



CEREMONY ON SITE

Seven Springs Golf and Country Club offers you the perfect setting for your Wedding Ceremony or Vow Renewal performed at one of our two on site locations.

Seven Springs Wedding Ceremony Package - \$700.00

Aisle of Rose Petals for Processional

Decorated Wedding Arch

Theatre Style Seating with Chairs

8 Shephard Hooks with Hanging White Kissing Balls for Aisle Way

Coordinator to Facilitate the Rehearsal and Orchestrate the Wedding

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.

PLATINUM PACKAGE

\$128.00 per Person Inclusive

5 Hour Reception, Bar Closes One Hour Prior to End of Event

Champagne Toast

4 Hour Open Bar

Tableside Wine Service During Dinner

Unlimited Call Brand Cocktails, Imported and Domestic Beer, House Wine and Assorted Soft Drinks

Reception Selection

Choice of 4 Butler Passed Hors d'Oeuvres

Imported and Domestic Cheese and Seasonal Fruit Display

Salad (Choose one)

House

Caesar

Arugula and Strawberry

Caprese

Plated Entrees (Choice of Two – Excluding Surf and Turf Duet)

- | | |
|--|---|
| ❖ <u>Chilean Sea Bass</u>
With Limoncello Beurre Blanc | ❖ <u>8oz Swordfish or Red Snapper</u>
White Zinfandel Chive Butter |
| ❖ <u>Chicken Oscar</u>
Sautéed Chicken Breast, Lump
Crab Meat, Steamed Asparagus
and Rich Hollandaise | ❖ <u>Braised Short Ribs</u>
With Wild Mushrooms, Goat
Cheese and Crispy Onions |
| ❖ <u>Surf and Turf Duet</u>
5oz Filet Mignon Paired with Two
Jumbo Crab Stuffed Shrimp | ❖ <u>8oz New York Strip</u>
Beautifully Aged Black Angus with
Mushroom Bruschetta |

Accompaniments (Choice of Two)

- | | |
|--|-----------------------------|
| ❖ Chef's Vegetable Medley | ❖ Garlic Mashed Potatoes |
| ❖ Whipped New Potatoes | ❖ Wild Rice |
| ❖ Orange Ginger Glazed Carrots | ❖ Herbed Orzo |
| ❖ Roasted Asparagus and Red
Peppers | ❖ Rosemary Roasted Potatoes |

*Prices are subject to change without notice.

GOLD PACKAGE

\$108.00 per Person Inclusive

5 Hour Reception, Bar Closes One Hour Prior to End of Event

Champagne Toast

4 Hour Open Bar

Unlimited House Brand Cocktails, Imported and Domestic Beer, House Wine and Assorted Soft Drinks

Reception Selection

Choice of 4 Butler Passed Hors d'Oeuvres

Imported and Domestic Cheese and Seasonal Fruit Display

Salad (Choose one)

House

Caesar

Caprese

Plated Entrees (Choice of Two)

- ❖ 8oz New York Strip
Beautifully Aged Black Angus with
Mushroom Bruschetta
- ❖ 8oz Swordfish
White Zinfandel Chive Butter
- ❖ Seared Salmon
Choice of Champagne Dill,
Smoked Tomato Hollandaise, or
Honey Bourbon Sauce
- ❖ Caprese Stuffed Pork Tenderloin
Roasted Peppers, Spinach,
Mozzarella, Toasted Pine Nuts and
Tomato Wine Demi-Glace
- ❖ Sautéed Chicken
Choice of Marsala, Piccata,
Chambord (Raspberry) or Hunter
Style
- ❖ 8oz Prime Rib
Served Medium/Medium Rare with
Au Jus on the Side

Accompaniments (Choice of Two)

- ❖ Chef's Vegetable Medley
- ❖ Whipped New Potatoes
- ❖ Grilled Asparagus and Red Peppers
- ❖ Garlic Mashed Potatoes
- ❖ Wild Rice Pilaf
- ❖ Herbed Orzo
- ❖ Rosemary Roasted Potatoes

*Prices are subject to change without notice.

