



2026

WEDDINGS AT SPRINGSIDE INN

Where history meets the modern couple



(315) 252-7247 | www.springsideinn.com | Christine@springsideinn.com

6141 West Lake Rd. Auburn, NY



Included In All Wedding Receptions

- Dedicated Wedding Coordinator
- All Set Up and Clean Up
- 5 Hour Wedding Reception
- Customized Menu
- Customized Floorplan
- Standard White Linens
- China, Glassware and Flatware Services
- 5ft Round Guest Tables
- High Top Tables
- Coffee Station
- Mahogany Chiavari Chairs with Black Pads
- Experienced Staff
- Complimentary Cake Cutting
- Beautifully Manicured Lawns for Photographs
- Options to Stay Onsite

Contact our Wedding Coordinator

Christine Moore
Christine@Springsideinn.com



Meal Options

Plated Dinner

\$85

Cocktail Hour

Artisan Cheese Display Assorted cheeses garnished with fresh fruit and crackers

Crudite A colorful bounty of the freshest produce complimented by a creamy ranch dressing

Dinner

Guest Meal Choice Cards are Required

Select One Salad:

- Mixed Green Salad** Served with garden vegetables and house made italian dressing | V
- Spring Mix Salad** Spring mix salad with apple, cheese, red onion and honey balsamic dressing | GF, V
- Roasted Beet Salad** Mixed greens with slow roasted beets, candied nuts, goat cheese and ginger dressing | GF, V
- Lakeside Salad** Romaine lettuce with red peppers, tomato, bacon, asiago cheese, and croutons with a pepper parmesan dressing

ADD SPRINGSIDE INNS FAMOUS CHEESE SOUFFLE AS AN APPETIZER COURSE FOR \$5 PER PERSON

Select up to Three Entrees:

- Airline Chicken Breast** Pan seared with an herb pan sauce | GF
- Stuffed Chicken Breast** Stuffed chicken with cheese and basil with a roasted red pepper and sausage cream sauce | GF
- Chicken Milanese** Panko crusted chicken breast topped with lemon beurre blanc and parmesan cheese
- Chicken Piccata** Floured and pan seared chicken breast with a light white wine caper sauce
- Roast Sirloin of Beef** Perfectly roasted with herb au jus | GF
- NY Strip Steak** With choice of maitre d'butter, chimichurri or red wine demi glace - Subject to an upcharge | GF
- Filet Mignon** With a shallot demi glace - Subject to an upcharge | GF
- Prime Rib** - Subject to an upcharge | GF
- Tuscan Salmon** Salmon filet with spinach and artichokes in a sun dried tomato cream sauce | GF
- Baked Cod** With butter crumb topping
- Crab Cake** Maryland style lump crab cake
- Spaghetti Squash** With sauteed vegetables in a homemade tomato sauce | GF, VE
- Pasta Primavera** Tossed with fresh julienned vegetables with a traditional cream sauce or red sauce | V
- Gnocchi** With tomatoes, garlic and spinach | V
- Stuffed Bell Pepper** With rice pilaf and marinara | GF, V

Select One Starch:

- Mashed Potatoes** | GF, V
- Baked Potato** Choose between a russet potato with butter and sour cream or a sweet potato with honey butter | GF, V
- Au Gratin Potato** tender, creamy potato layers topped with a golden, crispy cheese crust | GF, V
- Rice Pilaf** With sundried tomatoes, onions and herbs | GF, VE

The following choices can be chosen as your side or an entree option

- Bowtie Pasta** With peas and red onion in a asiago cream sauce | V
- Penne Marinara** | VE
- Rigatoni** With vodka cream sauce | V
- Mezzi Rigatoni** Roasted in a fresh tomato, basil and feta blend | V

Select One Vegetable:

- Green Beans** | GF, VE
- Asparagus** Summer Only | GF, VE
- Acorn Squash** Fall/Winter Only | GF, VE
- Brussel Sprouts** | GF, VE
- Chef's Seasonal Blend** | GF, VE

-**Artisan Rolls and Butter**

Meal Options

Family Style

\$80/\$85

Cocktail Hour

Artisan Cheese Display Assorted cheeses garnished with fresh fruit and crackers

Crudite A colorful bounty of the freshest produce complimented by a creamy ranch dressing

Dinner – Select Two Entrees \$80 | Three Entrees \$85

-**Airline Chicken Breast** Pan seared with an herb pan sauce | GF

-**Stuffed Chicken Breast** Stuffed chicken with cheese and basil with a roasted red pepper and sausage cream sauce | GF

