

WEDDINGS
Catered by: Springside Inn



2010
Wedding Menu



6141 W. Lake Road, Auburn, NY 13021 (315) 252-7247 Phone (315) 252-8096 Fax
Sales & Catering Manager: Carol Faulkner
Innkeepers: Sean & Beth Lattimore

WWW.SPRINGSIDEINN.COM

Revised 11/10/09



Your wedding day will be the most important day of your life regardless of the venue. Springside Inn is one of Central New York's most experienced and trusted caterers. Our friendly and experienced staff will make planning your event effortless. We offer complete event catering services both on premise at Springside or off-premise at your own location.

A wedding reception at Springside Inn is always a unique and glorious celebration. Our lavish grounds provide the perfect backdrop for wedding photos. Inside, Springside's original blend of old-world charm and modern day comfort create an atmosphere both elegant and inviting.

A wedding off-site, catered by the Springside Inn, is guaranteed to make every aspect of your event a success. An outstanding staff of experienced professionals combined with exquisite menus, at reasonable prices, can be tailored to your exclusive taste. Careful preparation and beautiful presentation add distinction to your table.

Call Springside Inn with your ideas and allow us to tailor the event to make it something memorable and long lasting. We can accommodate your wedding request with an experienced staff of catering professionals ready to assist you in every aspect of your special day.

For further information, please contact the Sales Office:

By Phone: (315) 252-7247 or email at : sales@springsideinn.com

www.springsideinn.com

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◆ Reception Policies & Procedures ◆

FACILITY DEPOSITS

All deposits are required at the time your event is confirmed and contracted. All deposits are **non-refundable**, and will be applied to your final bill.

Ballroom (Heritage Room)	\$750.00
Terrace:	\$500.00
Porch/Surrey Room	\$250.00
Off Site Catering	\$1000.00
The Point at Sand Beach	\$500.00

To reserve more than one room, a guarantee of 240 people is required. Deposits are required within two weeks after booking your event. Deposits are also non-refundable if cancelling your event at any time.

Deposits are applied only to the date you have committed to—no changes. Your deposit is deducted from your final bill the day of the function. Tax exempt certificates must be submitted with deposit.

Room Charges: Added to the final bill

Includes set-up & tear down, linen rental expense, candles & table adornment. AV and related equipment rental available.

Includes set-up & tear down, linen rental expense, candles & table adornment.

Porches:	\$200.00
Ballroom:	\$500.00
Terrace/Surrey	\$250.00
The Point/Reception Only	\$500.00

AV and related equipment rental available.

Screen:	\$25.00
TV/VCR	\$50.00
Overhead projector	\$50.00

ADDITIONAL WEDDING RECEPTION CHARGES

Wedding Ceremony on premises: \$300.00

Must be reserved when sending deposit.

Ceremony & Reception at Point \$800.00

Ceremony & Rehearsal at Point: \$600.00

DEPOSITS & BILLING

A non-refundable deposit is due at the time your event is confirmed. Upon contract signing, additional deposits are required in 3 installments. The second deposit will consist of 25% total estimated cost, the third deposit is 50% total estimated cost and the final deposit is 75% total estimated cost. The remainder of your bill is due at the

conclusion of your event. All advance deposits are non-refundable. Checks should be made payable to the Springside Inn.

CANCELLATION POLICY

Should you decide at any time to cancel a function, the following cancellation policy applies: within two-six months 50% of estimated revenue, within one-two months 75% of estimated cost, within one month, 100% of the estimated revenue will be charged. All deposit's are non-refundable and will be applied to your final bill.

BEVERAGE SERVICE

We offer a complete selection of beverages to enhance your event. Please note that the State of New York regulates alcoholic beverage sales and services. The Inn, as a licensee, is responsible for the administration of these regulations. Therefore, it is the policy that no liquor, beer, or wine may be brought into or carried out of the Inn without the express permission of the Innkeepers. In addition, anyone supplying their own alcohol for any given event will be responsible for supplying the labor necessary to set up, serve, tear down and pricing of the alcohol service. **NO EXCEPTIONS.** For off-site functions, if the Springside Inn is providing food only, and no beverage service, our staff will leave after food is served & cleaned up.

