



## 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](http://www.springsideinn.com)



## Breakfast & Brunch

*Minimum of 30 people required*

### **Springside Inn Brunch** ..... \$22.95 per person

*Served family style or buffet style*

*Orange juice, fresh fruit, scrambled eggs, Virginia baked ham, bacon, oven roasted potatoes, cheese soufflé, danish, coffee and tea*

### **Customize Your Brunch** ..... \$23.95 per person

*Served family style or buffet style*

*Includes coffee, tea and orange juice*

**Choose 2 Entrées and 3 Sides**

*ADD AN ADDITIONAL ENTRÉE OR SIDE \$2.95 per person*

#### **Entrées**

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 Potato  
Bacon  
Sausage  
Cheese Soufflé  
Fresh Fruit  
Yogurt Parfait  
*(yogurt, granola & berries)*  
Mini Muffins & Danish



## Lunch Buffet & Luncheon Plates

*Minimum of 30 people required*

### **Sandwich Lunch Buffet** ..... \$22.95 per person

*Choice of two assorted sliced meats ~ Oven Roasted Turkey, Virginia Baked Ham, Roast Sirloin of Beef  
assorted sliced cheeses, fresh sandwich rolls,  
lettuce, tomato & onion w/ House Made Chips & Seasonal Fresh Fruit*

*Please select one of the following:*

*Potato Salad, Pasta Salad, Garden Salad or Soup of The Day  
Coffee & Tea included    ADD cookies and/or dessert bars \$2 per person*

### **Wrap Salad Lunch Buffet** .... \$22.95 per person

*Includes Seasonal Fresh Fruit & House Made Chips, Coffee & Tea  
Choice of Garden Salad, Potato or Pasta Salad*

#### **Select Up to Three:**

*\*Roast Turkey w/ cranberry mayo    \*Roast Beef w/ horseradish mayo  
\*Chicken Salad    \*Tuna Salad, \*Veggie  
\*Grilled Chicken Caesar    \*Southwestern Chicken  
ADD cookies and/or dessert bars \$2 per person*

### **Hot Lunch Buffet** ..... \$25.50 per person

*A minimum of 30 people required for a Hot Lunch Buffet*

*Garden Salad, Fresh Baked Rolls, Mashed Potatoes & Gravy, Vegetable,  
Baked Chicken, Roast Sirloin of Beef, Fresh Fruit, Dessert, Coffee & Tea*

### **Plated Hot Lunch** ..... \$24.50 per person

*Includes: Garden Salad, Fresh Baked Rolls and Butter, Vegetables, Mashed Potatoes & Gravy,  
Dessert of the Day, Coffee & Tea*

*Chicken Picatta, Roast Sirloin of Beef, Baked Haddock w/ Lemon Butter, Slow Roasted Tender Pot Roast,  
Chicken French or Baked Virginia Ham w/ Peach Glaze*

**\*\*\*Choose up to 3 entrees for your group...A Pre-Order is required one week in advance**

***Add Springside Inn's famous Cheese Souffle to the above selections for just \$4.00 per person***



## Plated Dinners

*Minimum of 30 people required*

### PLATED FIRST COURSE

*Includes ~ mixed greens salad, fresh baked rolls & butter*

*Select One For The Group ~ mashed, roasted fingerling potatoes or rice pilaf*

*Includes ~ seasonal vegetables*

*Includes ~ chef's choice dessert, fresh roasted coffee & tea*

*upgrade to a 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*

#### **Roasted Prime Rib ~ Market Price**

*12 oz. choice prime rib w/ rosemary au jus*

#### **Filet Mignon ~ \$40**

*6 oz. filet mignon topped w/ a red wine demi*

#### **Virginia Baked Ham ~ \$24**

*Peach Glazed*

#### **Oven Roasted Turkey ~ \$27**

*Roasted turkey breast  
w/ cranberry sauce*

#### **Chicken Parmesan ~ \$28**

*Boneless breast of chicken seasoned,  
breaded & topped w/ marinara & mozzarella  
\*served w/ pasta marinara & seasonal vegetables*

#### **Pasta Primavera ~ \$26**

*Tossed with fresh julienned vegetables w/ a choice of  
a light white wine sauce, marinara sauce or  
traditional cream sauce*

#### **Chicken Cordon Bleu ~ \$29**

*Breaded chicken breast stuffed w/ baked ham,  
Swiss cheese topped w/ a chicken gravy*