-**Chicken Milanese** Panko crusted chicken breast topped with lemon beurre blanc and parmesan cheese

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

-**Roast Sirloin of Beef** Perfectly roasted with herb au jus | GF

-**NY Strip Steak** With choice of maitre d'butter, chimichurri or red wine demi glace - Subject to an upcharge | GF

-**Tuscan Salmon** Salmon filet with spinach and artichokes in a sun dried tomato cream sauce | GF

-**Baked Cod** With butter crumb topping

-**Shrimp Scampi** Over orzo

-**Spaghetti Squash** With sauteed vegetables in a homemade tomato sauce | GF, VE

-**Pasta Primavera** Tossed with fresh julienned vegetables with a traditional cream sauce or red sauce | V

-**Gnocchi** With tomatoes, garlic and spinach | V

-**Stuffed Bell Pepper** With rice pilaf and marinara - For dietary restrictions only | GF, V

Select One Salad:

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

-**Spring Mix Salad** Spring mix salad with apple, cheese, red onion and honey balsamic dressing | GF, V

-**Roasted Beet Salad** Mixed greens with slow roasted beets, candied nuts, goat cheese and ginger dressing | GF, V

-**Lakeside Salad** Romaine lettuce with red peppers, tomato, bacon, asiago cheese, and croutons with a pepper parmesan dressing

ADD SPRINGSIDE INNS FAMOUS CHEESE SOUFFLE AS AN APPETIZER COURSE FOR \$5 PER PERSON

Select One Starch:

-**Mashed Potatoes** | GF, V

-**Baked Potato** Choose between a russet potato with butter and sour cream or a sweet potato with honey butter | GF, V

-**Au Gratin Potato** tender, creamy potato layers topped with a golden, crispy cheese crust | GF, V

-**Rice Pilaf** With sundried tomatoes, onions and herbs | GF, VE

The following choices can be chosen as your side or an entree option

-**Bowtie Pasta** With peas and red onion in a asiago cream sauce | V

-**Penne Marinara** | VE

-**Rigatoni** With vodka cream sauce | V

-**Mezzi Rigatoni** Roasted in a fresh tomato, basil and feta blend | V

Select One Vegetable:

-**Green Beans** | GF, VE

-**Asparagus** Summer Only | GF, VE

-**Acorn Squash** Fall/Winter Only | GF, VE

-**Brussel Sprouts** | GF, VE

-**Chef's Seasonal Blend** | GF, VE

-**Artisan Rolls and Butter**

Meal Options

Buffet Dinner

\$85/\$90

Cocktail Hour

Charcuterie Artisan cheeses, meats, marinated olives, mustards and crackers with chef accompaniments

Crudite A colorful bounty of the freshest produce complimented by a creamy ranch dressing

3 Passed Hors D'Oeuvres Please choose 3 selections from the following page

Dinner – Select Two Entrees \$85 | Three Entrees \$90

-Airline Chicken Breast Pan seared with an herb pan sauce | GF

-Stuffed Chicken Breast Stuffed chicken with cheese and basil with a roasted red pepper and sausage cream sauce | GF

-Chicken Milanese Panko crusted chicken breast topped with lemon beurre blanc and parmesan cheese

-Chicken Piccata Floured and pan seared chicken breast with a light white wine caper sauce

-Roast Sirloin of Beef Perfectly roasted with herb au jus | GF

-NY Strip Steak With choice of maitre d'butter, chimichurri or red wine demi glace - Subject to an upcharge | GF

-Prime Rib Carving Station - Subject to an upcharge | GF

-Tuscan Salmon Salmon filet with spinach and artichokes in a sun dried tomato cream sauce | GF

-Baked Cod With butter crumb topping

-Shrimp Scampi Over orzo

-Spaghetti Squash With sauteed vegetables in a homemade tomato sauce | GF, VE

-Pasta Primavera Tossed with fresh julienned vegetables with a traditional cream sauce or red sauce | V

-Gnocchi With tomatoes, garlic and spinach | V

-Stuffed Bell Pepper With rice pilaf with marinara - For dietary restrictions only | GF, V

Select One Salad:

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

-Spring Mix Salad Spring mix salad with apple, cheese, red onion and honey balsamic dressing | GF, V

-Roasted Beet Salad Mixed greens with slow roasted beets, candied nuts, goat cheese and ginger dressing | GF, V

-Lakeside Salad Romaine lettuce with red peppers, tomato, bacon, asiago cheese, and croutons with a pepper parmesan dressing

