

THE SEVILLE

Chicagoland All-Inclusive Wedding Venue

Quinceañera Package

Your Daughter
deserves the very best

Top-notch Experience

Experience the Quinceañera of Your Dreams at The Seville. This special event celebrates your life and dreams as you are recognized as a remarkable young woman, surrounded by beloved family and friends.

FEATURES



BREATHTAKING VENUE

A Breathtaking venue With Impeccable Service, Outstanding Cuisine and All-Inclusive Packages for a Quinceañera that's Everything You've Dreamed Of... And More

Choosing the perfect event space is pivotal, and at The Seville, your Quince can be everything you've always dreamed it would be!

The Seville provides a unique and whimsical ambiance to create the ultimate Quinceañera experience, delivering the elegance and quality service that you deserve on your special day.



PREMIUM QUINCEAÑERA PACKAGE

Six hour 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

Chips & salsa / pico de gallo during cocktail

Four course Special Mexican dinner

Homemade Soup, Salad

Chicken Mole or Chicken Fajitas or Pork Stew

Corn or Flour Tortillas

Dessert, coffee, tea, & milk

Sparkling Grape Juice for each guest to toast

Unlimited wine with dinner

Custom tiered cake with cutting included

Sweet ending with Chocolate Fountain, Fresh Fruit Tray & Assorted parfaits

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 suite with sparkling grape juice and chocolate covered strawberries

Complimentary 2 Sparktacular 'WOW' effect for your special moment

Complimentary chef's tasting for three

Complimentary valet parking for weekends

HORS D'OEUVRES

served Butler Style with White Glove Service

Choice of 3 Hors d (Included) Choice of 6 Hors d' (additional) Choice of 8 Hors d'(additional)
(4 Deluxe + Premium)

DELUXE HORS D'OEUVRES

Chicken quesadilla
Potato flautas
Quesadillas in flour tortilla
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
Breaded Jalapeno
Arancini with Mushrooms
Chicken Empanada

PREMIUM HORS D'OEUVRES

Fried Shrimp with Cocktail Sauce
Ground Beef Flautas
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



PREMIUM LIQUOR LIST

BRANDY

Apricot Brandy
B&B
Blackberry Brandy
Christian Brothers
Metaxa

COGNAC

Courvoisier
Hennessy

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

CORDIALS/ LIQUEURS

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
Modelo Blanca
Miller Lite



TOP SHELF (additional)

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



ENTREE SELECTIONS

CHICKEN FAJITAS

Grilled marinated strips of chicken breast, with a compliment of sautéed Spanish onions, tomatoes and bell peppers.

CHICKEN MOLE

Delicious, tender chicken cooked in our famous homemade mole sauce. Served with Mexican rice and refried beans.



PORK STEW

An authentic Mexican pork stew made with dried guajillo chiles

PORK STEW WITH ZUCCHINI

Beloved Mexican Dish of Pork with zucchini in green tomatillo sauce

STUFFED POBLANO PEPPER (Vegetarian)

Poblano pepper stuffed with mozzarella cheese. Mexican rice & beans on the side

*can be made as vegan filled with vegetables. no cheese.



All our dishes are accompanied with

- Mexican Rice and Refried Pinto Beans.
- Corn or Flour Tortillas
- Green and Red Salsa on every table

SPECIAL ENTREE SELECTIONS

STEAK FAJITAS (additional)

Strips of tender marinated steak, with a compliment of sautéed Spanish onions, tomatoes, green and red bell peppers.

MEXICAN STYLE STEAK (additional)

Addictively rich Mexican style steak served with tomato, onion, jalapeños, and potato

STEAK IN GREEN SALSA WITH POTATO (additional)

Traditional Mexican steak recipe, pan seared and cooked to perfection, loaded with potatoes, chiles, onions in green tomatillo sauce

SEMI FAMILY PLATTER (additional)

Cold Chicken Salad

Cream Mexican Chicken salad with shredded chicken, peas, corn and mayonnaise

Cold Elbow Salad

Delicious Mexican Elbow Salad with Ham, grated carrot, corn and mayonnaise

Authentic Mexican Esquites

Mexican Street Corn Salad with shelled elote, mayonnaise, cotija cheese, lemon and tajin

ADD ON

Chiles Toreados (additional)

Guacamole (additional)



ACCOMPANIMENTS

SOUP (CHOICE OF ONE)

Tortilla soup
Shredded chicken noodle soup
Cream of chicken with rice
Chicken noodle soup
Cream of Broccoli, topped with Cheddar Cheese
Cream of Mushroom
Baked Potato with Cheddar Cheese and Bacon
Hearty Country Vegetable *Vegetarian
Minestrone ala Parmesan *Vegetarian



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

DESSERTS

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

FLAMING DESSERT \$3

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



PERFECT SWEET ENDING

DECADENT 4-FOOT CHOCOLATE FOUNTAIN (Included)

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

FRESH FRUIT TRAY (Included)

Fresh cut Watermelon, Cantaloupe, Honeydew, Strawberries and Pineapple

ASSORTED PARFAITS (Included)

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

ICE CREAM SUNDAE BAR (additional)

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

PASTRY TABLE (additional)

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 \$2

AMENITIES

SPARKTACULAR "WOW" EFFECT

Amazing State of the Art Sparkler Effect for your special moment
Pair (2) of sparkler (included)
Choice of (4) sparkler
Special 6 Sparker "Wow" Effect

DANCING ON THE CLOUDS

Unique experience that you and your guests will remember for a life time

NAME IN LIGHTS

Monogram lighting adds a personalized touch by having your daughter's name in lights

SEVILLE UPGRADED DÉCOR

Elegant Ceiling Drapery
Acrylic table setup
Beautiful double candle wall backdrop
Flower wall for pictures
Charger Plates (Silver or Gold)
Rhinestone bands for Chiavari chairs
Premium Satin Chair Sashes
Matching Satin Table cloth
Upgraded Silver & Champagne Cloths
HD-LCD Projector & Screen



PREFERRED VENDORS

JAZZ ENTERTAINMENT

Carlos & his team have been DJing at The Seville for several years and they know how to provide a once in a lifetime performance for your special day! Carlos Avila 224-634-1691

TWA PHOTOGRAPHIC ARTISTS

To discuss your coverage needs and see how TWA can capture your big day, schedule a no-obligation virtual consultation.

Jamie Diehl - jamie@twaphoto.com

Phone 630.271.1737 www.twaphoto.com

PHOTOBOOTH

Ethan Finn offers multiple photobooth options including Mirror & enclosed photo booth with multiple props.

Ethan Finn - 847-858-8655



HOTEL ACCOMMODATION

COUNTRY INN & SUITES BY RADISSON

1401 N Roselle Road,
Schaumburg, IL 60195
847-207-6700
hotelsales4@aol.com

HYATT PLACE

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

- Complimentary Shuttle
- Discounted Group Rates
- Complimentary Breakfast
- Complimentary Room
- Amenities for Bride & Groom

***restrictions applies, please contact hotel directly for more information*

PLANNING A QUINCEAÑERA IS NO EASY FEAT.
OUR MISSION IS TO CREATE A NIGHT YOU AND
YOUR GUESTS WILL NEVER FORGET WITH THE
PERFECT VENUE AND TEAM.

social: @thesevillebanquet

email: sales@theseville.com

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WWW.THESEVILLE.COM