



## 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*

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(315) 252-7247 Phone

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



## Breakfast & Brunch

*Minimum of 30 people.*

### **Family Style Brunch** ..... \$16.95 per person

*Can be served family style or buffet style*

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

### **Customize Your Brunch** ..... \$17.95 per person

*Served family style or buffet*

*Includes coffee, tea and orange juice*

**Choose 2 entrées and 3 sides**

#### **Entrées**

Triple Berry Stuffed French Toast

Eggs Benedict

Belgian Waffles

Quiche Lorraine

Virginia Baked Ham

French Toast Casserole *with toffee sauce*

#### **Sides**

Oven Roasted Potato

Bacon

Sausage

Cheese Soufflé

Fresh Fruit

### **Traditional Brunch Buffet**

**Voted Best of the Region for Sunday Brunch 10 Years Running!**

*Minimum of 60 people required (Monday - Saturday)*

**Monday - Saturday** ..... \$24.99 per person

**Sundays** ..... \$19.99 per person *Serving 10:30 am and 1:00 pm*

*Fresh fruit, scrambled eggs, homemade waffles with mixed berry syrup or maple syrup, bacon, sausage, oven roasted potatoes, Virginia baked ham, roast sirloin of beef, french toast casserole with toffee sauce, seafood newburg with toast points, cheese soufflé, sautéed vegetables, homemade brownies, cream puffs, "make your own sundaes" with homemade dessert sauces, orange juice, coffee, tea or milk*

*\* please note that there will be a \$100 set-up fee if a private traditional brunch buffet is requested on a Sunday*



## Lunch Buffet & Luncheon Plates

*Minimum of 25 people.*

### **Deli Lunch Buffet** ..... \$15.95 per person

*Choice of two assorted sliced meats, assorted sliced cheeses, fresh sandwich rolls, lettuce, tomato and onion and Seasonal Fresh Fruit.*

*Please select one of the following:*

*Macaroni Salad, Potato Salad, Pasta Salad, Garden Salad or Soup Of The Day.*

*Dessert, coffee, tea and soda included.*

### **Cold Luncheon Plates**

*Includes rolls, dessert, coffee, tea or milk*

Chicken Caesar Salad with Fruit Cup ..... \$14.50 per person

Julienne Salad Plate with Fruit Cup ..... \$14.50 per person

Wrap Sandwich with Garden Salad, Potato or Pasta Salad and chips ..... \$14.50 per person

*A variety of wrap sandwiches are available:*

Roasted Turkey with cranberry mayo

Roasted Beef with horseradish mayo

Chicken Salad with dill pecans

Tuna Salad with raisins and apples

Grilled Chicken Caesar

Southwestern Chicken

Veggie

### **Hot Lunch Buffet** ..... \$21.95 per person

*A minimum of 50 people required for a Hot Lunch Buffet*

*Garden Salad, Fresh Baked Rolls, Rice Pilaf or Mashed Potatoes and Gravy, Vegetable, Baked Chicken, Roast Sirloin of Beef, Fresh Fruit, Dessert, Coffee, Tea or Soda*



## Plated Dinners

*Minimum of 25 people.*

### PLATED FIRST COURSE

Dinners are served with garden salad, rolls with butter, dessert, coffee, decaf, tea or milk  
Upgrade to a Wedge Salad or 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*

#### **Slow Roasted Prime Rib ~ \$31**

*12 oz. choice prime rib w/ rosemary au jus  
Served w/ garlic mashed potatoes, fresh vegetables*

#### **Grilled Filet Mignon ~ \$35**

*6 oz. filet mignon topped w/ a red wine demi  
Served w/ garlic mashed potato and fresh vegetable*

#### **Grilled Ribeye ~ \$33**

*14 oz. choice ribeye topped w/ caramelized onions  
Served w/ garlic mashed potato and fresh vegetable*

#### **Grilled NY Strip Steak ~ \$34**

*12 oz. choice strip steak topped w/ mushroom demi  
Served w/ garlic mashed potato and fresh vegetable*

#### **Grilled Sirloin Filet ~ \$26**

*6 oz. sirloin filet w/ mushrooms  
Served w/ garlic mashed potatoes and fresh vegetables*

#### **Stuffed Pork Loin ~ \$27**

*Stuffed pork loin with apples, cranberries, goat cheese  
topped with an orange rosemary Jus  
Served w/ garlic mashed potato and fresh vegetable*

#### **Baked Virginia Ham ~ \$22**

*Peach Glazed served w/ wild rice and fresh vegetable*

#### **Roasted Turkey ~ \$23**

*Roasted turkey breast  
Served w/ mashed potato, fresh vegetable, pan gravy &  
cranberry sauce*

