



MARRIOTT  
CHICAGO OAK BROOK



# EVENT MENUS

*meetings imagined*  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

# BREAKFAST

Price based on 1 hour of service

## **CONTINENTAL BREAKFAST | 21**

Orange, Grapefruit and Cranberry Juices

Seasonal Sliced Fresh Fruit - Rotational

Assorted Breakfast Pastries and Assorted Bagels with Cream Cheese

Fruit Preserves, Butter and Margarine

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee and Specialty Teas

## **HEALTHY START CONTINENTAL BREAKFAST | 24**

Orange Grapefruit and Cranberry Juices

Seasonal Sliced Fresh Fruit and Berries - Rotational

Whole Grain English Muffins and Low - Fat Muffins

Peanut Butter, Orange Marmalade and Fruit Preserves

Assorted Low-Fat Fruit Yogurts

Choice of One of the Following:

Hot Oatmeal, Brown Sugar, Raisins, Honey

Hard Boiled Eggs

Yogurt Parfaits with Housemade Granola

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee and Specialty Teas





# BREAKFAST BUFFETS

Buffets based on 1 hour of service

## **BREAKFAST BUFFET | 30**

Orange, Grapefruit, Cranberry Juices

Seasonal Selection of Sliced Fruit

Assorted Cold Cereals, Bananas, Raisins, 2%, Skim Milk

Scrambled Eggs

Bacon or Sausage Links

Breakfast Potatoes or Hash Browns

Assorted Breakfast Pastries

Assorted Bagels, Cream Cheese

Butter, Margarine, Jellies, Preserves

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas

### **Choice of One Hot Item for an Additional \$3 per person:**

Buttermilk Pancakes, Maple Syrup

Cinnamon Raisin Bread Pudding, Butter Rum Syrup

Thick Sliced French Toast, Maple Syrup

Hot Oatmeal, Brown Sugar, Raisins, Honey

\*Additional charge of \$150 for buffets under 25 people.





# BREAKFAST BUFFETS

Buffets based on 1 hour of service

## HEALTHY BREAKFAST BUFFET | 34

Orange, Grapefruit, Cranberry Juices

Seasonal Selection of Sliced Fruit

Hot Oatmeal, Brown Sugar, Bananas, Raisins, 2%, Skim Milk

Whole Wheat French Toast, Seasonal Berry Sauce

Scrambled Egg Beaters

Turkey Sausage Links, Chicken Sausage Links

Roasted Wild Mushroom, Spinach

Freshly Baked Low-Fat Muffins

Butter, Margarine, Fruit Preserves

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas

\*Additional charge of \$150 for buffets under 25 people.





# BREAKFAST BUFFETS

## BUFFET ENHANCEMENTS

Prices are per person and based on 1 hour of service

Smoked Salmon | 6

Lox, Bagels, Accompaniments | 8

Scrambled Eggs | 5

Turkey Sausage | 5

Bacon or Sausage | 5

Chicken Apple Sausage | 5

Individual Fruit Yogurt | 3

Oatmeal, Brown Sugar, Honey | 3

Tropical Fruit Parfait | 4

Sausage, Egg & Cheese Biscuit | 5

Bacon, Egg & Cheese Croissant | 5

Dry Cereals with Milk | 4

Omelet Station\*\* | 8

Diced Ham, Cheddar Cheese, Spinach, Green Pepper, Mushroom, Onion, Tomato, Asiago  
Cheese, Smoked Sausage

\*\*Attendant Required | 125



# BREAKFAST

## PLATED BREAKFAST

### ALL AMERICAN | 24

Scrambled Eggs, Choice of Bacon or Sausage, Breakfast Potatoes

### FRENCH TOAST | 25

Vanilla Scented Texas Toast, Bacon Maple Syrup

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas included with all meals.





# BREAKS

## DAY MEETING PACKAGE | 109

The Day Meeting Package is \$109 per person (exclusive of service fee and sales tax).

Prices are based on ½ hour service per break. Beverages and Coffee Service included.

