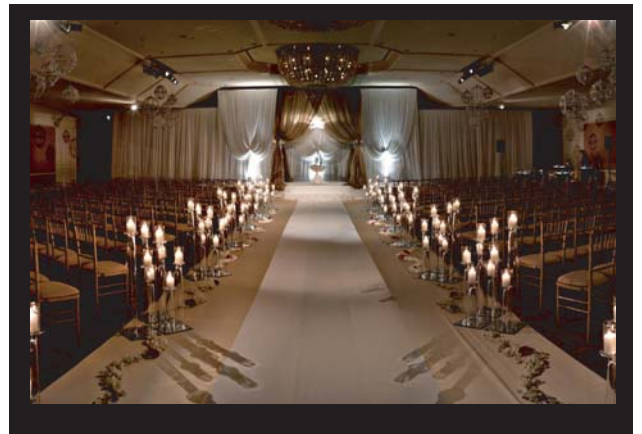


Fairmont
CHICAGO
MILLENNIUM PARK

2011
WEDDINGS



Congratulations! You are about to embark on a journey that will change your entire life. The most important part of that journey will be your wedding. It must be perfect- a grand beginning for your new life together.

Such a momentous occasion deserves only the best down to the smallest detail. From the very beginning, the Fairmont's expert catering professionals will work with you, assisting you with your own plans and suggesting new ideas to design a wedding that is truly original and all yours. Whether you're simply looking for ideas or know exactly what you want, the Fairmont Chicago, Millennium Park offers a variety of wedding packages that can be tailored to fit your every wish. As this will be your special day, the Fairmont will not only pamper your guests, but you as well.

To begin your journey, please contact our wedding professionals to create your memory of a special day at the Fairmont Chicago, Millennium Park!

Warm Regards,

A handwritten signature in black ink that reads "Wayne P. Harth". The signature is written in a cursive style with a large, sweeping initial "W".

Wayne Harth
Director of Catering
Fairmont Chicago, Millennium Park
(312) 565-6633
wayne.harth@fairmont.com

Fairmont Chicago Wedding Amenities

A Spa Gift from mySpa

Located in the Fairmont Chicago, Millennium Park

Your Gift is based on your Final Guaranteed Number of Guests the week
of your Wedding

50 – 100 Guests - \$250.00 Gift Card

101-200 Guests - \$500.00 Gift Card

201-250 Guests - \$1000.00 Gift Card

251 and above Guests - \$1200.00 Gift Card

Platinum Honeymoon Program

When you plan your Wedding with the Fairmont Chicago, Millennium Park
and Honeymoon at any of The Fairmont Hotels & Resorts – Receive
Platinum Status in our Fairmont Presidents Club

Bengaline Floor Length Linen with Matching Napkins
Black, Apple Green, Beige, Gold

Votive Candles on Cocktail Rounds and Dining Tables

Complimentary Suite for the Bride and Groom on the night of the Event

Suite Upgrades for your Parents

Two Changing Rooms for your Attendants the Day of the Event from
10am – 7pm

Special guestroom rates for your guests

Private Photo Room with a Complimentary Nosh

Restroom Attendants for the Evening with Full Amenities

A Server will Roam the Foyer During your Cocktail Party with a Silver
Bucket
and Refresh Ice in your Guests Drinks

