

# Seville

Private Dining 2024



## CONTACT

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# EVENT SPACES

## MADRID ROOM

Looking for the perfect blend of exclusivity and sociability for your next event? Look no further! Our semi-private room offers the ideal space for a unique and intimate gathering. The Madrid Room is a semi private space filled with natural light and surrounded by windows. This room is located to the left of the lounge right off the main dining room. This space can comfortably fit 20 guests for a seated meal and 25 guests as a cocktail or reception style event.

This room comes with the opportunity to add on a portion of the patio giving your guest an amazing view of Chicago and private rooftop experience!



## MALAGA ROOM

Escape the hustle and bustle of the main dining room and step into your own semi-private oasis. The atmosphere is perfect for fostering meaningful connections and memorable moments. The Malaga room is a semi private space located in the middle of the restaurant. This room has a spacious feel and a small patio door. This room is also surrounded by windows and brings the Chicago skyline to your fingertips! This space can comfortably fit 20 guests for a seated meal and 25 guests as a cocktail or reception style event.

## BARCELONA ROOM

Whether you're hosting a business meeting, birthday celebration, or networking event, this fully private room can be customized to suit your needs. From cozy lounge setups to formal dining arrangements, we've got you covered. The Barcelona room is a fully private room that can be tailored to fit your needs. This room is full of natural light and the Chicago skyline as the back wall is floor to ceiling windows! The Barcelona Room can comfortably fit 20 guests as a meeting space, 20 guests for a seated meal and 30 guests as a cocktail or reception style event.



## MAIN DINING ROOM

Step into an intimate space that exudes elegance. Our main dining room boasts contemporary and Italian decor with a cozy setting, surrounded by the Chicago skyline, creating the ideal backdrop for any event! Whether you're hosting a cocktail party, corporate gathering, or milestone celebration, our versatile space is able to adapt to your vision and leave your guests AWE! Our main dining room can comfortably fit 100 guests as a meeting space, 80 guests for a seated meal and 100 guests as a cocktail or reception style event.