### CONTINENTAL BREAKFAST

Orange, Grapefruit, Cranberry Juices

Seasonal Selection of Sliced Fruit

Variety of Freshly Baked Pastries and Assorted Bagels, Cream Cheese

Butter, Margarine, Fruit Preserves

Choice of Breakfast Sandwich, Oatmeal or Individual Quiche

### MID MORNING BREAK- Rotational

Chef's Choice of 2 Mid-Morning Snacks

Assorted Soft Drinks, Coffee, Decaf, Tea

### LUNCH

Chef's Choice of Lunch to include Assorted Soft Drinks

### MID AFTERNOON BREAK- Rotational

Chef's Choice of 2 Mid-Afternoon Snacks

Assorted Soft Drinks, Coffee

### AUDIO VISUAL

A/V Support Package

Screen, Audio/Visual Patch, Audio/Visual Cart, Flipchart

\*Wireless Internet may be added for \$15 per person to the Day Meeting Package Price



**CHICAGO MARRIOTT OAK BROOK**

1401 W 22<sup>ND</sup> Street Oak Brook, IL 60523 T. 630-573-8555

meetings *imagined*



# BREAKS

## EXECUTIVE SERVICE PACKAGE | 38

All Breaks include Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas, Assorted Soft Drinks. Prices are based on ½ hour service per break.

### PRE-MEETING

Orange, Grapefruit, Cranberry Juices  
Variety of Freshly Baked Pastries  
Seasonal Selection of Sliced Fruit  
Butter, Margarine, Fruit Preserves, Honey

### MID MORNING BREAK

Chef's Choice of (2) Mid Morning Snacks

### AFTERNOON BREAK

Chef's Choice of (2) Afternoon Snacks





# BREAKS

## SIGNATURE BREAKS

All Breaks include Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas, Assorted Soft Drinks. Prices are based on ½ hour service per break.

### **SUPERFOOD | 20**

Assorted KIND Bars

Naked Juices

Cereal Bars

Whole Fruit

### **Build Your Own Trail Mix | 17**

Yogurt Covered Raisins

Pretzels

Roasted Nuts

M&M's



# BREAKS

## SIGNATURE BREAKS

All Breaks include Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas, Assorted Soft Drinks. Prices are based on ½ hour service per break.

### FIESTA | 20

Corn Tortilla Chips

Queso Fundido

Guacamole

Sour Cream

Tomatillo Salsa

### IT'S ALL GREEK TO ME | 22

Garlic Hummus, Tzatziki Sauce

Celery, Carrots, Cucumber Sticks

Pita Bread, Lavosh

### MOVIE TIME | 20

Assorted Chocolate Bars, M&M's

Individual Bags of Fresh Popcorn

Cracker Jacks

Soft Pretzel Sticks, Cheese Sauce





# BREAKS

## A LA CARTE

### PER GALLON

Coffee, Decaffeinated Coffee | 75

Assortment of Teas | 75

Fruit Punch or Lemonade | 45

Iced Tea | 45

### PER CARAFE

Orange, Grapefruit, Tomato or Cranberry Juice | 60

### PER PERSON

Coffee, Decaffeinated Coffee, Tea (1 Hour of Service) | 7 All

Day Beverage Package | 22

Coffee, Decaffeinated Coffee, Tea, Soft Drinks, Bottled Water

Selection of Seasonal Sliced Fruit | 12

Assorted Domestic Cheese Display | 15

Toaster Station to include Assorted Bagels | 5

With Two Selections of Cream Cheese, Assorted Jams

### INDIVIDUAL

Assorted Soft Drinks | 4

Specialty Craft Soft Drinks | 5

Sparkling Water | 5

Assorted Bottled Juices | 5

Mountain Dew Kick Start | 6

Bottled Iced Teas | 5

Milk (Whole, 2 %, Skim, Chocolate | 3



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# BREAKS

## A LA CARTE

### PER DOZEN

Apple Turnovers | 42  
Assorted Breakfast Breads | 42  
Assorted Biscotti | 42  
Warm Cinnamon Buns | 42  
Cake Pops | 42  
Danish, Pastries, Muffins | 36  
Gluten Free Muffins | 36  
Assorted Coffee House Doughnuts | 36  
Assorted Croissants | 36  
Assorted Fruit Kabobs, Yogurt Dip | 48 Hard  
Boiled Eggs | 24  
Assorted Freshly Baked Cookies | 36  
Freshly Baked Brownies | 36  
Housemade Granola Bars | 36  
Oatmeal Nut Raisin and Chocolate Chunk Bars | 36  
Hot Pretzels, Grain Mustard, Cheese Sauce | 42  
Assorted Seasonal Scones | 42  
Selection of Miniature Desserts | 48  
Peanut Butter and Jelly Bars | 36  
Mini Cupcakes | 36  
Assorted Tea Sandwiches | 48\*\*

