

# Ceremony and Reception Sites

The Morton Arboretum

## MAY–OCTOBER VENUE RATES

RECEPTION AND CEREMONY LOCATIONS	Friday Evening	Saturday Evening	Sat.–Sun. Daytime	Sunday Evening
<b>Visitor Center (East Side)</b>				
Ginkgo Room (includes Ginkgo Terrace)	\$5,000	\$9,000	n/a	\$3,000
Ceremony sites:				
The Grand Garden	\$1,500	\$1,500	n/a	\$1,500
White Pine Pavilion	\$3,000	\$6,000	n/a	\$2,500
Ceremony sites:				
Meadow Lake Pointe	\$1,000	\$1,000	n/a	\$1,000
Sycamore Room	\$1,500	\$2,000	\$ 750	\$1,000

### Thornhill Education Center (West Side)

Founder's Room	n/a	n/a	n/a	\$1,000
Arbor Room (includes The Morton Terrace)	n/a	n/a	n/a	\$1,500
Arbor Room and Founder's Room	\$3,000	\$6,000	\$2,500	\$2,500
*Fragrance Garden	\$ 500	\$ 500	\$ 500	\$ 500

\*Fragrance Garden available for ceremony-only location

Ceremony chairs are an additional \$5 per chair for all outdoor venues.

## NOVEMBER–APRIL VENUE RATES

Visitor Center (East Side)	Friday Evening	Saturday Daytime	Saturday Evening	Sunday Daytime	Sunday Evening
Ginkgo Room	\$3,000	n/a	\$6,000	n/a	\$2,500
Sycamore Room	\$1,500	\$750	\$2,000	\$750	\$1,000
<b>Thornhill Education Center (West Side)</b>					
Founder's Room	n/a	n/a	n/a	\$800	\$800
Arbor Room (includes The Morton Terrace)	n/a	n/a	n/a	\$1,200	\$1,200
Arbor Room and Founder's Room	\$2,000	\$2,000	\$4,000	\$2,000	\$2,000

Rates are subject to availability and vary by season. Sunday evening weddings over Memorial and Labor Day weekends are charged at Saturday evening rates. Revised November 2022.



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## OUTDOOR CEREMONY AND RECEPTION 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 will be a place to make lifelong memories. This new reimagined space will be available for ceremonies and paired with the Ginkgo Room in 2023.

### Meadow Lake Pointe — East Side

This picturesque location encircled in trees provides an exceptional view overlooking the beauty of peaceful Meadow Lake. This ceremony site is paired with the Ginkgo Room in 2022, and the White Pine Pavilion in 2023.

### Fragrance Garden — West Side

*Seats 50*

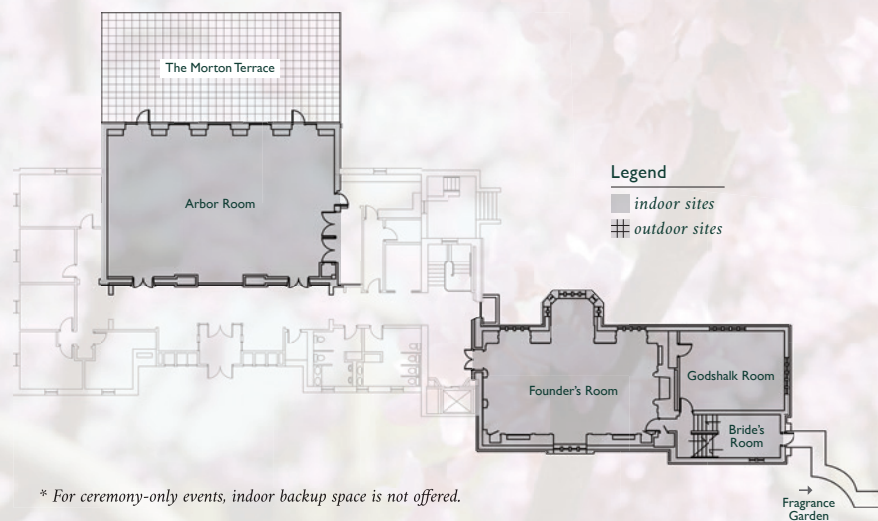
Captivate guests with the refined elegance of the Fragrance Garden. This intimate garden, accented with a charming trellis, fountain, and pond, has vivid colors, alluring textures, and fragrant plants that enhance its beauty and grace. The Fragrance Garden is a perfect location for small ceremonies.

