



2026

# EVENTS AT SPRINGSIDE INN

*Where every event is made into a special memory*



(315) 252-7247 | [www.springsideinn.com](http://www.springsideinn.com) | [BethL@springsideinn.com](mailto:BethL@springsideinn.com)  
6141 West Lake Rd. Auburn, NY

Oct 2025

# BREAKFAST & BRUNCH

Minimum of 30 People Required

## Springside Inn Brunch One \$27.95 Per Person

### Served Family Style or Buffet

- Fresh Fruit
- Scrambled Eggs
- Virginia Baked Ham
- Bacon
- Oven Roasted Potatoes
- Cheese Souffle
- Mini Muffins & Danish
- Orange Juice, Coffee & Tea

## Springside Inn Brunch Two \$23.95 Per Person

### Served Family Style or Buffet

Your Choice of Mini Pancakes with Maple Syrup **OR** French Toast Casserole with Toffee Sauce

### Served With

- Virginia Baked Ham
- Bacon
- Oven Roasted Potatoes
- Fresh Fruit
- Mini Muffins & Danish
- Orange Juice, Coffee & Tea

## Customize Your Brunch \$25.95 Per Person

### Served Family Style or Buffet

Includes Orange Juice, Coffee & Tea

*Choose 2 Entrees and 3 Sides*

### ENTREES

- Triple Berry Stuffed French Toast
- Scrambled Eggs
- Eggs Benedict
- Belgian Waffles
- Quiche Lorraine
- Virginia Baked Ham
- French Toast Casserole with Toffee Sauce
- Pancakes

### SIDES

- Oven Roasted Potatoes
- Bacon
- Sausage
- Biscuits & Sausage Gravy
- Fresh Fruit
- Yogurt Parfait - Yogurt, Granola & Berries
- Mini Muffins & Danish

**Add Cheese Souffle to the Customize Your Brunch for an Additional \$4 Per Person**

**Add an Entree or Side from the above choices to any Brunch for \$4 Per Person**

# LUNCH BUFFET & PLATES

Minimum of 30 People Required

## Sandwich Lunch Buffet

\$23.95 Per Person

Your Choice of Two Assorted Sliced Meats - Oven Roasted Turkey,  
Virginia Baked Ham, Roast Sirloin of Beef

*Served With*

- Assorted Sliced Cheeses
- Fresh Sandwich Rolls
- Housemade Chips
- Seasonal Fresh Fruit
- Lettuce
- Tomato
- Onion
- Coffee & Tea
- Your Choice of Potato Salad, Pasta Salad, Garden Salad or Soup of the Day (Select One)
- **ADD** Dessert for \$3 per person

## Wrap Lunch Buffet

\$23.95 Per Person

Your Choice of Wraps - (Select up to Three)

- Roast Turkey with Cranberry Mayo
- Roast Beef with Horseradish Mayo
- Chicken Salad
- Tuna Salad
- Veggie
- Grilled Chicken Caesar
- Southwestern Chicken

*Served With*

- Housemade Chips
- Seasonal Fresh Fruit
- Coffee & Tea
- Your Choice of Potato Salad, Pasta Salad or Garden Salad (Select One)
- **ADD** Dessert for \$3 per person

# LUNCH BUFFET & PLATES

Minimum of 30 People Required

## Hot Lunch Buffet

\$26.50<sup>Per Person</sup>

- Garden Salad
- Fresh Baked Rolls
- Mashed Potatoes & Gravy
- Vegetable
- Baked Chicken
- Roast Sirloin of Beef
- Fresh Fruit
- Coffee & Tea
- **ADD** Dessert for \$3 per person

## Plated Hot Lunch

\$25.50<sup>Per Person</sup>

Your choice of up to 3 entrees for your group - **A Pre-Order is required one week in advance**

- Chicken Piccata
- Roast Sirloin of Beef
- Slow Roasted Tender Pot Roast
- Chicken French
- Baked Virginia Ham with Peach Glaze
- Baked Cod with Lemon Butter