PRICING/FINAL GUARANTEE & FLOOR PLAN

Quoted prices are subject to proportionate increases to meet increased costs of food, beverage and labor. **Menu price for your event will be confirmed 30 days prior to the event.** All food and beverage purchases are subject to the prevailing sales tax and service charge percentages. For organizations that are tax exempt, a copy of your exemption certificate must be received with your signed event contract. **Minimum guaranteed attendance must be received within 14 days prior to event along with a finalized copy of the floor plan that indicates number of guests per table.** If attendance falls below the guaranteed number the client will still be charged for the guaranteed number indicated 14 days prior.

SERVICE CHARGES AND TAXES

On all food and beverage functions, there will be an 18% service charge and applicable sales tax applied. All prices quoted are exclusive of service charge and tax. Sales tax is calculated on all food, beverage and service charges. New York State law states that service charges are subject to state tax.

FACILITIES

Adherence to the times agreed upon for your function are mandatory, as other groups may be scheduled for the same room following your function. If your time schedule changes, please contact our Sales Department and they will make every effort to accommodate you. All scheduled events at the Inn are subject to the following time-table:

Daytime parties must end at 5:00 pm as evening parties begin at 6:30 pm.

Décor arrangements can be made through our event planners. Special pricing for in-house floral service, colored linens, music and audio visual equipment is also available. You should go over your specific decoration request with your wedding planner before hiring someone to decorate for you. In addition, the following items are prohibited at the Inn before, during and after the wedding: Rice, confetti, potpourri, bubbles and bird seed. Seasonal decorations may be in place at the time of your ceremony or reception. You must accept the interior as is. No smoking anywhere in the building. Only service animals are allowed inside the building. No chairs or other equipment may be moved without first consulting with your wedding coordinator.

PLEASE NOTE: your reception will not be set-up until 1 hour prior to event. If you would like early access to decorate there will be an additional early set-up fee required.

OVERNIGHT ACCOMMODATIONS

Overnight lodging is available and includes a continental breakfast. If you wish to book a block of rooms at the Springside Inn, we will hold the specified rooms upon receipt of a signed room block reservation form. When a single party is booking more than two rooms for the same date, a deposit equivalent to the rate of a one night stay on each room is required. This deposit is due at the time of booking and is non-refundable. When you place a deposit on a block of rooms, a signed copy of a Block Room Sheet Deposit must be kept on file here at the Inn. You will be provided with a copy for your records.

Holland House: Spacious 5 bedroom house that rests on the beautiful lawns of Springside Inn. Nightly or weekly rentals are available.

PLEASE NOTE THAT THE POINT AT SAND BEACH HAS IT'S OWN POLICIES & PROCEDURES

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◆ HORS D' OEUVRES ◆

Served before dinner-one hour only

All prices are based on 100 pieces

Breaded Fried Ravioli-Meat or Cheese

Served with a Marinara or Alfredo sauce
\$150.00

Mini Ravioli-Meat or Cheese

Served with a Marinara or Alfredo sauce
100 pieces - \$60.00
200 pieces - \$90.00

Bacon Wrapped Scallops

Skewered scallops wrapped in bacon
\$220.00

Mushroom Caps

Mushroom caps stuffed with a blend of
ham, onions & herbs
\$125.00

Miniature Crab Cakes with Sauce Remoulade

Springside's homemade crab cakes
served with a spicy sauce
\$165.00

Mini Kabobs

Chicken & Pineapple marinated
in teriyaki sauce
\$160.00
Beef and Pepper marinated
in teriyaki sauce
\$175.00

Swedish Meatballs

Miniature meatballs in a
Gravy sauce.
\$125.00

Fresh Melon wrapped in Prosciutto

Honeydew & Cantaloupe melon wrapped
In a thin slice of Prosciutto
\$195.00

Spanikopita

Spinach and Feta cheese wrapped
in flaky Filo dough
\$170.00

Veggie Crescent

Flaky crescent dough topped with cream cheese
And fresh chopped vegetables
\$100.00

All prices are based on 100 pieces

Quiche

Squares of Springside Inn's homemade
Spinach, ham & cheese Quiche
\$100.00

Clams Casino

Little neck clams stuffed with Springside's
homemade stuffing and topped with crispy
bacon
\$225.00

