



TimothyWhalePhotography.com



# SEVEN BRIDGES

GOLF CLUB

1 Mulligan Drive | Woodridge | 630.964.7777

[www.sevenbridges.com](http://www.sevenbridges.com)

*Aneta Wisniewska  
Photography*





Congratulations on your recent engagement! We appreciate your consideration of Seven Bridges Golf Club for your wedding reception. We host one wedding per evening, thereby providing personal service throughout, along with an intimate, private and memorable setting for your reception.

The Gallery Room at Seven Bridges Golf Club offers beautiful panoramic views of the golf course. The room's soft, warm decor is further enhanced by high-beamed ceilings, warm brick accents and a wrap-around covered veranda. The incredible natural beauty of this golf course setting provides limitless backdrops for your once-in-a-lifetime wedding photography.

**«« We Promise to Create your Wedding to Make it Uniquely Yours »»»**

We want you to have your ideal wedding. We do not have multiple events, so we can cater solely to your needs.

Two Wedding Packages give you the **flexibility** to have the amenities and upgrades you desire.

You may also **customize** a hybrid/mid level package to better fit your budget and **personalize** your reception.

Seven Bridges Golf Club received an overall **perfect score** for Wedding Venue on the TLC show "Four Weddings",

**2017/18 Deluxe Wedding Package**

- Six and One Half Hour Reception
- Two Butler passed hors d'oeuvres per person
- Elegant four - course meal
- Five hours of standard brand bar
- Champagne toast for all guests
- Bar Service during Dinner for Head Table
- Wine service with dinner
- Wedding Cake & Coffee
- Choice of Color Floor Length Elegance Linen,
- Choice of Color Napkins
- Choice of Color Chair Covers with Sash
- Fresh white floral, mirror & candle centerpieces

**2017/18 Premier Wedding Package**

- Six and One Half Hour Reception
- Includes all Deluxe Package Inclusions**
- PLUS**
- Three Additional Hors d'Oeuvres per person
- Champagne butler passed on arrival
- Custom specialty cocktail
- Five hours of premium brand bar
- Late Night Party Sub & Cookies
- Floor Up-Lighting for your Dinner Space
- Chivari Chairs

Complimentary Wedding Night at Hilton Lisle



**«« Pricing Notes »»»**

**Note:** Pricing is specified under Entrée selections section for Friday, Saturday and Sunday Events

Friday pricing is applicable for Saturday evening weddings in April, November & December

Sunday pricing is applicable for Friday evening weddings in April, November & December

Package pricing & inclusions current as of 1/4/17

«« *Hors d'oeuvres* »»

Tomato & Fresh Garlic Bruschetta  
Brie Cheese and Raspberry Phyllo  
Shrimp Cocktail  
Chicken Sate with Peanut Sauce  
Olive Tapenade Crostini  
Oriental Duck Roll  
Veggie Spring Roll  
Spinach and Artichoke Pita Chips  
Gorgonzola Mousse Flatbread  
Short Rib Empanada

Smoked Salmon Pate Flatbread  
Artichoke and Parmesan Beignet  
Almond Stuffed Date Wrapped in Bacon  
Southwest Beef Canapé  
Bacon Wrapped Scallops  
Rice Paper Shrimp  
Stuffed Mushrooms with Spinach & Cheese  
Spicy Barbecue Meatballs  
Mini Beef Wellington  
Coconut Shrimp

«« *Soup* »»

Cream of grilled chicken and wild rice  
Tuscan vegetable  
Cream of broccoli and white cheddar  
Chicken tortellini  
Tomato basil bisque with basil oil

«« *Salad* »»

*Caesar Salad*

Crisp Romaine, topped with  
grape tomatoes, homemade  
croutons & Parmesan cheese,  
with a creamy Caesar dressing

*Bridge's House Salad*

Mixed green tossed with cherry  
tomatoes, kalamata olives,  
parmesan cheese & French bread  
croutons, with a basil vinaigrette

*Mysclum Salad*

Baby lettuce mixed with toasted  
pecans, dried cherries, mandarin  
oranges with raspberry vinaigrette

*Garden Salad*

Iceberg lettuce with grape tomatoes,  
cucumber, red onion & sprouts  
with ranch dressing

«« *Entrée Selections* »»

A \$2/person fee is added to each entrée price when offering your guests a choice of entrée  
Minor's discount of 20% is available for guests Under-21. Children's & Vendor Meals are also available.

**All Food & Beverage charges are subject to 20% service charge & 7.75% sales tax**

*Chicken Marsala*

Lightly floured 8 oz chicken breast topped with a shitake mushroom Marsala wine sauce.  
Served with garlic whipped potatoes and roasted vegetables.

