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# MARRIOTT CHICAGO MIDWAY

Catering Menu

6520 South Cicero Avenue, Chicago, Illinois, USA



Chicago Marriott Midway

6520 South Cicero Avenue, Chicago, Illinois, USA

708-594-5500

[marriott.com/chima](http://marriott.com/chima)

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# BREAKFAST

All breakfast buffets include a Blend of Regular & Decaffeinated Coffee, Specialty Hot Tea, and Orange & Apple Juice | One Hour Serve Time

## WINDY CITY CONTINENTAL

*Minimum 10 guests*

Whole Fruit  
Assorted Danish, Mini Muffins, English Muffins, Bagels  
Butter, Fruit Preserves & Cream Cheese  
\$20

## BREAKFAST BUFFET

Seasonal Selection of Sliced Fresh Fruit  
Assorted Danish, Mini Muffins, English Muffins, Bagels  
Butter Fruit Preserves & Cream Cheese  
Breakfast Potatoes  
Scrambled Eggs  
\$30

## DELUXE BUFFET

*Minimum 20 guests*  
Seasonal Selection of Sliced Fresh Fruit  
Oatmeal with Assorted Toppings  
Assorted Individual Yogurts  
Danish, Muffins, English Muffins, Bagels with Butter  
Fruit Preserves & Cream Cheese  
Cage-Free Scrambled Eggs  
Breakfast Potatoes  
Applewood Smoked Bacon & Pork Sausage Links  
Choice of Pancakes or French Toast  
\$37

## MIDWAY CONTINENTAL

*Minimum 10 guests*

Seasonal Selection of Sliced Fresh Fruit  
Assorted Individual Yogurts  
Assorted Danish, Mini Muffins, English Muffins, Bagels  
Butter, Fruit Preserves & Cream Cheese  
\$24

## HEALTHY MORNING

*Minimum 10 guests*  
Multigrain Bread, Whole Wheat English Muffins  
Peanut Butter, Fruit Preserves  
Low-Fat Yogurts with Dried Fruits & Granola  
Steel Cut Oatmeal  
Hard Boiled Eggs  
Seasonal Selection of Sliced Fresh Fruit  
Turkey Sausage  
\$26

## ADD-ONS

Turkey Sausage \$4  
Oatmeal with Assorted Toppings \$5  
Cold Cereal with Chilled Milk \$3  
Pancakes or French Toast \$6  
Energy & Breakfast Bars \$4 each  
Assorted Yogurts \$4 each  
Whole Fruit \$4 each  
Yogurt & Granola Parfaits \$7 each  
Omelet Station \$8 per guest (Plus \$85 Chef Fee)  
*Fresh Eggs with Tomatoes, Ham, Onions, Peppers, Bacon,  
Mushrooms & Cheese*

Prices are per person, unless otherwise noted. Prices are subject to change without notice. All prices are subject to a taxable 22% service fee and applicable sales tax (currently 12%)

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# BEVERAGE SERVICE

Half Hour Serve Time

Half Day - 4 Hour Meeting or More

## AM SERVICE

Regular & Decaffeinated Coffee  
Specialty Hot Teas  
Chilled Orange, & Apple Juices

## MID-MORNING REFRESH

Regular & Decaffeinated Coffee  
Specialty Hot Teas  
Assorted Pepsi Soft Drinks  
Bottled Water  
\$17

All Day - 8 Hour Meeting or More

## AFTERNOON REFRESH

Regular & Decaffeinated Coffee  
Specialty Hot Teas  
Assorted Pepsi Soft Drinks  
Bottled Water  
Fruit Infused Water  
\$25



## ADD-ONS

Caramel, Hazelnut, and Vanilla Flavored Syrup \$5  
Whipped Cream \$3  
Cinnamon, Nutmeg, and Cocoa Powder \$2  
Starbucks Cold Brew \$7  
Starbucks Chai Tea \$8  
Starbucks Matcha Tea \$8  
Hot Chocolate with Marshmallows \$3

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# DAY MEETING PACKAGES

## PLATINUM

Minimum 20 guests

### BREAKFAST BUFFET

Chilled Orange & Apple Juices

Seasonal Selection of Sliced Fresh Fruit

Oatmeal with Assorted Toppings

Assorted Individual Yogurts

Assorted Danish, Muffins, English Muffins, Bagels with  
Butter Fruit Preserves & Cream Cheese

Cage-Free Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon & Pork Sausage Links

