



EVENTS MENU

BREAKFAST

PLATED

All plated breakfast include chilled orange juice, fresh fruit, homemade breakfast breads, coffee service and teas.

J Naper:

Traditional scrambled eggs with cheese and chives
Crispy breakfast potatoes
Apple smoked bacon or apple chicken sausage

21

A. George Pradel:

6oz. New York strip steak
Bacon mushroom hash
Grilled herbed Roma tomato
Scrambled eggs with cheddar cheese
Crispy breakfast potatoes

26

Ira Carpenter:

Brioche French Toast with Candied Pecans, Orange infused Maple Syrup
served with Apple Smoked Bacon

22

CONTINENTAL

General E.B Bill

Seasonal Fresh Fruit
Homemade Breakfast Pastries
Assorted Cereals with 2%, Skim and Whole Milk
Individual Fruit Yogurts with Homemade Granola
Assorted Fruit Juices (Orange, Grapefruit and Cranberry)
Fresh Brewed Coffee and Teas

25



BREAKFAST

BUFFET

Add Omelet Station for \$6 per person +\$125 Attendant Fee. Additional Charge of \$4 per person will be applied for Buffets under 20 people. Price based on One Hour of Service

Sean Payton

29

Seasonal Fresh Fruit
Assorted Individual Fruit Yogurts
Homemade Granola
Assorted Breakfast Pastries, Muffins and Breakfast Breads
Assorted Bagels with Regular and Light Cream Cheese
Butter and Preserves
Irish Oatmeal with Brown Sugar, Honey, Raisins, Dried Cranberries
Scrambled Eggs
Bacon
Sausage Links
Signature Breakfast Potatoes
Assorted Fruit Juices (Orange, Grapefruit, and Cranberry)
Fresh Brewed Coffee and Teas

Candace Parker

33

Seasonal Fresh Fruit
Assorted Individual Fruit Yogurts
Homemade Granola
Assorted Breakfast Pastries, Muffins and Breakfast Breads
Assorted Bagels with Regular and Light Cream Cheese
Traditional Cured Lox with Pickled Onions, Capers and Tomatoes
Irish Oatmeal with Brown Sugar, Honey, Raisins, Dried Cranberries
Bacon
Sausage Links
Pecan French Toast with Rum infused Peaches, Whipped Cream, Syrup
Scrambled Eggs with Cheddar Cheese and Chives
Assorted Fruit Juices (Orange, Grapefruit, and Cranberry)
Fresh Brewed Coffee and Teas



BREAKFAST ENHANCEMENTS

Breakfast Sandwiches English Muffin, Croissant or Bagel Sausage, Bacon or Ham Egg with/without Cheese	5
Petite Breakfast Burrito Ham, Egg and Cheddar Cheese on a Flour Tortilla Served with Fresh Salsa Roja	5
Southern Style Grits Local Corn Grits with Maple Syrup and Butter Cheddar Cheese Diced Ham	5
Steel Cut Oatmeal Brown Sugar Raisins, Honey, Dried Cranberries, Dried Bananas	5
Lox and Bagels Smoked Salmon Chopped Eggs Red Onions Capers Regular and Light Cream Cheese Mini bagels	9
Homemade Cheddar Thyme Biscuits and Sausage Gravy	7
*Omelet Station	8
*Carved Ham Station	9
*Pancake Station Buttermilk and Lemon Souffle Pancakes Seasonal Berry Compote Bananas Foster Warm Maple Syrup Fresh Almond Flavored Whipped Cream Farm Fresh Butter	7
*Belgium Waffle Station Buttermilk and Lemon Soufflé Pancakes Seasonal Berry Compote Bananas Foster Warm Maple Syrup Fresh Almond Flavored Whipped Cream Farm Fresh Butter	8
*Station attendant needed \$125	



ALL DAY BREAKS

All Breaks are served with Pepsi Products, Bottled Spring Water and Fresh Brewed Coffee and Teas.

Pre Meeting Service:

48

Seasonal Fresh Fruit

Whole Fresh Fruit

Assorted Breakfast Pastries, Muffins, and Breakfast Breads

Assorted Cereals with Skim and 2% Milk

Individual Fruit Yogurts with Homemade Granola

Assorted Fruit Juices (Orange, Grapefruit and Cranberry)

Select One:

- 1) Irish Oatmeal with Brown Sugar, Honey and Raisins
- 2) Homemade Cheddar Thyme Biscuits and Sausage Gravy
- 3) Breakfast Burrito (Ham, Egg and Cheddar Cheese in a Flour Tortilla)
- 4) Breakfast Sandwich
 - a. Choice of Bagel, English Muffin or Croissant
 - b. Scrambled Eggs and Cheddar Cheese
 - c. Choice of Sausage, Bacon or Ham

Mid Morning Refresh:

Whole Fresh Seasonal Fruit

Afternoon Refresh:

Whole Fresh Fruit

Fresh Baked Cookies and Brownies

Almond Sweet and Salty Snack Bar



MORNING ENERGIZER

All Breaks are served with Pepsi Products, Bottled Spring Water and Fresh Brewed Coffee and Teas.

