



BANQUETS & PARTIES

Thank you for your interest in Springside Inn. We are grateful for the opportunity to make your next event a great success!

The Springside Inn offers complete catering services both on premise at the Springside Inn, or off premise at your own location. Social gatherings are made special with the warmth provided by our unique setting and professional staff. Organizations of all types and sizes find this an ideal setting for banquets, meetings, and special get-togethers. The Springside Inn can accommodate any corporate event or private party, regardless of size or occasion. We have the catering solution for a variety of special requests: corporate parties, office parties, seminars, cocktail parties, grand openings, banquets, weddings, holiday parties, showers/baptisms, and rehearsal dinners are just some of the specialized events we can cater.

With the Springside Inn, you can count on delicious food and great service from a team of special event professionals. Our staff has the knowledge and experience to assure your celebration will be a complete success. We cater any affair and would be happy to assist you in selecting and pricing a personalized menu. Call us with an idea of your budget and allow us to tailor the event to make it a long lasting memory. We can accommodate your request with an experienced staff of catering professionals ready to assist you in every aspect of your event. Thank you for considering the Springside Inn. We look forward to working with you.

Sincerely,

Sean & Beth Lattimore, Innkeepers

6141 W. Lake Road, Auburn, NY 13021

(315) 252-7247 Phone

(315) 252-8096 Fax

www.springsideinn.com



Breakfast & Brunch

Minimum of 25 people.

Family Style Brunch \$16.95 per person

Minimum of 30 people required ~ can be served buffet style

Orange juice, fruit cup, scrambled eggs, Virginia baked ham, bacon, oven roasted potatoes, cheese soufflé, danish, coffee, tea or milk

Customize Your Brunch \$17.95 per person

Served family style or buffet

Includes coffee, tea and orange juice

Choose 2 entrées and 3 sides

Entrées

Triple Berry Stuffed French Toast

Eggs Benedict

Belgian Waffles

Quiche Lorraine

Virginia Baked Ham

French Toast Casserole *with toffee sauce*

Sides

Oven Roasted Potato

Bacon

Sausage

Cheese Soufflé

Fresh Fruit

Traditional Brunch Buffet

Voted Best of the Region for Sunday Brunch 10 Years Running!

Minimum of 60 people required (Monday - Saturday)

Monday - Saturday \$24.99 per person

Sundays \$19.99 per person *Serving 10:30 am and 1:00 pm*

Fresh fruit, scrambled eggs, homemade waffles with mixed berry syrup or maple syrup, bacon, sausage, oven roasted potatoes, Virginia baked ham, roast sirloin of beef, chicken ala king with biscuits, seafood newburg with toast points, cheese soufflé, sautéed vegetables, homemade brownies, cream puffs, "make your own sundaes" with homemade dessert sauces, orange juice, coffee, tea or milk

** please note that there will be a \$100 set-up fee if a private traditional brunch buffet is requested on a Sunday*

Please note that prices do not include 8% New York State sales tax, 16% gratuity, 4% administrative fee.

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Lunch Buffet & Luncheon Plates

Minimum of 25 people.

Deli Lunch Buffet \$15.95 per person

Choice of two assorted sliced meats, assorted sliced cheeses, fresh sandwich rolls, lettuce, tomato and onion and Seasonal Fresh Fruit.

Please select one of the following:

Macaroni Salad, Potato Salad, Pasta Salad, Garden Salad or Soup Of The Day.

Dessert, coffee, tea and soda included.

Cold Luncheon Plates

Includes rolls, dessert, coffee, tea or milk

Chicken Caesar Salad with Fruit Cup \$14.50 per person

Julienne Salad Plate with Fruit Cup \$14.50 per person

Wrap Sandwich with Garden Salad, Potato or Pasta Salad and chips \$14.50 per person

A variety of wrap sandwiches are available:

Roasted Turkey with cranberry mayo

Roasted Beef with horseradish mayo

Chicken Salad with dill pecans

Tuna Salad with raisins and apples

Grilled Chicken Caesar

Southwestern Chicken

Veggie

Hot Lunch Buffet \$21.95 per person

A minimum of 50 people required for a Hot Lunch Buffet

Garden Salad, Fresh Baked Rolls, Rice Pilaf or Mashed Potatoes and Gravy, Vegetable, Baked Chicken, Roast Sirloin of Beef, Fresh Fruit, Dessert,

Coffee, Tea or Soda

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Plated Dinners

Minimum of 25 people.

PLATED FIRST COURSE

Dinners are served with garden salad, rolls with butter, dessert, coffee, decaf, tea or milk
Upgrade to a Wedge Salad or Caesar Salad for \$1.50 per person

ENTREES

Please choose up to three entrées.

