



SEVEN BRIDGES

GOLF CLUB



Tournaments at Seven Bridges

Your Golf Tournament or Corporate Event at Seven Bridges

Host your next golf outing, tournament, or golf charity event at Seven Bridges Golf Club! Treat your guests to an **unforgettable championship golf experience** paired with exceptional customer service. Our professional team will handle every detail of planning, organizing, and executing your event, so you can relax and trust that it will be a resounding success.

Delight your guests with our **first-class food and beverage offerings**. With the capacity to accommodate over 250 people, our Grill Room, Rotunda, and Gallery Room all feature **stunning panoramic views** of the course, providing the ideal backdrop for your post-golf banquet or fundraising event.

**Golf should be rewarding;
at Seven Bridges Golf Club
it is!**



Where Your Unique Outing Needs Are Met...

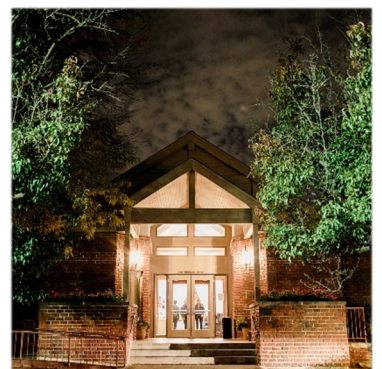
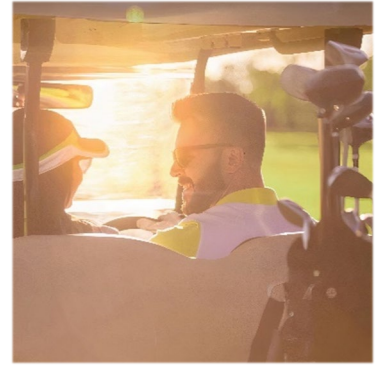
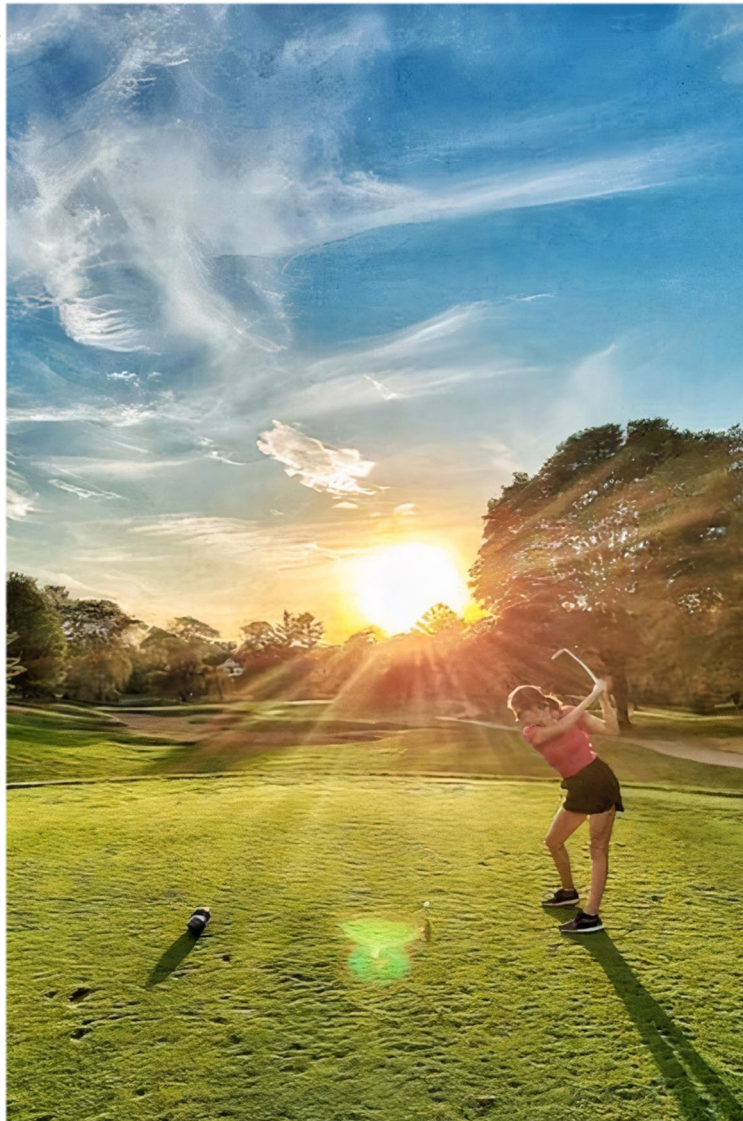
Seven Bridges offers beautiful and panoramic views of the golf course and is further enhanced by high-beamed ceilings, warm brick accents and a wrap-around covered and heated veranda.

