

The Seville

Chicagoland All-Inclusive Wedding Venue

Wedding Package



About Us

A Breathtaking Venue With Impeccable Service, Outstanding Cuisine And All-Inclusive Package For A Wedding That's Everything You've Dreamed Of... And More

Your happily ever after begins at The Seville. Your wedding day deserves the very best. With over 35 years of experience in the wedding industry, Our expert team brings to life the elegant wedding experience you're envisioning at The Seville, Chicagoland's complete full-service wedding.

Imagine your guests entering the lobby, featuring 25-foot ceilings and an incredible double staircase. Then they step into the grand ballroom with glittering chandeliers, elegant table settings and a large dance floor. Right away, your guests will know they're about to experience something special.

When you host your wedding at The Seville, our experienced team is completely focused on you and your guests with white-glove service at every turn. Our all-inclusive packages provide the high-quality amenities you want for your wedding, with options customized to suit your budget and desires.

With everything from delectable menu options and nonstop entertainment, to little details that make a big impact and set your wedding apart – such as our award-winning chef's flaming dessert and our sparktacular sparkler enhancements – The Seville offers the impressively elegant wedding experience you're dreaming of, and will make your wedding the talk of your family and friends for years to come



Premium Wedding Package



Six hours package

Open bar with premium liquor

Personal coordinator to ensure a flawless event

3 deluxe hors d'oeuvres served butler style with white glove service

Four course individually plated dinner

Homemade Soup

Salad

Chicken Entree with fresh vegetable & starch

Warm rolls & butter

Dessert, coffee, tea, & milk

Champagne for each guest to toast the newlyweds

Unlimited wine with dinner for bridal party and each guest

Custom wedding cake with cutting included

Floor-length white linen tablecloths with white, ivory or black overlays and white napkins

Upgraded centerpiece options at each guest table

Elegantly draped head table backdrop

Private bridal suite with champagne, delightful cheese and cracker platter paired with fresh strawberries & grapes

Complimentary chef's tasting for two



Pricing (Per Person)

On Season (Apr 15th - Nov 15th)			Off Season (Nov 16th - Apr 14th)			Others	
Fri	Sat	Sun	Fri	Sat	Sun	Afternoon	Weekdays
\$59.95	\$69.95	\$54.95	\$54.95	\$59.95	\$49.95	\$44.95	\$44.95

* Minimum Room Guarantee required

* Weekends Afternoon has to end by 4 pm the latest on Fri & Sat and 3 pm on Sunday

* Service Charge 17% & Sales Tax additional

* Valet Parking: Less than 200 guests - \$200; 200 - 300 guests - \$300; 300+ guests - 400

Entrée Selections

CHICKEN SUPREME

A boneless breast of chicken seasoned with a secret blend of herbs and dressed in a light chicken cream sauce

CHICKEN CAPRESE

A boneless chicken breast with diced tomatoes, basil and melted mozzarella gently sautéed

CHICKEN MARSALA

An Italian classic; a boneless breast of chicken sautéed with fresh mushrooms and enhanced with a fragrant Marsala wine sauce

CHICKEN VESUVIO

Invented by an Italian-American, enjoyed by all: a tender breast of chicken marinated & accented with white wine sauce & fresh garlic

CHICKEN FLORENTINE

A boneless breast of chicken on a soft bed of creamed spinach with a rich Béarnaise sauce

CHICKEN BRUSCHETTA

A boneless breast of chicken amidst fresh basil and tomatoes in harmony with a white wine garlic sauce



CHICKEN BASILICO

A tender boneless breast of chicken lightly seasoned with sweet aromatic basil, topped with a delicate cream sauce

CHICKEN LEMONE

A boneless breast of chicken accompanied by a cream of lemon caper sauce with diced asparagus, fresh mushrooms & artichokes

CHICKEN RUSTICA

A boneless breast of chicken accompanied with a roasted red pepper cream sauce, diced zucchini, shallots & fresh spinach

GLUTEN-FREE CHICKEN VESUVIO

(Dairy Free, Nut Free) Meal Chicken Vesuvio, Baked Potato with fresh steamed seasonal vegetables