SILVER PACKAGE

\$98.00 per Person Inclusive

4 Hour Reception, Bar Closes One Hour Prior to End of Event

Champagne Toast

3 Hour Open Bar

Unlimited House Brand Cocktails, Domestic Beer, House Wine and Assorted Soft Drinks

Reception Selection

Choice of 3 Butler Passed Hors d'Oeuvres

Imported and Domestic Cheese and Seasonal Fruit Display

Salad (Choose one)

House

Caesar

Plated Entrees (Choice of Two)

- | | |
|--|--|
| ❖ <u>Sliced Sirloin</u>
Certified Black Angus with Wild
Mushroom Merlot Demi-Glace | ❖ <u>Herb Roasted Pork Loin</u>
Served with Mushroom and Tomato
Demi-Glace |
| ❖ <u>Seared Salmon</u>
With Choice of Champagne Dill or
Bourbon Glaze | ❖ <u>Sautéed Chicken</u>
Choice of Marsala, Piccata or
Roasted Red Pepper Cream |
| ❖ <u>Seven Springs Chicken</u>
Sautéed Chicken Breast, Artichoke
Hearts, Sundried Tomatoes, Fresh
Basil and Chardonnay Cream
Sauce | ❖ <u>Beef Short Ribs</u>
Tender Braised Short Ribs with Rich
Tomato Merlot Demi-Glace and
Crispy Shallots |

Accompaniments (Choice of Two)

- | | |
|---------------------------|--------------------------|
| ❖ Chef's Vegetable Medley | ❖ Garlic Mashed Potatoes |
| ❖ Whipped New Potatoes | ❖ Wild Rice Pilaf |
| ❖ Steamed Asparagus | ❖ Herbed Orzo |

*Prices are subject to change without notice.



BREAKFAST SELECTIONS

MINIMUM 50 PEOPLE

Continental Breakfast- \$12++ per person

Fresh Baked Pastries and Assorted Mini Muffins
Sliced Seasonal Fruit
Bagels and Cream Cheese
Fresh Brewed Coffee, Orange Juice, and Iced Tea

Traditional Breakfast Buffet- \$18++ per person

Chef Attended Omelet Station

Ham/Cheese/Onions/Mushrooms/Peppers/Tomatoes/Spinach

Scrambled Eggs
Bacon and Sausage Links
Breakfast Potatoes
Bagels and Cream Cheese
Fresh Sliced Fruit and Assorted Danish
Fresh Brewed Coffee, Orange Juice, and Iced Tea

CHEF ATTENDED FEE \$50.00

The Grand Breakfast Buffet - \$25++ per person

Chef Attended Omelet Station

Ham/Cheese/Onions/Mushrooms/Peppers/Tomatoes/Spinach

Carved Applewood Smoked Ham
Buttermilk Pancakes OR French Toast
Biscuits and Sausage Gravy
Smoked Bacon and Sausage Links
Breakfast Potatoes
Eggs Benedict
Bagels and Cream Cheese
Fresh Sliced Fruit
Assorted Danish and Mini Muffins
Fresh Brewed Coffee, Orange Juice, and Iced tea

CHEF ATTENDED FEE \$50.00

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.

PLATED LUNCH & DINNER SELECTIONS OPTION 1

\$24.95++

All Entrees are Served with a House Salad or Caesar Salad, Dinner Rolls, Butter, Coffee, Tea and Iced Tea

Chicken Caprese

Pan Seared Chicken Breast Topped with Fresh Mozzarella Cheese, Tomato Bruschetta and Balsamic Glaze

Chicken Marsala

Grilled Chicken Breast, Fresh Tomatoes, Mushrooms and Herbs in a Madeira Wine Sauce

Herb Crusted Pork Loin

Slow Roasted Pork Loin Sliced Thin with Tomato and Red Wine Demi-Glace

Black Angus Roasted Sirloin

Sliced, Slow-Roasted Aged Sirloin and Mushroom Merlot Reduction Served Medium Rare (Unless Otherwise Specified)

Pan Seared Salmon

North Atlantic Salmon Topped with Honey Bourbon Glaze

Flank Steak

Sliced Flank Steak with Chimichurri

Pasta Primavera

Angel Hair Pasta with Mushrooms, Julienne Vegetables and Fresh Tomato Sauce

ACCOMPANIMENTS

Choose Two

- | | |
|-------------------------------------|-----------------------------|
| ❖ Chef's Vegetable Medley | ❖ Whipped New Potatoes |
| ❖ Orange Ginger Glazed Baby Carrots | ❖ Herbed Orzo |
| ❖ Buttered Broccoli | ❖ Rosemary Roasted Potatoes |

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.