*Served With*

- Garden Salad
- Fresh Baked Rolls & Butter
- Vegetables
- Mashed Potatoes & Gravy
- Coffee & Tea
- **ADD** Dessert for \$3 per person

***Add Springside Inn's Famous Cheese Souffle to the above selections for an Additional \$5 Per Person***

## Plated Dinner

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

*Guest Meal Choice Cards are Required*

**Select One Salad:**

**-Mixed Green Salad** Served with garden vegetables and house made italian dressing

**-Caesar Salad** Romaine lettuce tossed in house made caesar dressing with parmesan and croutons |

**Upcharge of \$2 per person**

**Select up to Three Entrees:**

**-Chicken Parmesan** Boneless breast of chicken seasoned, breaded & topped with marinara & mozzarella

\*Served with pasta marinara & seasonal vegetables | **\$30**

**-Chicken Cordon Bleu** Breaded chicken breast stuffed with baked ham and swiss cheese, topped with chicken gravy | **\$31**

**-Chicken French** Sauteed egg battered chicken breast in a lemon white wine butter sauce | **\$30**

**-Lemon Chicken** Floured & pan seared chicken breast with lemon, red pepper in a white wine sauce | **\$30**

**-Chicken Piccata** Floured and pan seared chicken breast with a light white wine caper sauce | **\$30**

**-Chicken Marsala** Floured and pan seared chicken breast with sauteed mushrooms & rich marsala wine sauce | **\$30**

**-Oven Roasted Turkey** Roasted turkey breast with cranberry sauce | **\$29**

**-Roasted Prime Rib** 12 oz choice prime rib with rosemary au jus | **Market Price**

**-Filet Mignon** 6 oz filet mignon topped with a red wine demi | **Market Price**

**-Roast Sirloin of Beef** Perfectly roasted with herb au jus | **\$32**

**-Baked Salmon** Baked salmon with a lemon dill cream sauce | **\$31**

**-Baked Cod** Baked cod filet topped with butter crumb topping | **\$29**

**-Pasta Primavera** Tossed with fresh julienned vegetables with a choice of traditional cream sauce, marinara sauce or light white wine sauce | **\$28**

**Select One Starch For The Group:**

**-Mashed Potatoes**

**-Roasted Fingerling Potatoes**

**-Oven Roasted Potatoes**

**-Rice Pilaf**

**Includes:**

**-Chef's Seasonal Vegetables**

**-Artisan Rolls and Butter**

**-Coffee and Tea**

**Dessert:**

**Add Dessert for an additional \$3 per person**



## Family Style

\$29.95/\$31.95 Per Person

### Salads Served Individually

#### Select One Salad:

- Mixed Green Salad** Served with garden vegetables and house made italian dressing
- Caesar Salad** Romaine lettuce tossed in house made caesar dressing with parmesan and croutons |

#### Upcharge of \$2 per person

#### Entrees: Select Two Entrees **\$29.95** | Three Entrees **\$31.95**

- Springside Inn's Traditional Baked Chicken** Delicately seasoned and baked breast, thigh & leg
- Chicken Parmesan** Boneless breast of chicken seasoned, breaded & topped with marinara & mozzarella  
\*Served with pasta marinara & seasonal vegetables
- Chicken French** Sauteed egg battered chicken breast in a lemon white wine butter sauce
- Lemon Chicken** Floured & pan seared chicken breast with lemon, red pepper in a white wine sauce
- Chicken Piccata** Floured and pan seared chicken breast with a light white wine caper sauce
- Chicken Marsala** Floured and pan seared chicken breast with sauteed mushrooms & rich marsala wine sauce
- Stuffed Chicken Breast** Stuffed chicken with cheese and basil in a light white wine sauce topped with roasted red peppers and sausage
- Chicken Riggies** Rigatoni pasta in a tomato cream sauce with cherry tomatoes & bell peppers, onions, italian herbs, crushed red pepper and parmesan cheese
- Virginia Baked Ham**
- Oven Roasted Turkey** Roasted turkey breast with cranberry sauce
- Seasoned Pork Loin** Herb crusted pork loin with a rosemary au jus
- Roast Sirloin of Beef** Perfectly roasted with herb au jus
- Baked Salmon** Baked salmon with a lemon dill cream sauce
- Tuscan Salmon** Salmon filet with spinach & artichokes in a sun dried tomato cream sauce
- Baked Cod** Baked cod filet topped with butter crumb topping
- Pasta Primavera** Tossed with fresh julienned vegetables with a choice of traditional cream sauce, marinara sauce or light white wine sauce
- Stuffed Shells** Stuffed with a seasoned ricotta cheese and topped with marinara sauce

