



*Wedding Packages*











Through the years Seven Springs Mountain Resort has grown to become a beautiful, culturally rich resort sprawling across 5,000 acres of stream-lined valleys and stunning elevations. Surrounded by the picturesque vista of the Appalachians, Seven Springs transports you to a mountain getaway unlike any other. As soon as the entrance approaches, the iconic Water Wheel at Seven Springs immediately welcomes you to a piece of the mountain that is engulfed by nature's hospitality.

Seven Springs boasts breathtaking views and unparalleled sights that provide a mountain escape perfect for any wedding. With its ample amenities such as the Trillium Spa, Sporting Clays, and numerous seasonal activities, Seven Springs provides a weekend getaway that is sure to bring lifelong memories to the Newlyweds, as well as their family and friends.

Allow the Seven Springs wedding professionals to create an event as unique as the couple. Let the destination wedding come to you while our wedding team guides you every step of the way. Offering stunning ceremony locations and remarkable reception venues, Seven Springs provides an exceptional wedding experience that can only be found atop the Laurel Highlands at Seven Springs Mountain Resort.





## *Included in All of Our Packages*

Each of our packages include several choice options with the ability to customize to create a tailor fit event.

In addition to each packages offerings, the following are included:

- On Site Wedding Coordinator
- Choice of Reception Venue
- Choice of round or banquet style tables
- Banquet chairs with the option to upgrade to Gold Chiavari Chairs
  - Floor Length Linen and Linen Napkins
  - Tasteful China, Flatware and Silverware
- Food Tasting and Cake Design meeting for up to six guests
  - Service Staff and Banquet Team

Please contact your Special Occasions Coordinator today for more details or to help in selecting the package that is right for you.

# Platinum Package

- One and a half hour of Premium Bar for cocktail reception
- Choice of 2 Display Stations
- Choice of 5 Hors D'oeuvres (Listed on page 7)
- Champagne Toast
- Chef's Amuse-Bouche
- Served Soup
- Served Plated Salad
- Duet or Choice of 4 plated entrées with choice of vegetable and starch (Listed on page 7)
- Custom Designed Wedding cake, cut and served
- Three hour Premium Open Bar following dinner
- 2 Late Night Snacks (Listed on page 7)
- Gold Chiavari Chairs
- Overnight accommodation for the Newlyweds
- Overnight accommodation for 1 year Anniversary
- Wedding Cake recreation for 1 year Anniversary
- Night Cap Bar
- Monogrammed ice luge
- Floral Centerpieces for Guest Tables

## STATIONED HORS D'OEUVRES

- Tuscan Charcuterie Station
- Fruit Martini Glasses
- Crudités Shooters
- Bruschetta Station

## SOUP

- Roasted Tomato
- Wild Mushroom and Garlic
- Lobster Bisque
- Mini Lobster Pot Pie
- Italian Wedding
- Crab Bisque

## SALAD

- George Vermont • Mixed Green, Poached Pears, Tomato, Shaved Onions, Candied Walnuts, Maple Vinaigrette
- Spinach Radicchio • Strawberries, Candied Pecans, Goat Cheese, Raspberry Vinaigrette
- Caesar Salad • Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing
- Field Greens & Belgian Endive • Heirloom Tomatoes, Cucumber, Roasted Pine Nuts, Balsamic Vinaigrette
- Seven Springs Mixed Green • Mixed Greens, Carrots, Cucumber, Tomato, Red Onion, Balsamic Vinaigrette

## ENTRÉE SELECTIONS

- Chicken Oscar • Sautéed Asparagus, Jumbo Lump Crabmeat, Hollandaise Sauce
- Chicken Scallopini Picatta • Sautéed with Capers, Lemon, and White Wine
- Sautéed Atlantic Salmon • Maple Glaze
- Crab Meat Stuffed Shrimp • Lemon Beurre Blanc
- Seared Scallops • Pan Seared with Extra Virgin Olive Oil
- Poached Lobster Tail • Garlic Infused Butter
- Petite Filet Mignon • Wild Mushroom Sauce
- Carved Slow Roasted Prime Rib of Beef • with Au Jus and Horseradish Cream
- Gnocchi • Portobello Mushrooms, Tomato, Extra Virgin Olive Oil, Garlic, Parmesan Cheese
- Porcini Mushrooms Ravioli • Basil Pesto Cream Sauce

