



The philosophy of SpringHouse is to keep food simple and honest. Chef Rob and his staff thoughtfully prepare and serve fresh local fruits, vegetables, meats and seafood based on seasonality. In order to ensure you and your guests have the best SpringHouse experience possible, all items are seasonal and based on availability.

Our Catering and Event Menus are crafted in a few ways: **Buffet Style, Plated Dinner, or Chef's Selection.** Based on experience, below are recommendations we know work well! Of course, the final decision is based on your preferences and estimated guest count - but this is a good place to start!

Buffet Style

Select items from the enclosed Catering Menu. Buffet style is recommended for social and interactive crowds - large parties and/or parties with friends and family traveling from out of town. Keep in mind, not everyone has to have a seat since most people will be moving around socializing!

Recommended Selections: 2-3 Passed/Stationary Hors d'oeuvres, 1 Salad, 2 Entrée's (Proteins), 2-3 Sides and 1-2 Dessert (based on event type). For Weddings, don't forget the Groom! Banana Pudding or fresh made Seasonal Pie is a great choice for a Groom's Dessert.

Plated Dinner

This style is recommended for smaller events (such as 15-36 people in The Loft) or for those simply wanting a sit down meal. Keep in mind the size of the venue and your final guest count for seating. Due to seasonality, we request you select the protein(s) that you are interested in and, as you and the catering manager go through the planning process, Chef Rob will recommend a seasonal set creating a composed dish for you and your guests.

Recommended Selections: 2-3 Passed/Stationary Hors d'oeuvres, 1 Salad, Entrée (2-3 Choice Of* or everyone the same), 1 Dessert or Mixed Seasonal Dessert Platter (based on Event Style).

**Choice of Entrees must be turned in at the time the Final Head Count is due. Guests must have a color or symbol for Entrée Selections that fits with your color and design of your event (i.e. Chicken = swirl under name/green, Beef = swirl on side of the name/white, etc.) Assigned seating at tables is highly preferred and will need to be turned in five days prior to event.*

Chef's Selection

Chose buffet *or* plated and provide the Catering Manager with food items of your interest and any allergies or extreme dislikes you may have. Based on our philosophy we most often times prepare food in ways some may have not experienced, so we simply ask to keep an open mind when giving us your dislikes! The Catering Manager will then sit down with Chef Rob to curate a menu specific for your event!



Table of Contents

Venue Options	3
Venue Fees and Minimums	4
Catering Menu	
Passed Hors d'oeuvres	5
Heavy Hors d'oeuvres	6
Salads, Entrees	7
Sides, Desserts	8
Stationary Hors d'oeuvres, Displays and Late Night	9
Brunch Buffet	10
Plated Dinner	10
Luncheon Menu Items	11
All Inclusive Luncheon Menu Options	12
WellHouse Ready Room Menu	13
Beverage & Bar Package	14
Wine	15
Beer	16
Liquor & Specialty Cocktails	17
Things to Think About	18
Example Luncheon/ WH Ready Room Contract	19
Example Catering and Event Contract	20–22

SpringHouse

Thank you for considering SpringHouse for your event! Whether your gathering is a 25 person luncheon, a 200-person cocktail reception, or a catered dinner at another location, SpringHouse will provide quality food and service for your memorable event.



The WellHouse Capacity: 12



Step through the underground reserve wine cellar and into an intimate, naturally beautiful space. The WellHouse's large round farmhouse-style table invites guests to gather and share delicious, seasonally-inspired cuisine, fine drinks, and great stories. Rough-hewn doors open to a vibrant garden with handmade rock bridges and a fireplace. The garden is also an inviting setting for an intimate ceremony.

Also can be used as a Ready Room for Bride's and Bridesmaid's!



The Promontory Loft Capacity: 68 (36 seated indoors, 32 seated outdoors*)

SpringHouse's airy, second-story loft offers stunning views of rolling hills, The Stables and Lake Martin. The outdoor, uncovered patio is an excellent venue for a standing/strolling reception and is available weather-permitting. This is the perfect venue to host larger meetings, special dining events or Bridal Luncheons. A 40 inch flat-screen television is available for presentations (cords are not provided).

**Outside patio is not protected from weather.*

The SpringHouse Front Lawn Capacity: 80 seated, 125 standing

Imagine your event whether it be a corporate dinner, wedding ceremony, cocktail hour or reception on our lush lawn. Just steps from the restaurant, the lawn provides guests effortless access to outdoor views and enjoyment. Additional rentals are required.

The side Vista Lawn on the side of SpringHouse is perfect for a Wedding Ceremony.



Main Dining Room Capacity: 142 (98 seated indoors, 44 seated on patio)

Stone, exposed beams, and open spaces give the main dining room an earthy elegance that rounds out SpringHouse's sophisticated yet unpretentious style. The open kitchen, cozy hearth, and roaring fireplaces lend a warm, inviting and relaxed energy to every imaginable occasion. The Front Lawn may also be used and may require additional rentals.

Inquire for Weekday Luncheon Information.



Venue Fees and Minimums

Fees and minimums apply to non-holiday weekend.
Holiday weekend pricing is subject to increased minimums.

Option 1: Entire Restaurant

Venue Fee: \$10,000.00 Food & Beverage Minimum: \$10,000.00 Deposit: \$1,000.00

Entire restaurant exclusively from 8:00am–11:30pm

This includes the WellHouse and SpringHouse Front Lawn. Additional rentals may be required. Alcohol cannot be taken outside the rosemary bushes.

