



JW MARRIOTT CHICAGO

2021 WEDDING MENUS

151 West Adams Street | Chicago, Illinois 60603

Tel. 312.660.8200 | jwmarriottchicago.com



A TIMELESS WEDDING IN A HISTORIC SETTING

Originally designed in 1914 by renowned architect Daniel Burnham, our luxurious landmark hotel is a premier wedding venue. The JW Marriott Chicago offers classic elegance and modern style, surrounded by the Windy City's finest dining, entertainment and cultural experiences.

BURNHAM BALLROOM

6,000 square feet
Seating for up to 250 guests with dance floor
29-foot ceiling
Painted glass domed ceiling
Hand-blown custom glass chandeliers
Adjoining Burnham Foyer

GRAND BALLROOM

8,000 square feet
Seating for 250 - 400 guests with dance floor
29-foot ceiling
Exquisite, over-sized glass chandeliers with crystal accents
Adjoining Grand Ballroom Foyer with stunning Italian marble



PACKAGE 1 – SIMPLE ELEGANCE

GENUINE FLAVOR

- Four Passed Hors d'oeuvres
- Sparkling Toast & JW Wine Service with Dinner
- Three Course Dining
- Level One Wedding Cake
- Coffee and Tea Service
- Menu Tasting, Up to Seven Guests

VISUALLY COMPELLING

- House Linen – Black or Taupe
- House Napkins – Black, White, or Ivory
- Gold Banquet Chairs
- Votive Candles & Mirrors
- Decorative Charger Plate with Menu Card
- Brown Parquet Dance Floor

EXTREME COMFORT (NIGHT OF WEDDING)

- Complimentary Luxury Suite for the Wedding Couple
- Two Parent Accommodations
- Three Complimentary Valet Parking Passes

FOUR HOURS – PREMIUM BAR SERVICE

Priced as Follows:

Vegetarian | \$153

Chicken | \$158

Fish | \$163

Short Rib | \$168

Filet | \$173

PACKAGE 2 – EXCEPTIONALLY REFINED

GENUINE FLAVOR

- Six Passed Hors d'oeuvres
- Signature Drink
- Sparkling Toast & JW Wine Service with Dinner
- Four Course Dining
- Level Two Wedding Cake
- Afterglow Station
- Coffee and Tea Service
- Delightful Departure
- Menu Tasting, Up to Seven Guests

VISUALLY COMPELLING

- Satin Lamour Linen in Your Selection of Color
- Satin Lamour Napkins in Your Selection of Color
- Chiavari Chairs – Gold or Silver
- Votive Candles & Mirrors
- Decorative Charger Plate with Menu Card
- Brown Parquet Dance Floor

EXTREME COMFORT (NIGHT OF WEDDING)

- Complimentary Luxury Suite for the Wedding Couple
- Two Parent Accommodations
- Three Complimentary Valet Parking Passes

FIVE HOURS – PREMIUM BAR SERVICE

Priced as Follows:

