



Share your vision, and we will work with you to make it come alive! *It's YOUR wedding!*
We do not have multiple events – Our attention is on YOU.

Three distinct Wedding Packages give you the *flexibility* to choose the amenities and upgrades you need. *Customize* a package to better fit your *budget* and *personality*.

Seven Bridges Golf Club received a 30/30 Venue Perfect Score on TLC's Four Weddings.

2020/21 Ruby Wedding Package

No Venue Rental Fees, Only One Wedding On-Site
Five and One Half Hour Reception
Soup or Salad Course
Entrée, Starch & Vegetables, Wedding Cake & Coffee
Four Hours of Standard Brand Bar
Bar Service during Dinner for Head Table
Champagne Toast for All Guests
Wine Service with Dinner
White Table Linens, White or Black Napkins
Seasonal Floral, Mirror & Candle Centerpiece

2020/21 Sapphire Wedding Package

No Venue Rental Fees
One Wedding On-Site
Six and One Half Hour Reception
Two Butler Passed Hors d'Oeuvres Per Person
Soup, Salad, Entrée, Wedding Cake, Coffee
Five Hours of Standard Brand Bar
Bar Service during Dinner for Head Table
Champagne Toast for All Guests
Wine Service with Dinner
Choice of Color Floor Length Elegance Linen
Choice of Color Napkins
Choice of Color Chair Covers & Sash
Seasonal Floral, Mirror & Candle Centerpiece

2020/21 Diamond Wedding Package

No Venue Rental Fees, Only One Wedding On-Site
Six and One Half Hour Reception
Four Hors d'Oeuvres Per Person
Soup, Salad, Entrée, Wedding Cake, Coffee
Champagne Butler Passed On Arrival
His & Hers Custom Specialty Cocktails
Champagne Toast for All Guests
Five Hours of Premium Brand Bar
Wine Service with Dinner
Late Night Pizza
Color Floor Length Linens and Napkins
Chivari Chairs with Satin Color Pad
Complimentary Hilton Hotel on Wedding Night
Seasonal Floral, Mirror & Candle Centerpiece



Pricing Notes: Package pricing & inclusions current as of 1/1/2020 / (GF)-Denotes Gluten Free / (DF)-Denotes Dairy Free

Sunday pricing applicable for all January through March dates.

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

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

****Reduce package pricing by \$7/person for Friday dates and by \$14/person for Sunday dates****

A \$2/person fee is added to each entrée price when offering your guests a choice of entrée

All Food & Beverage charges are subject to 21% service charge & 7.75% sales tax

Hors d'Oeuvres

Tomato & Fresh Garlic Bruschetta(DF)

Brie Cheese and Raspberry Phyllo

Chicken Sate with Thai Chili Sauce(GF/DF)

Stuffed mushroom with sausage & mozzarella(GF)

Spinach and Artichoke Pita Chips

Short Rib Empanada(DF)

Bacon Wrapped Scallops(DF)

Imported and Domestic cheese & Charcuterie Board +7/pp)

Almond Stuffed Date Wrapped in Bacon(DF)

Southwest Beef Canapé

Veggie Spring Roll(DF)

Coconut Shrimp

Barbecue **OR** Swedish Meatballs

Mini Beef Wellington(DF)

Stuffed Mushrooms with Spinach & Cheese(GF)

Maryland Crab Cake with Remoulade +\$2/pp)

Soup

Cream of Grilled Chicken and Wild Rice(GF)

Tuscan Vegetable(GF/DF)

Cream of Broccoli and White Cheddar(GF)

Chicken Tortellini

Tomato Basil Bisque with Basil Oil(GF)

Salad

Caesar Salad

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

Mysclum Salad

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



Bridge's House Salad

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

Mediterranean Salad

Romaine hearts, gorgonzola cheese, grape tomatoes, basil, pepperoncini peppers, Italian vinaigrette

Entrée & Pricing per Package Selected

Pricing listed equates to package & amenities listed on first page, when specific entrée is chosen

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Chicken Marsala(DF)

Lightly floured 8 oz chicken breast topped with a shitake mushroom Marsala wine sauce.

Saturday: Ruby \$71 / Sapphire \$83 / Diamond \$108

Herb Roasted Chicken(GF)

Pan Roasted 8oz airline chicken breast with a yellow tomato coulis

Saturday: Ruby \$68 / Sapphire \$80 / Diamond \$105

Chicken Venchenzo(GF)

Pan seared 8oz airline chicken breast topped with a creamy red grape sauce with a hint of blue cheese.

