



2010 CATERING MENU

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BREAKFAST

Seven Springs Continental Breakfast per person | \$12

Fresh-brewed coffee, decaf, assorted herbal teas, hot chocolate, assorted flavored syrups, whipped cream, candied orange rind, cinnamon sticks, chocolate chips, honey, mini-marshmallows, cubed sugar, assorted freshly baked Danish, muffins, bagels, granola bars, cream cheese, seasonal fresh fruit display and assorted fruit juices.

Plated Breakfast Selections

(Minimum of 25 people)

Goosebumps Breakfast per person | \$12

Fluffy scrambled eggs, crisp bacon strips (or) sausage links, home-fried potatoes, assorted breakfast pastries, warm buttermilk biscuits, butter and assorted jellies, chilled orange juice, freshly brewed coffee, decaf and assorted herbal teas.

North Face Breakfast per person | \$21

Fluffy scrambled eggs, medallions of beef tenderloin or boneless pork chop, home-fried potatoes, assorted breakfast pastries, warm buttermilk biscuits, butter and assorted jellies, chilled orange juice, freshly brewed coffee, decaf and assorted herbal teas.

Classic Eggs Benedict per person | \$15

Sliced seasonal fresh fruit, classic eggs Benedict, home-fried potatoes, assorted breakfast pastries, butter and assorted jellies, chilled orange juice, freshly brewed coffee, decaf and assorted herbal teas.

All prices are subject to change and do not include 6% sales tax and 18% gratuity.



BREAKFAST continued

Traditional Breakfast Buffet per person | \$16

(Minimum 50 people)

Seasonal sliced fruit and melon display, fluffy scrambled eggs, crisp bacon and link sausage, home-fried potatoes, assorted breakfast pastries, warm buttermilk biscuits, assorted cold cereals, granola, whole, reduced fat and skim milk, butter, honey and assorted jellies, chilled assorted fruit juices, freshly brewed coffee, decaf and assorted herbal teas.

Breakfast Buffet Action Stations

Add an action station to the Traditional Breakfast Buffet to enhance the first meal of the day.
*(Action station prices are an additional fee per person, ** denotes \$100 Chef fee required)*

Crepe Station** per person | \$4

Blueberry, strawberry and cream cheese crepes, whipped cream, toasted almonds and crème anglaise.

Omelette Station** per person | \$4

Chef made-to-order omelette s with all the garnishes and fillings.

French Toast Station** per person | \$4

Market-style French bread, pan-seared, served with honey butter and piping hot homemade butter pecan syrup.

Waffle Station** per person | \$4

Crisp Belgian-style waffles, served with warm maple syrup and topped with confectioners' sugar, honey butter and seasonal fresh berries.

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BREAK TIME

Rise and Shine per person | \$4.25

Coffee, herbal tea and decaf.

Add assorted juice

per person | \$4.75

Rise and Shine Deluxe Coffee Break per person | \$8

Fresh-brewed coffee, decaf, assorted herbal teas, hot chocolate, assorted flavored syrups, whipped cream, candied orange rind, cinnamon sticks, chocolate chips, honey, mini-marshmallows and cubed sugar.

Intermission per person | \$4.50

Coffee, herbal tea, decaf, assorted diet and regular soft drinks and bottled water.

Baker's Delight per person | \$4.50

Coffee, herbal tea and decaf with homemade pastries and doughnuts made fresh in the Seven Springs Bakery.

Add an assortment of juices and bottled water \$5.75 | (per person)

Nature's Best per person | \$4.75

An assortment of fresh cut fruit with granola bars, juices and bottled water.

Break with a Twist per person | \$5.50

Enjoy a Seven Springs original hand-rolled soft pretzel, salted or un-salted, served warm with assorted mustards and cream cheese. Includes an assortment of soft drinks and bottled water.

Seventh Inning Stretch per person | \$5.75

Chips, pretzels, peanuts and popcorn served with ice-cold soft drinks and bottled water.

Add a hot dog with all the fixings \$2.75 | (per person)

Muffin Break per person | \$5.50

Assorted flavors of fresh muffins, sweet breads and bakery biscuits served with whipped creamery butter, jams, jellies, honey, coffee, tea and juice.

Milk and Cookies per person | \$5.50

Brownies, giant Tollhouse® cookies and M&M® cookies served with ice-cold whole and skim milk, coffee, bottled water and soft drinks.

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BREAK TIME continued

Super Sundae per person | \$4.75

Hand-dipped vanilla ice cream with assorted toppings. Individual ice cream bars are available at the price of \$2.50 per bar. (not recommended for groups of 100 or more)

Nacho Break per person | \$5.75

Tortilla chips, warm cheddar cheese, salsa, jalapeños and sour cream served with ice-cold soft drinks.

