



private events

maya del sol is a family owned and operated
latin american concept in oak park, il.
since 2007, we have been serving flavorful, authentic latin cuisine
and tableside margaritas, in a vibrant atmosphere.
with one of chicago's largest patios,
two dining rooms, and two bars, we are the perfect
restaurant to host your private event.

learn more + plan events

events@mayadelsol.com | 708.358.9800

mayadelsol.com

MAYA DEL SOL

the venue

with nearly 200 seats inside and 170 seats on our beautiful patio, our venue is able to accommodate both and small groups for any occasion. Indoors, we offer three different dining areas, while our outdoor patio is divided into 3 different “decks.” these dining areas can be partitioned or combined to make our space yours for your special event.



MAYA DEL SOL

the patio

with lush landscaping, vibrant colors, and twinkling string lights, maya offers one of the prettiest patios in chicagoland. create a space for your guests to relax and unwind. perfect for any size group from a small corporate meeting to a 170 guest wedding.



upper deck covered | capacity 60



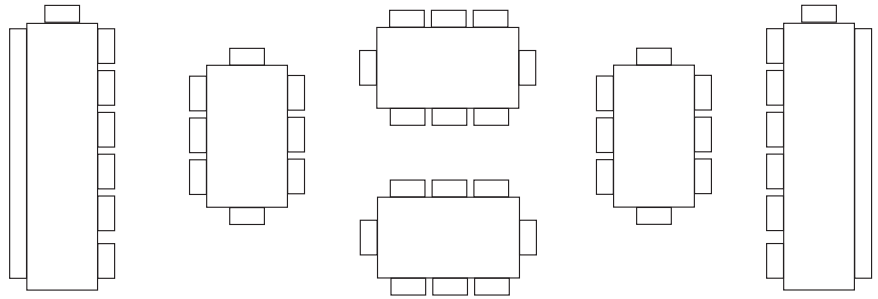
upper deck + middle deck | capacity 110



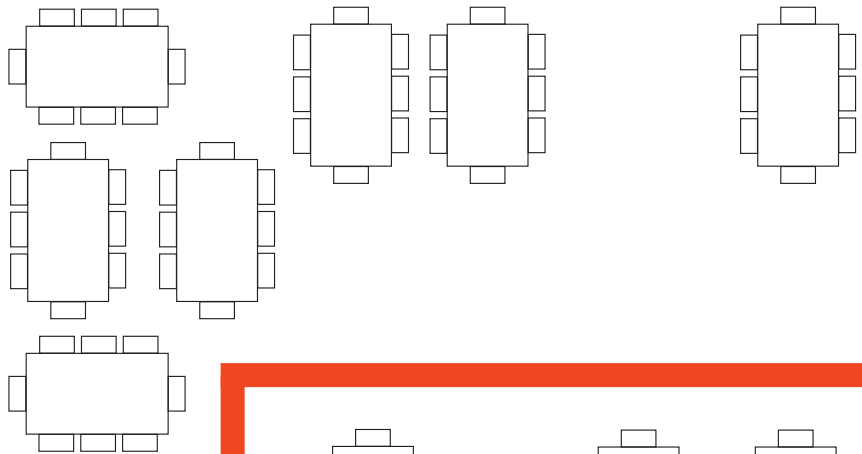
full patio capacity 180

MAYA DEL SOL

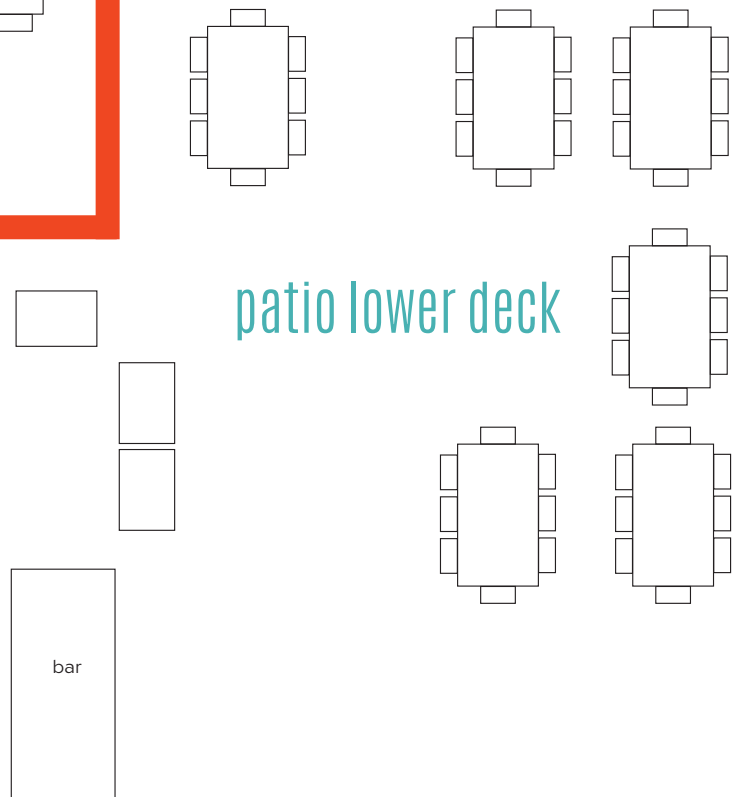
patio upper deck



patio middle deck



patio lower deck



seating capacities

Upper Deck	60
Middle	50
Lower Deck	60
Upper + Middle Right	80

MAYA DEL SOL

dining room & bar spaces

with two dining rooms and a lively, open bar, our interior offers a number of combinations to host any size group. whether you are looking to celebrate with your company, family or friends, maya is the perfect location for your holiday gathering. book one, two, or three of our indoor dining areas for your party. contact our event coordinators to help plan your event today!



main dining room | capacity 70



main bar | capacity 70



private dining room | capacity 50

appetizer reception

~ all items are passed ~

ALL ITEMS ARE PRICED IN QUANTITIES OF 30

5-7 pieces per person is recommended for a cocktail reception

8-10 pieces per person is recommended in substitution for a full meal

TRADITIONAL CEVICE