Beverage Break:	13
Assorted Chilled Fruit Juice	
Homemade Goodies:	15
Mini Homemade Cinnamon Buns	
Homemade Signature Doughnuts (Seasonal Flavors)	
It's Greek to Me:	16
Whole Fresh Fruit	
Fresh Fruit Skewers with Yogurt Dipping Sauce	
Greek Yogurt Martini with Berry Compote and Homemade Granola	
Mamba Juice:	18
Fresh Fruit Smoothies	
Mixed Berry Martini with Frangelico Cream	
NutriGrain Bars	
Build your own Trail Mix with the following:	
Whole Almonds, Cashews, Dried Cherries, Dried Pineapple, Toasted Coconut,	
Dark Chocolate Chunks, Dried Banana, Granola	
Izzy Sparkling Berry Water (i.e Clementine, Blackberry and Apple)	



AFTERNOON ENERGIZER



All Breaks are served with Pepsi Products, Bottled Spring Water and Fresh Brewed Coffee and Teas.

Apples to Apples: Warm Freshly Baked Apple Strudel (Drizzled with Vanilla Bean Icing) Fresh Apple Fritters with Sugar Glaze Apple Cider (Warm or Chilled)	17
Auntie Marriott: Warm Pretzel Bites with Cheese Dipping Sauce and Mustard Pretzel Crusted Salted Caramel Chocolate Brownie Pizza Stuffed Pretzels Chocolate Covered Pretzels	18
Hand In The Cookie Jar: Homemade Assortment of Fresh Baked Cookies Chocolate Chip, Sugar, Peanut Butter and Oatmeal Raisin Cookies	18
Low Carb Break: Individual Vegetable Crudités with Avocado Dip Fresh Fruit Kabob with Honey Yogurt Dipping Sauce Hummus and Pita Chips Lemon and Cucumber Flavored Water	19
Chocoholic: Chocolate Chunk Cookies Double Chocolate Cupcakes Caramel Brownies Chocolate Bacon Brittle Individual Cartons of 2% Milk and Chocolate Milk	20
Ball Park: Popcorn, Peanuts, Crackerjacks Mini Chicago Dogs with Condiments Mini Pizza Bites Signature Cherry Root Beer	21
Candy Shoppe: Assorted Jelly Beans, Peanut M&M's, Butterfingers, Hershey's Chocolate Kisses, Gummi Bears, Junior Mints, Mini Reese's Peanut Butter Cups, Sugar Free Hard Candy and Laffy Taffy	23
Cupcake Break: Assortment of Delicious Seasonal Flavors Individual Cartons of 2% Milk and Chocolate Milk	19
Soda Shoppe: Assorted Ice Cream Scooped to Order Served with our Signature Cherry Rootbeer Soda Assorted Filberts Soda	22



COFFEE BREAK ENHANCEMENTS

Sweets

Homemade Cookies	34/dozen
Freshly Baked Brownies or Blondies	36/dozen
Lemon Bars	36/dozen
Cinnamon Sugared Churros	32/dozen
Ice Cream Sandwiches and Frozen Fruit Bars	5/each
Breakfast Breads	49/dozen
Assorted Bagels with Cream Cheese	49/dozen

Snacks

Mixed Nuts	5/person
Tortilla Chips and Salsa	4/person
Freshly Popped Regular Popcorn and Flavored Popcorn	4/person
Individual Bags of Pretzels and Chips	4/bag

Beverages A la Carte

Fresh Brewed Coffee	65/gallon
Teas	49/gallon
Hot Chocolate	49/gallon
Fresh Squeezed Orange Juice	45/gallon
Lemonade or Iced Tea	39/gallon
Filberts Select Flavored Soda	6/each
Vitamin Water Bottle	7/each
Sparkling Water	6/each
Vasa Water	4/each
Assorted Pepsi Products	4/each
Assorted Coke Products	5/each
Red Bull Energy Drink	7/each



COLD PLATED LUNCH

All Entrees include: Choice of Soup or Salad, Artisan Rolls with Butter, Fresh Brewed Coffee, Teas and Iced Tea

Starters/Choose One

Soup

Beef Barley
White Bean Minestrone with Pesto
Tomato Basil
Cream of Wild Mushroom
Beer and Cheddar Chowder
Chicken Tortilla