Fitness Break per person | \$5.50

Freshly squeezed juices, bottled water, fresh fruit bowl, trail mix and sliced sweet breads with butter and jelly.

Afternoon Tea per person | \$7.25

Herbal tea, coffee and fruit punch served with miniature pastries and assorted hors d'oeuvres.

Afternoon Extravaganza per person | \$21

Iced shrimp cocktail and crab claws with fresh strawberries in Grand Marnier sauce. Gourmet cookies served with a glass of cold sparkling champagne. (Price includes three shrimp, two crab claws and two glasses of champagne per person).

Meeting Break Package

(per person, includes the following three breaks) | \$9.75

Pre-Meeting

Fresh hot coffee, tea, decaf, Danish and pastries.

Mid Morning

Fresh hot coffee, tea, decaf, juices and bottled water.

Mid Afternoon

Fresh hot coffee, tea, decaf, soft drinks, assorted juices, bottled water and freshly baked cookies.

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WORKING LUNCHES

Whether it's for meeting a business deadline or tee time, our working lunches were created to meet those demands. Just select the lunch and our staff will bring it to your meeting room.

(per person, for groups of 10 to 50) | \$14.50

Includes assorted pastry tray and beverages.

Grilled Chicken Salad

Crisp mixed greens served with grilled chicken breast strips and vegetable garnishes with choice of dressings. A piping hot cup of soup of the day accompanies the salad.

Deli Salad Sandwich

Build your own sandwich with chicken, egg or tuna salad. Soup of the day, potato chips and fresh fruit salad makes this a refreshing lunch.

Submarine Sandwich Platter

Combination platter of Italian and turkey hoagies on three-cheese Focaccia bread, homemade soup of the day, potato chips and coleslaw.

Pizza

Baked in our pizzeria with assorted toppings, accompanied by a tossed salad with choice of dressing.

Meat and Cheese Platter

A traditional favorite of sliced meats and cheeses along with freshly baked rolls. Soup of the day, potato salad and relish tray are included.

The Ultimate Chili Dog

1/4 lb. hot dog served with homemade chili sauce, onions and warm cheddar cheese with all your favorite condiments. A cup of soup of the day, tortilla chips and coleslaw make this a home run.

Taco Bar

Hard and soft tacos with all the accompaniments, watermelon wedges and tossed greens for a taco salad.

All prices are subject to change and do not include 6% sales tax and 18% gratuity.



CASUAL LUNCHES

Box Lunches per person | \$13.50

For lunch on the run! Freshly made deli sandwich, whole fruit, individual bag of chips, dessert and bottled water.

Picnic Baskets

Ideal for 2-3 people, please order the day before.

All baskets include silverware, napkins, hand wipes, tablecloth, appropriate condiments and bottled water.

Gourmet Italian Sandwich per basket | \$27.95

Three cheese onion Focaccia bread, filled with baked ham, capicola ham, Genoa salami and Provolone cheese, topped with shredded lettuce, sliced tomato, onion and special Italian dressing; served with kettle chips, pickles and dessert.

Old-Fashioned Fried Chicken Picnic per basket | \$32.95

Eight pieces of chicken lightly spiced and fried to a golden brown, served with potato salad, ranch beans, biscuits and seasonal whole fruit.

Land and Sea Picnic per basket | \$45.95

Imported meats and cheeses, peel-and-eat shrimp, crackers, French bread, mustards, cocktail sauce, grapes and chocolate-dipped strawberries.

Should baskets not be returned with all compliments (silverware, napkins, tablecloth, etc.), a replacement fee of \$75 will be charged to your account.

All prices are subject to change and do not include 6% sales tax and 18% gratuity.

PRIVATE LUNCHEONS

(MINIMUM OF 25 PEOPLE)

BEEF

Petite Filet Mignon per person | \$25.25

Six-ounce portion of center cut filet grilled to perfection and served with Bordelaise sauce.

Luncheon Steak per person, 8 oz. | \$22.75 per person, 10 oz. | \$27.50

Properly aged, broiled to your taste and served with fresh mushrooms.

Beef Sirloin Kabob per person | \$17.95

Flavorful pieces of beef sirloin neatly skewered with mushrooms, sweet peppers and onions.

Roast Beef Jardiniere per person | \$16.75

Slow-roasted and thinly sliced, served with vegetable pan gravy.

POULTRY

Scampi Style Chicken per person | \$16.75

Sautéed breast served on a bed of vegetable pasta in a light garlic butter sauce.

Crusted Breast of Chicken Romanoff per person | \$16.75

Breaded breast of chicken served on a bed of pasta tossed in a creamy Romano cheese sauce.