Hot Towel Service

Chilled Salad Forks

Freshly Folded Napkin before Dessert

Wedding Arrangement One

Four-Hour Bar with Fairmont Deluxe Brands

Absolut or Ketel One Vodka

Tanqueray Gin

Chivas Regal 12 yr. Whisky

Crown Royal Canadian Whisky

Maker's Mark Bourbon

Meyer's Rum

Beringer Founders' Estate Wines
Chardonnay, Cabernet Sauvignon or Merlot

Heineken

Miller and Miller Lite

Assorted Diet and Regular Soft Drinks

Sparkling Mineral Water

Still Mineral Water

Bottled Juices

Wine with Dinner

Beringer Founders' Estate Wines
Chardonnay, Cabernet Sauvignon or Merlot



Reception

Select six Hors d' Oeuvres to be Butler Passed

Cold Hors d' Oeuvres

Pecan and Goat Cheese Marble

Smoked Salmon, Preserved Lemon, Caper, Parsley

Brandy Chicken Liver Gougères, Fried Onion

Tuna Tartar on Shrimp Cracker

Achiote Shrimp with Lime Juice and Mango Red Pepper Salsa

Vegetarian California Roll

Beef Filet, Fig Marmalade, Stilton Cheese



Hot Hors d' Oeuvres

Coconut Macadamia Lamb Chop

Mini Beef Wellington, Sauce Béarnaise

Coconut Shrimp, Mango Chutney

Zucchini, Feta and Dill Fritter

Moorish Chicken Kabob

Artichoke and Spinach Chips

Moroccan-Style Meatball, Spicy Cilantro Dip

Profiterole, Wild Mushrooms, Walnuts



Dinner

Salad

Spring Greens, Roasted Beets
Oranges, Dill, Walnuts
Green Goddess Vinaigrette



Freshly-Baked Fairmont Rolls and Sweet Cream Butter



Entrée

Seared Chicken Breast, Lemon, Garlic and Rosemary Orzo
Asparagus, Tomato Vinaigrette



Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas



A choice of Chardonnay and Cabernet Sauvignon Wine will be served with Dinner

Served From a Station

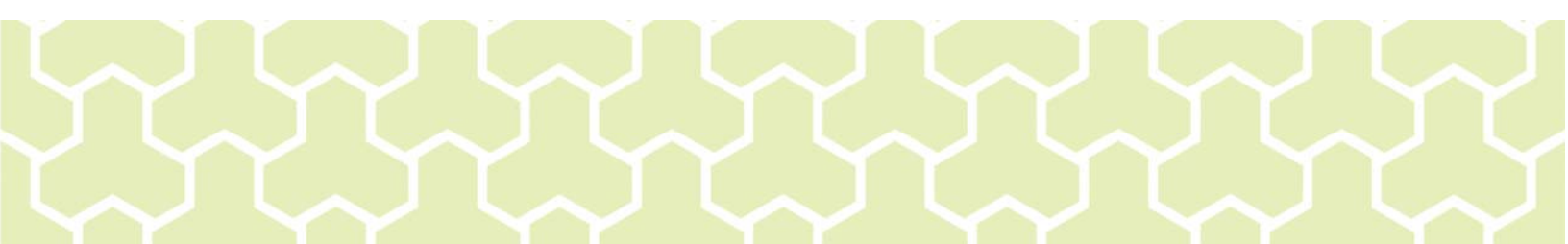
Your Wedding Cake Created by our Executive Pastry Chef
Sliced Fresh Fruit Display and Oversized Martini Glasses of Berries

International Coffee Service
Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Teas
Chocolate Shavings, Whipped Cream, Orange Zest and Cinnamon Sticks