Each of our rooms affords **stunning views** overlooking our meticulously-manicured golf course, colorful perennial gardens and natural water features.

Our detail-oriented staff, **award winning banquet facilities**, and wide range of outstanding food/beverage options, make us an ideal location for your next event!

Each of our event offerings can be fully-personalized and customized for your unique needs.

And, with our state-of-the-art AV system, even your guests who are unable to attend in person can participate as if they were here.



Tournaments... Tailored to You...

GENERAL INFORMATION

Our packages are custom-designed for your event and specific requirements

Pricing: All pricing is for events held in the Gallery. If available, the Rotunda or Grill require premiums depending on the season, day of week and time of day.

Final Menu Selection and

Guest Counts: Menu & package selections are due **5 weeks** prior to your event date. Final guarantee guest counts are due **7 days** prior to your event.

Deposit Policy: We require **two** deposits: 1/3 of your event package price is due upon the signing of your contract. The second deposit is the balance of contractual minimum due **5 weeks** prior to your event.

Forms of Payment: Final payment for additional purchases over the base contract price must be paid **on the day** of your event.



Tournaments at Seven Bridges



Conveniently located in the heart of the Chicagoland Suburbs, just off the 355 interchange, Seven Bridges offers an easy commute for you and your clients.

Seven Bridges Golf Club
1 Mulligan Dr.
Woodridge 60517



For more information or to book your event contact:

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Tournament Director
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Tournaments at Seven Bridges

BUFFETS

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Buffets include 90-minute meal service, require a minimum of 35 guests (priced per person) and include iced tea and lemonade at each table as well as coffee service

Pre-Golf Grilled Lunch Buffet

Grilled chicken sandwiches, ham-burgers, and pulled pork served with condiments, chips, freshly-made cookies & a bottled soda

American Cookout

Your choice of 2 entrées (Angus burgers, grilled BBQ chicken, Italian or Polish sausage, beer brats or slow-roasted mustard style barbeque pork) and 2 sides (Caesar salad, garden salad, coleslaw, fresh fruit or baked beans) with a relish tray, condiments & spreads, sliced cheeses, homemade chips, bakery fresh breads & rolls, fresh baked cookies

Eagle Buffet

Your choice of 3 entrées (chicken Vesuvius, Caribbean chicken or pork loin, grilled NY strip steaks, tenderloin tips, baked penne and sausage, or vegetable rotini pesto) and 2 side dishes (roasted redskin, baked or mashed potato bar, rice pilaf, roasted vegetables, steamed broccoli, or baked beans) with garden salad, dinner rolls & flavored butter, and cookies

Italian Cookout

Grilled Italian sausage & beef, Caesar salad, peppers, giardiniera, rolls, and chips

Home-Style Buffet

Rosemary "beer can" chicken, herbed pork loin, and NY strip, buttered corn on the cob, mashed potatoes with gravy, choice of salad (garden, Caesar, Italian pasta, or fruit salad), fresh baked dinner rolls and plated homemade cookies



BBQ Buffet

Guinness BBQ pork short ribs, BBQ chicken breast, and beef brisket served with your choice of 2 side dishes (penne pasta in marinara, mashed or baked potato bar, fresh roasted vegetables, baked beans or corn on the cob) and a salad (garden, Caesar, fruit or pasta) with fresh-baked dinner rolls, and cookies