Option 2: Main Dining Room

Venue Fee: \$8,500.00 Food & Beverage Minimum: \$8,500.00 Deposit: \$1,000.00

Main Dining Room level, outside covered patio and Front Lawn from 2:00pm–11:30pm

The upstairs will remain open to the public. Live music indoors will be limited to acoustic only. Live electric music or DJs will be restricted to the front lawn. Departures of Bride and Groom and photos of departures shall take place on the front lawn.*

Option 3: Promontory Loft

Venue Fee: \$1,500.00 Food & Beverage Minimum: \$1,500.00 Deposit: \$500.00

Upstairs level inside and outside 5:30pm–11:30pm

The outside patio is not protected from weather. The main dining room remains open to public.*

Option 4: Front Lawn

Food & Beverage Minimum: \$5,000.00 Deposit: \$500.00

Front Lawn or Vista Lawn 5:30pm–11:30pm

The restaurant will remain open to the public. Tents, tables, chairs and wares will need to be rented. Alcohol cannot be taken outside the rosemary bushes. Limited to acoustic music.

Option 5: Daytime Entire Restaurant

Venue Fee: \$2,000.00 Food & Beverage Minimum: \$2,000.00 Deposit: \$500.00

Entire restaurant exclusively from 8:00am–3:30pm

Guests and any additional decor *must* be cleared from SpringHouse by 3:30p.m.

Option 6: Off-site Catering

To Stables - Food & Beverage Minimum: \$2,500.00 Deposit: \$500.00

Other off-site location minimums are based on distance—some may require a travel fee.

SpringHouse does not provide any plates, glassware, or silverware. These items will need to be rented or provided by the guest.

*Unless the entire restaurant is reserved, the upstairs or downstairs dining areas will remain open to the public.

Out of consideration for our guests who are not part of the wedding or event celebration, we ask that proper decorum be exhibited by all party guests. For example, excessive toasting or clinking glasses is not appropriate.

Likewise, boisterous and excessively loud conversation or comments may disturb other dinning guests. Management reserves the right to remove any member or guest of the wedding party who fails to observe these restrictions.

The Catering Manager can arrange necessary SpringHouse related rentals (tables, chairs, wares, etc.) for your event. These items will be charged to your SpringHouse final bill and must be paid in full the day of the event.



Passed Hors D'oeuvres

Price based on 1-2 pieces per person

\$3 per person (passed)

- *Homemade Pimento Cheese & Crackers*
- *Pimento Cheese Stuffed Peppadews*
- *Shrimp Rolls with Basil & Hoisin Sauce*
- *Shrimp Remoulade on Toast Points*
- *Chicken Liver Truffles with House Smoked Bacon*
- Roast Beef on Black Pepper Crackers with Horseradish Crème
- Flatbread–Belle Chevre & Arugula with Chicken *or* Salmon (available based on venue)
- Hushpuppies with Remoulade
- Handmade Arancini with Pesto
- Cornmeal Crusted Chicken Livers with Jalapeño White Barbeque Sauce
- Fried Green Tomato with Homemade Chow Chow (April–June)
- Pork Cracklin's
- Smoked Assorted Nuts

Housemade Signatures/Local Favorites
**Select items requires a minimum 3 weeks
notice & head count

\$5 per person (passed)

- *Pork Belly Biscuit with Seasonal Jam*
- *Nduja Pimento Cheese on Pork Cracklin's*
- *Watermelon, Cantaloupe & House Cured Prosciutto (suggested May–September)*
- Fresh Mozzarella with Cherry Tomato & Basil
- Wild Mushroom Tart with Truffle Crème Fraiche
- Vegetable Sushi–carrot, red bell pepper, cucumber & green onion
- Chicken *or* Beef Satay with Hoisin Sauce
- Fried Oysters with Homemade Remoulade Sauce
- Mini Twice-Baked Potato
- Duck Confit with Sweet Potato Pancakes & Candied Orange Zest**
- BBQ Pork, Brisket *or* Chicken Sliders with Jalapeno White BBQ Sauce
- Pork Belly Lettuce Wrap with Hoisin Sauce & Pickled Onion

\$8 per person (passed)

- *Mini Shrimp *or* Oyster Po' Boy*
- *Smoked Brisket Sausage with Homemade Whole Grain Mustard*
- *BBQ shrimp with Homemade Ciabatta Bread*
- Sushi Rolls–scallop, tuna *or* shrimp
- Boiled Gulf Shrimp with Homemade Cocktail Sauce
- Quail Lollipops with Chimichurri**
- Blue Crab Cakes with Homemade Herbed Aioli
- Gulf Tuna Tartare with Potato Gaufrettes
- Gulf Ceviche with Pork Craklin's
- Figs with Belle Chevre (June–July)
- Smoked Chicken Sausage with Homemade Whole Grain Mustard*
- Chicken Hand Pie with Lime Crème
- Creamed Turnip Green Hand Pie (October–March)

Heavy Hors D'oeuvres

Considered heavy hors d'oeuvres if passed for 1.5+ hours and/or served as a substitution for a meal

If being served as a buffet style item pricing is subject to increase for increased portion sizes

Price based on 2-4 pieces per person

\$6 per person (passed)

- *Homemade Pimento Cheese & Crackers*
- *Pimento Cheese Stuffed Peppadews*
- *Shrimp Rolls with Basil & Hoisin Sauce*
- *Shrimp Remoulade on Toast Points*
- *Chicken Liver Truffles with House Smoked Bacon*
- Roast Beef on Black Pepper Crackers with Horseradish Crème
- Flatbread–Belle Chevre & Arugula with Chicken *or* Salmon (available based on venue)
- Hushpuppies with Remoulade
- Handmade Arancini with Pesto
- Cornmeal Crusted Chicken Livers with Jalapeño White Barbeque Sauce
- Fried Green Tomato with Homemade Chow Chow (April–June)
- Pork Cracklin's
- Smoked Assorted Nuts