\*\*Minimum of 2 dozen ordered





# BREAKS

## A LA CARTE

### INDIVIDUAL

Assorted Cold Cereals | 3

Assorted Candy Bars | 3

Individual Plain, Fruit Yogurts | 3

Seasonal Whole Fruit | 3

Individual Bags of Pretzels, Popcorn and Chips | 3

Individual Bags of Gourmet Popcorn | 5

Energy Bars, Granola Bars, Protein Bars | 5


Trail Mix | 4

Gourmet Mixed Nuts by the Pound | 24

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# LUNCH BUFFETS

## TUSCANY | 42

White Bean Tuscan Soup with Fresh Kale

Chicago Local Farms Fresh Mozzarella Cheese and Tomato Salad with Basil & Balsamic,  
Romaine Leaves, Parmesan Cheese, House made Garlic Croutons, Caesar Dressing

Arctic Char Filet, Citrus Cream Sauce

Grilled Chicken Breast, Artichokes, Tomato Ragout

Chef's Choice of Seasonal Vegetable

Ricotta Ravioli, Basil Pesto Sauce, Fresh Parsley Crumbs

Tiramisu Shooters

Espresso Chocolate Cake

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas Assorted  
Soft Drinks

\*Additional charge of \$150 for buffets under 25 people.





# LUNCH BUFFETS

## WINDY CITY | 40

Soup du Jour

Local Bakery Artesian, Italian Bread Basket

Salad Bar

Iceberg, Mixed Greens, Blue Cheese, Onions, Carrots, Croutons, Diced Salami, Roasted Peppers, Pepperoncini, Choice of the In House Dressing or Italian Dressing

Authentic Chicago Style Pizza (pick 2)

Pepperoni  
Meat Lovers  
Vegetarian  
Four Cheese

Build Your Own Local Flavors Sandwich

Au jus Roasted Grass Fed Eye of Round Beef  
Grilled Italian Sausage with Peppers, Onions, Marinara Sauce  
Hoagie Rolls, Italian Breads

Eli's Fruit Cheese Cakes

Assorted Cookies

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas Assorted  
Soft Drinks

\*Additional charge of \$150 for buffets under 25 people.





# LUNCH BUFFETS

## LUZ DEL FUEGO | 40

Hand Crafted Chicken Tortilla Soup topped with Tortilla Strips

Nogales Style Chopped Salad

Romaine, Queso Fresco, Tomato, Black Beans, Roasted Corn, Cilantro Lime Vinaigrette

Chicken Fajitas

Spicy Carne Asada with Ancho Chile Sauce

Roasted Corn and Tomato Spanish Rice

Borracho Beans

Fresh Flour Tortillas

Tres Leches Cake

Caramel Flan

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas Assorted

Soft Drinks

\*Additional charge of \$150 for buffets under 25 people.





# LUNCH BUFFETS

## AMERICAN COMFORT FOOD | 44

Old Fashioned Cream of Chicken Soup

Artisan Bakery Bread Basket

Baby Spinach Salad, Bacon, Eggs, Tomatoes, Goat Cheese with Balsamic Classic

Albacore Tuna Salad

Kentucky Style Fried Chicken, Honey Sauce

Sliced Cedar Smoked Beef Brisket with Housemade BBQ Sauce

Baked Macaroni, Aged Cheddar Cheese

Chef's Choice of Seasonal Vegetable

Chocolate Mousse Pie

Blueberry Cheesecake

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee and Specialty Teas

Assorted Soft Drinks

\*Additional charge of \$150 for buffets under 25 people.





# LUNCH BUFFETS

## ASIAN OLD TOWN | 40

Chinese Chopped Salad

Napa Cabbage, Red Peppers, Bean Sprouts, Red Chili, Fried Noodles, Green Onions, Sesame Seeds, Peanut Dressing

Green Papaya Salad

Papaya Cubes, Shrimp, Green Beans, Peanuts & Bean Sprouts

Steamed Rice

General Tso's Orange Chicken

Kung Pao Beef, Broccoli Vegetable

Stir Fry

Green Tea Crème Brûlée

Fortune Cookies

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas Assorted

Soft Drinks

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# LUNCH BUFFETS

## BISTRO | 40

Soup du Jour

Chef's Daily Selection of Fresh Greens and Pasta or Potato Salad

Housemade Potato Chips with Onion Dip Sauce

### Hand Crafted Sandwiches (Pick 3)

Roasted Turkey Breast, Cranberry Mayonnaise, Lettuce, Tomato, Pretzel Bun

Classic Turkey BLT Light Mayonnaise, Lettuce, Tomato, Bacon, 12 Grain Bread

Shaved Roast Beef, Horseradish Cream, Onion, Cheddar Cheese, Ciabatta Roll

Italian Sub Pesto Mayonnaise, Salami, Provolone, Lettuce, Tomatoes, Ciabatta Roll