A pre-order is required when offering more than one entrée selection to guests

Slow Roasted Prime Rib ~ \$31

12 oz. choice prime rib served with garlic mashed potatoes, fresh vegetables and rosemary au jus

Grilled Filet Mignon ~ \$35

6 oz. filet mignon topped with a red wine demi served with garlic mashed potato and fresh vegetable

Grilled Ribeye ~ \$33

14 oz. choice ribeye topped with caramelized onions served with garlic mashed potato and fresh vegetable

Grilled NY Strip Steak ~ \$34

12 oz. choice strip steak topped with mushroom demi served with garlic mashed potato and fresh vegetable

Grilled Sirloin Filet ~ \$26

6 oz. sirloin filet with mushrooms served with garlic mashed potatoes and fresh vegetables

Stuffed Pork Loin ~ \$27

Stuffed pork loin with apples, cranberries, goat cheese topped with an orange rosemary Jus served with garlic mashed potato and fresh vegetable

Baked Virginia Ham ~ \$22

Peach Glazed served with wild rice and fresh vegetable

Roasted Turkey ~ \$23

Roasted turkey breast served with mashed potato, fresh vegetable, pan gravy and cranberry sauce

Chicken Cordon Bleu ~ \$28

Breaded chicken breast stuffed with Virginia baked ham and swiss cheese topped with a light cream Dijon sauce served with wild rice and fresh vegetable

Chicken French ~ \$26

Egg battered chicken breast sauteed and topped with a lemon white wine sauce served with wild rice and fresh vegetable

Chicken Piccata ~ \$26

Chicken breast topped with a white wine caper mushroom sauce served with wild rice and fresh vegetable

Chicken Marsala ~ \$27

served with wild rice and fresh vegetable

Roasted Chicken Breast ~ \$23

served with wild rice and fresh vegetable

Roasted Baked Salmon ~ \$27

8 oz. atlantic salmon topped with a roasted shallot vinaigrette served with wild rice and fresh vegetable

Grilled Atlantic Swordfish ~ \$28

8 oz. atlantic sword fish topped with island pineapple mango salsa served with wild rice and fresh vegetable

Baked Haddock ~ \$24

Baked 8 oz. haddock filet topped with butter crumb topping served with wild rice and fresh vegetable

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Family Style Dinner

Minimum of 25 people.

SALADS

Served Individually

Mixed greens with tomato, cucumber, and carrots with house dressing and fresh baked rolls

Or

Caesar salad with house made caesar dressing and croutons upgrade for \$1.50

ENTREES

Two Entrées..... \$22.95

Three entrées..... \$24.95

Springside Inn's Traditional Baked Chicken

Delicately seasoned and baked breast, thigh & leg

Chicken Parmesan

Italian breaded boneless breast of chicken topped with marinara sauce and mozzarella cheese

Chicken Piccata

Sauteed chicken breast topped with a lemon white wine caper mushroom sauce

Chicken Marsala

Sauteed chicken breast finished in a marsala wine sauce

Oven Roasted Turkey

with pan gravy and cranberry sauce

Roast Sirloin of Beef

Roast sirloin of beef thinly sliced with a Cabernet mushroom sauce

Virginia Baked Ham

with a Georgia peach glaze

Roasted Pork Loin

Seasoned with rosemary garlic rub

Broiled Haddock

Broiled haddock topped with a butter crumb topping

Stuffed Shells

with marinara sauce

Pasta Primavera

with pesto cream sauce and assorted sauteed vegetables

Baked Eggplant Parmesan

Breaded eggplant layered with marinara sauce and shredded mozzarella

ACCOMPANIMENTS

Choose three accompaniments

Oven Roasted Potatoes

Garlic Smashed Potatoes

Mashed Potatoes & Gravy

Rice Pilaf

Penne Pasta with Marinara Sauce

Yankee Sausage & Sage Stuffing

Sauteed Green Beans

Seasonal Vegetables

Cheese Soufflé *add \$3 per person*

** Dessert, coffee & tea included*

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Buffet Dinner

A minimum of 40 people are required for a Buffet Dinner

All Buffet Dinners include a garden salad, rolls and butter, choice of potato or rice pilaf, vegetable, fruit, dessert, coffee and tea

Upgrade to a Wedge Salad or Caesar Salad for \$1.50 per person

Springside Inn's Traditional Baked Chicken

Delicately seasoned and baked breast, thigh & leg

Lemon Chicken

sauteed egg battered chicken breast in a lemon white wine butter sauce

Chicken Parmesan

Italian breaded boneless breast of chicken topped with marinara sauce and mozzarella cheese