tilapia, tomato, onion, cilantro, green olives, serrano, cucumber & jicama slices, valentina \$120

TAMALES

sweet corn masa, ricotta, poblano cream sauce \$90

SOPES DE TINGA

chicken tinga, queso fresco, sour cream \$120

***MEXICAN EGGROLLS**

black beans, sweet corn, chihuahua cheese, red onion \$120

MINI CHEESEBURGERS

angus beef, cheddar jack, chipotle mayo, brioche bun \$120

***SHRIMP SKEWERS**

garlic marinated shrimp, avocado aioli \$120

***CHICKEN SKEWERS**

adobo marinated chicken, aji amarillo aioli \$120

***STEAK SKEWERS**

adobo marinated carne asada, chimichurri \$180

NACHOS

mango-braised beef, cheddar, black beans, jalapeños, tomatoes, sour cream, scallion

nachos served in small and portions | \$15/\$20

tacos

ALL ITEMS ARE PASSED

TACOS ARE SERVED IN QUANTITIES OF 10

ROPA VIEJA

cuban style, braised beef \$60

COCHINITA PIBIL

achiote braised pork shoulder \$50

CHICKEN TINGA

hand pulled, slow roasted chicken \$50

VEGGIE

epazote marinated carrot, chayote and potato \$45

**indicates special order items that are not available for tasting.*

please note we require 4-day advance notice for these items.

MAYA DEL SOL

the lake st. brunch

\$36 per person

includes chips, salsa and **GUACAMOLE**, coffee, iced tea and soda

~ served family style ~

mains

~ select 3 ~

STEAK SKILLET

adobo marinated skirt steak, red onion, broccolini, potatoes, poblano peppers, roasted red pepper sauce, two scrambled eggs

VEGGIE SKILLET

poblano peppers, red peppers, onion, cauliflower, spinach, queso fresco

HUEVOS RANCHEROS

tostada, black beans, chihuahua cheese, salsa ranchera, avocado

FRENCH TOAST

brioche, vanilla-cinnamon egg wash, cajeta

ABUELITA CHOCOLATE PANCAKES

fresh strawberries and mango, cajeta

sides

~ select 2 ~

SCRAMBLED EGGS

CHEDDAR SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

FRESH FRUIT

WHITE RICE

BLACK BEANS

enhancements

day drunk drink package

includes mimosas, red sangria, white sangria
\$10 per hour per guest

appetizers

~ served family style ~

additional \$4 per person

TRADITIONAL CEVICHE

TAMALES

SOPES DE TINGA

NACHOS

MAYA DEL SOL

the kenilworth

\$49 per person

~ served family style ~

first ~ select 2, served family style ~

NACHOS

mango-braised beef, cheddar, scallion, black beans, jalapeños, tomato, sour cream

