

Weddings





Congratulations on your engagement!

Thank you for considering the Chicago Mart Plaza for your reception. From beginning to end, you will find sophisticated elegance, panoramic views of the downtown skyline, first class cuisine and impeccable service.

We provide everything you need to make your wedding reception the most perfect and stress free day of your life.

"A little piece of heaven"

AMENITIES

White Glove Service

Votive candles for the cocktail reception and dinner

Beautiful gleaming wood dance floor

Picture framed table numbers

Champagne toast

INCLUSIONS WITH OUR COMPLETE WEDDING PACKAGES...

MENU

Complete four course dinner menu including elegant wedding cake.

BAR

Four hour open house, premium, or top shelf bar with wine service during dinner depending on the package you select.

WEDDING CAKE

A private consult and tasting with our bakery chef to create your wedding cake. Choose from a variety of styles, flavors and fillings that are included in our package or present your own ideas to create the cake of your dreams at an additional charge.

MENU TASTING

Complimentary menu tasting for up to four people with your wedding specialist.

SEATING ARRANGEMENTS

Flexible seating that can accommodate 8 to 10 people per table. We also include a head table, cake table, gift table and place card table at no additional charge. Have you considered a sweetheart table? Your wedding specialist will personally create a custom designed seating plan to meet all of your needs for a truly care free day.

LINENS

We provide complimentary imperial satin white, black or ivory damask floor length tablecloths, complimented with your choice of white, black or ivory damask cloth napkins.

PARKING

Discounted parking is offered to your guests for the wedding event.

BRIDE & GROOM OVERNIGHT ACCOMMODATIONS

Deluxe overnight accommodations for the Bride & Groom with champagne & truffles the night of the reception, complimentary breakfast the next morning and parking. We also offer special discounted room rates for your overnight guests.

PARENTS OVERNIGHT ACCOMMODATIONS

Complimentary overnight accommodations and parking for the parents of the Bride and the parents of the Groom the night of the reception with complimentary breakfast the next morning.

MENU PRICING & HOTEL INFORMATION

Prices subject to current service charges and sales tax. Prices, gratuity and taxes are subject to change without notice. Discounts available for Friday & Sunday Receptions. The Holiday Inn Chicago Mart Plaza is located at 350 West Mart Center Drive, Chicago, IL 60654. Our phone number is 312 | 836-5000. Operated by Hostmark Hospitality Group. 2011



the *Grand Beginnings* package

Bar

complete four hour bar service featuring house brand cocktails,
house wines, domestic beers and soft drinks

Hot Soups

tuscan tomato basil
chicken and wild rice
cream of forest mushroom

Soups

selection of one...

Cold Soups

gazpacho
watermelon champagne
vichyssoise with fresh chives

Salads

selection of one...

farmers market salad, mixed field greens, grape tomatoes, mushrooms, onions, green beans, red wine dressing
hearts of romaine, roasted red peppers, gorgonzola cream dressing

Entrées

served with our signature bread basket of fresh baked dinner rolls, lavash and butter
all entrées include fresh vegetable and choice of potato, pasta or rice

selection of one...

chicken napoleon with a ragout of roma tomatoes, wild mushrooms,
onions, fresh basil, garlic and a pinot noir demi glaze

chicken piccata accompanied by a white wine lemon caper sauce

traditional elegance, roast sirloin of beef, natural au jus

mediterranean pasta, fresh baby spinach, diced roma tomatoes,
greek olives, capers, feta cheese, red wine, artichoke hearts, fresh basil

Dessert

your very own special wedding cake

The Finale

a station with our freshly brewed columbian roasted coffee,
decaffeinated coffee and selection of herbal teas



the *Memories & More* package



Bar

complete four hour bar service featuring premium cocktails, premium wines, imported and domestic beers, soft drinks

Wine Service During Dinner

unlimited wine service with dinner featuring our glass mountain chardonnay & merlot wines

Butler Passed Hors d'oeuvres

choice of three hot or cold hors d'oeuvres from chef's very own menu
butler passed by white gloved servers on silver trays

cream of asparagus soup
gruyere and onion tart with tomato concasse
cantaloupe champagne soup

Appetizers

selection of one...

italian minestrone soup
smoked chicken and corn chowder soup
shrimp and crab salad with endive leaves

Salads

selection of one...