\$169.00 per person

All packages require a 75 person minimum. Please account for an additional 6% sales tax and 22% gratuity per person

# Gold Package

- One and a half hour Open Bar cocktail reception
- Choice of 2 Display Stations
- Choice of 4 Hors D'oeuvres (Listed on page 7)
- Champagne Toast
- Served Plated Salad
- Choice of 3 plated entrées with choice of vegetable and starch (Listed on page 7)
- Custom Designed Wedding cake, cut and served
- Three hour Open Bar following dinner
- Gold Chiavari Chairs
- Overnight accommodation for the newlyweds
- Anniversary cake recreation for 1 year anniversary
- Night Cap Bar

## STATIONED HORS D'OEUVRES

- Cheese and Meat Display
- Fruit Martini Glasses
- Crudités Shooters

## SALAD

- Seven Springs Mixed Green** • Mixed Greens, Carrots, Cucumber, Tomato, Red Onion, Balsamic Vinaigrette
- Baby Iceberg Wedge** • Crumbled Bacon, Shaved Onions, Heirloom Tomatoes, Blue Cheese
- Spinach Radicchio** • Strawberries, Candied Pecans, Goat Cheese, Raspberry Vinaigrette
- Caesar Salad** • Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing

## ENTRÉE SELECTIONS

- Pan Seared All Natural Chicken Breast** • White Truffle Balsamic Glaze
- Sautéed Chicken Breast Marsala** • Sautéed with Mushrooms, Marsala Wine, Brown Sauce
- Shrimp Pasta** • with Penne Pasta, Lemon, Spinach, Tomato, Tossed in a White Wine Butter Sauce
- Almond Crusted Atlantic Salmon** • Roasted Apple Butter
- Grilled 14oz. Bone in Ribeye** • Red Wine Demi
- 12 oz. New York Strip Loin** • Matre'D Butter - Shallot, Garlic, Herbs, and Cracked Pepper
- Spinach & Ricotta Ravioli** • Sliced Mozzarella, Heirloom Tomatoes, Garlic, Extra Virgin Olive Oil



\$139.00 per person

All packages require a 75 person minimum. Please account for an additional 6% sales tax and 22% gratuity per person



# Silver Package

- One and a half hour Open Bar cocktail reception
- Choice of 2 Display Stations
- Champagne Toast
- Served Plated Salad
- Choice of 2 plated entrées with choice of vegetable and starch (Listed below)
- Custom Designed Wedding cake, cut and served
- Two hour Open Bar following dinner
- Overnight accommodation for the Newlyweds

## STATIONED HORS D'OEUVRES

- Cheese Board
- Fruit Martini Glasses
- Crudités Shooters

## SALAD

**Seven Springs Mixed Green** • Mixed Greens, Carrots, Cucumber, Tomato, Red Onion, Balsamic Vinaigrette  
**Caesar Salad** • Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing

## ENTRÉE SELECTIONS

- Boursin Chicken** • Sautéed Breast of Chicken with Boursin Crème Sauce
- Baked Stuffed Chicken Florentine** • Stuffed with Spinach & Cheese in a White Wine Sauce
- Grilled 8oz Flat Iron Steak** • Roasted Shallot Demi Glace
- Marinated Grilled Pork Medallions** • Whole Grain Mustard Demi Glace
- Roasted Salmon** • Citrus Butter Sauce
- Campanelle Primavera** • Mixed Vegetables, Fresh Tomato, Garlic, Extra Virgin Olive Oil