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# SEVILLE SEATED EVENTS

## DINNER (FAMILY STYLE)

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### OPTION #1

3 Course - \$60 Per Person

#### 1st Course

Choice of 1 Shared Plate & 1 From the Garden

##### Shared Plates:

*Jamon & Cheese Croquettes*, Roasted Garlic Aioli, Bravas Aioli

*Stuffed Peppers*, Bravas Sauce, Goat Cheese, Manchego,

Calabrian Chili Breadcrumb

*Eggs Diavolo*, Chicharron, Pickled Mustard Seed, Aleppo Pepper

*House pork Belly Bacon*, Bravas Sauce, Crispy Chickpea,

Gastrique,

Grilled Artichoke, Oven Roasted Tomato

##### From The Garden:

*Caesar Salad*, Romaine, Oven Roasted Tomato, Roasted Garlic

Lemon Dressing, shaved crouton, Manchego

*Chop Salad*, Romaine, Spanish Chorizo, Cherry Tomato, Aged

Provolone, Mediterranean Olives, Marcona Almonds,

Pepperoncini, Chickpea, Chive,

Red Wine Vinaigrette

*House Salad*, Oven Roasted Tomato, Pickled Red Onion, Heirloom

Carrot, Cucumber, Balsamic Vinaigrette

*Strawberry & Candied Pistachio Salad*, Mixed Greens, Cabrales

Bleu Cheese, Sherry Vinaigrette

#### 2nd Course

Choice of 2 Pasta & 1 Pinsa or 1 Pasta & 2 Pinsa

##### Pasta:

*Wagyu Bolognese*, Mafaldine, Rioja Short Rib Ragu, Pecorino

*Duck Sausage*, Orecchiette, Charred Fennel, Caramelized Onion, White

Wine, Pecorino, Cured Egg Yolk

*Truffle Sacchetti*, Cheese Filled Purses, Taleggio Cream

##### Pinsa:

*Tomato Confit & Burrata*, Basil, Olive Oil, Cracked Pepper

*Chorizo Sausage & Peppers*, Charred Shallot, Olives, Mozzarella Sugo

*Prosciutto*, Arugula, Stracchino, Parmesan Cream, Truffle Honey

*Margherita*, Mozzarella, Tomato Sugo, Basil

*Truffle Mushroom*, Mozzarella, Parmesan Cream

#### 3rd Course

Dessert - Choice of 1

*Churro Bites*, Cinnamon Sugar, Spiced Chocolate, Vanilla Bean Caramel,

Creamsicle Anglaise

*Strawberry Tres Leche*, Dolce de leche, Candied Pistachio

*Toasted Key Lime Tart*, Toasted Meringue, Chantilly Cream,

Coconut Mango Anglaise

*Banana Flan*, Caramel, Cocoa Nib Tuille

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# SEVILLE SEATED EVENTS

## DINNER (FAMILY STYLE)

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### OPTION #2

4 Course - \$80 Per Person

#### 1st Course

Choice of 1 Shared Plate & 1 From the Garden

##### Shared Plates:

*Jamon & Cheese Croquettes*, Roasted Garlic Aioli, Bravas Aioli

*Stuffed Peppers*, Bravas Sauce, Goat Cheese, Manchego,

Calabrian Chili Breadcrumbs

*Eggs Diavolo*, Chicharron, Pickled Mustard Seed, Aleppo Pepper

*House pork Belly Bacon*, Grilled Artichoke, Oven Roasted Tomato,

Crispy Chickpea, Gastrique

##### From The Garden:

*Caesar Salad*, Romaine, Oven Roasted Tomato, Roasted Garlic

Lemon Dressing, shaved crouton, Manchego

*Chop Salad*, Romaine, Spanish Chorizo, Cherry Tomato, Aged

Provolone, Mediterranean Olives, Marcona Almonds, Pepperoncini,

Chickpea, Chive, Red Wine Vinaigrette

*House Salad*, Oven Roasted Tomato, Pickled Red Onion,

Heirloom Carrot, Cucumber, Balsamic Vinaigrette

*Strawberry & Candied Pistachio Salad*, Mixed Greens,

Cabrales Bleu Cheese, Sherry Vinaigrette

#### 2nd Course

Choice of 1 Pasta & 1 Pinsa

##### Pasta:

*Wagyu Bolognese*, Mafaldine, Rioja Short Rib Ragu, Pecorino

*Duck Sausage*, Orecchiette, Charred Fennel, Caramelized Onion,

White Wine, Pecorino, Cured Egg Yolk

*Truffle Sacchetti*, Cheese Filled Purses, Taleggio Cream

##### Pinsa:

*Tomato Confit & Burrata*, Basil, Olive Oil, Cracked Pepper

*Chorizo Sausage & Peppers*, Charred Shallot, Olives, Mozzarella Sugo

*Prosciutto*, Arugula, Stracchino, Parmesan Cream, Truffle Honey

*Margherita*, Mozzarella, Tomato Sugo, Basil

*Truffle Mushroom*, Mozzarella, Parmesan Cream

#### 3rd Course

Entrée - Choice of 2

*Roasted Boneless ½ Chicken*, Citrus Gremolata, Herb Roasted Potatoes

*King Salmon*, Mediterranean Couscous, Tomato Confit, Gastrique

*Seabass*, Charred Fennel, Roasted Fingerling Potato, Eggplant Caponata,

Citrus Reduction

*Beef Tenderloin*, Smoked Chili Butter, Roasted Garlic, Charred Lemon,

Market Vegetables

*Ossobuco*, Braised Pork Shank, Citrus Polenta, Pistachio Mint

Chimichurri, Pickled Fresno Chili

*Grilled Airline Chicken Breast*, Bravas Sauce, Hand Whipped Potato,

Charred Broccoli

#### 4th Course

Dessert - Choice of 1

*Churro Bites*, Cinnamon Sugar, Spiced Chocolate, Vanilla Bean Caramel,

Creamsicle Anglaise

*Strawberry Tres Leche*, Dolce de leche, Candied Pistachio

*Key Lime Tart*, Toasted Meringue, Chantilly Cream, Coconut Mango

Anglaise

*Banana Flan*, Caramel, Cocoa Nib Tuille

*Hazelnut Chocolate Torte*, Hazelnut Mousse, Chocolate Ganache, Praline,

Merengue

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# SEVILLE COCKTAIL EVENTS

## SHARE PLATES

*Priced per piece – Minimum 24 pieces*

### Tuna Carpaccio 10

Roasted Chili Pepper & Caper Vinaigrette, Calabrian chili breadcrumb, citrus aioli