Regular & Decaffeinated Coffee

Specialty Hot Teas

### MID-MORNING BREAK

Yogurt Parfaits, Cinnamon Rolls, and Sliced Fruit

Pepsi Soft Drinks & Bottled Water

Regular & Decaffeinated Coffee Specialty Hot Teas

### LUNCH

Select One Lunch Buffet

### PM BREAK

Select One Specialty Break

Pepsi Soft Drinks & Bottled Water

\$85

## GOLD

Minimum 10 guests

### MIDWAY CONTINENTAL BREAKFAST

Chilled Orange & Apple Juices

Seasonal Selection of Sliced Fresh Fruit

Assorted Individual Yogurts

Assorted Danish, Muffins, English Muffins, Bagels with  
Butter Fruit Preserves & Cream Cheese

Regular & Decaffeinated Coffee

Specialty Hot Teas

### MID-MORNING BREAK

Yogurt Parfaits, Cinnamon Rolls, and Freshly Sliced  
Fruit

Pepsi Soft Drinks & Bottled Water

Regular & Decaffeinated Coffee

Specialty Hot Teas

### PM BREAK

“You Pick Three” Break

Pepsi Soft Drinks & Bottled Water

\$55

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## DAY MEETING PACKAGES CONT'D



### **SILVER**

Minimum 10 guests

#### **WINDY CITY CONTINENTAL BREAKFAST**

Chilled Orange & Apple Juices

Whole Fruit

Assorted Danish, Muffins, English Muffins, Bagels with Butter Fruit Preserves & Cream Cheese

Regular & Decaffeinated Coffee

Specialty Hot Teas

#### **MORNING BREAK**

Assorted Danish, Muffins, and Freshly Baked Cookies

Pepsi Soft Drinks & Bottled Water

Regular & Decaffeinated Coffee

Specialty Hot Teas

#### **PM BREAK**

Assortment of Freshly Baked Cookies

Pepsi Soft Drinks & Bottled Water

\$42

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# BREAK

Half Hour Serve Time

## MORNING BREAK

Assorted Danish  
Muffins  
Freshly Baked Cookies  
\$16

## MID MORNING BREAK

Yogurt Parfaits  
Freshly Baked Cinnamon Rolls  
Freshly Sliced Fruit  
\$18

## AT THE BALLPARK

Cheddar Popcorn  
Nacho Chips served with Cheese  
Jumbo Soft Pretzels served with Yellow Mustard  
\$16

## CANDY SHOPPE

Mini Snickers, Kit Kat, Milky Way Candies  
Assorted Jolly Ranchers  
Tootsie Rolls  
Sour Patch Kids  
\$15

## NACHO BAR

Nacho Chips with Cheese  
Lettuce, tomatoes, black olives, onions,  
jalapenos, sour cream, and black beans  
\$15  
Add Chili \$3 per person  
Add Chicken \$3 per person  
Add Steak \$4 per person

## HEALTHY BALANCE

Fresh Vegetable Crudités with Ranch Dip  
Red Pepper Hummus with Fresh Pita Chips  
Fresh Fruit Smoothie Shooters  
Trail Mix  
\$22

## THE COUCH POTATO

Individual bags of BBQ Kettle Chips  
Cheddar Popcorn Pretzel Twists  
Nacho Cheese Doritos  
\$15

## YOU PICK THREE

Freshly Baked Chocolate Chip, Peanut Butter &  
Oatmeal Cookies  
Assortment of Granola & Energy Bars  
Bags of Chips & Popcorn  
Chocolate Covered Pretzels  
Soft Pretzels with Cheese  
Fudge Brownies  
Assorted Yogurts  
Rice Krispies Treats  
Snack Mix  
\$25