PLATED LUNCH & DINNER SELECTIONS OPTION 2

\$29.95++

All Entrees are Served with House Salad or Caesar Salad, Dinner Rolls, Butter, Coffee, Hot and Iced Tea.

Seven Springs Chicken

Pan Seared Chicken Breast, Artichoke Hearts, Sundried Tomatoes, Fresh Basil and Chardonnay Cream Sauce

Chicken Oscar

Sauteed Chicken Breast, Lump Crab Meat, Steamed Asparagus and Rich Hollandaise

Braised Short Ribs

Rich Merlot Demi-Glace

6 oz Filet Mignon

Wild Mushroom Bruschetta and Bordelaise Sauce

8 oz New York Strip

Herb Compound Butter

Grilled Pork Chop

Fire Roasted Apples

8oz Swordfish or Red Snapper

White Zinfandel Chive Butter

ACCOMPANIMENTS

Choose two

- | | |
|-----------------------------------|-----------------------------|
| ❖ Chef's Vegetable Medley | ❖ Whipped New Potatoes |
| ❖ Green Beans with Shallot Butter | ❖ Rosemary Roasted Potatoes |
| ❖ Julienne Squash Medley | ❖ Rice Pilaf |

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.



A "TOUR OF ITALY"

Minimum **50** People
\$24.95++ per Person

**PLATED THREE CHEESE LASAGNA ACCOMPANIED BY
CHIVALINI SAUSAGE AND TWO HOMEMADE MEATBALLS.
FINISHED WITH FRESH BASIL AND SHAVED PARMESAN.**

Choice of Salad

Caprese Salad

Vine Ripe Tomatoes, Fresh Basil, Buffalo Mozzarella, Cracked Pepper, Extra Virgin Olive Oil,
Balsamic Reduction

Traditional House or Caesar Salad

Desserts

Chocolate Dipped Cannolis and Assorted Cookies

Included

Garlic Bread Sticks

Drinks

Coffee, Hot and Iced Tea

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.



CHEF ATTENDED

ADD-ON MEAL ENHANCEMENTS

CARVING STATION

MINIMUM **50** PEOPLE

New York Strip Steak \$8.5++ per Person

Tenderloin of Beef \$15.5++ per Person

Honey Glazed Ham \$7++ per Person

Roast Turkey Breast \$7++ per Person

Herb Crusted Pork Loin \$7.5++ per Person

\$50.00++ Chef Carving Fee

Accompanied with Fresh Baked Rolls and Designated Condiments

Chef's Pasta Station - \$10++ per person

Choice of Penne Rigate or Bowtie Pasta

Marinara and Alfredo Sauces

Fresh Vegetables

Add Chicken \$5++ per Person

Add Meatballs \$5++ per Person

Add Sausage \$4++ per Person

Add Shrimp \$8++ per Person

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.

LUNCH & DINNER BUFFET OPTION 1

\$26.95++ MINIMUM 50 PEOPLE

Choice of House or Caesar Salad Bowl with Dinner Rolls and Butter, Coffee, Tea and Iced Tea

Main (Choose Two)

Chicken Marsala

Grilled Chicken Breast, Fresh Tomatoes, Mushrooms and Herbs in a Madeira Wine Sauce

Chicken Piccata

Lemon Caper Butter

Sliced Sirloin with Mushroom Tomato Glace

Sliced, Slow-Roasted Aged Sirloin and Mushroom Merlot Reduction Served Medium Rare (Unless Otherwise Specified)

Grilled Flank Steak with Chimichurri Sauce

Fresh Herbs

Herb Roasted Pork Loin

Slow Roasted Pork Loin Sliced Thin with Tomato and Red Wine Demi-Glace

Grilled Ham Steak with Black Cherry Sauce

Parmesan Crusted Cod

Lemon Butter

Vegetarian Options

Pasta Primavera

Grilled Vegetables and Jasmine Rice

ACCOMPANIMENTS (CHOOSE TWO)

- ❖ Buttered Broccoli
- ❖ Chef's Vegetable Medley
- ❖ Red Skinned Mashed Potatoes

- ❖ Rosemary Roasted Potatoes
- ❖ Herbed Orzo
- ❖ Glazed Carrots

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.