Miniature Chicken Cordon Bleu

Mini Chicken stuffed with ham & Swiss cheese
breaded & cooked to a golden brown
\$125.00

Bruschetta

Toasted baguettes spread with
basil pesto and topped with chopped Roma
tomatoes OR
Roasted pepper Humus OR
Spinach topped with seasoned parmesan
\$140.00

Vegetable Quesadillas

Tomatoes, peppers, Jalapeno peppers, onions &
Poblano peppers with Cheddar & Monterey Jack
Cheese wrapped in a flour tortilla and served
with Sour Crème & Salsa
\$125.00

Smoked Chicken Quesadillas

Shredded Chicken, cheddar & Monterey jack
cheese, spicy jalapeno peppers, tomatoes bell
peppers, cilantro, poblano peppers, onions and
garlic rolled in a flour tortilla and served with sour
crème & salsa
\$125.00

Canapés

Seafood, Crab, Lobster or Tuna Salad served on
lightly toasted baguettes
\$150.00

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◆ **HORS D' OEUVRES CONTINUED** ◆

Served before dinner-one hour only

INCLUDED IN PACKAGES

Imported & Domestic Cheese Display

A variety of imported & domestic cheeses with assorted crackers, garnished with seasonal fresh fruit
Ala Carte Price (serves 50-70 people) - \$175.00 / (serves 100-120 people) - \$225.00

Fresh Vegetable Crudités

An assortment of fresh vegetables accompanied by Ranch and/or Bleu cheese dip
Ala Carte Price (serves 50-70 people) - \$125.00 / (serves 100-120 people) - \$250.00

Spinach & Artichoke Dip

Creamy Spinach & Artichoke dip served with toasted baguettes or
assorted crackers for all off-site functions.
Ala Carte Price - \$100.00

ADDITIONAL DISPLAYS

Shrimp Display

120 pieces of large shrimp served with traditional cocktail sauce and lemon - \$235.00
120 pieces of medium shrimp served with traditional cocktail sauce and lemon - \$175.00

Smoked Salmon

Smoked salmon side served crostinis topped with red onion, tomatoes, chopped egg and dill crème Fraich
\$150.00

Raw Bar Display

250 shrimp, 50 Oysters, & 50 little neck clams

Cheese Soufflé

Springside's unique Cheese Soufflé served family style or per person
\$3.00 per person

Chef's Assorted Canapés

Crostinis and puffs filled with your choice of 2 hot items and 2 cold items
Hot items: Mushrooms, Spinach Quiche, Bruschetta, Spanikopita
Cold Items: smoked salmon, ham, chicken, or seafood salad
\$8.00 per person

Antipasto Station

Roasted red peppers, mixed Italian olives, a selected mixture of meats and cheeses, served with bone bread dipped in olive oil,
chopped garlic, shredded parmesan cheese and topped with red pepper flakes over a bed of field greens
Medium (serves 50-70 people) - \$300.00
Large (serves 100-120 people) - \$375.00

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◆ **PLATED WEDDING DINNERS** ◆

Includes rolls and butter, coffee hot or iced tea, cake cutting & serving.

HORS D' OEUVRES PACKAGE DISPLAY (one hour prior to dinner)

Fresh Vegetable Crudités: An assortment of fresh vegetables accompanied by ranch and/or bleu cheese dip.

Imported & Domestic Cheese Display: A variety of imported & domestic cheeses with assorted crackers, garnished with seasonal fresh fruit

Spinach & Artichoke Dip: Creamy Spinach & Artichoke dip served with toasted baguettes
Champagne Toast is also included in Package

FIRST COURSE (Choose 1 Salad for entire party)

Tossed Salad: Mixture of Iceberg & Romaine Lettuce topped with black olives, cherry tomatoes, and shredded carrots with your choice of House, Italian or Raspberry Vinaigrette dressing.

Spinach Salad: Flat leaf Spinach with roasted garlic, sun-dried tomatoes & pine nuts.
Tossed in a balsamic vinaigrette.