### Eggs Diavolo 6

Chicharron, Pickled Mustard Seed, Aleppo Pepper

### Beef Tartare 10

Shallot, Capers, Egg Yolk, Giardiniera Aioli

### Jamon & Cheese Croquettes 7

Roasted Garlic Aioli, Bravas Aioli

### Stuffed Peppers 8

Manchego, Smoked Mozzarella & Goat Cheese, Calabrian Chili Breadcrumb, Bravas Sauce

### House Pork Belly Bacon 9

Grilled Artichoke, Oven Roasted Tomato, Crispy Chickpea, Gastrique

### Iberico & Saffron Crispy Rice 9

Manchego Cream, Aged Sherry, Chive

### Hummus 6

Market Vegetables

### Bruschetta 6

Stracchino, Tomato Confit, Parmesan

### Roasted Beet Tartare 7

Goat Cheese Puree, Shallot, Capers, Sherry Vinaigrette

## DISPLAYS

*Priced Per Person – Minimum 24*

### Roasted Market Vegetables 5

Aged Sherry Vinegar, Maldon Sea Salt

### Salumi & Cheese 10

Chefs Selection & Seasonal Accoutrements

### Roasted Garlic Hummus 7

Citrus Marinated Crudit , Herb Pinsa, Chili, Mediterranean Olives,

### Lemon Polenta Board 8

Spanish Chorizo Sausage, Chive

### Shrimp Cocktail 11

House Cocktail Sauce, Charred Lemon

## PINSA

*Priced Per Pinsa – 12 Pieces Per Pinsa*

### Chorizo Sausage & Peppers 22

Charred Shallot, Olives, Mozzarella, Sugo

### Tomato & Burrata 21

Basil, Olive Oil, Cracked Pepper

### Prosciutto 24

Arugula, Stracchino, Parmesan Cream, Truffle Honey

### Margherita 19

Mozzarella, Tomato Sugo

### Truffle Mushroom 24

Mozzarella, Parmesan Cream

## DESSERT

*Priced Per Person – Minimum 24*

### Churro 6

Cinnamon Sugar, Spiced Chocolate, Vanilla Bean Caramel, Creamsicle Anglaise

### Hazelnut Chocolate Torte 8

Hazelnut Mousse, Chocolate Ganache, Praline, Merengue

### Toasted Key Lime Tart 7

Toasted Meringue, Chantilly Cream, Coconut Mango Anglaise

### Banana Flan 7

Caramel, Cocoa Nib Tuille

### Strawberry Tres Leche 8

Dolce de leche, Candied Pistachio

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# STATIONS

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*Priced Per Guest – Minimum 20 Guests*

## SALADS

### Caesar Salad 8

Romaine, Oven Roasted Tomato, Roasted Garlic Lemon Dressing, shaved crouton, Manchego

### Beet Salad 10

Orange segments, Arugula, Goat Cheese Cream, Candied Pistachio, Shaved Radish, Fennel, Sherry Vinaigrette

### Chop Salad 9

Romaine, Spanish Chorizo, Cherry Tomato, Aged Provolone, Mediterranean Olives, Marcona Almonds, Pepperoncini, Chickpea, Chive, Red Wine Vinaigrette

### House Salad. 9

Oven Roasted Tomato, Pickled Red Onion, Heirloom Carrot, Cucumber, Balsamic Vinaigrette

### Strawberry & Candied Pistachio Salad 10

Mixed Greens, Cabrales Bleu Cheese, Sherry Vinaigrette

## PASTA

*Priced Per Person – Minimum 20 Guests*

### Duck Sausage 14

Orecchiette, Charred Fennel, Caramelized Onion, White Wine, Pecorino, Cured Egg Yolk

