



SPRING MILL COUNTRY CLUB
SPRING MILL MANOR

JACKSONVILLE RD • IVYLAND PA
215.675.6000



INCLUDED IN YOUR
ALL INCLUSIVE
SPRING MILL WEDDING PACKAGE

Butler-Passed Hors d'Oeuvres for One Hour

Your Choice of Champagne or Asti Spumanti Toast

A Deluxe Open Bar including Cordials

Choice of Color Floor Length Table Linens

Choice of Napkins and Chiavari Chairs

A Luxurious Bridal Suite

Oversized Round Tables of 12

Selection of Beautiful Cakes

Elegant White Glove Service

Professional Maître D'

Centerpieces



*We will be happy to design a
customized package for you.*

*Please discuss any changes to this package
with our Catering Department*

Rev. 1/2017

COCKTAIL HOUR

HORS D' OEUVRES

Butler-Passed and Served Continuously for One Hour

BUTLER-PASSED HOT AND COLD HORS D' OEUVRES

Asian Noodle "N" Chopstick, Mini Grilled Cheese & Tomato Soup Shooters, Short Rib Quesadilla,
Jumbo Lump Crab Mushrooms, BBQ Chicken & Cheddar Flatbread,
Soup Shooters - Porcini Bisque and Chef's Favorites
Pigs in a Blanket, Shrimp Macaroni & Cheese Bites, Smoked Salmon Lollipops,
Roasted Vegetable Empanadas, Chicken Satay

CLASSIC COLD HORS D' OEUVRES

Garden Vegetable Crudités with Dips, Hummus & Pita Chips
Domestic and Imported Cheese Display - Garnished with Fresh Fruit

.....

Add a Second display for an additional \$6.00 per person Inclusive

MINI WEDGE SALAD BAR

Mini Salad wedges can be presented with a variety of toppings and dressings

RANCH B.L.T. – Real Bacon Crumbles, Diced Tomatoes,
Shredded Cheddar Cheese, Croutons, Served with Ranch Dressing

HARVEST – Dried Cranberries, Diced Apples, Toasted Walnuts Served with our Homemade Maple Vinaigrette

CHEF'S FAVORITE – Crumbled Bleu Cheese, Dried Cherries, Toasted Pecans
Served with our House Made Bleu Cheese Vinaigrette

SLIDER STATION

(choice of two)

All accompanied with Pomme Frites

Black Angus Cheeseburger, Turkey Burger, Vegetable Burger,
Smoked Brisket with Caramelized Red Onion

Dipping Sauce Choices - Chipotle Mayonnaise, Honey Mustard,
Hoisen Ketchup, Horseradish Sauce

ASIAN WRAPS & ROLLS

STICKERS & SKEWERS

Asian Shredded Chicken Lettuce Wraps with Sweet Chili Sauce

Vegetable Spring Rolls with Sesame Garlic Sauce

Chicken or Vegetable Potstickers

Thai Beef Skewers with Dipping Sauce

COCKTAIL HOUR

Continued

PASTA STATION

Tri-Colored Rotini with Sundried Tomato Cream Sauce and Fresh Mushrooms
Farfalle Topped with Asiago, Diced Bell Peppers, Sausage and Sweet Onion
Four Cheese Tortellini in a Basil Pesto & Roasted Asparagus Sauce

TACO STATION

(Make Your Own)

Baja Fish Taco, Flour & Corn Tortilla, Southwestern Pulled Braised Beef, Chicken Asado,
Queso Fresco, Chulupa Hot Sauce, Shredded Lettuce, Limes, Black Beans, Fresh Cilantro, Salsa Verde,
Pickled Onion, Sliced Jalapeno, Guacamole

ITALIAN BRUSCHETTA BAR

Bruschetta of Fresh Tomatoes and Basil, Grilled Vegetable Bruschetta,
Fresh Mozzarella, Assorted Focaccia, Crostini, Mediterranean Olives

ASIAN NOODLE STATION

Chicken Lo Mein, Seafood Pad Thai with Plum, Sweet Chile and Hoisin Sauce
Served in Chinese To-Go Boxes with Chopsticks

PHILLY STATION

Traditional Philly Steak, Cheese Sauce, Caramelized Onions & Mushrooms,
Italian Roasted Pork, Broccoli Rabe, Sharp Provolone
Served on Petite Rolls

FONDUE STATION

Warm Spinach & Artichoke Dip, Imported European Cheese Fondue
Garden Vegetables, Pita Chips and Focaccia

DINNER

APPETIZER

(Choice of Soup or Salad)