Chicken Caesar Wrap on Flour Tortilla

Grilled Chicken Breast, Harissa Mayonnaise, Pepper Jack Cheese, Lettuce, Tomato, Sesame Bun

Gyros Pockets with Gyro Meat, Tzatziki Sauce, Cucumbers, Pita Bread

Veggie Wrap Mushroom, Spinach, Roasted Red Peppers, Pesto Mayonnaise, Wheat Tortilla Wrap

Vegetarian Caprese Sandwich Tomatoes, Basil, Fresh Mozzarella, Wheat Bun

### \*\*Substitute Warm Paninis | 6pp (upcharge)

Roast Beef with Caramelized Onions, White Cheddar

Turkey with Spinach, Gruyere

Wild Mushroom with Roasted Peppers, Boursin Cheese

Fruit Salad

Chef's Own Biscotti

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas Assorted

Soft Drinks

\*Additional charge of \$150 for buffets under 15 people.





# LUNCH

## BOXED LUNCH | 34

\*Maximum of Three Choices\*

Turkey Breast, Tomato, Butter Lettuce, Havarti, Kaiser Bun

Honey Roasted Ham, Tomato, Butter Lettuce, Swiss Cheese, Pretzel Bun

Vegetarian Portabella Mushroom, Roasted Peppers, Arugula, Hummus, Brioche Bun

Roast Beef Caramelized Onions, Aged Cheddar, Ciabatta Bun

Grilled Chicken Caesar Wrap

### All Boxed Lunches Include

Bottled Water or Soft Drink

Potato Chips

Whole Fruit

Brownie or Cookie

\*Additional charge of \$150 for buffets under 25 people.





# LUNCH

## PLATED LUNCH

### SOUP

Beef & Barley

Chicken & Noodle

Garden Basket Vegetable

Oven Roasted Tomato Basil

White Bean Tuscan

### SALAD

Local Farm Green Leafs, Dried Cranberries, Candied Walnuts, Goat Cheese, Balsamic Vinaigrette

Romaine Hearts, Housemade Croutons, Parmesan Romano Cheese, Caesar Dressing Lettuce

Wedge with Chopped Smokey Bacon, Cherry Tomatoes, Boiled Egg, Blue Cheese Dressing

### ENTRÉE

Grilled Salmon, Tomato Relish | 36

Pan Seared Chicken Breast | 33

Smoked Brisket Slices, BBQ Sauce | 38 Grilled

Skirt Steak, Mushroom Sauce | 38

Marinated Pork Loin, Chipotle Demi Sauce | 37

All entrees include Soup or Salad, Chef's choice of Starch and Seasonal Vegetable

