



DINNER GROUP MENU

9735 Gate Parkway North

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Charity Raker
Marketing Manager
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Brian Shaner
General Manager

Location

9735 Gate Parkway North
Jacksonville, FL 32246

Group Availability

Capacity for 400+ guests

Hours of Service

Monday -Thursday 11:00 am - 11:00 pm (Late night menu until last call)

Friday and Saturday 11:00 - 11:00 (Late night menu until 2:00 am)

Sunday 11:00 - 11:00 (Late night menu until last call)

Beer

Handcrafted ales and lagers including light lagers, German style Pilsner, full bodied pale ales, Indian pale ales, sweet malty flavored brown ales, aggressive Stouts, and seasonal favorites brewed at various times throughout the year.

Brewery

State of the art Brew House fabricated by Specific Mechanical in Canada exclusively for Seven Bridges Grille & Brewery.

Fermentation tanks are visible from the dining area and bar.

Menu

Contemporary dishes drawing from regional and local products highlight our menu. All items are prepared fresh from scratch and designed to compliment our handcrafted ales and lagers. A variety of group menus are also available.

Restaurant

Atmosphere is sophisticated, warm, contemporary, yet casual and fun.

Amenities

A local's favorite in Jacksonville, Seven Bridges features many televisions, including a Big Screen TV, and billiards room adjacent to the cocktail area.

Parking

Convenient parking surrounds the building
The Tinseltown area provides additional parking.

Patio and Bier Garden

Our patio and Bier Garden are perfect for outdoor seating. The patio is covered and lit, and is equipped with fans and heaters for various weather conditions. The Bier Garden is a festive "open air" seating environment with high top seating. Smoking is permitted only in the patio and Bier Garden areas.

Exclusive use of any of the above facilities will be subject to negotiation.

Banquet and Catering Terms

Confirmation of Reservation

A signed event confirmation with the contract conditions and a valid credit card number are required to guarantee your reservation. Seven Bridges Grille and Brewery requires a valid credit card number to hold any reservation, regardless of the final method of payment.

Guaranteed Guest Count

Seven Bridges must receive a guaranteed guest count at least 72 hours prior to the reservation time. This number will be considered a guarantee, not subject to reduction. If the guest count reduces considerably in size, we cannot guarantee the area in which the party will be seated.

Cancellation

In the event that a cancellation should become necessary, it is **mandatory** that you notify us within the contracted time frame. Failure to do so will charge in the full estimated balance with gratuity to the credit card.

Terms of Payment

Payment is due in full the day of the event. Local 7% sales tax will be added to all food and beverages sold. Seven Bridges welcomes all major credit cards, cash, and company checks. Note: **No** house charges will be accepted without **prior** authorization from Seven Bridges.

Service Charge

A 20% gratuity is calculated based on the food and beverages total of all parties.

Parking

Parking is available surrounding the building as well as in the Tinseltown area.

Decorations

All decorations must be approved by Seven Bridges prior to the event.

Menu

A variety of group menus are available. Menu items and prices are subject to seasonal availability and change.

Dinner Menu A

Salad

Greenhouse Salad

Fresh Mixed Salad Greens, Topped with Roma Tomatoes, Julienne Carrots, Cucumbers, Sunflower Seeds, Raisins, and Croutons.
Served with Guest's Choice of Dressing.

Entrée Selection

Hazelnut Crusted Chicken

Hazelnut Crusted Chicken Topped with a Sun-Dried Cherry Sauce.
Served with White Cheddar Mashed Potatoes and Vegetables.

Flame-Grilled Meatloaf

Home-style Meatloaf Topped with Rich Brown Gravy.
Served with White Cheddar Mashed Potatoes and Vegetables.

Grilled Salmon

Flame Grilled and Topped with Dill Butter.
Served with Rice Pilaf and Julienne Vegetables.

Smoky Mountain Pasta

Grilled Chicken and Vegetables in a Parmesan Cheese Sauce.
Served Over Linguini.

Dessert

Choice of Key Lime Cheesecake or Chocolate Ecstasy

Beverages

Soft Drinks, Tea, and Coffee

\$27.50 Per Person

**Price and items are subject to seasonal changes.*

**Menu selections and final person count must be made 48 hours in advance of the reservation.*

***This menu may be subject to availability & time constraints.*

***Price does not include tax, gratuity or rentals if needed.*

Dinner Menu B

Salad

Greenhouse Salad

Fresh Mixed Salad Greens, Topped with Roma Tomatoes, Julienne Carrots, Cucumbers, Sunflower Seeds, Raisins, and Croutons.
Served with Guest's Choice of Dressing.

