

LOVE IN THE LOOP

LUXURY GUEST ROOM BLOCKS

A new level of elegance, The LaSalle Chicago, Autograph Collection, situated in the heart of the Financial District offers a sophisticated and tailored experience for you, your wedding party, and your guests. A modern club-like escape, our historically significant building, exclusive offerings, and unique signature experiences create unexpected moments of delight. The LaSalle Chicago provides travelers a stately retreat with elevated accommodations, exceptional culinary experiences, intimately designed meetings spaces, and service sure to exceed expectations.













WORLD-CLASS IN EVERY WAY

AMENITIES & SERVICES

- Grill on 21, American grill cuisine for breakfast, lunch, and dinner
- · Lobby Lounge and Bar
- 24-hour gym facilities with Peloton bikes and TechnoGym equipment
- Wellness program including complimentary meditation/yoga classes
- Twice daily housekeeping service
- Same day dry cleaning and laundry service
- Complimentary overnight shoe polish
- Priority appointment availability to JW Spa (located in the building)
- 24-hour room service
- 24-hour concierge services
- Valet parking
- Complimentary house car (up to 2 mile radius and based upon availability)
- 1-gig WiFi throughout the hotel

AN EXCEPTIONAL EXPERIENCE

ROOMS & SUITES

- Beautyrest Black by Simmons beds with Frette luxury bedding
- Oversized Calacatta marble bathrooms with luxurious walk-in showers
- Plush terry robes and slippers
- Luxury Spa LaGaia UNEDITED bath amenities
- In-room request item amenity box
- Minibar selection featuring local artisanal snacks and beverages
- Lavazza espresso machines with complimentary coffee, bottled water, mini refrigerator
- 65-inch UHD TV with Chromecast/Connect My Device for personal streaming
- Marble top work space with USB and data ports
- Complimentary in-room premium WiFi
- Elegant finishes including custom millwork, beautiful oak wood floors, and Egyptian area rugs

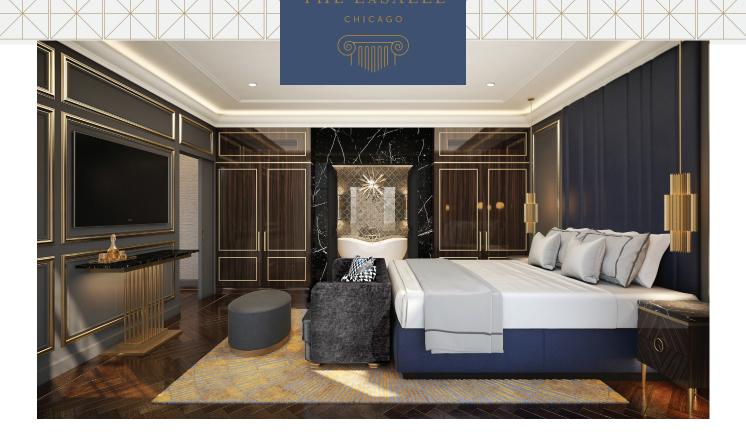




A CUT ABOVE THE REST

GRILL ON 21

A reimagined twist on the classic American grill, Grill on 21 is open for breakfast, lunch, and dinner. Highlighted by perfectly grilled premium steaks and chops, the menu is complimented by an array of hearth-roasted fresh fish, seafood, and poultry along with lighter fare, such as salads featuring locally grown produce and vegetables.



GUEST ROOM ACCOMMODATIONS

The LaSalle Chicago offers 232 oversized guest rooms and suites perfect for your guests, for you and your bridal party to get ready day of, or for you and your spouse on your wedding night. We can't wait to hear about your needs and offer suggestions on what accommodations would work best for you.

WELCOME GIFTS

We are pleased to distribute non-name specific welcome letters to your guests, complimentary upon check-in. Non-name specific gift bags can be distributed at check-in and will be charged \$3 per bag. All name specific gift bags do require in-room delivery and will be charged \$6 per bag.

PRE & POST WEDDING EVENTS

If you need a rehearsal dinner venue, beverages and bites for your bridal party while getting ready in your suite, or a farewell brunch to conclude a great weekend of festivities and thank your guests, let us help.

We can send you over some of our Chef's amazing curated menus or can customize a menu based on your needs.

PARKING

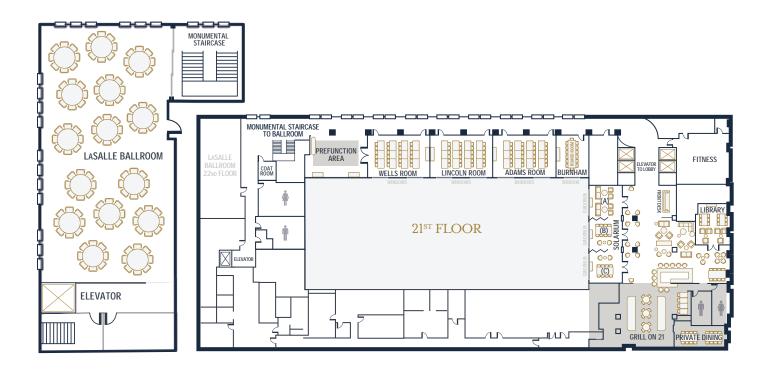
The LaSalle Chicago conveniently offers valet parking. Charges are per vehicle, event or over-night, either posted to your master account or guests may pay their own.