LUNCH & DINNER BUFFET OPTION 2

\$32.95++ MINIMUM 50 PEOPLE

Choice of House or Caesar Salad Bowl with Dinner Rolls and Butter, Coffee, Tea and Iced Tea

Main (Choose Two)

Hunter Style Chicken

Grilled Chicken Breast, Fresh Tomatoes, Mushrooms and Herbs in a Madeira Wine Sauce

Seven Springs Chicken

Pan Seared Chicken Breast, Artichoke Hearts, Sundried Tomatoes, Fresh Basil and Chardonnay Cream Sauce

Beef Short Ribs

Braised Short Ribs with a Rich Merlot Demi-Glace

Pot Roast

Roasted Vegetables and Red Wine Demi-Glace

Pork Medallions

Creamy Peppercorn Sauce

Pan Seared Salmon

North Atlantic Salmon topped with Honey Bourbon Glaze

Shrimp Scampi over Penne

Garlic White Wine Sauce

Vegetarian Options

Beyond Lasagna

Vegetable Wellington

Pan Roasted Vegetables Wrapped in Puff Pastry and Baked till Golden Brown

ACCOMPANIMENTS (CHOOSE TWO)

- | | |
|---------------------------|-------------------------------|
| ❖ Buttered Broccoli | ❖ Herbed Orzo |
| ❖ Chef's Vegetable Medley | ❖ Rosemary Roasted Potatoes |
| ❖ Glazed Carrots | ❖ Red Skinned Mashed Potatoes |

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.



DECADENT DESSERT SELECTIONS

Cakes - \$6++ per Person

Berry Mascarpone Cake
New York Style Cheesecake
Ultimate Chocolate Cake

Pies - \$6++ per person

Key Lime
Apple
Pumpkin

Ice Cream Sundae Bar - \$8++ per person

Choice of Vanilla or Chocolate Ice Cream
Served with Hot Fudge, Cherries, Walnuts, Whipped Cream, Caramel and Sprinkles

Candy Indulgence - \$6++ per person

Assorted Candy Selection

Chocolate Fondue Station - \$8++ per person

Warm Belgian Chocolate Served with Strawberries, Pineapple, Marshmallows, Pound Cake and Pretzels

Cookies and Brownies – \$3++ per person

Choice of Chocolate Chip or Peanut Butter Cookies and Chocolate Brownies

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.

BAR SELECTIONS

House Liquors

- ❖ Smirnoff Vodka
- ❖ Beefeater Gin
- ❖ Bacardi Rum
- ❖ Captain Morgan Rum
- ❖ Malibu Coconut Rum
- ❖ Jose Cuervo Tequila
- ❖ Seagram's 7 Whiskey
- ❖ Southern Comfort
- ❖ Kahlua Liquor
- ❖ Peach Schnapps
- ❖ Triple Sec
- ❖ House Wines
- ❖ Domestic Beer
- ❖ Champagne
- ❖ Soda

2 Hours: \$17++ per Person

4 Hours: \$25++ per Person

Call Liquors

- ❖ Kettle One Vodka
- ❖ Tito's Vodka
- ❖ Tanqueray Gin
- ❖ Bacardi Rum
- ❖ Captain Morgan Rum
- ❖ Malibu Coconut Rum
- ❖ Jose Cuervo Tequila
- ❖ Dewar's Scotch
- ❖ Jack Daniels
- ❖ Old Forster 100
- ❖ Peach Schnapps
- ❖ Kahlua Liquor
- ❖ Bailey's Irish Crème
- ❖ House Wines
- ❖ Specialty Wines
- ❖ Domestic Beer
- ❖ Imported Beer
- ❖ Champagne
- ❖ Soda