TAMALES

sweet corn masa, ricotta, poblano cream sauce

TRADITIONAL CEVICHE

tilapia, tomato, onion, green olives, cilantro, serrano

GUACAMOLE & CHIPS

*MEXICAN EGGROLLS

black beans, sweet corn, chihuahua cheese, red onion

SOPES DE TINGA

corn masa cups, chicken tinga, queso fresco, sour cream

PLATANOS DE ROPA VIEJA

plantains, stewed beef, pico de gallo, queso fresco, aji amarillo aioli

second ~ individually plated ~

MAYA SALAD

mixed greens, sweet corn, red pepper, mint, cucumber, tomato, black beans, tortilla strips, queso fresco, citrus vinaigrette

third ~ select 3, served family style ~

ROPA VIEJA

stewed beef, polenta cake, pico de gallo, queso fresco, aji-amarillo aioli

ROASTED CHICKEN

house mole, seasonal side preparation

COCHINITA PIBIL

pork shoulder, achiote, pickled red onion, black beans, tortillas

VEGETARIAN ENCHILADAS

tortillas, potato, carrot, chayote, chihuahua cheese, tomatillo sauce

SALMON

poblano cream sauce, seasonal side preparation

CARNE ASADA

adobo marinated skirt steak, chimichurri, seasonal side preparation

CHILE RELLENO

roasted poblano pepper stuffed with carrots, chayote, potatoes, mushrooms and queso fresco, red pepper-goat cheese sauce, crema fresca

fourth ~ select 2, served family style ~

TRES LECHES

CHURROS

SKILLET COOKIE

FLAN

MAYA DEL SOL

the euclid

\$62 per person served family style
\$66 per person served individually plated

first ~ select 3, served family style ~

NACHOS

mango-braised beef, cheddar, scallion, black beans, jalapeños, tomato, sour cream

TAMALES

sweet corn masa, ricotta, poblano cream sauce

TRADITIONAL CEVICHE

tilapia, tomato, onion, green olives, cilantro, serrano

GUACAMOLE & CHIPS

SOPES DE TINGA

masa cups, chicken tinga, queso fresco, sour cream

*MEXICAN EGGROLLS

black beans, sweet corn, chihuahua cheese, red onion

PLATANOS DE ROPA VIEJA

plantains, stewed beef, pico de gallo, queso fresco, aji amarillo aioli

second ~ individually plated ~

MAYA SALAD

mixed greens, sweet corn, red pepper, mint, cucumber, tomato, black beans, tortilla strips, queso fresco, citrus vinaigrette

third ~ select 3 options for family style ~ select 4 selections for individually plated service ~

ROASTED CHICKEN

house mole, seasonal side preparation

CARNE ASADA

adobo marinated skirt steak, chimichurri, seasonal side presentation

FILET

cabrales blue cheese, sangria reduction, mashed potatoes, asparagus

SHRIMP

adobo glaze, black rice, butternut squash, kale, chipotle-mushroom cream sauce

SALMON

poblano cream sauce, seasonal side preparation

SCALLOPS

seasonal preparation

CHILE RELLENO

roasted poblano pepper stuffed with carrots, chayote, potatoes, mushrooms and queso fresco, red pepper-goat cheese sauce, crema fresca

fourth ~ select 2, served family style ~

TRES LECHES

CHURROS

SKILLET COOKIE

FLAN

drink packages

**all packages require a minimum 2 hour purchase.
Packages sold in one hour increments only.**

day drunk

includes mimosas, red sangria, & white sangria
{ brunch services only }

\$30 per 2.5 hr event, per guest | \$12 per hour, per guest

*add all draft beer and all wines by the glass +4,
per hour, per guest

punch drunk

includes coyopas, red sangria, white sangria,
wines by the glass, packaged beer and draft beer.

\$45 per 2.5 hour event, per guest | \$18 per hour, per guest

love drunk

includes all cocktails listed below, as well as
wines by the glass and all packaged and draft beer.

