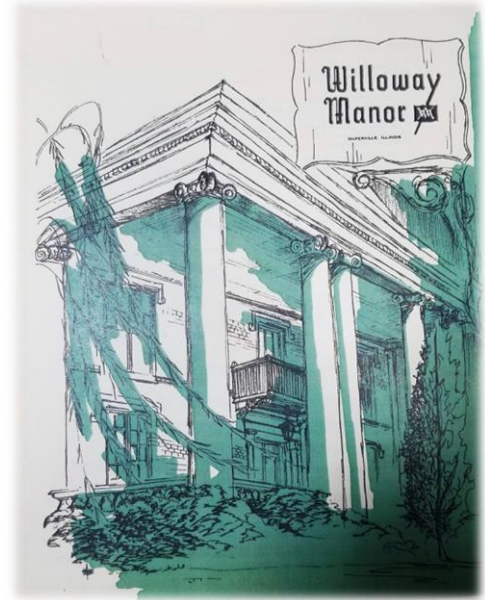


A Taste of ... Spain

Something Old ...

In the springtime of 1847, James Wright, and his family built a mansion on a little more than a hundred acres in the heart of Naperville, Illinois. He set the grand entrance facing the South to catch the sunlight, and he planted majestic oak trees for shade. When he was finished, he had built a timeless estate – a place that would only grow more special with time. Today, this magnificent home belongs to you on your wedding day. Restored to much of its original grandeur, the “mansion on the hill” now stands ready to make your wedding perfect in every way.



...Something New

The Pavilion is our 5000-square-foot event venue, conveniently located adjacent to the Mansion. Added to the estate in 2007, the building was designed specifically for wedding receptions and formal parties. The Pavilion comes to life with its draped ceiling, vintage chandeliers, and elegant decor. Towering windows overlook the impeccable grounds, invoking the atmosphere of an outdoor reception.

Pavilion Events

MAY – OCTOBER

Food & Beverage Minimums		Pavilion Rental Schedule
Friday	\$12,000	\$16.00 per person
Saturday	\$18,000	\$17.00 per person
Sunday	\$10,000	\$11.00 per person
Monday-Thursday	\$5,000	\$4.00 per person

A minimum charge of 70 guests for events taking place Monday - Thursday.
A minimum charge of 100 guests for events taking place on Friday, Saturday, and Sunday.



*NOVEMBER – APRIL

Food & Beverage Minimums		Pavilion Rental Schedule
Friday	\$10,800	\$13.50 per person
Saturday	\$16,200	\$14.50 per person
Sunday	\$9,000	\$9.50 per person
Monday-Thursday	\$4,500	\$3.00 per person

*Off Season discounted pricing is only valid from November-April.
A 10% discount is also applied to the base package pricing on page 2.
A minimum charge of 70 guests for events taking place Monday - Thursday.
A minimum charge of 100 guests for events taking place on Friday, Saturday, and Sunday.

Facility Rental Amenities

Round 72" Guest Tables
6' Rectangle Table for Head Table
Black Cross Back Chairs
China, Silverware, Glassware, etc.
Built in Main Bar
Private Powder Room in Pavilion
Getting Ready Bridal Suite on Property

A/V Rental

(Screen, Projector and
Wireless Microphone)

Additional Bar Set-Up --- \$350
(complimentary for over 200 guests)

*Discounts not available on holidays.

If the following day is a government holiday, Saturday minimums and rental fees will prevail.
We do not hold Pavilion events on the following days: New Year's Day, Valentine's Day, Mother's Day, Easter Sunday,
Father's Day, 4th of July, Memorial Day, or Labor Day.

