



*"Elegance in Any Season"*

*Congratulations!*

*2016*



*On behalf of the staff at Springside Inn, we congratulate you on your recent engagement and thank you for considering our premier historic facility for your special celebration.*



*Springside Inn is one of Central New York's most experienced and trusted caterers. Our friendly and experienced staff will make planning your event effortless. We offer complete event catering services at Springside Inn, The Point at Sand Beach, as well as off-premise services at your own special location.*

*A wedding reception at Springside Inn is always a unique and glorious celebration. Our lavish grounds provide the perfect backdrop for wedding photos or outdoor cocktail events. Springside Inn's original blend of historic charm and modern day comfort creates an atmosphere both elegant and inviting.*

*Your celebration includes the following amenities & services...*

*Dedicated Wedding Coordinator*

*Five Hour Wedding Reception*

*Manicured Lawns for Photographs*

*Complimentary Cake Cutting*

*House Floral Arrangement for Center Pieces*

*Mahogany Chiavari Chairs with Black Pads (Springside Inn location)*

*Standard White Linens*

*China, Glassware, and Flatware Services*

*For further information, please contact the Sales Office*

*(315)252-7247*

*E-mail: [weddings@springsideinn.com](mailto:weddings@springsideinn.com)*



## *STATIONED RECEPTION / BUFFET MENU*

*Includes coffee station with flavored creamers and sugars*

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### *STATIONED CRUDITES*

*(First hour only)*

#### *Antipasto*

*Artichokes, salami, provolone, marinated olives, marinated mushrooms,  
herb marinated fresh mozzarella and grilled bread*

#### *Crudités*

*A colorful bounty of the freshest produce complimented with  
a creamy ranch dipping sauce and hummus*

#### *Spinach and Artichoke Dip*

*with toasted baguettes*

### *PASSED HORS D'OEUVRES*

*(First hour only)*

*Please choose two hot and three cold selections*

#### *Hot Selections*

Raspberry & Cheese Stuffed Filo  
Chicken and Pineapple Kabobs  
Spinach and Feta Cheese Spanakopita  
Miniature Chicken Cordon Bleu  
Basil Pesto and Chopped Roma Bruschetta  
Smoked Chicken Quesadillas with Salsa and Sour Crème  
Miniature Crab Cakes with Sauce Remoulade  
Vegetable Quesadillas with Salsa and Sour Crème  
Spiringside Inn's Homemade Quiche  
Ham, Onion, and Herb Stuffed Mushroom Caps

#### *Cold Selections*

Fresh Melon Wrapped in Prosciutto  
Asparagus Wrapped in Prosciutto  
Deviled Eggs  
Caprese Skewers  
Tomato & Goat Cheese Bruschetta  
Asiago Mushroom Toast  
Chicken Salad on Puff Pastry  
Smoked Salmon with Dill Crème Fraiche  
Seafood, Crab Salad, Lobster Salad,  
or Tuna Salad Canapés



## STATIONED RECEPTION / BUFFET MENU *cont.*

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### *Salads*

*(Select one)*

Mixed Greens, Caesar, or  
Iceberg Salad

### *Vegetable*

*(Select one)*

Seasonal Fresh Vegetables, Green  
Beans Almandine, Roasted  
Broccoli and Cauliflower

### *Starch*

*(Select one)*

Roasted Red Potatoes,  
Whipped Potatoes, Harvest Rice,  
Rice Pilaf, or Baked Potato au gratin

### *Hot Stationed Selections*

#### **Bourbon Glazed Ham**

*With bourbon sauce and house mustard*

#### **Chicken Marsala**

*Topped with sautéed mushrooms and a rich  
Marsala wine sauce*

#### **Roasted Turkey Breast**

*With cranberry sauce*

#### **Seasoned Pork Loin**

*Herb crusted pork loin with a rosemary au jus*

#### **Beef Tenderloin**

*With horseradish sauce  
~\$5 supplement~*

#### **Pasta Primavera**

*Tossed with fresh julienned vegetable with  
marinara or a light wine lemon butter sauce*