#### Select Three Accompaniments:

- |                                  |                                      |
|----------------------------------|--------------------------------------|
| -Mashed Potatoes and Gravy       | -Yankee Sausage & Sage Stuffing      |
| -Oven Roasted Potatoes           | -Sauteed Green Beans                 |
| -Garlic Smashed Potatoes         | -Seasonal Vegetables                 |
| -Rice Pilaf                      | -Glazed Carrots                      |
| -Penne Pasta with Marinara Sauce | -Cheese Souffle   Add \$5 Per Person |

#### Includes:

- Artisan Rolls and Butter
- Coffee and Tea

#### Dessert:

Add Dessert for an additional \$3 per person

# DINNER

Minimum of 30 People Required

## Buffet Dinner \$30.95/\$32.95 Per Person

### Select One Salad:

- Mixed Green Salad** Served with garden vegetables and house made italian dressing
  - Caesar Salad** Romaine lettuce tossed in house made caesar dressing with parmesan and croutons |
- Upcharge of \$2 per person

### Entrees: Select Two Entrees \$30.95 | Three Entrees \$32.95

- Springside Inn's Traditional Baked Chicken** Delicately seasoned and baked breast, thigh & leg
  - Chicken Parmesan** Boneless breast of chicken seasoned, breaded & topped with marinara & mozzarella
- \*Served with pasta marinara & seasonal vegetables
- Chicken French** Sauteed egg battered chicken breast in a lemon white wine butter sauce
  - Lemon Chicken** Floured & pan seared chicken breast with lemon, red pepper in a white wine sauce
  - Chicken Piccata** Floured and pan seared chicken breast with a light white wine caper sauce
  - Chicken Marsala** Floured and pan seared chicken breast with sauteed mushrooms & rich marsala wine sauce
  - Stuffed Chicken Breast** Stuffed chicken with cheese and basil in a light white wine sauce topped with roasted red peppers and sausage
  - Chicken Riggies** Rigatoni pasta in a tomato cream sauce with cherry tomatoes & bell peppers, onions, italian herbs, crushed red pepper and parmesan cheese
  - Virginia Baked Ham**
  - Oven Roasted Turkey** Roasted turkey breast with cranberry sauce
  - Seasoned Pork Loin** Herb crusted pork loin with a rosemary au jus
  - Roast Sirloin of Beef** Perfectly roasted with herb au jus
  - Char-grilled Beef Tenderloin** With horseradish sauce | **This item will incur a supplemental increase**
  - Baked Salmon** Baked salmon with a lemon dill cream sauce
  - Tuscan Salmon** Salmon filet with spinach & artichokes in a sun dried tomato cream sauce
  - Baked Cod** Baked cod filet topped with butter crumb topping
  - Pasta Primavera** Tossed with fresh julienned vegetables with a choice of traditional cream sauce, marinara sauce or light white wine sauce
  - Stuffed Shells** Stuffed with a seasoned ricotta cheese and topped with marinara sauce

### Select One Starch:

- Mashed Potatoes and Gravy**
- Oven Roasted Potatoes**
- Garlic Smashed Potatoes**
- Rice Pilaf**