Parmesan Breaded Chicken per person | \$16.75

Six-ounce boneless breast of chicken baked in a Parmesan breading with a side of pasta.

Chicken Cordon Bleu per person | \$16.75

Chicken breast stuffed with imported ham and Swiss cheese, lightly breaded and sautéed in butter.

Stuffed Breast of Chicken per person | \$16.75

Boneless breast of chicken covered in country gravy, stuffed with an herb bread dressing.

Sautéed Breast of Chicken per person | \$16.25

Boneless breast of chicken gently sautéed and finished with a flavorful herb sauce.

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PRIVATE LUNCHEONS continued

SEAFOOD

Jumbo Shrimp Skewer per person | \$19.25

Broiled in herb butter on a bed of vegetable orzo.

Broiled Lemon Scrod per person | \$16.75

Moist and flaky - broiled in herb and lemon butter.

Maryland Style Crabcake per person | \$24.95

Pan-seared to a golden brown, accented with Remoulade sauce.

PORK

Roast Pork Loin per person | \$16.75

Center cut pork loin served with Róbert sauce.

Baked Ham per person | \$16.75

Smoked old-fashioned ham, baked slowly with a special seasoning, served with brandied raisin sauce.

SANDWICHES, SALADS AND PASTA

Tortellini Pomodoro per person | \$16.25

Tortellini pasta in a tomato sauce with grated Romano cheese, meatballs and a garlic bread wedge.

Blue Ribbon Burger per person | \$15.95

Juicy lean ground beef burger served with a cup of soup of the day and a side of potato wedges.

Deluxe Chicken Breast Sandwich per person | \$15.95

Grilled marinated chicken breast topped with melted Swiss, bacon and caramelized onions.

Turkey and Cheese on a Bavarian Pretzel Roll per person | \$15.95

Served with a cup of soup of the day and chips.

Seven Springs Trio Sandwiches per person | \$17.95

Petite croissants filled with chicken salad, shrimp salad and ham salad; accented with Asian slaw and a cup of soup du jour.

Strawberry Chicken Salad per person | \$12

Fresh strawberries and Mandarin orange segments tossed with fresh salad greens and a sweet poppy seed dressing, topped with a grilled and sliced breast of chicken.

Roasted Vegetable Spinach Salad per person | \$10

Local seasonal vegetables roasted for flavor and tossed in light chipotle lime vinaigrette topped with feta cheese and Kalamata olives.

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LUNCH BUFFETS

A Global Affair

50 or more, per person | \$21

A trip around the globe includes Mediterranean lemon chicken, Swedish meatballs, Chinese vegetable egg rolls, Middle Eastern couscous, pierogies, Italian vegetables, international salads and desserts.

Traditional Luncheon Buffet

50 or more, per person | \$18.95

Pasta, chicken, broiled fish and fresh vegetable, with salad table, dessert and beverage.

SANDWICH BOARD LUNCHEONS

Build Your Own Sandwich Board

25 or more, per person | \$14.95

An assortment of deli meats and cheeses, with potato chips, non-alcoholic beverages and a cookie and brownie tray. Perfect when seating or time is limited.

Build Your Own Sandwich Board PLUS

25 or more, per person | \$17.50

An assortment of deli meats and cheeses with potato chips, soup of the day, salad, non-alcoholic beverages and a cookie and brownie tray. Perfect when seating or time is limited.

Deli Style Sandwich Board

25 or more, per person | \$17.95

Freshly made deli sandwiches, including roast beef, corned beef, ham and cheese plus our salad and dessert tables and beverages.

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PRIVATE DINNERS

COMBINATION PLATES

Surf and Turf per person | \$46.25

Extra thick filet of beef topped with a mushroom duxelle demi-glaze, paired with a succulent broiled South African lobster tail served with drawn butter.

Filet and Seafood Skewer per person | \$45

Five ounce filet of beef topped with a mushroom duxelle demi-glaze, accompanied by tender lobster tail meat and shrimp skewered accented with a butter garlic sauce.

New York Strip and Scampi per person | \$40.25

Ten ounce aged strip steak broiled to perfection and topped with large tender shrimp in a garlic butter sauce.

Petite Filet and Stuffed Shrimp per person | \$39

5 oz filet of beef mignon served with two jumbo crabmeat stuffed shrimp.

Filet Mignon and Broiled Crabcake per person | \$39

Petite filet of beef paired with a Maryland-style lump crabcake.

Petite Filet and Chicken Marsala per person | \$37.25

Five ounce filet of beef mignon served paired with a sautéed breast of chicken finished in a marsala sauce.

Beef Tournedos and Chicken Asigo per person | \$37.75

Tender petite filet of beef broiled and paired with a boneless breast of chicken stuffed with Asiago and Romano cheeses, garlic, onions and spinach.