#### **Chicken Picatta**

*Served with mushrooms, capers & peppers in a  
light white wine sauce*

#### **Teriyaki or Maple Glazed Salmon**

*Baked salmon brushed with Teriyaki or Maple*

#### **Baked Haddock**

*Roasted haddock served with lemon butter  
crumb topping*

#### **Stuffed Chicken Breast**

*Choice of spinach and feta or ham and Swiss*

#### **Chicken Parmesan**

*Topped with a marinara sauce and shredded  
mozzarella*

#### **Roasted Sliced Sirloin of Beef**

*Slow roasted and cooked to perfection*

#### **Lemon Chicken**

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

#### **Baked Salmon**

*Roasted Salmon with a roasted shallot  
vinaigrette*

Two Entrees	\$48 per person
Three Entrees	\$55 per person



## PLATED DINNERS

*Plated dinners include two stationary displays during cocktail hour, as well as garden salad, fresh rolls and butter, fresh roasted coffee, and tea*

## STATIONARY DISPLAYS

*(First hour only)*

### *Imported & Domestic Cheese*

Maytag, triple cream brie cheese, parmesan & goat cheese with crackers and grapes

### *Crudités*

A colorful bounty of the freshest produce with a creamy ranch dipping sauce and hummus.

*Please select up to three entrees*

*\*\*guest meal cards are required at event\*\**

### **Roasted Prime Rib**

*Choice prime rib served with whipped potatoes, fresh vegetables and rosemary au jus*

### **Grilled Atlantic Swordfish**

*Atlantic swordfish topped with pineapple mango salsa served with wild rice and fresh vegetables*

### **Grilled Filet Mignon**

*Filet mignon topped with a red wine demi served with whipped potatoes and fresh vegetables*

### **Baked Haddock**

*Baked haddock filet topped with butter crumb topping served with wild rice and fresh vegetables*

### **Grilled Ribeye**

*Choice Ribeye topped with caramelized onions served with whipped potatoes and fresh vegetables*

### **Roasted Turkey**

*Roasted Turkey breast served with whipped potatoes, fresh vegetables, pan gravy and cranberry sauce*

### **Grilled NY Strip Steak**

*Choice strip steak topped with mushroom demi served with whipped potatoes and fresh vegetables*

### **Seared Sirloin Filet**

*6 oz. sirloin filet with a mushroom demi and served with wild rice and fresh vegetables*

### **Mustard Herbed Lamb Rack**

*Mustard and herbed bread crumb lamb chop served with roasted red potatoes and fresh vegetables*

### **Chicken Marsala**

*Sautéed chicken breast finished in a Marsala wine sauce served with wild rice and fresh vegetables*

*Plated Dinner selections continued ....*





## PLATED DINNERS

*continued*

### Chicken Cordon Bleu

*Breaded chicken breast stuffed with baked ham, Swiss, and topped with a Dijon sauce. Served with wild rice and fresh vegetables*

### Stuffed Tuscan Chicken

*Fontina, spinach, & roasted red peppers on bed of marinara. Served with wild rice and fresh vegetables.*

### Bacon Wrapped Scallops

*Four large scallops wrapped in bacon, finished with a Spicy Tomato Beurre Blanc sauce. Served with wild rice and fresh vegetables.*

### Braised Lamb Shanks

*Braised in red wine, tomatoes, and seasoned with rosemary. Served with whipped potatoes and braised vegetables*

### Herb Crusted Crispy Trout

*Lightly brushed with Dijon mustard and topped with herbed breadcrumbs. Served with wild rice and fresh vegetables.*

### Crab Stuffed Sole

*Filet of sole wrapped around seasoned crabmeat and finished hollandaise sauce. Served with wild rice and fresh vegetables.*

### Chicken French

*Boneless breast of chicken, egg battered, in a light lemon wine sauce. Served with wild rice and fresh vegetables.*

### Chicken Picatta

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

### Herb Roasted Chicken

*Bone in, half of a chicken, slow roasted with herbs. Served with wild rice and fresh vegetables.*

### Stuffed Chicken Breast

*Stuffed with Brie cheese and apples. Served with wild rice and fresh vegetables*

### Pan Seared Lemon & Thyme Salmon

*Served with wild rice and fresh vegetables*

### Roasted All Natural Chicken

*Brined and pan roasted airline chicken breast, fingerling potatoes and fresh vegetables*

### Pan Seared Pork Loin

*Pork loin with apple compote. Served with whipped potatoes and fresh vegetables.*

### Pan Roasted Salmon

*with choice of lemon dill butter or chimichurri sauce*

### Pasta Primavera

*Tossed with fresh julienned vegetable with marinara or a light wine lemon butter sauce*

### Vegan Turnover

*Roasted seasonal vegetables gently wrapped with flakey Filo dough*

\$55 per person



## FAMILY STYLE DINNER

*Plated dinners include two stationary displays during cocktail hour, as well as garden salad, fresh rolls and butter, fresh roasted coffee, and tea*

