



DINNER GROUP MENU

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Jacksonville, FL 32246
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GROUP MENUS*

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*Subject to change. Please inquire about customized menus.

GROUP AVAILABILITY

Capacity for 400+ guests

Hours of Service

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

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

Sunday 11:00am - 11:00pm (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 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 covered patio is well 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 on the patio and in the bier garden areas.

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

DIRECTIONS TO SEVEN BRIDGES

9735 Gate Parkway North

Jacksonville, FL 32246

From Avenues Mall:

Northbound on Southside Blvd

Go .7 miles past J. Turner Butler Blvd. Turn right at first light onto Gate Parkway.
Seven Bridges is on the left next to Tinseltown

From Regency Mall:

Southbound on Southside Blvd

Go 1.7 miles past Beach Blvd.

Turn left at light onto Gate Parkway.
Seven Bridges is on the left next to Tinseltown.

From the Beaches:

Westbound on J. Turner Butler Blvd Exit onto Southside Blvd heading north
Go .7 miles

Turn right at light onto Gate Parkway.
Seven Bridges is on the left next to Tinseltown.

From Interstate 95 South:

Eastbound on J. Turner Butler Blvd Exit onto Southside Blvd heading north
Go .7 miles. Turn right at the light onto Gate Parkway.

Seven Bridges is on the left next to Tinseltown.



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 result in a charge of 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 beverage totals 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 change and seasonal availability.

DINNER MENU A

SALAD

Greenhouse Salad

Mixed greens with roma tomatoes, julienne carrots, cucumbers, raisins, sunflower seeds, egg 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

Choice of grilled chicken or shrimp with tomatoes and mushrooms in a Parmesan cheese sauce 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

Mixed greens with roma tomatoes, julienne carrots, cucumbers, raisins, sunflower seeds, egg and croutons.
Served with guest's choice of dressing.

ENTRÉE SELECTION

Pasta Jambalaya

Chicken, shrimp, ham and andouille sausage tossed with orzo pasta.

Blackened Mahi

A blackened filet of fresh Mahi.
Served with rice pilaf and vegetables.

Hawaiian Chicken

Char-grilled and brushed with teriyaki glaze.
Accompanied by rice pilaf, grilled pineapple and vegetables.

Top Sirloin

Char-grilled sirloin steak.
Served with steak fries and vegetables.

DESSERT

Choice of Key Lime Cheesecake 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 cheese, 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.

ENTRÉE SELECTION

Flame-Grilled Meatloaf

Home-style meatloaf topped with rich, brown gravy.
Served with white cheddar mashed potatoes and 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

Choice of grilled chicken or shrimp with tomatoes and mushrooms in a
Parmesan cheese sauce 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

Choice of Key Lime Cheesecake or Chocolate Ecstasy

BEVERAGES

Soft drinks, tea and coffee

\$32.95 Per Person

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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.

Southwest Egg Rolls

Shredded chicken, vegetables and cheese, fried crisp, with Roasted Jalapeño Ranch dressing.

SALAD

Greenhouse Salad

Mixed greens with roma tomatoes, julienne carrots, cucumbers, raisins, sunflower seeds, egg and croutons.
Served with guest's choice of dressing.

ENTRÉE SELECTION

Cedar Plank Pecan Crusted Salmon

Topped with a honey pecan crust and seared on a cedar plank.
Served with rice pilaf and vegetables.

Bistro Filet

Char-grilled, aged beef medallions marinated in sesame oil, soy sauce and ginger.
Served with rice pilaf and grilled vegetables.

Parmesan Crusted Shrimp Pasta

Served over linguini with julienne vegetables in a roasted red pepper cream sauce.

Chicken Picatta

Chicken sautéed with white wine, butter, lemon juice and caper sauce.
Served with rice pilaf and vegetables.

DESSERT

Choice of Key Lime Cheesecake or Chocolate Ecstasy

BEVERAGES

Soft drinks, tea and coffee

\$37.95 Per Person

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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

Mixed greens with roma tomatoes, julienne carrots, cucumbers, raisins, sunflower seeds, egg and croutons.
Served with guest's choice of dressing.

ENTRÉE SELECTION

Smoky Mountain Pasta

Choice of grilled chicken or shrimp with tomatoes and mushrooms in a
Parmesan cheese sauce over linguini.

Grilled Salmon

Flame-grilled and topped with dill butter.
Served with rice pilaf and julienne vegetables.

New York Strip

14 oz. char-grilled strip steak. Served with steak fries and vegetables.

Sesame Tuna

A thick cut of fresh tuna, dusted in sesame flour, sautéed and served medium rare
over crispy, fried spinach with white cheddar mashed potatoes and vegetables.

DESSERT

Choice of Key Lime Cheesecake or Chocolate Ecstasy

BEVERAGES

Open Bar (2 hour period)

Featuring Seven Bridges fresh ales, lagers, house wines, soft drinks, tea and coffee.

\$51.95 Per Person

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ADD A STARTER

Add any of the following Seven Bridges's appetizers to a limited menu.
(served family style)

Smoked Tomato Bruschetta

Smoked roma tomatoes, fresh basil and Asiago cheese. Served with fresh baguettes.

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 jalapeño 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 cheese, 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.

\$5.00 Per Person / Per Starter

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SOUTHERN FLYER STARTER TRAYS

Approximately 50 Pieces per serving
(served family style)

Smoked Tomato Bruschetta

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

Jalapeño 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

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.... \$75.00

Asiago Artichoke & Crab Dip

Topped with pico de gallo and 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

Southwest Egg Rolls

Shredded chicken, vegetables and cheese, fried crisp, with Roasted Jalapeño Ranch dressing.... \$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

Southern Flyer Light Lager

Light in color and body. A truly refreshing, American Lager.

“Award Winning” Southside Pilsner

A crisp, medium-bodied European-style pilsner with a subtle and unique hop aroma. Silver Medal winner in the International Style Pilsner category at the 2007 Great American Beer Festival.

Toll Tender I.P.A.

A copper-colored ale with a pronounced Cascade hop aroma due to the time-honored tradition of dry hopping.

“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” Iron Horse Stout

A boldly aggressive, deep black ale with a rich roasted flavor from the use of imported British malt. This stout is one of our most decorated beers.

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.

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