#### **Chicken Cordon Bleu ~ \$28**

*Breaded chicken breast stuffed w Virginia baked ham  
and swiss cheese topped with a light cream Dijon sauce  
Served w/ wild rice and fresh vegetable*

#### **Chicken French ~ \$26**

*Egg battered chicken breast sauteed and  
topped w/ a lemon white wine sauce  
Served w/ wild rice and fresh vegetable*

#### **Chicken Piccata ~ \$26**

*Chicken breast topped w/ a lemon white wine caper sauce  
Served w/ wild rice and fresh vegetable*

#### **Chicken Marsala ~ \$27**

*Served w/ wild rice and fresh vegetable*

#### **Roasted Chicken Breast ~ \$23**

*Served w/ wild rice and fresh vegetable*

#### **Roasted Baked Salmon ~ \$27**

*8 oz. atlantic salmon topped w/ a roasted shallot vinaigrette  
Served w/ wild rice and fresh vegetable*

#### **Grilled Atlantic Swordfish ~ \$28**

*8 oz. atlantic swordfish  
topped w/ island pineapple mango salsa  
Served with wild rice and fresh vegetable*

#### **Baked Haddock ~ \$24**

*Baked 8 oz. haddock filet topped w/ butter crumb topping  
Served w/ wild rice and fresh vegetable*



## Family Style Dinner

*Minimum of 25 people.*

### SALADS

*Served Individually*

Mixed greens with tomato, cucumber, and carrots with house dressing and fresh baked rolls

Or

Caesar salad with house made caesar dressing and croutons upgrade for \$1.50

### ENTREES

Two Entrées..... \$22.95

Three entrées..... \$24.95

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

*Delicately seasoned and baked breast, thigh & leg*

#### **Chicken Parmesan**

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

#### **Chicken Piccata**

*Sauteed chicken breast topped w/ a lemon  
white wine caper sauce*

#### **Chicken Marsala**

*Sauteed chicken breast finished in a marsala wine sauce*

#### **Oven Roasted Turkey**

*w/ pan gravy and cranberry sauce*

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

*Roast sirloin of beef thinly sliced w/ a  
Cabernet mushroom sauce*

#### **Virginia Baked Ham**

*w/ a Georgia peach glaze*

#### **Roasted Pork Loin**

*Seasoned w/ rosemary garlic rub*

#### **Broiled Haddock**

*Broiled haddock topped w/ a butter crumb topping*

#### **Stuffed Shells**

*w/ marinara sauce*

#### **Pasta Primavera**

*w/ pesto cream sauce and assorted sauteed vegetables*

#### **Baked Eggplant Parmesan**

*Breaded eggplant layered w/ marinara sauce  
and shredded mozzarella*

### 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  
Cheese Soufflé *add \$3 per person*

*\* Dessert, coffee & tea included*



## Buffet Dinner

*A minimum of 40 people are required for a Buffet Dinner*

All Buffet Dinners include a garden salad, rolls and butter, choice of potato or rice pilaf, vegetable, fruit, dessert, coffee and tea

Upgrade to a Wedge Salad or Caesar Salad for \$1.50 per person

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

*Delicately seasoned and baked breast, thigh & leg*

#### **Lemon Chicken**

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

#### **Chicken Parmesan**

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

#### **Chicken Piccata**

*Sauteed chicken breast topped w/ a lemon white wine caper sauce*

#### **Chicken Marsala**

*Sauteed chicken breast in a marsala wine sauce*

#### **Roasted Turkey Breast**

*w/ cranberry sauce*

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

*w/ horseradish sauce*

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

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

*Roast sirloin of beef thinly sliced w/ a Cabernet mushroom sauce*

#### **Bourbon Glazed Ham**

*w/ bourbon sauce and house mustard*

#### **Seasoned Pork Loin**

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

#### **Baked Salmon**

*Roasted salmon w/ a roasted shallot vinaigrette*

#### **Baked Haddock**

*Roasted haddock served w/ lemon butter*

#### **Penne Pasta with Marinara or Alfredo Sauce**

*Served w/ seasonal vegetables*

#### **Stuffed Shells**

*w/ marinara sauce*

#### **Pasta Primavera with Pesto Cream Sauce or Light Wine Sauce**

*Tossed w/ seasonal fresh vegetables*

#### **Baked Eggplant Parmesan**

*Breaded eggplant layered w/ marinara sauce and shredded mozzarella*

#### **Chicken French**

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

Two Entrées ..... \$23.95 per person

Three Entrées ..... \$25.95 per person

***Add Springside Inn's famous Cheese Soufflé for just \$3.00 per person***





## Passed Hors d'oeuvres

*Passed during cocktail hour*  
*Minimum of 30 pieces required for each Hors d'oeuvre*  
\$2.25 per piece