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# MEETING EXTRAS

## A LA CARTE

Individual Bags of Potato Chips, Pretzels & Popcorn  
\$4 each

Individual Bags of Trail Mix \$5 each

Individual Bags of Mixed Nuts \$7 per person

Imported and Domestic Cheese with Crackers \$7 per person

Roasted Red Pepper & Garlic Hummus Served with Pita Bread \$8 per person

Vegetable Crudités with Dip \$8 per person

## BY THE DOZEN

Assortment of Freshly Baked Cookies \$28

Chocolate Fudge Brownies \$30

Warm Soft Pretzels with Spicy Mustard & Warm Cheese Sauce \$40

Assorted Dessert Bars \$43

Assortment of Danishes & Muffins \$28

Cinnamon Rolls with Icing \$32

Assorted Doughnuts \$32

Assorted Bagels with Cream Cheese \$28

## BEVERAGES

Regular & Decaffeinated Coffee \$50 per gallon

Specialty Hot Teas \$35 per gallon

Bottled Water \$4 each

Pellegrino Water \$5 each

LIFEWTR \$6 each

Assorted Flavored Sparkling Water \$5 each

Assorted Pepsi Soft Drinks \$3 each

Assorted Energy Drinks \$5 each

Individual Milk: Whole 2%, Skim \$3 each

Plant Based Milk \$6 per quart

Bottled & Chilled Orange, Cranberry, Apple, Grapefruit \$5 each

Lemonade or Iced Tea \$35 per gallon

Freshly Brewed Starbucks Coffee \$65 per gallon

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# BUFFETS

All Buffets Include Freshly Brewed Coffee, Assorted Hot Teas, and Choice of Iced Tea or Lemonade  
One Hour Serve Time

## WINDY CITY

Mixed Greens with Assorted Dressings  
Chicago-Style Hot Dogs  
Italian Beef Sandwiches  
Italian Sausages with Peppers  
Potato Wedges  
Traditional Chicago Condiments  
Cheesecake  
\$40

## MAGNIFICENT MILE PREMADE SANDWICHES

Choice of Soup  
Mixed Green Salad with Assorted Dressings  
Pasta Salad  
Smoked Turkey & Swiss Cheese Wrap with Chipotle Aioli  
Roast Beef & Cheddar Cheese  
BBQ Chicken Breast & Provolone Cheese  
Portabella Mushroom Sandwich  
Vitner's Chips  
Mini New York Cheesecake  
\$40

## BUILD YOUR OWN DELI CLASSIC

Choice of Soup  
Mixed Green Salad with Assorted Dressings  
Coleslaw  
Vitner's Chips  
Sliced Ham, Turkey & Roast Beef  
Grilled Marinated Vegetables  
Swiss, Cheddar & American Cheeses  
Freshly Baked Breads & Rolls  
Lettuce, Tomatoes, Pickles, Red Onion Mayonnaise &  
Mustard  
Freshly Baked Cookies & Brownies  
\$38

## SOUTH OF THE BORDER

Black Bean & Charred Corn Chipotle Slaw  
Chipotle Pulled Chicken  
Steak Fajitas with Bell Peppers & Onions  
Refried Beans  
Spanish Rice  
Flour & Corn Tortillas  
Shredded Lettuce, Shredded Cheddar Cheese, Salsa  
Sour Cream, Guacamole  
Cinnamon Sugar Churros  
\$40

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**THE COOKOUT**

- Mixed Greens with Assorted Dressings
- Macaroni Salad
- Barbecue Pulled Pork
- Mesquite Grilled Chicken Breast
- Garlic Mashed Potatoes
- Sautéed Sweet Corn
- Brioche Slider Buns
- Apple Pie
- \$40

**COPPER FOX BUFFET**

- Arugula Brussel Sprout Salad
- Chopped Salad
- Vegetable Rigatoni
- Crispy Chicken Sandwiches
- Mini Mahi Mahi Fish Tacos
- Homemade Potato Chips
- Copper Fox Sweets Table
- \$43

**ITALIAN FESTIVAL**

- Caprese Salad
- Classic Caesar Salad
- Chicken Marsala
- Italian Sausage & Peppers
- Tuscan Rigatoni
- Italian Vegetable Medley
- Homemade Garlic Bread
- Cannolis
- \$42

**SOUTHERN COMFORT**

- BLT Mixed Green Salad with Smoked Ranch
- Roasted Chicken
- Blackened Tilapia with Cajun Cream Sauce
- Sour Cream and Chive Mashed Potatoes
- Glazed Baby Carrots
- Corn Bread Muffins
- Warm Fruit Cobbler
- \$40

**Soup Options:**

- ◆ Chicken Noodle
- ◆ Cheddar Broccoli
- ◆ Vegetable Minestrone
- ◆ Chicken and Rice

\*Switch out one protein for a vegan option for no additional charge OR add a vegan option for an additional \$9 per person

- Vegan Options
  - Tuscan Rigatoni
  - Portabella Mushroom Sandwich
  - Avocado Sandwich

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# CREATE YOUR OWN BUFFET

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea & Choice of Iced Tea or Lemonade | One Hour Serve Time | One Entrée \$36 | Two Entrees \$38 | Each Additional Entrée \$8 | Each Additional Side \$3