### Includes:

- Artisan Rolls and Butter**
- Vegetable**
- Fresh Fruit**
- Coffee and Tea**

### Dessert:

Add Dessert for an additional \$3 per person

Add Springside Inn's Famous Cheese Souffle for just \$5.00 per person

# HORS D'OEUVRES

## Passed Hors D'oeuvres

\$2.75  
Per Piece

*Minimum 30 Per Selection*

**Arancini DiRiso**

**Barbeque Pork Sliders**

**Bourbon Bacon Wrapped Scallops**

**Blistered Tomatoes and Whipped Ricotta Crostini**

**Caprese Skewer**

**Coconut Chicken or Shrimp** With a plum dipping sauce

**Fig and Goat Cheese Crostini** Topped with hot honey

**Fried Mac and Cheese Bites**

**Pot Stickers** Edamame or chicken lemongrass

**Smoked Chicken Quesadilla** With salsa and sour cream

**Spanakopita**

**Chicken Parmesan Sliders**

**Mini Cheeseburger Sliders** With sauteed onion, pickle and cheese

**Spinach and Feta or Sausage Stuffed Mushroom**

**Miniature Crab Cakes** With remoulade sauce

**Vegetable Spring Roll** With plum dipping sauce

**Warm Tomato Soup Shooter** With grilled cheese skewer





# HORS D'OEUVRES

## Stationed Hors D'oeuvres

### *Priced Per Person*

<b>Fresh Fruit Display</b>	Fresh Seasonal fruit with a yogurt dipping sauce   Fruit will vary by season and availability	\$6
<b>Artisan Cheese</b>	Assorted artisan cheeses garnished with fruit and crackers	\$8
<b>Charcuterie</b>	Artisan cheeses, meats, marinated olives, mustards and crackers with chef accompaniments	\$10
<b>Vegetable Crudite</b>	A colorful bounty of the freshest produce complimented with a creamy ranch dipping sauce	\$6
<b>Spinach and Artichoke Dip</b>	Creamy spinach and artichoke dip served with pitas	\$8
<b>Buffalo Chicken Wing Dip</b>	a creamy, spicy blend of shredded chicken, buffalo sauce, and cheese, baked to golden perfection with chef's choice of tortilla chips or crackers for dipping	\$8
<b>Mediterranean Seasonal Dips</b>	Hummus, roasted red pepper and feta or fig and goat cheese with chef's choice of bread, crackers or pitas for dipping	\$10

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### *The following options are priced per display*

<b>Shrimp Display</b>	Served with traditional cocktail sauce and lemon	<b>120 Pieces Large Shrimp</b>	<b>\$355</b>
		<b>120 Pieces Medium Shrimp</b>	<b>\$305</b>
<b>Baked Wheel of Brie</b>	Garnished with seasonal fruit and crackers	<b>Serves 30 to 40 People</b>	<b>\$105</b>



# BEVERAGE OPTIONS

## Cash or Consumption Bar

*\$100 Set up fee for cash bar option*

*Cash or consumption bar packages priced per drink*

### Standard Cocktails

\$8 House  
\$10 Premium

### Martini / Manhattan

\$11 House  
\$13 Premium

### Bottled Beer

\$4 House  
\$6 Premium

### Wine by the Glass

\$8 House  
\$10 Premium

## Open Bar

*Rates per person over 21*

*Guests under 21 are \$12 per person*

*Packages include assorted soft drinks, assorted juices, appropriate mixers & garnishes*

### BEER, WINE AND SODA BAR

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

	One Hour	Two Hours	Three Hours	Four Hours	Five Hours
House	\$13	\$17	\$21	\$25	\$29
Premium	\$17	\$21	\$25	\$29	\$33

### BEER, WINE, LIQUOR AND SODA BAR

*Choose two reds, two whites and four beers from the package you select along with the liquors in your chosen package*