\$99.00 per person

All packages require a 75 person minimum. Please account for an additional 6% sales tax and 22% gratuity per person

# *Butter Passed Hors D'oeuvres*

## SERVED HOT

Scallops Wrapped in Bacon  
Tempura Shrimp  
Miniature Maryland Style Crab Cakes  
Mini Chicken Wellington  
Braised Pork Belly  
Raspberry and Brie Phyllo (V)

Duck Confit  
Pork Pot Stickers  
Sesame Chicken Breast Skewers  
Artichoke Hearts Wrapped in Bacon  
Mini Vegetable Egg Rolls (V)  
Portobello Aranchini

## SERVED CHILLED

Blackened Scallop Canapes  
Smoked Salmon Canapes with Capers  
Prosciutto with Melon  
Pickled Truffle Scented Deviled Eggs  
Ahi Tuna Tartare with Seaweed Salad  
and Soy Glaze Reduction

Cajun Beef Tenderloin  
Shrimp Cocktail Shooters  
Buffalo Mozzarella & Heirloom Tomato Skewer  
Beef Tartare  
Colossal Crab Hoelzel on a Savory Crisp

## *Entrée Accompaniments*

### STARCH

Twice Baked Potato  
Potato Au Gratin  
Wild Rice Pilaf  
Roasted Fingerlings  
Yukon Gold Mashed Potatoes  
Parmesan Herb Mashed Potatoes

### VEGETABLE

Cauliflower Gratin  
Green Bean Almandine  
Grilled Asparagus  
Glazed Tricolor Baby Carrot  
Broccoli Oil and Garlic  
Broccolini

## *Enhancements*

**Late Night Snacks** - \$4.00 per person per snack

Slices of Pepperoni or Cheese Pizza  
Macaroni & Cheese Bites  
Soft Pretzel and Beer Cheese Dip  
Tomato Soup & Grilled Cheese Shooters

Mini Donuts & Chocolate Milk  
Nachos and Cheese Dip  
Cheese Quesadillas

**Monogrammed Ice Sculpture or Ice Luge** - \$450.00

**Ceremony Champagne Toast** - \$5.00 per person

**Carving Station** (Chef Attendant Fee additional \$75/50 guests)

**Baron of Beef** • Silver Dollar Rolls, Dijon Mustard, Mayonnaise, Creamy Horseradish, Au Jus - Serves 150 - \$600

**New York Strip Loin** • Red Wine Demi, French Baguette - Serves 35 - \$300

**Beef Tenderloin** • Brandy Sauce, Silver Dollars Rolls - Serves 15 - \$350

**Prime Rib** • 3 Mustards, Creamy Horseradish, Au Jus, Silver Dollars Rolls - Serves - 35 - \$300

**Corned Beef Brisket** • Sauerkraut, Swiss Cheese, Mayonnaise, Silver Dollar Rolls - Serves 25 - \$175

**Turkey Breast** • Mayonnaise, Silver Dollar Rolls - Serves 12 - \$ 95



# Mid Day I Do

Package Includes • Soda, Tea, Coffee, 4 Hours of Open Bar, Mimosa Toast and Custom Designed Wedding Cake. Also includes 1 night wedding accommodation for the Newlyweds.

## HOMEMADE PASTRIES

- Assorted Muffins, Fresh Baked Donuts, Assorted Danish, Croissants, Sticky Buns, Bagels with Cream Cheese Spreads, and a Variety of Breads for Toasting
- Homemade Flavored Butter, Butter, Margarine, Marmalade, Fruit Preserves
- Assortment of Breakfast Cereals with Seasonal Berries and Whole Bananas
  - Sliced Fresh Seasonal Fruit Display and Assorted Yogurts

## SALAD - Choice of 3

- **Chicken Salad** • Gravlax with Dill Mustard Sauce
- **Frisee and Endive Salad** • Seared Duck Breast and Honey Mustard Dressing
  - **Sicilian Salad** • Roasted Tomatoes with a Lime Dressing
    - **Sliced Fresh Mozzarella** • Basil and Tomatoes
  - **Cheese Selection** • Bread Sticks and Premium Crackers