## SALADS

*Select One*

**Seasonal Mixed Greens** - Carrots, Tomatoes, Cucumbers, Herb Croutons Choice of Two Dressings

**Classic Caesar** - Romaine Lettuce, Croutons, Parmesan Cheese Caesar Dressing

**Mediterranean Pasta Salad** - Red Onions, Cherry Tomatoes, Cucumber, Olives, Herb Vinaigrette

**Caprese Salad** - Roma Tomato, Fresh Mozzarella, Basil Chiffonade, Balsamic Glaze

## STARCH

*Select One*

Garlic Mashed Potatoes

Whipped Mashed Potatoes

Sour Cream & Chive Mashed Potatoes

Mashed Sweet Potatoes

Herb Roasted Potatoes

Wild Rice

Rice Pilaf

## ENTREES

**BBQ Bone-In Chicken** - Homemade BBQ Rub & Sauce

**Garlic Herb Roasted Bone-In Chicken** - Rosemary, Garlic, Thyme

**Chicken Parmesan** – Marinara Sauce, Mozzarella Cheese

**Vegetable Risotto** – Risotto with Seasonal Veggies

**Roasted Pork Loin** - Whole Grain Mustard Demi-Glaze

**Roasted Turkey Breast** - Turkey Gravy, Cranberry Sauce

**Chicken Marsala** - Marsala-Mushroom Sauce

**Roasted Salmon** - Chardonnay-Dill Cream Sauce

**Roast Beef** – Au Jus and Horseradish Sauce

**Tuscan Rigatoni** - Spinach, Tomato, Mushrooms, Marinara Sauce

**Honey Baked Ham** - Orange-Brown Sugar Glaze

## VEGETABLE

*Select One*

Sautéed Green Beans

Grilled Asparagus

Steamed Broccoli

Sautéed Corn & Peppers Glazed Carrots

Roasted Zucchini & Squash

Brussel Sprouts

## DESSERT

*Select One*

Strawberry Cheesecake

Turtle Cheesecake

Key Lime Pie

Bread Pudding

Carrot Cake

New York Cheesecake

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# BOXED LUNCH

All Boxed Sandwiches and Wraps are Accompanied By: Pasta Salad, Individual bags of Potato Chips, Whole Fresh Fruit, Chocolate Chip Cookie, and Appropriate Condiments & Bottle of Water

All Boxed Salads are Accompanied By: Whole Fresh Fruit, Chocolate Chip Cookie & Bottle of Water

*Minimum 10 guests, select one option | 20 & under, select one option | 21 & above, select up to three*

## HAM & SWISS

Lettuce, Tomato, Swiss Cheese  
Served on a Brioche Roll  
\$28

## SMOKED TURKEY BREAST & SWISS WRAP

Lettuce, Tomato  
Wrapped in a Flour Tortilla  
\$28

## GRILLED VEGETABLE WRAP

Balsamic Marinated Vegetables, Lettuce, Tomato  
Served in a Flour Tortilla  
\$28

## MEDITERRANEAN SALAD

Mixed Greens, Tomatoes, Red Onion, Cucumbers,  
Feta Cheese, and Olives  
\$26

## ROAST BEEF & CHEDDAR

Lettuce, Tomato, Cheddar Cheese  
Served on an Onion Knot Roll  
\$28

## BBQ GRILLED CHICKEN & PROVOLONE

Lettuce, Tomato  
Served on a Pretzel Roll  
\$30

## GRILLED CHICKEN CHOPPED SALAD

Mixed Greens, Chicken Breast, Bacon, Tomato, Hard-  
Boiled Egg, Avocado Bleu Cheese, & Balsamic  
Dressing  
\$28

\*Gluten free bread and wraps are available upon request for a \$3 per person upcharge.

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# HORS D'OEUVRES

## PASSED HORS D'OEUVRES PACKAGE

*Minimum 25 guests, 1 Hour serve time*

### Two Hot & Two Cold

\$15 per person (*\$22 per person for one-hour buffet style*)

### Three Hot & Three Cold

\$21 per person (*\$28 per person for one-hour buffet style*)