### DESSERT

Chocolate Mousse

Carrot Cake

Classic Mini Cheese Cakes

White Chocolate Bailey's & Fudge Cake

Apple Pie Cake

Sliced Fruit

Orange Panna Cotta

Chocolate Cake

Fruit Tarte





# DINNER

## PLATED DINNER STARTERS

### SOUP

Beef, Barley

Hand Crafted Chicken Noodle

Basket Vegetable Minestrone

Roasted Tomato Basil

Tuscan White Bean, Fresh Kale

### Upgraded Soup Options (upcharge)

Lobster Bisque | 6

New England Clam Chowder | 4

Wild Mushroom Bisque | 4

### SALAD

Romaine Leaves, Housemade Croutons Parmesan Cheese, Caesar Dressing

Local Farm Greens, Raisins, Candied Walnuts, Goat Cheese

Field Farm Greens, Cherry Tomatoes, Cucumber, Feta Cheese Crumbles Baby

Spinach, Chopped Smoked Bacon, Red Peppers, Sunflower Seeds

### APPETIZERS (ADDITIONAL COURSE WITH PLATED DINNER)

Oven Baked Lobster Mac & Cheese | 7

Mushroom Ravioli | 7

Asian Shrimp Salad | 7





# DINNER

## PLATED DINNER ENTRÉE OPTIONS THREE COURSES

### BEEF

Grilled Beef Tenderloin, Pan Seared Demi Sauce | 60

Roasted Top Sirloin Beef, Mushroom Sauce | 54

Grilled Beef Striploin, Madeira Sauce | 56

### FISH

Pan Seared Salmon filet, Tomato Confit and Saffron Cream Sauce | 51

Herb Encrusted Halibut | 53

### CHICKEN

Grilled Local Farm Chicken Breast | 48

Stuffed Mushroom Chicken Breast | 52

Pan Seared Chicken Breast with Mushroom Gravy | 48

### DUO

Grilled Beef Tenderloin and Shrimp with Veal Reduction | 64

Center Cut Filet and Halibut on Mushroom Ragout and Citrus Beurre Blanc | 62

All entrees include Soup or Salad, Chef's choice of Starch, Seasonal Vegetable



# DINNER

## PLATED DINNER DESSERT SELECTIONS

### TRADITIONAL DESSERTS

Carrot Cake, Bourbon Raisin Sauce  
Chocolate Beer Caramel Mousse Cake  
Dreamsicle Dome  
Mocha Mousse Torte  
Vanilla Bean Cheesecake

### GLUTEN FREE DESSERTS

Flourless Chocolate Cake  
Exotic Mousse Cake

### DESSERT TRIO

Fruit Tart, Chocolate Mousse Cake, Vanilla Bean Cheesecake





# DINNER

## DINNER BUFFET – BUILD YOUR OWN

2 Salads, 2 Starches, Seasonal Vegetables, 2 Entrées, 2 Desserts | 60

3 Salads, 3 Starches, Seasonal Vegetables, 3 Entrées, 3 Desserts | 67

### SALAD

Caesar Salad  
Caprese Salad  
Cucumber Salad  
Roasted Corn, Black Bean Salad

Roasted Vegetables, Pasta  
Salad Butternut Squash, Arugula  
Farm Greens, Garden Chopped Salad  
Red Potato, Bacon Salad

### STARCH

Mashed Yukon Potato  
Mascarpone Polenta  
Stir Fried Rice  
Cranberry Rice Pilaf  
Garlic Mashed Potatoes

Sweet Potato Mash  
Saffron Rice  
Herbed Potato Wedges  
Toasted Fingerling Potatoes  
Baked Macaroni, Cheddar Cheese

### ENTRÉE

Pan Seared Salmon, Old Bay Cream Sauce  
Seared Chicken Breast, Mushroom Sauce  
Smoked Brisket, BBQ Sauce  
Braised Short Ribs, Demi Sauce  
Roasted Pork Loin, Tomato Relish, Mustard Sauce  
Grilled Chicken Breast, Tomato Ragu, Olives  
Sliced Turkey Breast, Brown Turkey Gravy  
Kentucky Style Fried Chicken  
Sliced Flat Iron Steak, Bourbon Demi  
White Fish

### DESSERT

Chocolate Mousse  
Carrot Cake  
Classic Cheesecakes  
White Chocolate Bailey's Fudge Cake  
Apple Pie Cake

Sliced Fruit  
Orange Panna Cotta  
Chocolate Cake  
Fruit Tart

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meetings imagined



# RECEPTION

## PRESENTATIONS

### **ANTIPASTO DISPLAY | 15**

Roasted Vegetables, Marinated Artichokes, Smoked Cheeses, Grilled Breads

### **FARMER'S MARKET VEGETABLES | 12**

Choice of Two Dips: Ranch, Blue Cheese, Thousand Island or Creamy Dill

### **SELECTION OF SLICED FRESH FRUIT | 14**

Selection of Seasonal Sliced Fruit, Fresh Berries

### **ARTISAN CHEESE DISPLAY | 15**

With Lavosh, Crostini

### **CHIPS AND DIP | 10**

Housemade Potato Chips, Fresh Tortilla Chips, French Onion Dip, Chipotle Cheddar Bean Dip, Spinach Artichoke Dip, Pico de Gallo, Guacamole

