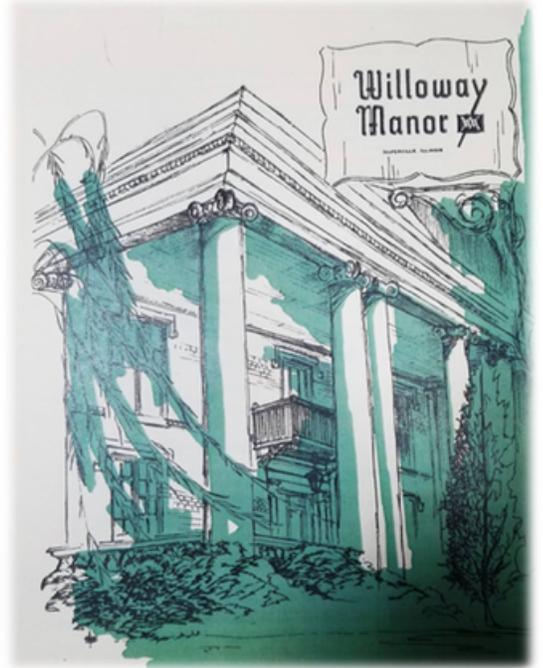


A Taste of ... Spain

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 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 a stunning 5,000-square-foot event venue, perfectly situated next to the mansion. Added in 2007, this exquisite venue was thoughtfully designed to host your wedding reception. With its draped ceiling, vintage chandeliers, and sophisticated decor, the Pavilion radiates elegance and charm. Towering windows frame breathtaking views of the meticulously maintained grounds, offering the feel of an outdoor celebration while ensuring the comfort and luxury of an indoor venue. Accommodating up to 270 guests with a dance floor, it provides the ideal setting for your special event.



Pavilion Events

MAY – OCTOBER

Food & Beverage Minimums		**Pavilion Rental Fee
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

*NOVEMBER – APRIL

Food & Beverage Minimums		**Pavilion Rental Fee
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	\$4.00 per person

*Off-Season discounted pricing is only valid between 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 Tables for Head Table
Black Cross Back Chairs
China, Silverware, Glassware, etc.
Built in Main Bar
Private Suite in Pavilion
Getting Ready Bridal Suite on Property

A/V Equipment

(Screen, Projector and Wireless Microphone)

Additional Bar Set-Up --- \$400

(2nd bar 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.

Food & Drink Packages

	Silver	Gold	Platinum
Tapas	\$115	\$130	\$140
Traditional	\$110	\$125	\$135
Tapas & Traditional	\$125	\$140	\$150



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

Table linens & napkins are included into all packages.

Various Color options are available.

Upgraded linen is available at an upcharge based on linen type.

Hors d'Oeuvres

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

Cold

Tostada de Escalivada con Queso (V, *VG)

Portobello mushrooms, peppers, onions, fennel, asparagus, tomato, and fresh mozzarella served on toast points with balsamic reduction

Tostada del Caserio (V)

Diced green olives and sun-dried tomatoes on garlic toast points topped with a red grape, El Caserio cheese, and a balsamic reduction

Queso con Pacanas (+\$1.00) (*GF, V)

Goat cheese rolled in toasted pecans and a red wine poached pear slice drizzled with honey on toast points OR skewers

Tostada de Curado

Cured Atlantic salmon with dill sour cream served on toast points OR cucumbers

Tostada de Jamón y Queso

Traditional Serrano ham with Manchego cheese and tomatoes on garlic toast points

Tostada con Pato

Toast points spread with duck confit topped with caramelized onions, smoked duck breast, orange slice, red pepper, and Dijon mustard

Pinchito de Carnes Frias

Piparra pepper, Serrano ham, butifarra dry chorizo, and tear drop pepper on a skewer

Pepino con Tres Caviares (+\$5.00) (GF)

Cucumber topped with dill sour cream and three caviars

Gambas Marinadas (+\$4.00) (GF)

Chilled shrimp marinated with fresh herbs served with tomato brandy sauce

Tostada de Centollo (Market Price) (*GF)

Toast points topped with avocado, tomato concasse, and Alaskan king crab meat

Hot

Tostada de Queso de Cabra (V)

Oven-baked goat cheese with tomato basil sauce on garlic toast points

Tostada de Champinones (V)

Sautéed mushrooms, spinach, garlic, parsley, blend of cheeses, and crushed white pepper topped with a roasted red pepper butter sauce on toast points