2 Hours: \$19++ per Person

4 Hours: \$28++ per Person

Premium Liquors

- ❖ Grey Goose Vodka
- ❖ Bacardi Rum
- ❖ Captain Morgan Rum
- ❖ Malibu Coconut Rum
- ❖ Bulleit Bourbon
- ❖ Crown Royal Whiskey
- ❖ Johnny Walker Black
- ❖ Hendricks Gin
- ❖ Courvoisier
- ❖ Chambord Cointreau
- ❖ Grand Marnier
- ❖ Amaretto Disaronno
- ❖ Kahlua Liquor
- ❖ Bailey's Irish Crème
- ❖ Peach Schnapps
- ❖ House Wines
- ❖ Specialty Wines
- ❖ Domestic Beer
- ❖ Imported Beer
- ❖ Champagne
- ❖ Soda

2 Hours: \$31++ per Person

4 Hours: \$35++ per Person

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.



LUNCH WRAP BUFFET

MINIMUM **50** PEOPLE

\$18++ Per Person

(Choice of Three Wraps)

Roast Beef

Caramelized Onion, Provolone, Garlic Aioli, Spring Mix and Diced Tomatoes

Turkey and Brie

Roasted Turkey, Brie Cheese, Whole Grain Mustard Aioli, Cranberries, Spring Mix and Diced Tomatoes

Chunky Chicken Salad

Bacon, Swiss, Chicken Salad, Spring Mix and Diced Tomatoes

Black Forest Ham

Imported Swiss, Roasted Tomato Aioli, Spring Mix, Onions and Diced Tomatoes

The Italian

Ham, Pepperoni, Salami, Provolone, Roasted Peppers, Spring Mix, Onions, Roasted Tomato Aioli

Sides

Choose two

- | | |
|-----------------------------|-----------------------------------|
| ❖ House Salad Bowl | ❖ Bourbon Brown Sugar Baked Beans |
| ❖ Redskin Dill Potato Salad | ❖ House Ranch Chips |
| ❖ Creamy Coleslaw | ❖ Pasta Salad |

Includes:

Coffee and Iced Tea

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.



SEVEN SPRINGS DELI BUFFET

MINIMUM 50 PEOPLE

\$18++ Per Person

House Salad Bowl with Choice of Two Dressings
Condiments Tray with Lettuce, Tomatoes, Onions and Pickles
Three Assorted Breads
Sliced Black Forrest Ham, Roasted Turkey Breast and Genoa Salami
Choice of Cole Slaw or Pasta Salad
Fresh Baked Cookies
Coffee and Iced Tea

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.

A FUN AFFAIR

Served with Lemonade and Fruit Punch

BUFFET (Choose Two Items) - \$19.95++ per Person

BUFFET (Choose Three Items) - \$21.95++ per Person

Mini Black Angus Burger Sliders

With Pickle Chips and American Cheese on a Mini Brioche Roll and Proper Condiments

Grilled Chicken and Cheese Quesadillas

Grilled Chicken Breast, Cheddar Cheese, Stuffed in a Flour Tortilla, Served with Chipotle Sour Cream and Fire Roasted Salsa

Miniature Corn Dogs

All Beef Mini Corn Dog

Pepperoni and Cheese Pizza Triangles

Thin Crust Pizza Topped with Sliced Pepperoni and Mozzarella or Plain Cheese Pizza

Crispy Chicken Tenders

Crispy White Meat Chicken Tenders Served with Honey Mustard, BBQ Sauce, or Ranch Dressing

Sides

Choose Two

- ❖ Macaroni and Cheese
- ❖ Kettle Chips
- ❖ Crispy French Fries

- ❖ Fresh Fruit
- ❖ Tater Tots
- ❖ Cole Slaw

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.