SOUP

Charred Tomato Bisque with Parmesan Crouton
Roasted Butternut Squash • Chicken & Rice
Potato Leek • Minestrone • Gazpacho • Mushroom

SALAD

CAESAR SALAD

Crisp Romaine Lettuce, Shaved Parmesan Cheese and Croutons
Served with Caesar Dressing

or

GARDEN TOSSED SALAD

Mixed Garden Greens with Tomatoes, Cucumbers & Carrots
Choice of Dressings: Honey Mustard, Ranch, Italian,
Thousand Island or Balsamic Vinaigrette

or

NORMANDY SALAD

Spinach and Romaine Lettuce, Sliced Apples,
Dried Cranberries and Mandarin Oranges
Served with Raspberry Vinaigrette

or

CLASSIC WEDGE SALAD

Iceberg Lettuce, Bleu Cheese & Crumbled Bacon
Served with Bleu Cheese or Thousand Island

or

MESCLUN MIX

Herbed Goat Cheese Medallion, Dried Cranberries & Candied Walnuts

•••••

All served with Chilled Fork and Fresh Ground Pepper

Assortment of Specialty Baked Breads

Additional Course Selections

Choice of Soup and Salad \$3.25

Pasta \$3.00

Intermezzo \$2.00

All prices listed are per person

ENTREES
ALL INCLUSIVE \$88/PERSON

CHICKEN

CHICKEN MEDITERRANEAN
Smoked Mozzarella, Spinach, Sundried Tomatoes,
Roasted Garlic Cream Sauce

CHICKEN LIMONE
Lemon and White Wine Sauce, Capers

CHICKEN CHARDONNAY
Mushrooms, Leeks, Chardonnay Butter Sauce

CHICKEN ALEXANDRA
Dipped in Egg, Mushrooms, Asparagus Tips, Red Peppers, Lemon Butter Sauce

CHICKEN FRANCAISE
Lemon, Garlic, White Wine Sauce
Set atop a Fingerling Potato Timbale

BOURSIN, SPINACH & ARTICHOKE STUFFED PANKO CRUSTED CAPON
Served with a Charred Tomato Jus

HERBED SEARED CHICKEN BREAST
Served with Fork Mashed Horseradish Potatoes

MUSHROOM DUXELLE FILLED CHICKEN BREAST
Served with Herbed Rice Blend

CHICKEN MARSALA
Mushrooms, Shallots, Marsala Wine & Pappardelle Pasta

SEAFOOD

FLOUNDER FLORENTINE
Lobster Sauce

TILAPIA FRANCAISE
Lemon White Wine Caper Sauce

HERB CRUSTED TILAPIA
Red Pepper Coulis

VEGETARIAN

PORTABELLA MUSHROOM TOWER

Assorted Grilled Vegetables and Mozzarella Cheese
Served on a Balsamic Reduction

PASTA PRIMAVERA

Assortment of Fresh Vegetables and Herbs
In a Light Garlic Tomato Basil Sauce
Sprinkled with Parmesan Cheese

VEGETABLE WELLINGTON

Grilled Vegetables Baked in a
Puff Pastry Dough Served on a Red Pepper Sauce

•••••

ENTREES

ALL INCLUSIVE \$97/PERSON

PESTO CRUSTED SALMON

Set Atop Spinach, Sundried Tomato, Buerre Blanc

GRILLED MAPLE SOY GLAZED SALMON

With Corn Relish, Bacon & Quiona

PAN SEARED SALMON FILLET

Champagne Mustard, Champagne Caper or Lemon Dill Sauce

SALMON TERIYAKI

Sesame Seed Encrusted, Teriyaki Glaze

POTATO CRUSTED SALMON FILLET

Potato & Horseradish Crusted Served with a Dijon Cream Sauce

BRAISED BONELESS SHORT RIBS

Roasted Tomato Beef Jus, Horseradish Forked Mashed Potatoes & Garlic Green Beans

ENTREES
ALL INCLUSIVE \$105/PERSON

ROASTED PRIME RIB AU JUS
Horseradish Sauce

ROASTED NEW YORK SIRLOIN
Bordelaise Sauce or Peppercorn Demi Glace

FILET MIGNON
Angus Center Cut Filet Mignon, Red Wine Onion Reduction,
Dauphinoise Potato and Broccoli

GRILLED MARYLAND LUMP CRAB CAKE
Tartar, Cocktail or Remoulade Sauce

FILET MIGNON DUET
Filet Mignon Accompanied by Your Choice of Shrimp Scampi,
Chilean Sea Bass or Maryland Crab Cake

Vegetarian & Dietary Modifications Available - Ask your Banquet Manager

.....

