

Spring Mill Country Club

Our Deluxe Package Includes



Hors D' Oeuvres for One Hour, Buffet and Butlered Style

Your choice of Champagne or Asti Spumante Toast

A Deluxe Four Hour Open Bar

Oversized Round Tables of 12

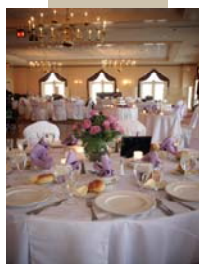
*Choice of Color Coordinated Floor Length Table Linens,
Runners, Napkins*

A Luxurious Bridal Suite

Selection of Beautiful Wedding Cakes

Elegant White Glove Service

Professional Maitre D'



*Spring Mill Country Club
80 Jacksonville Road
Ivyland, PA 18974*

*Country Club Fax: 215-675-1229
Website: springmillcountryclub.com*

Telephone: 215-675-6000

*We Will be Happy to Design a Custom Package to Suit your Needs.
Any Alterations to This Package May be Discussed with Our Catering Department.*

HORS D' OEUVRES

Served continuously for One Hour Butler and Buffet Style

CLASSIC COLD HORS D' OEUVRES

*Garden Vegetable Crudités with Dips
Domestic and Imported Cheese Display Garnished with Fresh Fruit*

BUTLERED HOT AND COLD HORS D' OEUVRES

*Maryland Crab Cakes, Wonton Shrimp, Scallops Wrapped in Bacon,
Portobello Mushroom Puff, Clams Casino, Brie with Raspberry in Pastry,
Beef Kabob with Teriyaki Sauce, Franks in a Blanket, French Onion Soup Boule,
Asparagus & Cheese Phyllo, Risotto & Red Pepper Bite,
Smoked Salmon and Asparagus Canapé, Boursin Cheese Boat*

In Addition to the above Selections, Your Choice of One of the following Displays:

PASTA STATION

*Gemmeli Puttanesca, Pesto Agnolotti with Sun-dried Tomato Cream Sauce,
Striped Cheese Tortellini with Merlot Marinara and Garlic Bread Sticks*

ITALIAN BRUSCHETTA BAR

*Bruschetta of Fresh Plum Tomatoes, Mozzarella and Basil, Roasted Chopped Vegetable Bruschetta,
Sicilian Caponate: Chilled Eggplant, Onions, Tomatoes, Olives, Pine Nuts and Capers Marinated in Vinegar
Assorted Focaccia, Breadsticks and Crostini*

ORIENTAL STATION

*Chicken or Vegetable Stir Fry, Spicy Egg Rolls with Chinese Mustard & Duck Sauce,
Vegetable Lo Mein, Soy Sauce, Steamed Rice and Fortune Cookies*

MASHED POTATO BAR

*Yukon Gold and Sweet Mashed Potatoes Served in a Martini Glass
Toppings Include Brandy Demi Glace, Cheddar Cheese, Chives, Sour Cream,
Sautéed Mushrooms, Crumbled Bacon, Caramelized Onions and Caviar*

YIDDISH STATION

*Assorted Latkes with Apple Sauce & Sour Cream, Mushroom & Broccoli Cheddar Knishes,
Potato Blintzes with Caramelized Onions & Mushrooms*

MEDITERRANEAN BAR

*Hummus, Tabbouleh, Stuffed Grape Leaves, Kalamata Olives, Baba Ghanoush,
Pita Chips and Flatbread*

Add a second display for an additional \$5.95 per person



Select a Soup Or Salad

Soup

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*Minestrone, Chicken Orzo, Italian Wedding Soup, Cream of Broccoli,
Butternut Squash or Potato Leek*

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Salad

*All served on Glass plate with Chilled Fork and Fresh Ground Pepper
With an Assortment of Specialty Baked Breads*

Caesar Salad

(Our House Specialty)

*Crisp Romaine Lettuce Tossed with Caesar Dressing, Parmesan Cheese,
Croutons and Garnished with Roasted Red Peppers and Olives*

Spring Mill Tossed Salad

*Mixed Garden Greens with Cucumber, Tomato,
Sliced Fresh Mushrooms, and Peppers
with Choice of Dressing: Honey Mustard, Ranch, Italian,
Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette or Citrus Vinaigrette*

Greek Salad

*Gathered Field Greens with Roasted Peppers, Toasted Walnuts, Feta Cheese,
Gently Dressed with Balsamic Vinaigrette*