\$10 per person (passed)

- *Pork Belly Biscuit with Seasonal Jam*
- *Nduja Pimento Cheese on Pork Cracklin's*
- *Watermelon, Cantaloupe & House Cured Prosciutto (suggested May–September)*
- Fresh Mozzarella with Cherry Tomato & Basil
- Wild Mushroom Tart with Truffle Crème Fraîche
- Vegetable Sushi–carrot, red bell pepper, cucumber & green onion
- Chicken *or* Beef Satay with Hoisin Sauce
- Fried Oysters with Homemade Remoulade Sauce
- Mini Twice-Baked Potato
- Duck Confit with Sweet Potato Pancakes & Candied Orange Zest**
- BBQ Pork, Brisket *or* Chicken Sliders with Jalapeno White BBQ Sauce
- Pork Belly Lettuce Wrap with Hoisin Sauce & Pickled Onion

\$16 per person (passed)

- *Mini Shrimp *or* Oyster Po' Boy*
- *Smoked Brisket Sausage with Homemade Whole Grain Mustard*
- *BBQ shrimp with Homemade Ciabatta Bread*
- Sushi Rolls–scallop, tuna *or* shrimp
- Boiled Gulf Shrimp with Homemade Cocktail Sauce
- Quail Lollipops with Chimichurri**
- Blue Crab Cakes with Homemade Herbed Aioli
- Gulf Tuna Tartare with Potato Gaufrettes
- Gulf Ceviche with Pork Cracklin's
- Figs with Belle Chevre (June–July)
- Smoked Chicken Sausage with Homemade Whole Grain Mustard*
- Chicken Hand Pie with Lime Crème
- Creamed Turnip Green Hand Pie (October–March)

Housemade Signatures/Local Favorites
 **Select items requires a minimum 3 weeks notice & head count



Salads:

\$5 per person (buffet)

- Hearts of Romaine Salad: shaved fennel, carrots, homemade farmer's cheese, caper vinaigrette
- Bibb Salad: toasted nuts, cherry tomatoes, green goddess dressing
- Traditional Caesar Salad: crispy romaine lettuce, crispy capers, garlic croutons, parmesan cheese, homemade Caesar dressing
- Turnip Green Caesar: crispy capers, garlic croutons, parmesan cheese, homemade Caesar dressing (October–February)
- Chopped Salad: crispy romaine lettuce, cucumbers, grilled corn, grilled onion, cherry tomatoes, bacon & homemade basil ranch (March–September)
- Roasted Beet Salad with mixed lettuce, smoked pecans, Belle Chèvre, preserved kumquat vinaigrette (October–February)

\$8 per person (buffet)

- Endive Salad: poached pears, blue cheese, toasted walnuts, red wine vinaigrette (October–February)
- Marinated Heirloom Tomato Salad: cucumbers, fresh herbs, red wine vinaigrette (June–September)
- Cornbread Panzanella: fresh corn, basil, tomatoes, fresh field peas, bacon sherry vinaigrette (March–September)
- Fall Panzanella: Oakview Farms lettuce, toasted walnuts, dried cranberries, local persimmons, ciabatta bread, cider vinaigrette (October–February)
- Chilled Seafood Salad: clams, mussels, shrimp, blue crab, saffron vinaigrette

Entrées:

Carving Stations require a \$150 fee

\$6 per person (buffet)

- Roasted Tanglewood Farms Chicken
- Chicken & Dumplings
- Slow Roasted Pork Loin
- Hickory Grilled Sliced Sirloin

\$8 per person (buffet)

- Roasted Duck Breast**
- Smoked Half Chicken
- Gulf Shrimp Pirlou
- SpringHouse Shrimp & Grits
 - Oakview Farms grits, spinach, corn, smoked bacon & tomato broth (June–September)
 - Oakview Farms grits, wild mushrooms, garlic tops & red eye gravy (October–May)
- Smoked *or* Roasted Quail
- Smoked Pork Butt

\$10 per person (buffet)

- Pan Seared Day Boat Scallops
- Smoked Beef Brisket
- Braised Lamb Shank** (\$5 supplement for Lamb Chops)
- Braised *or* Smoked Beef Short Ribs
- Hickory Grilled Filet
- Porchetta** (pork loin & belly slow roasted with fennel, garlic and herbs with crispy skin)

A customary 20 % service fee for buffet style and 23% for plated dinners and tax is added to pricing. 7



Sides:

\$3 per person (buffet)

- Grilled Zucchini/Yellow Squash (March–September)
- Sweet Potato Hash (September–March)
- Seasonal Vegetables (grilled or roasted based on season)
- Braised Greens (September–March)
- Fall Vegetable Puree (September–February)
- Cous Cous with Seasonal Vegetables
- Parsley Mashed Potatoes
- Ham Hock Pirlou
- Creamy Coleslaw
- Parsnip Puree (September–March)

\$4 per person (buffet)

- Sliced Tomatoes (June–August)
- White Bean Cassoulet (October–March)
- Herb Spätzle
- Creamed Spinach
- Creamed Turnip Greens (October–February)
- Haricot Verts (March–September)
- Roasted Fingerling Potatoes
- Macaroni & Cheese

\$5 per person (buffet)

