CEREMONY AND RECEPTION SITES

The Morton Arboretum

JUNE–OCTOBER VENUE RATES

VENUES AND CEREMONY LOCATIONS

Visitor Center (East Side)
- Ginkgo Room
  (includes Ginkgo Terrace) $4,500 $9,000 n/a $2,500
- *Hedge Garden $1,000 $1,000 n/a $1,000
- White Pine Pavilion $2,500 $5,000 n/a $2,000
- *Meadow Lake Point $1,000 $1,000 n/a $1,000
- Sycamore Room
  (includes Sycamore Terrace) $1,000 $2,000 $600 $600

Thornhill Education Center (West Side)
- Founder’s Room n/a n/a n/a $800
- Arbor Room (includes The Morton Terrace) n/a n/a n/a $1,200
- Arbor Room and Founder’s Room $2,500 $5,000 $2,000 $2,000
- *Fragrance Garden $500 $500 $500 $500

*Hedge Garden site available only in conjunction with Ginkgo Room wedding receptions
*Meadow Lake Point site available only in conjunction with White Pine Pavilion wedding receptions
*Fragrance Garden available for ceremony-only location

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

NOVEMBER–MAY VENUE RATES

Visitor Center (East Side)
- Ginkgo Room $2,500 $5,000 n/a $2,000
- Sycamore Room $750 $1,500 $500 $500
- White Pine Pavilion* $1,500 $3,000 $1,500 $1,500

Thornhill Education Center (West Side)
- Founder’s Room n/a n/a n/a $600
- Arbor Room (includes The Morton Terrace) n/a n/a $900 $900
- Arbor Room and Founder’s Room $1,500 $3,000 $1,500 $1,500

*Seasonal offering available May–October

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 January 2019.
Hedge Garden — East Side
Say “I do” in the beautifully manicured Hedge Garden. This formal garden is situated on three terraces and is framed with elegant, sheared hedges and a backdrop of four striking white pillars that soar 20 feet high. This ceremony option can be perfectly paired with a Ginkgo Room reception.

Meadow Lake Point — 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 our White Pine Pavilion reception venue.

Fragrance Garden — West Side
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 and cocktail receptions.

White Pine Pavilion — East Side
Seats 175
The 4,000-square-foot white tent, set on a spacious green vista, overlooks the majestic Conifer Collection and is just steps away from the historic Hedge Collection.

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.

* For ceremony-only events, indoor backup space is not offered.
**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
- Four-course dinner including a plated salad with artisan bread service, intermezzo, 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**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beet and Goat Cheese Crostini (V)</td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Arugula, balsamic truffle vinaigrette</td>
<td></td>
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<tr>
<td>Bacon-Wrapped Date (GF)</td>
<td>$3.50 per piece</td>
</tr>
<tr>
<td>Mint mojito glaze</td>
<td></td>
</tr>
<tr>
<td>Mini Lump Crab Cake</td>
<td>$3.75 per piece</td>
</tr>
<tr>
<td>Spicy avocado mousse</td>
<td></td>
</tr>
<tr>
<td>Arancini on Mini-Fork (V)</td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Parmesan and panko-crusted risotto, tomato garlic sauce</td>
<td></td>
</tr>
<tr>
<td>Barbecue Shrimp and Cheddar Grits</td>
<td>$4 per piece</td>
</tr>
<tr>
<td>Barbecue sauce and cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>Chipotle Chicken Bites</td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Cilantro, avocado mousse, radish</td>
<td></td>
</tr>
<tr>
<td>Mini BLT Bites</td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Bacon, lettuce, mayonnaise, tomato</td>
<td></td>
</tr>
<tr>
<td>Blackberry Beef Tenderloin</td>
<td>$4 per piece</td>
</tr>
<tr>
<td>Blackberry stout glaze, arugula, caramelized onion, crostini</td>
<td></td>
</tr>
<tr>
<td>Tequila Lime Shrimp (GF)</td>
<td>$4 per piece</td>
</tr>
<tr>
<td>Bacon, tomatoes, cilantro, tequila lime butter sauce</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>$3.75 per piece</td>
</tr>
<tr>
<td>Dill, cream cheese mousse, pumpernickel crisp</td>
<td></td>
</tr>
<tr>
<td>Caprese Skewer (V) (CN) (GF)</td>
<td>$3.50 per piece</td>
</tr>
<tr>
<td>Cherry tomatoes, fresh mozzarella, basil, pesto sauce</td>
<td></td>
</tr>
<tr>
<td>Boursin Cheese–Stuffed Mushroom (V)</td>
<td>$3.50 per piece</td>
</tr>
<tr>
<td>Horseradish crème, sriracha</td>
<td></td>
</tr>
<tr>
<td>Kalbi Beef (GF)</td>
<td>$3.75 per piece</td>
</tr>
<tr>
<td>Korean barbecue sauce</td>
<td></td>
</tr>
</tbody>
</table>

