

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

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



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



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