### *Imported & Domestic Cheese*

Maytag, triple cream brie cheese, parmesan & goat cheese with crackers and grapes

### *Crudités*

A colorful bounty of the freshest produce with a creamy ranch dipping sauce and hummus

Please select from the following

### *Salads*

*(Select one)*

Mixed Greens, Caesar, or Iceberg Salad  
*(individually served)*

### *Vegetable*

*(Select one)*

Seasonal Fresh Vegetables, Green Beans Almandine, Roasted Broccoli and Cauliflower

### *Starch*

*(Select one)*

Roasted Red Potatoes, Whipped Potatoes, Harvest Rice, Rice Pilaf, or Baked Potato au gratin

### **Stuffed Shells**

*Stuffed with a seasoned ricotta cheese and topped with marinara sauce*

### **Penne Pasta**

*With house made marinara sauce*

### **Chicken Parmesan**

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

### **Chicken Picatta**

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

### **Chicken Marsala**

*Sautéed chicken breast finished in a Marsala wine sauce*

### **Pasta Primavera**

*With pesto cream sauce and assorted sautéed vegetables*

### **Roast Sirloin of Beef**

*Roast sirloin of beef thinly sliced with a Cabernet mushroom sauce*

### **Baked Eggplant Parmesan**

*Breaded eggplant layered with marinara sauce and shredded mozzarella*

### **Oven Roasted Turkey**

*With pan gravy and cranberry sauce*

### **Broiled Haddock**

*Broiled haddock topped with a crumb topping*

### **Stuffed Pork Loin**

*Stuffed pork loin with apples, cranberries, goat cheese, topped with an orange rosemary au jus*

### **Maple Glazed Salmon**

*Atlantic salmon brushed with local maple syrup and cooked to perfection*

Two Entrees

\$48 per person

Three Entrees

\$55 per person



## *PASSED HORS D'OEUVRES*

*Passed during cocktail hour  
\$2.25 each*

Beef Tenderloin crostini topped with horseradish cream	Salmon Cakes with Dill Cream	Stuffed Mushrooms (creamy cheese & ham stuffing)
Fried Risotto Fritters	Caprese Skewers	Spanakopita
Smoked salmon on crostini with crème fraiche and chive	Prosciutto Wrapped Asparagus	Duck Breast, Blackberry Jam on Brioche Toast
Lobster and shrimp roll “sliders”	Deviled Eggs	Crab cakes with remoulade
Seared Sesame Encrusted Tuna atop a Wonton w/ Wasabi Lime	Bacon Wrapped Cheese Stuffed Dates	Rainbow fruit skewers with yogurt dipping sauce
Mini – B.L.T. Sliders	Pigs in a Blanket	Vegetable Egg Rolls with plum dipping sauce
Fried Mac & Cheese Balls	Prosciutto Wrapped Cantaloupe	Bacon Wrapped Scallops
Fancy Grilled Cheese	BBQ Pork Sliders	Asiago Mushroom Toast
Assorted Mini Quiche	Antipasto Skewers	Grilled Lamb Lollipops
Chicken Kabobs with Tzatziki Sauce	Chilled jumbo shrimp with cocktail & lemon	Tomato and goat cheese Bruschetta
Cold Cut Sliders (Ham, Turkey, Beef) with mayonnaise, lettuce and tomato	Belgium endive spears, whipped goat cheese and fruit compote	Tomato gazpacho shooters with cilantro lime crème and fruit compote
Mini Cheeseburger Sliders	Coconut Chicken with plum dipping sauce	Mini Tea Sandwiches cucumber, cream cheese, or smoked salmon
Coconut Shrimp with plum dipping sauce	Hot or Cold Seasonal Soup Shooters	





## STATIONARY DISPLAYS

(Priced per person unless noted)

### *Antipasto ~ \$5.00*

Artichokes, salami, provolone, marinated olives, marinated mushrooms, herb marinated fresh mozzarella and grilled bread

### *Mediterranean ~ \$4.00*

Pita chips, hummus, roasted red pepper and feta spread, tapenade, baba ganoush and Tzatziki

### *Fresh Fruit ~ \$3.00*

Fresh seasonal fruit which typically includes; pineapple, cantaloupe, honeydew, grapes, and berries based on availability and seasons

### *Crudit  ~ \$3.00*

A colorful bounty of the freshest produce complimented with a creamy ranch dipping sauce and hummus.

