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

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

**SUNSET DINING ROOM**

3,628 Square Feet

Seating Capacity: 200 people

**PALM ROOM**

3,830 Square Feet

Seating Capacity: 200 people

**FAIRWAY ROOM**

1,127 Square Feet

Seating Capacity: 60 people

**PRESIDENTS’ ROOM**

992 Square Feet

Seating Capacity: 50 people

**ADDITIONAL INFORMATION:**

$500.00 non-refundable deposit holds date and room on all event bookings.

Receptions are hosted for a four-hour period, unless purchase of package that specifies otherwise.

Extended hours are available. Inquire for details.

No room rental charges, dance floor set up or bartender fee with Package.

No food or beverage may be brought onto or taken off premises (with exception of wedding cake).

Children and vegetarian menus are available. Inquire for details.

Seating charts, place cards and favors are the responsibility of the host.

Final guarantee and payment due 7 days prior to event. Final details are arranged not less than 30 days prior to event.

Our beautiful manicured golf course provides the perfect back drop for your wedding photography.

We are ready to receive guests at the time specified in your contract.

Groom golf packages are available. Inquire for details.

Platinum Package

$128.00 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**

**Imported and Domestic Cheese and Seasonal Fruit Display**

**Salad (Choose one)**

House Caesar Arugula and Strawberry Caprese

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

* Chilean Sea Bass

With Limoncello Beurre Blanc

* Chicken Oscar

Sautéed Chicken Breast, Lump Crab Meat, Steamed Asparagus and Rich Hollandaise

* Surf and Turf Duet

5oz Filet Mignon Paired with Two Jumbo Crab Stuffed Shrimp

* 8oz Swordfish or Red Snapper

White Zinfandel Chive Butter

* Braised Short Ribs

With Wild Mushrooms, Goat Cheese and Crispy Onions

* 8oz New York Strip

Beautifully Aged Black Angus with Mushroom Bruschetta

**Accompaniments (Choice of Two)**

* Chef’s Vegetable Medley
* Whipped New Potatoes
* Orange Ginger Glazed Carrots
* Roasted Asparagus and Red Peppers

\*Prices are subject to change without notice.

* Garlic Mashed Potatoes
* Wild Rice
* Herbed Orzo
* Rosemary Roasted Potatoes

gold Package

$108.00 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**

**Imported and Domestic Cheese and Seasonal Fruit Display**

**Salad (Choose one)**

House Caesar Caprese

**Plated Entrees (Choice of Two)**

* 8oz New York Strip

Beautifully Aged Black Angus with Mushroom Bruschetta

* 8oz Swordfish

White Zinfandel Chive Butter

* Seared Salmon

Choice of Champagne Dill, Smoked Tomato Hollandaise, or Honey Bourbon Sauce

* Caprese Stuffed Pork Tenderloin

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

* Sautéed Chicken

Choice of Marsala, Piccata, Chambord (Raspberry) or Hunter Style

* 8oz Prime Rib

Served Medium/Medium Rare with Au Jus on the Side

**Accompaniments (Choice of Two)**

* Chef’s Vegetable Medley
* Whipped New Potatoes
* Grilled Asparagus and Red Peppers
* Garlic Mashed Potatoes
* Wild Rice Pilaf
* Herbed Orzo
* Rosemary Roasted Potatoes

 \*Prices are subject to change without notice.

Silver Package

$98.00 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, Domestic Beer, House Wine and Assorted Soft Drinks*

# Reception Selection

**Choice of 3 Butler Passed Hors d’Oeuvres**

**Imported and Domestic Cheese and Seasonal Fruit Display**

**Salad (Choose one)**

House Caesar

**Plated Entrees (Choice of Two)**

* Sliced Sirloin

Certified Black Angus with Wild Mushroom Merlot Demi-Glace

* Seared Salmon

With Choice of Champagne Dill or Bourbon Glaze

* Seven Springs Chicken

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

* Herb Roasted Pork Loin

Served with Mushroom and Tomato Demi-Glace

* Sautéed Chicken

Choice of Marsala, Piccata or Roasted Red Pepper Cream

* Beef Short Ribs

Tender Braised Short Ribs with Rich Tomato Merlot Demi-Glace and Crispy Shallots

**Accompaniments (Choice of Two)**

* Chef’s Vegetable Medley
* Whipped New Potatoes
* Steamed Asparagus
* Garlic Mashed Potatoes
* Wild Rice Pilaf
* Herbed Orzo

 \*Prices are subject to change without notice.

amazing culinary displays

# *Serves 50 people*

* Imported and Domestic Cheese and Seasonal Fresh Fruit Display ………………………......……….**$**300
* Harvest Crudites with Fresh Vegetables, Hummus, Ranch and Pita Chips ..…….……….......……...$200
* Chef’s Palm Tree Shrimp Display ………………………………………………………………...….....……..$400
* Chef’s Assorted Flatbread ……………………………………………..…………………………….....……. $200
* Spinach and Artichoke Dip with Crispy Tortilla Chips ………………………………..……….....………..$175
* Charcuterie Board with Cured Meats, Imported Cheese, Sliced Breads and Oils, Olives, Grapes and Nuts....................................................................................................................................................$350

Hors d’Oeuvres

# Per 100 pieces

#  available butler passed or stationary

* Fresh Mozzarella and Tomato Skewers with Pesto Aioli ……………………...………………….....….... $200
* Shrimp and Lemongrass Wontons …………………………………………………………………….....…..$200
* Sesame Chicken with Thai Chili Sauce ……………………………………………………………….....…..$220
* Cocktail Meatballs (Italian, Swedish, or BBQ) ………………………………………….....………………..$175
* Coconut Shrimp with Orange Horseradish …………………………………....…………….....…………..$300
* Spanakopita (Spinach & Feta................................................................................................................$175
* Beef and Mushroom Teriyaki Kabobs....................................................................................................$250
* Fried Mac-N-Cheese Lollipops................................................................................................................$250
* Boneless Chicken Wings with Blue Cheese and Celery. …………………………….....………………. $175
* Bacon Wrapped Scallops with Honey Soy Sauce …………………………………………………......... $285
* Italian Sausage and Cheese Stuffed Mushrooms................................................................................$250
* Chicken Lemongrass Pot Stickers with Sweet Chili Dipping Sauce ………………………………........$200

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