Saturday: Ruby \$68 / Sapphire \$80 / Diamond \$105

Chicken Roulade(GF)

8oz chicken breast rolled with spinach, artichoke, and ricotta with a sherry mushroom sauce

Saturday: Ruby \$69 / Sapphire \$81 / Diamond \$106

Pepper & Garlic Salmon Fillet(GF)

8oz grilled salmon with a lemon rosemary beurre blanc sauce.

Saturday: Ruby \$76 / Sapphire \$88 /Diamond \$113

Frenched Pork Chop(GF)

8 oz bone-in pork chop stuffed with fresh mozzarella, sundried tomatoes and fresh herbs

Saturday: Ruby \$72 / Sapphire \$84 /Diamond \$109

Tenderloin Medallions(GF/DF)

Petite twin beef tenderloin medallions cooked medium over an open flame and served with a Foxbrook Pinot Noir Demi Glaze.

Saturday: Ruby \$84 / Sapphire \$96/ Diamond \$121

Prime Rib(GF)

8oz slow roasted USDA choice prime rib served medium rare with natural au jus & horseradish cream

Saturday: Ruby \$75 / Sapphire \$87 / Diamond \$112

Duet of Filet and Chicken(GF)

USDA choice 5oz center cut filet with a red wine demi, served with your choice of chicken breast

Saturday: Ruby \$84 / Sapphire \$96 / Diamond \$121

Filet Mignon(GF/DF)

8oz center cut USDA choice filet grilled medium rare with a wild mushroom cabernet sauce

Saturday: Ruby \$91 / Sapphire \$103 / Diamond \$128

Surf & Turf(GF/DF)

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

Saturday Ruby \$93 / Sapphire \$105 / Diamond \$130

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Starch Selections – Choose One

Garlic Whipped Potatoes(GF)

Rosemary Roasted Red Potatoes(GF/DF)

Au-Gratin Potatoes(GF)

Minnesota Wild Rice Pilaf(GF/DF)

Twice Baked Potato(GF)

Roasted Fingerling Potatoes(GF)

Rosemary-Herb Mashed Potatoes(GF)

Capellini Aglio-Olio



Vegetable Selections – Choose One

Roasted Vegetable Medley: Array of chef selected choice of colorful seasonal roasted vegetables

Roasted Asparagus Spears: Fresh stalks of asparagus marinated in fresh lemon juice & garlic, grilled golden brown

French Green Beans: Freshly snipped French green beans sautéed with shallots and red peppers

Candied Carrots: Baby carrots with tops, glazed with butter, cinnamon, and Chinese all spice, roasted golden brown

Brussel Sprouts with Candied Bacon: Seasoned with olive oil and oven baked with candied Applewood smoked bacon

Broccolini Gremolata: Broccolini seasoned and Italian baked with lemon zest, garlic, parsley

Vegetarian Meals

Pesto Rotini

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

Saturday: Ruby \$66 / Sapphire \$78 / Diamond \$103

Tortellini Alfredo

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

Saturday: Ruby \$66 / Sapphire \$78 / Diamond \$103

Vegan Meals

Mushroom and Sundried Tomato Puff Pastry(DF)

Zucchini, squash, bell pepper, sun-dried tomatoes, mushrooms and Italian seasoning in a puff pastry shell with sherry sauce. Served with main entrée vegetable selection.

Saturday: Ruby \$66 / Sapphire \$78 / Diamond \$103

Roasted Vegetable Napoleon(GF/DF)

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

Stacked on a base of roasted tomato sauce

Saturday: Ruby \$66 / Sapphire \$78 / Diamond \$103

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Children's Meals

Buttered pasta with parmesan cheese

Grilled cheese with French fries

Chicken fingers with French fries

Macaroni and cheese

Friday, Saturday & Sunday: Ruby \$25 / Sapphire \$30/ Diamond \$35



Additional Temptations

All Food and Beverage is subject to 21% club service charge and 7.75% state tax

Spectacular Sweet Tables

Delectable selection of delicious pastries to build your dream sweet table.

Each Sweet Table includes our Gourmet Coffee Station

Regular and Decaf Coffee Complete with Creamers, Sugar, and Assorted Flavorings

Choose from one of the following delicious packages: Minimum Order (100) guests

Premium Pastry Selection - \$7/person

Choose Your 4 Favorite Pastries

- Apple Squares
- Brownie Bites Squares w/ Fudge Frosting
- Black Forest Tarts
- Brownie Cheesecake Squares
- Cake Pops (Vanilla, Chocolate, Red Velvet)
- Carrot Cake Bites
- Cheesecake Squares (Plain, Raspberry, Peanut Butter)
- Cherry Brandy Cups
- Chocolate Rum Triangles
- Chocolate Truffle Tarts/Salted Caramel Tarts
- Cream Puffs
- Eclairs
- Flourless Chocolate Squares/Flourless Orange Squares
- Fruit Tarts
- Napoleons
- Lemon Bar Squares
- Lemon Curd Tarts
- Lemon Raspberry Tarts
- Mango Squares
- Mini Cannoli
- Mini Cupcakes
- Profiteroles
- Rum Balls