Menu Packages

	Silver	Gold	Platinum
Tapas	\$110	\$125	\$135
Traditional	\$110	\$125	\$135
Tapas & Traditional	\$125	\$135	\$140



Platinum

Includes 4 Hours of Bar with Premium Liquors, Wine or Sangria on the Tables at Dinner,
and a Champagne Toast

Please select 5 Butler-Passed Hors d'Oeuvres from Page 3 and a seated menu from pages 4-6



Gold

Includes 4 Hours of Bar with Deluxe Liquors & Wine on the Tables at Dinner

Please select 4 Butler-Passed Hors d'Oeuvres from Page 3 and a seated menu from pages 4-6



Silver

Includes 4 Hours of Bar with Beer, Wine & Sangria

Please select 4 Butler-Passed Hors d'Oeuvres from Page 3 and a seated menu from pages 4-6



Linens

Polyester table linens & napkins are included into all packages.
Color options are available upon request.

Upgraded linen is available at an upcharge based on linen type.
Speak with the event coordinator regarding these options and pricing.

Hors d'Oeuvres

All seated menus include hors d'oeuvres to be butler passed during cocktail hour.

COLD

Escalivada con Queso

Portobello mushrooms, peppers, onions, fennel, asparagus, tomato, and mozzarella on toast points

Tostada del Caserio

Diced green olives and sun-dried tomatoes on toast points topped with El Caserio cheese

Tostada de Curado

Cured Atlantic salmon rolled with a dill cream cheese served on a toast point spread with sour cream

Jamón Serrano

Traditional Serrano ham with Manchego cheese, tomatoes, and toast points

Tostada de Pato

Toast points spread with duck confit and topped with smoked duck breast, served with julienne apples

Pepino con Tres Caviares

Cucumber topped with dill sour cream and three caviars (+\$5.00)

Gambas Marinadas

Marinated shrimp served with a tomato-brand sauce (+\$6.00)

Tostada de Centollo

Toast points topped with avocado relish and Alaskan king crab meat (Market Price)

HOT

Queso de Cabra

Oven-baked goat cheese in tomato basil sauce, served with garlic bread

Tostada de Champinones

Sautéed mushrooms with garlic, parsley and crushed red peppers with white wine on toast points

Dátiles con Tocino

Roasted dates wrapped in bacon with red bell pepper sauce

Pinchito de Pollo con Chorizo

Brochette of chicken tenderloin with chorizo and served with cumin garlic mayonnaise sauce

Croquetas de Jamon y Pollo

Lightly breaded croquettes of Serrano ham and chicken breast with an herb tomato sauce

Albondigas Con Almendras

Lamb, beef and pork meatballs served with spicy tomato sauce, toasted almonds, and parmesan

Caracoles con Alioli

Sautéed escargot baked on seasoned croutons with aioli

Cangrejos con Alioli

Puff pastries topped with crabmeat, tomato concassé, and aioli (+\$3.00)

Gambas a la Plancha

Grilled tiger shrimp in a lemon butter sauce (+\$6.00)

Pinchito de Solomillo

Grilled skewer of beef tenderloin rolled in cracked black pepper, served with caramelized onions, and horseradish sour cream (+\$4.00)

Tapas Style Sample

*Our signature style of dining served over seven family-style courses for your guests to share. **

Cold Tapas

PATATAS CON ALIOLI

Our famous, robust garlic potato salad
with mayonnaise and fresh parsley

CANALÓN RELLENO

Tuna, asparagus, and basil filled cannelloni
with a creamy white wine sauce and tomato basil vinaigrette

JAMÓN SERRANO

A traditional presentation of imported Serrano ham
and Manchego cheese with tomato and garlic on toast points

Hot Tapas

QUESO DE CABRA

Oven-baked goat cheese
with tomato-basil sauce and garlic bread

CHAMPIÑONES RELLENOS

Stuffed mushroom caps with sautéed spinach,
garlic and a blend of Spanish cheeses

PASTA CON POLLO

Penne pasta tossed with sautéed chicken,
Asparagus, and green peas in a tomato goat cheese sauce

PINCHO DE SOLOMILLO

Beef tenderloin brochette grilled with cracked black pepper,
accompanied by caramelized red onions,
horseradish sour cream, and mashed potatoes

**For additional options, please see page 7.*



Traditional Style Sample

*Includes one cold or hot appetizer, a salad and choice of entrée. **

Appetizer

STUFFED MUSHROOMS

Stuffed mushroom caps with sautéed spinach,
garlic and a blend of Spanish cheeses

Salad

GARDEN SALAD

Mixed greens with tomatoes, cucumbers, fresh mozzarella,
and red onion, drizzled with sherry balsamic vinaigrette

Entrée

Choice of one of the following...