ADD SPRINGSIDE INNS FAMOUS CHEESE SOUFFLE AS AN APPETIZER COURSE FOR \$5 PER PERSON

Select One Starch:

-Mashed Potatoes | GF, V

-Baked Potato Choose between a russet potato with butter and sour cream or a sweet potato with honey butter | GF, V

-Au Gratin Potato tender, creamy potato layers topped with a golden, crispy cheese crust | GF, V

-Rice Pilaf With sundried tomatoes, onions and herbs | GF, VE

The following choices can be chosen as your side or an entree option

-Bowtie Pasta With peas and red onion in a asiago cream sauce | V

-Penne Marinara | VE

-Rigatoni With vodka cream sauce | V

-Mezzi Rigatoni Roasted in a fresh tomato, basil and feta blend | V

Select One Vegetable:

-Green Beans | GF, VE

-Asparagus Summer Only | GF, VE

-Acorn Squash Fall/Winter Only | GF, VE

-Brussel Sprouts | GF, VE

-Chef's Seasonal Blend | GF, VE

-Artisan Rolls and Butter

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

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

Artisan Cheese Assorted artisan cheeses garnished with fruit and crackers	\$8
Charcuterie Artisan cheeses, meats, marinated olives, mustards and crackers with chef accompaniments	\$10
Crudite A colorful bounty of the freshest produce complimented with a creamy ranch dipping sauce	\$6
Spinach and Artichoke Dip Creamy spinach and artichoke dip served with pitas	\$8
Buffalo Chicken Wing Dip 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
Mediterranean Seasonal Dips Hummus, roasted red pepper and feta or fig and goat cheese with chef's choice of bread, crackers or pitas for dipping	\$10

The following choices are priced per display

Shrimp Display Served with traditional cocktail sauce and lemon	120 Pieces Large Shrimp \$355
	120 Pieces Medium Shrimp \$305
Baked Wheel of Brie Garnished with seasonal fruit and crackers	Serves 30 to 50 People \$105



Dessert

Desserts

Priced Per Person

- Caramel Apple Station** Sliced apples on dipping sticks, warm caramel with sprinkles and chopped nuts \$6
- Venetian Hour/Dessert Bar** Choose a selection of mini trifles, mini cannoli, chocolate covered strawberries, dessert bars and mini cheesecakes with toppings \$13
- Ice Cream Bar** Pre scooped vanilla and chocolate ice cream ready to be topped with warm hot fudge, caramel, nuts, brownies and sprinkles \$6
-

Late Night Enhancements

Grand Finale

Served one hour before the end of your event

Priced Per Person

- Walking Taco Bar** Doritos, taco beef, cheese, salsa, sour cream, tomatoes and taco sauce \$6
- Pizza** Cheese or Pepperoni \$6
- Sliders Station** Mini cheeseburger sliders with sauteed onion, pickle and cheese \$6
- Pretzel Bar** Served with a variety of sauces \$6
- Ice Cream Bar** Pre scooped vanilla and chocolate ice cream ready to be topped with warm hot fudge, caramel, nuts, brownies and sprinkles \$6

Beverage Options

Cash or Consumption Bar

\$300 Set up fee for cash bar package

Cash or consumption bar packages priced per drink

Standard Cocktails	Martini / Manhattan	Bottled Beer	Wine by the Glass
\$8 House \$10 Premium	\$11 House \$13 Premium	\$4 House \$6 Premium	\$8 House \$10 Premium

Open Bar

Rates per person over 21

Guests under 21 are \$12 per person

BEER, WINE AND SODA BAR

	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

	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

(Choose 4- Only a total of 4 options will be served)

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

(Choose 4- Only a total of 4 options will be served)

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
Signature Drink stationed at the start of your cocktail hour	\$8
<i>*Complimentary when you select a full 5 hour open bar*</i>	
Champagne/Prosecco Toast	\$5/\$6

The following choices are priced per container

Each container serves approximately 40 glasses

Wine Beverage Container Red or White Sangria	\$135
Non-Alcoholic Beverage Container Fruit punch, Lemonade or Ice Tea	\$75