- Potato Fennel Gratin
- Squash Gratin (March–September)
- Green Tomato Gratin (April–August)
- Cauliflower Gratin (September–January)
- Grilled Asparagus (March–June)
- Twice Baked Potato with bacon, cheese & green onion
- Twice Baked Sweet Potato with toasted pecans & Belle Chèvre (September–March)
- Seasonal Vegetable Risotto
- Stewed Tomato & Okra (March–September)
- Stewed Summer Squash with tomato & onion (March–September)
- Hoppin' John (March–September)
- Succotash of fresh peas, okra, corn, & tomato (March–September)
- Creamed Corn (March–September)
- Fried Okra (March–September)

Desserts:

\$6 per person

- Assorted Pies & Tarts: pecan, lemon, seasonal fruit, etc.
- Assorted Chocolate Truffles
- Chocolate Decadence Cake
- SpringHouse Cheesecake
- SpringHouse Banana Pudding with homemade vanilla wafers & brûlèd bananas
- Traditional Banana Pudding with homemade vanilla wafer & meringue
- Seasonal Fruit Cobbler
- Bread Pudding

A customary 20 % service fee for buffet style and 23% for plated dinners and tax is added to pricing. 8



Hors D'oeuvres Interactive Stations:

SpringHouse kitchen staff cooking food live at the station

\$5 per person

- Pork Cracklin's

\$7 per person

- BBQ Pork, Brisket or Chicken Sliders with Jalapeno White BBQ Sauce
- 'Nduja Pimento Cheese on Pork Cracklin's

\$10 per person

- Quail Lollipops with Chimichurri**
- Smoked Brisket Sausage with Homemade Whole Grain Mustard
- Smoked Chicken Sausage with Homemade Whole Grain Mustard

Displays & Stations:

\$5 per person

- Crudités Display (Starts at \$50)
 - raw fresh seasonal vegetables with homemade buttermilk dressing

\$8 per person

- Baked Oysters with *House* Smoked Bacon, Spinach, Fennel Cream & Herbed Bread Crumbs (Stationary at SpringHouse Only)
- BBQ shrimp with Homemade Ciabatta Bread
- Southern Cheese Display (Starts at \$150)
 - Artisanal cheese display with homemade crackers & fresh or dried fruit
- Antipasta Display (Starts at \$150)
 - breads, olives, roasted red peppers, pickles, sausages & cured meat
- Seafood Bar *****Market Price*****
 - boiled shrimp, oysters on half shell, clams, crab claws, smoked salmon
- Boucherie Station (Starts at \$150)
 - sausages, terrine, head cheese, pickled vegetables, mustards, bread

Late Night Selections:

\$3 per person

- Pimento Cheese & Crackers
- Pork Cracklin's

\$4 per person

- BBQ Pork, Brisket *or* Chicken Sliders with Jalapeno White BBQ Sauce
- Cheese & Pepperoni Pizza (SpringHouse Only)

\$5 per person

- Pork Belly Biscuit with Seasonal Jam
- 'Nduja Pimento Cheese on Pork Cracklin's

\$8 per person

- Sushi Rolls - scallop, tuna, shrimp *or* vegetable
- Various Boucherie Selections



Brunch Buffet Selections:

\$4 per person

- Oakview Farms Grits (cheese \$1 supplement)

\$5 per person

- Mini Pork Belly Biscuits
- Scrambled Eggs
- Fresh Fruit

\$8 per person

- French Toast
- Fried Chicken
- Biscuits & Gravy
- House Cured Bacon
- Housemade Sausage
- Eggs Benedict with bacon, smoked brisket, pork loin *or* hickory grilled sirloin
- SpringHouse Shrimp & Grits
 - Oakview Farms grits, spinach, corn, smoked bacon and tomato butter sauce (June–September)
 - Oakview Farms grits, wild mushrooms, garlic tops and red eye gravy (October–May)

Plated Dinner:

\$28 per person

- Roasted Tanglewood Farms Chicken on seasonal set
- Chicken & Dumplings
- Slow Roasted Pork Loin on seasonal set
- Hickory Grilled Sirloin (Medium - 8oz) on seasonal set
- Smoked Chicken on seasonal set
- Gulf Shrimp Pirlou
- SpringHouse Shrimp & Grits
 - Oakview Farms grits, spinach, corn, smoked bacon and tomato butter sauce (June–September)
 - Oakview Farms grits, wild mushrooms, garlic tops and red eye gravy (October–May)

\$32 per person

- Roasted Duck Breast on seasonal set**
- Smoked *or* Roasted Quail on seasonal set
- Smoked Pork Butt on seasonal set
- Pan Seared Day Boat Scallops on seasonal set
- Gulf Pan Seared Fish on seasonal set (requests can be made, but no guarantees)
- Smoked Beef Brisket on seasonal set
- Braised *or* Smoked Beef Short Ribs on seasonal set
- Porchetta on seasonal set **

\$36 per person

- Braised Lamb Shank on seasonal set ** (\$5 supplement for Lamb Chops)
- Hickory Grilled Filet on seasonal set (Medium - 8oz)

\$45 per person

- Veal Chop (Medium Rare) on seasonal set
- Bone-in Ribeye (Medium) on seasonal set



Luncheon Menu

based on consumption, price does not include tax or gratuity

Starters

SpringHouse Pimento Cheese	8
celery hearts and homemade crackers (serves 3)	
Seasonal Soup	9
Seasonal Salad	9
Southern Cheese Plate	15
(serves 2-3)	
Fresh Seasonal Fruit Platter	10
(serves 4-6)	

Entrees

Roasted Tanglewood Farms Chicken	14
seasonal set	
SpringHouse Burger	14
greens, cheese, Wickles Pickles, hand cut fries	
Seasonal Salad with Sliced Chicken	14
Seasonal Salad with Grilled Gulf Shrimp	16
Pan Seared Gulf Fish	16
seasonal set	
Gulf Shrimp Pirlou	16
SpringHouse Shrimp & Grits	16
Oakview Farms grits, spinach, corn, smoked bacon and tomato butter sauce (June–September)	
Oakview Farms grits, wild mushrooms, garlic tops and red eye gravy (October–May)	

Desserts

Cheesecake	6
Lemon Tart	6
Crème Brulee	6

**Requests for other food selections can be made. Pricing will vary based on requests.*

A customary 20 % service fee for luncheons and tax is added to pricing.