Caesar Salad: Romaine lettuce with croutons and parmesan topped in a creamy Caesar dressing.

Antipasto Salad: Roasted red peppers, mixed Italian olives, a selected mixture of meats & cheeses over a bed of field greens.
May be served family style. **Add \$2.00 per person**

ENTREES

Please choose up to three entrees

All entrees served with your choice of Potato or Rice and Vegetable of the day.

	Package Price	Ala Carte Price
Roast Prime Rib of Beef.	\$35.95	\$26.95
Boneless Breast of Chicken.	\$26.95	\$17.95
Roast Sirloin of Beef with Mushrooms.	\$27.95	\$18.95
Roast Turkey with Yankee stuffing and Cranberry Sauce.	\$26.95	\$17.95
Baked Virginia Ham with Peach Glaze.	\$25.95	\$16.95
Chicken Picatta.	\$28.95	\$19.95
Fresh Baked Boston Scrod with Butter Crumb Topping.	\$29.95	\$20.95
Fresh Boston Scrod baked in a lemon butter.	\$29.95	\$20.95
Chicken Cordon Bleu.	\$30.95	\$21.95
Chicken Picasso (stuffed with mushrooms, broccoli & Cheese).	\$30.95	\$21.95
Broiled Seafood Medley: Scrod, 3 oz. Lobster Tail & 3 Jumbo Shrimp.	\$39.95	\$30.95
Pasta Primavera, Pasta tossed with a mixture of seasonal vegetables and Marinara Sauce.	\$24.95	\$15.95
Chicken Parmesan.	\$29.95	\$20.95
Broiled Scallops.	\$31.95	\$22.95
Beef Tenderloin.	\$39.95	\$30.95
Veal Marsala.	\$32.95	\$23.95

Please note that prices do not include 8% New York State Sales tax and 18% Service Charge



◆ **FAMILY-STYLE WEDDING PACKAGES** ◆

Includes rolls and butter, coffee hot or iced tea, cake cutting & serving

HORS D' OEUVRES PACKAGE DISPLAY (one hour prior to dinner)

- Fresh Vegetable Crudités:** An assortment of fresh vegetables accompanied by ranch and/or bleu cheese dip.
- Imported & Domestic Cheese Display:** A variety of imported & domestic cheeses with assorted crackers, garnished with seasonal fresh fruit
- Spinach & Artichoke Dip:** Creamy Spinach & Artichoke dip served with toasted baguettes
Champagne Toast is also included in Package

SALADS

Tossed Salad with our House dressing

Classic Caesar: Romaine lettuce with croutons and parmesan topped in a creamy Caesar dressing.

Spinach Salad: Flat leaf spinach with roasted garlic, sun-dried tomatoes & pine nuts.
Tossed in a balsamic vinaigrette

Antipasto Salad: Roasted red peppers, mixed Italian olives, a selected mixture of meats & cheeses over a bed of field greens.
May be served family style. **Add \$2.00 per person**

ENTRÉE

- Roast Sirloin of Beef
- Baked Virginia Ham
- Fresh Baked Boston Scrod with Butter Crumb Topping
- Chicken Parmesan
- Chicken Marsala

- Roast Turkey with Cranberry Sauce
- Chicken Picatta
- Sautéed Lemon Chicken
- Seasoned Pork Loin

SPECIAL SIDE

- Baked Ziti
- Pasta Primavera
- Stuffed Shells
- Cheese Soufflé
- Yankee Stuffing
- Springside Inn's Homemade Macaroni & Cheese

ACCOMPANIMENTS

- Oven Roasted Potatoes
- Rice Pilaf
- Garlic Smashed Red Potatoes
- Sautéed Mixed Vegetables
- Mashed Potatoes & Gravy
- Sautéed Green Beans
- Grilled-Marinated Seasonal Vegetables (Seasonal)

FAMILY-STYLE PACKAGE PRICES

Price of standard Hors d' oeuvres display is included in this price

	Package Price	Ala Carte Price
Choose 1 Salad, 1 Entrees, 1 Special Side & 2 accompaniments.	\$32.95 pp	\$23.95
Choose 1 Salad, 2 Entrees, 1 Special Side & 2 accompaniments.	\$35.95 pp	\$26.95
Choose 1 Salad, 3 Entrees, 1 Special Side & 2 accompaniments.	\$38.95 pp	\$29.95

Please note all prices are subject to 8% New York State Sales Tax and 18% Gratuity Charge.
Customized menus are available but may incur additional charges



◆ **WEDDING BUFFET PACKAGES** ◆

Includes rolls and butter, coffee hot or iced tea, cake cutting & serving

HORS D' OEUVRES PACKAGE DISPLAY (one hour prior to dinner)

Fresh Vegetable Crudités: An assortment of fresh vegetables accompanied by ranch and/or bleu cheese dip.