VIP Pastry Package Selection - \$11/person

Choose Your 6 Favorite Pastries

- Champagne Flutes w/ Mousse & Fresh Fruit
- Cheesecake Pops
- Cherry French Rolls
- Chocolate Cups w/ Raspberry Mousse & Berries
- Cream Puff Swans
- Diamond Cake Pops
- Fancy Chocolate Eclairs
- Fancy Macarons w/ French Vanilla Cream & Raspberry
- Fancy Mocha Macarons
- Fancy Parisian Macarons (Assorted)
- Mini Irish Coffee Cups
- Mini Truffle Amaretto Cannolo
- Mini Vanilla Cannolo w/ Assorted Mousses
- Shot Glasses filled w/ Assorted Mousses & Fresh Fruit
- Tiramisu Triangles
- Tuxedo Strawberries



We All Scream for Ice Cream!

Create your Own Ultimate Sundae Bar and Mix In Station – minimum order (100) guests
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 ... \$8/person

Appetizer Station Add-Ons or Late-Night Snacks

Give Them Something to 'Taco 'Bout Station: Chicken Tinga and Grilled Steak:
Chef attended station. 'DIY' condiments of House made salsas, Cojita cheese, Corn and Flour tortillas,
Collaboration of assorted hot sauces, cilantro \$8/per guest - Served for 1 hour

Mini hotdog station: Nathan mini hotdogs, with miniature hot dog buns.
Served with mustard, ketchup, diced onions, relish, pickles, tomato, celery salt, sport peppers ... \$6/guest

Jumbo Pretzel and Bosco Sticks Platter: Jumbo pretzels glazed with fresh ale, served with Wisconsin cheese dipping sauce.
Bosco sticks warm bread stuffed with mozzarella cheese and served with marinara dipping sauce ... \$5/guest

Mini Burgers: Two Bite Cheeseburgers on silver dollar rolls, served with condiments ... \$6/piece

Mini Deli Sandwiches: Artisan rolls filled with assorted deli meats & cheeses ... \$6/piece

Mini Pulled Pork: Pulled pork sliders smothered in tangy barbecue sauce ... \$6/piece

Dinner Wine Is Already Included!!

All wedding packages include your choice of house wine service during dinner.

Please choose (1) one red and (1) one white

White: Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, White Zinfandel, Moscato,

Red: Cabernet, Merlot, Pinot Noir

Bar Service Is Already Included!!

Ruby & Sapphire Wedding Package

Bellows Vodka,

New Amsterdam Vodka & Flavors

Bellows Gin, Cruzan White Rum,

House of Stuart Scotch

Christian Brothers Brandy,

Bartons Whiskey, Jim Beam Bourbon,

Baileys Irish Cream, Juarez Tequila

All Domestic Flavored Cordials,

Mike's Hard Lemonade

House Wines & Soft Drinks

Beers: Seasonal Draft & Craft Beer, Miller

Lite, MGD, Budweiser, Bud Light, Coors

Light, Michelob Ultra, Heineken, Sam

Adams, Amstel Light, Corona, Corona

Light, Blue Moon, Lagunitas, Kaliber.



Diamond Wedding Package

(Upgrade Ruby & Sapphire for \$11/adult)

Regular Package Bar PLUS:

Absolut, Absolut Flavors, Tito's Vodka,

Ketel One, Beefeater, Tanqueray

Bacardi, Malibu, Captain Morgan,

Jameson Whiskey, Dewars White Label

Jack Daniels, Makers Mark, Seagrams 7,

Seagrams VO, Canadian Club,

Crown Royal, Southern Comfort,

Frangelico, Kahlua,

Beers: Seasonal Draft & Craft Beer,

Miller Lite, MGD, Budweiser,

Bud Light, Coors Light, Michelob Ultra,

Heineken, Sam Adams, Amstel Light,

Corona, Corona Light, Blue Moon,

Lagunitas, Kaliber.

Top Shelf Bar

(Upgrade from the Diamond package for \$12/adult)

All beverages plus: Grey Goose, Grey Goose Flavors,

Hendricks Gin,

Glenlivet, Patron, Tullamore Dew, Johnny Walker Black,

Chivas Regal, Knob Creek,

Chambord, Grand Marnier, Amaretto Disaronno, Cointreau,

Hennessey, Remy Martin VSOP, Woodford Reserve

General Informtaion:

Guest Guarantee:

We do not require a specific guest guarantee, however a contracted minimum expenditure amount is required. Please add service charge & sales tax as noted on page 2.