Salads

Market Salad: Baby Lettuce, Cucumber, Shaved Carrots, Tomatoes, Homemade Croutons, Balsamic Vinaigrette
Baby Spinach Salad: Baby Spinach, Candied Pecans, Red Onion, Crumbled Chevre, Dried Cherry, Vanilla Balsamic Vinaigrette
Wedge Salad: Iceberg, Tomatoes, Crumbled Bacon, Crumbled Bleu Cheese, Brioche Croutons, Parmesan Peppercorn Dressing
Greek Salad: Baby Lettuce, Red Onion, Kalamata Olives, Tomato, Feta Cheese, Croutons, Lemon Thyme Vinaigrette

Sandwiches

Roast Beef Sub 27
Roasted Beef, Horseradish Sauce, Red Onion, Provolone Cheese,
Served on a Pretzel Roll, Homemade Chips or Pasta Salad

Old Fashion Italian Sub 28
Rustic Italian Roll, Provolone Cheese, Genoa Salami, Prosciutto,
Mortadella, Cappicola, Roma Tomato, Shredded Iceberg Lettuce, Shaved Onion,
Extra Virgin Olive Oil, Red Wine Vinegar, Dried Oregano with Salt and Pepper,
Homemade Chips or Pasta Salad

Honey Roasted Turkey 29
Honey Smoked Turkey Breast, Sage Aioli, Havarti Cheese, Cranberry Compote, Roma Tomato,
Shredded Lettuce, Served on Ciabatta, Homemade Chips or Pasta Salad

Entree Salads

(Add Chicken +3, Salmon +3, Chipotle Flat Iron Beef +4, Shrimp +4)

Chopped Salad 24
Baby Greens, Olives, Cucumbers, Tomato and Bacon with Balsamic Dressing

Asian Chop Salad: Napa Cabbage, Red Cabbage, Carrots, Green Onion, Cucumber, 27
Red Pepper, Cilantro, Pickled Ginger, Crispy Wontons with Ginger Soy Vinaigrette

Salad Nicoise: French Green Beans, Tomatoes, Kalamata Olives, Fingerling Potatoes, 29
Boiled Eggs, Baby Greens, Bibb Lettuce with Balsamic Vinaigrette

Vegetarian Options Available, please ask your Event Manager



HOT PLATED LUNCH

All Entrees include: Choice of Soup or Salad, Artisan Rolls with Butter, Fresh Brewed Coffee, Teas and Iced Tea

Starters/Choose One

Soup

Beef Barley
White Bean Minestrone with Pesto
Tomato Basil
Cream of Wild Mushroom
Beer and Cheddar Chowder
Chicken Tortilla

Salads

Market Salad: Baby Lettuce, Cucumber, Shaved Carrots, Tomatoes, Homemade Croutons, Balsamic Vinaigrette
Baby Spinach Salad: Baby Spinach, Candied Pecans, Red Onion, Crumbled Chevre, Dried Cherry, Vanilla Balsamic Dressing
Wedge Salad: Iceberg, Tomatoes, Crumbled Bacon, Crumbled Bleu Cheese, Brioche Croutons, Parmesan Peppercorn Dressing
Greek Salad: Baby Lettuce, Red Onion, Kalamata Olives, Tomato, Feta Cheese, Croutons, Lemon Thyme Vinaigrette

Entrees

Mushroom Ravioli with Herb Cream Sauce, Wild Mushroom and Chevre Cheese	25
Herb Roasted Boneless Chicken with Bacon, Wild Mushroom Ragout and Roasted Garlic Mash Potato	28
Tuscan Bone in Chicken with Pesto Crust, Chicken Jus Lié with Sherry and Smoked Shallots, Saffron Spiced Basmati Rice and Asparagus and Carrots	29
Roasted Pork Loin with Pork Jus Lié with Honey and Michigan Cherry, Corn Polenta and Seasonal Vegetable	29
Crab Stuffed Shrimp with Red Pepper Roulle, Wild Rice, Roasted Local Vegetables	30
Chipotle Flat Iron Steak with Cuban Sofrito, Black Beans and Rice, and Carrots with Citrus Caramel	30
Grilled New York Strip with Mushroom Sauteé, Parmesan Potato Fries and Roasted Local Vegetables	33



BOXED LUNCH

Betsy G

Build your own Lunch Served Market Style or Boxed

32

Sandwiches and Salads (Choose 3)

Ham and Cheddar on a Pretzel Roll with Dijon Whole Grain Mustard

Roast Beef on Focaccia with Brie Cheese and Horseradish Mayo

Turkey Sandwich with Bacon and Muenster Cheese Served on Honey Wheat with Pesto

Grilled Sliced Chicken Wrap with Provolone, Artichoke Relish, Sun Dried Tomato Pesto on Wheat Tortilla

Roasted Vegetable Wrap with Red and Yellow Pepper with Grilled Portabella Mushroom, Jasmine Rice, Hummus Spread, Wrapped in a Spinach Tortilla

