



The Signature Room at Seven Bridges Dinner Wedding Reception

Five Course Dinner Includes...

Four Hour Open Classic or Premium Bar

Complementary Champagne Toast for All Guests

Signature Wine with Dinner

Wedding Cake or Choice of Dessert

Gourmet Coffee and Tea Service

Custom Dance Floor

White Linens

Vases with Fresh Flowers and Miniature Candle Lanterns

Private Bridal Suite

Complementary Parking

Complementary Deluxe Hotel Accommodations For Bridal Couple

Discounted Hotel Accommodations for Guests with Complementary Shuttle Service



The Signature Room at Seven Bridges *Dinner Wedding Reception Suggestions*

Page One

Hors d'oeuvre

Hot

Spring Vegetable Roll
\$1.75

Warm Brie Cheese and Sun-Dried Tomato
on a sourdough crouton
\$1.75

Marinated Tenderloin Tip
Brie cheese in pastry
\$2.00

Cold

Smoked Salmon on Cucumber
\$2.00

Charred Sirloin of Beef
Parmesan cheese and olive oil
\$2.00

Assortment of Mini Bruschetta
\$1.75

Baked Sea Scallops
wrapped in bacon
\$2.00

(Minimum Order of 50 Pieces Per Item)

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Appetizer Selections

Grilled Blackened Shrimp
Boston Bibb Lettuce Over Vegetable Slaw &
Shaved Fennel; Creamy Remoulade Sauce

Cured Salmon Pastrami
Seasonal Mixed Green Salad;
Lemon Oregano Vinaigrette

Prosciutto Wrapped Asparagus
Seasonal Mixed Green Salad;
Cabernet Wine Vinaigrette

Maryland Crab Cakes
Watercress Over Corn Relish;
Creole Sauce

Substitution for Soup and Salad for an additional \$2.00

All Prices Subject to 6.75% Tax and 18.5% Service Charge Prices Subject to Change Without Notice



The Signature Room at Seven Bridges
Dinner Wedding Reception
Menu Selections
Page Two

Soups

French Onion Soup Au Gratin

Cream of Chicken

Cream of Asparagus

Vine Ripe Tomato Basil

Bisque of Lobster
\$1.00

Minestrone

Potato Leek

Seasonal Vegetable

Chilled Monterey Gazpacho

Signature Seafood Chowder
\$1.00



Salads

Seasonal Green Salad

*romaine lettuce, cucumbers, tomatoes, carrots,
and celery; lemon vinaigrette*

Signature Caesar Salad

red onions and sourdough croutons

Tomato Red Onion Salad (seasonal)

red wine vinaigrette

\$1.00

Boston Bibb Lettuce

*crumbled blue cheese and croutons;
garlic dressing*

Watercress Red Onion Salad

sherry vinaigrette

Baby Mixed Greens

*red and yellow pear tomatoes
in red wine vinaigrette*

\$1.00



Intermezzo / Sorbet

Mango

Lemon

Champagne

Passion Fruit

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Dinner Wedding Reception
Menu Selections

Page Three

Entrees

Roast Tenderloin of Beef
mushroom demi-glace
Classic \$55.00
Premium \$60.00

Roast Sirloin of Beef
rosemary scented demi-glace
Classic \$53.00
Premium \$58.00

Roast Prime Rib of Beef
horseradish au jus (10 oz.)
Classic \$54.00
Premium \$59.00

Grilled Tenderloin of Beef
white truffle demi-glace (9 oz.)
Classic \$58.00
Premium \$63.00

Grilled New York Strip Steak
natural juices (14 oz.)
Classic \$56.00
Premium \$61.00

King's Roast Prime Rib of Beef
horseradish au jus (12 oz.)
Classic \$57.00
Premium \$62.00



Sautéed Chicken Breast
saffron broth
Classic \$48.00
Premium \$53.00

Roasted Chicken Breast
Mornay sauce
Classic \$48.00
Premium \$53.00

Sautéed Chicken Medallions
mushroom herb broth
Classic \$48.00
Premium \$53.00



Sautéed Red Snapper
lemon caper sauce
Classic \$52.00
Premium \$57.00

Sautéed Atlantic Salmon
ginger butter sauce
Classic \$51.00
Premium \$56.00

Baked Lake Superior Whitefish
lemon caper butter sauce
Classic \$48.00
Premium \$53.00

Package Includes Choice of Soup, Salad, Seasonal Vegetables, Potato or Rice, Dessert, Gourmet Coffee and Tea.