Wedding Arrangement One: \$170 per person*

*all prices are plus applicable service charges and tax



Wedding Arrangement Two

Four-Hour Bar with Fairmont Deluxe Brands

Absolut or Ketel One Vodka

Tanqueray Gin

Chivas Regal 12 yr. Whisky

Crown Royal Canadian Whisky

Maker's Mark Bourbon

Meyer's Rum

Beringer Founders' Estate Wines

Chardonnay, Cabernet Sauvignon or Merlot

Heineken

Miller and Miller Lite

Assorted Diet and Regular Soft Drinks

Sparkling Mineral Water

Still Mineral Water

Bottled Juices

Wine with Dinner

Beringer Founders' Estate Wines

Chardonnay, Cabernet Sauvignon or Merlot



Reception

Select Six Hors d' Oeuvres to be Butler Passed

Cold Hors d' Oeuvres

Pecan and Goat Cheese Marble

Smoked Salmon, Preserved Lemon, Caper, Parsley

Brandy Chicken Liver Gougères, Fried Onion

Tuna Tartar on Shrimp Cracker

Achiote Shrimp with Lime Juice and Mango Red Pepper Salsa

Vegetarian California Roll

Beef Filet, Fig Marmalade, Stilton Cheese



Hot Hors d' Oeuvres

Coconut Macadamia Lamb Chop

Mini Beef Wellington, Sauce Béarnaise

Coconut Shrimp, Mango Chutney

Zucchini, Feta and Dill Fritter

Moorish Chicken Kabob

Artichoke and Spinach Chips

Moroccan-Style Meatball, Spicy Cilantro Dip

Profiterole, Wild Mushrooms, Walnuts



Select One Station

Mediterranean Station

Eggplant and Tomato Dip, Roast Garlic Hummus, Tzatziki
Roast Peppers, Feta Cheese, Red Onions, Sumac and Date Salad
Green Olives, Walnuts, Pistachios, Pomegranate, Parsley, Lemon
Grilled Pita, Lavosh, Assorted Flatbreads

Asian Station

Assorted Maki Rolls, Wasabi, Pickled Ginger, Soy Sauce
Soba Noodle, Kimchi, Tofu, Green Onions, Sesame Lime Vinaigrette
Served in Small to-go Boxes
Assorted Dim Sum, Mustard Sauce, Hoisin Garlic Sauce, Sweet Chili Sauce
Salmon, Lemongrass, Snow Peas, Bamboo Shoots, Green Curry Sauce
Marinated Chicken, Water Chestnuts, Celery, Peanuts, Spicy Tso Sauce
Jasmine White Rice

Peking Duck Station*

Roast Duck, Mu Shu Pancakes, Hoisin Sauce, Scallions

American Station

Mini Sliders
Mini Hot Dogs
with Chicago Accompaniments: Mustard, Ketchup, Relish, Chopped Onions
Macaroni and Cheese, served from a Martini Glass
Onion Rings, French Fries
Grilled Cheese*, Tomato Basil Soup

*Chef Attendant @ \$125

Tapas Station*

~Select Six Items~

Garlic Shrimp, Chiles, Bay Leaves
Manilla Clams, Tomatoes, Saffron Sauce
Spicy Moorish Chicken Kabobs
Chickpea Salad, Chorizo, Pine Nuts
Potatoes, Tomato Sauce, Chili Flakes, Orange Zest
Chicken and Chorizo Empanada
Mushrooms, White Wine, Saffron
Octopus, Lemon, Parsley, Capers
Salt Cod, Orange, Onion, Olive Salad
Chicken Wings, Smoked Paprika, Aged Sherry
Mushrooms, White Wine Saffron
Marinated Peppers, Sherry Vinegar, Garlic, Rosemary
Spanish Olives, Lemon Zest, Fennel Seed, Extra Virgin Olive Oil, Herbs
Black Mussels, Romesco Sauce, Parsley
Potatoes, Confit Garlic, Aioli, Parsley

*Chef Attendant @ \$125

Dinner

Salad

Mixed Greens, Radicchio, Poached Forelle Pears
Blue Cheese, Almonds
Maple-Pecan Vinaigrette



Freshly-Baked Fairmont Rolls and Sweet Cream Butter



Entrée

Roast Barramundi
Tomato Couscous, Olive, Eggplant and Fennel
Harissa Sauce



Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas



With Dinner, a choice of Beringer Chardonnay
and Beringer Cabernet Sauvignon Wine will be served

Served From a Station

Your Wedding Cake Created by our Executive Pastry Chef

Sliced Fresh Fruit Display and Oversized Martini Glasses of Berries

International Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Teas
Chocolate Shavings, Whipped Cream, Orange Zest and Cinnamon Sticks