Italian Buffet

Grilled Italian sausage or Chicago-style beef, Sicilian chicken, roasted peppers, rigatoni with vodka sauce, Italian baked broccoli or green bean almandine, roasted or garlic mashed potatoes, Caesar and pasta salad, Provolone, giardiniera, condiments & spreads, bakery fresh rolls, and homemade cookies

The Bridges Buffet

Grilled Angus burgers, smoky mustard BBQ pulled pork and BBQ chicken breasts served with your choice of 2 salads (pick from: garden, Caesar, pasta, potato, or fruit salad) and 2 sides (pick from: roasted potatoes, garlic mashed potatoes, fresh steamed veggies, corn on the cob or wild rice) with sliced assorted cheeses, relish and condiments platter, bakery fresh buns, and a plate of homemade cookies

Masters Buffet

BBQ baby back ribs, roasted whole chicken, grilled NY strip steaks, baked penne with sausage and 2 side dishes (pick from: roasted redskin, baked or mashed potato bar, rice pilaf, roasted vegetables, steamed broccoli, or baked beans) with mixed greens salad, Italian pasta salad, jalapeño corn bread and cookies

Grand Masters Buffet

USDA choice petite filets, stuffed chicken roulade, and lemon pepper-grilled salmon served with your choice of 2 side dishes (pick from: roasted redskin potatoes, baked potato bar, herb ricotta whipped potatoes, bamboo rice, rice pilaf, roasted vegetables, baked beans or steamed broccoli) and a salad (garden, Caesar, coleslaw or Italian pasta) as well as fresh baked dinner rolls, and plated assorted pastries on each guest table

Taco Bar

Ground beef or chicken, flour tortillas, corn tortillas, peppers and onions, Spanish rice, salsa, Pico de Gallo, shredded lettuce, cilantro, jalapenos, diced tomatoes, shredded cheese, sour cream, taco salad and refried beans

Baja Buffet

Build your own chicken or beef fajitas with peppers and onions, Spanish rice, refried beans, taco salad, fire-roasted salsa, Pico de Gallo, flour tortillas, corn tortillas, shredded lettuce, sour cream, guacamole, black olives, sliced jalapeños, diced tomatoes, shredded Monterey & cheddar cheeses, and homemade cookies

FOOD STATIONS

Food stations include 90-minute meal service and require a minimum of 40 guests (priced per person); chef-attended stations require an additional 75 chef fee

Creamy Caesar Salad Station

Romaine lettuce, grape tomatoes, homemade croutons & parmesan cheese

Pasta Buffet Station

Your choice of 3 pastas (tortellini Alfredo, baked penne or lasagna with sausage, spaghetti and meatballs, chicken cacciatore, tri-colored rotini pesto, fire-roasted shrimp and arrabiata rigatoni) served with garlic bread and assorted dinner rolls

CHEF-ATTENDED CARVING STATIONS

Sage Cranberry Turkey Breast

Italian Seasoned Beef Roast

Jerk Seasoned Pork Loin

Steamship Pork Roast

USDA Choice Beef Tenderloin





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BREAKFAST, ADD-ONS & APPS

BREAKFAST OR BRUNCH

Priced per person with minimum of 30 people

Refreshments

Chilled juices, herbal teas and coffee

Early Birdie

Scrambled egg with cheese, steel-cut oatmeal, smoked bacon, sausage links, assorted Danish, seasoned potato medley, tropical fruit display, with coffee, iced tea, and chilled juices included [add Chef-Attended Omelet Station]

Quick Start

A selection of homemade doughnuts, assorted mini-Danish, and coffee

Breakfast Sandwiches

An assortment of sandwiches with bacon, egg & cheese; ham, egg & cheese; and spinach, egg & cheese each on a warm croissant, and coffee

Breakfast Burritos

An assortment of burritos filled with egg, sausage & cheese or egg, peppers, onions & cheese each wrapped in a warm tortilla, and coffee

Short Putt Breakfast

Scrambled eggs, coffee cakes & muffins, yogurt, fruit, chilled juices, and coffee