### Wagyu Bolognese 14

Mafaldine, Rioja Short Rib Ragu, Pecorino

### Truffle Sacchetti 14

Cheese Filled Purses, Taleggio Cream

### Paccherri Vodka Sauce 14

Stracchino, Calabrian Chili Breadcrumb

## ENTREES

*Priced Per Person – Minimum 20 Guests*

### Beef Tenderloin 30

Smoked Chili Butter, Chive

### King Salmon 20

Tomato Gastrique, Charred Lemon

### Mediterranean Seabass 18

Citrus Reduction, Charred Lemon

### Roasted Boneless ½ Chicken 20

Citrus Gremolata, Charred Lemon

### Ossobuco 25

Braised Pork Shank, Citrus Polenta, Pistachio Mint Chimichurri, Pickled Fresno Chili

### Grilled Airline Chicken Breast 20

Bravas Sauce, Hand Whipped Potato, Charred Broccoli

## SIDES

*Priced Per Person – Minimum 20 Guests*

### Brussels Sprouts 7

Nduja, Shallot, Aged Sherry Vinegar

### Market Vegetables 7

Charred Lemon, Chive

### Papas Brava 7

Brava & Roasted Garlic Aioli

### Roasted Asparagus 10

Romesco, Crumbled Marcona Almond

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# BEVERAGE

## STANDARD

- Call Cocktails
- All Draft Beers
- All Bottle Beers
- House Red & White Wines
- Soft Drinks
- Juices
- Coffees
- Iced/Hot Teas

**TWO HOUR PACKAGE \$40/ GUEST**

**THREE HOUR PACKAGE \$50/GUEST**

**Vodka:** Pearl - **Tequila:** El Jimador - **Gin:** New Amsterdam -  
**Rum:** Castillo - **Bourbon:** Rebel 100 - **Wine:** (Proverb Pinot Grigio -  
Proverb Pinot Grigio - Proverb Chardonnay - Proverb Rosé - Proverb  
Merlot - Proverb Cabernet Sauvignon)

## PREMIUM

- Top shelf Liquor
- Specialty Cocktails
- Upgraded Red & White Wines
- All Draft Beers
- All Bottle Beers Soft Drinks
- Juices
- Coffees
- Iced/Hot Teas

**TWO HOUR PACKAGE \$50/ GUEST**

**THREE HOUR PACKAGE \$60/GUEST**

**Vodka:** Tito's - **Tequila:** Corazon - **Gin:** Hendrix - **Rum:** Bacardi -  
**Bourbon:** Ezra - **Wine:** All from BTG program.

\*\*\* All prices are exclusive of sales tax and 22% service charge Bar packages available for private events only. Use of any bar package requires a prix fixe menu or food pre order. All guests will be counted towards the selected package.

## MIMOSAS & BLOODYS

- Bottomless Mimosas
- Bottomless Bloody Marys
- Soft Drinks
- Juices
- Coffees
- Iced/Hot Teas

**TWO HOUR PACKAGE \$30/GUEST**

**THREE HOUR PACKAGE \$40/GUEST**

## BEER & WINE

- All Draft Beers
- All Bottle Beers
- House Red & White Wines
- Soft Drinks
- Juices
- Coffees
- Iced/Hot Teas

**TWO HOUR PACKAGE \$30/ GUEST**

**THREE HOUR PACKAGE \$40/GUEST**

**Wine:** (Proverb Pinot Grigio - Proverb Pinot Grigio - Proverb Chardonnay -  
Proverb Rosé - Proverb Merlot - Proverb Cabernet Sauvignon)

## VIRGIN COCKTAILS \$14.00

### Sangria Twist

Red Grape Juice, Orange Juice, Cranberry Juice, Fresh Lime Juice

### Citrus Mint Cooler

Orange Juice, Grapefruit Juice, Fresh Lemon Juice, Honey, Club Soda

### Tropical Gazpacho Mocktail

Pineapple Juice, Coconut Water, Mango Puree, Lime Juice

### Virgin Mojito Español

Fresh Lime Juice, Fresh Mint Leaves, Apple Juice, Club Soda

### Sunrise in Provence

Orange Juice, Grenadine, Pineapple Juice

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