Vegetarian | \$190

Chicken | \$195

Fish | \$200

Short Rib | \$205

Filet | \$210



HORS D'OEUVRES

HOT

Roasted Portobello and Smoked Gouda Panini

Basil Pesto

Petit Feast of Tenderloin

Truffle Mashed Potatoes

Grilled Baby Lamb Chop

Lemon, Rosemary, Olive Oil

Peking Duck Spring Roll

Hoisin, Leeks

Surf and Turf Skewer

Shrimp, Rib Eye, Tarragon Aioli

Crispy Tempura Cauliflower

Spicy Apricot Gastrique

Italian Sausage and Bell Pepper Arancini

Basil Aioli

Jumbo Lump Crab Cake

Stone Ground Mustard Mayo

COLD

Campari Tomato and Mozzarella Bruschetta

Pesto, Balsamic Syrup

Chipotle Chicken on Crispy Tortillas

Tomato, Avocado Cream, Micro Cilantro

Tuna Tar Tar Cone

White Truffle, Avocado Cream, Black Sesame Cone

Baby Shrimp Ceviche Shooter

Fresno Chili, Cilantro, Citrus

Beef Tar Tar Bite

Egg, Crispy Capers, Pretzel Crostini

Steak House Bite

Tenderloin, Smoked Blue Cheese, Tomato, Fig Jam

Mini Avocado Toast

Toasted Brioche, Citrus Avocado, Egg, Heirloom

Tomatoes, Micro Arugula

Bloody Mary Shrimp Cocktail



APPETIZER, SOUP, AND SALAD

SOUPS

Italian Wedding Soup

Mini Meatballs, Parmesan, Spinach, Pasta

Butternut Squash Bisque

Toasted Pumpkin Seeds, Apple Salad

Maine Lobster Bisque

Sherry, Chives

Fire Roasted Tomato Soup

Mini Feta Grilled Cheese

SALAD

Baby Romaine Caesar

Crisp Croutons, Crispy Pancetta, Cured Tomatoes

Frisée and Arugula Salad

Parmigiano-Reggiano Cheese, Radish, Tomatoes,
Balsamic Vinaigrette

Tomato & Watermelon Salad

Organic Greens, Barrel Aged Feta, White Balsamic
Syrup

Baby Spinach Salad

Champagne Poached Pear, Candied Pecans, Goat
Cheese, Champagne Vinaigrette

APPETIZER

Jumbo Lump Crab Cake

Stone Ground Mustard Mayo

Short Rib Ravioli

Celery Root Puree, Baby Heirloom Carrots, Pearl
Onions

Local Burrata

Prosciutto, Sweet Pea Purée, Arugula, Shaved
Radish, Grilled Ciabatta

Mushroom Crostini

Truffle Cream Cheese, Ciabatta, Baby Arugula



BEEF

Balsamic Braised Short Rib

Whipped Celery Root, Baby Heirloom Carrots, Parsley Salad, Natural Reduction

Tenderloin of Beef

Smashed Marble Potatoes and Smoked Cheddar, Asparagus, Garlic Cured Tomato, Veal Glace

Pan Roasted Filet Mignon

Truffled Potato Puree, Toasted Brioche, Seasonal Mushrooms, French Green Beans, Madeira Sauce

Herb Crusted Filet

Potato Gratin, Seasonal Vegetables, Red Wine Sauce

Beef Enhancements

Blue Cheese Crust Additional \$8 per guest

Two Jumbo Shrimp Additional \$10 per guest

Crab Cake Additional \$10 per guest

CHICKEN

Wild Mushroom Chicken

Sage Brioche Dressing, Brocolini, Pan Jus

Roasted Breast of Chicken

Roasted Shallot Polenta Cake, Charred Baby Carrots, Fennel

Grilled Breast of Chicken

Warm Herb Cherry Tomato Salad, Charred Scallions, Diced Black Pepper Potatoes

Lemon Roasted Breast of Chicken

Grilled Artichokes, Asparagus, Herb Risotto Cake, Natural Jus



FISH

Seared Striped Bass

Seasonal Vegetables, Herb Smashed Fingerling Potatoes, Chervil Lobster Vinaigrette

Herb Roasted Sustainable Salmon

Toasted Pearl Pasta, Local Baby Spinach, Cured Tomato, Heirloom Baby Carrots, Lemon and Champagne Butter Sauce

Baked White Fish with Lemon and Chives

Asparagus and Truffle Risotto, Spinach, Tomatoes, Lobster Beurre Blanc

Herb Roasted Halibut

Quinoa, Baby Fennel, Baby Heirloom Tomato, Saffron Broth

VEGETARIAN

Herb Roasted Portobello Steak

Tri Color Quinoa, Mint, Feta, Black Olives

Oven Roasted Polenta Cake

Porcini and White Bean Ragout, Sautéed Baby Kale

Campanelle Pasta

Heirloom Cherry Tomatoes, Sweet Peas, Beluga Lentils, Extra Virgin Olive Oil



WEDDING CAKE

LEVEL ONE CAKE

- Three Tiers of Cake
- Buttercream Frosting
- Decorative Ribbon
- Cake Stand
- Customary Cake Design