No facility rental fees are charged.

Minimum Expenditure Amounts:

Friday Food & Beverage Minimum: **\$8,750** (Plus Saturdays in April, November & December when Friday pricing is offered).

Saturday Food & Beverage Minimum: **\$10,750** (Saturdays May through October)

Sunday Food & Beverage Minimum: **\$7,750** (Plus Fridays in April, November & December when Sunday pricing is offered).

Note: Sunday pricing and further reduced minimums are extended for all January through March dates.

Final Menu Selection and Guest Counts:

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.

Deposit Policy:

We require **two** deposits: the first deposit is due upon the signing of your contract, the second deposit is due 6 months later **OR** midway between contract date and wedding date. This timing is determined whether you are booking within 12 months of your wedding date. Your final payment is due the week of your wedding, via a cashier's check.

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

Forms of payment:

Your deposits may be paid by cashier's check, personal check, cash or credit card. **Final payment is due via cashier's check.** Monthly payments of up to \$2,000 are permitted by credit card with no processing fee, when arranged in advance.

Privacy of the clubhouse:

When you meet the required expenditure minimum, we will only host one wedding per evening.

Outdoor facilities:

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

Reception start & conclusion range:

We are flexible, and timing is primarily based on your preference. Many receptions begin between 5.30pm and 7.00pm, and conclude within 5.5 to 6.5 hours, depending on the package you choose. Our latest permitted conclusion time is 1am.

Special meal requests:

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. Many meals are already gluten free.

Bride's Room: We have a bride's room located adjacent to our ladies restroom.

Food tasting: A complimentary food tasting is provided.

Local accommodations:

For your convenience, we recommend Hilton Lisle and Hyatt Lisle for your room block needs. Please contact their representatives for room rates and shuttle service information. Other local hotels also offer room blocks and shuttles.

On-site ceremony:

We have a fully landscaped outdoor site available for your on-site ceremony. The Arbor is elevated, and nestled in a picturesque setting with colorful flowerbeds, mature trees, river, pond and golf course views. The rental fee is **\$1,200**. White garden chairs, set up and tear down fees are included, as well as rehearsal time and weather related indoor relocation (as needed). SBGC requires a **5.30pm** or later start time for the ceremony. Earlier ceremony start times are considered when impacted by sunset in Spring & Fall.

Complimentary golf:

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

Seven Bridges Golf Club Recommends the Following Wedding Professionals:

Exclusive Vendors

Wedding Cake: - DeEttas Bakery, Naperville - 630.548.4078 - www.DeEttasBakery.com

Lighting & Draping Décor: - Elegant Event Lighting, 847.841.3890 - www.eelchicago.com

Recommended Vendors

Photography:

Timothy Whaley & Associates, 630.271.1737 www.twaphoto.com

Essence Photography, Chris Sigl - 847.350.8474 - chris.sigl@essencepv.com

Erik Anderson Photography - Erik - www.erikanderson-photo.com

Hazelton Photography - Caitlin - www.hazeltonphotography.com

DJ:

Tone Productions - Dan Colantone - 815.267.8533 - www.toneproductions.com

Something 2 Dance 2 - Tamara Sims - 847.841.8751 - www.something2dance2.com

Sound Check Entertainment - Mark Samel - 630. 985.7939 www.soundcheckdjs.com

Floral Design:

Walden Floral Design - Denise - 630.353.0570 - www.waldenfloral.com

Shamrock Gardens Florist - Linda - 630.629.4412 - www.shamrockgardenflorist.com

Bella Flora - Lindsay - 630.699.5670 - www.bellaflora.florist

Kio Kreations - Kristen - 630.862.5486 - www.kiokreations.com

Wedding Planner:

Happily Ever After - Amy Harloe - 331.305.4401 - www.HappilyEverAfterByAmy.com

Poppy Productions - Angela Rauen - 630.605.3903 - www.poppyproductionsllc.com

B&W Studio - Blair - 229.560.0633

Ceremony Officiant:

The Wedding Rev - Dave Angle - 847.769.5595 - www.theweddingrev.net

One Fine Day - Rev. Daniel Colantone - 815.267.8533 - www.chicagoofficials.com

Rev. Tom Perrucci - 847.310.0300 - www.chicagoweddingguy.com

Hotel Rooms:

Hilton Lisle, Sales Office - 630.245.7627

Hyatt Lisle, Sales Office - 630.442.6003