LEMON CHICKEN BREAST

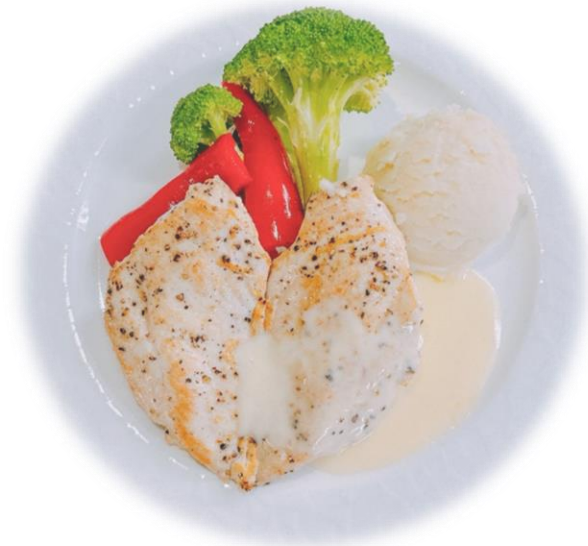
Sautéed chicken breast, mashed potatoes
and broccoli served with lemon cream sauce

OR

MARINATED TILAPIA

Served with a tomato-basil vinaigrette and lemon caper butter sauce,
accompanied by a potato cake, sautéed bell peppers,
asparagus and green onions

**For additional options, please see page 8.*



Tapas & Traditional Style Sample

*Our most popular menu combines both styles.
Your guests will begin the meal with four courses of tapas,
served family-style to share, followed by an individual entrée. **

Cold Tapas

PATATAS CON ALIOLI

Our famous, robust garlic potato salad
with mayonnaise and fresh parsley

JAMÓN SERRANO

A traditional presentation of imported Serrano ham and
Manchego cheese with tomato and garlic on toast points

Hot Tapas

QUESO DE CABRA

Oven baked goat cheese
with tomato-basil sauce and garlic bread

PIMIENTOS DEL PIQUILLO

Imported sweet Piquillo peppers stuffed with three cheeses and spinach,
served with chorizo black bean sauce

Entrée

Choice of one of the following...

LEMON CHICKEN BREAST

Sautéed chicken breast, mashed potatoes and broccoli served with lemon cream sauce

OR

MARINATED TILAPIA

Served with a tomato-basil vinaigrette and lemon caper butter sauce,
accompanied by a potato cake, sautéed bell peppers,
asparagus and green onions

** For additional options, please see page 7 & 8.*



Alternative Options

Cold Tapas

ALCACHOFAS CON CABRALES

(Based on availability)

Artichoke hearts with arugula, walnuts, blue cheese and a pomegranate reduction

MENESTRA DE VERDURAS

Chilled medley of mushrooms, green asparagus, hearts of palm, artichokes and sun-dried tomatoes with a basil white wine vinaigrette, topped with Manchego cheese

SETAS SALVAJES

Sauteed wild mushrooms, Manchego cheese, pine nuts on a romaine heart with balsamic white wine vinaigrette

POLLO AL CURRY

Chicken curry salad with red grapes and celery

SALMÓN CURADO CON QUESO

House-cured salmon rolled with dill cream cheese, served on toast points spread with sour cream

SALPICÓN DE MARISCOS (+\$6.00)

