

# The Seville

Chicagoland All-Inclusive Wedding Venue

## Wedding Package



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# About Us

A Breathtaking Venue With Impeccable Service, Outstanding Cuisine And All-Inclusive Packages 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 37 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 venue.

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

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

Elegantly draped head table backdrop

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

Complimentary chef's tasting for two



- \* Our ballrooms can be customized to accommodate any size weddings from 50 to 800 guests
- \* On an average , our couples spend \$5000 - \$20,000 for All-Inclusive Premium Package plus service charge & tax depending on the size of the wedding and day & time of the year.
- \* We have multiple options for ceremony to suit your vision
- \* Inquire about our special discounts for Fridays, Sundays, Weekdays & Off-Season weekends.



# 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

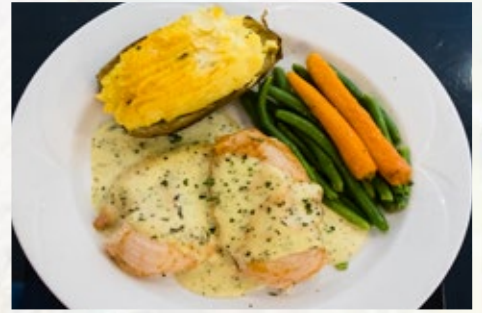
Invented by an Italian-American, enjoyed by all: a tender breast of chicken marinated & accented with white wine sauce & fresh garlic

## 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

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**

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**

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

## **FILET MIGNON AND SHRIMP SCAMPI**

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

## **ROASTED PRIME RIB EYE**

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

## **SALMON SUPREME**

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

## **ORANGE ROUGHY REGINA**

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*

## DELUXE & PREMIUM HORS D'OEUVRES

served Butler Style with White Glove Service

*Choice of 3 Hors d'- Included (Deluxe)*

*Choice of 6 Hors d'*

*Choice of 8 Hors d'*

*(4 Deluxe + Premium)*

### DELUXE HORS D'OEUVRES

Mandarin Egg Rolls with Sweet & Sour  
Italian Sausage with Marinara Sauce (GF)  
Tangy Barbeque Meatballs  
Bruschetta (Fresh Tomatoes served over a toasted baguette)  
Spanakopita (Spinach and Feta Cheese in Phyllo)  
Fried Zucchini with Ranch Dressing  
Cocktail Frank en Croute  
Mini Cheese Pizza  
Breaded Jalapeno  
Arancini with Mushrooms  
Chicken Empanada



### PREMIUM HORS D'OEUVRES

Fried Shrimp with Cocktail Sauce  
Fried Ravioli with Marinara Sauce  
Fried Scallops with Cocktail Sauce  
Fried Calamari  
Fried Spinach & Artichoke Bites  
Caprese Skewers with Mozzarella Cheese and Cherry Tomatoes  
Crab Rangoon  
Brie with Raspberries En Croute





# *The Seville Perfect Sweet Ending*

## **FLAMING DESSERT**

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

## **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

## **ICE CREAM SUNDAE BAR**

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

## **PASTRY TABLE**

A Beautiful display of assorted Miniature Pastries

# *Late Night Bites*

## **PIZZA**

Fresh Baked Huge Cheese Pizza with Choice of Sausage or Pepperoni

## **TACO BAR**

Chicken or Ground Beef Taco Bar \*Steak Additional



# Ceremony Package

## CEREMONY IN SAME ROOM VISIBLE TABLE PLATINUM

1/3 hall 40 chairs maximum      1/2 hall 80 chairs maximum

## CEREMONY IN SAME ROOM NO TABLES VISIBLE PLATINUM

Tables set-up behind Pipe & Drape

Theatre style chairs set for all guests

## CEREMONY IN SEPARATE ROOM PLATINUM

Theatre style chairs set for all guests



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

## Décor Options

### ELEGANT CEILING DRAPERY

## Rehearsal Dinner/Lunch

2 Hours Package

Ceremony partial setup with columns and chairs to make an aisle

Audio system to play music

Buffet Style Dinner

Fresh Baked Cheese Pizza with Choice of Sausage or Pepperoni

Chicago-Style Italian Beef / Sausage Sandwich with mozzarella cheese, giardiniera & sweet peppers

Potato Chips

\* Vegetarian option upon request

Softdrinks (Cans of pop) & Water Bottles

Bottles of Beer - Miller Lite & Corona

Wine (White & Red)

Onsite Parking

Option for Up to 20 guests & Up to 40 guests

Premium Open Bar (optional)

\* Available only on Weekdays (Mon- Thu)



# 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

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



# Amenities

## SPARKTACULAR "WOW" EFFECT FOR YOUR SPECIAL MOMENT

Amazing State of the Art Sparkler Effect for Introduction & First Dance and Posed Shot.

Pair (2) of sparkler

Choice of (4) sparkler surround your dance floor

Special 6 Sparkler "Wow" Effect

## DANCING ON THE CLOUDS

Unique experience that you and your guests will remember for lifetime

## NAME IN LIGHTS

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

## SEVILLE UPGRADED DÉCOR

Charger Plates (Silver or Gold)

Rhinestone bands for Chiavari chairs

Gold, Silver & Champagne Cloths

HD-LCD Projector & Screen

## ACRYLIC TABLE SETUP

Acrylic table setup for sweet heart with beautifully decorated floral wall along with metal candle holders on both sides to enrich your experience.

## SEVILLE PREFERRED DJ

### TIME OF YOUR LIFE ENTERTAINMENT

Mickey Bacha 847-373-5816

### JAZ ENTERTAINMENT

Carlos Avila 224-634-1691



## TWA PHOTOGRAPHIC ARTISTS

[www.twaphoto.com](http://www.twaphoto.com)

To discuss your coverage needs and see how TWA can capture your big day, schedule a no-obligation virtual consultation here and you will get \$500 off our wedding photography collections!

You may also contact Jamie Diehl at [jamie@twaphoto.com](mailto:jamie@twaphoto.com) or call us at 630.271.1737 for more information.

## 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](mailto:hotelsales4@aol.com)

### Wedding Packages Include:

- \*Complimentary Shuttle
- \*Discounted Group Rates
- \*Complimentary Breakfast
- \*Complimentary Room for Bride & Groom
- \*Amenities for Bride & Groom
- \*restrictions applies, please contact hotel directly for more information*



# *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*

### **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



## *Late Night Bites*

### **PIZZA**

Fresh Baked Huge Cheese Pizza with Choice of Sausage or Pepperoni

*Add the Diamond Package for an additional \$15 (Value \$29)*

*Diamond with Honeymoon Filet & Chicken \$30 (Value \$49)*

# *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

## *Flaming Dessert*

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

## **ADDITIONAL ½ HOUR OF PREMIUM BAR SERVICE**

## *Martini Bar Service*

Martini Bar Service for added touch Behind Bar  
*Choice of 2 Martini Upgrades*

Blishful Peach  
Cosmo  
Lemon Drop  
Mango Tango  
Orange Passion  
Perfect Pear  
Pineapple Sunrise

Caramel Apple  
Chocolate  
Razz  
Blue Rozz  
Pomogranate  
Strawberry  
Snickers

Tootsie Roll  
Wedding Cake  
Woo Woo  
Blue Dolphin  
Black & White  
Honeydew  
Merry Melon





# *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

### **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 \$35 (Value \$67)*

*Platinum with Honeymoon Filet & Chicken - \$50 (Value \$87)*

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](http://www.theseville.com)

✉ [sales@theseville.com](mailto:sales@theseville.com)

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