AMAZING CULINARY DISPLAYS

Serves 50 people

❖ Imported and Domestic Cheese and Seasonal Fresh Fruit Display	\$300
❖ Harvest Crudites with Fresh Vegetables, Hummus, Ranch and Pita Chips	\$200
❖ Chef's Palm Tree Shrimp Display	\$400
❖ Chef's Assorted Flatbread	\$200
❖ Spinach and Artichoke Dip with Crispy Tortilla Chips	\$175
❖ Charcuterie Board with Cured Meats, Imported Cheese, Sliced Breads and Oils, Olives, Grapes and Nuts.....	\$350

HORS D'OEUVRES

*Per 100 pieces
available butler passed or stationary*

❖ Fresh Mozzarella and Tomato Skewers with Pesto Aioli	\$200
❖ Shrimp and Lemongrass Wontons	\$200
❖ Sesame Chicken with Thai Chili Sauce	\$220
❖ Cocktail Meatballs (Italian, Swedish, or BBQ)	\$175
❖ Coconut Shrimp with Orange Horseradish	\$300
❖ Spanakopita (Spinach & Feta).....	\$175
❖ Beef and Mushroom Teriyaki Kabobs.....	\$250
❖ Fried Mac-N-Cheese Lollipops.....	\$250
❖ Boneless Chicken Wings with Blue Cheese and Celery.	\$175
❖ Bacon Wrapped Scallops with Honey Soy Sauce	\$285
❖ Italian Sausage and Cheese Stuffed Mushrooms.....	\$250
❖ Chicken Lemongrass Pot Stickers with Sweet Chili Dipping Sauce	\$200

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.

HOLIDAY MENU

\$24.95++

SALAD COURSE (CHOOSE ONE)

Classic Caesar

House

ENTREES (CHOOSE TWO)

❖ Applewood Smoked Ham with Bordeaux
Cherry Glaze

❖ Roast Turkey Breast with Sage Gravy

❖ Holiday Pot Roast with Roasted
Vegetables and Red Wine Demi-Glace

❖ Java Rubbed Sliced Pork Loin with
Buttery Apples

ACCOMPANIMENTS (CHOOSE TWO)

❖ Whipped Yukon Gold Potatoes and
Chives

❖ Roasted Rosemary Potatoes

❖ Cornbread Stuffing

❖ Wild Rice Pilaf

❖ Honey Glazed Baby Carrots

❖ Chef's Vegetable Medley

DESSERTS (CHOOSE ONE)

❖ Warm Apple Crisp Served with Whipped Cream

❖ Cherry Cobbler Crumble with Whipped Cream

❖ Southern Pecan or Pumpkin Pie Served with Whipped Cream

INCLUDES

Coffee and Hot and Iced Tea

Red and Green Napkins

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.



GOLF TOURNAMENT

All American Buffet - \$17.95++ per Person

Hamburgers with All Condiments
Pasta Salad and Coleslaw
Cookies

BBQ Chicken Buffet - \$18.95++ per person

Breasts, Thighs, Wings and Legs
Baked Beans and Seasoned Corn
Tossed Salad, Rolls and Butter

Pulled Pork Buffet - \$16.95++ per person

Slow Roasted Pulled Pork
Baked Beans and Potato Salad
Tossed Salad, Rolls and Butter

Sandwich Shop Buffet - \$16.95++ per person

Danish Ham, Oven Roasted Turkey, Genoa Salami, Assorted Cheese
Kosher Pickle Spears, Red Onion Rings, Sliced Tomatoes, Crisp Lettuce, Assorted Bread

Choose Two:

Pasta Salad, Potato Salad, Coleslaw, Kettle Chips

Boxed Lunch - \$14.95++ per person

Deli Turkey and Swiss Served on Brioche Roll with Lettuce and Tomato
Chips, Apple, Cookie
Packets of Condiments

All Options Served with Iced Tea and Lemonade

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.

RENTAL ITEMS

Sunset Dining Room.....	\$250 per function, \$300 per additional hour
Palm Room.....	\$250 per function, \$250 per additional hour
President's Room.....	\$150 per function, \$50 per additional hour
Dance Floor (9' x 12')	\$300 set up
Microphone and Podium.....	\$30
Screen.....	\$40
AV Projector.....	\$40
Riser (4x6')	\$100
Square Mirrors.....	\$2
Small Hurricane Lamps.....	\$3
Hurricane Globe Centerpieces.....	\$40
PhotoFrame.....	\$25
Chair Covers.....	\$5
Cake Cutting (Per Person).....	\$2

All prices listed do not include applicable sales tax and service fee. Prices are subject to change without notice.