## COLD

*Serving of 50 pieces*

Deviled Eggs \$135

Tomato & Basil Bruschetta \$160

Caprese Crostini \$165

Roasted Red Pepper Hummus Bite \$160

Vegetable Crudité Shooter \$160

Steak Toast Points \$180

Shrimp Cocktail Shooter with Cilantro-Lime Cocktail  
Sauce \$195

## APPETIZING BITES PACKAGE

*Minimum 25 guests, 1 Hour serve time*

Selection of (4) Hot or Cold Hors D'oeuvres

Vegetable Crudités, Bleu Cheese & Ranch Dips

Imported & Domestic Cheese Display with Breads &  
Crackers

\$38

## HOT

*Serving of 50 pieces*

BBQ Meatballs \$150

Steamed Chicken Pot Stickers with Sweet Chile  
Sauce \$170

Crab Rangoon, Sweet & Sour Sauce \$190

Crispy Chicken Wings with Ranch Dipping Sauce  
\$180

Dates Wrapped in Bacon \$200

Vegetable Spring Roll with Soy Sauce \$170

Mini Quiche Florentine \$180

Artichoke Beignet \$175

Fiery Peach BBQ Brisket \$175

Chicken Skewer \$200

Cuban Cigar Spring Roll \$190

Vegan Caribbean Risotto Cake \$190

Chicken Quesadilla Cones \$190

Mini Beef Wellington, Merlo Demi-Glaze \$225

Maryland Crab Cakes with Cajun Remoulade Sauce  
\$240

Vegan Jackfruit Cake \$200

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# DINNER

Plated Dinners include Salad & Dessert, Freshly Baked Rolls & Butter Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Hot Teas, Choice of Iced Tea or Lemonade

## SALADS

*Select One*

### **Mixed Greens**

Cucumbers, Tomatoes, Croutons with Champagne Vinaigrette

### **Classic Caesar**

Romaine Lettuce, Croutons, Parmesan Cheese with Caesar Dressing

### **Caprese**

Roma Tomato, Fresh Buffalo Mozzarella, Basil Chiffonade with Balsamic Glaze **Add \$5**

### **Baby Spinach**

Bleu Cheese Crumble, Dried Cranberries, Candied Walnuts with Raspberry Vinaigrette **Add \$4**

### **Strawberry & Feta**

Mixed Greens, Sliced Strawberry, Chopped Pecans, Feta Cheese with Raspberry Seed Vinaigrette **Add \$4**

## STARCH

*Select One*

Garlic Mashed Potatoes

Whipped Mashed Potatoes

Sour Cream & Chive Mashed Potatoes

Mashed Sweet Potatoes

Herb Roasted Potatoes

Wild Rice

Rice Pilaf

## VEGETABLE

*Select One*

Sautéed Green Beans

Grilled Asparagus

Steamed Broccoli

Sautéed Corn and Peppers

Glazed Carrots

Roasted Zucchini and Squash

Brussel Sprouts

## DESSERT

*Select One*

Strawberry Cheesecake

Turtle Cheesecake

Key Lime Pie

Bread Pudding

Carrot Cake

New York Cheesecake

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## INDIVIDUAL ENTREES

### Chicken Marsala

With Marsala-Mushroom Demi-Glaze \$34

### Signature French Cut Chicken

With Chicken Demi Glaze \$34

### Cabernet Chicken

With Cabernet-Mushroom Demi-Glaze \$34

### Southwest Chicken

With Poblano Pepper Cream Sauce, Onion Hay \$34

### Braised Beef Short Ribs

With Merlot Demi-Glaze \$44

### Top Sirloin

With Bleu Cheese Butter \$48

### Twin Petite Filet Mignon

With Mushroom Demi-Glaze \$58

### Grilled New York Strip

With Garlic Butter \$50

### Twin Pork Tenderloin Medallions

With Whole Grain Mustard Demi-Glaze \$35

### Pan Seared Salmon

With Chardonnay-Dill Cream Sauce \$40

### Tuscan Rigatoni

With Marinara Sauce \$32

### Vegan Stuffed Peppers

Brown Rice, Carrots, Celery, Onion, Broccoli \$33

### Vegan Gluten Free Pasta

Zucchini, Squash, Onion, Broccoli, and sauce \$32



## DUO PLATES

### Braised Short Rib and Chicken Marsala

With Marsala-Mushroom Demi Glaze \$48

### Pork Tenderloin Medallion & Chicken Piccata

With Lemon-Caper Sauce \$48

### Top Sirloin & Herb Chicken Breast

With Madeira Demi-Glaze \$52

### Filet of Beef Tenderloin & Salmon

With Chardonnay-Dill Cream Sauce \$62

### Surf & Turf

Filet of Beef and Lobster Tail with Merlot Demi-Glaze,  
Melted Butter  
Market Price