*Saturday: Deluxe \$76/Premier \$99*

*Friday: Deluxe \$66 /Premier \$86*

*Sunday: Deluxe \$58 /Premier \$79*

*Herb Roasted Chicken*

Pan Roasted 8oz airline chicken breast with a yellow tomato coulis  
paired with ricotta herb mashed potatoes and seasoned asparagus.

*Saturday: Deluxe \$76/Premier \$99*

*Friday: Deluxe \$66 /Premier \$86*

*Sunday: Deluxe \$58 /Premier \$79*

*Chicken Venchenzo*

Pan seared 8oz airline chicken breast topped with a creamy red grape sauce with  
a hint of blue cheese. Served with seasoned capallini and roasted asparagus.

*Saturday: Deluxe \$77/Premier \$100*

*Friday: Deluxe \$68/Premier \$88*

*Sunday: Deluxe \$61/Premier \$81*

### ***Chicken Sacchetti***

Sautéed 8 oz chicken breast, accompanied by mushroom purse stuffed pasta with herb beurre blanc sauce, served with roasted vegetables.

***Saturday: Deluxe \$77/Premier \$100***

***Friday: Deluxe \$68 /Premier \$88***

***Sunday: Deluxe \$61/Premier \$81***

### ***Chicken Roulade***

8oz chicken breast rolled with spinach, artichoke, and ricotta with a tomato fondue, served with Duchesse potatoes, green bean, carrot, and red pepper medley.

***Saturday: Deluxe \$80/Premier \$104***

***Friday: Deluxe \$69/Premier \$89***

***Sunday: Deluxe \$62/Premier \$82***

### ***Pepper & Garlic Salmon Fillet***

8 oz grilled salmon with a lemon rosemary beurre blanc sauce. Served with bamboo rice, green bean, carrot and pepper medley.

***Saturday: Deluxe \$80/Premier \$104***

***Friday: Deluxe \$69 /Premier \$89***

***Sunday: Deluxe \$62/Premier \$82***

### ***Frenched Pork Chop***

8 oz bone-in pork chop stuffed with fresh mozzarella, sundried tomatoes and fresh herbs paired with rosemary roasted red potatoes, sautéed squash and pearl onions.

***Saturday: Deluxe \$80/Premier \$104***

***Friday: Deluxe \$69 /Premier \$89***

***Sunday: Deluxe \$62/Premier \$82***

### ***Tenderloin Tournedos***

USDA choice garlic rubbed beef tenderloin tails served in a light cognac cream sauce.

Served with garlic mashed potatoes, green bean, carrot and pepper medley.

***Saturday: Deluxe \$83/ Premier \$107***

***Friday: Deluxe \$73/Premier \$93***

***Sunday: Deluxe \$66/Premier \$86***

### ***Prime Rib***

10oz slow roasted USDA choice prime rib served medium rare with natural au jus & horseradish cream paired with garlic mashed potatoes and roasted vegetables.

***Saturday: Deluxe \$85 / Premier \$109***

***Friday: Deluxe \$75/Premier \$95***

***Sunday: Deluxe \$68/Premier \$88***

### ***Duet of Filet and Chicken***

USDA choice 5oz center cut filet with a red wine demi, served with your choice of chicken breast accompanied by your starch and vegetable of choice.

***Saturday: Deluxe \$87 / Premier \$111***

***Friday: Deluxe \$77/Premier \$97***

***Sunday: Deluxe \$70/Premier \$90***

### ***Filet Mignon***

8oz center cut USDA choice filet grilled medium rare with a wild mushroom cabernet sauce served with Au-gratin potatoes and sautéed squash and pearl onions.

***Saturday: Deluxe \$89/ Premier \$113***

***Friday: Deluxe \$79/Premier \$99, Sunday: Deluxe \$72/Premier \$92***

### ***Surf & Turf***

5oz center cut USDA choice filet with red wine demi served with four large grilled shrimp or salmon.

Served with your choice of starch and vegetable

***Saturday Deluxe \$91/ Premier \$115***

***Friday: Deluxe \$81/Premier \$101, Sunday: Deluxe \$74/Premier \$94***

## ***Vegetarian Meals***

### ***Pesto Rotini***

Tri-colored rotini tossed with pesto sauce roasted zucchini, squash, red peppers and cherry tomatoes.

***Saturday: Deluxe \$72/ Premier \$96***

***Friday: Deluxe \$62/Premier \$82***

***Sunday: Deluxe \$56/Premier \$76***

### ***Tortellini Alfredo***

Tri-colored tortellini tossed with fresh broccoli and an Alfredo sauce.