Chicken Breast and Stuffed Shrimp per person | \$34.25

Boneless breast of chicken sautéed with fresh herbs, accompanied by two succulent crabmeat stuffed shrimp.

Chicken and Crabcake per person | \$34.25

Sautéed breast of chicken topped with a flavorful herb sauce, accompanied by a Maryland-style crabcake.

Chicken Sauté with Seafood Skewer per person | \$33.75

Tender breast of chicken accompanied by lobster tail meat and shrimp skewered accented with a garlic butter sauce.

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PRIVATE DINNERS continued

BEEF

New York Strip and Crabmeat per person | \$39.75

Tender aged New York strip steak broiled with select seasonings, accompanied by lump crabmeat sautéed in an herb butter sauce.

Filet Mignon per person | \$32

The most tender of all steaks, grilled to perfection and topped with a mushroom duxelle demi-glaze.

New York Strip Steak per person | \$37.75

Aged New York strip seasoned and grilled, topped with a mushroom duxelle demi-glaze.

Prime Rib per person | \$36

Slow-roasted aged prime rib of beef served with its own natural juices.

Steak Kabob per person | \$34.75

Tender medallions of beef neatly skewered with fresh mushrooms, pepper and onions smothered in a mushroom duxelle demi-glaze.

SEAFOOD

Crabcake and Seafood Skewer per person | \$34.75

Broiled Maryland-style lump crabcake paired with a succulent lobster tail meat and shrimp skewer finished in a butter garlic wine sauce.

Broiled Crabcakes per person | \$36

Two jumbo lump crabcakes broiled with select seasonings.

Pesto Crusted Salmon Filet per person | \$31.25

A generous portion of fresh salmon topped with a mixture of pesto and Japanese bread crumbs, oven roasted to perfection.

Broiled Blue Cod per person | \$31.25

Mild white fish filet dusted with select seasonings and topped with flavored butter breadcrumbs.

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PRIVATE DINNERS continued

CHICKEN

Grilled Breast of Chicken per person | \$24

Tender boneless breast of chicken grilled over an open flame and served with a light herb sauce.

Chicken Breast Sauté per person | \$24

Boneless breast of chicken gently sautéed with select seasonings and served with a light herb sauce.

Chicken Asiago per person | \$28

Boneless breast of chicken stuffed with Asiago and Romano cheeses, onions, garlic and spinach, topped with a Romano cream sauce.

Stuffed Breast of Chicken per person | \$26

Hometown favorite, roasted and stuffed with our own bread stuffing, topped with country gravy.

PORK

Baked Stuffed Double Pork Chop per person | \$26.25

Generous portion of pork delicately stuffed with our own bread stuffing then slow-roasted in a country-style gravy.

Grilled Pork Chop Oscar per person | \$28.75

Extra thick center cut pork chop topped with a sauté of asparagus and crabmeat in a garlic butter wine sauce.

Apple Cinnamon Pork Chop Pierre per person | \$25.25

Center cut pork loin chop topped with a maple apple glaze accented with cinnamon.

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DINNER BUFFET

Spring House Buffet

Prime rib of beef: 100 or more, per person | \$37.95 • 50 to 99, per person | \$39.95

Top round of beef: 100 or more, per person | \$34.95 • 50 to 99, per person | \$36

Select from a bountiful display featuring beef, chicken, pastas and the catch of the day. Complimented by a complete salad table with freshly baked rolls and desserts.

Mountain Style Barbecue

100 or more, per person | \$36 • 50 to 99, per person | \$38.50

Grilled sirloin steak, barbecued chicken, spare ribs, corn-on-the-cob and redskin potatoes all cooked over an open pit plus a complete salad and dessert table.

Hearty Home-style Buffet

100 or more, per person | \$28.75 • 50 to 99, per person | \$31.25

A variety of home-style favorites includes baked macaroni and cheese, breaded pork cutlet, broiled blue cod, stuffed chicken breast, smashed potatoes, green beans and cauliflower plus salad and dessert tables.

Add chef carved baked ham or turkey: additional, per person | \$6

Add chef carved smoked beef brisket: additional, per person | \$7

Steak Barbecue

20-50, per person | \$37.95

Grilled 16 ounce T-bone steak cooked over an open pit, accompanied with a choice of spare ribs OR barbecued chicken, corn-on-the-cob, redskin potatoes and complete salad and dessert tables.

Carolina Clam Bake

100 or more, per person | \$39.75 • 50 to 99, per person | \$42

Select from a variety of coastal specialties. Piping hot chowders, steamed clams, peel-and-eat shrimp, grilled chicken, sweet sausage and hand-carved barbecue beef brisket. Includes salad and dessert tables.