	One Hour	Two Hours	Three Hours	Four Hours	Five Hours
House	\$17	\$22	\$27	\$32	\$37
Premium	\$21	\$26	\$31	\$36	\$41

### House Wine

*Based on current trends and availability*

### House Liquors

Gin, Vodka and Scotch, Bourbon and Whiskey  
(Selections may change from month to month)

### House Beers

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

### Premium Wine

Josh Cabernet, Mc Manis Pinot Noir,  
Noble Vines Merlot, Noble Vines Chardonnay,  
Alverdi Pinot Grigio, Lamoreaux Landing Riesling

### Premium Liquors

Titos Vodka, Tanqueray Gin, Casamigos Blanco Tequila,  
Captain Morgan Rum, Jack Daniels, Jim Beam,  
Dewar's White Label Scotch

### Premium Beers

Heineken, Amstel Light, Sam Adams, Yuengling, Corona,  
White Claws,  
Non- Alcoholic Options Available

**Bar Policies and Regulations:** Springside Inn is responsible for adhering to New York state laws on alcohol sales. No alcohol may be brought in or taken out of the premises. Springside Inn does not serve shots. Springside Inn is required by law to refuse alcoholic beverages to any person underage or who, in our judgement, appears to be intoxicated.

# BEVERAGE OPTIONS

## Beverage Enhancements

*Priced Per Person*

**Wine Service** Between salad and entree courses

**\$8**

**Champagne/Prosecco Toast**

**\$5/\$6**

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*The following options are priced per container*

*Each container serves approximately 40 glasses*

**Mimosa Punch** Punch bowl or Self Serve Beverage Container

**\$105**

**Wine Punch** Punch bowl or Self Serve Beverage Container

**\$105**

**Sangria Beverage Container** Red or White Sangria

**\$135**

**Bloody Mary Bowl with Sides**

**\$105**

**Non-Alcoholic Beverage Container** Fruit punch, Lemonade or Ice Tea | Priced per container

**\$70**

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*The following choices are priced per bottle*

**Mimosa Self Serve Bar** House Champagne, Orange Juice and Fresh Berries

**\$37**

**Mimosa Self Serve Bar** Prosecco, Orange Juice and Fresh Berries

**\$42**



# GENERAL INFORMATION AND POLICIES

## Deposits and Payments

A **non-refundable, non-transferable** deposit equal to the room fee is due within two weeks of booking your event.

To reserve more than one room, each room will require a deposit. Deposits are applied only to the date and room you have committed to. Your deposit is deducted from your final bill the day of your function. Tax exempt certificates must be submitted with the deposit.

**All advance deposits are non-refundable, non-transferable** and will be applied to your final bill.

Checks should be made payable to Springside Inn.

## Room Fees

Cover the set up and breakdown of the room(s) for your event. They ensure clean linens, impeccable table settings, a professional floor plan to ensure a proper flow to your event as well as experienced support staff. Room fees are added to the final bill in addition to your food and beverage costs.

**Heritage Room (Ballroom):** Daytime \$400 - Evening \$600

**Terrace Room & Abbey, Oak and Vine & Veranda:** \$300

**Porches:** \$150

**The Point at Sand Beach:** Daytime \$350 -Evening \$600

## Cancellations

Should you decide at anytime to cancel a function, the following cancellation policy applies: cancellation two - six months before your event 50% of the estimated cost will be charged, one to two months before 75% of the estimated cost will be charged and within one month of your event date 100% of the estimated cost will be charged. All deposits submitted are non-refundable and non-transferable and will be applied to your final bill.

## Service Charges and Taxes

On all food and beverage functions there will be a 23% inclusive of gratuities and taxable service charges applied to your final bill as well as the 8% NYS Tax. All prices quoted are exclusive of service charge, gratuities and NYS tax. Sales tax is calculated on all food, beverage, room fee and service charges. NYS Law states that service charges are subject to NYS Tax.