STIR FRY VEG/VEGAN (DAIRY FREE) MEAL

Stir-Fry with broccoli, carrots, mushrooms, celery, peapods, water-chestnuts in a light soy sauce w/white rice & eggroll **Gluten Free –No Eggroll**

PORTOBELLO MUSHROOM W/ STUFFED VEGETABLE

Stuffed Portobello Mushroom filled with sautéed vegetables, topped with cheese & tomato drizzled with balsamic **Vegan Option-No Cheese**

SEMI FAMILY PLATTER \$5

Add a platter of our Slow Roasted Prime Top Sirloin of Beef or Polish Sausage from Krystyna's with Kraut and one of our pasta dishes listed below to the Chicken entrée of your choice

Mostaccioli Marinara - Pasta Primavera - Penne Pasta with Vodka Sauce

Special Entrée Selection

HONEYMOON FILET MIGNON AND CHICKEN

\$18

A tender, center-cut filet mignon topped with garlic butter* coupled with a fresh boneless breast of chicken of your choice

CROWNED PRINCE FILET MIGNON

\$20

A juicy char-broiled 8 oz filet, topped with garlic butter*

FILET MIGNON AND SHRIMP SCAMPI

\$22

A tender char-broiled filet with garlic butter* accompanied by two prawns served in a lemon/garlic butter

ROASTED PRIME RIB EYE

\$12

America's favorite! A 12 oz king cut perfectly seasoned and slow roasted to perfection

SALMON SUPREME

\$4

A generous portion of fresh Atlantic salmon perfectly cooked & dressed in an Asian DemiGlaze or a Lemon Butter sauce

ORANGE ROUGHY REGINA

\$4

A sweet and tender fish fillet perfectly broiled, crowned with almonds and topped with Hollandaise sauce

KIDS MEAL - CHICKEN TENDERS SERVED WITH FRIES



Accompaniments

SOUP (CHOICE OF ONE)

Hearty Country Vegetable *Vegetarian

Homemade Chicken Noodle

Cream of Chicken

Minestrone ala Parmesan *Vegetarian

Cream of Mushroom

Cream of Broccoli, topped with Cheddar Cheese

Baked Potato with Cheddar Cheese and Bacon

Avoglemono (Greek Lemon Chicken Soup w/Rice)

Antipasto Tray \$5

(Italian Meats and Cheeses with Olives, Pepperoncini, & Celery)

Fish Salad \$7

(Octopus, Shrimp, Calamari, and White Fish in Italian Marinade)

Jumbo Shrimp Cocktail (3) \$15



SALAD (CHOICE OF ONE)

Mixed Garden Greens with Tomato, Carrots, Red Cabbage and Cucumber

Greek Salad with Feta Cheese, Onions and Kalamata Olives

Caesar Salad w/Croutons & Shaved Fresh Parmesan Cheese

Mixed Green Caprese Salad with Fresh Mozzarella and Tomatoes \$3

Fresh Spinach Salad w/Mushrooms, Eggs and Bacon *served with warm bacon dressing \$3

Choice of Two Dressings:

French, Thousand Island, Ranch, Raspberry Vinaigrette,

Balsamic Vinaigrette or Special House Dressing

FRESH VEGETABLES (CHOICE OF ONE)

Whole Green Beans with Baby Carrots

Whole Green Beans with Mushrooms

Green Beans with Almandine, toasted slivered Almonds

Fresh Broccoli Florets lightly seasoned with Butter and Parmesan

Fresh Zucchini Medley with Onion and Red Pepper

Fresh Cauliflower and Broccoli Florets with Julienne Carrots



POTATOES (STARCH) (CHOICE OF ONE)

Duchess Potato (Seasoned, whipped potatoes baked in the skin until golden brown)

Parisienne Potatoes (Oven-browned red potatoes)

Baked Idaho Potato with sour cream and butter served on the side

Creamy Whipped Potatoes with butter and chives

Vesuvio Potatoes (Oven roasted wedges with Vesuvio seasoning)

