

The Seville

Chicagoland All-Inclusive Wedding Venue

Mini 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



Mini 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
 Venue Decor - Chiavari Chairs, Upgraded Centerpiece, Uplights and Napkins to match your theme
 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
 Complimentary Same Room Visible Table Ceremony



Guest Count	On Season (Apr 15th - Nov 15th)			Off Season (Nov 16th - Apr 14th)			Others	
	Fri	Sat	Sun	Fri	Sat	Sun	Afternoon	Weekdays
Up to 50	\$6495.95	\$7495.95	\$5995.95	\$5495.95	\$5995.95	\$4995.95	\$3495.95	\$3995.95
Up to 75	\$6995.95	\$7995.95	\$6495.95	\$5995.95	\$6495.95	\$5495.95	\$3995.95	\$4495.95
Up to 100	\$7495.95	\$8495.95	\$6995.95	\$6495.95	\$6995.95	\$5995.95	\$4495.95	\$5495.95

* Minimum Room Guarantee required

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

* Service Charge 20% & Sales Tax additional

* Valet Parking: \$200

* Ceremony cannot be substituted for any other add-on

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
(4 Deluxe + Premium)*

Choice of 8 Hors d' - \$14

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 \$300

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

DECADENT 4-FOOT CHOCOLATE FOUNTAIN \$500

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

FRESH FRUIT TRAY \$300

Fresh cut Watermelon, Cantaloupe, Honeydew, Strawberries and Pineapple

ASSORTED PARFAITS \$300

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

THE SEVILLE COFFEE & LIQUOR SERVICE \$300

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

ICE CREAM SUNDAE BAR \$500

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

PASTRY TABLE \$500

A Beautiful display of assorted Miniature Pastries

Late Night Bites

PIZZA \$250

Fresh Baked Huge Cheese Pizza with Choice of Sausage or Pepperoni

TACO BAR \$350

Chicken or Ground Beef Taco Bar *Steak Additional \$100



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

Wedding Packages Include:

- *Discounted Group Rates
- *Complimentary Round Trip Transportation To & From The Seville
- *Complimentary Breakfast
- *Complimentary Room for Bride & Groom
- *Amenities for Bride & Groom

*restrictions applies

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.



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📞 630-289-4500

🌐 www.theseville.com

✉ sales@theseville.com

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