Wedding Arrangement Two: \$200 per person*

*all prices are plus applicable service charges and tax

Wedding Arrangement Three

Four-Hour Bar with Fairmont grand Brands

Belvedere Vodka or Grey Goose Vodka

Bombay Sapphire Gin

Glenmorangie 10yr Single Malt Scotch

Crown Royal Special Reserve Canadian Whisky

Knob Creek Bourbon

Appleton V/X Rum

Estancia Estates Wines

Chardonnay, Cabernet Sauvignon or Merlot

Heineken

Miller and Miller Lite

Assorted Diet and Regular Soft Drinks

Sparkling Mineral Water

Still Mineral Water

Bottled Juices

Wine with Dinner

Estancia Estates Wines

Chardonnay, Cabernet Sauvignon or Merlot



Reception

Select Eight Hors d' Oeuvres to be Butler Passed

Cold Hors d' Oeuvres

Pecan and Goat Cheese Marble

Smoked Salmon, Preserved Lemon, Caper, Parsley

Brandy Chicken Liver Gougères, Fried Onion

Tuna Tartar on Shrimp Cracker

Achiote Shrimp with Lime Juice and Mango Red Pepper Salsa

Vegetarian California Roll

Beef Filet, Fig Marmalade, Stilton Cheese



Hot Hors d' Oeuvres

Coconut Macadamia Lamb Chop

Mini Beef Wellington, Sauce Béarnaise

Coconut Shrimp, Mango Chutney

Zucchini, Feta and Dill Fritter

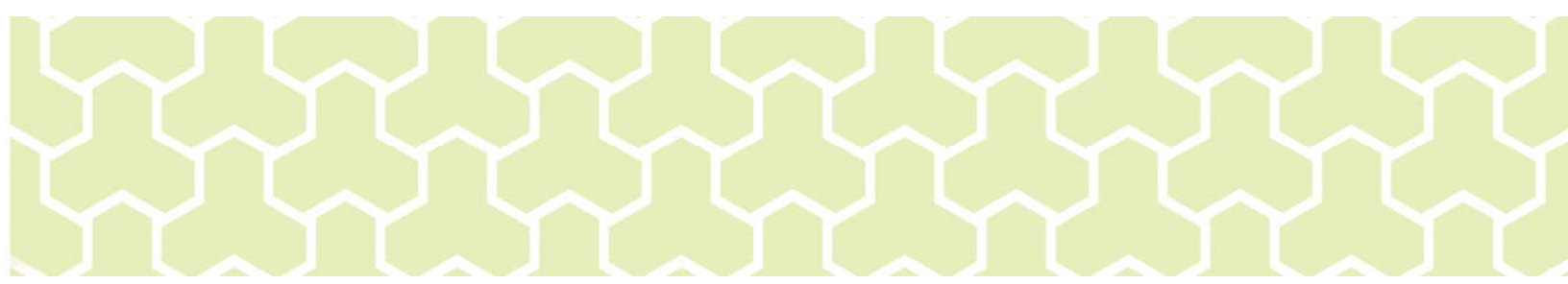
Moorish Chicken Kabob

Artichoke and Spinach Chips

Moroccan Style Meatball, Spicy Cilantro Dip

Profiterole, Wild Mushrooms, Walnuts

Johah Lump Crab Cake with Spicy Curry Dip



Select Two Stations

Mediterranean Station

Eggplant and Tomato Dip, Roast Garlic Hummus, Tzatziki
Roast Peppers, Feta Cheese, Red Onions, Sumac and Date Salad
Green Olives, Walnuts, Pistachios, Pomegranate, Parsley, Lemon
Grilled Pita, Lavosh, Assorted Flatbreads

Asian Station

Assorted Maki Rolls, Wasabi, Pickled Ginger, Soy Sauce
Soba Noodle, Kimchi, Tofu, Green Onions, Sesame Lime Vinaigrette
Served in Small to go Boxes
Assorted Dim Sum, Mustard Sauce, Hoisin Garlic Sauce, Sweet Chili Sauce
Salmon, Lemongrass, Snow Peas, Bamboo Shoots, Green Curry Sauce
Marinated Chicken, Water Chestnuts, Celery, Peanuts, Spicy Tso Sauce
Jasmine White Rice