### **SELECTION OF SUSHI | MARKET PRICE**

Wasabi, Soy Sauce, Pickled Ginger, Edamame

All Pricing is per Person

\* Based on Three Pieces per Person





# RECEPTION

## HORS D'OEUVRES

\$5 Per Piece | 25 Piece Minimum

### CHILLED

Fresh Basil, Heirloom Tomato Bruschetta

Mediterranean Antipasto Skewers

Smoked Salmon Mousse Savory Cone

Brie Cheese, Apples, Apricot Chutney on a Sourdough Crostini

Citrus Poached Shrimp, Cocktail Sauce

### HOT

Mini Vegetable Spring Rolls

Chicken Satay Yakatori Style

Twelve-Hour Braised Short Rib Grilled Cheese

Mini Chicago Style Hotdogs

Brie and Pear Beggar's Purse

Bacon Wrapped Scallops

Crab Cakes, Creole Remoulade



# RECEPTION

## CARVED ITEMS

Herb Crusted Striploin, Horseradish Cream, Roasted Garlic Aioli, Brioche Rolls | 25

Roasted Turkey Breast, Honey Mustard, Cranberry Mayonnaise, Potato Rolls | 18

Cedar Plank Salmon, Lemon Pepper, Creamy Dill Sauce, Fresh Fruit Salsa | 22

All pricing is per person. All Carved items require a carver at \$125 per attendant. One attendant required per 100 guests.





# RECEPTION

## STATIONS

All Prices are Per Person

### FLATBREAD STATION | 22\* (Attendant Optional)

Tomato, Mozzarella, Basil

Barbecued Chicken, Onions, Goat Cheese

Local Italian Sausage, Pepperoni

### PASTA STATION | 24\*

Selection of Two Pastas Prepared to Order

Rigatoni, Potato Gnocchi, Penne

Choice of Two Sauces

Marinara, Pesto Crème, Bolognese, Alfredo

Italian Sausage

Grilled Chicken

Mushroom

Green Pepper

Onion

Spinach

Freshly Grated Reggiano

Italian Breads

\*Attendant Required | 125



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# RECEPTION

## STATIONS

All Prices are Per Person

### RISOTTO STATION | 28\*

Risotto with Choice Meat or Vegetarian Made to Order

Chicken Breast

Italian Parsley

Peas

Parmesan Cheese

Spinach

Sun-dried Tomatoes

Saffron Broth

### STREET TACOS STATION | 24\*

Backyard Barbecued Carne Asada, Spicy Chicken, Corona Battered Whitefish

Flour Tortillas

Queso Fresco, Onions

Guacamole, Pico de Gallo, Salsa and Hot Sauces

\*Attendant Required | 125





# RECEPTION

## STATIONS

All Prices are Per Person

### **SALAD | 12\* (Attendant Optional)**

Romaine Lettuce, Field Greens  
Asiago, Cheddar, Blue Cheese  
Tomatoes, Cucumbers Croutons  
Ranch, Herb Vinaigrette, Caesar Dressings

### **SLIDERS | 24**

Angus Beef Burgers, Mini Sesame Bun  
Smoked Pork Belly & Sriracha Aioli, Brioche Bun  
Spicy Buffalo Chicken, Blue Cheese, Potato Bun

### **TASTE OF CHICAGO | 20**

Mini Hot Dogs, Condiments  
Italian Beef Bite Size Sandwiches  
Individual Deep Dish Cheese Pizza  
Malt Vinegar French Fries, Parsley

\*Attendant Required | 125



# RECEPTION

## DESSERT STATIONS

All Prices are Per Person

### RETRO | 12

Mini Lemon Meringue Pies

Oatmeal Cream Pies

Mocha Mousse Tartlet, Toffee Crunch

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas

### FRENCH | 12

Mini Éclair, Cream Puffs

Macaroons

Chocolate Pots de Crème

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Specialty Teas

\*Based on 3 Pieces per Person





# BEVERAGE

## BEVERAGE SERVICE

### PREMIUM WELL

Grey Goose  
Bombay Sapphire  
Bacardi Superior Rum  
Jack Daniel's  
Knob Creek  
Crown Royal  
Johnnie Walker Black Label Scotch  
Patron Silver  
Hennessy Privilege VSOP

### CALL BRANDS

Absolut Vodka  
Tanqueray Gin  
Captain Morgan Original Spiced Rum  
Bacardi Superior Rum  
Jack Daniel's  
Maker's Mark Bourbon  
Canadian Club Whiskey  
Dewars White label Scotch  
Don Julio Blanco Tequila  
Courvoisier VS

### IMPORTED PREMIUM

Corona  
Heineken

### DOMESTIC PREMIUM

Michelob Ultra  
O'Douls (Non-Alcoholic)

### DOMESTIC LIGHT

Bud Light  
Miller Light

### CRAFT

Sam Adams Boston Lager

### REGIONAL CRAFT

Two Brothers Domaine DuPage

125 bartender fee up to four hours will apply to all banquet bar functions

The Oak Brook Marriott is committed to a policy of providing legal, proper and responsible hospitality. The hotel requires that all beverages be dispensed only by hotel staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. Oak Brook Marriott is responsible for the administration of the regulations. Due to the administration of these regulations, liquor purchased from an outside vendor may not be brought into the hotel for consumption during an event.