Entrée Selection

Pasta Jambalaya

Chicken, Ham and Andouille Sausage Sautéed Together with Onions, Green Peppers and Celery.
Tossed with Orzo Pasta.

Blackened Mahi

A Blackened Filet of Fresh Mahi.
Served with Rice Pilaf and Vegetables.

Hawaiian Chicken

Char-Grilled Marinated Chicken Breast, Brushed with Teriyaki Glaze.
Served with Rice Pilaf, Grilled Pineapple and Vegetables

Top Sirloin

Char-Grilled Sirloin Steak Cooked to Order.
Served with Steak Fries and Vegetables.

Dessert

Choice of Key Lime Cheese Cake or Chocolate Ecstasy

Beverages

Soft Drinks, Tea, and Coffee

\$29.95 Per Person

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Dinner Menu C

Appetizer

(Served Family Style)

Asiago Artichoke and Crab Dip

A Creamy Combination of Cheeses, Lump Crab Meat and Artichoke Hearts,
Baked to Golden Brown and topped with Pico de Gallo.
Served Hot with Fresh Baguettes.

Pepper Jack Nachos

Corn Tortilla Chips and Melted Pepper Jack and Cheddar Cheeses
Topped with Black Beans, Tomatoes, Jalapeños and Red Onions.
Traditional Salsa Served On the Side.

Entree Selection

Flame-Grilled Meatloaf

Home-Style Meatloaf Topped with Rich Brown Gravy.
Served over White Cheddar Mashed Potatoes with Vegetables.

Seared Tuna

Sashimi Grade Tuna, Rolled in Fresh Herbs and Seared Medium Rare.
Topped with Asian Relish and Wasabi.
Served with Rice Pilaf and Vegetables.

Smoky Mountain Pasta

Grilled chicken or shrimp and vegetables in a Parmesan cheese sauce.
Served over linguini.

Blue Crab Stuffed Chicken

Lightly Breaded Chicken Breast, Stuffed with Crab Meat And Artichokes.
Served With Fresh Spinach, Smoked Roma Tomatoes, and Rice Pilaf.

Dessert

Chocolate Ecstasy

Choice of Key Lime Cheese Cake or Chocolate Ecstasy.

Beverages

Soft Drinks, Tea, and Coffee

\$32.95 per person

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in advance of the reservation.*

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Dinner Menu D

Appetizer

(Served family style)

Smoked Tomato Bruschetta

Smoked Roma Tomatoes, Fresh Basil and Asiago Cheese.
Served with Fresh Baguettes.

Southwestern Chicken Egg Rolls

Shredded Chicken, Vegetables and Cheese, Fried Crisp.
Served with Thai Sweet Chili Sauce.

Salad

Greenhouse Salad

Fresh Mixed Salad Greens, Topped with Roma Tomatoes, Julienne Carrots,
Cucumbers, Sunflower Seeds, Raisins, and Croutons.
Served with Guest's Choice of Dressing.

Entrée Selection

Cedar Plank Pecan Crusted Salmon

Salmon Filet Seared on a Cedar Plank, Topped with a Honey Pecan
Crust and Lemon Dill Sauce.
Served with Rice Pilaf and Julienne Vegetables

Bistro Filet

Char-Grilled, Aged Beef Medallions Marinated in Sesame Oil, Soy and Ginger.
Served with Rice Pilaf and Grilled Vegetables.

Parmesan Crusted Shrimp Pasta

Parmesan Crusted Shrimp and Julienne Vegetables
Tossed in a Roasted Red Pepper Sauce.
Served with Linguini.

Chicken Picatta

Chicken Sautéed with White Wine, Butter, Lemon and Caper Sauce.
Served with Rice Pilaf and Vegetables

Dessert

Choice of Key Lime Cheese Cake or Chocolate Ecstasy

Beverages

Soft Drinks, Tea, and Coffee

\$37.95 Per Person

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in advance of the reservation.*

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Dinner Menu E

Salads

Caesar Salad

Combination of Romaine Lettuce, Asiago Cheese and Creamy Caesar Dressing.
Topped with Croutons.

Greenhouse Salad

Fresh Mixed Salad Greens, Topped with Roma Tomatoes, Julienne Carrots,
Cucumbers, Sunflower Seeds, Raisins, and Croutons.
Served with Guest's Choice of Dressing.

Entrée Selection

Smoky Mountain Pasta

Choice of Chicken or Shrimp with Vegetables in a Parmesan Cheese Sauce.
Served Over Linguini.

