

# Why Choose YOUR Wedding at Seven Springs?

Full Service Facilities for Weddings, Rehearsal Dinners, Bachorlette Parties at the Receptional Hall, Winery, or Vineyards Depending on Your Needs Accommodating 50 - 300 Inside and Out Complete On-Site Culinary Services Event Coordinator to Help Plan Your Special Day

Tasting for up to Six People to Make Your Menu Choices

State of the Art Sound System and a Flat Screen TV for Showing Photos During Reception

Complete Setup and Cleanup is Included by Our Event Staff

Officiating and Shuttle Service Available Custom Fireworks Display Upon Request















What People Are Saying About Seven Spirngs Winery

We had our wedding / reception here along with our rehearsal dinner and absolutely had the BEST experience. The owner was so laid back and very helpful so no extra stress was added on the big day. Not to mention how beautiful it was! We could not have asked for a better location and experience for our wedding events.

Melissa Cochran

We had our wedding welcome party at Seven Springs. The wine is great! The property is beautiful! And the staff and owner Mike are great to work with! I highly recommend this winery and we plan to go back often. We even took our wedding photos on the property!

Jessica Tietjen







#### Congratulations and best wishes!

Dear Bride and Groom,

Congratulations on your engagement! The time ahead is filled with the excitement of planning your wedding. Seven Springs Winery wants to ensure that your memorable day is in the hands of professional and caring coordinators. Our location is not only beautiful but also convenient. Seven Springs Winery and Vineyards sits upon 160 breathtaking acres making a wonderful place for your celebration. The winery is less than a 10 minute drive from Camdenton and Osage Beach. Our facility also has a magnificent covered porch and a large patio area ideal for enjoying a glass of wine and admiring the beautiful view.

Seven Springs Winery provides an event coordinator who works with you closely in order to ensure your needs are met. Our facility holds up to 300 people. At night, the patio area lights up providing a remarkable, intimate atmosphere. In addition, our executive chef prepares a distinctive and delicious banquet menu with items ranging from hors d'oeuvres to gourmet styled meals. These meals can be customized to fit one's dietary, cultural or personal preferences as needed.

We would like to invite you to come see what makes us different. Please feel free to call ahead to schedule a meeting with our event coordinator. We look forward to the pleasure of hosting your special day at Seven Springs Winery.

Sincerely,

Seven Springs Winery 515 Winery Hills Estates Linn Creek, Missouri 65052 Mailing address: P.O. Box 7, Osage Beach, Mo. 65065 573-317-0100 (winery)

www.sevenspringswinery.com Info@sevenspringswinery.com

www.lotowa.com

## Why choose Seven Springs Winery?

Seven Springs Winery is a full service facility. We can supply or recommend all of the extras you need for your wedding to be a success. This venue provides a bridal/event coordinator. Tasting for as many as six people to help you plan your menu choices and view your presentation to ensure the best meal for your wedding.

We do not require a cleaning deposit; we provide a cleaning service for you. We also want you and your wedding party to be safe on your wedding night, which is why we include our shuttle service for Saturday and Sunday weddings for the bridal party to be escorted to your hotel for no additional cost.

Lastly, many of the Lake's finest vendors offer discounts to Seven Spring's couples simply for getting married with us.



### Services

- Event coordinator to help you plan your special day; including referrals for everything from florist to local hotels and transportation.
- Tasting for as many as six people to help you make your menu choices and view your presentation to ensure the best meal for your wedding.
- Banquet chairs and tables complete with china, glassware, and silverware. (Classic white or black linens are included.)
- State of the Art Sound system for speeches, background music, and a flat screen television for showing pictures on DVDs during your reception.
- Complete setup and cleanup is included by our event staff.
- Our event coordinator will be present on your day to ensure everything runs according to your wishes...it is your special day after all!

Seven Springs Winery schedules events every day of the week. We also offer flexible setup times for your event. Food and beverage banquet service is for four hours up to 11:00pm. Additional hours may be purchased for the flat fee of \$250.00 per hour after 11:00pm. Guests receive a complimentary half-hour to gather belongings and clear out the facility after the event. Complimentary non-alcoholic beverages are made available to guests during this half-hour.