\$55 per 2.5 hour event, per guest | \$22 per hour, per guest

drink package overview

*all 21+ adults will be charged if a drink
package is selected.

*drink packages may not be mixed and
matched.

*all packages require a purchase for the
duration of the event.

*shots are not served at private events.

*all spirits are served 1.5 oz per serving.

*service is limited to one alcoholic
beverage per person at any given time.

*we do not offer cash bars. all events are
hosted under one tab.

let it sparkle

cava toast

\$5 per person

cava welcome glass

\$15 per person

champagne toast

\$7 per person

champagne

welcome glass

\$20 per person

cocktails

PICKANNA

gold tequila, triple sec, fresh lime juice

RED SANGRIA

made from scratch, diced fruit garnish

WHITE SANGRIA

made from scratch, diced fruit garnish

CAKUHLA

milagro silver, cointreau,
fresh lime juice

COYOPA

milagro reposado, torres,
fresh lime juice

COZANNA

milagro añejo, grand marnier,
agave nectar, fresh lime juice

ZIPAKNA

del maguey mezcal, torres, bitters,
fresh lime juice

FRUTA PICANTE

serrano infused tequila or mezcal,
fresh lime juice, tajin chili rim,
fruit puree

MANGASO

cruzan mango rum, mango, lime cube,
fresh lime juice, tajin chili rim



onsite staffing + service fees

ONSITE PRIVATE EVENT SERVICE FEES

POSITION	SERVER	BUSSER	BARTENDER
Rate	\$220	\$120	\$220

ONSITE WEDDING SERVICE FEES

POSITION	SERVER	BUSSER	BARTENDER
Rate	\$250	\$125	\$250

ONSITE PRIVATE EVENT SERVICE FEES

GUEST COUNT	SERVERS	BUSSERS	BARTENDERS	SERVICE FEE
20	1	0	1	\$440
30	1	1	1	\$560
40	2	1	1	\$780
50	2	1	1	\$900
60	3	1	2	\$1,100
70	3	2	2	\$1,340
80	4	2	2	\$1,560
90	4	2	2	\$1,560
100	5	2	2	\$1,780
110	5	2	3	\$2,000
120	6	2	3	\$2,220
130	6	3	3	\$2,340
140	7	3	3	\$2,560
150	7	3	3	\$2,560
160	8	3	3	\$2,780

ONSITE WEDDING SERVICE FEES

GUEST COUNT	SERVERS	BUSSERS	BARTENDERS	SERVICE FEE
20	1	0	1	\$500
30	1	1	1	\$625
40	2	1	1	\$875
50	2	1	1	\$1,000
60	3	1	2	\$1,375
70	3	2	2	\$1,500
80	4	2	2	\$1,750
90	4	2	2	\$1,750
100	5	2	2	\$2,000
110	5	2	3	\$2,250
120	6	2	3	\$2,500
130	6	3	3	\$2,625
140	7	3	3	\$2,875
150	7	3	3	\$2,875
160	8	3	3	\$3,125

OTHER SERVICE FEES

EVENT COORDINATION FEE:

an event coordination fee of 4% of your food and beverage total will be added to your final bill

SET UP AND TEAR DOWN

GUEST COUNT	SERVICE FEE
30-50	\$100
50-75	\$150
75-100	\$175
100-150	\$200
150-200	\$250

*all service fees are subject to change based on the nature and intensity of the event, at management's sole discretion.

*the numbers above are reasonable estimates based on a 3-hour event. Additional charges will be applied for longer events.



event minimums

APRIL - OCTOBER

	PRIVATE DINING	MAIN DINING	BAR + PD	FULL VENUE
MONDAY				
TUESDAY				
WEDNESDAY	\$1,750	\$3,500	\$4,000	\$14,000
THURSDAY	\$2,500	\$3,500	\$4,500	\$14,000
FRIDAY	\$3,000	\$6,000	\$8,500	\$29,750
out by 6:30	\$2,000	\$3,500		
SATURDAY AM	\$1,750	\$2,500	\$2,500	\$3,000
SATURDAY PM	\$3,500	\$8,500	\$8,500	\$32,750
out by 6:30	\$2,000	\$3,000		
SUNDAY AM	\$2,000	\$4,000	\$4,000	\$11,750
SUNDAY PM	\$3,000	\$5,000	\$5,000	\$18,750