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# CARVING STATIONS

Minimum 25 guests | One Hour Serve Time

## PRIME RIB

Horseradish Crusted and Slow Roasted  
with Natural Au Jus  
\$415 per 30 people

## MAPLE GLAZED HAM

Served with Honey Mustard  
\$305 per 30 people

## OVEN ROASTED TURKEY BREAST

Served with Turkey Gravy  
\$270 per 30 people

## BBQ PORK LOIN

Served with Citrus BBQ Sauce  
\$280 per 30 people



*\*Each Carving Station requires a Uniformed Chef at \$85 (up to 1 Hour)*

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# ACTION STATIONS

## PASTA STATION

Tri-color Cheese Tortellini in Pesto Cream  
Cavatappi in Tomato-Basil Sauce  
Rigatoni in Alfredo Sauce  
Grilled Chicken  
Baby Shrimp  
Garlic  
Shallots  
Olive Oil  
Basil  
Parmesan  
Prepared & Served by a Uniformed Chef\*  
\$26

## FAJITA STATION

Chicken & Beef Fajitas with Grilled Onions &  
Peppers  
Served on Flour or Corn Tortillas  
Sour Cream  
Guacamole  
Salsa  
Prepared & Served by a Uniformed Chef\*  
\$30

## MASHED POTATO BAR

Yukon Gold Mashed Potatoes  
Sweet Potato Mash & Smashed Garlic Violet  
Potatoes  
Sage Demi-Glaze  
Chives  
Bacon  
Cheddar  
Gorgonzola  
Sour Cream  
Candied Walnuts  
\$26

\*\$85 Chef Fee

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# LATE NIGHT SNACK

To be ordered in conjunction with dinner, 45-minute serve time

## THIN CRUST 16" PIZZAS

(Square cut 25 pieces, pie cut 12 pieces)

Cheese Pizza \$25

Pepperoni Pizza \$28

Sausage Pizza \$28

Veggie Pizza \$26

Supreme Pizza-Peppers, Onion, Mushroom,  
Pepperoni & Sausage \$30

## FRY BAR

French Fries

Tater Tots

Green Onions, Cheese Sauce, Crumbled Bacon,  
Shredded Lettuces, Diced Tomatoes, Sour Cream,  
Ketchup, and Ranch

\$14

Add Chili for \$4 per person

## TACO BAR

Seasoned Ground Beef

Chipotle Pulled Chicken

Flour & Corn Tortillas

Salsa, Sour Cream, Shredded Cheese, Shredded  
Lettuce, & Guacamole

\$18

Add Beef Fajitas for an additional \$5 per person

## SWEETS TABLE

Lemon Tartlet

Tiramisu

Pistachio Cream Puff

Raspberry Mousse Cake

Apple Tart Tatin

Croissant Bread Pudding

Exotic Cake

Cheesecake

Dutch Apple Pie

Freshly Baked Cookies and Brownies

\$25

## CHICAGO STYLE HOT DOGS

Served with Vitner's Chips

Poppy Seed Bun

Mustard

Relish

Sport Peppers

Pickle Spear

Diced Tomatoes & Diced Onions

\$14

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# HOSTED & CASH BAR

## TOP SHELF

Tito's Vodka  
Hendricks Gin  
Captain Morgan Spiced Rum  
Captain Morgan White Rum  
Malibu Rum  
Casamigo's Tequila Silver/Reposado  
Crown Royal Whiskey  
Johnnie Walker Red Scotch  
Bulleit Bourbon  
D'usse Cognac  
Disaronno  
Dekuyper Cordials  
Soda, Mixers, and Garnish  
\$16

## HOUSE

Gordon's Vodka  
New Amsterdam Gin  
Cruzan Rum  
Cruzan Coconut Rum  
El Jimador Tequila Silver/Reposado  
Grants Scotch  
Jim Beam Whiskey  
Dekuyper Cordials  
Soda, Mixers, and Garnish  
\$12

## SPECIALTY (Subject to change)

High Noon  
Assorted White Claws  
Angry Orchard Apple or Rose Hard Cider  
\$10

## PREMIUM

Absolute Vodka  
Tanqueray Gin  
Bacardi Rum  
Bacardi Coconut Rum  
Jose Cuervo Tequila Silver/Reposado  
Dewar's Scotch  
Courvoisier Cognac  
Jack Daniels Whiskey Amaretto Di  
Amore  
Dekuyper Cordials  
Soda, Mixers, and Garnish  
\$14

## DOMESTIC BEER

Budweiser  
Bud Light  
Michelob Ultra  
Coors Light  
Miller Light  
O'Douls  
\$7