# BEVERAGE

## CONSUMPTION BARS

### PREMIUM

Liquor per Drink | 9  
House Wine by the Glass | 7  
Premium Bottled Beer | 8  
Regional Craft Beer | 8  
Domestic Bottled Beer | 7  
Soft Drink by the Glass | 4  
Juice | 5  
Bottled Water | 5

### CALL

Liquor per Drink | 8  
House Wine by the Glass | 7  
Premium Bottled Beer | 8  
Regional Craft Beer | 8  
Domestic Bottled Beer | 7  
Soft Drink by the Glass | 4  
Juice | 5  
Bottled Water | 5

\$125 Bartender fee up to four hours will apply to all banquet bar functions.

#### \*Liquor Laws and Regulations

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# BEVERAGE

## PACKAGE BARS

All Prices and Per Person

### PREMIUM

One Hour | 20

Two Hours | 26

Three Hours | 30

Four Hours | 34

### CALL

One Hour | 18

Two Hours | 24

Three Hours | 28

Four Hours | 32

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# BEVERAGE

## CASH BAR

Premium Liquor per Drink | 10

Call Liquor per Drink | 9

House Wine by the Glass | 9

Premium Bottled Beer | 9

Regional Craft Beer | 9

Domestic Bottled Beer | 8

Soft Drink | 5

Juice | 5

Bottled Water | 5

## CASH BEVERAGE SERVICE

\$125 bartender fee up to four hours will apply to all banquet bar functions

\$125 cashier fee up to four hours will apply to all cash bar

All cash bar pricing is inclusive of service charge and sales tax.

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# BEVERAGE

## WINE SELECTION

### BLUSH

Magnolia Grove by Chateau St. Jean, Rose, California | 46

### WHITE

Magnolia Grove by Chateau St. Jean, Pinot Grigio,  
California | 46

Magnolia Grove by Chateau St. Jean, Chardonnay, California | 46

Dashwood, Sauvignon Blanc, Marlborough, New Zealand | 32

Chateau Ste. Michelle Riesling, Columbia Valley, Washington | 35

Chateau St. Jean, Chardonnay, California | 40

Brancott Sauvignon Blanc, Marlborough, New Zealand | 40

Cakebread Cellars Chardonnay, California | 72

### RED

Line 39, Pinot Noir, California | 36

Avalon Cabernet, California | 38

Alamos Malbec, Argentina, South America | 41

Alamos Malbec, Argentina, South America | 42

Magnolia Grove by Chateau St. Jean, Merlot, California | 46

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | 46

The Prisoner, Zinfandel Blend, California | 64

Jordan, Cabernet Sauvignon, California | 92

### SPARKLING

Domaine Ste. Michelle, Brut, Washington | 36

La Marca, Extra Dry Prosecco, Veneto Italy | 35

Mumm Napa Brut Prestige | 50

Moet & Chandon Imperial | 90

Veuve Clicquot Yellow Label | 165

Dom Perignon | 254



# AUDIOVISUAL SERVICES



MARRIOTT  
CHICAGO MARRIOTT OAK BROOK

At PSAV®, we blend creativity and innovative technology for an inspiring experience. Our highly trained professionals are passionate about delivering exceptional experiences to help you tell your story. With a focus on every aspect of your event, from planning to execution, we'll bring your vision to life.

## POPULAR PACKAGES

### Meeting Room Projector Package - \$680

- AV cable lot
- LCD projector
- Projection stand
- Tripod screen

### Podium Microphone Package - \$280

- Podium microphone
- Meeting room house sound
- 4-channel mixer

### Projector Support Package - \$200

- AV cable lot
- Projection stand
- Tripod screen

### Post-it® Flip Chart Package - \$96

- Flip chart easel
- Post-it flip chart pad
- Markers

### Flip Chart Package - \$76

- Flip chart easel
- Flip chart pad
- Markers

## STANDARD LABOR RATES\*

- Setup/Strike \$110/hr
- Event Operation \$135/hr

\*Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation. All PSAV solutions may be subject to our property's administrative fee. Above prices do not reflect labor charges, which may apply. All rates are subject to applicable sales tax.