Italian Buffet

100 or more, per person | \$32.50 • 50 to 99, per person | \$33.75

This buffet features many popular Italian favorites. Pastas, chicken and fish complete with an assortment of salads, desserts and freshly baked rolls and breads.

Seafood Buffet

per person | market price

The Seven Springs famous seafood buffet has a wide variety of tempting seafood including shrimp, scallops and crabmeat.

All prices are subject to change and do not include 6% sales tax and 18% gratuity.



DESSERTS

Order any of our individual entrées for your luncheon or dinner function and select one dessert of your choice to top off your dining experience or our pastry chef will be happy to select one of these mouth-watering sweets for you!

Tiramisu

An authentic Italian favorite. This Marscarpone cheese-based delight is light and tasty, yet hearty enough to satisfy. Layers of espresso soaked pound cake and lady fingers are nestled between generous portions of whipped sweet Marscarpone cheese and smooth cream. Garnished with chocolate curls and served chilled, this dessert is a true treat.

Festival Cake

Undertones of sour mash whiskey and roasted pecans give this pastry its signature taste appeal. Layered throughout, as well as topped with smooth Italian butter cream, and surrounded in a rich sweet ganache. This torte is a celebration of flavor.

Butterscotch Nut Torte

This unique delight is based on a foundation of pecans and graham cracker crust. Our citrus-y scratch-made butterscotch sauce and thick layers of sweet whipped cream are sandwiched between layers of flourless cake. Topped with whipped cream, butterscotch sauce and pecans, this decadent delight stands alone.

Walnut Caramel Torte

A flaky buttery pastry layer is the base for this nut lover's reward. Burnt sugar, cream and butter are slow-cooked to a soft ball stage, and then loads of fresh walnuts are folded in. Topped with chocolate fantasy sauce and boasting well over one pound of walnuts per torte, this will satisfy your urge for a nutty ending to any meal.

Crème Brûlée

Our crème brûlée is as traditional as it comes. Sugar, egg yolks, vanilla and heavy cream combine to produce a smooth, silky and down right wonderful experience. Caramelized sugar creates the signature crunchy topping that will stay in your memory for days.

Avalanche

Chocoholics rejoice! We bake a spongy rich chocolate layer cake, cover it in creamy, chocolate mousse and pile another layer of sponge, then cover the entire top surface with a thick coating of sweet ganache. Cut into huge triangles and served up cool, it will please the palate.

Raspberry Mousse Filled Chocolate Shells with Russe

An exceptionally high chocolate pastry shell is loaded with layers of our scratch-made chocolate mousse and seedless raspberry filling. Topped with whipped cream and a chocolate russe, it is a seemingly bottomless delight.

Bananas Foster

A delicate marriage of sautéed banana slices, brown sugar and rum in a rich caramel glaze, served over vanilla ice cream and accented with a decadent chocolate dipped rolled cookie. Not available for parties of 250 persons or more. If chosen, please be prepared to add additional time to the length of dining as this selection is individually prepared prior to serving.

White Truffle Cake

Mascarpone cheese and heavy cream joined together to balance the subtle delight of rich creamy white chocolate perched upon a soft sponge layer of cake and topped with rich chocolate curls.

Carrot Cheese Cake

A variation on a theme, we have joined two of our more popular desserts to create a winner. A layer of our distinct carrot cake is baked into a cheesecake, then topped with our carrot icing. Garnished with ground pecans and petite icing carrots, this pastry is worth your time.

All prices are subject to change and do not include 6% sales tax and 18% gratuity.

HORS D'OEUVRES

SERVED HOT

Trays of 100 pieces, unless otherwise indicated

Barbecue Shrimp and Bacon Wraps	\$240
Asparagus and Asiago Wrapped in Phyllo	\$240
Sesame Chicken Breast	\$190
Stuffed Phyllo Olympia (vegetarian)	\$160
Glazed Chicken and Bacon Wraps	\$175
Scallops Wrapped in Bacon	\$175
Crabmeat Stuffed Mushroom Caps	\$175
Crabmeat Appetizers with Mustard Sauce	\$185
Buffalo Chicken Skewers	\$175
Sweet and Sour Sausage Skewers	\$160
Artichoke Hearts Wrapped in Bacon	\$160
Sirloin and Mozzarella Meatballs with Brown Sauce or Marinara	\$150
Criollo Meatballs with Voodoo Sauce	\$95
Cocktail Franks in Pastry	\$150
Breaded Jalapeño Cheese	\$150
Fried Provolone Cheese	\$150
Wing Dings (per dozen)	\$18
Petite Lamb Chops Grilled or Blackened, (per piece)	\$3.50
Panko Shrimp (per piece)	\$2.25
Stuffed Banana Peppers (per piece)	\$1.80
Petite Vegetable Egg Rolls (per piece)	\$1.80
Chicken Pot Stickers (per piece)	\$2
Chicken Pesto Flatbreads (per piece)	\$1.50