Twice Baked Potato seasoned with Bacon and Cheese, baked in the skin

Wild Rice Blend (Mix of white and wild rice)

Rice Pilaf made with homemade chicken stock and diced vegetables

DESSERTS (CHOICE OF ONE)

Vanilla Ice Cream w/Chocolate or Strawberry Sauce topped with Whipped Cream. **Fresh Strawberries additional charge*

Vanilla Ice Cream topped with Crème De Menthe or Crème De Cacao

Vanilla, Strawberry, Spumoni, Peppermint or Mint

Chocolate Chip Ice Cream

Rainbow or Raspberry Sherbet



Add Ons

THE VENUE DÉCOR \$6

Chiavari Chairs with Decorative Band

Entire Room Up lighting *Choice of Color to match your theme

Upgraded Linen Package *Choice of Colored Napkins to match your theme

DELUXE & PREMIUM HORS D'OEUVRES

served Butler Style with White Glove Service

Choice of 3 Hors d'- Included (Deluxe)

Choice of 6 Hors d' - \$8

Choice of 8 Hors d' - \$14

(4 Deluxe + Premium)

DELUXE HORS D'OEUVRES

Mandarin Egg Rolls (with Sweet & Sour)

Italian Sausage {with Marinara Sauce (GF)}

Tangy Barbeque Meatballs

Bacon Wrapped Water Chestnuts {with Teriyaki (GF)}

Bruschetta (with Fresh Tomatoes served over a toasted banquette)

Spanakopita (Spinach and Feta Cheese in Phyllo)

Fried Zucchini (with Ranch Dressing)

Cocktail Frank en Croute



PREMIUM HORS D'OEUVRES

Fried Shrimp (with Cocktail Sauce)

Fried Ravioli w/ Marinara Sauce

Fried Scallops (with Cocktail Sauce)

Fried Calamari

Fried Spinach & Artichoke Bites

Caprese Skewers (with Mozzarella Cheese and Cherry Tomatoes)

COCKTAILS

Champagne w/Strawberries (Displayed on Decorated Table) \$2

Martini Bar Service (For that added touch Behind Bar) \$4

Additional ½ hour Bar Service \$5

Separate Martini Bar Set Up (Additional Fee) \$500

The Seville Perfect Sweet Ending

FLAMING DESSERT \$3

Upgraded dessert Flamed in front of your head table by our Award-Winning Chef to entertain your guests

DECADENT 4-FOOT CHOCOLATE FOUNTAIN \$6

An Unforgettable Chocolate Experience! Dipping delights include strawberries, Marshmallows, Lady Fingers, Pretzels and Rice Crispy Treats

FRESH FRUIT TRAY \$3

Fresh cut Watermelon, Cantaloupe, Honeydew, Strawberries and Pineapple

ASSORTED PARFAITS \$3

Chocolate and Raspberry assorted Mousse Parfaits topped with Whipped Cream & Maraschino Cherries

THE SEVILLE COFFEE & LIQUOR SERVICE \$3

Regular and Decaffeinated Coffees with a variety of Liquors including Bailey's Irish Cream, Kahlua, Frangelico and Whipped Cream.

ICE CREAM SUNDAE BAR \$5

Create your own Sundae from "The Super Bowl of Ice Cream" with a variety of toppings

PASTRY TABLE \$5

A Beautiful display of assorted Miniature Pastries

Late Night Bites

PIZZA \$4

Fresh Baked Huge Cheese Pizza with Choice of Sausage or Pepperoni

TACO BAR \$6

Chicken or Ground Beef Taco Bar *Steak Additional \$1



Amenities

SPARKTACULAR "WOW" EFFECT FOR YOUR SPECIAL MOMENT

Amazing State of the Art Sparkler Effect for Introduction & First Dance and Posed Shot. *Included in your price is our Technician, Set up, Test Shots for your photographer and Posed Shots (if time permits).

Pair (2) of sparkler - \$750

Choice of (4) sparkler surround your dance floor - \$1250

Special 6 Sparkler "Wow" Effect - \$1750 (\$500 Saving!)