### White Pine Pavilion — East Side

*Seats 150*

The 4,000-square-foot white open air tent is set on a large lawn and is steps away from the Ground Cover Garden. This site pairs with the West Lawn in 2022 and with Meadow Lake Pointe in 2023 for an outdoor ceremony.

Thornhill Center  
(West Side)



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

## INDOOR CEREMONY AND RECEPTION SITES

### Ginkgo Room — East Side

*Seats 300*

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 75*

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 groups.

### 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 mansion. 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)





# Wedding Menu

The Morton Arboretum



  
**GINKGO CATERING**  
*at THE MORTON ARBORETUM*

**CHRIS MARKS** | Executive chef   **ED PRATSCHER** | Chef de cuisine   **MICHAEL MAU** | Sous chef

**CATERING OFFICE** | 630-719-2457   **EMAIL** | [ginkgocatering@mortonarb.org](mailto:ginkgocatering@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 poly-cotton full-length linen in an array of colors

## BUTLER-PASSED HORS D'OEUVRES

🌿 <b>Beet and Goat Cheese Crostini</b> (V) Arugula, balsamic truffle vinaigrette	\$3.25 per piece
<b>Bacon-Wrapped Date</b> (GF) Mint mojito glaze	\$3.50 per piece
<b>Mini Lump Crabcake</b> Spicy avocado mousse	\$3.75 per piece
🌿 <b>Shrimp Mousse Tartlet</b> Avocado, Boursin cheese, micro-cilantro	\$3.50 per piece
<b>Chipotle Chicken Bites</b> Cilantro, avocado mousse	\$3.25 per piece
🌿 <b>Tequila Lime Shrimp</b> (GF) Bacon, tomatoes, cilantro, tequila lime butter sauce	\$4 per piece
<b>Smoked Salmon Mousse</b> Dill, lemon, cream cheese, rye crostini	\$3.25 per piece
🌿 <b>Caprese Skewer</b> (V) (CN) (GF) Cherry tomatoes, fresh mozzarella, basil, pesto sauce	\$3.50 per piece
<b>Wild Mushroom and Brie</b> (V) Fresh garlic, herbs, melted brie, baguette crostini	\$3.25 per piece
<b>Ricotta Prosciutto Honeycomb</b> Peppercorn and honey-infused ricotta, prosciutto	\$3.50 per piece

## BUTLER-PASSED HORS D'OEUVRES (continued)

<b>Mini Potato Croquettes</b> (GF) Nueske bacon, aged cheddar, chive sauce	\$3.25 per piece
🌿 <b>Bourbon Barbecue Meatballs</b> Whiskey Acres bourbon sauce	\$3.25 per piece

**Menu Specifications:** 50-piece minimum order.

State tax and 21% administrative charge apply.

(CN) contains nuts, (GF) gluten free, (V) vegetarian

🌿 Chef recommends this item.

## APPETIZER STATIONS

🌿 <b>Artisan Cheese Board</b> (V) Imported and domestic cheese to include: cheddar, Boursin, smoked Gouda, herb-crusted goat cheese, and manchego cheese. Served with dried fruit, preserves, flatbreads, and crackers.	\$12 per guest
<b>Arbordale Charcuterie</b> Imported and domestic cheese to include: cheddar, Boursin, smoked Gouda, herb-crusted goat cheese, and manchego cheese. Served with dried fruit, preserves, flatbreads, crackers, Genoa salami, mortadella, prosciutto, and soppressata.	\$17 per guest
<b>Trio of Tapenades</b> (V) Roma tomato bruschetta, Mediterranean olive tapenade, and red pepper hummus, served with artisan breads.	\$10 per guest
<b>Seasonal Fruit Display</b> (V) (GF) Seasonal sliced fruit	\$8 per guest
🌿 <b>Chilled Shrimp Cocktail Bar</b> Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Pricing estimate is based on 3 pieces per guest.)	\$15 per guest
<b>Vegetable Crudités</b> (V) (GF) Seasonal raw vegetables, red pepper hummus, and ranch dipping sauce	\$7 per guest

**Menu Specifications:** 50-guest minimum per station order.

State tax and 21% administrative charge apply.

(CN) contains nuts, (GF) gluten free, (V) vegetarian

🌿 Chef recommends this item.