***Saturday: Deluxe \$72/ Premier \$96***

***Friday: Deluxe \$62/Premier \$82***

***Sunday: Deluxe \$56/Premier \$76***

## ***Vegan Meals***

### ***Mushroom and Sundried Tomato Puff Pastry***

Zucchini, squash, bell pepper, sun-dried tomatoes, mushrooms and Italian seasoning inside a flakey puff pastry shell with sherry sauce.

***Saturday: Deluxe \$72/ Premier \$96***

***Friday: Deluxe \$62/Premier \$82***

***Sunday: Deluxe \$56/Premier \$76***

### ***Roasted Vegetable Napoleon***

Layers of fresh roasted zucchini, squash, red peppers, and portabella mushrooms

Stacked on a base of roasted tomato sauce

***Saturday: Deluxe \$72/ Premier \$96***

***Friday: Deluxe \$62/Premier \$82***

***Sunday: Deluxe \$56/Premier \$76***

## ***Children's Meals***

Buttered pasta with parmesan cheese

Grilled cheese with French fries

Chicken fingers with French fries

Macaroni and cheese

***Friday, Saturday & Sunday: Deluxe \$20/ Premier \$25***



«« **Additional Temptations** »»

All Food and Beverage is subject to 20% club service charge and 7.75% state tax

**Sweet Table**

Sliced fresh fruit display, Chocolate covered strawberries  
Assorted fancy miniature pastries  
Assortment of freshly baked gourmet jumbo cookies....\$8/person

**Cookies and Coffee Display**

Freshly baked gourmet jumbo cookies with 'to-go' coffee service....\$4.50/person

**Create your Own Ultimate Sundae Bar and Mix In Station**

Choose (3) Cold Stone Creamery Ice Cream flavors and up to (5) toppings plus caramel and fudge.  
Ice cream will be served in a freshly made waffle bowl.  
Offer a treat your guests will remember ... \$7/person

Made to Order Mix-Ins on frozen granite stones with two creation experts and your **OWN** signature creations  
\$9/person

**Chocolate Fountain**

Wow your guests with a delicious display of strawberries, pineapple, bananas, cherries,  
graham crackers, marshmallows, Oreos, pound cake & pretzels.  
All dipped in a flowing chocolate fountain.... \$ 8/person (minimum order for (125) ppl)

**Late Night Snacks**

**Mini Burgers:** Bite Size Hamburgers in silver dollar rolls with condiments.... \$4/piece  
**Mini Deli Sandwiches;** Artisan rolls filled with assorted deli meats & cheeses....\$3.50/piece  
Pizza, Mini Pulled Pork, BBQ Meatballs, Hot Pretzels are Available (costs will vary per item)

«« **Dinner Wine** »»

The deluxe & premier wedding packages include your choice of house wine service during dinner.  
Please choose (1) one red and (1) one white

**White:** Chardonnay, White Zinfandel, Moscato, Pinot Grigio      **Red:** Cabernet, Merlot, Pinot Noir

«« **Bar Service** »»

**Deluxe Wedding Package 5 Hour Bar**

Bellow's, Sky and Smirnoff Flavored Vodkas,  
Bellow's Gin and Rum,  
House of Stuart Scotch  
Christian Brothers Brandy,  
Barton's Whiskey, Cruzan Spiced Rum,  
Jim Beam Bourbon,  
Bailey's Irish Cream, Sauza Gold Tequila  
All Domestic Flavored Cordials,  
Mike's Hard Lemonade  
House Wines & Soft Drinks  
**Draft:** Miller Lite, Leinie's Seasonal  
and Killian's Red  
**Bottled:** Miller Lite, MGD, MGD 64,  
Budweiser, Bud Light, Coors Light  
Sharps & Kaliber

**Premier Wedding Package 5 Hour Bar**

(Upgrade Deluxe package for \$9 /adult)  
**All beverages from the Deluxe Package  
bar plus the following:**  
Absolut, Absolut Citron,  
Ketel One, Beefeater, Tanqueray  
Bacardi, Malibu, Meyers & Captain Morgan,  
Jameson Irish Whiskey,  
Dewars White Label, J&B Scotch,  
Jack Daniels, Makers Mark, Seagrams 7,  
Seagrams VO, Canadian Club,  
Crown Royal, Southern Comfort,  
Frangelico, Kahlua,  
**Imported Bottled:** Guinness, Corona,  
Corona Light, Heineken, Heineken Light,  
Amstel Light, Sam Adams,

**Top Shelf 5 Hour Bar**

(Upgrade from the Premier package for \$6/adult)  
**All beverages plus:** Grey Goose, Grey Goose Flavors, Belvedere  
Glenlivet, Bushmills, Ten Cane Rum, Patron,  
Johnny Walker Black, Chivas Regal, Knob Creek, Amaretto Disarrono,  
Chambord, Jagermeister, Drambuie, Dewars 12 Year, Bombay Sapphire,  
Martell VSOP, Cointreau, Courvoisier, Hennessy

## **Frequently Asked Questions**

### ***Do I need to guarantee a certain number of guests to book the room?***

While we do not require a specific guest guarantee, you must meet the contracted minimum expenditure amount indicated below (plus tax & service charge).