caesar salad, hearts of romaine, garlic croutons, shaved aged parmesan cheese, caesar dressing
romaine and radicchio, toasted pine nuts, crumbled blue cheese, aged balsamic vinaigrette dressing
chilled mojito salad, melon marinated in rum sauce, fresh mint, drizzled with lemon juice

Entrées

served with our signature bread basket of fresh baked dinner rolls, lavosh and butter
all entrées include fresh vegetable and choice of potato, pasta or rice

selection of one...

farm raised breast of chicken stuffed with asiago cheese, grilled asparagus, basil parmesan sauce
pasta primavera sautéed with fresh vegetables, our own marinara sauce, fresh shaved aged parmesan cheese
chicken heartland stuffed with cornbread, washington apples, pecans, sonoma chardonnay sauce
classic new york strip steak with chefs vintage merlot demi glaze
citrus bronzed alaskan baked halibut with a light lemon garlic cream sauce

Dessert

your very own special wedding cake topped with house made french vanilla bean ice cream

The Finale

a station with our freshly brewed columbian roasted coffee,
decaffeinated coffee and selection of herbal teas
an assortment of chefs spectacular mini gourmet pastries



the *Happily Ever After* package



Bar

complete four hour bar service featuring top shelf cocktails, wines, imported and domestic beers, soft drinks

Wine Service During Dinner

unlimited wine service with dinner featuring montevina sauvignon blanc and merlot wines

Butler Passed Hors d'oeuvres

choice of five hot or cold hors d'oeuvres from chef's very own menu
butler passed by white gloved servers on silver trays

Appetizers

cognac infused lobster bisque
italian wedding soup with meatballs
shrimp and scallops with a lobster béchamel sauce

selection of one...

chefs shrimp and scallop ceviche with fresh lime
ravioli tomato parmesan soup
wild mushroom soup

Salads

selection of one...

organic mixed greens, maytag blue cheese, caramelized pecans, cranberries, baby poached pear, aged balsamic vinaigrette
vine ripened tomatoes layered with buffalo mozzarella, fresh picked basil, cracked pepper, sea salt and drizzled with evoo
baby lettuce leaf of red oak, lollo rosso, romaine and radicchio, grape tomatoes, sundried tomato vinaigrette

Entrées Signature Duets

served with our signature bread basket of fresh baked dinner rolls, lavash and butter
all entrées include fresh vegetable and choice of potato, pasta or rice

selection of one...

filet mignon, tender, seared, topped with crusted goat cheese and a peppered merlot reduction
grilled portobello mushroom, oven roasted fresh vegetables, balsamic vinegar glaze
pairing of petite filet mignon with a shallot demi glaze + breast of chicken topped with a roasted garlic sauce
pairing of petite filet mignon with a merlot wine sauce reduction + alaskan salmon filet topped with a mango relish
pairing of sea bass topped with chefs lemon chive sauce + beggars purse stuffed with chicken breast and a mushroom duxelle
pairing of petite filet mignon, tender, seared + traditional shrimp scampi

Dessert

your very own special wedding cake topped with house made french vanilla bean ice cream

The Finale

a station with our freshly brewed columbian roasted coffee,
decaffeinated coffee and selection of herbal teas
dark chocolate fountain accompanied with fresh strawberries, bananas,
pretzels rods, pound cake, marshmallows, rice krispie treats



the *Cocktail* reception

hors d'oeuvres selection

included in packages

Hot

tuscan chicken fontina bites
spinach and artichoke ravioli
mini bacon quiche lorraine
vegetable springroll
mushroom caps stuffed with spinach
asian coconut gulf shrimp
mini beef wellington
shrimp wrapped in bacon
mini five cheese calzone
petite crab and corn cake
smoked chicken mini burrito
baked brie and poached pear en crouete
spanakopita triangle



Chilled

soup shots, gazpacho, avocado, champagne cantaloupe
cherry tomato and mozzarella skewers
roast beef wrapped asparagus spears
seared tuna canapé wasabi
smoked chicken with papaya relish
goat cheese croustades with sun dried cherries
beef tenderloin and boursin cheese canapé
california spring rolls with ginger soy
snow peas stuffed with boursin cheese
smoked salmon and cream cheese canapé
smoked duck canapé with raspberry
cherry tomatoes stuffed with crabmeat
crab cake tartlet