Dátiles con Tocino

Dates wrapped in bacon, served with roasted red bell pepper sauce

Pinchito de Pollo con Chorizo (*GF)

Grilled chicken skewer with chorizo served with cumin 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

Pinchito de Moruno (GF)

Marinated pork tenderloin on a skewer served with cumin mayonnaise sauce

Caracoles con Alioli

Sautéed escargot baked on seasoned croutons with a garlic aioli sauce

Cangrejos con Alioli (+\$3.00)

Puff pastries topped with crabmeat, tomato concassé, and aioli

Gambas a la Plancha (+\$4.00) (GF)

Grilled tiger shrimp in a lemon butter sauce

Pinchito de Solomillo (+\$4.00) (GF)

Grilled beef tenderloin rolled in cracked black pepper on a skewer served with horseradish sour cream on the side

(GF) Gluten Free, (V) Vegetarian, (VG) Vegan, (*) Menu Items Can be Modified

Tapas Style Sample

Our signature style of dining, with seven family-style courses broken into
3 cold Tapas & 4 hot Tapas for your guests to share.

Cold Tapas

Patatas con Aloli (GF, V)

Our famous robust garlic potato salad with fresh parsley

Menestra de Verduras (GF, V)

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

Jamón Serrano

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

Hot Tapas

Queso de Cabra (V)

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

Champiñones Rellenos (V)

Mushroom caps filled with sautéed spinach,
garlic and a blend of Spanish cheeses with tomato basil sauce

Pasta con Pollo

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

Pinchito de Solomillo (GF)

Grilled beef tenderloin skewer rolled in cracked black pepper served with
horseradish sour cream, caramelized red onions, and mashed potatoes on the side

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

Traditional Style Sample

Includes one cold or hot appetizer, a salad and choice of entrée. *
You may choose to offer your guests a choice between three entrees.

Appetizer

Champiñones Rellenos (V)

Mushroom caps filled with sautéed spinach, garlic and a blend of Spanish cheeses with tomato basil sauce

Salad

Garden Salad (GF, V, *VG)

Baby mixed greens with cherry tomatoes, cucumbers, fresh mozzarella, and red onion drizzled with sherry balsamic vinaigrette

Entrée

Guest choice of one of the following prior to event...

Lemon Chicken Breast (GF)

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

OR

Marinated Tilapia (GF)

Served with a tomato-basil vinaigrette and lemon caper butter sauce, accompanied by an onion 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 family-style courses broken into 2 cold Tapas & 2 hot Tapas for your guests to share followed by an individual entrée. *

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

Cold Tapas

Patatas con Aloli ^(GF, V)

Our famous robust garlic potato salad with fresh parsley

Jamón Serrano

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

Hot Tapas

Queso de Cabra ^(V)

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

Champiñones Rellenos ^(V)

Mushroom caps filled with sautéed spinach, garlic and a blend of Spanish cheeses with tomato basil sauce

Entrée

Guest choice of one of the following prior to event...

Lemon Chicken Breast ^(GF)

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

OR

Marinated Tilapia ^(GF)

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

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

Alternative Cold Tapas

Alcachofas con Cabrales (GF, V)

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

Escalivada con Queso (V, *VG)

Portobello mushrooms, peppers, onions, fennel, asparagus, tomato, and fresh mozzarella served on toast points with balsamic reduction

Queso con Pacanas (+\$2.00) (V)

Goat cheese rolled in crushed toasted pecans drizzled with honey and served with red wine poached pear slices, mixed greens, and toast points

Canalón Relleno

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

Setas Salvajes (GF, V)

Sauteed wild mushrooms, red onions, tri-color peppers, squash, and zucchini in a balsamic white wine vinaigrette topped with Manchego cheese and pine nuts

Pollo al Curry (GF)

Chicken curry salad with red grapes, green onions, and celery

Salmón Curado con Queso

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

Tostada con Pato

Toast points spread with duck confit topped with caramelized onions, smoked duck breast, orange slice, red pepper, and Dijon mustard, served with julienned apples

Salpicón de Mariscos (+\$4.00) (GF)

Chilled medley of shrimp, scallops, and calamari with cucumbers, jalapeno, tri-color peppers, red onions, cilantro, lemon juice, lime juice, and sherry vinaigrette

Gambas Marinadas (+\$6.00) (GF)

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

Tostada de Centollo (Market Price) (*GF)

Toast points topped with avocado, tomato concasse, and Alaskan king crab meat

Alternative Hot Tapas

Patatas Bravas (V, *VG)

Spicy potatoes topped with Manchego cheese

Rollitos de Berenjena (GF, V)