Room Rates & Fees

On-Site Ceremony Fee \$1,000

Included with a ceremony at Springside Inn

Dedicated Wedding Coordinator

Ceremony Rehearsal

Accept Vendor Deliveries

Set up and Take Down of Chairs and Ceremony Accessories

Coordinate the Line up and Send Everyone Down the Aisle

Four Options for Ceremony Location

Choice of Ceremony Start Time



Room Rates & Fees

Reception Space Fees

Included with a Springside Inn Reception

5 Hour Wedding Reception
5 Foot Round Tables
Mahogany Chiavari Chairs

White Linens
China, Glassware and Flatware
All Set Up and Clean Up

Peak Season	Full Facility	The Grove	The Point
May - October	Heritage Ballroom, Terrace Room, The Abbey and The Upper Porch - Up to 220 guests	As an outdoor reception space	Suitable for Small Receptions of up to 80 guests
Saturday	\$3,500	\$3,500	\$2,000
Friday/Sunday	\$3,000	\$3,500	\$1,500
Non - Peak Season	Full Facility	The Grove	The Point
November - April	Heritage Ballroom, Terrace Room, The Abbey and The Upper Porch	As an outdoor reception space	Suitable for Small Receptions of up to 80 people
Saturday	\$2,000	-	\$1,500
Friday/Sunday	\$1,500	-	\$1,000

The Sunday before Memorial Day, The Sunday before Labor Day, 4th of July and New Years Eve ~ \$3,500

Room Add-Ons

The Grove Cocktail Hour Enjoy a beautiful outdoor cocktail hour equipped with its own bar, tables, hi-tops, chairs and linens included **\$750**

Oak and Vine Extend your cocktail space or host an after party event in the Oak and Vine **\$500**
***After party events must finish by midnight**

Rehearsal Dinner or Post Wedding Brunch Enjoy your wedding weekend with complete peace of mind, as Springside Inn covers every detail, offering on-site venues, The Terrace Room, Oak and Vine or The Point at Sand Beach, for your rehearsal dinner or post-wedding brunch. **\$300/ \$600**

Price is for the room fee only. Food and beverage will be an additional charge

Subject to availability

Guest Rooms

Guest Rooms

Springside Inn has 7 unique guest rooms onsite

Room Blocks

- We are happy to offer room blocks for your guests if our rooms are available.
- Please contact our sales department regarding booking and assigning rooms.
- We offer a continental breakfast for all overnight guests.
- Please note that our guest rooms are located on the second and third floor and we do not have an elevator.
- *Wedding party lunches and mimosas are available for wedding parties getting ready onsite*
- *Buckets of beer are available for wedding parties during picture taking*

If hosting a late night after party on site please note that your party must rent all guest rooms



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.

Upon signing the contract and paying the initial deposit, additional payments will be required in three installments. The second payment will consist of 25% of the estimated cost, the third payment will be another 25% estimated cost and the final deposit is 100% of the total balance due and will be due one week prior to your event.

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

Room Fees

Room fees can be found in the above menu. They are for 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 and experienced support staff.

Planning Schedule

Throughout your planning process, you will have 3 scheduled meetings with your sales coordinator to discuss the details of your event. Shall you desire more meetings feel free to reach out to your coordinator to discuss. Additional meetings may result in an additional fee.

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

All food and beverage arrangements are subject to applicable sales tax and a combined 23% gratuity and taxable service charge.

Event Timing

You will have access to your event space 3 hours prior to your event start time. All ceremonies have a 30 minute allocated time and receptions have 5 hours of allocated time. Receptions must end by 11pm. You are welcome to choose your desired start time, as long as the event is finished by the mandatory end time. 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

Springside Inn is happy to setup your decor the day of your wedding, shall you desire an earlier setup reach out to your sales coordinator to inquire about availability to do so. Decor arrangements can be made through our sales coordinator. The Springside Inn staff will clean up your event and decor at the conclusion of your event, **ALL DECOR MUST BE RETRIEVED FROM THE VENUE THE DAY FOLLOWING YOUR EVENT.** Special additional pricing for colored linens. The following items are prohibited at the inn before, during and after your event: rice, confetti, or confetti like potpourri, bubbles and birdseed. Seasonal decorations may be in place at the time of your event. You must accept the interior as is.

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.
- **Food & Beverage Minimums:**
- **Heritage Room:** \$10,000 minimum spend (excluding room charges, fees, taxes, and gratuities).
- **Point at Sand Beach:** \$4,000 minimum spend (excluding room charges, fees, taxes, and gratuities).
- During peak season, if the minimum is not met, additional charges apply to reach the required amount.
- For **non-peak season** (Nov-Apr), minimums are available upon request from the sales department.

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.

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 kitchen is prepared to serve +5 on your guest count. Any additional guest outside of the +5 will incur an additional \$5 per person fee.

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, lightning, 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.