## Event Timing

Adherence to the times agreed upon for your event is mandatory, as other groups may be scheduled for the same room prior to and following your function. If your time schedule changes, please contact our sales department and they will make every effort to accommodate you. We reserve the right to book prior events as long as they fall within the time range.

## Decorations and Set-Up

Decor arrangements can be made through your sales coordinator, inquire with your sales coordinator regarding availability for when you are able to set up for your event. Decor arrangements can be made through our sales coordinator. Special additional pricing for colored linens, music and audio visual equipment is also available. The following items are prohibited at the inn before, during and after your event: rice, confetti, or confetti like potpourri, bubbles, glitter, glitter fabric, unattached balloons and birdseed. Seasonal decorations may be in place at the time of your event. You must accept the interior as is. Damage to the property and cleaning over and above normal cleaning is your responsibility and appropriate charges will apply. Do not move chairs, tables, or other furniture without approval from Springside Inn.

## Menus

Our menus are just a guide of what we can offer, if you are looking for something specific please ask. We are able to accommodate allergies and dietary restrictions, please let your sales coordinator know at least 10 days in advance of restrictions so the kitchen can prepare accordingly. Please be specific; a gluten "sensitivity" is far different from celiacs disease. Our kitchen is used to prepare food items that contain nuts, flour, etc and therefore we cannot guarantee cross-contamination will be eliminated

## Outside Food and Beverage

No outside food or beverages allowed, except for wedding cakes and desserts. We can only accept delivery of desserts for your event the day of the event. We encourage that all leftover desserts that are brought in be taken at the end of your event.



# GENERAL INFORMATION AND POLICIES

## Food and Beverage Regulations & Minimums

- **Alcohol Regulations:** Springside Inn is responsible for adhering to New York state laws on alcohol sales. No alcohol may be brought in or taken out. For off-site events, clients providing their own alcohol must handle setup, service, teardown, and pricing.
- **Food Regulations:** Food items leftover after all guests in attendance have been served and the service time agreed upon has been fulfilled will be taken away with us at clean up. Because of health and safety regulations regarding maintaining safe temperatures and storage food items, **extra food cannot be packaged and taken off premises**. There will be no exceptions to this policy.
- For off-site functions, If Springside Inn is providing food only and no beverage service, our staff will depart after food is served and cleared.
- **Food & Beverage Minimums:**
  - We do require a base price food minimum, please see sales office\*

## Pricing

Our menus are priced to be fair and competitive. Room fees, food and beverage prices have been set to offset the cost of goods and labor while still providing a modest profit. We are happy to tailor a menu to fit your budget but kindly request that you do not ask us to alter our pricing or waive fees.

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 your event. All food and beverage purchases are subject to 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.

## Guest Counts and Floor Plans

Minimum guaranteed guest counts are due 2 weeks prior to your event along with a finalized copy of your floor plan that indicates the number of guests per table. If attendance falls below the guaranteed number the client will still be charged for the guaranteed number indicated two weeks prior. In the case of additional guests attending the event, please let your sales coordinator know of the additions as soon as possible to be added into your final guest count and to allow our kitchen to prepare for your additional guests. The client will be charged for the number of guests that attend or the guaranteed guest count, whichever count is greater.

## Sales Office Requirements

The 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 set up or tear down on days adjacent to the function date must be approved by Springside Inn.

## Act of Nature Clause

In case of an outside event, the Act of Nature clause will be applied: Springside Inn is not responsible for wind, rain, lightening, or insects for your outdoor event.

## Loss and Damages

Springside Inn will not be held liable for any loss or damages to the customer's or their guests property left on the premises prior to, during or following a function. The customer assumes full responsibility for the conduct of all persons in attendance of the event and for any damages incurred by Springside Inn or its employees as a result of misconduct and agrees to pay for all charges for repairs and/or replacement of damaged property. All vendors must have a current liability insurance policy for their insurance will be primary. Guests found to be disruptive or abusive may be asked to leave. Damages and cleaning over and above normal circumstances are your responsibility and appropriate charges will be added.

***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