### *Imported & Domestic Cheese ~ \$6.00*

Maytag, triple cream brie cheese, parmesan , NYS Cheddar & goat cheese with crackers and grapes

### *Spinach & Artichoke Dip ~ \$4.00*

Creamy spinach and artichoke dip served with toasted baguettes or assorted crackers

### *Charcuterie ~ \$6.00*

Prosciutto, soppressata, salami, ham, whole grain mustard, cornichon pickles and breads

### *Smoked Salmon Display ~ \$7.00*

Thin slices of cured and smoked salmon with red onion, capers, and lemon

### *Mashed Potato Bar ~ \$6.00*

(can be served during cocktail hour or dinner service)

Mashed regular and sweet potatoes with various toppings such as shredded mixed cheeses, bacon bits, sour cream, chives, brown sugar & mini marshmallows

### *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 crackers*  
\$75 Per Display



## *VENETIAN HOUR*

*\$8.00 per person*

Dessert items such as Cannoli, Dessert Bars, Brownies, and Cakes  
with dipping fruits and sweets

Also a coffee station with flavored creamers and sugars

## *CARMEL APPLE STATION*

*\$8.00 per person*

Mix of sliced and whole apples on dipping sticks, sprinkles, chopped nuts  
with warm Carmel for dipping.

Hot Rum Apple Cider in punch bowl Irish coffee mugs.  
Coffee station with flavored creamers and sugars

## *GRAND FINALE*

\$4 per person  
(Select one)

### *Nacho Bar*

Nacho cheese sauce, olives, tomatoes, banana peppers, jalapenos, sour cream and salsa

### *Sheet Pizza*

Cheese pizza, add one topping

### *Chocolate Fondue*

With marshmallows, strawberries, pineapple and pretzels

### *Sliders Bar*

With Burgers and various toppings

### *Popcorn Bar*

Choose three different types of popcorn  
Traditional, Caramel, Kettle Corn

### *Ice Cream Bar*

Vanilla, Chocolate, and Strawberry ice cream ready to be topped  
with warm hot fudge, strawberry sauce, caramel, nuts, brownies, sprinkles....and much more



## BEVERAGE OPTION

Cash or Consumption Bar option and priced per Drink  
Add \$250.00 set up fee for Cash Bar option

Standard Cocktails	\$6.00 (House)	\$8.00 (Premium)
Martini / Manhattans	\$7.00 (House)	\$9.00 (Premium)
Bottled Beer	\$3.50 (Domestic)	\$4.00 (Premium)
Wines by the Glass	\$5.00 (House)	\$6.00 (Premium)

*The following Bar Options below are hourly rates  
and calculated by the person for guests who are 21 yr or older  
Guests under 21: \$8.00 each.*

### Beer, Wine & Soda Bar

	One Hour	Two Hours	Three hours	Four Hours
House	\$8	\$12	\$16	\$20
Premium	\$10	\$14	\$18	\$22

### Beer, Wine, Liquor & Soda Bar

	One Hour	Two Hours	Three hours	Four Hours
House	\$10	\$15	\$20	\$25
Premium	\$12	\$17	\$22	\$27

#### House Wine

*Rex Goliath Pinot Grigio, Fox Brook Merlot, Robert  
Mondovi Riesling, Rex Goliath Chardonnay,  
Rex Goliath Cabernet Sauvignon*

#### House Liquors

*(Selections may change from month to month)  
Glenmore Gin, Vodka & Scotch, Ten High Bourbon  
& Whiskey*

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

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

#### Premium Wine

*Hayes Ranch Cabernet, Mark West Chardonnay,  
Coppola Pinot Grigio, Coppola Pinot Noir,  
Salmon Run Riesling, Red Rock Merlot*