DANCING ON THE CLOUDS \$300

Let us transform your wedding reception with Dancing on the Clouds. Unique experience that you and your guests will remember for lifetime

SEVILLE UPGRADED DÉCOR

Charger Plates (Silver or Gold)	\$2 each
Gold, Silver & Champagne Cloths	\$29 each
HD-LCD Projector & Screen	\$225

NAME IN LIGHTS (MONOGRAM) \$125

Monogram lighting adds a personalized touch to a reception by putting a couple's names in lights

SEVILLE PREFERRED DJ

TIME OF YOUR LIFE ENTERTAINMENT

Mickey Bacha 847-373-5816

JAZ ENTERTAINMENT

Carlos Avila 224-634-1691



HOTEL ACCOMMODATION

HYATT PLACE

2750 Greenspoint Parkway
Hoffman Estates, IL 60169
847.839.1800 ext. 5103

COUNTRY INN & SUITES BY RADISSON

1401 N Roselle Road, Schaumburg, IL 60195
Hotel: 847-839-1010 Sales 847-207-6700
hotelsales4@aol.com

Wedding Packages Include:

- *Discounted Group Rates
- *Complimentary Breakfast
- *Complimentary Room for Bride & Groom
- * Amenities for Bride & Groom
- * Complimentary Shuttle (Country Inn & Suites)

*restrictions applies

The Seville Diamond Upgrade

CHOICE OF 6 HORS D'OEUVRES

Your Choice of 6 endless from deluxe & premium selection served white glove butler service

SEMI FAMILY PLATTER

Add a platter of our Slow Roasted Prime Top Sirloin of Beef or Polish Sausage from Krystyna's with Kraut and one of our pasta dishes.

The Venue Decor

CHIAVARI CHAIRS

Chiavari Chairs with Decorative Band

ENTIRE ROOM UPLIGHTING

Choice of Color to match your theme

UPGRADED LINEN PACKAGE

Choice of Colored Napkins to match your theme



Perfect Sweet Ending

DECADENT 4-FOOT CHOCOLATE FOUNTAIN

An Unforgettable Chocolate Experience! Dipping delights include strawberries, Marshmallows, Lady Fingers, Pretzels and Rice Crispy Treats

FRESH FRUIT TRAY

Fresh cut Watermelon, Cantaloupe, Honeydew, Strawberries and Pineapple

ASSORTED PARFAITS

Chocolate and Raspberry assorted Mousse Parfaits topped with Whipped Cream & Maraschino Cherries

WEDDING CAKE

Wedding Cake cut, plated and wrapped on the sweet table

Late Night Bites

PIZZA

Fresh Baked Huge Cheese Pizza with Choice of Sausage or Pepperoni

Add the Diamond Package for an additional \$20 (\$15 Saving!)

The Seville Platinum Upgrade

CHOICE OF 8 HORS D'OEUVRES

Your Choice of 8 endless from deluxe & premium selection served white glove butler service

ICED SHRIMP & CRAB CLAWS BOAT

A Decorative boat of iced shrimp and crab claws



ANTIPASTO TRAY

A great way to start an evening with a delicious combination of imported Italian meat, cheese & peperoncini

WHOLE SMOKED SALMON

A Beautifully decorated whole smoked salmon with eye-catching cucumber scales

Special Entrée Selection

HONEYMOON FILET & CHICKEN

A Tender, Center-cut Filet Mignon coupled with a fresh boneless breast of chicken of your choice

Flaming Dessert

Upgraded dessert Flamed in front of your head table by our Award-Winning Chef to entertain your guests

ADDITIONAL 1/2 HOUR OF PREMIUM BAR SERVICE

The Venue Decor

CHIAVARI CHAIRS

Chiavari Chairs with Decorative Band

ENTIRE ROOM UPLIGHTING

Choice of Color to match your theme

UPGRADED LINEN PACKAGE

Choice of Colored Napkins to match your theme

The Seville Platinum Upgrade

Perfect Sweet Ending

DECADENT 4-FOOT CHOCOLATE FOUNTAIN

An Unforgettable Chocolate Experience! Dipping delights include strawberries, Marshmallows, Lady Fingers, Pretzels and Rice Crispy Treats