## SALAD AND SIDE SELECTIONS

### PLATED SALAD COURSE

**Mixed Field Greens** (V) (GF) (CN)

Poached pear, candied pecans, blue cheese, champagne vinaigrette

**Caesar Salad**

Romaine hearts, Parmesan cheese crisp, garlic croutons, creamy Caesar dressing

🌿 **Artisan Baby Greens** (V) (GF) (CN)

Dried cranberries, goat cheese, cucumber knot, candied spiced walnuts, poppy seed dressing

**Apple Spinach Salad** (V) (GF) (CN)

Fresh mozzarella, baked apples, candied pecans, blush wine vinaigrette

### VEGETABLE SELECTIONS

**Roasted Brussels Sprouts** (GF)

**Roasted Baby Carrots** (GF)

🌿 **Asparagus with Garlic-Roasted Red Peppers** (GF)

**Haricots Verts with Shallots** (GF)

### ROOTS AND GRAINS

**Crispy Smashed Potatoes** (GF)

**Rice Pilaf** (GF)

**Truffle Mashed Yukon Potatoes** (GF)

**Whipped Sweet Potatoes with Honey Butter** (GF)

State tax and 21% administrative charge apply.

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🌿 Chef recommends this item.

## ENTRÉE SELECTIONS

**Chicken Asiago** (GF)

Artichokes, black olive tapenade, asiago cream

\$102 per guest

🌿 **Chicken Limone** (GF)

Sautéed garlic, shallots, lemon jus

\$102 per guest

**Stuffed Chicken Florentine** (GF)

Goat cheese, sun-dried tomatoes, spinach, natural jus

\$102 per guest

**Filet Mignon** (GF)

Roasted shallots, natural jus

\$112 per guest

🌿 **Short Rib** (GF)

Port wine natural jus

\$108 per guest

**Herb-Crusted Salmon** (GF)

Parsley, oregano, rosemary, thyme, dill cream sauce

\$106 per guest

🌿 **Bacon-Wrapped Sea Scallops** (GF)

Citrus cream sauce

\$118 per guest

**Seasonal Vegetable Napoleon** (Vegan) (GF)

Roasted red pepper coulis, rice pilaf

\$97 per guest

**Quinoa-Stuffed Mushroom** (Vegan) (GF)

Seasonal roasted vegetables, red quinoa, red pepper coulis

\$97 per guest

🌿 **Zucchini Cakes with Rice Pilaf** (V)

Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette

\$97 per guest

**Roasted Cauliflower Pomodoro** (V)

Pomodoro sauce, rice pilaf, Parmesan cheese

\$97 per guest

**Filet Mignon and Choice of Chicken** (GF)

\$108 per guest

**Bacon-Wrapped Sea Scallops and Filet Mignon** (GF)

Citrus cream sauce and natural jus

\$116 per guest

🌿 **Short Rib and Choice of Chicken** (GF)

\$106 per guest

**Herb-Crusted Salmon and Filet Mignon** (GF)

Dill cream sauce and natural jus

\$110 per guest

**Children's Meal**

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

\$30 per child

**Boxed Vendor Meal**

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

\$25 per vendor

**Plated Vendor Meal**

Same as guest entrée selection

\$55 per vendor

**Menu Specifications:** When choosing multiple entrees, a \$3-per-guest fee applies to all guests.



State tax and 21% administrative charge apply.


(CN) contains nuts, (GF) gluten free, (V) vegetarian 🌿 Chef recommends this item.








DESSERT

<b>Warm Cobbler Station (V)</b> Peach cobbler, cinnamon apple cobbler, vanilla ice cream	<i>\$10 per guest</i>
<b>Ice Cream Sandwich Station (CN) (V)</b> Vanilla and chocolate ice cream with the following warm cookies: chocolate chip, sugar, and macadamia nut	<i>\$8 per guest</i>
<b>Deluxe Coffee Bar (CN) (V)</b> Gourmet coffee and hot tea served with the following: chocolate shavings, sugar sticks, biscotti cookies, caramel syrup, whipped cream, and white chocolate syrup	<i>\$6 per guest</i>
 <b>Ginkgo Brownie Bar (CN) (V)</b> Milk chocolate and blondie brownies with caramel sauce, raspberry sauce, cherries, pecans, whipped cream, and vanilla ice cream	<i>\$10 per guest</i>
 <b>Gourmet Sweets Buffet (CN) (V)</b> Assorted petits fours, fresh fruit mini-tarts, French macarons, dessert bars, chocolate mousse cups, chocolate-dipped strawberries, biscotti, truffles, and assorted cake shooters	<i>\$13 per guest</i>
<b>Wedding Cake</b> Custom wedding cake included in the package.	