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HORS D'OEUVRES continued

SERVED CHILLED

Trays of 100 pieces, unless otherwise indicated

Iced Shrimp Bowl	(per 100)\$220	(per 50)\$110
Whole Poached Salmon with Buttered Rye		\$150
Blackened Scallop Canapés		\$200
Oysters on the Half Shell (per 50)		\$215
Pepperoni Cheese, Jalapeño, and Monterey Jack Cheese Tray		\$130
Fresh Vegetables with Dip		\$130
Chunk Fruit Tray with Fruit Dip		\$130
Cheese and Fruit Tray		\$130
Mexican Dip with Tortilla Chips		\$80
Crab Vol Au Vent with Wasabi		\$110
Dipping Salsa with Chips		\$110
Vegetable Pizza Wedges		\$85
Deviled Egg Tray		\$72
Goldfish Cracker Bowl		\$25
House Snack Mix		\$30
Chips or Pretzels		\$15
Bowl of Fancy Mixed Nuts		\$9
Dry Roasted Peanuts		\$8

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LIQUOR SELECTIONS

We know how important the social time of your stay will be with us, whether it's the cocktail hour prior to dinner or entertaining a group of co-workers or potential clients in a hospitality suite setting. We have options to fit your every need.

Options for entertaining include Open Bars (hosted and paid for by the master account). Cash Bars (paid by the individuals) or a Beer, Wine and Soda Bar (hosted and paid for by the master account).

Seven Springs' policy prohibits outside liquor or food to be consumed in public areas, function rooms or scheduled hospitalities in suites.

OPEN BARS

An open bar may be arranged for a minimum of 20 people (minimum of one hour, maximum of five hours). Bars will be sold on a per person basis, based on the guarantee given for the meal that will follow. Please indicate your preference of Traditional or Premium Brands when ordering for per person open bars. All open bars will be required to have a Seven Springs bartender in attendance.

A hosted bar may be arranged for a minimum of 20 people, minimum of one hour and maximum of five hours. A bartender is required. Please select from the following:

Traditional Open Bar

per person, first hour | \$12.50
per person, second hour | \$6.50
per person, each add'l hour | \$4

Liquor: Captain Morgan, Bacardi, Beefeater, Smirnoff, Seagrams 7, Jim Beam, Dewars, Peach Schnapps

Wine: Cabernet, Merlot, Chardonnay, White Zinfandel

Beer: Miller Lite, Coors Light, I.C. Light, Yuengling

Premium Open Bar

per person, first hour | \$14.50
per person, second hour | \$8.50
per person, each add'l hour | \$6

Liquor: Captain Morgan, Bacardi, Bombay Sapphire, Grey Goose, Crown Royal, Makers Mark, Johnnie Walker Red, Peach Schnapps, Kahlua

Wine: Cabernet, Merlot, Chardonnay, White Zinfandel

Beer: Heineken, Amstel Light, Sam Adams, Labatt's

Cordials are optional with a surcharge per drink.

Additionally we offer a per person beer, wine and soda package at \$8.75 for the first hour, \$3.75 for the second hour, and \$2.50 for every additional hour.

BEER, WINE AND SODA BAR

Beer, wine and soda may be arranged as a hosted bar (paid for by the master account). A bartender will be required.

Traditional Beers, Wines and Soda

\$8.75 per person for the first hour, \$3.75 for the second hour and \$2.50 any additional.

Includes choice of two beers: Miller Lite, Coors Light, I.C. Light or Yuengling
House Wines, select three: Cabernet or Merlot, Chardonnay, Pinot Grigio, White Zinfandel
Soda: Coke products

Other beers and wine may be substituted for a surcharge.

All prices are subject to change and do not include 18% gratuity.



LIQUOR SELECTIONS continued

HOSPITALITY SUITES

Hospitalities may be arranged within your suite, beverages may be purchased by the bottle/case as outlined or by specifically designed packages.

Hospitalities and bars in the suites (hotel) are required to end by midnight to allow the opportunity for all guests to enjoy a quiet night's rest. Please also note that all beverages will be removed from the suite at the close of the scheduled hospitality or at midnight if no time is indicated.

Beverages purchased at individual bottle prices will be sold on a consumption basis (bar/case pricing). Bottles will be prorated if needed and charged accordingly. Should the hospitality suite run more than one day, the product will be removed each evening at the conclusion of the event and will be brought back the next day at the time specified by the coordinator.

Bartenders are available at the rate of \$25 per hour, and must be pre-arranged at least 48 hours in advance.