Imported & Domestic Cheese Display: A variety of imported & domestic cheeses with assorted crackers, garnished with seasonal fresh fruit

Spinach & Artichoke Dip: Creamy Spinach & Artichoke dip served with toasted baguettes
Champagne Toast is also included in Package

SALADS

Tossed Salad with one standard dressing

Classic Caesar: Romaine lettuce with croutons and parmesan topped with a creamy Caesar dressing.

Spinach Salad: Flat leaf spinach with roasted garlic, sun-dried tomatoes & pine nuts.
Tossed in a balsamic vinaigrette

Antipasto Salad: Roasted red peppers, mixed Italian olives, a selected mixture of meats & cheeses over a bed of field greens.
May be served family style. **Add \$2.00 per person**

ENTRÉE

- | | |
|---|---------------------|
| *Springside Inn Baked Chicken | *Roast Pork Loin |
| *Chicken Piccata | *Virginia Baked Ham |
| *Sautéed Lemon Chicken | *Seasoned Pork Loin |
| *Roast Turkey with Stuffing & Cranberry Sauce | *Chicken Marsala |
| *Chicken Parmesan | *Sirloin of Beef |
| *Fresh baked Boston Scrod with butter-crumb topping | *Baked Salmon |

SPECIAL SIDE

- Baked Ziti
- Pasta Primavera
- Stuffed Shells
- Eggplant Parmesan
- Cheese Soufflé
- Springside Inn's Homemade Macaroni & Cheese

ACCOMPANIMENTS

- | | |
|-----------------------------|---|
| Oven Roasted Potatoes | Mashed Potatoes & Gravy |
| Rice Pilaf | Yankee Stuffing |
| Garlic Smashed Red Potatoes | Sautéed Green Beans |
| Sautéed Mixed Vegetables | Grilled-Marinated Seasonal Vegetables
(seasonal) |

BUFFET PACKAGES

Price of standard Hors d' oeuvres display is included in this price

	Package Price	Ala Carte Price
Choose 1 Salad, 1 Entrees, 1 Special Side & 2 accompaniments.....	\$31.95 pp	\$22.95
Choose 1 Salad, 2 Entrees, 1 Special Side & 2 accompaniments.....	\$34.95 pp	\$25.95
Choose 1 Salad, 3 Entrees, 1 Special Side & 2 accompaniments.....	\$37.95 pp	\$28.95

Please note all prices are subject to 8% New York State Sales tax and 18% gratuity



◆ STATIONED RECEPTION MENU ◆

Minimum of 75 people

Includes Coffee & Hot or Iced Tea.

**STATIONED CRUDITES—First Hour Only*

Fresh Vegetable Crudité

An assortment of fresh vegetables accompanied by Ranch and/or Bleu Cheese Dip

Imported & Domestic Cheese and Fruit Display

A variety of imported & domestic cheeses with assorted crackers, garnished with sliced, seasonal fresh fruit.

Antipasto Station

Roasted red peppers, mixed Italian olives, a selected mixture of meats & cheeses, served with Springside Inn's homemade bread dipped in olive oil, chopped garlic, shredded parmesan cheese and topped with red pepper flakes over a bed of field greens.

Spinach & Artichoke Dip

Creamy Spinach & Artichoke Dip served with toasted baguettes.