Southwest Salad with Romaine with Chicken with Lime and Cumin Queso Fresco, Black Beans, Roasted Poblano Pepper, Mango Basil Vinaigrette

Chop Salad with Ham, Turkey, Cheddar, Red Onion, Croutons, Olives, with Balsamic Vinaigrette

Compound Salad (Choose 1)

Pasta Salad, Tomato, Cucumber and Onion Salad, Fruit Salad, Wild Rice Salad and Potato Salad

Assorted Bags of Chips or Pretzels (Choose 1)

Whole Fruit

Desserts (Choose 1)

Baked Cookie

Brownie

Eli's Individual Cheesecake

Assorted Pepsi Products and Bottled Spring Water



meetings imagined

CHICAGO MARRIOTT NAPERVILLE

1801 Naper Blvd Naperville, IL 60563 T. 630.505.4900

LUNCH BUFFETS

Buffets Require a Minimum of 20 Guests. If your Number of Guests falls below, a \$4 per person charge will apply. All Buffets include Coffee and Iced Tea

John Montague 31
Daily Soup
Garden Salad
House Vinaigrette and Ranch Dressing
Pasta Salad
Cole Slaw
Ham, Turkey and Roast Beef
Provolone, Cheddar and Swiss Cheese
Leaf Lettuce, Red Onion and Tomato
Dijon Mustard, Mayo and Horseradish Cream
Variety of Artisan Breads
Potato Chips
Homemade Cookie Bars
Brownies

The Dubliner 34
Beer Cheddar Chowder with Rye Bread Croutons
Tomato, Onion and Dill Salad
Marriott Salad
Cheese Tortellini with Mushroom Garlic Cream, Sun Dried Tomato
Pecan-Crusted Trout with Orange-Rosemary Butter Sauce
Slow Roasted Corned Beef with Cabbage
Red Potatoes and Carrots
Fudge and Hazelnut Brownies with Bailey Cream Frosting
Date Rice Pudding

Food Truck Buffet 37
Tomato Basil Soup
Broccoli Cauliflower Salad
Choose Two:
Grilled Cheese Station to include Traditional, Bacon and Chipotle Chicken
Build your own Mac & Cheese with Fixings
Wings Station with BBQ and Hot sauces, Carrots, Celery, Bleu Cheese
Taco Station with Carne Asada
Funnel Cakes
Cupcakes

The American BBQ 36
Tomato and Feta Cheese Salad
Apple Cole Slaw
Potato Salad with Bacon
Potato Wedges with Parmesan and Rosemary
Grilled Seasonal Vegetables with Balsamic Vinaigrette
Bourbon BBQ Glazed Chicken Breast
Grilled Salmon with Spicy Mango Salsa
Apple Smoked Beef Brisket with Angry Onions
Assorted Cupcakes
Sliced Watermelon and Pineapple (When Season Permits)



LUNCH BUFFETS

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Cajun Creole

38

Gumbo
Tomato, Green Pepper and Onion Salad
Potato Salad
Shrimp Etouffee
Chicken Creole
Crawfish Boil
String Beans
Maque Choix
Peach Cobbler

Southwest

37

Tortilla Soup
Ensalada Fresco
Black Beans, Carrots, Tomato, Tortilla Strips, Mango Basil Vinaigrette
Southwestern Style Cactus Salad
Tortilla Chips with Salsa Verde and Guacamole
Spanish Rice
Refried Beans
Aztec Zucchini, Corn, Tomato, and Onion
Flour and Corn Tortillas
Pork el Pastor
Tacos Carne Asada
Chipotle Chicken Enchilada
Mexican Flan
Tres leches
Churros with Cinnamon Crème

South Asian Corner

36

Wonton Soup
Asian Chopped Salad
Soba Noodle Salad with Broken Shrimp
Asparagus Salad, Water Chestnuts and Baby Corn
Garlic Scented Jasmine Rice
Green Beans, Bamboo Shoots, and Red Onion with Sesame Vinaigrette
Beef and Broccoli
General Tso's Chicken
Chinese Style Ribs
Ginger Crème Brulee
Lemon Cheesecake
Fortune Cookies



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PLATED DINNER

All Entrees include Soup or Salad, Artisan Rolls with Butter, Dessert, Fresh Brewed Coffee and Teas

Starters/Choose One

Soup

Beef Barley
White Bean Minestrone with Pesto
Tomato Basil
Cream of Wild Mushroom
Beer and Cheddar Chowder
Chicken Tortilla

Salads

Market Salad: Baby Lettuce, Cucumber, Shaved Carrots, Tomatoes, Homemade Croutons, Balsamic Vinaigrette
Baby Spinach Salad: Baby Spinach, Candied Pecans, Red Onion, Crumbled Chevre, Dried Cherry, Vanilla Balsamic Dressing
Wedge Salad: Iceberg, Tomatoes, Crumbled Bacon, Crumbled Bleu Cheese, Brioche Croutons, Parmesan Peppercorn Dressing
Greek Salad: Baby Lettuce, Red Onion, Kalamata Olives, Tomato, Feta Cheese, Croutons, Lemon Thyme Vinaigrette