Executive Hospitality Bar Package | \$525

One case each of Miller Lite and Yuengling

One bottle of each of the following: Bacardi or Captain Morgan, Tanqueray or Beefeater, Stolichnaya or Absolut, Crown Royal, Jack Daniel's or Jim Beam, Chivas or Johnnie Walker Black Magnum each of White Zinfandel, Chardonnay, Cabernet Sauvignon

Super "7" Hospitality Bar Package | \$475

One case each of Miller Lite and Yuengling

Two bottles each gin and vodka

One bottle each Windsor, Jim Beam, Captain Morgan or Bacardi

Magnum each of White Zinfandel, Chardonnay, Cabernet Sauvignon

Corporate Hospitality Bar Package | \$475

One case each of Miller Lite and Yuengling

One bottle each Bacardi, Beefeater, Smirnoff, Canadian Club, Jim Beam, Dewars

Magnum each of White Zinfandel, Chardonnay, Cabernet Sauvignon

LIQUOR SELECTIONS continued

GOLF OUTINGS

For larger golf outings, we suggest beverage stations that are strategically placed throughout the course to adjust with play.

Individual six-pack coolers may also be made available for the carts with advance notice. **NO OUTSIDE BEVERAGE IS PERMITTED.**

Our beverage cart is available on a daily basis to serve golfers with beer, liquor, non-alcoholic beverages and light snacks. The cart is set-up on a cash basis. However, master billing may be pre-arranged. Please let us know which arrangement will work best and we will be happy to take care of the details for you.

All prices are subject to change and do not include 6% sales tax and 18% gratuity.

CASH BAR

Cash bars may be arranged for a minimum of 20 people with a minimum sale of \$100 being met in the first two hours of a scheduled bar. In the event the minimum required sales is not reached the group will be billed the difference. Please indicate your preference of Traditional or Premium Brands to be offered.

Domestic Beer per drink | \$4

Miller Lite, Coors Light, I.C. Light, Yuengling

Premium / Import Beers per drink | \$5

Heineken, Amstel Light, Sam Adams, Labatt's

House Wine per drink | \$4.50

Cabernet, Merlot, Chardonnay, White Zinfandel

Traditional Liquors per drink | \$4.75

Captain Morgan, Bacardi, Beefeater, Smirnoff, Seagrams 7, Jim Beam, Dewars, Peach Schnapps

Premium Liquors per drink | \$6

Captain Morgan, Bacardi, Bombay Sapphire, Grey Goose, Crown Royal, Makers Mark, Johnnie Walker Red, Peach Schnapps, Kahlua

Soda per drink | \$2

Coke, Diet Coke, Sprite

LIQUOR SELECTIONS

HALF KEGS (equivalent to 7 1/2 cases)

Beer Meisters available at a \$15 per day service charge

I.C. Light | \$150

Miller Lite | \$157

Coors Light | \$157

Bud Light | 157

Yuengling Amber Lager | \$157

Labatt's Blue | \$167

IMPORTED AND SPECIALTY BEER

By the case (bottles unless otherwise noted)

Labatt's | \$50

Penn Dark | \$62

Amstel Light | \$65

Heineken | \$65

Sam Adams | \$68

Corona | \$68

DOMESTIC BEER

By the case (bottles unless otherwise noted)

Rolling Rock | \$48

Rolling Rock Light (low carb) | \$48

Miller Lite | \$48

Coors Light | \$48

I.C. Light | \$46

Budweiser | \$48

Bud Light | \$48

Michelob Ultra | \$48

Yuengling Amber Light | \$48

O'Douls (non-alcoholic) | \$35



LIQUOR SELECTIONS continued

RUM

Bacardi Light | \$36
Captain Morgan Spiced Rum | \$40

GIN

Beefeater | \$44
Tanqueray | \$44
Bombay Sapphire | \$48

VODKA

Smirnoff | \$36
Skyy | \$40
Stolichnaya | \$44
Ketel One | \$48
Absolut (Citron, Mandrin & Peppar) | \$44
Grey Goose | \$52

WHISKEY

Seagrams 7 | \$38
Canadian Club | \$38
Seagrams VO | \$38
Crown Royal | \$48

BOURBON

Jim Beam | \$36
Jack Daniel's Black | \$44
Maker's Mark | \$48

SCOTCH

Dewars | \$48
Chivas Regal | \$48
Johnny Walker Black | \$58
Glenlivet (single malt) | \$58

VERMOUTH

small bottle (375 mL) | \$15

MALT BEVERAGES

Bartles & Jaymes Berry | \$60
Mike's Hard Lemonade | \$65

SPECIALTIES

Schnapps | \$34-\$36
Cuervo Tequila | \$44
Kahlua | \$44
Sambuca (white or black) | \$44
Jagermeister | \$44
Disaronno Amaretto | \$46
Bailey's Irish Cream | \$46
Frangelico | \$46
Chambord | \$52
B&B | \$54
Drambuie | \$54
Grand Marnier | \$58

COGNACS

Courvoisier V.S. | \$52
Martell V.S. | \$52
Hennessy V.S. | \$54
Remy Martin V.S.O.P. | \$62

VARIETAL WINES (magnums only 1.5 L)

Chardonnay | \$30
Cabernet Sauvignon | \$30
White Zinfandel | \$30
Pinot Grigio | \$35

BANQUET WINES

Due to our ever changing wine inventory, our wine lists are updated frequently. Please ask for a current wine list for selection and price.