Wedding Reception Display Enhancements

available at an additional cost + gratuity and sales tax

almond crusted baked brie with sliced pears & French bread | serves 35

jumbo gulf shrimp bowl, citrus cocktail sauce and lemon wedges | 50 pieces

chilled jumbo gulf prawns, citrus cocktail sauce and lemon wedges | 100 pieces

the italian antipasto display, grilled marinated vegetables, imported aged meats
fresh baked foccacia and assorted breads | serves 50

imported artesian cheese display, french breads and crackers | per person

the mart garden display, sautéed vegetables, zucchini, yellow squash, asparagus, tomatoes,
eggplants, red peppers, mushrooms, aged balsamic reduction | per person

seasonal vegetable crudités, tomato basil dipping sauce | per person

littleneck clams on the half shell | 100 pieces

alaskan snow crab claws | 100 pieces

shucked seasonal oysters | 100 pieces

alaskan king crab legs | 100 pieces



the *Late Night* menu

snack bites

each item requires a minimum order of 50 pieces/persons
+ gratuity and sales tax

mini milkshakes, vanilla, chocolate, strawberry or oreo | per 50

mini ice cream sundae bar, assorted toppings, whipped cream, chopped nuts | per 50

mini reuben's, sauerkraut , sliced corn beef, thousand island dressing | per 50

cones of crispy house made french fries or onion rings | per 50

mini cheeseburgers, ketchup, mustard, mayonnaise | per 50

mini italian beef sandwiches, giardiniera, au jus | per 50

chefs house made hand battered wings, buffalo or BBQ style | per 50



the **chicago dawg station**, miniature hot dogs, chili, tomatoes, relish, sport peppers, chopped onions, pickles, mustard and ketchup, accompanied with fries | per person

build your own **burger station**, crispy french fries, onion rings, cheddar cheese sauce, chili, grilled onions, pickle chips, ketchup, mustard and mayonnaise | per person

the **pizza and wing station** assorted pizzas, cheese, pepperoni, sausage, vegetarian, mozzarella sticks, marinara sauce, spicy buffalo chicken wings with blue cheese dipping sauce | per person

 Chicago Mart Plaza
Holiday Inn



general *Wedding* information

deposits and payment requirements

A \$3,000. deposit is required at the time of booking. This deposit is non-refundable. Personal checks are accepted up to 30 days prior to the event. Three months prior to your wedding, 50% of the anticipated cost is due. The final payment is due no later than ten days before your wedding. Final payment is required by certified or cashiers check. Credit card payments are subject to a 3% processing fee.

guarantees

A final adjustment of your guest count is required by 12:00 noon, three business days prior to your wedding. This guarantee may not be reduced after this time, but can be increased depending upon availability. The Hotel will set 3% over your final guarantee.

cancellations

Should it become necessary for you to cancel your function, any and all advance deposits will not be refunded. In addition, a cancellation fee will be charged and is detailed in your contract. These amounts are due as liquidated damages and not as a penalty.

parking

The parking garage is owned and operated by The Merchandise Mart Properties Incorporated. Their fees are posted and are subject to change. We can, however, offer your guests discounted parking rates that can be purchased by your guests at the front desk on the night of your wedding. All guests that are staying at the hotel will be charged at the front desk at the full rate "in/out" privileges .

coat check

The Holiday Inn Chicago Mart Plaza can arrange for coat room services during your wedding at applicable current rates. Please consult your wedding specialist for details.

guest rooms

We are pleased to secure an allotment of sleeping rooms for your guests at a preferred rate if you so desire. These rates will apply for the weekend of your wedding. We will release these rooms for sale thirty days prior to your arrival. Please have your guests call our reservation department directly to reserve a sleeping room before the release date. Special gift bag delivery service is available at \$2.50 per bag.

bridal shower, rehearsal dinners, post nuptial brunch packages

Your wedding specialist can offer you additional discounts for your bridal shower, rehearsal dinner or post nuptial brunch or breakfast.





service champagne classic flowers **color** splash
holiday inn mart plaza amazing food **fresh** location **love fun** menu choices
open space hearts **spectacular view** award winning chef contemporary joy
devotion wedding specialist **love** custom **memorable**
custom packages new beginning **bridesmaid** style
together **personalized details** groomsmen wedding cake **celebration**