A \$500.00 non-refundable deposit is required to reserve your date. There is a non-refundable 50% payment on catering 30 days prior to your event and payment in full on reservation TWO weeks before the wedding.

## Ceremony Gazebo Rental Rates

(The Gazebo is located in the vineyard, with alternate parking located across from the gazebo.)

Flat Rate--\$500.00





## Reception Area Rental

Monday-Thursday reception area--\$800.00 / Winery
Friday (Every wedding event)--\$1,200.00 / Winery
Saturday (Every wedding event)--\$1,800.00 / Winery
Sunday (Every wedding event)--\$1,200.00 / Winery
New Reception Hall (Every wedding event)—\$2,200.00 / Reception Hall
Weddings with 200 or more guests \$2500.00 / Reception Hall
Holiday Weekend (Every wedding event)---\$2,800.00 / Reception Hall

Rental Price gives you use of the Reception Hall until 11:00 PM

Additional hours may be purchased

The Reception center will be available to you from Friday through Sunday morning.



## **Hors D'oeuvres**

Appetizers are served buffet style. Passed hors d'oeuvres are an additional \$50.00 per tray.

(\$150.00 per tray, quantity listed. Half Trays for \$85.00)

Add dipping oil w/ crustinis, \$55.00 (Qty. 100)

**Crab Rangoon** ~ Succulent morsels of crabmeat blended with cream cheese. (Qty. 100)

**Meatballs** ~ **Your** style choices: barbeque or Swedish (Qty. 150)

**Toasted ravioli** ~ Filled with beef & herbs, accompanied by marinara sauce (Qty. 150) **Bruschetta 3 way**~ (Your choice)

Bruschetta Pomodora, Mediterranean bruschetta, Shrimp bruschetta (Qty: 150)

Pomodora- Parmesan, tomato & basil topping.

Mediterranean- Parmesan, black olive, cucumber.

Shrimp- Parmesan, shrimp & tomato.

**Veggie and dip tray**~ (Qty: 150 carrots, 150 broccolis, 75 cherry tomatoes, 150 celery, 100 cauliflowers. Served with ranch or Italian dip.)

#### Shrimp Cocktail~

Jumbo Shrimp w/cocktail sauce. (Qty. 100)

#### Hot Wings~

Chicken wings tossed in a zesty blend of hot sauce. (Qty. 150)

#### Lil' Smokies~

(Qty. 200)

#### Chicken Salad or Cold Spinach Dip~

Four pounds of your choice.

#### Turkey Pinwheels~

Smoked turkey, artichoke hearts, red pepper, greens, onion and olive tapenade rolled into a whole wheat tortilla and sliced. (Qty. 120)

#### Cheese tray~

Your choice of Monterey-jack, pepper-jack or cheddar. (Qty: 5 lbs. / 1 Selection Only)

#### Stuffed Mushrooms~

Button mushrooms stuffed with your choice or crab or boursin cream cheese (Qty. 75)

#### Pasta salad~

Tri-color rigatoni, tossed in sundried tomato vinaigrette. (Qty: 4 lbs.)

#### Meat & Cheese tray~

Sliced summer sausage with mild cheddar, served with crackers. (Qty: 100 slices of summer sausage, cheddar and crackers.)

#### Mozzarella Basil topped tomatoes~

Sliced beef steak tomatoes topped w/ fresh mozzarella & basil, then drizzled with extra virgin olive oil. (Small tray)

#### Antipasto platter~

Kalamata olives, pepperoncini's, roasted red peppers and marinated asparagus. (Large Tray)

