



SEVEN  SPRINGS
WINERY



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 360 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 in order 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
846 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. You and up to six people can taste 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.
- You and up to six people can taste 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 available for rental.)
- Sound system for speeches, background music, and also a flat screen television for showing pictures on DVDs during your cocktail reception.
- Complete setup and cleanup of tables and chairs 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 on the day of your event. Food and beverage banquet service is for four hours. Additional hours may be purchased for the flat fee of \$250.00 per hour. 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.

To reserve a date at the winery a \$500.00 non-refundable deposit is required. There is a non-refundable 50% payment on catering 30 days prior to your event.

Ceremony Gazebo Rental Rates

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

Flat Rate--\$300.00

Boutique Weddings

For weddings of 20 people or less, you will have use of the gazebo for your ceremony. We will provide the officiant. You will receive a bottle of our Muscato Sparkling wine for your wedding toast.

Flat Rate--\$300.00



Reception Area Rental Rates For *4 Hour Blocks*

Monday-Thursday reception area--\$400.00

Friday (Every wedding event)--\$1,000.00

Saturday (Every wedding event)--\$2,500.00

Sunday (Every wedding event)--\$1,000.00

Holiday Weekend (Every wedding event)---\$2,500.00

New Reception Hall (Every wedding event)—2,500.00

Additional hours may be purchased.

The winery can be closed to the public for \$500.00 per hour closed.



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~

Two 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. 150)

Cheese tray~

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

Stuffed Mushrooms~

Button mushrooms stuffed with your choice or crab or boursin. (Qty. 100)

Pasta salad~

Tri-color rigatoni, tossed in sundried tomato vinaigrette. (Qty: 2 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

Twin Lobster Tails w/ Drawn Butter	Market
Two 6 oz. Lobster tail, baked with Traminette wine and butter.	
Grilled Salmon w/ Mustard Cream Sauce	19
8 oz. north Atlantic salmon, flame roasted and topped with mustard cream sauce.	
Grilled Swordfish w/ Mango Salsa	21
8 oz. grilled swordfish marinated in citrus marinade, served mango salsa.	
Shrimp Scampi	18
Fettuccini noodles and fresh shrimp, tossed in garlic cream sauce.	
Parker House Cod	18
6 oz. cod encrusted w/ red pepper cream sauce.	
Filet Mignon	
6 oz. filet grilled to perfection with a Norton demi-glace.	23
8 oz. filet grilled to perfection with a Norton demi-glace.	28
Prime Rib w/ Horseradish Cream	21
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.	
Kansas City Strip	21
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.	
Chicken Saltimbocca	18
6 oz. chicken breast, sautéed, w/ prosciutto, spinach, mozzarella topped with a spring fling lemon cream sauce.	
Monterey Chicken	17
6 oz chicken breast with mushrooms, tomatoes and Monterey-jack cheese.	
Lemon Chicken	17
6 oz breaded chicken breast, sautéed and topped with a lemon cream sauce.	
Honey Glazed Stuffed Chicken	17
6 oz Chicken breast stuffed with boursin cheese, wrapped in bacon, and drizzled with honey.	

Chicken Marsala	17
Chicken breast marinated in spring fling with sliced, fresh mushrooms in a light lemon reduction and herbs wine sauce.	
Fettuccini Alfredo	17
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	17
Rigatoni noodles in a meaty marinara.	
Smoked Pork Tenderloin	17
Smoked and glazed in spicy sweet raspberry sauce	
Smoked Bone in Pork Chop	17
10 oz. pork chop smoked and grilled to perfection Can be served with barbeque sauce or grilled peaches.	

Choice of Starch

- Whole roasted new potatoes in a lemon thyme butter sauce
- 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 provided in baskets on the tables

(Included in Meal Price)

***Tea and coffee table

(\$60.00--optional)

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

****Chair linens and sashes are an additional \$5.50 per chair.**

****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 _____

Date _____

WEDDING RECEPTION INVOICE	NUMBER OF GUESTS OR NUMBER OF ITEMS	COST BASED UPON DESIRED OPTIONS
Facility Rental – 4 hour pricing. Monday-Thursday \$400.00, Friday & Sunday \$1,000.00, Saturday \$2,500.00 (linens included in the 2,500 rental only) Holiday Weekend \$2,500.00. Close the winery to the public \$500.00 per hour closed. Includes event planner and dinner tasting for up to six people.		\$
Gazebo Rental – Flat Rate \$300.00	\$300.00	\$
Officiate Ceremony \$150.00	\$150.00	\$
Seating in Vineyard over 100 chairs	\$5.00 per chair	\$
Boutique Wedding (20 people or less)	\$300.00	\$
Rental of Covered Patio	\$1000.00	\$
Rental of Lower Patio	\$1500.00	\$
Additional Facility Rental Hours per hour	\$250.00	\$
Appetizer Tray(s) per tray	\$150.00	\$
Passed Hors D’oeuvres per tray, additional	\$50.00	\$
Main Entrée (s)		\$
Salad or Soup per person	\$2.95	\$
Tea and Coffee Station	\$60.00	\$
Served Wedding Cake, cake not provided	\$1.50/person	\$
Chocolate Fountain \$4.00 per person (minimum \$300.00)	\$4.00	\$
White or black table linens and napkins These are included for free with \$2,500 Sat rental.	\$14.00 per Table	

Table Overlays per table black satin	\$15.00	\$
Chair Covers per chair. (white)	\$4.00	\$
Chair Sashes per chair.	\$1.50	\$
Use of Seven Springs Winery's Centerpieces	\$5.00/centerpiece	\$
Bar Set Up Fee	\$50.00	\$
Keg of Sangria	\$245.00	\$
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 nd hour, \$10 per person for 3 rd hour.		\$
Extra Shuttle Bus Rental \$200.00 per run		\$
Free soda for guests \$75.00	\$75.00	\$
Fireworks Display (10min Finale)	\$650.00	\$
Total		
		\$
Gratuity (For all items except: hall rental, linens, and bar setup)	18%	\$
Taxes	5.475%	\$
	Sub Total	\$
	-Deposit	\$
Remaining Estimated Balance		\$