To learn about our creative and production services, please contact your PSAV representative.

**Ryan Karabaic**

**Director, Event Technology - PSAV®**

■ office: 630.368.0596

[www.psav.com](http://www.psav.com)

## SMALL MEETING

- Conference speaker phone \$180
- Laptop computer \$250

## AUDIO

- Powered speaker \$120
- Catchbox throwable microphone \$395
- Presidential microphone \$90
- Wired microphone \$70
- Wireless microphone \$220
- Podium \$50
- 4-channel mixer \$75
- 12-channel mixer \$155

## LIGHTING

- LED wash light \$95
- 6 up-lights \$900
- 10 up-lights \$1,280

## SCENIC

- 10' Décor drapery \$155
- 20 Scenic Panels (sTILeR) \$660

## VIDEO

- 46" LCD monitor \$525
- 8' tripod screen \$95
- Fast-Fold® screens
  - 6' x 8' \$250
  - 7'6" x 10' \$295
  - 9' x 12' \$335
  - 10'6" x 14' \$385
  - 6' x 10'5" \$380
  - 7'6" x 13'4" \$430
  - 9' x 16' \$475
  - 10'6" x 18'8" \$625

## INTERNET AND NETWORK SERVICES

- Simple internet per user \$20
- Superior internet per user \$30





# GENERAL INFORMATION

## INFORMATION

### GENERAL INFORMATION

Our printed menus are for general reference. Our event planning staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your event manager.

### SMOKING POLICY

The Chicago Marriott Oak Brook is a smoke free environment. This includes all guest rooms, meeting rooms, public areas, pool, and restaurant.

### FOOD AND BEVERAGE

All food and beverage must be purchased through the Chicago Marriott Oak Brook and served only by the hotel staff. This policy ensures the safety of all our guests and complies with local health regulations.

In functions areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgement appears intoxicated.

### GUARANTEE

Guarantees are required for all food and beverage events. Final attendance must be confirmed three business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees will be accepted up to twenty-four hours prior to the event, subject to product availability. We will prepare food for 3% over the guarantee and set seating for 3% over the guarantee.

### MEETING SPACE

The hotel reserves the right to change room locations specified on your contract should your attendance change or as deemed necessary by the hotel.

### EVENT TECHNOLOGY

A complete line of audio visual equipment is available through our in-house audio visual company, Marriott Visual Presentations. Your event manager can arrange equipment suited to your needs. Prices and quotes are available upon request.



### CHICAGO MARRIOTT OAK BROOK

1401 W 22<sup>ND</sup> Street Oak Brook, IL 60523 T. 630-573-8555

meetings imagined



# GENERAL INFORMATION

## INFORMATION cont.

### ELECTRICAL CHARGES

Electrical needs, exceeding existing 120 volt/20 amp all plug service must be arranged in advance and will be charged accordingly. Additionally, installation/labor charges and rental of necessary equipment will be assessed. All equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your event manager.

### SERVICE CHARGE AND SALES TAX

A 25% service charge and current state sales tax will be added to all food, beverage, and audio visual charges. Meeting room rental is subject to a 25% service charge and current state sales tax.

### SIGNAGE

All signage placed in the public areas of the hotel must be professionally designed. Hand written signs are not permitted and will be removed if used.

### SECURITY

The hotel reserves the right to require additional security for certain events. Payment for additional security will be the responsibility of the event host. Additional security can be arranged through your event manager.

### PARKING

Parking is complimentary.

### SHIPPING

The hotel will not accept packages more than three days prior to your event date and notification of deliveries must be in writing. Please address your packages as follows: company/event name, event dates, event manager, number of boxes in shipment. The hotel address is 1401 West 22nd Street, Oak Brook, Illinois, 60523. Hotel charges are \$5 per box and \$75 per pallet.

### PAYMENT

Terms for payment will be established in your confirmation agreement. Advance deposits and/or payment in full may be required. Payment by personal check must be received 72 business hours prior to your event. The hotel accepts all major credit cards. The hotel does not accept "payment upon conclusion" as a form of payment unless direct billing privileges have been established in advance through our accounting department. Your sales manager will be delighted to provide you with further information on establishing credit.