#### **Chicken French ~ \$28**

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

#### **Chicken Piccata ~ \$28**

*Flour & pan seared chicken breast, w/  
capers & garlic in a light white wine sauce*

#### **Chicken Marsala ~ \$28**

*Floured & pan seared chicken breast  
w/ sauteed mushrooms & a rich Marsala wine sauce*

#### **Baked Salmon ~ \$29**

*Baked Salmon w/ a lemon dill cream sauce*

#### **Baked Cod ~ \$27**

*Baked Cod filet topped w/ butter crumb topping*



## Family Style Dinner

Minimum of 30 people required

### SALADS

Served Individually

Mixed greens w/ tomato, cucumber, and carrots w/ house dressing and fresh baked rolls & butter  
Or

Caesar salad w/ house made Caesar dressing & croutons upgrade for \$1.50

### ENTREES

Two Entrées..... \$28.95

Three Entrées..... \$30.95

#### **Springside Inn's Traditional Baked Chicken**

*Delicately seasoned and baked breast, thigh & leg*

##### **Chicken Parmesan**

*Boneless breast of chicken seasoned, breaded & topped w/ marinara sauce & mozzarella*

##### **Chicken Piccata**

*Floured & pan seared chicken breast w/ capers & garlic in a light white wine sauce*

##### **Chicken Marsala**

*Floured & pan seared chicken breast w/ sauteed mushrooms & a rich Marsala wine sauce*

##### **Chicken French**

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

##### **Lemon Chicken**

*Floured & pan seared chicken breast w/ lemon, red pepper in a white wine sauce*

##### **Stuffed Chicken Breast**

*Stuffed chicken w/ cheese & basil in light white wine sauce topped with roasted red peppers and sausage*

##### **Pesto Bruschetta Chicken**

*Pan seared chicken breast stuffed w/ mozzarella, topped w/ pesto, bruschetta tomatoes & balsamic reduction*

##### **Virginia Baked Ham**

##### **Baked Salmon**

*Baked Salmon w/ a lemon dill cream sauce*

##### **Tuscan Salmon**

*Salmon filet w/ spinach & artichokes in a sun-dried tomato cream sauce*

##### **Seasoned Pork Loin**

*Herb crusted pork loin w/ a rosemary au jus*

##### **Baked Cod**

*Baked cod topped w/ a butter crumb topping*

##### **Cod French**

*Dipped in egg w/ a lemon sauce*

##### **Stuffed Shells**

*Stuffed with a seasoned ricotta cheese & topped w/ marinara sauce*

##### **Chicken Riggies**

*Rigatoni pasta in a tomato cream sauce w/ cherry & bell peppers, onions, Italian herbs, crushed red pepper, & Parmesan cheese*

##### **Pasta Primavera**

*Tossed w/ fresh julienned vegetable w/ a choice of light white wine sauce, marinara sauce or traditional cream sauce*

##### **Oven Roasted Turkey**

*w/ cranberry sauce*

##### **Roast Sirloin of Beef**

*Roast Sirloin of beef thinly sliced w/ au jus*

### 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  
Glazed Carrots  
\*\* Cheese Soufflé *add \$4 per person*

\* Dessert, coffee & tea included

6141 West Lake Road Auburn, New York 315-252-7247 [springsideinn.com](http://springsideinn.com)

revised 1-2025 page 5





## Buffet Dinner

*Minimum of 30 people required*

*All Buffet Dinners include a mixed greens salad, rolls & butter, choice of potato or rice pilaf, vegetable, fruit, dessert, coffee & tea*

*Upgrade to a Caesar Salad for \$1.50 per person*

### **Springside Inn's Traditional Baked Chicken**

*Delicately seasoned and baked breast, thigh & leg*

#### **Lemon Chicken**

*Floured & pan seared chicken breast w/ lemon, red pepper in a white wine sauce*

#### **Chicken Parmesan**

*Boneless breast of chicken seasoned, breaded & topped w/ marinara sauce & mozzarella*

#### **Chicken Piccata**

*Floured & pan seared chicken breast w/ capers & garlic in a light white wine sauce*

#### **Chicken Marsala**

*Floured & pan seared chicken breast w/ sauteed mushrooms & a rich Marsala wine sauce*

#### **Chicken French**

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

#### **Stuffed Chicken Breast**

*Stuffed chicken w/ cheese & basil in light white wine sauce topped with roasted red peppers and sausage*