Appetizers

6/each

Jumbo Lump Crab Cake

Lemon Cream, Peppernotta Lemon Garnish

Braised Pork Belly

Asian 5 Spice, Roasted Poblano, Sweet Potato Mash, Kimchi

Colossal Shrimp Cocktail

Wakame Salad, Wasabi Cocktail

Steak and Mushroom Ravioli

Madeira Cream, Sun Dried Tomato and Feta Cheese

Duck Pot Sticker

Ponzu Dipping Sauce, Carrot and Daikon Salad



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meetings  imagined

DINNER ENTREES

Poultry:

Lemon Rosemary Scented Chicken with Jus Lie	44
Pan Roasted Chicken Breast with Mushroom Bacon Hash	46
Stuffed Chicken with Tomato Basil Sauce, Artichokes, Sun Dried Tomato, Basil, Mozzarella	47

Seafood:

Salmon with Grilled Pineapple and Mango Salsa	46
Pan Roasted Sea Bass with Roasted Tomato Fennel Relish	47
Seared Black Cod with Garam Masala, Raita	47
Crab Crusted Halibut with Lobster Cream Sauce	54

Meat:

Double Cut Pork Chop with Caramelized Cipollini Onions and Calvados Sauce	46
Grilled New York Strip Steak with Port Glace and Wild Mushroom Hash	48
Filet Mignon with Glace de Viande	56
Fennel (Caraway) Crusted Lamb with Mustard Sauce	61

Vegetarian:

Stuffed Portobello with Sun Dried Tomatoes, Artichokes and Parmesan Crust	42
Vegetable Lasagna	42
Asian Tofu with Baby Bok Chop, Soba Noodle Salad, Shiitake Mushroom Vinaigrette	42

Duo Plates:

Filet and Grilled Salmon, Accompanied by Steak Butter and Mango Papaya Relish	56
Grilled Filet Mignon and Crab Cake, Accompanied by a Port Demi Sauce and Grain Mustard Cream Sauce	62
Filet and Chicken, Accompanied by a Bordelaise Sauce and Herb Butter	63
Grilled Filet Mignon and Crab Stuffed Prawns Accompanied by a Horseradish Crust and Bordelaise Sauce	64

*May Substitute Chicken for Filet in Duo Plates

Starches

Mushroom Risotto
Roasted Garlic Mash Potato
Herb Roasted Fingerling Potato
Potato Hash with Shallots and Bacon
Wild Rice Pilaf
Sweet Potato and Poblano Peppers Mash
Potato Leek Soufflé

Vegetables

Vegetable Stack, Asparagus, French Carrots, Broccolini, Haricot Verts

Desserts

Cheesecake with Vanilla Whip Cream, Raspberry Sauce
Tiramisu with Frangelico Whipped Cream, Chocolate Sauce
Fruit Tart with Passion Fruit Sauce
Carrot Cake with Vanilla Cinnamon Sauce
Salted Caramel Ganache Tart



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RECEPTION DISPLAYS

Prices per Display (Serves 50 Guests)

Fruit Display Sliced Fresh Seasonal Fruit Display with Honey Yogurt Dip	100
Crudités Seasonal Fresh Vegetable Display with Ranch Dip and Grilled Pita Chips with Hummus	100
Artisan Cheese Display Artisan Cheese Display Locally Sourced Cheese, Artisan Breads, Assorted Jams, Toasted Nuts, Honey	150
Charcuterie Board Hand Crafted Pates, Cured and Smoked Meats and Sausages	175
Chilled Seafood Display (Based on 5 pieces per person) Scallop Escabeche with Avocado Mousse Shrimp Cocktail Marinated Mussels Wakami Salad with Toasted Sesame Snow Crab Claws	275
Bruschetta station (3 pieces per person) Grilled Skirt Steak, Bleu Cheese and Caramelized Onion Tomato, Mozzarella, Basil Chicken Liver Pate, Balsamic Glaze, Crispy Shallot, Duck Confit Roasted Beet and Goat Cheese with Orange Zest	200
Sushi (Based on 3 pieces/person) Assorted Sushi Rolls to include: Maki Rolls, Nigiri, Sashimi and House Rolls, Pickled Ginger, Soy Sauce, Wasabi	300



STATIONS

Action Stations are offered for a maximum of Two Hours with a minimum of 25 guests.