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

Pinchito de Pollo con Chorizo (*GF)

Chicken tenderloin on a skewer with chorizo served with cumin mayonnaise sauce and mashed potatoes on the side

Cazuela de Pollo

Lightly breaded chicken with Shiitake mushrooms in a lemon wine sauce, topped with parmesan

Dátiles con Tocino

Dates wrapped in bacon, served with roasted red bell pepper sauce

Gambas a la Plancha (+\$6.00) (GF)

Grilled tiger shrimp with lemon garlic butter sauce

Vieiras al Albariño (Market Price)

Grilled sea scallops served over Mediterranean couscous with lemon tomato butter sauce

Pato Confitado

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

Montaditos de Cerdo

Marinated pork tenderloin skewer, served with a cumin mayonnaise sauce and mashed potatoes on the side

Pinchito de Moruno (GF)

Marinated pork tenderloin skewer, served with a cumin sauce and mashed potatoes on the side

Salteado de Lechón (GF)

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

Albondigas con Almendras

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

Pipirrana de Buey (+\$1.50)

Grilled skirt steak, sauteed onions, and potatoes, with a cava Manchego cream sauce, topped with Cabrales blue cheese crumbles

(GF) Gluten Free, (V) Vegetarian, (VG) Vegan, (*) Menu Items Can be Modified

Alternative Plated Appetizers

Crepe Rellena (V)

Baked crepe filled with goat cheese, pine nuts, spinach, and apples, with a sweet red pepper sauce

Jamón Serrano

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

Menestra de Verduras (GF, V)

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

Albondigas con Almendras (+\$2.00)

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

Gambas a la Plancha (+\$6.00) (GF)

Grilled tiger shrimp with lemon garlic butter sauce

Alternative Plated Salads

Caesar Salad

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

Ensalada Cabrales (GF, V, *VG)

Salad of mixed greens topped with Cabrales bleu cheese and honeyed walnuts with sherry vinaigrette

Tomato and Mozzarella (+\$3.00) (GF, V)

Vine ripened tomato slices and fresh mozzarella topped with black olive and roasted red bell pepper vinaigrette

Ensalada con Queso de Cabra (+\$2.00) (GF, V, *VG)

Mixed greens, topped with Goat Cheese, roasted pistachios, dry dark cherries, sun dried tomatoes and a dark cherry vinaigrette

Remolacha Salad (+\$3.00) (GF, V, *VG)

Gold and red beets with mixed greens, honeyed walnuts, and Mahon cheese with a lemon mayonnaise dressing

Alternative Plated Entrees

Cumin & Honey Chicken (GF)

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

Grilled White Fish (+\$4.00) (GF)

(Based on availability)

Served with zucchini and yellow squash, lemon butter sauce, and an onion potato cake

Grilled Atlantic Salmon (+\$5.50) (GF)

Served with a lemon butter sauce, julienned vegetables and an onion potato cake

(GF)

Grilled Chilean Seabass (Market Price)

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

Grilled Beef Tenderloin Medallions (+\$16.00) (GF)

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 roasted potatoes, grilled asparagus with a red wine sauce

(GF) Gluten Free, (V) Vegetarian, (VG) Vegan, (*) Menu Items Can be Modified

Sweet Table Options

This option may be ordered for less than your full guest count, at a minimum of 50% of your guest count.



Deluxe Sweets Table (\$12.00)

Select up to 6 items

Banana White Chocolate Mousse Puff Pastries

Orange Chocolate Cream Pastries

Creamy Vanilla Custard Cups

Cheesecake Squares

Raspberry Mousse Pastries

Almond Cookies

Apple Tartlets

Assorted Chocolate Covered Strawberries (+\$2.00)

Chocolate Terrine Squares (+\$1.50)

Seasonal Fresh Fruit (+\$2.50)

Premium Sweets Table (\$16.00)

Select up to 6 items

Espresso Ganache Tartlets

Lemon Meringue Tartlets

Mocha Mousse Tartlets

White Chocolate Mousse Tartlets

Turtle Cheesecake Squares

Raspberry Ganache Tartlets

Assorted Chocolate Covered Strawberries

Chocolate Terrine Squares

Seasonal Fresh Fruit (+\$2.50)



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.