Peking Duck Station*

Roast Duck, Mu Shu Pancakes, Hoisin Sauce, Scallions

American Station

Mini Sliders

Mini Hot Dogs with Chicago Accompaniments: Mustard, Ketchup, Relish, Chopped Onions
Macaroni and Cheese, served from a Martini Glass
Onion Rings, French Fries
Grilled Cheese*, Tomato Basil Soup

Chef Attendant @ \$125



Tapas Station*

~Select Six Items~

Garlic Shrimp, Chiles, Bay Leaves

Manilla Clams, Tomatoes, Saffron Sauce

Spicy Moorish Chicken Kabobs

Chickpea Salad, Chorizo, Pine Nuts

Potatoes, Tomato Sauce, Chili Flakes, Orange Zest

Chicken and Chorizo Empanada

Mushrooms, White Wine, Saffron

Octopus, Lemon, Parsley, Capers

Salt Cod, Orange, Onion, Olive Salad

Chicken Wings, Smoked Paprika, Aged Sherry

Mushrooms, White Wine Saffron

Marinated Peppers, Sherry Vinegar, Garlic, Rosemary

Spanish Olives, Lemon Zest, Fennel Seed, Extra Virgin Olive Oil, Herbs

Black Mussels, Romesco Sauce, Parsley

Potatoes, Confit Garlic, Aioli, Parsley

* Chef Attendant @ \$125



Dinner

Salad

Arugula, Watercress, Goat Cheese Salad
Candied Pecans, Raspberry Vinaigrette



Freshly-Baked Fairmont Rolls and Sweet Cream Butter



Entrée

Seared Filet of Beef
Porcini Mushrooms, Israeli Couscous
Pomodoro Tomatoes
Thyme Demi



Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas



With Dinner, a choice of Chardonnay and Cabernet Sauvignon Wine will be served

Served From a Station

Your Wedding Cake Created by our Executive Pastry Chef

Sliced Fresh Fruit Display and Oversized Martini Glasses of Berries

International Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Teas
Chocolate Shavings, Whipped Cream, Orange Zest and Cinnamon Sticks



Sweet Table

Cakes:

Lemon Meringue Tart
Cheesecake with Fresh Berries
Chocolate – Pecan Torte
Chocolate Mousse Torte
Carrot Cake with Cream Cheese Frosting
Swiss Apple Tart

Pastries:

Chocolate Éclair
Almond Tosca Bar
Linsér Triangles
Chocolate Royal
Fresh Fruit Tartlette
Passion Fruit – White Chocolate DeLite
Pistachio Roulade
Caramel Profiterole
Strawberry Napoleon
Opera Slice