Chicken Piccata

Sauteed chicken breast topped with a lemon white wine caper mushroom sauce

Chicken Marsala

Sauteed chicken breast in a marsala wine sauce

Roasted Turkey Breast

with cranberry sauce

Char-grilled Beef Tenderloin

with horseradish sauce

** this item will incur a supplemental price increase due to current market conditions*

Roast Sirloin of Beef

Roast sirloin of beef thinly sliced with a Cabernet mushroom sauce

Bourbon Glazed Ham

with bourbon sauce and house mustard

Seasoned Pork Loin

herb crusted pork loin with a rosemary au jus

Baked Salmon

roasted salmon with a roasted shallot vinaigrette

Baked Haddock

roasted haddock served with lemon butter

Penne Pasta with Marinara or Alfredo Sauce

served with seasonal vegetables

Stuffed Shells

with marinara sauce

Pasta Primavera with Pesto Cream Sauce or Light Wine Sauce

tossed with seasonal fresh vegetables

Baked Eggplant Parmesan

Breaded eggplant layered with marinara sauce and shredded mozzarella

Chicken French

Sauteed egg battered chicken breast in a lemon white wine butter sauce

Two Entrées \$23.95 per person

Three Entrées \$25.95 per person

Add Springside Inn's famous Cheese Soufflé for just \$3.00 per person

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Passed Hors d'oeuvres

Passed during cocktail hour

Minimum of 30 pieces required for each Hors d'oeuvre

\$2.25 per piece

Hot Hors d'oeuvres...

Spanikopita
Stuffed Mushroom Caps *with spinach & feta*
Beef Tenderloin Crustini *with horseradish cream*
Bourbon Bacon wrapped Scallop
Vegetable Spring Roll *with plum dipping sauce*
Risotto Fritters *vegetarian or meat*
Coconut Crusted Shrimp *with plum sauce*
Mini Crab Cakes *with remoulade*
Coconut Chicken *with plum sauce*
Fried Mac & Cheese Balls
Mini Cheeseburger Sliders *with sauteed onion, pickle & Cheese*
Assorted Mini Quiche
Grilled Ham & Swiss Sliders
Grilled Lamb Lollipops
Chicken & Pineapple Kabobs
Fancy Grilled Cheese with Apple & Brie
Raspberry & Cheese stuffed puffed pastry
BBQ Pork Sliders
Tomato Soup Shooter *with a triangle grilled cheese skewer*

Cold Hors d'oeuvres...

Bruschetta with Basil Pesto
Caprese Skewers *tomato & mozzarella*
Gazpacho Shooters *topped with crème fraiche*
Cold Soup Shooter
Fresh Melon Wrapped in Prosciutto
Asparagus Wrapped in Prosciutto
Chicken Salad, Seafood Salad, Crab Salad, Lobster Salad or Tuna Salad on a puff pastry
Antipasto Skewers
Tomato & Goat Cheese Bruschetta
Asiago Mushroom Toast
Smoked Salmon on crostini *with crème fraiche & chive*

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Hors d'oeuvre Stationary Displays

*Prices listed are per person unless noted.
Minimum of 30 people required.*

Fresh Vegetable Crudités

An assortment of fresh vegetables accompanied by... Choose one of the following:
ranch, bleu cheese, spicy ranch
\$3.00 per person

Imported & Domestic Cheese Display

A variety of imported & domestic cheeses with assorted crackers, garnished
with seasonal fresh fruit
\$4.00 per person

Antipasto Display

Roasted red peppers, mixed Italian olives, a selected mixture of meats and cheeses,
assorted crackers, Springside Inn's homemade bread, olive oil, chopped garlic,
shredded parmesan cheese, red pepper flakes & mixed nuts
\$5.00 per person

Spinach & Artichoke Dip

Creamy Spinach and Artichoke Dip served with toasted baguettes or assorted crackers
\$4.00 per person

Shrimp Display

(priced per display)

120 pieces of shrimp boiled with a hint of Old Bay and served
with cocktail sauce and lemon

Large Shrimp ~ \$235

Medium Shrimp ~ \$175

Baked Wheel of Brie

(serves 30 to 50 people)

Accompanied by seasonal fruit and assorted crackers
\$75 per display



Beverage Options

Cash or Consumption Bar Per Drink

Add \$75.00 set up fee for Cash Bar option

Standard Cocktails	\$6 (House)	\$8 (Premium)
Martini / Manhattans	\$7 (House)	\$9 (Premium)
Bottled Beer	\$3.50 (Domestic)	\$4 (Premium)
Wines by the Glass	\$5 (House)	\$6 (Premium)