#### **Pesto Bruschetta Chicken**

*Pan seared chicken breast stuffed w/ mozzarella, topped w/ pesto, bruschetta tomatoes & balsamic reduction*

#### **Char-grilled Beef Tenderloin**

*w/ horseradish sauce*

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

### **Virginia Baked Ham**

#### **Seasoned Pork Loin**

*Herb crusted pork loin w/ a rosemary au jus*

#### **Baked Salmon**

*Baked salmon w/ a lemon dill cream sauce*

#### **Tuscan Salmon**

*Salmon filet w/ spinach & artichokes in a sun-dried tomato cream sauce*

#### **Baked Cod**

*Baked cod topped w/ a butter crumb topping*

#### **Cod French**

*Dipped in egg w/ a lemon sauce*

#### **Stuffed Shells**

*Stuffed w/ a seasoned ricotta cheese & topped w/ marinara sauce*

#### **Chicken Riggies**

*Rigatoni pasta in a tomato cream sauce w/ cherry & bell peppers, onions, Italian herbs, crushed red pepper, & Parmesan cheese*

#### **Pasta Primavera**

*Tossed with fresh julienned vegetables w/ a choice of a light white wine sauce, marinara sauce or traditional cream sauce*

#### **Oven Roasted Turkey**

*w/ cranberry sauce*

#### **Roast Sirloin of Beef**

*Roast sirloin of beef thinly sliced w/ au jus*

Two Entrées ..... \$29.95 per person

Three Entrées ..... \$31.95 per person

***Add Springside Inn's famous Cheese Soufflé for just \$4.00 per person***



## Passed Hors d'oeuvres

*Passed during cocktail hour*  
*Minimum of 30 pieces required for each Hors d'oeuvre*  
\$2.75 per piece

- \*Arancini diRiso
- \*BBQ Pork Sliders
- \*Bourbon Bacon Wrapped Scallops
- \*Bruschetta w/ Basil Pesto
- \*Caprese Skewers
- \*Chicken Parm Sliders
- \*Coconut Chicken or Coconut Shrimp w/ Plum Dipping Sauce
- \*Fancy Grilled Cheese w/ Apple, Brie & Caramelized Onions
- \*Fig & Goat Cheese Crostini
- \*Fried Mac & Cheese Bites
- \*Mini Cheeseburger Sliders w/ Sauteed Onion, Pickle & Cheese
- \*Miniature Crab Cakes w/ Remoulade
- \*Potstickers ~ Edamame or Chicken Lemongrass
- \*Sirloin of Beef Crostini topped w/ Horseradish Cream
- \*Smoked Chicken Quesadillas w/ Salsa & Sour Cream
- \*Spanakopita
- \*Spinach & Feta (GF & Vegetarian) or Sausage Stuffed Mushrooms
- \*Vegetable Egg Rolls w/ Plum Dipping Sauce
- \*Warm Tomato Soup Shooter w/ Grilled Cheese Skewer



## Hors d'oeuvre Stationary Displays

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

### **Fresh Vegetable Crudités ~ \$5.00 per person**

A colorful bounty of the freshest produce complimented w/ a creamy ranch dipping sauce

### **Domestic & Imported Cheese Display ~ \$7.00 per person**

Assorted Domestic & Imported Cheese garnished w/ fruit & crackers

### **Fresh Fruit Display ~ \$6.00 per person**

Fresh seasonal fruit w/ a yogurt dipping sauce includes pineapple, cantaloupe, honeydew, grapes & berries based on availability & seasons

### **Charcuterie Board Display ~ \$12.00 per person**

Domestic cheese, cured meats, roasted red peppers, marinated olives, pickled vegetables mustards & assorted crackers

### **Spinach & Artichoke Dip ~ \$7.00 per person**

Creamy spinach & artichoke dip served w/ toasted baguettes

### **Mediterranean ~ Seasonal Dips ~ \$8.00 per person**

Hummus, Roasted Red Pepper & Feta or  
Avocado & Cilantro or Fig & Goat cheese

For dipping chef's choice of bread, crackers, or pita's

### **Shrimp Display**

*(Priced per display)*

120 pieces of shrimp boiled w/ a hint of Old Bay & served w/ cocktail sauce & lemon