Chocolate Dipped Strawberries and Apricots



Wedding Arrangement three: \$225 per person*

*all prices are plus applicable service charges and tax



Wedding Arrangement Four

Four-Hour Bar with Fairmont grand Brands

Belvedere Vodka or Grey Goose Vodka

Bombay Sapphire Gin

Glenmorangie 10yr Single Malt Scotch

Crown Royal Special Reserve Canadian Whisky

Knob Creek Bourbon

Appleton V/X Rum

Estancia Estates Wines

Chardonnay, Cabernet Sauvignon or Merlot

Heineken

Miller and Miller Lite

Assorted Diet and Regular Soft Drinks

Sparkling Mineral Water

Still Mineral Water

Bottled Juices

Wine with Dinner

Estancia Estates Wines

Chardonnay, Cabernet Sauvignon or Merlot



Reception

Select Four Hors d' Oeuvres to be Butler Passed

Cold Hors d' Oeuvres

Pecan and Goat Cheese Marble

Smoked Salmon, Preserved Lemon, Caper, Parsley

Brandy Chicken Liver Gougères, Fried Onion

Tuna Tartar on Shrimp Cracker

Achiote Shrimp with Lime Juice and Mango Red Pepper Salsa

Vegetarian California Roll

Beef Filet, Fig Marmalade, Stilton Cheese



Hot Hors d' Oeuvres

Coconut Macadamia Lamb Chop

Mini Beef Wellington, Sauce Béarnaise

Coconut Shrimp, Mango Chutney

Zucchini, Feta and Dill Fritter

Moorish Chicken Kabob

Artichoke and Spinach Chips

Moroccan-Style Meatball, Spicy Cilantro Dip

Profiterole, Wild Mushrooms, Walnuts

Johah Lump Crab Cake with Spicy Curry Dip



Dinner



Each Guest to Receive Plated Salad

Herb Spring Salad
Frisée, Radishes
Red Wine Vinaigrette

DINNER STATIONS

Mediterranean Station

Hummus
Baba Ganoush
Tabbouleh Salad
Vegetarian Dolma
Cucumber and Tomato Salad
Marinated Feta Cheese and Greek Olives
Greek-Style Chicken with Lemon Garlic and Oregano
Baby Lamb Chop
Greek-Style Rice
Rustic Breads

Italian Station

Shrimp and Pesto Flat Bread
Wild Mushroom, Goat Cheese Flatbread
Artichoke Hearts
Marinated Mushrooms
Roasted Red and Yellow Peppers
Sun-dried Tomatoes

Pasta Station*

Gemelli and Gnocchi

Marinara Sauce and Pesto Sauce

Truffles, Chicken, Italian Sausage

Wild Mushrooms, Rapini, Asparagus, Teardrop Tomatoes, Garlic

Fresh Grated Parmesan Cheese

Asian Station

Spicy Tuna, Salmon and Shrimp Tempura Roll

Assorted Dim Sum with Dipping Sauces

Pot Stickers

Vegetarian Spring Roll

Vegetarian Mushu

Mongolian Beef Stir Fry

Stir Fry Vegetable Rice

Chop Sticks

American Station

Sliders:

Gorgonzola and Caramelized Onion

Cheddar and Sautéed Mushrooms

Assorted Toppings and Relish

Cedar Plank Salmon

Baby Carrots and Asparagus

Truffle Mashed Potatoes, Cheese, Chives, Sour Cream

Sweet Potato Fries

* Chef Attendant @ \$125

Dessert

Your Wedding Cake Created by our Executive Pastry Chef

Sliced Fresh Fruit Display and Oversized Martini Glasses of Berries

International Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Teas
Chocolate Shavings, Whipped Cream, Orange Zest and Cinnamon Sticks

Mini Chocolate and Vanilla Milk Shakes

Homemade Donuts with your Choice of Toppings:

Chocolate, Ganash, Sprinkles, Chopped Nuts, Coconut

Wedding Arrangement Four: \$250 per person*

*all prices are plus applicable service charges and tax

General Information

Seating

Guest seating will be at 72 inch round tables of ten unless otherwise specified. A custom seating diagram with numbered tables will be provided by the Catering Department.

Decorations

Arrangements for floral centerpieces can be made through the Catering Department or directly through your own florist. All decorations must meet with the approval of the Chicago Fire Department (No open flame, confetti or pyrotechnics)

Music and Entertainment

The Catering Staff will be happy to recommend musicians and entertainers. Baby grand pianos are available. There is a \$150.00 tuning fee per piano.

Microphones

Are available at current rates, for (3) microphones or more, a sound engineer will be required.

Pinspotting and Lighting

Equipment and services are available from Presentation Services located in the Fairmont Chicago., Millennium Park. Charges for equipment and labor may be obtained from the Catering Department.

Electrical

Additional electricity may be needed for your entertainment, please consult your Catering Consultant.

Payment Information

A \$5000.00 deposit, non-refundable is required to hold the ballroom on a definite basis. Your event will be considered tentative until a signed contract of agreement and deposit are received. Thirty days prior to the wedding an additional (25%) deposit is required. The remaining balance is due three business days prior to the wedding via credit card, cashiers check or money order.

Coat Check

Coat check can be arranged for the night of your event, at a rate of \$200.00 per attendant. It is recommended (1) attendant per 75-100 guests

Service Charge and Taxes

All pricing excludes 22% service charge and 11% sales tax

General Information **continued**

Parking

Valet parking can be arranged at a discount with the Fairmont Chicago, Millennium Park for the wedding event. Parking discount does not apply to overnight parking or at any other locations nearby. There are self-parking options available in the immediate vicinity.