Premium Box Lunch

Assorted mix of the following sandwiches: Turkey Basil Wrap (roasted turkey, basil vinaigrette, provolone cheese, bacon, tomato, and mixed greens), Blackened Chicken Wrap (blackened chicken, iceberg lettuce, mixed cheeses, tomato, and chipotle mayo), and Italian Sub (salami, prosciutto, pepperoni, roast beef, shredded lettuce, tomato, provolone cheese on a hoagie roll)... all served with chips, a freshly-baked cookie, and a bottled soda



“GRAB & GO(LF)”

Lunch Ticket

Grab a hotdog or bratwurst, bag of chips and 16 oz. soda or Gatorade at The Dock

Handheld Hoagie

Choice of ham, turkey or beef, wrapped in a pretzel hoagie with lettuce, tomato, onion, chips and bottled water

Box Lunch

Your choice of smoked ham, roasted turkey or roast beef on pretzel bread with cheddar cheese, lettuce and tomato, chips, freshly baked cookie and a 16 oz. bottle of soda

APPETIZER PLATTERS

Displayed appetizer plates contain 50 pieces

HOT

- Chicken Sate (GF/DF)
- Stuffed Mushrooms (GF)
- Bacon Wrapped Scallops (GF/DF)
- Veggie Spring Roll (DF)
- Spicy Barbecue Meatballs (DF)
- Buffalo Chicken Tenders 160
- Tequila Lime Shrimp Skewer (GF/DF)
- Chicken Quesadilla
- Mini Beef Wellington (DF)
- Mini Burgers

- Mini Pulled Pork Sliders
- Reuben Sliders
- Mini Crab Cakes (DF)
- Coconut Shrimp (DF)
- Fried Chicken Waffle
- Short Rib Empanadas (DF)

COLD

- Tomato & Fresh Garlic Bruschetta
- Spinach and Artichoke Pita Chips
- Roasted Vegetables (GF/DF)
- Fresh Fruit Crudites or Fruit Tray (GF/DF)
- Caprese Skewer (GF)
- Chicken Caesar Wrap
- Shrimp Cocktail (GF/DF)
- Shrimp Ceviche & Cucumber Dip (GF)
- Fresh Vegetables (GF/DF)
- Smoked Salmon Pate Flatbread
- Assorted Cheese Tray
- Mini Deli Sandwiches

HORS D'OEUVRES

Butler-passed hors d'oeuvres are priced per piece with 50 piece minimum per hors d'oeuvre

HOT

- Chicken Sate (GF/DF)
- Stuffed Mushrooms (GF)
- Coconut Shrimp (DF)
- Bacon Wrapped Scallops (GF/DF)
- Veggie Spring Roll (DF)
- Spicy Barbecue Meatballs (DF)
- Buffalo Chicken Tenders
- Tequila Lime Shrimp Skewer (GF/DF)
- Chicken Quesadilla
- Mini Beef Wellington (DF)

COLD

- Tomato & Fresh Garlic Bruschetta
- Spinach and Artichoke Pita Chips
- Shrimp Cocktail (GF/DF)
- Roasted Vegetables (GF/DF)
- Fresh Fruit Crudites or Fruit Tray (GF/DF)
- Caprese Skewer (GF)
- Chicken Caesar Wrap

EXTENSIVE BAR PACKAGES

Please call for all Bar Package options & pricing!

WHISKEY & BOURBON BAR*

Angel's Envy, Basil Hayden, Dewar's 12, Gentleman Jack, Glenlivet 12, Johnny Walker Black, Knob Creek Bourbon, Tullamore Dew 12, WhistlePig, Woodford Double Oak Reserve*

WHISKEY BAR UPGRADE*

Spoil your discerning guests by upgrading our Premium or Platinum Bar Package with our select Whiskeys & Bourbons (above)

BAGS TABLE (KEEP THE BAGS!)

Fun & entertaining and you get to keep 8 logoed bags (add'l bags are available in sets of 8)



* 2-hour required for all Holiday parties

* Includes minimum domestic bottled, draft and craft beer (ask for complete list), house wine and soft drinks