Large Shrimp ~ \$335

Medium Shrimp ~ \$290

### **Baked Wheel of Brie ~ \$100.00 per display**

*(Serves 30 to 50 people)*

Garnished by seasonal fruit & assorted crackers





# Beverage Options

## Cash or Consumption Bar Per Drink

*Add \$100.00 set up fee for Cash Bar option*

Standard Cocktails	\$8 (House)	\$9 (Premium)
Martini / Manhattan	\$10 (House)	\$12 (Premium)
Bottled Beer	\$4 (House)	\$5 (Premium)
Wine by the Glass	\$8 (House)	\$9 (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 yrs ~ \$12.00 each  
All packages include assorted soft drinks, assorted juices, appropriate mixers & garnishes*

#### Beer & Wine & Soda

*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>	\$12	\$16	\$20	\$24
<i>Premium</i>	\$14	\$18	\$22	\$26

#### Beer, Wine Liquor & Soda

*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>	\$16	\$21	\$26	\$31
<i>Premium</i>	\$18	\$23	\$28	\$33

#### Premium Wine

Josh Cabernet, Noble Vines Chardonnay, Alverdi Pinot Grigio, McManis Pinot Noir, Lamoreaux Landing Riesling  
Noble Vines Merlot (SUBJECT TO CHANGE & AVAILABILITY)

#### Premium Liquors

Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Canadian Club,  
Jim Beam, Dewar's White Label Scotch (SUBJECT TO CHANGE & AVAILABILITY)

#### Premium Beer Selection ~ (Choose 4)

Heineken, Amstel Light, Sam Adams, Yuengling, Corona, White Claws (SUBJECT TO CHANGE & AVAILABILITY)

#### House Wine

Based on Current Trends and Availability

#### House Liquors

Based on Current Trends and Availability

#### House Beer Selection ~ (Choose 4)

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

*\*All Brands subject to change & availability\**



## Beverage Enhancements

### **Mimosa Punch**

\$80 per Punch Bowl/Self Serve Beverage Container  
*(estimated 40 punch glasses)*

### **Wine Punch**

\$80 per Punch Bowl/Self Serve Beverage Container  
*(estimated 40 punch glasses)*

### **Non-Alcoholic Fruit Punch, Lemonade, Iced Tea**

\$60 per Punch Bowl/Self Serve Beverage Container  
*(estimated 40 punch glasses)*

**Champagne Toast**     \$5 per person  
**Prosecco Toast**     \$6 per person

### **Mimosa Self Serve Bar**

\$35.00 per bottle w/ House Champagne & Fresh Berries  
\$40.00 per bottle w/ Prosecco & Fresh Berries

### **Bloody Mary Bowl w/ Sides**

\$100 per Bowl  
*(estimated 40 glasses)*

## **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.

To reserve more than one room, each room will require a deposit. Deposits are required within 2 weeks after booking your event. Deposits are also non-refundable and non-transferable if cancelling your event at anytime. 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 advanced deposits are non-refundable and will be applied to your final bill.

Checks should be made payable to the 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 assure 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 the 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/non-transferable 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 for 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 and cleared.

**\*Please note we do require a base price food minimum, please see sales office\***

## FOOD & BEVERAGE MINIMUMS ~ CONTINUED

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 and variables in maintaining safe temperatures and storage of food items, extra food cannot be packaged and taken off-premises. There will be no exceptions to this policy.

## PRICING/FINAL GUARANTEE AND 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 your 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 21% 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.

## 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 timetable stated in your contract/proposal.

Act of Nature Clause; Springside Inn is not responsible for wind, rain, lightening, or insects for your outdoor events. Decor arrangements can be made through the sales coordinator.

Special pricing for in-house floral service, colored linens, music and audio visual equipment is also available. In addition, the following items are prohibited at the Inn before, during and after the event; rice, confetti, or confetti like potpourri, bubbles, and bird seed.

Damage to the 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 event. You must accept the interior as is. No smoking anywhere in the building or within 100 feet of the building. Only service animals are allowed inside the building.

No chairs, tables or other equipment may be moved without first consulting with your sales coordinator.

PLEASE NOTE

Your event will not be set up until 1 hour prior to event. If you would like early access to decorate, there may be an additional earlier set up fee required. Please see sales office.

OVERNIGHT ACCOMMATIONS

Overnight lodging is available and includes a continental breakfast. If you wish to book a room please speak to your sales coordinator or [www.springsideinn.com](http://www.springsideinn.com)

*Please note that prices do not include 8% NYS Sales tax, 21% inclusive of gratuities and taxable service charges. 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 \_\_\_\_\_