Inclusive Lunch Menus

includes nonalcoholic beverages, 20% gratuity, and 8.5% tax

Menu One

\$30 per person

First Course - Choice of Roasted Chicken or SpringHouse Burger

Second Course - Choice of Cheesecake, Crème Brulee or Lemon Tart

Menu One.Five \$39 per person (includes 1 mimosa per person)

Menu Two

\$32 per person

First Course - Choice of Shrimp, Fish, Burger, Chicken

Second Course - Choice of Cheesecake, Crème Brulee or Lemon Tart

Menu Two.Five \$41 per person (includes 1 mimosa per person)

Menu Three

\$34 per person

Hors d'oeuvres - Pimento Cheese

First Course - Choice of Roasted Chicken or SpringHouse Burger

Second Course - Choice of Cheesecake, Crème Brulee or Lemon Tart

Menu Three.Five \$43 per person (includes 1 mimosa per person)

Menu Four

\$36 per person

Hors d'oeuvres - Pimento Cheese

First Course - Choice of Shrimp, Fish, Burger, Chicken

Second Course - Choice of Cheesecake, Crème Brulee or Lemon Tart

Menu Four.Five \$45 per person (includes 1 mimosa per person)

Menu Five

\$45 per person

Hors d'oeuvres - Pimento Cheese

First Course - Seasonal Salad or Soup

Second Course - Choice of Roasted Chicken or SpringHouse Burger

Third Course - Choice of Cheesecake, Crème Brulee or Lemon Tart

Menu Five.Five \$54 per person (includes 1 mimosa per person)

Menu Six

\$48 per person

Hors d'oeuvres - Pimento Cheese

First Course - Seasonal Salad or Soup

Second Course - Choice of Shrimp, Fish, Burger, Chicken

Third Course - Choice of Cheesecake, Crème Brulee or Lemon Tart

Menu Six.Five \$57 per person (includes 1 mimosa per person)



WellHouse Ready Room Menu

Pricing based on 4 people



Bowl of Grits	8
Biscuits with Seasonal Jam whipped butter	8
Housemade Donuts	10
Cinnamon Rolls	10
SpringHouse Pimento Cheese housemade crackers	10
Fresh Seasonal Fruit Platter	10
Sausage Pinwheel	12
Pimento Stuffed Peppadews	12
Wood Oven Pizza choice of cheese or pepperoni	15
Crudités Platter fresh seasonal raw vegetables with buttermilk ranch dressing	16
Chicken Salad Platter homemade rolls	16
Southern Cheese Plate	20



Beverage & Bar Package

SpringHouse knows, that for some, the beverage at an event can be just as important as the food. Our **Bar Manager Will Abner** takes the time to create specially crafted drinks bringing the fresh and local concept Chef Rob McDaniel uses into your cocktails. Believe it or not, cocktails can be paired as well with food as wine - or you can simply enjoy some of the best handcrafted cocktails in the state of Alabama. In August 2014, Will was featured in [Garden & Gun](#) for his famous Bourbon Root Beer Float with housemade soda. Needless to say, not only does he have an expansive cocktail knowledge with the "Trust your Tender" philosophy to craft cocktails on the spot specific for each person, but his energetic presence is a must have for any bar!

Sam Fonte, SpringHouse Sommelier, contributes his wine knowledge to the SpringHouse experience. He works weekly with wine reps to find the best tasting wines for SpringHouse and great wines that are affordable for events. If you have a specific request, please let us know as soon as possible. Wines are subject to change and are based on availability

Liquor, Beer and Wine are charged based on consumption. SpringHouse bartenders are included in the service fee. For off-site events, there is a \$350 fee for Will Abner as your bartender. For onsite events, Will Abner is subject to availability and requires no additional fee.

Non-alcoholic beverages

charged based on a flat fee per person (on and off site events)

\$1+per person

Sweet & Unsweet Tea, Lemonade
(soft drinks available upon request)

\$3+per person

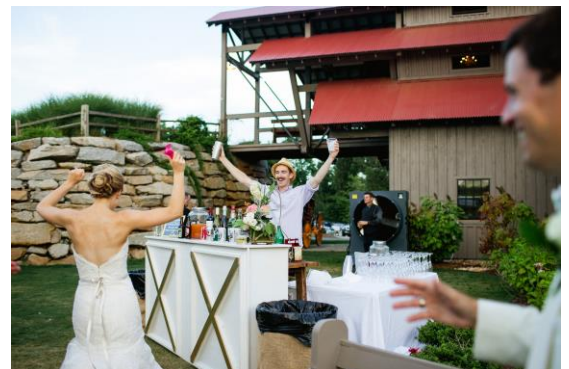
Regular & Decaf Coffee, Sweet & Unsweet Tea, Lemonade
(soft drinks available upon request)

Soft drinks include: Coke, Diet Coke and Sprite

Additional Non-alcoholic Beverage Option

Mountain Valley Sparkling Water (12oz)	\$3+each
Mountain Valley Sparkling Water (32oz)	\$5+each
Mountain Valley Still Water (12oz)	\$3+each
Mountain Valley Still Water (32oz)	\$5+each
Buffalo Rock Ginger Ale	\$1+each
Housemade Soda (flavor based on season)	\$5+each

**limited amount and subject to availability*





Wine

Based on SpringHouse's Wine Program, our wine selection is updated on a regular basis. Sam Fonte, our Sommelier is constantly working with Alabama Wine Distributors to get the best and newest wines brought into the state.

