



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 30 people required

Springside Inn Brunch \$21.95 per person

Served family style or buffet style

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

Customize Your Brunch \$22.95 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 \$21.95 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*

Wrap Salad Lunch Buffet \$21.95 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 w/ dill & pecans *Tuna Salad w/ raisins and apples
- *Grilled Chicken Caesar *Southwestern Chicken, *Veggie

ADD cookies and/or dessert bars \$2 per person

Hot Lunch Buffet \$24.95 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 \$23.95 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 ~ 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..... \$27.95

Three Entrées..... \$29.95

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

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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 \$28.95 per person

Three Entrées \$30.95 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, Mark West Chardonnay, Torresella Pinot Grigio, Mark West Pinot Noir, Lamoreaux Landing Riesling
Knoble 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 \$4 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

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 _____