**PASSED HORS D' OEUVRES—90 minutes*

Please choose three hot and two cold selections

HOT SELECTIONS

Ham, onion & herb stuffed Mushroom caps
Miniature Crab Cakes with Sauce Remoulade
Chicken & Pineapple Kabobs
Beef & Pepper Kabobs
Spinach & Feta Cheese Spanikopita
Miniature Chicken Cordon Bleu
Brushetta—2 ways: Basil pesto & chopped Roma tomatoes and Roasted Pepper Humus
Springside Inn's homemade Quiche Squares
Vegetable Quesadillas with Salsa & Sour crème
Quiche Lorraine
Smoked Chicken Quesadilla's with Salsa & Sour Crème

COLD SELECTIONS

Fresh melon wrapped in Prosciutto
Asparagus wrapped in Prosciutto
Smoked Salmon with dill crème Fraiche
Shrimp with cocktail sauce Canapés
Salami with Cream Cheese & Spanish olive Canapés
Chicken Salad with Canapés
Seafood, Crab Salad, Lobster salad or Tuna Salad Canapés

HOT STATIONED SELECTIONS

Please choose two selections

**Add \$75.00 for each chef carved meat selection*

Includes Hot crusty rolls with condiments, Choice of Potato/Rice and Vegetable

Bourbon-Glazed Ham with extra bourbon sauce & house mustard
Roasted Turkey breast with Cranberry Sauce
Char-grilled beef tenderloin with Horseradish Sauce *may incur additional charges depending on price of beef
Chicken Picatta served with mushrooms, capers & peppers in a light white wine sauce
Chicken Parmesan in a Marinara Sauce
Bowtie Pasta with Seasonal Vegetables in a Marinara or Alfredo Sauce
Lemon Chicken
Seasoned Pork Loin
Baked Salmon

\$35.95 per person

All selections are subject to 8% Sales Tax and 18% Gratuity Charge
Customized menus are available for an additional charge.

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◆ **Beverage Options** ◆

Option #1 – Consumption

Host pays for amount actually consumed at the end of each event.
All beverages are charged at our standard per drink price.

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|--|--------------------------------|
| Premium Liquors - \$6.00 | House Brand Liquors - \$5.00 |
| Premium Martinis - \$7.50 | House Brand Martinis - \$6.50 |
| Premium Beer Selections - \$3.75 | House Beer Selections - \$3.50 |
| Premium Wines – From \$6.00 | House Wines – From \$5.00 |
| Fruit Juices, Soda and Bottled Water - \$1.50 by the glass | |

Option #2 – Hourly Open Bar Packages

Host pays for an unlimited number of drinks for a guest during the specified time selected.
All packages include assorted soft drinks, bottled water and appropriate mixers and garnishes.

(Packages that Include: Liquor, Beer & Wine)

	Premium Brand	House Brand
1 Hour	\$14.00	\$12.00
2 Hours	\$18.00	\$16.00
3 Hours	\$22.00	\$20.00
4 Hours	\$26.00	\$24.00
5 Hours	\$28.00	\$26.00

(Packages that Include: Beer & Wine)

	Premium Brand	House Brand
1 Hour	\$12.00	\$10.00
2 Hour	\$16.00	\$14.00
3 Hour	\$18.00	\$16.00
4 Hour	\$20.00	\$18.00
5 Hour	\$22.00	\$20.00

Option #3 – Cash Bar

Guest pays for drinks on an individual basis at the consumption prices listed above.
There will be a \$75.00 Set Up Fee for this option

Additional Beverage Options

- Mimosa Punch - \$60.00 per Punch Bowl (*serves 50 punch glasses*)
- Wine Punch - \$60.00 per Punch Bowl (*serves 50 punch glasses*)
- Non-Alcoholic Fruit Punch - \$35.00 per Punch Bowl (*serves 50 punch glasses*)
- Champagne Toast - \$2.00 per person

Premium Liquors Include:

Absolut Vodka; Tangueray Gin; Captain Morgan Rum; Canadian Club;
Jim Beam; Dewar's White Label Scotch

Premium Beer Selections (Please Select 3)

Heineken; Amstel Light, Sam Adams and Yuengling

House Beer Selections (Please Select 3)

LaBatt Blue, LaBatt Blue Light, Michelob Ultra, Coors Light, Budweiser, Bud Light and Miller Lite

Please Note: Quoted prices do not include 8% NYS sales tax or 18% gratuity

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