

# *The Seville*

Chicagoland All-Inclusive Wedding Venue

## *Social Events*



# About Us

Whatever The Occasion, Celebrate In Style. A Breathtaking Venue With Impeccable Service, Outstanding Cuisine And All-Inclusive Package For An Event That's Everything You've Planned Of... And More

The Seville is Schaumburg's premier choice for hosting social celebrations of all kinds including High School Proms, Bridal Showers/Baby Showers, Corporate Luncheons, Holiday Parties, Retirement Parties, Family Reunions, Anniversary Parties, Bar/Bat Mitzvahs, Fundraising Events, etc.

Your special occasions deserve the care and attention to detail that we are known for. From a simple luncheon or dinner to an elaborate ballroom gala experience, we specialize in creating events that your guests will remember for a lifetime. Our dedicated, professional event planning staff are available to help you make your event memorable and unique at an affordable price. The Seville can make your event intimate enough for a small gathering of 50 guests or less or spacious enough to hold 850 people.

When you host your event 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 event, with options customized to suit your budget and desires.



# Social Events



Six hours package for Evening Events or Four Hours package for Afternoon Events

Personal coordinator to ensure a flawless event

Choice of 3 Deluxe Hors'd oeuvres served Butler Style with White Glove Service

Four Course individually plated lunch/dinner

Homemade Soup

Salad

Chicken Entree served with fresh vegetable & starch

Warm rolls & butter

Dessert, Coffee, tea, milk & soft drinks

Single Layer Sheet Cake \*Upgrade to tier cake for \$2 additional

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

Upgraded Centerpiece options at each guest table

Elegantly draped head table backdrop

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

## Pricing (Per Person)

On Season (Apr 15th - Nov 15th)			Off Season (Nov 16th - Apr 14th)			Others	
Fri	Sat	Sun	Fri	Sat	Sun	Afternoon	Weekdays
\$49.95	\$59.95	\$39.95	\$39.95	\$49.95	\$39.95	\$34.95	\$34.95

\* Minimum Room Guarantee required (50 guests for afternoon or 100 for evening)

\* 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

### Bar Options

Unlimited Champagne/Wine Service during lunch/dinner \$5 per person

Unlimited Beer & wine \$8 per person

4 hours of Premium Open bar w Wine Service during lunch/dinner \$12 per person

Cash Bar or Tab Bar

\$125 Bartender Fee

# 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 (INCLUDED)

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



# 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)

# *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.

## *Perfect Sweet Ending*

### **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

### **CAKE CUT & PLATED**

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 \$15 (\$15 Saving!)***

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

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