



maya del sol | oak park

cheney + maya

Over the past 12+ years, Maya Del Sol and Cheney Mansion have worked hand in hand executing weddings, corporate events, birthday parties, and everywhere in between. Our experience throughout the years allows us have a streamlined planning process and seamless execution of both food and service.

At Maya Del Sol hospitality is of the utmost importance to us, and our goal is to make every event an unforgettable experience, whether it is at Maya Del Sol or Cheney Mansion

learn more + plan events

events@mayadelsol.com | 708.358.9800

mayadelsol.com



chenev mansion

Whether you are looking for an intimate setting for a small group, a wedding venue for 200+ guests, or any size event in between, Cheney Mansion is available each day of the week. In addition to multiple rooms on 3 different floors, Cheney Mansion has one of the most beautiful outdoor settings in the Western Suburbs.





general information and policies

FOOD AND BEVERAGE MINIMUM

For all events at Cheney Mansion, we require a minimum food and beverage spend of \$75 per person excluding tax and gratuity.

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, you will be assessed the difference between the predetermined minimum and your pretax and gratuity total.

MAYA FEES

As the caterer for your event, we require certain fees for the following:

- **Ice Fee:** We will coordinate the ordering & delivery of ice on the day of the event from Empire Cooler and Ice Services
- **Wedding Fee:** Set up and tear down of Cheney Mansion for 2 hours prior to the start of the event and 1 hour following the conclusion. This fee also covers onsite coordinator fees and a rental vehicle to transport food and equipment.

BOOKING

Please be sure to contact Cheney Mansion Special Events staff as it relates to available dates and Cheney Mansion booking fees. On the day of the event, Maya will coordinate with Cheney Mansion as it relates to food, ice, rentals, and anything set up related.

LINEN AND TABLEWARE

We work closely with Tablesclapes for all linen and tableware rentals. During your walk through, we will review linen options as it relates to table configurations and color scheme. At that time, we will also review tableware options (plates, silverware, glassware). The rental fees will be added to your proposal, including Tablesclapes' delivery fee.

TASTINGS

Once a deposit is made for an event, we will apply a one-time 30% discount to the entire bill for a group of up to 4 guests. Please note that all items on our private event and catering menus are not readily available on a daily basis and may not be available for tastings.

MENU SELECTIONS/GUARANTEED GUEST COUNT

We must have the final menu selections and guest count 14 days prior to your event.

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 cancelled 90 calendar days before your event date.
- For events estimated to be less than \$2,500, your deposit is fully refundable if cancelled 60 calendar days before your event date.
- Events cancelled outside of these time frames will result in the forfeiture of your deposit. The forfeited amount, however, may be used on a future event booked at Maya Del Sol.



offsite staffing + service fees

OFFSITE PRIVATE EVENT SERVICE FEES

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

OFFSITE WEDDING SERVICE FEES

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

OFFSITE 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	\$780
60	3	1	2	\$1,220
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
170	8	4	3	\$2,900
180	9	4	4	\$3,340
190	9	4	4	\$3,340
200	10	4	4	\$3,560

OFFSITE WEDDING SERVICE FEES

GUEST COUNT	SERVERS	BUSSERS	BARTENDERS	SERVICE FEE
20	1	0	1	\$625
30	1	1	1	\$625
40	2	1	1	\$875
50	2	1	1	\$875
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
170	8	4	3	\$3,250
180	9	4	4	\$3,750
190	9	4	4	\$3,750
200	10	4	4	\$4,000

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

OTHER SERVICE FEES

ICE DELIVERY

we will coordinate the ordering & delivery of ice on the day of the event

VEHICLE RENTAL FEE

there will be a \$75-\$100 rental fee added to your final bill for events within 5 miles. the fee is subject to change if outside that 5 mile radius



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 \$140

TAMALES sweet corn masa, ricotta, poblano cream sauce \$110

TINGA SOPES chicken tinga, queso fresco, sour cream \$140

***MEXICAN EGGROLLS** black beans, sweet corn, chihuahua cheese, red onion \$140

MINI CHEESEBURGERS angus beef, cheddar jack, chipotle mayo, brioche bun \$140

***SHRIMP SKEWERS** adobo marinated shrimp, avocado aioli \$140

***CHICKEN SKEWERS** adobo marinated chicken, aji amarillo aioli \$110

* **STEAK SKEWERS** adobo marinated carne asada, chimichurri \$230

NACHOS mango-braised beef, cheddar, black beans, jalapeños, tomatoes, sour cream, scallion
| nachos served in small and portions | \$15/\$20