Normandy Salad

*Spinach and Romaine Lettuce with Sliced Pears,
Dried Cranberries, and Mandarin Oranges
With a Raspberry Vinaigrette*

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ENTREES

(Choice of two)

Chicken Asiago

Mushrooms, Scallions and Asiago Cheese in a Chablis Sauce

Chicken Milanese

Artichoke Hearts and Mushrooms in a Sherry Demi Glace

Chicken Romano

Asparagus and Artichoke Hearts In a Lemon Butter Sauce

Chicken Limone

Lemon and White Wine Sauce With Capers

Chicken Chardonnay

Mushrooms and Leeks In a Chardonnay Butter Sauce

Chicken Alexandra

Dipped in Egg, Topped with Mushrooms, Asparagus Tips and Red Peppers in a Lemon Butter Sauce

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Tilapia Francaise

With a Lemon White Wine Sauce

Pistachio Crusted Tilapia

On a Bed of Marinara Sauce

Filet of Sole Florentine

Stuffed with Spinach, Topped with Mornay Sauce

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Salmon Fillet

With Champagne Mustard, Champagne Caper, or Lemon Dill Sauce

Salmon Chardonnay

Topped with Mushrooms and Leeks In a Chardonnay Butter Sauce

Salmon Pesto

Pesto Herb Encrusted Served With a Sun-Dried Tomato Veloute

Salmon Dijon

Horseradish Encrusted With Mustard Dijonaise

Red Snapper

Choice of Provencal or Lemon Butter Sauce

§ _____

All Entrée Selections Include Your Choice of Fresh Vegetable & Potato

New York Sirloin

Oven Roasted and Sliced

Choice of Bordelaise Sauce or Peppercorn Demi Glace

\$ _____

Filet Mignon

Choice of Béarnaise or Cabernet Mushroom Sauce

\$ _____

Chilean Sea Bass

With Citrus Buerre Blanc

\$ _____

Maryland Lump Crab Cake

Two 4 oz. Crab Cakes

Choice of Sauce: Tartar, Cocktail or Remoulade

\$ _____

Breast of Chicken and Fillet of Salmon Duet

Chicken Francaise and Crab Cake Duet

Veal Medallions with Shrimp Scampi Duet

Chicken Francaise and Shrimp Scampi Duet

\$ _____

Filet Mignon Duet

Filet Mignon

Accompanied by Your Choice of Shrimp Scampi, Chilean Sea Bass or Maryland Crab Cake

\$ _____

All Entrée Selections Include Your Choice of Fresh Vegetable & Potato

DESSERT

A Custom Wedding Cake

*Choose from a Selection of Our Magnificent Wedding Cakes
Served with Ice Cream*

Coffee, Tea, Decaffeinated Coffee and Tea

***Prices Include All Sales Tax and Gratuities
with the Exception of the Following:***

Coatroom \$ _____ *Per Person*

Ceremony Fee \$ _____ *+ 6 % Tax*

No Gratuities will be accepted from your guests.

***Please Note: Pricing Varies Based on Entrée Selection, Season, Day, and
Date of Event. Contact a Banquet Sales Manager to Schedule a Meeting
and Discuss Pricing for Your Special Event.***

*Spring Mill Country Country Club
80 Jacksonville Road
(215) 675-6000*

Let Us Enhance...Your Cocktail Hour

May we suggest the following:

FRENCH MARKET

Roasted and Grilled Seasonal Fresh Vegetable Display.

Served with Assorted Breads

\$3.95 per person

Imported Baked Brie and Raspberries in Puff Pastry

Served with Sliced Pears and Grapes with French Baguette

\$2.95 per person

CHILLED RAW BAR

(Priced per piece)

Jumbo Shrimp \$2.00 per piece

Clams on the Half Shell \$1.25 per piece

Blue Point Oysters \$1.50 per piece

Cocktail Crab Claws Market Price

Presented on a Bed of Ice with Cocktail Sauce, Llamaize Sauce and Lemon Wedges

ICE CARVINGS

1 Block Display: \$350.00 plus 6% tax

More Elaborate Carvings are Available at an Additional Cost

CARVING STATION

Choice of Two: Boneless Turkey Breast, Prime Rib, Seasoned Pork Loin or Honey Glazed Corned Beef

All Served with Appropriate Breads and Condiments

\$ 7.00 per person

Roasted Rack of Lamb with a Pinenut Crust

\$4.50 per chop or \$13.50 per person

Tenderloin of Beef with Peppercorn Sauce and French Baguette Rolls

\$ 7.50 per person

BUFFET HOT HORS D'OEUVRES

Vegetable Spring Rolls, Franks in a Blanket, Sesame Chicken Tender, Smoked Salmon Phyllo Flower,

Beef Satay with Peanut Sauce, Miniature Ham & Cheese Croissant

\$14.95 per person

Enhancement Pricing is NOT Guaranteed.