	UPPER DECK	UPPER + MIDDLE RIGHT	LOWER DECK	SEMI-PRIVATE PATIO
MONDAY				(25 MAX)
TUESDAY				
WEDNESDAY	\$1,750	\$3,500		\$1,750
THURSDAY	\$2,500	\$5,000		\$1,750
FRIDAY	\$3,000	\$8,500		\$2,250
4:00 - 6:30	\$2,000	\$5,500		\$1,000
SATURDAY AM	\$1,500	\$4,000	\$2,000	
SATURDAY PM	\$3,500	\$8,500		\$2,000
4:00 - 6:30	\$2,000	\$4,000		\$1,500
SUNDAY AM	\$1,500	\$4,000		\$1,000
SUNDAY PM	\$3,000	\$6,000		\$1,500

EVENT MINIMUM

all food and beverage purchases made apply to your food & beverage (f&b) minimum.

in the case that your f&b minimum is not reached through food and beverage purchases during the time period for your event, you will be assessed the difference between the predetermined minimum and your pretax and gratuity total.

please note that ONLY food and beverage purchases made during the time period for your event count toward your minimum.

FULL VENUE BUYOUT

full venue buyouts are subject to increased minimums. weddings require a full venue buyout.



updated event policies

RESERVATION CONFIRMATION, DEPOSIT, AND CANCELLATION POLICY

In order to secure the time and space for your event, we require a 30% deposit based upon the estimated total of your event. Events with a food and beverage minimum estimated over \$7,000 require payment in full ten days before the date of your event.

- For events estimated to be greater than \$2,500, your deposit is fully refundable if canceled 90 calendar days before your event date.
- For events estimated to be less than \$2,500, your deposit is fully refundable, if canceled 60 calendar days before your event date.
- Events canceled outside of these time frames will result in the forfeiture of your deposit.

Maya Del Sol shall not be liable for non-performance of the contracted event when such non-performance is due to or a result of government regulations (federal, state or municipal) including advised or mandates closures as a result of COVID-19 pandemic, riots, national emergencies, health crisis, acts of God and other causes that are beyond the reasonable control of Maya Del Sol preventing or interfering with the restaurant's performance of its obligations under the event contract.

Cancellations due to the COVID-19 pandemic, riots, national emergencies, health crisis, acts of God are in the sole and absolute discretion of Maya Del Sol and events may not be cancelled by the guest for the same reasons.

In the event that your event is cancelled due to any of the above occurrences, your money will be refunded in full within 30 days of your contracted event date or may be applied to a future event.

GUEST COUNT

Final guest count is required one week before the event. This number will then be considered the minimum amount of guests charged for billing purposes regardless if the actual number is less than stated.

FULL VENUE BUYOUT

All full venue buyouts are subject to increased minimums.

EVENT MINIMUM

In the case that your event's minimum is not reached through food and beverage purchases, you will be assessed the difference between the predetermined minimum and your pretax and gratuity total. Please note that ONLY food and beverage purchases count toward your minimum.

EVENT TIMELINE

We allocate 3 hours for all private dining events. You will have access to the space 30 minutes prior to the start time of your event. We kindly ask that the dining space is cleared of guests and any decor 30 minutes after your event's conclusion.

Additional time must be approved by the restaurant and may incur additional fees.

EVENT SPACE AND LAYOUT

The event manager will work on each event individually for the specific layout and designated event area. Our space fits tables of 6 to 8 guests best. Tables larger than 8 may alter the capacities and incur additional costs.

DECORATIONS

We encourage you to bring decorations for your event to make the space yours. Anything that is hung must be hung using existing infrastructure--unfortunately, we do not permit nails, screws, tacs, or adhesive hangers to be used on our walls, ceilings, or any other surfaces.

****GLITTER AND CONFETTI ARE NOT PERMITTED.****

PATIO EVENTS

All events booked for outside spaces, will have a corresponding interior space reserved until the day of your event. A final decision as to the location (inside or outside) of your event is at the sole discretion of Maya Del Sol management. This is non-negotiable.

OUTSIDE FOOD AND BEVERAGE POLICY

No food or beverages of any kind will be permitted in the restaurant by the client's guests without prior consent of the general manager. There is a cake cutting fee of \$3 per person.