**APPETIZER STATIONS**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pear with Baked Brie (V) (CN)</td>
<td>$4 per piece</td>
</tr>
<tr>
<td>Walnut compote, rosemary and raisin crisp</td>
<td></td>
</tr>
<tr>
<td>Mini Potato Croquettes (V)</td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Truffle aioli, chives</td>
<td></td>
</tr>
<tr>
<td>Bourbon Barbecue Meatballs</td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Whiskey Acres bourbon sauce</td>
<td></td>
</tr>
</tbody>
</table>

**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.
Chicken Asiago (GF) 
Artichokes, black olive tapenade, asiago cream 
$96 per guest

Chicken Saltimbocca (GF) 
Provolone, prosciutto, sage cream sauce 
$99 per guest

Stuffed Chicken Florentine (GF) 
Goat cheese, sun-dried tomatoes, spinach, natural jus 
$99 per guest

Filet Mignon (GF) 
Roasted shallots, natural jus 
$108 per guest

Short Rib (GF) 
Port wine natural jus 
$102 per guest

Pan-Roasted Salmon (GF) 
Citrus chive cream sauce 
$101 per guest

Seared Sea Scallops (GF) 
Herb butter sauce 
$110 per guest

Seasonal Vegetable Napoleon (VG) (GF) 
Roasted red pepper coulis, wild rice 
$96 per guest

House-Made Gnudi (V) 
Sautéed shiitake mushrooms, sun-dried tomatoes, spinach, sage béchamel 
$96 per guest

Risotto-Stuffed Mushroom (V) (GF) 
Sautéed spinach, sun-dried tomatoes, Parmesan cheese 
$96 per guest

Roasted Zucchini Cakes (V) 
Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette 
$96 per guest

Grilled Cauliflower Steak (Vegan) (CN) 
Sautéed spinach, almonds, garlic, romesco Sauce 
$96 per guest

Filet Mignon and Choice of Chicken (CN) 
Sautéed chicken tenders with barbecue sauce, macaroni and cheese 
$104 per guest

Seared Sea Scallops and Filet Mignon (GF) 
Herb butter sauce and natural jus 
$108 per guest

Short Rib and Choice of Chicken (GF) 
$100 per guest

Pan-Roasted Salmon and Filet Mignon (GF) 
Citrus chive sauce and natural jus 
$104 per guest

Children’s Meal 
Seasonal fruit cup, breaded chicken tenders with barbecue sauce, macaroni and cheese 
$28 per child

Boxed Vendor Meal 
Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie 
$20 per vendor