Guarantee

A final number of attendees is required three (3) business days prior to your event. This number is your guarantee. Final charges are based on your guarantee or actual attendance whichever is greater.

Wedding Package Enhancements

* Please ask your Catering Consultant for Price Quotes*

Gold Versaille Chairs

Martini Bar

Customized Sweet Table

Espresso and Cappuccino Station

Designer Stations for your Reception

Upgraded Linen, Overlays and Napkins

Dessert Specialty Stations

Custom Lighting



mySpa Chicago Wedding Menu

BRIDAL STYLE

Bridal Make-Up (includes pre-wedding trial)
The Journey French Manicure
The Journey French Pedicure
Complimentary Spa Gift
\$265

BRIDAL RADIANCE

Refining Body Polish
myMassage
Radiant Facial
Journey Manicure
Journey Pedicure
\$450

BRIDESMAID BEAUTY

Makeup Application
Mini Journey Manicure
Mini Journey Pedicure
\$130

GROOM'S DAY

50 min Tension Tamer Massage
Nail Conditioning Treatment for Hands & Feet
\$230

PRE-WEDDING PLANNING

Opulence Oxygen Infusion Series
Six Week Series of Oxygen Infusion Facials Will Reveal Luminous Skin
for Your Big Day
10% Discount on any Oxygen Facial Series of Six Treatments

HONEYMOON INDULGENCE
Suite Soak
Couples myMassage 80 Min
Oxygen Inhalation
Complimentary Champagne & Strawberries
\$550

THANK YOU WEDDING GIFTS

Need a special present or basket of gifts for your bridal party? Let our mySpa retail specialists create a unique gift experience for each individual to commemorate your day and say thank you to those who shared it with you. Gift certificates also available.
Inquire with mySpa for pricing.

CUSTOMIZED BACHELORETTE PARTIES AND BRIDAL SHOWERS

Ask our mySpa Coordinator about personalizing your party. We can combine treatments to create a package designed especially for you. We can also celebrate your party in the spa or if you are guest of the hotel, we can bring mySpa services to your suite.

- All Wedding Packages include a glass of complimentary champagne for each mySpa guest.
- Please ask about our Special Spa Food and Beverage options that can be paired with any of the packages.
- If the packages do not meet your wedding needs, please feel free to call our mySpa Coordinator to customize a package for you.



mySpa at Fairmont Chicago
200 N. Columbus Drive, B1 Level
Chicago, IL 60601
312.946.8945
myspa@fairmont.com
myspachicago.com

Maps and Directions

Driving Directions To Fairmont Chicago From Local Interstates

To Main Entrance On Columbus Dr. (upper level)

From O'Hare International Airport & Interstates 90/94 East & West –

1. Follow signs to Chicago
2. Exit at Ohio St. (exit number 50B) 3 blocks to LaSalle St.
3. Turn right on LaSalle St. 5 blocks to Wacker Dr.
4. Turn left on Wacker Dr. $\frac{3}{4}$ of a mile to Columbus Dr. (2nd light after Michigan Ave.)
5. Turn right on Columbus Dr. 1 $\frac{1}{4}$ blocks.
6. Fairmont Chicago will be on your right (just after South Water St.).