### Hot Hors d'oeuvres

- \*Spanikopita      \*Stuffed Mushroom Caps with Spinach & Feta
- \*Beef Tenderloin Crustini with Horseradish Cream      \*Bourbon Bacon Wrapped Scallops
- \*Vegetable Spring Roll with Plum Dipping Sauce      \*Risotto Fritters (Vegetarian or Meat)
- \*Coconut Crusted Shrimp with Plum Sauce      \*Mini Crab Cakes with Remoulade
- \*Coconut Chicken with Plum Sauce      \*Fried Mac n Cheese Balls
- \*Mini Cheeseburger Sliders with sauteed onion, pickle & cheese
- \*Assorted Mini Quiche      \*Grilled Ham & Swiss Sliders
- \*Grilled Lamb Lollipops      \*Chicken & Pineapple Kabobs
- \*Fancy Grilled Cheese w/ Apple & Brie
- \*Raspberry & Cheese Stuffed Puff Pastry      \*BBQ Pork Slider
- \*Tomato Soup Shooter w/ a triangle grilled cheese skewer

### Cold Hors d'oeuvres

- \*Bruschetta w/ basil pesto      \*Caprese Skewers
- \*Gazpacho Shooters      \*Cold Soup Shooters      \*Fresh Melon wrapped in Prosciutto
- \*Asparagus wrapped in Prosciutto      \*Antipasto Skewers
- \*Chicken Salad, Seafood Salad, Crab Salad, Lobster or Tuna Salad on a Puff Pastry
- \*Tomato & Goat Cheese Bruschetta      \*Asiago Mushroom Toast
- \*Smoked Salmon on Crostini w/ creme fraiche & chive



## Hors d'oeuvre Stationary Displays

*Prices listed are per person unless noted.*

*Minimum of 30 people required.*

### **Fresh Vegetable Crudités**

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

\$3.00 per person

### **Domestic Cheese Display**

A four cheese blended display garnished with grapes  
served with crackers

\$4.00 per person

### **Antipasto Display**

Artichokes, salami, pepperoni, provolone & swiss cheese, assorted marinated olives,  
roasted red peppers, pepperoncini & hot pepper rings on a bed of greens

\$5.00 per person

### **Spinach & Artichoke Dip**

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

\$4.00 per person

### **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 assorted crackers

\$75 per display





# Beverage Options

## Cash or Consumption Bar Per Drink

*Add \$75.00 set up fee for Cash Bar option*

Standard Cocktails	\$6 (House)	\$8 (Premium)
Martini / Manhattans	\$7 (House)	\$9 (Premium)
Bottled Beer	\$3.50 (Domestic)	\$4 (Premium)
Wine by the Glass	\$5 (House)	\$6 (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: \$8 each  
All packages include assorted Coca Cola soft drinks, assorted juices, appropriate mixers and garnishes*

### Beer & Wine

*Choose two reds and two whites from the package you select and four beers*

	one hour	two hours	three hours	four hours
<b>House</b>	\$10	\$14	\$18	\$22
<b>Premium</b>	\$12	\$16	\$20	\$24

### Full Bar

*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
<b>House</b>	\$12	\$17	\$22	\$27
<b>Premium</b>	\$14	\$19	\$24	\$29

### Premium Liquors

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

### Premium Beer Selection

*Select 4*

Heineken, Amstel Light, Sam Adams, Yuengling, Corona

### House Beer Selection

*Select 4*

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

*\*Specialty requested beer and wine selections see Sales Office*



## Beverage Enhancements

### **Wine Service**

Between Salad and Entrée Courses

\$6 per person

### **Signature Drink Features**

\$6 per drink

### **After Dinner Cocktail Service - Cordials etc.**

\$7 per drink

## Beverage Add-Ons

### **Mimosa Punch**

\$60 per Punch Bowl

*(serves 50 punch glasses)*

### **Wine Punch**

\$60 per Punch Bowl

*(serves 50 punch glasses)*

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

\$40 per Punch Bowl

*(serves 50 punch glasses)*

### **Champagne Toast**

\$3 per person

*(if not included in package price)*

### **Mimosa Self Serve Bar**

\$25.00 per bottle w/ House Champagne & Sides

\$30.00 per bottle w/ Prosecco & Sides

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

\$75 per Bowl

## **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 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 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.

### 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 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 time-table 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 \_\_\_\_\_