Plated Vendor Meal 
Same as guest entrée selection 
$45 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**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Cobbler Station (V)</td>
<td>$10 per guest</td>
</tr>
<tr>
<td>Cherry cobbler, cinnamon apple cobbler, vanilla ice cream</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Sandwich Station (CN) (V)</td>
<td>$8 per guest</td>
</tr>
<tr>
<td>Vanilla and chocolate ice cream with the following warm cookies:</td>
<td></td>
</tr>
<tr>
<td>chocolate chip, sugar, and macadamia nut</td>
<td></td>
</tr>
<tr>
<td>Deluxe Coffee Bar (CN) (V)</td>
<td>$6 per guest</td>
</tr>
<tr>
<td>Gourmet coffee and hot tea served with the following chocolate shavings,</td>
<td></td>
</tr>
<tr>
<td>sugar sticks, biscotti cookies, caramel syrup, fresh whipped cream,</td>
<td></td>
</tr>
<tr>
<td>and assorted flavored creamers</td>
<td></td>
</tr>
<tr>
<td>Ginkgo Brownie Bar (CN) (V)</td>
<td>$10 per guest</td>
</tr>
<tr>
<td>Milk chocolate and blondie brownies with caramel sauce, raspberry sauce,</td>
<td></td>
</tr>
<tr>
<td>cherries, pecans, whipped cream, and vanilla ice cream</td>
<td></td>
</tr>
<tr>
<td>Gourmet Sweets Buffet (CN) (V)</td>
<td>$13 per guest</td>
</tr>
<tr>
<td>Assorted petits fours, fresh fruit mini-tarts, French macarons, dessert</td>
<td></td>
</tr>
<tr>
<td>bars, chocolate mousse cups, chocolate-dipped strawberries, assorted</td>
<td></td>
</tr>
<tr>
<td>mini-cheesecakes, seasonal fruit display, mini-biscotti</td>
<td></td>
</tr>
</tbody>
</table>

**Wedding Cake**

Included in package. To discuss cake options or to schedule a cake tasting, please contact our exclusive bakery:

**The Cakery**

937 Oak St., North Aurora, IL 60542
630-892-0771 • www.thecakeryinc.com

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

Chef recommends this item.

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**LATE NIGHT SNACKS**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gourmet Popcorn Station (V)</td>
<td>$6 per guest</td>
</tr>
<tr>
<td>Assorted popcorn flavors include: truffle butter, cheddar, caramel,</td>
<td></td>
</tr>
<tr>
<td>chocolate-drizzled.</td>
<td></td>
</tr>
<tr>
<td>Build-Your-Own Sliders</td>
<td>$7 per guest</td>
</tr>
<tr>
<td>Mini Angus beef burgers served with ketchup, mustard, pickles, diced</td>
<td></td>
</tr>
<tr>
<td>onion, cheese, house-made chips.</td>
<td></td>
</tr>
<tr>
<td>Arbor Street Tacos (GF)</td>
<td>$8 per guest</td>
</tr>
<tr>
<td>Shredded chipotle chicken, carne asada, and fire-roasted vegetable tacos,</td>
<td></td>
</tr>
<tr>
<td>corn tortilla, cojita cheese, sour cream, salsa verde</td>
<td></td>
</tr>
<tr>
<td>Warm Pretzel Station (V)</td>
<td>$6 per guest</td>
</tr>
<tr>
<td>Salted soft pretzel nuggets, whole-grain mustard, cinnamon icing, warm</td>
<td></td>
</tr>
<tr>
<td>cheese sauce</td>
<td></td>
</tr>
<tr>
<td>Flatbread Pizzeria</td>
<td>$9 per guest</td>
</tr>
<tr>
<td>Margherita, barbecue chicken, and pepperoni with sausage</td>
<td></td>
</tr>
<tr>
<td>Mini Chicago Hot Dogs</td>
<td>$7 per guest</td>
</tr>
<tr>
<td>Served with mustard, relish, tomato, pickle spear, celery salt, onion,</td>
<td></td>
</tr>
<tr>
<td>sport pepper, house-made chips.</td>
<td></td>
</tr>
<tr>
<td>Wing Station</td>
<td>$7 per guest</td>
</tr>
<tr>
<td>Baked chicken wings tossed in three sauces: spicy buffalo, barbecue, and</td>
<td></td>
</tr>
<tr>
<td>Parmesan garlic. Served with celery sticks and baby carrots, accompanied</td>
<td></td>
</tr>
<tr>
<td>by ranch and blue cheese dipping sauce.</td>
<td></td>
</tr>
<tr>
<td>Smoked Gouda Macaroni and Cheese Bites (V)</td>
<td>$6 per guest</td>
</tr>
<tr>
<td>Warm smoked Gouda cheese sauce</td>
<td></td>
</tr>
</tbody>
</table>

**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

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, Bailey’s, Kahlúa

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, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