MARRIOTT BONVOY

We make your getaway easy. You will receive two points for every dollar spent on hotel food, beverage, and guest rooms if you utilize 10 guest rooms or more during your stay. Maximum points are determined by member status.







MEETING & EVENT SPACE — CAPACITY CHART —

	Square Footage	Dimensions	Ceiling Height	Natural Light/Windows	Theater Capacity	Classroom (3 Per 6)	Classroom (2 Per 6)	Conference Style (3 Per 6)	Conference Style (2 Per 6)	U-Shape (3 Per 6)	U-Shape (2 Per 6)	Hollow Square (3 Per 6)	Hollow Square (2 Per 6)	Crescent Rounds of 6	Banquet Rounds	Reception	Existing Seating
LaSalle Ballroom	2155	66' x 33'	14'6"	Yes	150	81	60	48	32	51	34	60	40	60	110	150	-
Pre-Function	786	27'1" x 26'8"	10'	Yes	-	-		-		-		-		-	-	75	-
Wells Room	847	35'4" x 23'7"	10'	Yes	50	36	24	30	20	30	20	36	24	36	48	50	-
Lincoln Room	827	34'10" x 23'7"	10'	Yes	48	36	24	30	20	30	20	36	24	30	40	48	-
Adams Room	827	34'10" x 23'7"	10'	Yes	48	36	24	30	20	30	20	36	24	30	40	48	-
Burnham Boardroom	421	17'11" x 23'7"	10'	Yes	-	-		14		-		-		-	-	-	14
Solarium	950	54'3" x18'	8'6"/10'10"	Yes	-	-		-		-		-		-	-	40	28
Private Dining Room	376	28'7" x 15'2"	8'2"	No	-	-		18		-		-		-	-	-	18
Library	426	22'9" x 19'3"	8'9"/9'5"	No	-	-		-		-		-		-	-	25	18



FAREWELL BRUNCH



HAPPILY, EVER AFTER

\$62 Per Guest

Freshly Squeezed Orange Juice and Grapefruit Juice
Seasonal Sliced Fruits and Berries
Farm Fresh Scrambled Eggs, White Cheddar Cheese, Chives
Thick Hand Cut Bacon and Maple Sage Breakfast Sausage
Roasted Breakfast Potatoes
Breakfast Pastries to include Muffins, Croissants and Danish
Assorted Bagels, Cream Cheese, Butter and Seasonal Preserves
Freshly Brewed Regular and Decaffeinated Coffee

CRAZY IN LOVE

Assorted Selection of Teas with Lemon and Honey

\$72 Per Guest

Freshly Squeezed Orange Juice and Grapefruit Juice
Seasonal Sliced Fruits and Berries
Individual Greek Yogurt Granola Parfaits
Farm Fresh Scrambled Eggs, White Cheddar Cheese, Chives
Thick Hand Cut Bacon and Maple Sage Breakfast Sausage
Roasted Breakfast Potatoes
Brioche French Toast, Maple Syrup
Breakfast Pastries to include Muffins, Croissants and Danish
Assorted Bagels, Cream Cheese, Butter and Seasonal Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Selection of Teas with Lemon and Honey



BRUNCH ENHANCEMENTS

OMELET STATION

Chef Attendant Required - \$250

\$18 per Guest

Organic Eggs, Egg Whites or Egg Substitute with your choice of:
Smoked Ham, Sausage, Applewood Smoked Bacon,
Aged Cheddar, Parmesan, Goat Cheese, Roasted Mushrooms,
Caramelized Onions, Roasted Peppers, Diced Tomato,
Wilted Spinach, and Fresh Picked Herbs

SMOKED SALMON

\$18 per Guest
Assortment of Bagels, Capers, Cucumber, Egg, Onion,
Tomato, Whipped Cream Cheese

AVOCADO TOAST

\$14 per Guest Farmer's Eggs, Chili Arugula, Pecorino Ciabatta

SMOOTHIE BAR

\$15 per Guest

Triple Berry: Strawberry, Blueberry Blackberry, Banana

Green Detox: Yogurt, Spinach, Kale, Apple, Banana, Ginger, Chia Seeds,

Tropical Breeze: Coconut Milk, Yogurt, Pineapple, Mango, Banana



BRUNCH COCKTAILS

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*Bartender Required at \$250 per Bartender.
One Bartender Required for Every 50 People

MIMOSA BAR

\$16 per Drink
Italian Prosecco
Fresh Squeezed Orange Juice and Grapefruit Juice
Orange and Grapefruit Slices

BLOODY MARY BAR

\$18 per Drink Homemade Bloody Mary Mixer, Tito's Vodka

Glasses Rimmed with Smoked Sea Salt, Celery Salt, Old Bay and Smoked Paprika Skewers of Sundried Tomato and Swiss Cheese, Salami, Cornichons

Skewers of Sundried Tomato and Swiss Cheese, Salami, Cornichons and Cheddar Cheese, Olives and Mozzarella Cheese

Accoutrements to Include: Slim Jim Sticks, Celery Sticks, Celery Salt, Worcestershire, Tabasco, Hot Sauce, Horseradish, Wasabi Powder, Lemon and Lime Wedges