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The Signature Room at Seven Bridges *Dinner Wedding Reception* *Menu Selections*

Page Four

Specialties

Sautéed Medallions of Beef Tenderloin
green peppercorn cream sauce
Classic 55.00
Premium 60.00

Roasted Lobster Tail
lobster butter sauce
Classic 68.00
Premium 73.00

Roasted Rack of Lamb
rosemary mint sauce
Classic \$65.00
Premium 70.00



Combinations

Filet of Beef and Sautéed Salmon
green peppercorn cream sauce
Classic \$58.00
Premium \$63.00

Petite Filet and Gulf Shrimp
ginger butter sauce
Classic \$60.00
Premium \$65.00

Sautéed Chicken and Salmon
roasted garlic cream sauce
Classic \$50.00
Premium \$55.00

Filet of Beef and Baby Lobster Tails
lobster butter sauce
Classic \$65.00
Premium \$70.00

Filet of Beef and Grilled Chicken Breast
tarragon demi-glace
Classic \$58.00
Premium \$63.00

Sautéed Chicken Breast and Gulf Shrimp
Colbert sauce
Classic \$55.00
Premium \$60.00



Side Dishes

Seasonal Vegetable Medley
Sautéed Green Beans
tomato concassé
Sonoma Broccoli
Roasted Vegetables

Saffron Basmati Rice
Black Forbidden Rice
Wild Rice Pilaf
Mediterranean Orzo

Garlic Whipped Potatoes
Parsley Potatoes
garlic butter
Baked Potato
sour cream and chives
Garlic Roasted Potatoes



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Sweet Selections

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Dessert

Dutch Apple Pie
crème anglaise

Blueberry Pie
crème anglaise

Apple Strudel
brandy crème anglaise

Amaretto Cheesecake
crème anglaise

Black Forest Cake
cherry coulis
\$1.50

Flourless Chocolate Cake
raspberry sauce
\$ 1.00

Seasonal Fresh Fruit Tart
crème anglaise
\$1.50

White Chocolate Mousse Cake
raspberry sauce
\$1.00

Or Choose one of our Signature Wedding Cakes by Catalog



Gourmet Sweet Buffet

Assorted Miniature Pastries, Cookies, and Fresh Fruit.
\$6.00 per guest



Seasonal Fruit Fondue

Includes White and Dark Chocolate Accompanied With the Following . . .
Pound Cake, Biscotti, Fresh Strawberries, Blackberries, Asian Pears, and Dried Apricots
\$6.00 per guest



Assorted Petit Fours
\$24.00 per dozen

Assorted Mini Pastries
\$18.00 per dozen

Customized Cakes Available
\$3.00 per person and up

(Host to Provide Cake – cutting fee of \$2.00 per person applies)

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The Signature Room at Seven Bridges *Beverage Selections*

Classic Hosted Bar

Gordons Vodka, Gordons Gin, Early Time Bourbon, Dawson Scotch, E&J Brandy, Pepe Lopez Tequila, Castillo Rum, Seagram's 7 Whiskey, Domestic Bottled Beer, and House Wines

Premium Hosted Bar

Smirnoff Vodka, Beefeater Gin, Jack Daniel's Bourbon, U.O. Canadian Whiskey, Dewar's Scotch, Korbel Brandy, Cuervo Gold Tequila, Bacardi Rum, Domestic and Imported Bottled Beer, and Signature Selection of Wines

Super Premium Hosted Bar

Absolut Vodka, Bombay Sapphire Gin, Jack Daniel's Bourbon, Crown Royal, Chivas Regal Scotch, Hennessy VS, Cuervo Gold Tequila, Myers's and Bacardi Rum, Domestic and Imported Bottled Beer, and Signature Selection of Wines