography 888-777-7011 www.essenceweddings.com

Sarah Crost Photography 630-532-3229 sarahcrostphoto@gmail.com

Timothy Whaley & Associates 630-271-1737 www.twaphoto.com

VIDEOGRAPHERS

Naperville Wedding Memories 630-999-8066 www.napervilleweddingmemories.com

Precision Video 847-985-8500 www.prescisionvideo.com

Studio One 630-357-8313 www.studio-one.com

CEREMONY MUSICIANS

Charlie Cruce (Pianist) 502-279-0686 www.windycityduelingpianos.com

Dawn Bishop (Harpist) 630-291-9090 www.dawnbishop.com

Kathie Nicholet (Pianist) 630-830-2345 www.knicoletpiano.com

INVITATIONS & PAPER

Kelly Reif 630-205-9710 kelly@kellyreif.com

DJs & PHOTO BOOTHS

Sounds Abound 630-718-1152 www.soundsabound.com

Elite DJs and Photobooth Benny Aguilera 630-448-2535 info@elitedjsandphotobooth.com

ShutterBooth 773-492-1651 chicago@shutterbooth.com

BANDS

The Mix Musical Lori@themixmusic.com Themixmusic.com

Maggie Speaks/Spoken Four 815-230-3770 www.chicago-bands.com

Matt Stedman Band 630-670-0316 www.mattstedman.com

The Connexion Band 708-403-8488 www.connexionband.com

TRANSPORTATION & VALET

At Your Service Limousines 630-904-5572 www.ayslimousine.com

Naperville Trolley 630-420-2223 www.napervilletrolley.com

Signature Transportation Group 312-625-9100 www.signaturetg.com

Spare Wheels 630-377-4037 www.sparewheels.com

Windy City Limousine 866-94-WINDY www.windycitylimo.com

FLORISTS

Andrew's Garden 630-456-4689 events@andrewsgarden.com

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

Kio Kreations 630-862-5486 kristen@kiokreations.com

Walden Floral 630-353-0570 info@waldenfloral.com

Floral Events 630-783-8533 eventsfloral@gmail.com

OFFICIANTS

Ann Styx 708-752-0165 www.therevforwhatev.com

Jim Rehnberg 847-854-1230 www.rentarev.com

BEAUTY

Blend Beauty 630-962-2665 www.blendbeautystudio.com

Luciani's Salon On site Hair and Makeup 630-551-5078

Stolen Moments Centre & Parisian Waxing 630-245-5500 www.stolenmomentscentre.com

Style On Site

info@styleonsite.com

COORDINATOR

Effortless Events 630-416-5056 info@effortless-events.com

Sarah Kathleen Events 630-947-9421 sarahkathleenevents@gmail.com