In order for us to best fit your needs, please let the Catering Manager know the varieties of your preference as well as your price range.

Event Wines range from \$25-55 plus.

Below are a few popular varietal selections.

Please let us know your request and we will check availability with our distributors. If a requested wine is not typically used for events and/or stocked by SpringHouse, you are required to pay the amount ordered for your event.

White & Sparkling

	Bottle
LaMarca Prosecco	\$25
Pinot Grigio	\$25-55+
Riesling	\$25-55+
Sauvignon Blanc	\$25-55+
Chardonnay	\$25-55+

Reds

Pinot Noir	\$25-55+
Malbec	\$25-55+
Cabernet Sauvignon	\$25-55+
Zinfandel	\$25-55+
Merlot	\$25-55+

Wines can also be selected from our current Wine Menu.

Please note this list is updated on a weekly basis and contains wines that may have an allocated amount in the state.

Wines are subject to change based on availability.



Beer

We are capable of providing beers commercially available in Alabama. Please let us know your request and we will check availability with our distributors. If a requested beer is not listed below or seasonally stocked by SpringHouse, you are required to purchase the amount ordered for your event.

Domestics \$3

Miller Lite
Michelob Ultra
Bud Light

Non-Alcoholic \$5

St. Pauli Girl NA

Local Craft Alabama Beers \$6-10

Good People Gadsden, AL

Brown Ale
Indian Pale Ale
Pale Ale
Snake Handler

Back Forty Beer Co.

Naked Pig Pale Ale
Fence Post Session Ale
Truck Stop Honey
Freckle Belly IPA
Kudzu Porter

Straight to Ale Brewery

Monkeynaut IPA
Sand Island Kolsh

Blue Pants Brewery

Workman Lager
Amber Waders
Slip Rose Saison
Kinckerbocker
Highwater Hoppy Tripel

Check our beer list on our dinner menu online to see updated seasonal offerings.

Keg Beer is an available option. You are required to purchase the full keg amount. Additional glassware rentals may be required. Plastic cups are included in pricing. Pricing varies based on size, selection and availability.



Beers are subject to change based on availability

Liquor & Specialty Cocktails

Will Abner can create specialty cocktail(s) of your choice. Let him know your preferences (liquor and flavor profile) and he will create the drink!

Standard size specialty cocktails are \$10-\$12+each based on liquor and ingredients. Each drink is charged based on consumption. If you want an Old Fashioned then he can make an Old Fashioned, or you can get one with a twist!

For **Signature Drinks**, you will get a chance to sit down with Will during the planning process to discuss a drink crafted specially for your event!

Standard Bar Package

This is our base package with our House Liquors and basic mixers and is for those who want to offer the standard one & one drinks (vodka & soda, whiskey & Coke, etc.)

Cocktail Bar

Includes the Medium Liquor Selection, two hand crafted Will Abner Signature Drinks, one & one drinks. (Martin Mule, Buff Buffalo, Margarita, etc.)

Mixologist Bar

***Will Abner experience**

Open bar with all SpringHouse liquors, all Cocktails (such as Old Fashioned, Moscow Mule, etc.), typical SpringHouse Specialty Cocktails offered to your guests. Upon availability Will Abner will be your chosen bartender for the night. Limits may apply for offsite events.

House Liquors

Cathead Vodka
Captain Morgan White Rum
Bombay Dry Gin
Espolon Tequila
Buffalo Trace Bourbon
Dewar's Scotch

Medium Level Liquors

Tito's Vodka
Bayou Rum
27 Springs Gin
Espolon Tequila
Crown Royal/Maker's Mark Whiskey
J&B Blended Scotch whisky

Premium Liquors

Grey Goose/Hangar One Vodka
Zaya 12 Rum
Hendrick's Gin
Maestro Dobel Tequila
Knob Creek/Four Roses Bourbon
Glenlivet 12 Year

Basic Mixers & Garnishes

Fresh Squeezed Orange Juice
Cranberry Juice
Coke
Buffalo Rock Ginger Ale
Lemon Wedges

Fresh Squeezed Grapefruit Juice
Mountain Valley Sparkling
Diet Coke
Jack Rudy Tonic
Orange Wedges

Housemade Sour Mix
Mountain Valley Still
Sprite
Lime Wedges
Olives

Additional requests may require an increased charge.

Late Night Bourbon/Scotch Bar

three to four Bourbons/Scotches based on your likes

Sample 1oz pours

**Will Abner is required for the best experience*



Things to think about...