FRESH FRUIT TRAY

Fresh cut Watermelon, Cantaloupe, Honeydew, Strawberries and Pineapple

ASSORTED PARFAITS

Chocolate and Raspberry assorted Mousse Parfaits topped with Whipped Cream & Maraschino Cherries

WEDDING CAKE

Wedding Cake cut, plated and wrapped on the sweet table

ICE CREAM SUNDAE BAR

Create your own Sundae from "The Super Bowl of Ice Cream" with a variety of toppings



Late Night Bites

CHOICE OF PIZZA OR TACO BAR

Fresh Baked Huge Cheese Pizza with Choice of Sausage or Pepperoni or Chicken or Ground Beef Taco Bar

Add the Platinum Package for an additional \$45 (\$36 Saving!)

Ceremony Package

CEREMONY IN SAME ROOM AS RECEPTION PLATINUM \$495

1/3 hall 40 chairs maximum

1/2 hall 80 chairs maximum

CEREMONY IN SAME ROOM *NO TABLES VISIBLE PLATINUM \$995

Tables set-up behind Pipe & Drape

Theatre style chairs set for all guests

CEREMONY IN SEPARATE ROOM PLATINUM \$1495

Theatre style chairs set for all guests

*Additional 30 minutes of Bar Included

* Includes White Pipe & Drape behind your arch/alter, covers head table



Décor Options

ELEGANT CEILING DRAPERY

(Only on Separate room ceremony)

\$500 ADDITIONAL FEE

Premium Liquor List

BRANDY

Apricot Brandy
B&B
Blackberry Brandy
Christian Brothers
Metaxa

COGNAC

Courvoisier

GIN

Beefeater
Tanqueray

RUM

Bacardi
Captain Morgan
Malibu

SCHNAPPS

Butterscotch
Peach
Peppermint
Root Beer

TEQUILLA

Jose Cuervo

SCOTCH

Chivas
Dewars (White Label)
Drambuie
J.B.
Johnny Walker (Red)*

CORDIALS/ LIQUER

Amaretto Disaronno
Anisette
Apple Pucker
Bailey's Irish Crème
Campari
Crème de Banana
Creame de Cacao (Dark)
Crème de Cacao (White)
Crème de Casis
Crème de Menthe
Frangelico
Grand Marnier
Harvey's Bristol Cream
Kahlua
Midori
Ouzo
Sambuca
Strawberry Liqueur

VODKA

Absolut
Ketel One
Stoli Raspberry
Tito's

WHISKEY

Canadian Club
Crown Royal
Jack Daniels
Jim Beam
Seagram's 7
Seagram's V.O.
Southern Comfort

MIX

Cola
Diet Cola
Lemon Lime
Diet Lemon Lime
Gingerale
Soda Water
Tonic Water
Cranberry Juice
Grapefruit Juice
Orange Juice
Pineapple Juice
Tomato Juice
Pina Colada Mix
Roses Grenadine
Roses Lime Juice
Sweet & Sour

CHAMPAGNE

St. Julian's Sparkling
Grape Juice
Wycliff

WINES

Pinot Grigio
Riesling
Cabernet
Chardonnay
Merlot
Zinfandel
Moscato

BEER-ON DRAFT

Heineken
Miller Lite
Modelo Blanca



TOP SHELF - \$12

Hennessy, Patron, Black Label,
Johnny Walker (Red), Grey Goose,
Glenfiddich (15 yr)

Serving the greater Chicago metropolitan area, The Seville in Schaumburg, IL provides lovebirds a wedding venue featuring all the bells and whistles. With customizable options and elegant spaces that can be individualized, couples can create a nuptial that is truly reflective of them and their vision. Dripping in grandeur and adorned with elegance, weddings celebrated here are sure to be memorable.



The Seville

Chicagoland All-Inclusive Wedding Venue

📞 630-289-4500

🌐 www.theseville.com

✉ sales@theseville.com

📍 700 S. Barrington Road,
Streamwood, IL 60107