**Seasonal Fruit platter**~Fresh seasonal fruit, fruit and quantity will vary with season.

# **Main Entrees**

Kansas City Strip (recommended dinner choice)  10 oz. aged, char grilled steak served with herb butter  All plates will be served the same temperature.  **An additional charge of \$3.00 per plate will be applied for made to order temperatures	2	23
Honey Glazed Stuffed Chicken (recommended dinner choice) 6 oz.Chicken breast stuffed with boursin cheese, wrapped in bacon, and drawith honey.	izzled	18
Smoked Pork Tenderloin (recommended dinner choice) Smoked and glazed in spicy sweet raspberry sauce		18
Smoked Bone in Pork Chop (recommended dinner choice)  10 oz Smoked pork chop smoked and grilled to perfection Can be served with barbeque sauce or homemade Apple Chutney		18
Filet Mignon 6 oz. filet grilled to perfection with a Norton demi-glace. 8 oz. filet grilled to perfection with a Norton demi-glace.	Market Market	
Prime Rib w/ Horseradish Cream  Fresh, roasted prime rib served with Anjou and horseradish sauce We recommend serving this medium rare for plated dinners or cooked to temperature at a carving station.  **An additional charge of \$3.00 per plate will be applied for made to order temperatures.	Market	Price
Chicken Saltimbocca 6 oz. chicken breast, sautéed, w/ prosciutto, spinach, mozzarella topped with a Spring Fling lemon cream sauce.	18	
Monterey Chicken 6 oz chicken breast with mushrooms, tomatoes and Monterey-jack cheese.	18	
<b>Lemon Chicken</b> 6 oz breaded chicken breast, sautéed and topped with a lemon cream sauce	18 e.	
Chicken Marsala  Chicken breast marinated in spring fling with sliced, fresh mushrooms in a light lemon reduction and herbs wine sauce	18	

Fettuccini Alfredo	18
Tossed in a roasted red pepper and basil alfredo sauce. We recommend serving this with a Caesar salad, bread sticks and a choice of a vegetable	or soup.
Rigatoni Bolognese	18
Rigatoni noodles in a meaty marinara.	
Twin Lobster Tails w/ Drawn Butter Two 6 oz. Lobster tail, baked with Traminette wine and butter.	Market Price
Grilled Salmon w/ Mustard Cream Sauce 8 oz. north Atlantic salmon, flame roasted and topped with mustard cream sauce.	19
Grilled Swordfish w/ Mango Salsa 8 oz. grilled swordfish marinated in citrus marinade, served mango salsa.	21
Shrimp Scampi Fettuccini noodles and fresh shrimp, tossed in garlic cream sauce.	19
Parker House Cod 6 oz. cod encrusted w/ red pepper cream sauce.	19

#### **Choice of Starch**

- Whole roasted new potatoes in a lemon thyme butter sauce
- Potatoes Au gratin

- Traditional baked potato served with butter and sour cream
- Creamy garlic and herb mashed potatoes
- Blended four cheese macaroni
- Toasted almond rice pilaf
- Orzo pasta seasoned to compliment entrée
- Quinoa with roasted red peppers & black olives

#### **Choice of Vegetable**

- Garden Blend vegetables (yellow squash, zucchini, and sweet red bell pepper).
- Green beans w/ almonds and roasted red pepper
- Sweet kernel corn with butter sauce.
- Asparagus (Add \$1.00 per person)
- Broccoli and cauliflower served in a mild cheese sauce
- Baby carrots in an amaretto glaze

#### Choices for salads or soups (\$2.95 per person--optional):

- Spring mix salad—fresh field of greens
- Caesar salad—parmesan and garlic croutons
- Traditional garden salad—iceberg lettuce with shredded cheese
- Salad dressings—Blueberry vinaigrette, ranch, light Italian, and poppy seed

\*\*\*Rolls will be served with dinner (Included in Meal Price)
\*\*\*Tea and coffee (Included in Meal Price)

\*\*Menu selections & final guest count to be confirmed no later than 14 days in advance.

\*\*These packages do not reflect applicable taxes and 18% gratuities.

# **Beverage Pricing**

Premium brands	\$6.75
Domestic beer	\$4.25
Soda	\$2.00
Bottled water	\$2.00
Champagne Toast\$18.00	(per bottle)
16 gallon keg of beer	\$245.00
Keg of Sparkling Sangria	\$245.00

Open bar can be purchased at the above drink and wine prices. Wine can be purchased by the case with a 15% discount off the current retail prices.