Grilled Salmon

Flame-grilled and topped with dill butter.
Served with rice pilaf and vegetable of the day.

New York Strip

14 oz. Char-Grilled Strip Steak Cooked to Order.
Served with Steak Fries and Vegetables.

Sesame Tuna

A Thick Cut of Fresh Tuna Dusted in Sesame Flour and Topped with Ginger Remoulade.
Served Medium Rare Over Fried Spinach with
White Cheddar Mashed Potatoes and Vegetables.

Dessert

Choice of Key Lime Cheese Cake or Chocolate Ecstasy

Beverages

Open Bar (2 hour period)

Featuring Seven Bridges fresh ales, lagers, and house wines,
Soft drinks, iced tea, and coffee

\$51.95 Per Person

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in advance of the reservation.*

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Add A Starter

Add any of the following Seven Bridge's appetizers to a limited menu.

(Served Family Style)

Smoked Tomato Bruschetta

Fresh baguette drizzled with olive oil, topped with seasonings and toasted.
Served with smoked Roma tomatoes, fresh basil and Asiago cheese.

Breaded Chicken Tenderloins

Hand-Breaded Chicken Tenderloin Strips.
Served with Honey Mustard and Barbecue Sauce.

Jalapeño Spinach Cheese Dip

Spinach and Fresh Onions, Blended with Melted Jalapeno Jack Cheese.
Served with Corn Tortilla Chips.

Classic Buffalo Wings

Smothered with Hot Sauce and Zesty Seasonings.
Served with Fresh Celery Sticks and Bleu Cheese.

Asiago Artichoke and Crab Dip

A Creamy Combination of Cheeses, Lump Crab Meat and Artichoke Hearts,
Baked to a Golden Brown and topped with Pico de Gallo.
Served Hot with Fresh Baguettes.

Pepper Jack Nachos

Corn Tortilla Chips and Melted Pepper Jack and Cheddar Cheeses.
Topped with Black Beans, Tomatoes, Jalapeños and Red Onions.
Served with Traditional Salsa.

\$5.00 Per Person / Per Starter

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Southern Flyer Starters Trays

(Served Family Style)

Approximately 50 Pieces per serving

Smoked Tomato Bruschetta

With fresh basil and Asiago cheese ... \$70.00

Jalapeno Spinach Cheese Dip

Served with colored tortilla chips... \$65.00

Classic Buffalo Wings

Served with fresh celery and Bleu Cheese... \$45.00

Pepper Jack Nachos

With tortilla chips, black beans, Pepper Jack & Cheddar cheeses, tomatoes, jalapenos, red onions and traditional salsa... \$75.00

Asiago Artichoke & Crab Dip

Blended with creamy cheese served with toasted baguette ... \$85.00

Colored Tortilla Chips

An assortment of our homemade tortilla chips with freshly made salsa... \$35.00

Assorted Seven Bridges Pizzas

Your choice of seven of our homemade, hand-tossed pizzas ... \$80.00

Southwestern Egg Rolls

Shredded chicken, vegetables and cheese, fried crisp, served with Thai Sweet Chili Sauce... \$70.00

Ragtime Shrimp

Large shrimp, dipped in beer batter, rolled in flaked coconut and deep fried... \$80.00

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Fresh Brewed Ales and Lagers

Featuring

Southern Flyer Light Lager

A light and refreshing Gold American lager. Liberty Hops add to it's all around great taste.

"Award Winning" Southside Pilsner

This German Style Pilsner is fermented with a Classic German Lager Yeast. Although light in color, it is a medium bodied beer. German Hallentauer Hops provide a subtle and unique hop aroma.

Toll Tender I.P.A.

A Copper-Colored Ale with a pronounced hop aroma due to the time honored tradition of dry hopping. This American-style India Pale Ale is a single hop varietal beer that gets it's flavor and aroma from domestic Fuggle hops.

"Award Winning" Sweet Magnolia American Brown Ale

Brown in color with a medium body, Sweet Magnolia has a floral hop aroma created by Mt. Hood Hops. It's sweet, malty flavor is rendered with crystal and chocolate malts from the United Kingdom.

"Award Winning" Irish Horse Stout

Opaque Black and Boldly aggressive, it's roasted flavor stems from rich UK Malt. This recipe was awarded top medal in the 1998 World Beer Cup Competition in Rio De Janeiro, Brazil.

Special Ales & Lagers

We offer Special Recipes Designed by the Head Brewer to provide additional variety and unique flavors to the brew menu. Cask Conditioned Beers or "Real Ales" are also made and served from a traditional beer engine.