From Interstates 88/290 East –

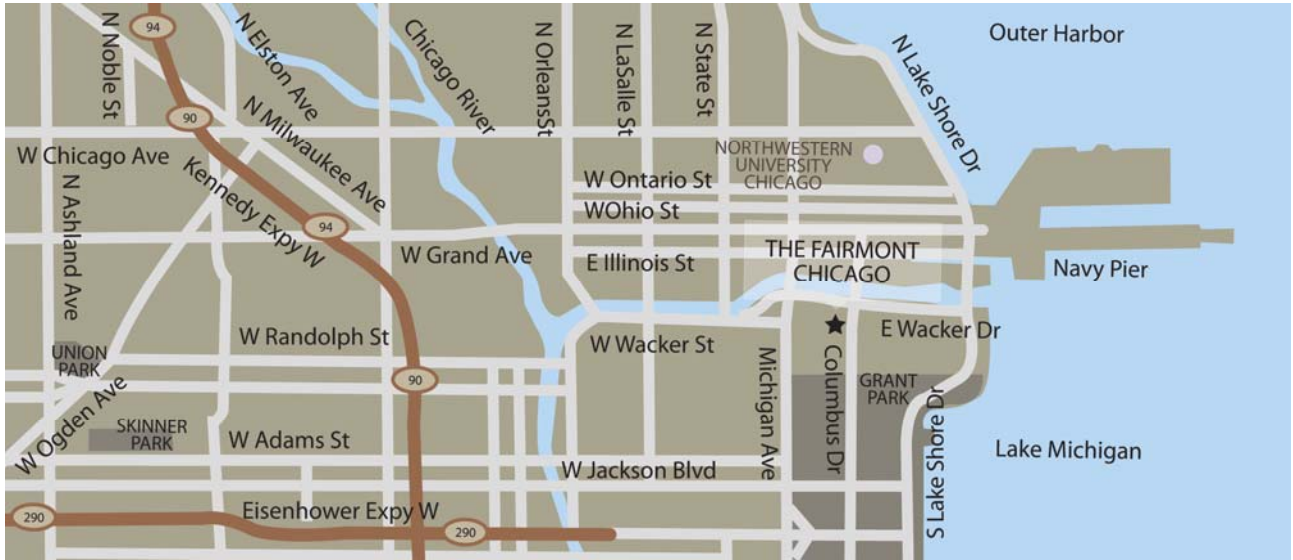
1. I-88 to I-290 East to Congress Parkway merge.
2. Remain on Congress Parkway 6 blocks to State St.
3. Turn left on State St. 1 mile to Wacker Dr.
4. Turn right on Wacker Dr.
5. Drive 4 blocks to Columbus Dr. (2nd light after Michigan Ave.)
6. Turn right on Columbus Dr. 1 $\frac{1}{4}$ blocks.
7. Fairmont Chicago will be on your right (just after South Water St.).

From Midway Airport / Interstate 55 North / Lake Shore Dr. North (Route 41 North) –

1. From Midway Airport follows signs to Cicero Ave. (northbound).
2. Drive 2 miles to I-55 North.
3. From I-55 North follow signs to Lake Shore North.
4. From Lake Shore Dr. North drive 1 mile past Museum Campus, staying right exit Randolph/Wacker Dr.
5. Upon crossing Randolph, stay left following signs to Wacker Dr.
6. Once on Wacker Dr., immediately merge right driving up ramp to upper level.
7. Turn left on Columbus Dr. (first light) 1 $\frac{1}{4}$ blocks.
8. Fairmont Chicago will be on your right (just after South Water St.).

From Lake Shore Dr. South (Route 41 South) –

1. Using the Grand/Illinois/Navy Pier/Wacker Dr. exit, stay on exit ramp.
2. Upon crossing Illinois, stay right for Wacker Dr. exit.
3. Once on Wacker Dr., immediately merge right driving up ramp to upper level.
4. Turn left on Columbus Dr. (first light) 1 $\frac{1}{4}$ blocks.
5. Fairmont Chicago will be on your right (just after South Water St.).



Preferred Vendor List
continued

Table Linens

Bill Pry BBJ Boutique Linens 847-329-8400

Make-Up Artists

Elise Brill leesi b 847-714-0006

Konstantine 312-399-0333

Mironychen

Traci Fine Fine Makeup Art 847-847-8972

Media

Jeff Goldstein Express Video 224-723-5111

Rob Gordon Rob Gordon Video 847-291-1730

Larry & Jeff Kovit Larry Wayne Productions 847-564-3066

Mike Marabella UnScene Media Group 847-271-0589