## BRUNCH ENTRÉES

- **Country Scrambled Eggs, Omelets and Eggs made to order**
- **Raisin Bread French Toast** • Maple Syrup & Maple Butter
  - **Cheese Blintzes** • Sour Cream and Hot Fruit Topping
    - **Crisp Bacon and Country Link Sausage**
    - **Home Style Potatoes and Hash Browns**
  - **Herb Crusted Salmon Filet** • on Fried Brown Rice
    - **Lamb Loin** • Rosemary Fig Glaze
- **Fresh Lobster Ravioli** • American Sauce and Parsley Lemon Crumbs
  - **Gratin Potatoes and Fresh Market Vegetables**

## BEVERAGES & CHILLED JUICES

Orange, Grapefruit, Cranberry, Tomato, Pineapple, & Apple Juices, as well as Coffee, Decaf, Hot Tea and Milk



\$102.00 per person

All packages require a 75 person minimum. Please account for an additional 6% sales tax and 22% gratuity per person

# Moon Lit I Do

Package Includes • Hors d' Oeuvres, Soda, Tea, Coffee, 4 Hours of Open Bar, Champagne Toast and Custom Designed Wedding Cake. Also includes 1 night wedding accommodation for the Newlyweds.

## CHOICE OF 4 PASSED HORS D'OEUVRES

Mini Chicken Wellington  
Cajun Beef Tenderloin  
Mini Maryland Style Crab Cakes  
Asparagus Wrapped in Prosciutto  
Tempura Battered Shrimp  
Crab & Endive

Raspberry & Brie Phyllo  
Bacon Wrapped Artichoke Hearts  
Risotto Croquets  
Parmesan Artichoke Hearts  
Bacon Wrapped Scallops

## SALAD STATION

Composed Caesar Salad & choice of Mixed Green Salad, Greek Salad, or Spinach Radicchio Salad

## CHOICE OF 2 STATIONS

### SEAFOOD STATION

Shrimp Cocktail on Ice  
Seared Ahi Tuna  
Salmon Canapes with Capers  
Raw Bar

### PASTA STATION

(Chef attendant Fee additional \$75/75 people)  
Shrimp, Chicken, and Meatballs  
Grilled Vegetables  
Angel Hair, Cheese Tortellini, and Penne Pasta  
Garlic & Oil, Marinara, and Alfredo Sauces

### SOUTH OF THE BORDER STATION

Fajita Bar • Flank Steak, Grilled Chicken &  
Flour Tortillas  
Nachos • Ground Beef, Cheese Sauce  
Shredded Cheese, Fresh Salsa, Sour Cream, Guacamole,  
Grilled Onions & Peppers, Olives, Jalapenos

### ASIAN FUSION STATION

Mini Vegetable Spring Rolls  
General Tso's Mini Bites  
Pork Pot Stickers  
Sushi: Spicy Crab Roll, Crunchy Tuna Roll, Vegetable Roll

### PITTSBURGH STATION

Mini Pierogi Bar • Shredded Cheddar Cheese, Sour Cream, Scallions,  
Bacon, Sautéed Onions  
Italian Sausage & Kielbasa Sliders • Peppers and Onions  
Pittsburgh Style Sandwich Bar • Your choice of Turkey, Pastrami, Corned  
Beef, or Chipped Ham • Coleslaw & French Fries

### FAST FOOD STATION

Cheeseburger Sliders  
French Fry Bar • Cheese Sauce, Gravy, Ketchup, Mustard, Sour Cream,  
Bacon, Ranch  
Mini Chicken Sandwich Bar

(Action stations will require a chef attendant. The chef attendant fee is an additional \$75/50 people)



\$109.00 per person

All packages require a 75 person minimum. Please account for an additional 6% sales tax and 22% gratuity per person