LEVEL TWO CAKE

- Three Tiers of Cake
- Choice of Buttercream or Fondant
- Decorative Ribbon
- Cake Stand
- Customary Cake Design

CAKE FLAVORS

- Yellow Chiffon
- Chocolate Chiffon
- Red Velvet
- Funfetti
- Lemon
- Almond

CAKE FILLINGS

- Lemon Mousse
- Strawberry Mousse
- Raspberries and Cream
- Bittersweet Chocolate Mousse
- White Chocolate Mousse
- Cream Cheese Frosting
- Caramel Mousse
- Bailey's Mousse

FROSTING VARIETIES

- American Buttercream
- Italian Buttercream

Upgrade cake design from Level One to Level Two for \$150.

Additional tiers of cake can be provided for \$150 per tier.

DELIGHTFUL DEPARTURE

- Individual Bags of Garrett's Chicago Popcorn
- Monogrammed Wedding Cookies
- Dipped Krispie Treat with Matching Wedding Color Decoration

Included in Exceptionally Refined Package, and can be added to Simple Elegance Package for \$5 per guest.



BUILD YOUR OWN AFTERGLOW

Selection of 3 for \$18 or 5 for \$25

SAVORY

Individual Deep Dish Pizza

Four Cheese, Pepperoni, Sausage and Vegetable

JW Sliders

Caramelized Shallots, White Cheddar, Chipotle Mayo

Truffle Tater Tots

Parmesan, Garlic Aioli Dipping Sauce

Mini Italian Beef Sandwiches

Giardiniera, Sweet Peppers

Mini Hot Dogs

Mustard, Green Relish, Soft Poppy Seed Bun

Mini Chicken Taquitos

Guacamole, House Made Salsa, Sour Cream, Cheese

Buffalo Chicken Sliders

Blue Cheese Dressing, Shaved Celery

SWEET

Berghoff Root Beer Floats

Local Root Beer, Vanilla Bean Ice Cream Shooter

Cake Pops

Chocolate, Vanilla, or Red Velvet with Sprinkles

Chicago Style Garrett's Popcorn

Caramel & Cheddar

Milk & Cookies

Chocolate Chip Cookies, Skim & Lowfat Milk Shooters

Chicago Select Candy

M&Ms, Tootsie Rolls, Snickers, Lemon Heads, Gummi Peach Rings

Doughnut Bites, Choice of Two Flavors

Chocolate, Lemon Poppy Seed, Autumn Spice, Old Fashioned Vanilla Bean, Pistachio

Cookie Jar, Choice of Three Flavors

Chocolate Chip, Reverse Chocolate, Peanut Butter, Sugar, Oatmeal Raisin, Snickerdoodle

Chocolate Dipped

Strawberries, Pretzels, Krispie Treats



AFTERGLOW STATIONS

STREET TACO25

Cider Braised Beef

Smoked Paprika and Garlic Chicken

Fried Lake Michigan White Fish

Corn Tortillas, Flour Tortillas

Crumbled Queso Fresca, Homemade Guacamole, Salsa Verde, Chipotle Salsa, Crema,

Shredded Cabbage, Diced Onions, Cilantro, Lime Wedges

TORPEDO25

Grilled Burger, White Horseradish Cheddar Cheese

Braised Pork and Sweet Pickle Cuban Sandwiches

Goose Island Beer Battered Halibut

Spicy Buffalo Chicken with Blue Cheese and Celery

Basil, Hass Avocado, Smoked Tomato, Goat Cheese

GRILLED CHEESE25

Mini Truffle & Roasted Tenderloin

Smoked Bacon, Oven Dried Tomato, Aged Carr Valley Cheddar Cheese, Sour Dough Bread