- ✓ **Final Head count and Menu** are due **fourteen days** prior to your event. Some items require a three week notice and are marked on the menu.
Don't forget to include your Vendors in this head count. Let the Catering manager know at this time when they would like their food. Each vendor is different and requests their food at a different time.
- ✓ An estimated **timeline** is due **fourteen days**. The final timeline is due seven days prior to the event. We want to make sure that food and service is at the highest quality and knowing your timeline helps us to provide the best service!
- ✓ A **takeaway box** is provided for Bride and Groom ONLY. Other food items are not allowed to be taken off site from buffet style dinners.
- ✓ **Wedding Cake** There is no additional wedding cake cutting fee. However, we will not store, deliver and/or set up the cake. SpringHouse does not provide any boxes. Please make sure to let your cake vendor know to put the top layer box under/near the cake table.
- ✓ For select venues and off-sites, additional **rentals** are required. Our Vendor of choice is The Event Group (A Tailgate Guys Company). We work with them on a regular basis. The Catering Manager will arrange any SpringHouse related rentals needed at your request. The final balance will be reflected on your SpringHouse final bill. There is no additional fee for this service. The Event Group does require a non-refundable deposit of 50% the quote. All rental orders must be finalized **one week before the event**.
- ✓ Things you can throw for **Bride & Groom Leaves**: Eco-Friendly dissolvable confetti, lavender, rose petals, shakers, and bubbles. NO seeds, grains or sparklers/fire.
www.saveoncrafts.com is a good site for the confetti
- ✓ **NO moving the WellHouse Table.** If this table gets moved, an additional \$100 fee will be charged to your final bill.
- ✓ We adhere to and enforce the Alabama ABC Laws & Regulations. Our staff will not serve anyone intoxicated or guest(s) under 21.
- ✓ See your selected venue for set up and break down times. SpringHouse does not have additional storage space. All decorations and arrangements must be dropped off/set up and removed from the premises the day of the event.



SpringHouse Luncheon

Food & Beverage Minimum: \$500.00 Deposit: \$100.00

Wednesday–Friday Inside Lot, Main Dining Room or Outside covered patio from 11:00AM–3:00PM.

WellHouse

Ready room and/or Ceremony. Food & beverage orders available.

**Ceremony may require outside chair rentals at an additional cost.*

9:00AM–4:00PM Venue Fee: \$200.00 Deposit: \$100.00

9:00AM–10:00PM Venue Fee: \$500.00 Deposit: \$100.00

EXAMPLE Contract of Service

Stated below are the terms for using Spring House space for the listed below. Please review thoroughly, sign, and return back as soon as possible.

Date	Venue	Time	Food & Beverage Minimum	Venue Fee	Deposit Due
					\$100.00

1. **A non-refundable Deposit of \$100.00 is required to hold the date for your event.** This deposit is non-refundable and will be applied against the remaining balance due.
2. **The \$ _____ Food & Beverage Minimum is required for your event.** The food & beverage minimum is the least amount of money that you are required to spend on a combination of food, non-alcoholic and/or alcoholic beverages excluding service charge, sales tax and rental costs. SpringHouse charges a 20% Service Fee and 8.5% cooperative district fee on all food and beverage charges.
3. **A final headcount is required fourteen days prior to the event.** Once the headcount is finalized, you will be charged on that number unless the number of people at your event is larger. If your headcount is larger, then you will be charged the additional cost per person.
4. **The final menu is due fourteen days prior to the event.** Once the menu has been confirmed, SpringHouse will determine food orders based upon the final menu. SpringHouse cannot guarantee any change requests. If SpringHouse can accommodate changes, additional costs will be charged to your final bill.
5. **A total of the 50% food cost estimate is due seven days prior to the event.** You may pay this in cash, check or credit card. Make all checks payable to SpringHouse Restaurant. The amount of the deposit will be applied against the remaining balance of your final bill.
6. **Final payment is due the day of the event.** You may pay this in cash, check or credit card. Credit card information may be kept on file and charged the day of the event and a copy of the final bill will be emailed the address provided by the credit card holder.
7. **Cancellation Policy:** All deposits are non-refundable. If the cancellation occurs within one to fourteen days of your event, you will be charged 50% of the cost. If the cancellation occurs before fourteen days of the event and expenses have been incurred on your event, you are responsible for those expenses at cost. SpringHouse may cancel this Contract up to 30 days before your event if the entire restaurant is bought out for another event.
8. Client shall be responsible for any additional cleaning costs and any and all damages to the property of SpringHouse, its contents and furnishings, or any other portion of SpringHouse arising from the actions of Client or Client's guests, or the any other persons attending or present at the event. Client agrees to pay SpringHouse's cleaning costs and the full cost of all repairs within 10 days of receipt of a written explanation of the damages and a bill from SpringHouse for such repairs. Client agrees to remove any and all signage and decorations before the time of service on the day following the event.

Client's Name: _____

Est Guest #: _____

Signature: _____

Date: _____

Email: _____

Phone: _____



EXAMPLE Contract of Service

This Contract is made effective as of _____, 20____ by SpringHouse Restaurant ("SpringHouse") and _____ ("Client").

The event that is the subject of this Contract (the "Event") shall be subject to the following terms and conditions:

Date	Location	Time	Food and Beverage Minimum	Venue Fee	Deposit Due

1. **The Food and Beverage Minimum for SpringHouse to cater for the event is \$_____.** The minimum is the least amount of money that you are required to spend on a combination of food, non-alcoholic beverages and alcoholic beverages, excluding service charge and sales tax. SpringHouse charges a 20% service fee for buffet dinner or 23% service fee for plated dinners and 8.5% sales tax and cooperative district fee on all food and beverage charges.
2. **The Client, or Representative for the Client(s), agrees to pay an initial non-refundable deposit of \$_____ due at the time of signed contract.** This payment serves to reserve SpringHouse as the exclusive caterer and/or venue for the specified special event and will be applied towards the final bill.
3. **Final head count is due fourteen days prior to the event.** Once the head count is finalized, Client will be charged on that number unless the number of guests at the event is larger, in which case, if possible to accommodate, Client will be charged an additional 10% per person.
4. **Client is required to have all menu options finalized fourteen days prior to the event.** Once the menu has been confirmed, Client cannot make any changes. SpringHouse cannot guarantee any menu change requests after the final menu is due. If we are able to accommodate any changes, additional costs may be charged. Client will be charged the additional cost on the final payment. If the menu item is a lower cost, Client will still be charged the cost on the menu that has been approved fourteen days prior.
5. **A 50% deposit of the total estimated cost is due seven days prior to event** which can be paid in the form of cash, check or credit card. Make all checks payable to SpringHouse. The deposit will be reflected on the remaining balance of the final invoice.
6. **Final payment is due the day of the event.** Client must provide a credit card number a minimum of three days in advance or pay by check the day of the event. Please let the Catering Manager know where to email or mail a copy of the final zero balance invoice.
7. **SpringHouse will provide white linens (napkin and tablecloths),** SpringHouse cocktail napkins, serving pieces, buffet dishes, and dishes for passed hors d'oeuvres. For off-site catering, any plate ware, silverware, and/or glassware will need to be provided and/or rented by the Client. The catering manager can order items based upon Client's request and the costs of the items will be reflected on the final bill. A deposit may be required to reserve rentals.



8. **Alcoholic beverages are charged based upon consumption of guests** unless an item we do not stock has been requested. If we are able to accommodate special requests, the client will be charged for the full amount ordered. To provide an alcohol estimated cost, SpringHouse calculates the estimated average price per person as \$25
9. **Alcoholic beverages, if served, shall be served only to persons of legal age** and shall be served only by a person or entity certified under the Responsible Vendor Program administered by the Alabama Alcoholic Beverage Control Board. Client shall ensure that neither Client nor any guests or other persons attending or present at the Event permit sharing of alcoholic beverages with persons who are not of legal age. For off-site events, if alcohol is provided from an outside source other than the Alabama Beverage Control Board, SpringHouse will not serve any alcohol at the event.
10. **Client shall be responsible for any additional cleaning costs and any and all damages** to the property of SpringHouse, its contents and furnishings, or any other portion of SpringHouse (collectively, the “Facilities”) arising from the actions of Client or Client’s guests, or the any other persons attending or present at the Event. Client agrees to pay the Facilities’ cleaning costs and the full cost of all repairs within 10 days of receipt of a written explanation of the damages and a bill from SpringHouse for such repairs. Client agrees to remove any and all signage and decorations before the time of service on the day following the Event.
11. **Client assumes all responsibility for the actions and behavior of all persons present** at, attending, or in any other way related to the Event and agrees to take personal responsibility for ensuring that all such persons comply with the rules and regulations of SpringHouse. Client agrees that violation thereof by Client, Client’s guests, or any other person present at, attending, or in any other way related to the Event may, in the sole discretion of the management of SpringHouse, result in such person being required to leave the Facilities.
12. **Client agrees to indemnify and hold harmless SpringHouse, Crossroads Development LLC**, and their respective officers, directors, managers, employees, agents, parent and related companies, and members, present, past, and future, from any and all charges, claims, costs, causes of action, damages and liability (including, but not limited to, attorneys’ fees) for any injury, to either person or property, suffered by Client, Client’s guests or other persons attending or present at the Event, any member of SpringHouse staff, or any other person using the Facilities, arising out of or in any way related to the use of the Facilities during the Event.
13. **Client understands and agrees that SpringHouse reserves the right to enter and take possession** of the Facilities, terminate the use thereof pursuant to this Agreement, and instruct Client, Client’s guests and all other persons present at or in any way related to the Event to leave the Facilities, should the conduct of any such person endanger the health, safety, or well-being of any person at SpringHouse, constitute a threat to any property, or violate federal, state, or local laws or ordinances.
14. **Client understands and agrees that the reservation of the Facilities** for the Event will not be confirmed nor will this Agreement be binding until such time as this Agreement has been executed on behalf of SpringHouse.



15. In the event of cancellation of the Event, liquidated damages shall be payable to SpringHouse by Client as follows:

Date of Cancellation	Liquidated Damages Due
Within fourteen (14) days prior to event	50% Food and Beverage estimated revenue, 75% Venue Fee, Fee plus all applicable taxes
From fifteen (15) to forty-five (45) days prior to event	25% Food and Beverage Minimum, 50% Venue Fee, Fee plus all applicable taxes
From forty-six (46) to ninety (90) days prior to event	50% venue fee, plus all applicable taxes
From ninety (90) prior to event or further	Total of non-refundable deposit, plus all applicable taxes

Rules and Regulations:

- SpringHouse and Russell Lands has a NO FIRE policy inside or outside the premises unless fire candles are being used and provided by SpringHouse inside on tables.
- Buffet item foods are not to be removed from the premises.
- A SpringHouse Representative will cut the Wedding Cake, but we will not store or set up the cake.

Contract to be signed and mailed to:

Attention: Marie Mitchell

12 Benson Mill Road

Alexander City, AL 35010

Please make all checks payable to SpringHouse

Name of the 'client' and responsible party/Contact: _____

Client Address: _____

Contact Phone Number: _____ (alt #) _____

Email Address: _____

Type of Event: _____ (Bride: _____ Groom: _____)

Date of Event: _____ Est. Start Time: _____ Est. # of guest: _____

Menu & Guest Count Due Date: _____ Food Deposit Due: _____

Client's Signature: _____ Date: _____