

# CEREMONY ON SITE

Seven Springs Golf and Country Club offers you the perfect setting for your Wedding Ceremony or Vow Renewal performed at one of our two on site locations.

## SEVEN SPRINGS

WEDDING CEREMONY PACKAGE - **\$700.00**

- Aisle of Rose Petals for Processional
- Decorated Wedding Arch
- Theatre Style Seating with Chairs
- 8 Shephard Hooks with Hanging White Kissing Balls for Aisle Way
- Coordinator to Facilitate the Rehearsal and Orchestrate the Wedding
- Spacious Dressing Rooms for Bridal Party Use

Platinum, Gold and Silver Reception Packages Available. All Packages Include:

- Champagne Toast
- Open Bar
- Butler Passed Hors d'Oeuvres
- Complete Meal Service
- Table Linen Including Chair Covers and Colored Cloth Napkins
- Table Centerpieces
- Cake Cutting
- Dance Floor
- Room Set-up According to Your Specifications
- Full Service Staff

Guests Ages 13-20: Deduct \$15.00 from Package Price  
Children Ages 6-12: \$25.00  
Children 5 & Under: No Charge

# SILVER PACKAGE

**\$108.00 PER PERSON INCLUSIVE**

4 Hour Reception, Bar Closes One Hour Prior to End of Event

Champagne Toast

3 Hour Open Bar

*Unlimited House Brand Cocktails, Imported and Domestic Beer,  
House Wine and Assorted Soft Drinks*

## RECEPTION SELECTION

Choice of 3 Butler Passed Hors d'Oeuvres

Chef's Selection of Curated Cheese and Seasonal Fruit Display

Salad (*Choose one*)

HOUSE

CAESAR

## PLATED ENTREES

(*Choice of Two*)

SLICED SIRLOIN

Certified Black Angus Sliced Sirloin with a Rich Mushroom Merlot Demi-Glace

SEARED SALMON

8 oz Salmon Filet Served with Choice of Champagne Dill Beurre Blanc or Honey Bourbon Glaze

SEVEN SPRINGS CHICKEN

Marinated and Grilled Chicken Breast, Artichoke Hearts, Sundried Tomatoes, Fresh Basil and Chardonnay Cream Sauce

BRAISED BEEF

Tender Braised Beef with Rich Merlot Demi-Glace

VEGAN AND VEGETARIAN OPTIONS AVAILABLE

## ACCOMPANIMENTS

(*Choice of Two*)

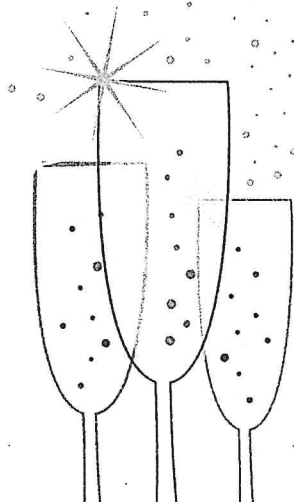
CHEF'S VEGETABLE MEDLEY

GRILLED LEMON SPRITZED ASPARAGUS

WHIPPED NEW POTATOES

GARLIC MASHED POTATOES

RICE PILAF



# GOLD PACKAGE

**\$120.00 PER PERSON INCLUSIVE**

5 Hour Reception, Bar Closes One Hour Prior to End of Event

Champagne Toast

4 Hour Open Bar

*Unlimited House Brand Cocktails, Imported and Domestic Beer,  
House Wine and Assorted Soft Drinks*

## RECEPTION SELECTION

Choice of 4 Butler Passed Hors d'Oeuvres

Chef's Selection of Curated Cheese and Seasonal Fruit Display

Salad (*Choose one*)

HOUSE

CAESAR

CAPRESE

ARUGULA AND STRAWBERRY WITH HONEY BALSAMIC VINAIGRETTE

## PLATED ENTREES

(*Choice of Two*)

NEW YORK STRIP

8oz Hand Cut Aged Black Angus N.Y.  
Strip with Mushroom Bruschetta

SEARED SALMON

8oz Salmon Filet Served with Choice of  
Warm Champagne Dill Beurre Blanc or  
Honey Bourbon Sauce

SEVEN SPRINGS CHICKEN

Marinated and Grilled Chicken Breast,  
Artichoke Hearts, Sundried Tomatoes,  
Fresh Basil and Chardonnay Cream  
Sauce

BRAISED BEEF

Tender Braised Beef with Rich Merlot  
Demi-Glace

SAUTÉED CHICKEN

Choice of Rich Mushroom Marsala  
Sauce or Lemon Caper Piccata Sauce

PRIME RIB

8oz. of Slow Roasted Prime Rib Served  
Medium with a Side of Au Jus

SLICED SIRLOIN

Certified Black Angus Sliced Sirloin with  
a Rich Mushroom Merlot Demi-Glace

VEGAN AND VEGETARIAN OPTIONS AVAILABLE

## ACCOMPANIMENTS

(*Choice of Two*)