Chilled medley of shrimp, calamari and scallops with lemon juice, bell peppers, cilantro, onions, sherry vinegar and olive oil

GAMBAS MARINADAS (+\$6.00)

Chilled marinated tiger shrimp served with a trio of sauces: tomato-brand, cumin, and alioli

TOSTADA DE CENTOLLO (Market Price)

Toast point topped with avocado relish and Alaskan king crab meat

Hot Tapas

PATATAS BRAVAS

Spicy potatoes topped with Manchego cheese

ROLLITOS DE BERENJENA

Grilled eggplant stuffed with goat cheese and topped with Manchego cheese, served with tomato concassé

CAZUELA DE POLLO

Chicken casserole with Shiitake mushrooms in a lemon wine sauce

DÁTILES CON TOCINO

Baked dates wrapped with bacon, served with roasted red bell pepper sauce

GAMBAS A LA PLANCHA (+\$6.00)

Grilled tiger shrimp with lemon garlic butter sauce

VIEIRAS AL ALBARIÑO (Market Price)

Grilled sea scallops served over Mediterranean couscous with apple and tomato butter sauce

PATO CONFITADO

Duck confit served with cinnamon apples and wild mushrooms in an orange, white wine sauce

MONTADITOS DE CERDO

Grilled pork medallions on top of croutons with caramelized onion and lemon marjoram sauce

PINCHO DE MORUNO

Grilled brochette of marinated pork tenderloin, served with a cumin sauce

SALTEADO DE LECHÓN

Sautéed pork tenderloin served with tri-color pepper and onion, with a white wine paprika sauce

PIPIRRANA DE BUEY

Grilled skirt steak on a bed of potatoes and onions drizzled with a Cabrales blue cheese sauce

Plated Appetizers

BAKED CREPE

Filled with goat cheese, pine nuts, spinach, and apples, with a sweet red pepper sauce

STUFFED PIQUILLO PEPPERS

Stuffed with three cheeses and spinach, served with chorizo black bean sauce

GRILLED TIGER SHRIMP (+\$9.00)

Served with lemon garlic butter sauce

CRAB PUFF PASTRIES (+\$5.00)

Filled with crabmeat and topped with garlic aioli, tomato concasse, and green onions

Alternative Salads

CAESAR SALAD

Hearts of Romaine tossed with Caesar dressing, homemade croutons, sliced radishes, tomatoes, and Parmesan cheese

CABRALES SALAD (+ \$3.00)

Mixed greens tossed with Cabrales blue cheese and honeyed walnuts with a sherry vinaigrette.

REMOLACHA SALAD (+ \$5.00)

Gold and red beets with arugula, honeyed walnuts, Manchego cheese with a lemon mayonnaise dressing.

TOMATO AND MOZZARELLA (+ \$4.50)

Fresh sliced tomato with mozzarella cheese topped with black olive and roasted red bell pepper vinaigrette

Alternative Entrees

CUMIN & HONEY CHICKEN

Served with red bell peppers, broccoli and mashed potatoes with a cumin and honey sauce

GRILLED WHITE FISH (+\$5.50)

Served with zucchini and yellow squash, lemon tomato butter sauce, and an onion potato cake
Based on availability

GRILLED ATLANTIC SALMON (+\$5.50)

Served with a lemon butter sauce and julienned vegetables and potato cake

GRILLED SEABASS (Market Price)

Served with a tomato-basil vinaigrette and lemon caper butter sauce, accompanied by a potato cake and asparagus.

GRILLED BEEF TENDERLOIN MEDALLIONS (+\$16.00)

Served with mashed potatoes, cherry tomatoes, asparagus and a red wine sauce

GRILLED FILET MIGNON (+\$20.00)

Seasoned and topped with red wine shallot sauce, accompanied by sautéed potato medallions, a stuffed tomato, yellow squash, and zucchini

GRILLED LAMB CHOPS (+\$25.00)

Served with herb garlic wine sauce, Mediterranean couscous, roasted Portobello mushrooms and red bell peppers.