## IMPORTED BEER

Corona Light  
Corona Extra  
Modelo  
Stella  
Heineken  
Amstel Light  
\$8

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### HOUSE WINE PER GLASS

Canyon Road Chardonnay \$12  
Canyon Road Pinot Grigio \$12  
Canyon Road Sauvignon Blanc \$12  
Canyon Road Moscato \$12  
Canyon Road White Zinfandel \$12  
Canyon Road Cabernet Sauvignon \$12 Canyon Road  
Merlot \$12  
Canyon Road Pinot Noir \$12

### NON-ALCOHOLIC

Assorted Pepsi Soft Drinks \$3  
Bottled Water \$4

## Hourly Hosted Bar Packages

### TOP SHELF

1 Hour \$29 per guest  
2 Hours \$35 per guest  
3 Hours \$39 per guest  
4 Hours \$41 per guest

### PREMIUM

1 Hour \$22 per guest  
2 Hours \$28 per guest  
3 Hours \$32 per guest  
4 Hours \$34 per guest

### HOUSE

1 Hour \$20 per guest  
2 Hours \$26 per guest  
3 Hours \$30 per guest  
4 Hours \$32 per guest

### BEER, WINE & SODA

Domestic, Imported, and House Wine  
1 Hour \$14 per guest  
2 Hours \$20 per guest  
3 Hours \$24 per guest  
4 Hours \$26 per guest

### Soda & Juice Bar

1 Hour \$4  
3 Hours \$10  
4 Hours \$13

Cash Bar Prices Include Applicable Service Charge and State Sales Tax | Open Bars are subject to Taxable Service Charge and State Sales Tax | All bar items are subject to change without notice and comparable replacements will be made by the hotel | Discounted pre-purchased drinks tickets are available | A fee of \$85.00 per Bartender, on all bars.

Prices are per person, unless otherwise noted. Prices are subject to change without notice. All prices are subject to a taxable 22% service fee and applicable sales tax (currently 12%)

# TECHNOLOGY

Priced Per Day

## PROJECTION

LCD Projector \$300  
LCD Projector (6,000 lumen) \$900

## MEETING ACCESSORIES

Flipchart with Pad & Marker \$75  
Rolling AV Cart with Skirt \$30  
Heavy Duty Easel \$30  
AC 6 Outlet Strip \$10  
Extension Cord 25' or 50' \$10  
Roll Masking Tape \$5  
Phone Line (charge applies all calls) \$25  
Whiteboard (3x5) with Markers \$60  
Whiteboard (4x6) with Markers \$85  
Wireless Mouse for Computer \$40  
Wireless Laser Point \$40  
Laptop Patch \$75  
VGA Distribution Amp \$100  
Kramer VM-3H2 HDMI DA \$100  
Laptop \$200  
Small XLR Package \$35  
Medium XLR Package \$50

## WIRELESS INTERNET

1-5 maximum users \$75  
6-10 maximum users \$100  
11-25 maximum users \$150  
26-40 maximum users \$175  
41 and above users \$200

## SCREENS

7X7 Tripod Screen \$90  
8X8 Tripod Screen \$110  
10X10 Cradle Screen with Upright \$150  
Distribution Amp \$100

## EQUIPMENT AND SOUND

300 Watt Powered Speaker with Stand \$225  
4-Channel Mixer \$70  
6-Channel Mixer \$110  
8-Channel Mixer \$140  
5-Disc CD Player \$80  
Digital Audio Recorder \$175  
Velour Drapery 12ft-Black \$15/ft  
Velour Drapery 16ft-Black or Gray \$20/ft

## LIGHTING

Source 4 Par Fixture \$60  
Source 4 Fixture \$60  
3' Led Light Bar \$85  
10' Upright Truss \$110

## INSTALLATION/LABOR

AV Technician M-F 7a-5p \$75/hour  
AV Technician M-F 5p-7a \$100/hour  
AV Technician Sat, Sun, Holidays \$140/hour

**(Note: 4hr minimum per tech will apply to labor calls)**

Set Up/Strike Fee \$150

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# AV PACKAGES

AV Packages | Priced Per Day

## THE PRESENTER'S SUPPORT PACKAGE

(Bring your own projector)