# **Shuttle Bus Service**

One complimentary shuttle ride for up to 14 members of the bridal party. The shuttle is included for Saturday and Sunday winery events only. The shuttle bus, which holds 14 people, is also available for rental at \$15 per person. The shuttle is not included for pavilion or during the week events.
I,, hereby agree and understand Seven Springs Winery's policies mentioned above. By signing this document, I have now entered into a contractual agreement with Seven Springs Winery.  Print Name

WEDDING/RECEPTIONBudget Worksheet	NUMBER OF GUESTS OR NUMBER OF ITEMS	COST BASED UPON DESIRED OPTIONS
Facility Rental		
FRIDAY, SATURDAY & SUNDAY- \$2,2000.00 (reception center-linens Included)		
\$2500.00 for 200 or more guests (reception center-linens included)		
Holiday Weekend \$2800.00 (linens included)		\$
SATURDAY\$1800.00 (winery—linens included)		Ψ
Friday & Sunday \$1,200.00 winery(linens not included)  Monday-Thursday \$800.00 (winerylinens not included)		
Includes event planner and dinner tasting for as many as six people.		
Gazebo Rental – Flat Rate \$500.00	\$400.00	\$
Officiate Ceremony \$200.00	\$200.00	\$
Rehearsal Dinner		
Additional Facility Rental Hours per hour after 11:00 pm	\$250.00	\$
Appetizer Tray(s) per tray	\$150.00	\$
Main Entrée (s)		\$
Salad or Soup per person	\$2.95	\$
Tea and Coffee Station included in rental		
Served Wedding Cake, cake not provided	\$1.50/person	\$
Chocolate Fountain \$4.00 per person (minimum \$300.00)	\$4.00 per person	\$
Chair Sashes per chair.	\$2.00 if you tie \$4.50 if we tie	\$

Bar Set Up Fee	\$50.00	\$
-	\$245.00	\$
Keg of Sangria	\$243.00	\$
Keg of Beer	\$245.00	\$
Champagne Toast per bottle (serves six people)	\$18.00	\$
Case of Wine (12 bottles)15% off case		\$
Open Bar Premium Alc. \$6.75 per drink or \$14.00 per person for 1st hour, \$12 per person for 2 <sup>nd</sup> hour, \$10 per person for 3 <sup>rd</sup> hour.		
Extra Shuttle Bus Rental \$200.00 per run		\$
Free soda for guest count under 200 \$75.00	\$75.00	\$
Free Soda for guest count over 200\$100.00	\$100.00	
Fireworks Display (10min Finale)		\$
Total		\$
Gratuity (For all items except: hall rental & linens)	18%	\$
Taxes	5.475%	\$
	Sub Total	\$
	-Deposit	\$
Remaining Estimated Balance		\$



wedding - and they were especially happy with the well-prepared delicious food. **Heather S. St. Charles, IL** 

We just want to say a BIG thank you for helping us have the PERFECT wedding! The grounds were beautiful and the service fantastic. You helped us plan everything- and as the bride, I was totally relaxed- what a great feeling on your wedding day!! Mike did a wonderful job giving us the exact ceremony we dreamed of! Patty, There are no words to describe how thankful we are for ALL of your help. From pinning on flowers to the beautiful decorations and shuffling everybody to where they need to go..you did a fantastic job! The reception was perfect as well! We had MANY guests say it was the most beautiful and best wedding they had ever been to! I think that may have been due to the great appetizers and atmosphere!! Oh, and last but not least, the fireworks at the end of the night were FABULOUS! One of the best shows we had ever seen! Thank you so much for everything! We will be visiting many times in the coming years to enjoy and remember!

choice was a 6 oz filet, 8oz lobster tail, garlic mashed potatoes and salad with their homemade blueberry vinaigrette dressing - all was fantastic tasting a well prepared. Between the ceremony and our dinner, our guests enjoyed wonderful wine and cocktails while taking in the scenic views.7 Springs was a perfect choice. We planned this wedding in 3 months and having Mike as my single point of contact for food, ceremony and venue made my life so much easier. Mike was also very flexible with any changes we made throughout the entire process - he just rolled with the punches and helped make our day exactly how we wanted it. Lastly our Chicago crew was extremely complimentary to the success of our

Misty & Brandon Adams