**indicates special order items that are not available for tasting.
please note we require 4-day advance notice for these items.*



the kenilworth plated dinner

\$56 per person

first

~ served family style ~ select three ~

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

TAMALES sweet corn masa, ricotta, poblano cream sauce

MEXICAN EGGROLLS black beans, sweet corn, chihuahua cheese, red onion

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

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

PLATANOS DE ROPA VIEJA plantains, stewed beef, pico de gallo, queso fresco, aji amarillo aioli

GUACAMOLE & CHIPS

second

~ individually plated ~

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

third

~ individually plated ~ select three ~

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

ROASTED CHICKEN mole, manchego mashed potatoes, green beans

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

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

SALMON spinach, spaghetti squash, sweet corn, poblano cream sauce

CARNE ASADA adobo marinated skirt steak, tamal, spinach, chimichurri

CALABAZA acorn squash, arborio rice, mushrooms, chayote, zucchini, sweet corn-butter sauce



the euclid plated dinner

\$68 per person

first

~ served family style ~ select three ~

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

MEXICAN EGGROLLS black beans, sweet corn, chihuahua cheese, red onion

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

PLATANOS DE ROPA VIEJA plantains, stewed beef, pico de gallo, queso fresco, aji amarillo aioli

GUACAMOLE & CHIPS

second

~ individually plated ~

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

third

~ individually plated ~ select four ~

ROASTED CHICKEN mole, manchego mashed potatoes, green beans

SALMON spinach, spaghetti squash, sweet corn, poblano cream sauce

SHRIMP black rice, butternut squash, chipotle-garlic sauce

CARNE ASADA adobo marinated skirt steak, tamal, spinach, chimichurri

CALABAZA acorn squash, arborio rice, mushrooms, chayote, zucchini, sweet corn-butter sauce

FILET cabrales blue cheese, sangria reduction, truffle mashed potato, asparagus

SCALLOPS seasonal preparation



the thatcher buffet

\$59 per person

appetizers

~ select two ~

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

TAMALES sweet corn masa, ricotta, poblano cream sauce

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

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

GUACAMOLE & CHIPS

salad

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

entrée

~ select two ~

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

ROASTED CHICKEN mole, plantain, pineapple

COCHINITA PIBIL marinated pork shoulder, pickled red onions

VEGETARIAN ENCHILADAS carrot, chayote, turnips, mushrooms, tomatillo salsa, chihuahua cheese

CARNE ASADA adobo marinated skirt steak, chimichurri

SALMON poblano cream sauce

SHRIMP chipotle-mushroom cream sauce

sides

~ select two ~

CARIBBEAN WHITE RICE

BLACK BEANS

ROASTED POTATOES

SEASONAL VEGETABLE

dessert

~ select two ~ served family style ~

CHURROS

TRES LECHES

~ private dining space required for all buffet packages ~ 20 person minimum for buffet packages ~
~ buffet includes a 4oz serving of each entree selection per person ~



maya del sol drink packages

day drunk

includes mimosas and red & white sangria
- brunch only -
\$11 per hour per guest

punch drunk

includes coyopas and red & white sangria
\$14 per hour per guest

love drunk

includes all margaritas, mojitos,
& red & white sangria,
\$17 per hour per guest

add beer + wine

includes all wines by the glass under \$10,
all draft beer under \$6, and all packaged beer
+\$4 per guest for the duration of the event

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

let it sparkle

toast

cava. \$4 per person

champagne. \$8 per person

welcome glass

cava. \$8 per person

champagne. \$15 per person



forget the headache

when you purchase a non-alcoholic beverage package, maya del sol will provide bottomless quantities of all items offered in the package that you choose. In addition, we will provide all garnishes required for your beverages including lemon wedges, lime wedges and maraschino cherries.

not drunk

includes coke, diet coke, sprite, soda water, tonic water, cranberry juice, orange juice and iced tea

coffee service including, regular and decaf coffee, sweetener and cream
\$6 per guest

but make it fun

not drunk plus sparkling water, mocktails, purees as mixers, infused water, agua fresca, horchata
\$10 per guest