Slider Station

15/person

Thai Fried Chicken with Thai Chili Sauce and Asian Slaw
Pork Belly with Homemade BBQ Sauce and Red Onion Relish
Burger with Cheddar Cheese and Bacon
Greek Lamb Burger with Tzatziki Sauce

Make Your Own Mashed Potato Bar/Grits/Mac & Cheese/Risotto (Choose One)

17/person

Chianti Braised Short Ribs
Creole Shrimp
Carolina Pulled Pork
Sautéed Mushrooms, Caramelized Onion,
Parmesan Cheese
Tillamook Cheddar Cheese
Bacon
Ratatouille of Grilled Vegetables
Sour Cream
Andonille Sausage
Jalapenos
*Additional Items: Butter, Brown Sugar, Marshmallows Served with Potatoes

Pasta Station

16/person

Station includes warm Garlic Italian Cheese Bread
Choose two of the following Selections:
1. Orecchiette Pasta with Pancetta, Green Spring Peas and Freshly Grated Parmesan Cheese,
Tossed in Fresh Cream and Garlic Butter
2. Wild Mushroom Tortellini, Wild Mushroom, Duck Confit, American Grana, Sun Dried Tomato,
Duck Glace
3. Penne Pasta with Chorizo, Shrimp, Baby Spinach, Red Peppers and Sautéed Mushrooms
with Garlic and Olive Oil
4. Farfalle Pasta with Italian Sausage, Red and Green Peppers, Red Onions and Garlic,
sautéed in a Spicy Marinara Sauce

By the Border

19/person

Nachos to include Spicy Chicken or Marinated Skirt Steak, Black Beans and Mexican Pinto Beans,
Queso Fresco, Jalapenos, Cilantro, Onions, Tomatillo Salsa, Chipotle Crema and Salsa Verde and
Salsa Roja, Guacamole and Crispy Tortilla Chips



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ACTION STATIONS

Carving Stations are offered for a Maximum of Two Hours.
A Carver is required for each Station at \$125.

Garlic and Peppercorn Crusted New York Strip Loin Horseradish Mayonnaise Bleu Cheese Butter Collection of Mustards and Silver Dollar Rolls Serves 25-30	300
Prime Rib Assorted Mustards, Au jus, Horseradish Sauce, Brioche Rolls Serves 35-40	325
Rosemary and Garlic Crusted Pork Loin Assorted Mustards Caramelized Onion Jam Silver Dollar Rolls Serves 25-30	275
Slow Smoked Beef Brisket Apple Cole Slaw Silver Dollar Rolls Assorted BBQ Sauces: Sweet Baby Rays, Tangy Carolina and Open Pit Serves 25	300
Brown Sugar and Citrus Virginia Ham Mango and Pineapple Relish Sweet and Spicy Barbecue Sauce Silver Dollar Rolls Serves 40	265



ACTION STATION

Whole Roasted Pig

425

BBQ or Southwest (Choose 1)

BBQ Includes: Coleslaw, Silver Dollar Rolls, Pickles, Angry Onions, Assorted BBQ sauces

Southwest Includes: Tortillas, Salsas, Guacamole, Cheese, Sour Cream, Lettuce, Tomatoes

Serves 60-80

Maple Glazed Turkey

275

Served with Curry Cranberry Sauce, Cactus Mustard and Mayo

Silver Dollar Rolls

Serves 50-60

Taco Station

375

Choice of Two Meats:

Halibut Acheote, Pork Shoulder, Flank Steak or Chipotle Chicken

Flour and Corn Tortillas

Pickled Carrots

Cilantro, Onion

Salsas and Guacamole

Sour Cream, Cheese, Tomato, Jalapeño

Serves 50

Salad Bar

16/person

Your Guests will choose their Salad Accompaniments as a Marriott Chef stands ready to

Toss the selection Tableside.

Romaine Lettuce, Baby Spinach Leaves and Mixed Greens Cucumbers, Kalamata Olives,

Vine Ripened Tomatoes, Pepperoncini's, Artichoke Hearts, Feta Cheese, Red Onion Rings,

Fresh Strawberries, Julienne Carrots, Sliced Green Onions, Chick Peas, Bacon, Chopped Egg,

Dried Cranberry, Avocado and Mandarin Oranges

Grilled Breast of Chicken and Sautéed Shrimp

Croutons, Roasted Pecans and Crispy Noodles

Herb Dressing, Sesame Ginger Dressing and Warm Bacon Dressing



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RECEPTION MENU

Cold Hors d'oeuvres

60/dozen

Cilantro and Pineapple Shrimp on Skewer
Bleu Cheese Stuffed Dates on a Skewer
Antipasti Skewer
Crab and Avocado on Mini Brioche
Beef Carpaccio, Sun Dried Tomato Aioli, Micro Arugula
Prosciutto, Mozzarella and Fig on Baguette
Crostoni, Whipped Chevre, Roasted Red Pepper
Rare Ahi Tuna, Sweet Chili, Wasabi
Crab Salad, Lemon Aioli, Cilantro
Asian Chicken Salad
Shrimp Ceviche Shooters
Gazpacho Shooter