Sweet Options

Select up to 6 items to be served alongside a complimentary coffee station after dinner.

**You are also welcome to have your wedding cake provided by any licensed bakery.
Our staff will slice and plate the cake to be served station-style
alongside a complimentary coffee station.**

DELUXE SWEETS TABLE (+\$12.00)

Banana White Chocolate Mousse Puff Pastries
Orange Chocolate Cream Pastries
Creamy Vanilla Custard Cups
Cheesecake Squares
Raspberry Mousse Pastries
Almond Cookies
Apple Tartlets
White and Dark Chocolate Covered Strawberries (+\$2.50)
Dark Chocolate Covered Strawberries +\$1.50)
Chocolate Terrine Squares (+\$1.50)
Seasonal Fresh Fruit (+\$2.50)

PREMIUM SWEETS TABLE (+\$15.00)

Espresso Ganache Tartlets
Lemon Meringue Tartlets
Mocha Mousse Tartlets
White Chocolate Mousse Tartlets
Turtle Cheesecake Squares
Raspberry Ganache Tartlets
Dark Chocolate Covered Strawberries
White and Dark Chocolate Covered Strawberries
Chocolate Terrine Squares
Seasonal Fresh Fruit (+\$2.50)

***\$1.50 charge to serve plated wedding cake to dinner tables**



Children's Meals (\$15.00)

A meal specially prepared for your guests ages 12 and under.

PENNE PASTA

Served with tomato basil sauce or butter and parmesan cheese.

OR

CHICKEN FINGERS

Served with french fries and fresh fruit.

OR

GRILLED BEEF TENDERLOIN MEDALLIONS (+\$10.00)

Served with mashed potatoes.

***Please choose one entrée option for all children attending**

Marinated Spanish Olives (\$3.00)

Add an authentic Spanish flair by serving our imported Spanish green olives in Chef's special house marinade.

Vendor Meals (\$28.00)

GARDEN SALAD

Mixed greens with tomatoes, cucumbers, fresh mozzarella, and red onion, drizzled with sherry balsamic vinaigrette

LEMON CHICKEN BREAST

Sautéed chicken breast, mashed potatoes and broccoli served with lemon cream sauce

Late-Night Snacks (\$6.00)

Speak with your event coordinator regarding our available build-your-own options: tacos, nachos, sliders, Chicago style hotdogs, & mashed potatoes
This option may be ordered for less than your full guest count, at a minimum of 50% of your guests.

Beverages

SILVER PACKAGE

Spanish Red and White Wine Selections

Red and White Sangria

Domestic and Imported Beers

GOLD PACKAGE

Spanish Red and White Wine Selections

Red and White Sangria

Domestic and Imported Beers

Mixed Drinks made with the following spirits:

*Citadelle Gin – Beefeaters – Absolute – Titos – Bacardi – J&B – Johnny Walker Red
Captain Morgan – Canadian Club – Jack Daniels – Jim Beam White Label – Cuervo Gold*

PLATINUM PACKAGE

Spanish Red and White Wine Selections

Red and White Sangria

Domestic and Imported Beers

Mixed Drinks made with the following spirits:

*Citadelle – Tanqueray – Tito – Ketel One – Canerock – Bacardi – Johnny Walker Black
Crown Royal – Southern Comfort – Makers Mark – Bulleit Bourdon – 1800 Reposado
DiSarrono Amaretto – Bailey’s Irish Cream – Kahlua*



Ceremony Site

Prior to your reception, Mesón Sabika offers the convenience of holding your ceremony on the grounds.



PRADEL GARDEN

A picturesque garden and impeccable landscape located near the circular drive of the Mansion. The garden includes a wrought iron arch set in a grove of 150 year old American Oak Trees and is fully shaded for a late afternoon or early evening ceremony. Flagstones in front of the arch allow for vows to be taken standing on a solid surface, while your guests will be seated on the landscaped lawn.