Due to Economic Fluctuations Prices are Subject to Change Without Prior Notice.

Cocktail Hour Enhancements...

SUSHI DISPLAY

*Variety of Hand Rolled Sushi
With Ginger, Wasabi and Soy Sauce
\$ 3.50 per piece*

SEAFOOD STATION

(Priced per Piece)

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|--|-------------------------|
| <i>Oysters Rockefeller</i> | <i>\$1.95 per piece</i> |
| <i>Clams Oreganata</i> | <i>\$1.50 per piece</i> |
| <i>Shrimp Scampi or Puttanesca</i> | <i>\$2.25 per piece</i> |
| <i>Scallops Oreganato or Sesame Crusted</i> | <i>\$2.50 per piece</i> |
| <i>Seared Salmon with a Honey Teriyaki Glaze</i> | <i>\$2.95 per piece</i> |

STIR FRY STATION

*Chef to Prepare Your Choice of (2): Stir Fry of Beef, Chicken or Shrimp
Choice of White Rice or Fried Rice and Lo Mein Noodles
Served with Fortune Cookies
\$ 6.50 per person*

CAVIAR AND BLINIS

*Buckwheat Blinis Served with Red, Golden and Black Caviar,
Sour Cream, Onion, Capers, Chopped Egg Whites and Egg Yolks
\$ 7.95 per person*

SMOKED SALMON

*Perfectly Smoked Salmon Served with Russian Pumpernickel
And Miniature Rye Bread with Appropriate Condiments
\$ 5.95 per person*

*Whole Poached Salmon -- Served with Cucumber Remoulade
\$ 4.95 per person*

RISOTTO STATION

*Imported Arborio Rice Specially Prepared by Our Chef
Select Two: Seafood, Mushroom, Cheese or Vegetable Risotto
\$ 3.95 per person \$50 Attendant Fee*

ANTIPASTO DISPLAY

*Display of Sliced Suprasatta, Pepperoni and Mortadella with Fresh Mozzarella,
Sharp Provolone, Roasted Peppers, Olives, Marinated Artichokes and Mushrooms
Accompanied by Assorted Crusty Breads and Flavored Focaccia
\$5.95 per person*

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Dessert Enhancements

SUNDAE BAR

*Pre-dipped Vanilla, Chocolate and Strawberry Ice Cream
with Butterscotch, Walnut, Chocolate and Whipped Toppings, plus Crushed Pineapples and Cherries
Along with Several Candies Including Gummy Bears for your Delight
\$ 4.50 per person*

ADDITIONAL BAR & COFFEE STATIONS (Served During Dessert)

Cordial Cart

*Sambuca, Amaretto, Devonshire, Drambuie, Frangelica, Gran Marnier, Hennessy and B&B
\$5.25 per person*

International Coffee Bar

*Kahlua, Irish Whiskey, Devonshire, Christian Brothers Brandy,
Sambuca, Frangelica, Amaretto and Dark Cocoa
Served with Regular or Decaffeinated Coffee in Sugar Rimmed Glasses
\$4.95 per person*

Cappuccino and Espresso Station

*Regular & Decaffeinated
Served with Shaved Chocolate, Whipped Cream, Sugars, Cinnamon Sticks and Flavored Syrups
\$3.25 per person*

Cappuccino and Espresso with Cordials

\$8.00 per person

CONDITIONS OF CONTRACT

Prices are guaranteed upon receipt of \$1000 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 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.

Our Other Featured Properties

*Spring Mill Country Club
80 Jacksonville Road
Ivyland, PA 18974
Fax: 215-675-1229*

*Spring Mill Manor
171 Jacksonville Road
Ivyland, PA 18974
Telephone: 215-675-6000*

*Blair Mill Inn
3855 Blair Mill Road
Horsham, PA 19044
Telephone: 215-674-3900*