#### Premium Liquors

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

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

*Heineken, Amstel Light, Sam Adams,  
Yuengling, Corona*



## *“EVENT ENHANCEMENTS”*

### **Pallet Cleanser**

*(served between salad and entrée course)*

*\$3 per person*

*Lemon Sorbet with a splash of Prosecco*

### **Bar Snacks**

*\$3 per person*

*(To be set up at each bar during cocktail hour and two hours during reception)*

*Mixed Nuts, Cheese Spreads, Kettle Corn*

### **Wine Service**

*Between Salad & Entrée courses*

*\$6.00 per person*

### **Signature Drink Features**

*\$6.00 per drink*

### **Wine Punch**

*\$70 per Beverage Container*

*(1 1/2 gallons)*

### **Non-Alcoholic Fruit Punch**

*\$40 per Beverage Container*

*(1 1/2 gallons)*

### **Champagne Toast**

*\$3 per person*

### **Round Linen**

*Floor length round linen \$15 per linen*

### **Gold Chargers Pates**

*\$1 per place setting*

### **Colored Napkin Rental**

*\$.75 per napkin*

### **Menu Card Design**

*(must be signed off on 1 month prior to event)*

*\$1 Per Place Setting*



## FACILITIES & VENUES ROOM RENTAL CHARGES

*(with Food & Beverage)*

*This taxable charge will be added to the final bill and gratuity does not apply. Includes: private use of space for time period booked, experienced service staff, 5' round dinner tables, Mahogany Chiavari chairs, white linen tablecloths white linen napkins, fresh seasonal flowers for table centerpieces, custom floor planning and table arrangements, custom head table design, background dinner music, set up and tear down of your banquet spaces.*

### Heritage Room ~ \$2,500

The Heritage Room is a spacious ballroom with an elegant décor and hardwood floors. This rental includes the use of the Patio. If F&B setup is required, a setup fee may apply. Heritage room is recommended for groups numbering 100-230.

### The Grove

*( plus rentals if required)*

Our private outdoor, rustic, back yards  
Pricing will range depending on the event  
Full Event/Reception ~ \$2,000  
Cocktail Hour ~ \$1,000  
Yard Games (minimal setup) ~\$500

### The Point at Sand Beach ~ \$1,500

An elegant historical church private facility for any event, wedding or small function.  
Recommended for groups numbering up to 50-100 people.

### Terrace Room ~ \$500

The Terrace Room features magnificent views with a beautiful fireplace along with the adjoining room, the Abby.  
Recommended for groups numbering 40-65.

### The Porches ~ \$200

The Porches are furnished with Mahogany Chiavari chairs for a quaint and intimate atmosphere.  
Upper East Porch: Up to 30 pp  
Lower East Porch: Up to 18 pp

### Wedding Ceremony ~ \$1,000 (w/ reception)

*Lawn Ceremony at Gazebo or Pond ~ Wooded Ceremony in The Grove~  
The Point at Sand Beach Ceremony*

### The Point Ceremony Charge ~ \$1,750 (w/o reception)

*Ceremony deposit must be at time of booking*





## 2016 WEDDING POLICIES AND PROCEDURES

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### 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 advanced permission of 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 alcoholic beverage service, our staff will depart after food is served & cleared. If an event or a host of an event does not allow Springside Inn the opportunity to sell alcohol beverages as our liquor license states, (May 1<sup>st</sup> to October 31<sup>st</sup>) a minimum of \$8,000 must be spend on **Food & Beverage** to reserve the Heritage Room and \$4,000 to reserve The Point at Sand Beach (excluding room charges, fees, taxes & gratuities). If during peak season the minimum required to spend on **Food & Beverage** is not met, a charge will be added to your **Food & Beverage** total to meet the minimum Food & Beverage standard. During non-peak season (November – April) see sales departments for minimums.

### 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

### 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 credited to your final bill.

Heritage Room (Ballroom) \$2,500

Terrace Room \$500

Porches \$200

The Point at Sand Beach \$1,500

***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. 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 one week before your event. All Advance Deposits are non-refundable, and will be applied to your final bill. Checks should be made payable to Springside Inn.

### 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 deposits submitted are non-refundable and will be applied to your final bill.

### 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

Clients Initials \_\_\_\_\_



## 2016 WEDDING POLICIES AND PROCEDURES

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### 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. We reserve the right to book a prior event as long as it falls within the time ranges.

### OVERNIGHT ACCOMMODATIONS

**We do not offer room blocks**, but do HIGHLY RECCOMEND you book guest rooms as soon as possible. Please visit [springsideinn.com](http://springsideinn.com) to book rooms.

Overnight lodging is available and includes a continental breakfast and if staying a Saturday night, lodging guests will received Sunday Brunch Buffet at 50% of cost.

### 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 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 additional 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 our sales staff 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 pot-pourri, 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. In adherence of the New York State Law, smoking must not be less than 75 feet from the building.

*I have fully read, understood, and agree to the follow the above Wedding Policies and Procedures stated on this page unless otherwise agreed upon and written in the Wedding Contract prepared by Springside Inn. Please submit this signed form along with your Wedding Contract to Springside Inn.*

Signature (s): \_\_\_\_\_ Signature (s): \_\_\_\_\_

Clients Name (s) \_\_\_\_\_ Date \_\_\_\_\_