Hot Hors d'oeuvres

60/dozen

Peking Duck Spring Roll
Parmesan Crab Tart
Date Wrapped in Bacon
Asparagus and Asiago Roll
Cuban Cigar
Tomato Soup w/Grilled Cheese Sandwich
Fig and Bleu Cheese Flat Bread
Pork or Shrimp Shao Mai
Goat Cheese and Sun Dried Tomato Phyllo Triangle
Baked Brie and Raspberry Bite
Moroccan Beef Phyllo Cigar
Smoked Chicken, Goat Cheese & Sun Dried Tomato Lady's Purse
Italian Sausage in Cherry Pepper
Vegetable Quesadilla Cone
Chorizo Sausage Calzone
Avocado Spring Roll
Buffalo Chicken Spring Roll
Chicken Samosa
Cashew Crusted Chicken Tender
Chicken Pot Sticker
Mini Beef Wellington
Bacon Wrapped Scallops
Coconut Shrimp
Breaded Artichoke Hearts



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meetings  imagined

COCKTAIL PACKAGES

\$125 Bartender Fee Required for all Bars for 4 Hours of Service

PACKAGE BARS

Premium Brands (includes Beer, Wine, Soft Drinks and Bottled Water)

One Hour	19
Two Hours	25
Three Hours	30
Four Hours	36
Five Hours	40

Absolut Vodka
 Cruzan Aged Light Rum
 Beefeater Gin
 Jim Beam White Label Bourbon
 Dewars Scotch
 Jack Daniels Whiskey
 Jose Cuervo Gold Tequila
 Korbel Brandy
 Peach Schnapps
 Pucker Sour Apple
 Triple Sec

Top Shelf Brands (includes Beer, Wine, Soft Drinks and Bottled Water)

One Hour	23
Two Hours	29
Three Hours	34
Four Hours	38
Five Hours	42

Grey Goose Vodka
 Bacardi Superior Rum and Captain Morgan Spiced Rum
 Tanqueray Gin
 Jack Daniels Tennessee Whiskey
 Johnny walker Black Label Scotch
 Canadian Club Whiskey
 Jose Cuervo Gold Tequila
 Korbel Brandy
 Peach Schnapps
 Pucker Sour Apple
 Triple Sec

CASH BAR AND CONSUMPTION

\$125 Bartender Fee Required for all Bars for 4 Hours of Service

\$125 Cashier Fee Required for Cash Bars

	By Consumption Premium Brands	By Consumption Top Shelf Brands	Cash Bar Premium Brands	Cash Bar Top Shelf Brands
Cocktails	8	9	9	10
Domestic Beer	5	5	6	6
Imported Beer	6	6	7	7
Wine	8	9	9	9
Soda	4	4	4	4
Martini	13	13	13	13
Cordial	13	13	13	13



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WINES

Wines (By the Bottle)

Mionetto Organic Prosecco, Treviso	85
Beringer Vineyards White Zinfandel, California	48
Snoqualmie Riesling "Naked", Columbia Valley	74
Kris Pinot Grigio, Delle Venezie	72
Stone Cellars by Beringer, Pinot Grigio, California	46
Ferrari-Carano Vineyards Fume Blanc, Alexander Valley	97
Jordan Vineyards Chardonnay, Russian River Valley	225
Castle Rock Chardonnay, Columbia Valley	50
Stone Cellars by Beringer Chardonnay, California	46
Beaulieu Vineyards Century Cellars Chardonnay, California,	50
De Loach Chardonnay, California	68
Seven Falls Chardonnay, Wahluke Slope	83
Belle Glos "Meiomi" Pinto Noir, Sonoma Coast	98
Stone Cellars by Beringer Merlot, California	46
Ferrari-Carano Winery Merlot, Sonoma County	104
Beaulieu Vineyards Century Cellars Merlot, California	50
Aquinas Cabernet Sauvignon, Napa Valley	98
Raymond R Collection Cabernet Sauvignon, California	84
Cono Sur Bicycle Cabernet Sauvignon, Chile	54
Stone Cellars by Beringer Cabernet Sauvignon, California	46
Beaulieu Vineyards Century Cellars Cabernet Sauvignon, California	50
Estancia Cabernet Sauvignon, Paso Robles	148
The Dreaming Tree Cabernet Sauvignon, North Coast	91
Veuve Clicqout "Yellow Label", Brut, Reims	290



meetings imagined

CHICAGO MARRIOTT NAPERVILLE

1801 Naper Blvd Naperville, IL 60563 T. 630.505.4900

GENERAL 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 subjected to change. Menu prices will be confirmed by your event manager.

