



Indian Wedding Package



The Seville

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Premium Reception Package

Six Hours Package

Five Hours of Open Bar with Premium Liquor

Personal Coordinator to ensure a Flawless Event

2 Appetizer: 1 Veg & 1 Non-Veg,

2 Entrees: 1 Veg & 1 Non-Veg

Dhal, Rice, Naan, Raita, Salad, Pickle & 2 Dessert

Coffee, Tea, Milk, Unlimited Soft drinks

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 Linen Overlays

Upgraded Centerpiece Options at each guest table

Elegantly Draped Head Table Backdrop

Private Bridal Suite with Champagne and Chocolate Covered Strawberries

Onsite Parking (*Valet parking additional)

Pricing (Per Person)

On Season (May - Oct)			Off Season (Nov - Apr)			Others	
Fri	Sat	Sun	Fri	Sat	Sun	Afternoon (4 hrs)	Weekdays
\$59.95	\$69.95	\$54.95	\$54.95	\$59.95	\$49.95	\$44.95	\$44.95

*Service Charge 17% & Sales Tax additional

***Valet Parking:** Less than 150 guests - \$110; 150 - 300 guests - \$220; 300+ guests - \$330

***No Bar -** Deduct \$5 per Person; **Upgrade to Top Shelf Liquor** \$7 Per Person

Additional Appetizer or Entrees or Desserts or Rice \$3 Per Person

Food Selections

Appetizers: Vegetarian

Paneer Tikka	Vegetable Samosa	Veg Spring rolls	Paneer Kebabs
Paneer Pakora	Mix Pakora	Veg Manchurian	Gota
Paneer Kathi Rolls	Vegetable cutlet	Gobi Manchurian	Tawa Vegetables
Corn Paneer Rolls	Chili paneer	Paneer Manchurian	Paneer chilly fry Pakora
Stuffed Paneer Pakoras	Gobi 65	Dalvada/Dahi vada	Dhokla/ Khandvi
Paneer Cutlet	Kachori	Aloo tikki	Baby corn Manchurian

Appetizers: Non-Vegetarian

Chicken Tikka	Chicken Samosa	Lamb Chops	Shrimp Tikka/ Shrimp 65
Hariyali Chicken Tikka	Chicken Kathi roll	Lamb 65	Tandoori shrimp
Chicken Kebabs	Lahori Chicken Kebabs	Lamb Burger	Chicken chat
Tandoori Kebabs	Grilled Chicken	Fish 65	Fish Chat
Hariyali Kebabs	Chicken Burger	Fish Tikka	Amritsari Chicken Kebabs
Tandoori Chicken	Lamb Kebabs	Fish Pakora	Chicken Manchurian
Chicken 65	Lamb Samosa	Grilled Fish	Grilled Lamb chops

Main Entrees: Vegetarian

Malai Kofta	Vegetable Jaipuri	Gobi Mattar	Dum Aloo
Tawa Vegetable	Mushroom Kadai	Kadhai Paneer	Palak Paneer
Methi Mutter Malai	Navratan Kurma	Paneer butter masala	Mix Vegetable
Baigan Bharta	Paneer Makhani	Paneer Tikka Masala	Mutter paneer
Aloo matter	Kadai Paneer	Punjabi kadi pakora	Paneer Tikka Masala
Vegetable Jalfrazi	Mughlai Paneer	Dal Makhani	Paneer Butter masala
Chana Masala	Shahi Paneer	Aloo Methi	Bhindi Masala
Aloo Gobi Masala	Paneer Bhurji	Spinach Kofta	Aloo Gobi

Main Entrees: Non-Vegetarian

Tandoori Chicken	Chicken Tikka Masala	Chef's special Dhaba Chicken	Shrimp Curry
Angara Chicken	Chicken Butter Masala	Saag Chicken	Fish Malabar
Vindaloo Chicken	Malai Chicken	Madrasi Chicken	Chicken Kurma
Chicken Methi	Chilli Chicken	Adhraki Chicken	Bhuna Ghost
Chettinad chicken	Kadai Chicken	Lamb Curry	Egg Curry
Rogan Josh	Kadai Ghost	Lamb Saag	Achhari Lamb
Lamb Tikka masala	Lamb Vindaloo	Ghost Achari Masala	Lamb Kurma
Lamb Chop Masala	Fish Curry	Shrimp Tikka Masala	Shrimp Vindaloo