**Note:** Minimum expenditures vary for all events held November through April. Friday pricing is applicable for Saturday evening weddings in April, November & December, Sunday pricing is applicable for Friday evening weddings in April, November & December. Winter Wedding packages are available for all January through March dates

Friday Evening Food & Beverage Minimum **\$8,750** (also on dates when Friday pricing is offered)

Saturday Food & Beverage Minimum **\$10,750**

Sunday Food & Beverage Minimum **\$7,250** (also on dates when Sunday pricing is offered)

\*\*Menu and package selection is due **5 weeks** prior to your wedding date.

\*\*Final guarantee guest counts are due **5 days** prior to your wedding date.

### ***What is your deposit policy?***

We require two deposits: the first deposit is due upon the signing of your contract. The second deposit is due up to six months later. Your final payment is due the week of your wedding.

**Friday & Sunday Deposit: \$1,500 per deposit. Saturday & Holiday Sunday Deposit: \$2,000 per deposit.**

### ***How can I pay my deposits?***

Your deposits may be paid by cashier's check, personal check, cash or credit card. Monthly payments on credit cards are available when arranged in advance. Final payment is due the week of your wedding via cashiers check.

### ***How many other weddings are taking place concurrently?***

When you book both the Gallery & Grill Room, and meet the expenditure minimum, we will only host one wedding per evening.

### ***Is golf included?***

Yes, either a foursome (Monday through Thursday) or a twosome (Friday through Sunday) of golf is included, to be used within the wedding year. Reduced rates are extended for bachelor golf outings.

### ***Do you have outdoor facilities?***

We have a covered wrap-around veranda adjoining our clubhouse. Your guests are free to mingle outdoors at any time during your reception.

### ***When can I start my reception?***

Many receptions begin between 5.30pm and 7.00pm, and conclude no later than 1am.

### ***Can I order children's meals or special meals?***

We offer a variety of choices for the younger party-goers. We also provide customized meals for vegetarians or any guests who may have specific dietary restrictions.

***Do you have a Bride's Room?*** Yes, we have a bride's room located adjacent to our ladies restroom.

***Do you offer food tastings?*** Yes, a complimentary food tasting is included

### ***Are there hotels in the area?***

For your convenience, we recommend Hilton Lisle and Hyatt Lisle for your room block needs. Please contact their representative for room rates and shuttle service information.

### ***Can I have my ceremony on-site?***

Yes, we have a picturesque outdoor site available for your on-site ceremony. The Arbor is nestled in a picturesque setting with colorful flowerbeds, mature trees, river, pond and golf course views. The rental fee is **\$1,200**. White garden ceremony chairs, set up and tear down fees are included. SBGC requires a 5.30pm or later start time for ceremony. Earlier start times are available when considering sunset times.

«« Preferred Vendors »»

**Wedding Cake:**

DeEttas Bakery, Naperville 630.548.4078  
[www.deettasbakery.com](http://www.deettasbakery.com)

**Lighting & Draping Décor:**

Elegant Event Lighting, 847.841.3890  
[www.eelchicago.com](http://www.eelchicago.com)

««Recommended Vendors »»

**Photography:**

Timothy Whaley & Associates, 630.271.1737  
[www.twaphoto.com](http://www.twaphoto.com)

Modern Wedding Solutions, 800.977.8863  
[www.ModernWeddingSolutions.com](http://www.ModernWeddingSolutions.com)

**DJ:**

Mark Samel  
Sound Check Entertainment 630. 985.7939  
[www.soundcheckdjs.com](http://www.soundcheckdjs.com)

Dan Colantone  
Tone Productions 815.267.8533  
[www.toneproductions.com](http://www.toneproductions.com)

**Florist:**

Diane Michelle's Florals, 708.715.6159  
[www.dianemichellesflorals.com](http://www.dianemichellesflorals.com)

Walden Floral Design, 630.353.0570  
[www.waldenfloral.com](http://www.waldenfloral.com)

Shamrock Gardens Florist, 630.629.4412

**Hotel Rooms**

Hilton Lisle, Sales Office  
630.245.7627

Hyatt Lisle, Sales Office, 630.442.6003

**Miscellaneous Services:**

**Wedding Planner:** Wedding by Denise,  
630.527.1933

**Ceremony Minister:** Rev. Dave Angle,  
847.769.5595

*Seven Bridges Golf Club has no formal referral arrangement in place with any of the vendors listed above and recommends them in good faith. Your own choice of vendor is welcome.*