CONDIMENTS

olives, lemons, limes and cherries
(9 oz. cup) | \$3 each

PLASTIC CUPS

9 oz. cup (per 50) | \$6
14 oz. cup (per 50) | \$8

ICE

Medium (25 gal) | \$10
Large (32 gal) | \$15

MIXES

Bloody Mary (mix 1 L) | \$5
Whiskey sour (mix 1 L) | \$5
Orange Juice (1 qt) | \$5
Cranberry Juice (1 qt) | \$5

Coke, Diet Coke, Sprite, ginger ale,
tonic and soda (1 L) | \$2.50

Coke, Diet Coke, Sprite
(12 oz. cans, per case) | \$21

Dasani water
(20 oz. bottles, per case) | \$31
Seven Springs water | \$21

Two complimentary bottles of soda mixers
will be included with each bottle of liquor
ordered.

All prices are subject to change and do not include 18% gratuity.

SPECIAL TOUCHES

Adding an out-of-the ordinary activity to your agenda is the easiest way to impress your VIPs or reward your hardworking staff. Make your event shine with one of the following special touches.

Dessert Party starting per person | \$10.25

A lavish display of bakery-fresh pies, cakes and baker's delights, served with coffee and tea.

Cordials per drink | \$7

Keep the conversation going with this assortment of fine liquors and after-dinner drinks such as Grand Marnier, Drambuie, cognac, brandy, B&B, Kahlua, Courvoiser, Bailey's Irish Cream, crème de menthe and amaretto, served by our banquet staff bartender and server.

Emo's Bloody Mary Bar Available to groups of 20 or more | priced appropriately

A great way to start the day! Our banquet bartender will mix-to-order bloody marys for your guests.

Ice Sculptures starting at | \$250

Our talented culinary staff will create an ice sculpture to complement your cocktail party or buffet. Enjoy a replica of your corporate logo in ice or allow us to suggest a sculpture to fit your theme.

Ice Bowls each | \$150

Enclose invitations, photos or logos in an ice bowl to personalize your hors d'oeuvres table. Advance notice of three weeks is requested.

Fruit Baskets small basket | \$42 large basket | \$54

An attractive arrangement of whole seasonal fresh fruits. Arrange for a basket to be delivered to a VIP's room.

All prices are subject to change and do not include 6% sales tax and 18% gratuity.



IMPORTANT PLANNING INFORMATION

Pricing, Taxes and Service Fees

All prices within the menu are subject to an 18% gratuity/service charge and applicable sales tax, which is currently 6%. If your group is sales tax exempt, a copy of your Pennsylvania sales tax exemption certificate must be received prior to your function to insure your proper billing. Due to uncontrollable market increases and economic conditions, food and beverage prices are subject to change.

Guarantees

Seven Springs requires a guarantee three (3) business days prior to the function. The customer will be charged for the final count received up to 48 hours prior unless the number of meals served exceeds the final count. Seven Springs will be able to accommodate up to 3% above the guaranteed count. In the event increases above 3% menu, substitutions may be made. Excess food remains the property of Seven Springs.

Menu Selection

To provide the availability of your selection, we request that all menu selections be provided at least three (3) weeks prior to your function. Menu pricing is based on you choosing one entrée for the entire group. In the event two entrees are requested, please add an additional \$1 to the cost of each of the entrees chosen, with appropriate guarantees being received for both entrees. To ensure the serving of the appropriate entrée to your guests (if two entrees are requested) we ask that your guests be provided with a color-coded ticket or other form of identification for our wait staff. Please note that many buffets are not available for less than 50 persons. We will be happy to work with you with any requests for special dietary needs.

Beverage and Catering Policy

All food and beverage items served on Seven Springs property must be supplied and prepared by the Seven Springs bar and culinary team. Alcoholic beverage service may be denied to those guests who are under age or appear to be intoxicated.

Payment

Events may be paid for by cash, personal check, company check or major credit card. If the event is associated with an overnight reservation, charges may be placed on the master account that will be established. Only one check for food service and one check for bar service will be provided.