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

Marinated Spanish Olives (\$3.00) (GF)

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

Vendor Meals (\$30.00)

Garden Salad (GF, V, *VG)

Baby mixed greens with cherry tomatoes, cucumbers, fresh mozzarella, and red onion drizzled with sherry balsamic vinaigrette

Lemon Chicken Breast (GF)

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



Children's Meals (\$18.00)

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 Tenders

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**

Late-Night Snacks (\$8.00)

Speak with your event coordinator regarding our available build-your-own options: tacos, nachos, sliders, Chicago style hot dogs, soft pretzels with cheese & mashed potatoes

This option may be ordered for less than your full guest count, at a minimum of 50% of your guests.

No outside late-night snack is permitted.

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 – Beefeater – Absolut – Tito’s – Bacardi – Captain Morgan – J&B
Johnnie Walker Red – Canadian Club – Jack Daniel’s – Jim Beam White Label – Jose 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’s – Grey Goose – Canerock – Bacardi – Johnnie Walker Black
Crown Royal – Southern Comfort – Maker’s Mark – Bulleit Bourbon – 1800 Reposado – Patron Silver
DiSaronno Amaretto – Baileys Irish Cream – Kahlua



Ceremony Site

Pradel Garden

A picturesque garden features a wrought iron arch set amidst a grove of 150-year-old American Oak trees, providing a serene and shaded backdrop for your ceremony. Flagstones in front of the arch offer a solid surface for exchanging vows, while your guests are comfortably seated on the beautifully landscaped lawn, surrounded by nature's tranquility. This enchanting setting creates the perfect atmosphere for a memorable and elegant ceremony.



Fountain Patio

This charming 4,000-square-foot paver-brick patio, situated directly in front of the mansion, features a picturesque 3-tiered fountain. It offers three distinct ceremony locations, each providing a unique setting. A portable wrought-iron arch is available to enhance the beauty of your ceremony.

This option is only available between September 16 and April 30.

Inclement Weather Option

An indoor backup plan is always in place for your ceremony, ensuring peace of mind in case of unforeseen weather. Should you need to move indoors, the ceremony will be held within the Pavilion, offering a beautiful and elegant setting for your special day.

Rehearsal

You are welcome to schedule a rehearsal for your ceremony at no additional charge.

To coordinate a convenient time, simply contact our events department within 60 days (two months) of your wedding date.

We're happy to help ensure everything runs smoothly on your special day.

Coordination

Please discuss coordination with the events department.

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, setting up of chairs, a unity table, and water station.

Please note that the cost of chairs is not included in the ceremony fee. We offer up to 200 white folding garden chairs for rent at \$2.00 per chair. You are welcome to rent additional chairs; however, please ensure that delivery and pick-up are coordinated for the same day. Mesón Sabika does not assume liability for any rented chairs.

Bridal Suite

Introducing our newly built bridal suite – the perfect sanctuary for you on your big day!

The suite features a dedicated dressing area with full-length mirrors, a vanity table with makeup and hair, and plenty of space for your bridal accessories.

We've created a cozy lounging area with comfortable seating, so everyone can enjoy the celebration together.

The suite is available from 9 AM until just before the ceremony begins.

Additionally, the private suite in the Pavilion will serve as your perfect escape to freshen up and relax during the rest of your event.

***Not included in Monday-Thursday Rental Fee - additional fee applies**



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 MNOH LLC)

Deposits are non-refundable & non-transferable.

The full amount of the deposit(s) will be deducted from your final balance.

Our goal is to provide exceptional service and ensure that your event is a complete success. In good faith, we are pleased to offer flexible payment terms: your balance to Mesón Sabika will not be due until the close of your event.

We accept cash, cashier's checks, debit & credit cards.

If payment is made by credit card, a processing fee of 3% will be added to the total amount.

Planning Guidelines

6 Months Prior

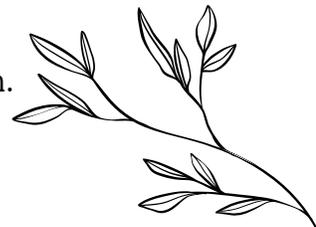
For parties of 100 or more, we offer a complimentary tasting to assist you in your menu selection.

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

Final menu and beverage selections are due.

4 Weeks Prior

A final detail appointment will be done with an event coordinator to review all details regarding your wedding.

2 Weeks Prior

Please notify us of your final guest count.

After this final number is given, we will make every effort to accommodate increases to your final count, within five (5) days of your event, but we cannot lower your final count.

Entrée Selection

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

A place card with meal indicators 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.

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.





Contact Us



630.983.3000 ext. 1



www.mesonsabika.com



events@mesonsabika.com



[@mesonsabika](https://www.instagram.com/mesonsabika)



1025 Aurora Ave, Naperville, IL 60540