8 Tripod Screen\*

AV Cart

HDMI Cord

Power Strip

\$100

## THE PRESENTER'S PACKAGE

LCD Projector

8 Tripod Screen\*

AV Cart

HDMI Cord

Power Strip

\$400

## THE ULTIMATE PRESENTER'S PACKAGE

Two LCD Projectors

Two 8 Tripod Screens\*

Two AV Carts

HDMI Cord

Power Strip

Distribution Amp

\$900

## SOUND SYSTEM PACKAGE

One 300 Watt Powered Speaker with Stand

4-Channel Mixer

One Wired Microphone\*\*

Laptop Patch

All Cabling

\$450

## EXPANDED SOUND SYSTEM PACKAGE

Two 300 Watt Powered Speakers with Stands

4-Channel Mixer

One Wireless Microphone or Lavalier Mic

Laptop Patch

All Cabling

\$800

## ULTIMATE SOUND SYSTEM PACKAGE

Two 300 Watt Powered Speakers with Stands

6-Channel Mixer

Two Wireless Microphones or Lavalier Mics

Laptop Patch

All Cabling

\$1,050

\*Upgrade to a 10ft screen for \$50

\*\*Upgrade to Wireless Mic or Lavalier Mic \$150

The Marriott Chicago Midway has a partnership with an audio visual provider which delivers the highest quality audio/visual services. Their expert professionals are well-versed in all areas of presentation support and will be pleased to assist you in all of your audio/visual needs.

If another provider is chosen, including bringing your own audio/visual, a fee may be applicable.

Prices are per person, unless otherwise noted. Prices are subject to change without notice. All prices are subject to a taxable 22% service fee and applicable sales tax (currently 12%)

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# GENERAL INFORMATION

## PLANNING

Take the stress out of planning your event. Our Sales and Events team is here to assist you in many ways throughout the entire process. Feel free to reach out with any questions. Our goal is to be your partner in this event.

## MENUS

The Hotel requires your final menu selections three (3) weeks prior to the function. Menu prices are subject to change until the signed banquet event orders have been received. All Food and Beverage must be supplied and prepared by the Hotel. Due to licensing requirements and food safety, food and beverage may not be removed from Hotel property.

## MINIMUM

All Food & Beverage Minimum must be met or exceeded.

## GUARANTEES

All guarantees are due by the contracted due date. If not received, the Hotel will set and serve based on the agreed number in the contract and charge accordingly. The Hotel will charge for either the guarantee or the number of guests served, whichever is greater. Hotel will not accept a decrease in the guarantee after the 72-hour notice.

## LIQUOR LIABILITY

All Food and Beverage must be provided by the Hotel. Hotel's liquor license requires that alcoholic beverages be dispensed only by Hotel employees. Alcoholic service may be denied to guests who appear to be intoxicated or under the age of 21. The Illinois State Beverage Law prohibits the service of any alcoholic beverages prior to 12:00pm on Sundays.

## COAT CHECK

Coat check can be arranged for your event. A labor fee of \$85.00 per coat check attendant will apply.

## PARKING

Day parking and event parking is complimentary. Overnight parking is \$24.00 per vehicle and \$50.00 per motor coach.

## SECURITY

The Hotel shall not assume responsibility for damage or loss of any merchandise or articles. Should you require security support; the Hotel can assist in arranging security with an outside company.

## EVENT SET-UP CHANGES

Set-up, event details, or food & beverage changes made after the three (3) day guarantees due date, including day-of changes, are subject to \$250.00 change fee.

## SERVICE FEE & TAXES

All meeting room, food and beverage, audio visual and related services are subject to applicable taxes (currently 12%) and service charge (currently 22% in effect on the date(s) of the event. This is subject to change without notice.

## OUTDOOR PATIO & EVENT SPACE

Patio service hours are 8:00am-10:00pm for private functions. See sales manager for additional information. We ask that your invitees be courteous and mindful of other hotel guests regarding noise level.

Prices are per person, unless otherwise noted. Prices are subject to change without notice. All prices are subject to a taxable 22% service fee and applicable sales tax (currently 12%)

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# PARTNERS

## DJ & ENTERTAINMENT

Talent City Artist  
312-835-7023  
info@talentcityartists.com  
<https://www.talentcityartists.com/>

## TRANSPORTATION

Windy City Limousine  
847-916-9300  
info@windycitylimos.com  
<https://windycitylimos.com/>

## FLOWERS

Windy City Flower Girls  
708-422-9234  
windycityflowergirls@hotmail.com  
[www.windycityflowergirls.com](http://www.windycityflowergirls.com)

## Event Planning & Decorations

20 Pearls Party Décor  
773-644-7195  
sherri@20pearlspartydecor.com  
<https://20pearlspartydecor.com/>

## Audio Visuals

AVP  
708-598-5850  
info@avproductions.com  
Avproductions.com



Prices are per person, unless otherwise noted. Prices are subject to change without notice. All prices are subject to a taxable 22% service fee and applicable sales tax (currently 12%)