**Menu Specifications:** 50-guest minimum.  
State tax and 21% administrative charge apply.  
(CN) contains nuts, (GF) gluten free, (V) vegetarian  
 Chef recommends this item.

LATE NIGHT SNACKS

<b>Build-Your-Own Sliders</b> Mini Angus beef burgers served with ketchup, mustard, pickles, diced onion, cheese, house-made chips.	<i>\$7 per guest</i>
 <b>Arbor Street Tacos</b> Shredded chipotle chicken, carne asada, and fire-roasted vegetable tacos, flour tortilla, cojita cheese, sour cream, salsa verde	<i>\$8 per guest</i>
<b>Warm Pretzel Station (V)</b> Salted soft pretzel nuggets, whole-grain mustard, cinnamon icing, warm cheese sauce	<i>\$6 per guest</i>
<b>Traditional Connie's Pizza</b> Cheese, vegetable, and pepperoni pizzas	<i>\$9 per guest</i>
 <b>Mini Chicago Hot Dogs</b> Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport pepper, house-made chips	<i>\$7 per guest</i>

**Menu Specifications:** 50-guest minimum.  
State tax and 21% administrative charge apply.  
(CN) contains nuts, (GF) gluten free, (V) vegetarian  
 Chef recommends this item.



## BEVERAGE SELECTIONS

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### PREMIUM BRANDS LIQUOR PACKAGE *(included in wedding package)*

Amaretto Disaronno, Tito's Vodka, Beefeater, Bacardi, Jose Cuervo Gold, Dewar's, Jack Daniels, Whiskey Acres Bourbon, Korbel Brandy, Baileys

**Choose any four beer selections:**

Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer

**Choose two premium wine selections from Canyon Road:**

Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

### PRESTIGE BRAND LIQUOR PACKAGE *(additional \$12 per guest)*

Amaretto Disaronno, Captain Morgan, Jose Cuervo Gold, Jack Daniels, Maker's Mark, Johnny Walker Black, Ketel One, Hendrick's, Korbel Brandy, Baileys

**Choose any five beer selections:**

Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer, Revolution Anti-Hero, Two Brothers Domain DuPage, 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 Caposaldo Sparkling Rosé or Torresella Dry Prosecco for an additional \$4 per guest.*

**Menu Specifications:** Ginkgo Catering 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.

Ginkgo Catering also reserves the right to cease alcohol service to any person whom staff believes is intoxicated.



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# Preferred Vendors

## The Morton Arboretum

### CATERING

Ginkgo Catering, our exclusive caterer  
630-719-2457 | [ginkgocatering@mortonarb.org](mailto:ginkgocatering@mortonarb.org)

### CEREMONY OFFICIANTS

Pastor Rich Rubietta  
847-292-1418 | [chicagopastor.com](mailto:chicagopastor.com)

Anne Styx  
708-752-0165 | [revforwhatev@yahoo.com](mailto:revforwhatev@yahoo.com)

Reverend Jeannie Walton  
708-691-0756 | [waltonweddings.com](mailto:waltonweddings.com)

### DÉCOR

Elegant Event Lighting  
847-841-3890 | [eelchicago.com](mailto:eelchicago.com)

Atmosphere Events Group | AEG Productions  
Floral, Decor and Production Company  
847-378-8586 | [aegproduction.com](mailto:aegproduction.com)

Satin Chair Event Décor  
630-504-2009 | [satinchair.com](mailto:satinchair.com)

### EVENT COORDINATOR

Effortless Events | Cindy Shanholtz  
630-416-5056 | [effortless-events.com](http://effortless-events.com)

LOLA | Michelle Kurinec  
708-307-2903 | [lolaeventproductions.com](http://lolaeventproductions.com)

Sarah Kathleen Events | Sarah Kathleen  
630-947-9421 | [sarahkathleenevents.com](http://sarahkathleenevents.com)

### FLORISTS

Andrew's Garden  
630-456-4689 | [andrewsgarden.com](http://andrewsgarden.com)

Floral Wonders  
630-945-6559 | [floral-wonders.com](http://floral-wonders.com)

Shamrock Garden Florist  
630-629-4412 | [shamrockgardenflorist.com](http://shamrockgardenflorist.com)