Inclement Weather Option

An indoor back-up plan is always considered for the ceremony and will be determined by the venue you select for your reception.

Rehearsal

You are welcome to schedule a time to rehearse your ceremony at no additional charge.

You may coordinate a time to rehearse by calling the events department within 2 months (60 days) of the date of your wedding.

Coordination

The fee does not include staff to coordinate your rehearsal or ceremony; please discuss coordination with your officiate.

Electrical outlets are available; however, we do not provide extension cords or AV equipment.

Ceremony Set-up & Chairs

The greater of \$200.00 or \$3.00 per person (based on the total final guest count) will be added to your final invoice.

This fee includes the use of the area, set up of chairs, a unity table, and water station.

The cost of chairs is not included in the ceremony fee. We offer up to 200 white folding garden chairs to rent at \$2.00 per chair. You are welcome to provide your own additional chairs, however, delivery and pick-up would need to be coordinated on the same day. Mesón Sabika does not assume liability for rented chairs.

Bridal Suite

Introducing our newly built bridal suite - the perfect haven for you on your big day!

Step into a world of Mid-Century and elegance as you enter our spacious and beautiful bridal suite as it sets the perfect backdrop for your pre-wedding preparations.

The suite includes a designated dressing area equipped with mirrors, a vanity table with makeup and hair styling stations, and ample space for all your bridal accessories.

To ensure that the bridal party can relax and unwind, we've also added a cozy lounging area complete with comfortable seating, ensuring everybody can enjoy the celebrations together.

Access to the space will be from 9am to 7pm.

The powder bridal suite in the Pavilion will be a place to escape, relax, and freshen up during the remainder of your event.



At the Time of Booking

*A signed contract and deposit are required to reserve your date and space.
Please advise us of your estimated guest count.*

Deposit:

\$15 per person (made payable to Mesón Sabika)
&
\$500 (made payable to Pavilion Events)

Deposits are non-refundable & non-transferable.
The full amount of the deposit(s) will be deducted from your final balance.

Final balance for the Pavilion rental fee is due one (1) week prior to your event.

Our goal is to provide exceptional service to ensure your event is a success.

Therefore, in good faith, your balance to Mesón Sabika is not due until the close of your event.

Planning Guidelines

6 MONTHS PRIOR

For parties of 100 or more, we offer a complimentary tasting to assist you in your menu selection.

Up to 10 items will be provided for up to 6 guests.

(beverages, tax, and \$8 per person gratuity are not included).

Tastings can be scheduled Monday through Thursday from 12pm – 6pm.

Late-night snacks and sweets are not available for tastings.

6 MONTHS PRIOR

A completed vendor list is to be sent to the events department.

Please ask the Events Department about the preferred vendor list you would be selecting your vendors from

3 MONTHS PRIOR

Menu & Beverage Selections

Final menu and beverage selections are due.

Entrée Selection

You may choose to offer your guests a choice between three entrees.

Please notify us of the counts for each separate entrée choice.

A place card is required to indicate which entrée each guest has selected.

Dietary Accommodations

Please notify us if there are any allergies or dietary restrictions among your guests.

Our chef will be sure to accommodate their dietary needs.

4 WEEKS PRIOR

A final detail appointment with our Events staff should be completed.

Please contact the Events Department for details.

1 WEEK PRIOR

Please notify us of your final guest count.

After this final guaranteed minimum number is given, we will make every effort to accommodate increases to your final count, within three (3) days of your event, but we cannot lower your final count for the above purposes after the deadline.

DAY OF YOUR EVENT

Our experienced Mesón Sabika team will ensure your celebration is a success.

TAX AND GRATUITY

An 8.75% sales tax is added to your final bill.

A 21% gratuity is calculated on the total food and beverage amount.

CANCELLATION

If you cancel your reservation after a deposit has been made, your deposit is forfeited.