The following Bar Selections are per person

Hosted Bar

*Prices below are per person for guests over 21 years of age. Guests under 21: \$8 each
All packages include assorted Coca Cola soft drinks, assorted juices, appropriate mixers and garnishes*

Beer & Wine

Choose two reds and two whites from the package you select and four beers

	one hour	two hours	three hours	four hours
<i>House</i>	\$10	\$14	\$18	\$22
<i>Premium</i>	\$12	\$16	\$20	\$24

Full Bar

Choose two reds and two whites from the package you select and four beers along with house liquors

	one hour	two hours	three hours	four hours
<i>House</i>	\$12	\$17	\$22	\$27
<i>Premium</i>	\$14	\$19	\$24	\$29

Premium Liquors

Svedka Vodka, Tanqueray Gin, Captain Morgan Rum, Canadian Club,
Jim Beam, Dewar's White Label Scotch

Premium Beer Selection

Select 4

Heineken, Amstel Light, Sam Adams, Yuengling, Corona

House Beer Selection

Select 4

Labatt Blue, Labatt Blue Light, Michelob Ultra, Coors Light, Budweiser, Bud Light and Miller Light

**Specialty requested beer and wine selections see Sales Office*

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Beverage Enhancements

Wine Service

Between Salad and Entree Courses

\$6 per person

Signature Drink Features

\$6 per drink

After Dinner Cocktail Service - Cordials etc.

\$7 per drink

Beverage Add-Ons

Mimosa Punch

\$60 per Punch Bowl

(serves 50 punch glasses)

Wine Punch

\$60 per Punch Bowl

(serves 50 punch glasses)

Non-Alcoholic Fruit Punch

\$40 per Punch Bowl

(serves 50 punch glasses)

Champagne Toast

\$3 per person

(if not included in package price)

One bartender per 100 guests provided at no extra charge. Fee for additional bartenders: \$75.

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Banquet Policies & Procedures

FACILITY DEPOSITS

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

Heritage Room (Ballroom)	\$1,000
Terrace Room at Oak & Vine	\$500
Porches	\$200
Off Site Catering	\$250
The Point at Sand Beach	\$750

To reserve more than one room, each room will require a deposit. **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 and room you have committed to. Your deposit is deducted from your final bill the day of the function. Tax exempt certificates must be submitted with deposit. Upon contract signing, additional deposits are required in 3 installments. The second deposit will consist of 25% total estimated cost, the third deposit is another 25% estimated cost and the final deposit is another 25% total estimated cost. The remainder of your bill is due at the final detail meeting for your event. All Advance Deposits are non-refundable, and will be applied to your final bill. Checks should be made payable to Springside Inn.

ROOM CHARGES: Added to the final bill

Includes: set-up & tear down, white linen rental expense.

Heritage Room (Ballroom)	\$500
Terrace Room Oak & Vine	\$200
Porches	\$100
The Point at Sand Beach	Daytime: \$250 Evening: \$500

SALES OFFICE REQUIREMENTS

Sales Office will need to see a copy of intended invitation to insure proper timing and dinner choices prior to the ordering of the invitations. A list of vendors, phone numbers and contact information must be supplied to sales office. Any setup or tear down on days adjacent to the function date must be approved by Springside Inn.

CANCELLATION POLICY

Should you decide at any time to cancel a function, the following cancellation policy applies: cancellation 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 submitted are non-refundable and will be applied to your final bill.

FOOD & BEVERAGE MINIMUMS

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 Springside Inn. In addition, anyone supplying their own alcohol for off-site events will be responsible for supplying the labor necessary to set up, serve, tear down and pricing of the alcohol service. For off-site functions, if Springside Inn is providing food only and no beverage service, our staff will depart after food is served & cleared.

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 60 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 a 20% service charge (16% gratuity & 4% admin fee) 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 Admin. charges are subject to state tax.

FACILITIES

Adherence to the times agreed upon for your event is 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 and end by 11:30 pm. All events are based on a minimum time block of 5 hours. Act of Nature Clause: Springside Inn is not responsible for wind, rain, lightening, or insects for your outdoor event. 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, or confetti like potpourri, bubbles and bird seed. Damage to property and cleaning over and above normal cleaning is your responsibility and appropriate charges will apply. 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 may be an additional early set-up fee required. Please see Sales Office.

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 non-refundable 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. Deposit must be kept on file here at the Inn. You will be provided with a copy for your records.

Please note that prices do not include 8% New York State sales tax, 16% gratuity, 4% administrative fee. I have fully read, understood, and agree to follow the above Banquet Policies and Procedures stated on this page unless otherwise agreed upon and written in the Banquet Contract prepared by Springside Inn.

Client Name (s) _____

Signature (s) _____ Date _____