***Fish, Shrimp, Lamb - Additional \$3 per person; More than 1 Paneer Entrée \$1 per person**

Dhal

Gujarati Dal
Moong dal
Dal Makhani
Yellow dal

Mix dal
Rajashtani Dal
Tadka Dal
Bhinda Kadhi

Dal Jaipuri
Punjabi Kadhi
Dal Dhokli
Kacori Dhokli

Rice: Vegetarian

Rice with Mutter
Veg Pulav
Veg Biryani
Veg Fried Rice
Tamrind Rice
Bisebeli Bhatt

Khichidi
Shai Biryani
Jeera Rice
Rice with ghee-Mutter-Clove
Tawa Pulav
Tawa Biryani

Yogurt Rice
Lemon Rice
Palak Rice
Maharastrian Rice
Hydrebadi Biryani
Kashmiri Biryani

Rice: Non-Vegetarian

Chicken Biryani
Lamb Biryani
Chicken Fried Rice

Goat Biryani
Dum Biryani
Fish Biryani

Mughlai Biryani
Egg Biryani
Shrimp Biryani

Bread

Naan
Garlic Naan

Paratha
Onion Kulcha

Plain roti
Methi Paratha

Dessert

Sooji Halwa
Kheer
Gulab jamun
Rasamalai
Double ka meetha

Shrikhand
Gajar ka halwa
Boondi
Jalebi
Fruit salad

Kala Jamun
Basundi/Rabdi
South Indian Payasam
Boondi
Jalebi

Raita and Salad, Pickle & Chutney

Additional Appetizer or Entrees or Desserts or Rice - \$3 person

Chat Station - \$2 per person

Live Station – Additional \$300 (up to 3 hrs) for service person

Ceremony Package

- Personal Coordinator to ensure a Flawless Event*
- Upscale Chiavari Chairs with Decorative Band*
- Elegantly Stage with skirting & Drapery Backdrop*
- Entire Room Up lighting*
- Separate Room Ceremony with theatre style seating*
- Coffee, Tea, Milk, Unlimited Soft drinks*
- Private Bridal Suite*
- Separate room for Lunch buffet (Morning wedding)*
- Floor-Length White Linen Tablecloths with White, Ivory or Black Linen Overlays*
- Onsite Parking (*Valet parking additional)*

Morning Wedding Ceremony	Evening Wedding Ceremony
<i>Six Hours Package</i>	<i>2 Hours of Evening Wedding Ceremony followed by reception</i>
<i>Ceremony Setup with theatre Style Seating in Separate Room</i> \$2495.00	
<i>Pre ceremony refreshment</i> \$14.95 <i>Includes 2 snacks, masala tea & sweet</i>	<i>Standard Price</i> \$3995.00
<i>Post ceremony Lunch in different room</i> \$39.95 <i>1 appetizer, two entrees (veg), rice, bread, pickle and salad and 2 dessert</i>	<i>Pre ceremony refreshment</i> \$14.95 <i>Includes 2 snacks, masala tea & sweet</i>
<i>Additional Appetizer or Entree or Dessert or Rice</i> \$3	

**Service Charge 17% & Sales Tax additional*

Butler Style white glove service during the ceremony for a Drink or Dessert \$3

- Choice of Mango Lassi, Mango shake, or Kesar Pista Milk shake.*
- Virgin Drinks: Orange sunrise - orange juice and grenadine or cranberry*
- Pineapple sunrise - pineapple and grenadine or cranberry*
- Virgin pina colada - pineapple and pina colada mix*
- Easy living - pineapple, orange juice, and cranberry*
- Shirley Temple - lemon lime soda and grenadine.*

Elegant Ceiling Drapery \$500 Additional Fee