Havarti Cheese, Smoked Chicken, Caraway Rye Bread

The Classic, Thick Cut Brioche, American Cheese



RECEPTION BEVERAGE

PREMIUM BAR

Tito's Handmade Vodka
Absolut 80 Vodka
Jack Daniels Whiskey
Canadian Club Whiskey
Maker's Mark Kentucky Bourbon
Dewar's White Label Scotch
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Don Julio Blanco
Courvoisier VS
JW Signature Wines
Domestic Beer
Michelob Ultra
Miller Lite
Samuel Adams Boston Lager
Imported Beer
Modelo Especial
Regional / Craft Beer
Brickstone
Revolution
Truly Hard Seltzer
Martini & Rossi Extra Dry Sweet Vermouth
Martini & Rossi Rosso Dry Vermouth
Hiram Walker Triple Sec

TOP SHELF BAR

Grey Goose Vodka
Knob Creek Kentucky Bourbon
Jack Daniel's Whiskey
Crown Royal Whiskey
Johnnie Walker Black Label 12 year Scotch
Bombay Sapphire Gin
Bacardi Superior Rum
Mount Gay Black Barrel Rum
Captain Morgan Original Spiced Rum
Patron Silver Tequila
Hennessy Privilege VSOP
JW Elite Wines
Domestic Beer
Michelob Ultra
Miller Lite
Samuel Adams Boston Lager
Imported Beer
Modelo Especial
Regional / Craft Beer
Brickstone
Revolution
Truly Hard Seltzer
Martini & Rossi Extra Dry Sweet Vermouth
Martini & Rossi Rosso Dry Vermouth
Hiram Walker Triple Sec



ENHANCEMENTS

FOOD AND BEVERAGE

Add Additional Passed Hors d'oeuvres for \$6 each

Add an Additional Starter Course (soup or salad) for \$6 per guest

Add a Sweets Table for an Additional \$18 per guest for three sweets or \$25 per guest for five sweets

Upgrade your Premium Beverage Package to our Top Shelf Beverage Package for an Additional \$12 per guest

Extend your Premium Beverage Package for an Additional \$10 per guest, per hour added

Extend your Top Shelf Beverage Package for an Additional \$12 per guest, per hour added

DÉCOR

Satin Lamour Linen and Napkins are available for \$7 per guest. Additional options for upgraded linen are also available. Please inquire with your Event Manager for more details.

Upgrade to Gold or Silver Chiavari Chairs for an Additional \$10 per guest

Upgrade to Crystal Chiavari Chairs for an Additional \$12 per guest



CEREMONY

Say “I do” in the perfect setting. Designated ceremony space will be offered at \$1,000. Rehearsal space, dressing rooms, wireless lavalier microphone for officiant, staging, and banquet chairs are included.

COAT CHECK

JW Marriott Chicago is pleased to offer an attended coat check at \$250 per attendant. One attendant per 100 guests is recommended.

RELAX

JW Marriott Chicago is pleased to offer reduced guestroom rates based on availability. Guestroom rates do not include breakfast, taxes or valet parking.

PARK

JW Marriott Chicago conveniently offers valet parking. Charges are per vehicle event or over-night, either posted to your master account or guests may pay their own. Self-parking accommodations are located adjacent.

MARRIOTT BONVOY

We make your getaway easy. You will receive two points for every dollar spent on hotel food, beverage, and guestrooms if you utilize ten or more during your stay. Maximum points are determined by member status.

WELCOME GIFTS

We are pleased to distribute non-name specific welcome letters to your guests, complimentary upon check-in. All gift bags do require in-room delivery and will be charged \$4 per room.

SPECIAL MENU REQUESTS

Vendor & Children’s meals are available for \$70.00 - \$80.00. Custom dietary needs are available upon request.

A la Carte Dining available for additional \$10 per guest, on the highest menu price.

VENDORS

All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require such vendor to provide hotel an indemnification agreement and proof of insurance.

PRICING

All menu pricing provided is prior to a taxable service charge (currently 25%) and current sales tax at time of event. Sales tax and service charge are subject to change. Menu pricing is subject to an annual increase.

ENHANCED LIGHTING

Uplighting and Personalized Monogram

Ryan Griffin

Director of Sales, Event Technologies

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