BAR ARRANGEMENTS

SPRING MILL DELUXE BAR

Jack Daniels, Jim Beam, V.O., Dewars, Tanqueray, Johnny Walker Red, Beefeaters, Jameson, Smirnoff, Smirnoff Orange, Absolut, Bacardi, Captain Morgan Spice Rum, Malibu Rum, Jose Cuervo, Christian Brothers Brandy, Southern Comfort, Devonshire, Amaretto, Blackberry Brandy, Apricot Brandy, Anisette, Dark Crème de Cocoa, White Crème de Cocoa, Crème de Almond, Crème de Menthe, Peach Schnapps, Midori, Kahlua, Drambuie, Dry Vermouth, Sweet Vermouth, Triple Sec, Crème de Cassis, Sloe Gin, Sour Apple Pucker, Chardonnay, White Zinfandel, Merlot, Pinot Grigio, Budweiser, Miller Lite, Yuengling Lager, O'Douls

NOTE: Other brands of liquor are available upon request at an additional charge.

SPRING MILL PACKAGE PRICE INCLUDES:

Four Hour Open Bar
Bartender Staff and All Gratuities
(1 Bartender per 90 Guests)

ICE Luges \$350.00 + 6% Tax Each

DESSERT

A Custom Wedding Cake
Served On a Painted Plate with French Vanilla Ice Cream
and A Strawberry Fan

•••••

Coffee, Tea, Decaffeinated Coffee and Tea

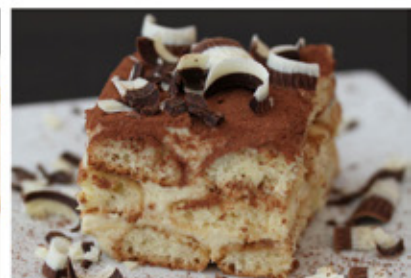
Prices Include All Sales Tax and Gratuities

With the Exception of the Following:
Coatroom - \$1 per person (Based on Weather)
Ceremony Fee \$600.00 + 6 % Tax

•••••

Expected Attendance _____ Minimum Attendance Required 100 Guests *

** Minimum number varies by banquet room.
Service fee applies for guarantees of less than 100 guests.
See your banquet manager for details.*



CONDITIONS OF CONTRACT

Prices are guaranteed upon receipt of \$1,000 Non-Refundable deposit. A 50% Deposit is Due Eight Months Prior to the Event. An additional 25% Deposit is Due Three Months Prior to the event, with the Balance being Due Three Days Before the Event by Cash, Certified Check or Bank Check. All Deposits are Non-Refundable and Non- Transferable.

*Package is based on Rounds of 10 –12 guests. A Service Charge will be incurred for additional tables in the Room @ \$ 35.00 + 6% tax per table.

NO food or beverage other than the contents of this menu will be permitted to be brought onto the property by any patron, guest or invitee. No food or beverage supplied by Spring Mill Country Club/ Manor is permitted to leave the facility.

Entertainment is to be provided by client. All bands, disc jockeys, and single entertainers Must be approved by our banquet department and Must submit a certificate of liability insurance. The use of fog machines and confetti is strictly forbidden. A Clean up fee of \$100 be incurred if this policy is violated. A Vendor chicken entrée may be purchased at \$20 per vendor. This price is for the entrée only. NO ALCOHOL IS PERMITTED TO BE SERVED TO VENDORS.

Decorations or display brought into our facility must be approved prior to arrival. Items may not be attached with nails, staples, tape or other substances in order to prevent damage to the fine fixtures and furnishings. Please review your sign requirements and placement with management prior to function.

Patron agrees to be responsible for any damages done to the premises or any other part of the facility during the period of time the patron, his guests, invitees, employees, independent contractors or other agents that are under the patron's control. The taping or fastening of signs, posters, etc. to walls is not permitted.

The Spring Mill Country Club/ Manor will not assume any responsibility for damage or loss of any gifts, merchandise or articles left in the facility prior to, during or following patron's function.

Children 14 and under are Half Price. The Maximum amount of Children allowed at half price is Fifty (50). Security is Required For Groups of Thirty Children or More.

FOR WEDDINGS WITH CEREMONIES

Please note: Your invitation must state the exact time the ceremony commences, as no provisions are available for early arrivals. Ceremony room is open to guests 15 minutes prior to scheduled ceremony time. If bridal rooms are available, they can only be occupied 2 hours prior to starting time.