Smoking Policy

The Chicago Marriott Naperville 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 Naperville 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 judgment 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.

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, Audio Visual Productions. Your event manager can arrange equipment suited to your needs. Prices and quotes are available upon request.

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 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 23% service charge and current state sales tax (8.75%) will be added to all food, beverage, and audio visual charges. Meeting room rental is subject to a 23% service charge and current state sales tax.



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GENERAL INFORMATION

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. Hotel will receive five complimentary boxes for the group, \$5 handling fee for each additional box received. \$50 per skid received by the hotel. Please address your packages as follows: company/event name, event dates, event manager, and number of boxes in shipment. The hotel address is 1801 N Naper Blvd, Naperville, Illinois, 60563. We cannot store boxes more than 5 days after the conclusion of your event.

Payment

Terms of payment will be established in your confirmation agreement. Advance deposits and/or payment in full may be required. Payment by personal check is not allowed. 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.

Operated by 191 II Naperville Hotel Operating LLC under license from Marriott International, Inc.

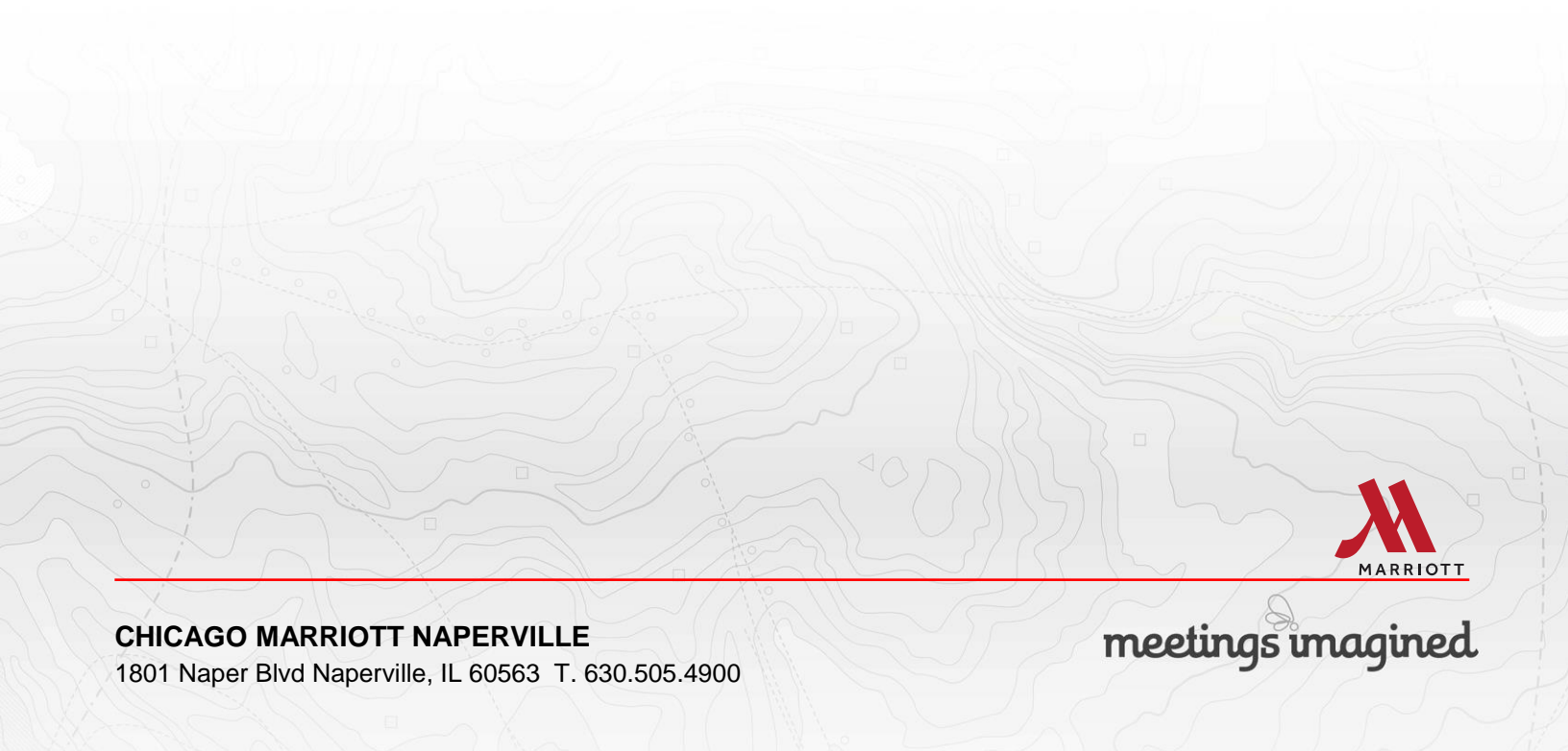
As of 1.1.2016



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