CHEF'S VEGETABLE MEDLEY

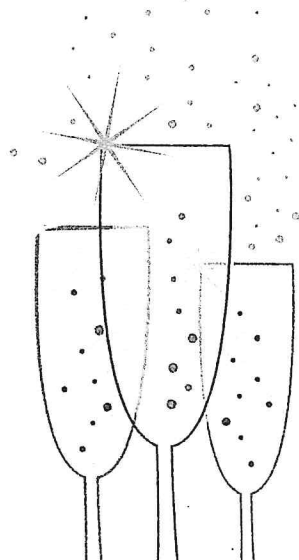
GRILLED LEMON SPRITZED ASPARAGUS

WHIPPED NEW POTATOES

GARLIC MASHED POTATOES

ROSEMARY ROASTED POTATOES

RICE PILAF



# PLATINUM PACKAGE

**\$140.00 PER PERSON INCLUSIVE**

5 Hour Reception, Bar Closes One Hour Prior to End of Event

Champagne Toast

4 Hour Open Bar

Tableside Wine Service During Dinner

*Unlimited Call Brand Cocktails, Imported and Domestic Beer,  
House Wine and Assorted Soft Drinks*

## RECEPTION SELECTION

Choice of 4 Butler Passed Hors d'Oeuvres

Chef's Selection of Curated Cheese and Seasonal Fruit Display

Salad (*Choose one*)

HOUSE      CAESAR      ARUGULA & STRAWBERRY      CAPRESE

## PLATED ENTREES

*(Choice of Two – Excluding Surf and Turf Duet)*

### CHILEAN SEA BASS

8oz Wild Caught Chilean Sea Bass  
Finished with Limoncello Beurre Blanc

### SURF AND TURF DUET

5oz Petite Filet Mignon Paired with  
Two Jumbo Crab Stuffed Shrimp

### NEW YORK STRIP

8oz Hand Cut Aged Black Angus N.Y.  
Strip with Mushroom Bruschetta

### SEARED SALMON

8oz Salmon Filet with Choice of  
Champagne Dill Beurre Blanc or Honey  
Bourbon Glaze

### CAPRESE STUFFED PORK TENDERLOIN

Roasted Peppers, Spinach, Mozzarella,  
Toasted Pine Nuts and Tomato Wine  
Demi-Glace

### SAUTÉED CHICKEN

Choice of Rich Mushroom Marsala  
Sauce or Lemon Caper Piccata Sauce

### SEVEN SPRINGS CHICKEN

Marinated Grilled Chicken Breast,  
Artichoke Hearts, Sundried Tomatoes,  
Fresh Basil and Chardonnay Cream  
Sauce

### BRAISED BEEF

Tender Braised Beef with Rich Merlot  
Demi-Glace

### PRIME RIB

12oz of Slow Roasted Prime Rib Served  
Medium with Side of Au Jus

### SLICED SIRLOIN

Certified Black Angus Sliced Sirloin with  
a Rich Mushroom Merlot Demi-Glace

VEGAN AND VEGETARIAN OPTIONS AVAILABLE

## ACCOMPANIMENTS

*(Choice of Two)*

CHEF'S VEGETABLE MEDLEY

ORANGE GINGER GLAZED CARROTS

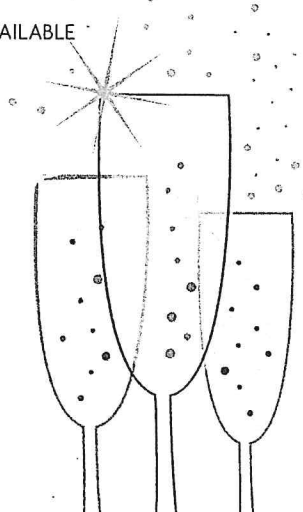
GRILLED LEMON SPRITZED ASPARAGUS

WHIPPED NEW POTATOES

ROSEMARY ROASTED POTATOES

GARLIC MASHED POTATOES

RICE PILAF



# AMAZING CULINARY DISPLAYS

## SERVES 50 PEOPLE

CHEF'S SELECTION OF CURATED CHEESE AND SEASONAL FRESH FRUIT DISPLAY WITH GOURMET CRACKERS	\$330
HARVEST CRUDITES WITH FRESH VEGETABLES, HUMMUS, RANCH AND PITA CHIPS	\$220
CHEF'S PALM TREE SHRIMP DISPLAY	\$440
CHEF'S ASSORTED FLATBREAD	\$220
SPINACH AND ARTICHOKE DIP WITH CRISPY TORTILLA CHIPS	\$190
CHARCUTERIE BOARD WITH CURED MEATS, IMPORTED CHEESE, SLICED BREADS AND CONDIMENTS, OLIVES, GRAPES, NUTS, AND GOURMET CRACKERS	\$495

# HORS D'OEUVRES

## PER 100 PIECES AVAILABLE BUTLER PASSED OR STATIONARY

FRESH MOZZARELLA AND TOMATO SKEWERS WITH PESTO AIOLI	\$220
SESAME CHICKEN WITH THAI CHILI SAUCE	\$240
COCKTAIL MEATBALLS (ITALIAN, SWEDISH, OR BBQ)	\$190
COCONUT SHRIMP WITH ORANGE HORSERADISH	\$330
SPANAKOPITA (SPINACH & FETA)	\$190
FRIED MAC-N-CHEESE BITES	\$275
BONELESS CHICKEN WINGS WITH BLEU CHEESE AND CELERY	\$190
BACON WRAPPED SCALLOPS WITH HONEY SOY SAUCE	\$315
ITALIAN SAUSAGE AND CHEESE STUFFED MUSHROOMS	\$275
CHICKEN LEMONGRASS POT STICKERS WITH SWEET CHILI DIPPING SAUCE	\$220
DEVILED EGGS	\$190

*All prices listed do not include applicable sales tax and service fee.  
Prices are subject to change without notice.*