Town & Country Gardens  
847-742-1135 | [eventsbytcg.com](http://eventsbytcg.com)

Walden Floral Design Company  
630-353-0570 | [waldenfloral.com](http://waldenfloral.com)

Wallflower Designs  
630-747-0674 | [wallflower-designs.com](http://wallflower-designs.com)







## HOTELS

### Chicago Marriott Naperville

630-505-4900 | [chicagomarriottnaperville.com](http://chicagomarriottnaperville.com)

### DoubleTree Hilton Lisle/Naperville

630-505-0900 | [hilton.com](http://hilton.com)

### Hotel Arista

630-579-4100 | [hotelarista.com](http://hotelarista.com)

### Hyatt Regency Lisle

630-852-1234 | [lisle.hyatt.com](http://lisle.hyatt.com)

### Sheraton Lisle

630-505-1000 | [sheratonlisle.com](http://sheratonlisle.com)

### The Westin Lombard Yorktown Center

630-719-8000 | [westin.com/lombard](http://westin.com/lombard)

## MUSIC — Disc Jockeys

### Crestline Entertainment

630-935-8552 | [crestlinedj.com](http://crestlinedj.com)

### Just Press Play Productions

224-232-7822 | [justpressplaypro.com](http://justpressplaypro.com)

### Nicky Avalo Studios

630-901-8036 | [nickyavalostudios.com](http://nickyavalostudios.com)

### Spin Productions

773-622-9052 | [spin-chicago.com](http://spin-chicago.com)

### Third Coast Live!

630-634-2366 | [3rdcoastlive.com](http://3rdcoastlive.com)

### Toast & Jam

773-687-8833 | [toastandjamdjs.com](http://toastandjamdjs.com)

## MUSIC — Live

### Dawn Bishop

630-291-9090 | [dawnbishop.com](http://dawnbishop.com)

### Jim Perona

630-853-9182 | [jimperonaguitar@gmail.com](mailto:jimperonaguitar@gmail.com)

### Tri-L-Co.-Music

630-941-9418 | [tri-l-comusic.com](http://tri-l-comusic.com)

## PHOTOGRAPHERS

### Artisan Events

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

### Bella Donna Studios

312-883-5872 | [thebelladonnastudio.com](http://thebelladonnastudio.com)

### Elan Photography

630-960-1400 | [elanphotography.com](http://elanphotography.com)

### Golden Hours

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

### Katherine Salvatori Photography

630-456-5764 | [katherinesalvatori.com](http://katherinesalvatori.com)

*We gratefully acknowledge the photographers who contributed to this piece, including: Glen Abog Photography, Avery House Creative, Bella Pictures, Dana Ann Photography, D'Lara Photography, Elan Photography, Jolie Images, Photography by Vrai, Jeffrey Ross Photography, Shutterwinks Photography, Sami Takieddin Photography, and Timothy Whaley & Associates.*



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Visit [mortonarb.org/host-event](http://mortonarb.org/host-event) to start planning your wedding.



# Winter Weddings

## The Morton Arboretum

### WINTER WEDDING PACKAGES Available January through March

Choose from reduced-rate winter wedding packages:

#### Ginkgo Package

*\$4,500 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 mansion, 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.*







## WINTER WEDDING SAMPLE MENU Available January through March

Choose one of the seasonal selections below, or select from the standard wedding package at a 10 percent discount.

### Spirits

Four-hour premium bar  
Champagne toast  
Featured wine selections with entrée

### Seasonal Salad

Mixed field greens with poached spiced pears, pecans, blue cheese, and champagne vinaigrette

Artisan baby greens in a cucumber knot with dried cranberries, goat cheese, candied spiced walnuts, and poppy seed dressing

Spinach greens with baked apples, fresh mozzarella cheese, candied pecans, and blush wine vinaigrette

### Entrée

#### **Short rib with port wine natural jus**

Served with whipped sweet potatoes and haricot verts with shallots

#### **Chicken Asiago (GF)**

Artichokes, black olive tapenade, Asiago cream served with roasted baby carrots and rice pilaf

### Dessert

Custom wedding cake included in the package.

Fresh-brewed coffee and tea selections

*This is a sampling of the many gourmet menu items The Morton Arboretum offers through our exclusive in-house caterer, Ginkgo Catering. To establish your event menu, contact our caterer at 630-719-2457. Prices and menu items are subject to change. Current applicable sales tax and a 21 percent service charge will be added to pricing.*



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