PRESTIGE BRAND LIQUOR PACKAGE (additional $10 per guest)
Amaretto Disaronno, Captain Morgan, Jose Cuervo Gold, Jack Daniels, Maker’s Mark, Johnny Walker Black, Ketel One, Hendrick’s, Korbel Brandy, Bailey’s, Kahlúa

Choose any five beer selections:
Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer, Lagunitas Day Time IPA, Two Brothers Domain DuPage, White Claw Hard Seltzer (assorted flavors)

Choose two prestige wine selections from Rodney Strong:
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, NEW Upshot Red (blend of Petit Verdot, Merlot, Malbec, and Riesling), NEW Upshot White (blend of Gewürztraminer, Sauvignon Blanc, Viognier, and Chardonnay)

Choose white or red seasonal sangria.
Upgrade the champagne toast to Caposaldo Sparkling Rosé or Torresella Dry Prosecco for an additional $3 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.
WINTER WEDDINGS
The Morton Arboretum

WINTER WEDDING PACKAGES  Available January through March

Choose from our reduced-rate winter wedding packages:

Ginkgo Package
$3,500 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
$2,500 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, honey 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

Intermezzo
Seasonal sorbet

Entrée
Short rib with port wine au jus, $102 per guest
Served with garlic whipped potatoes and haricot verts

Chicken Asiago (GF), $96 per guest
Artichokes, black olive tapenade, asiago cream served with seasonal roasted vegetables and wild rice pilaf

Dessert
Custom-designed wedding cake by The Cakery, Inc., our exclusive wedding cake supplier
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.
PREFERRED VENDORS

The Morton Arboretum

BAKERY
The Cakery, Inc., our exclusive wedding cake supplier
630-892-0771 | thecakeryinc.com

CEREMONY OFFICIANTS
The Rent-a-Rev | Reverend Jim Rehnberg
847-854-1230 | rentarev.com
Pastor Rich Rubietta
847-292-1418 | chicagopastor.com
Anne Styx
708-752-0165 | revforwhatev@yahoo.com
Reverend Jeannie Walton
708-691-0756 | waltonweddings.com

DÉCOR
Elegant Event Lighting
847-841-3890 | eelchicago.com
Atmosphere Events Group | AEG Productions
847-378-8586 | aegproduction.com

EVENT COORDINATOR
Effortless Events | Cindy Shanholtz
630-416-5056 | effortless-events.com
LOLA | Michelle Kurinec
708-307-2903 | lolaeventproductions.com
Sarah Kathleen Events | Sarah Kathleen
630-947-9421 | sarahkathleenevents.com

FLORISTS
Andrew’s Garden
630-456-4689 | andrewsgarden.com
Floral Wonders
630-945-6559 | floral-wonders.com
Shamrock Garden Florist
630-629-4412 | shamrockgardenflorist.com
Town & Country Gardens
847-742-1135 | eventsbytcg.com
Walden Floral Design Company
630-353-0570 | waldenfloral.com
Wallflower Designs
630-747-0674 | wallflower-designs.com
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
630-852-1234 | lisle.hyatt.com

Sheraton Lisle
630-505-1000 | sheratonlisle.com

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

MUSIC — Disc Jockeys

Crestline Entertainment
630-935-8552 | crestlinedj.com

Just Press Play Productions
224-232-7822 | justpressplaypro.com

Spin Productions
773-622-9052 | spin-chicago.com

Third Coast Live!
630-634-2366 | 3rdcoastlive.com

Toast & Jam
773-687-8833 | toastandjamdjs.com

MUSIC — Live

Dawn Bishop
630-291-9090 | dawnbishop.com

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

Tri-L-Co.-Music
630-941-9418 | tri-l-comusic.com

PHOTOGRAPHERS

Artisan Events
877-227-9333 | artisanevents.com

Bella Donna Studios
312-883-5872 | thebelladonnastudio.com

Elan Photography
630-960-1400 | elanphotography.com

Golden Hours
630-913-0875 | goldenhoursweddings.com

Katherine Salvatori Photography
630-456-5764 | katherinesalvatori.com

TWA
630-271-1737 | twaphoto.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.

Visit mortonarb.org/planevent to start planning your wedding.