



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.

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 craisins 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 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 ~ \$31

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

Filet Mignon ~ \$35

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

Grilled Ribeye ~ \$33

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

Grilled NY Strip Steak ~ \$34

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

Grilled Sirloin Filet ~ \$26

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

Baked Virginia Ham ~ \$22

Peach Glazed served w/ rice pilaf and fresh vegetable

Roasted Turkey ~ \$23

*Roasted turkey breast
Served with mashed potato, fresh vegetable, pan gravy
and cranberry sauce*

Chicken Cordon Bleu ~ \$28

*Breaded chicken breast stuffed with baked ham,
swiss cheese topped w/ a chicken gravy
Served w/rice pilaf and fresh vegetable*

Chicken French ~ \$26

*Sauteed egg battered chicken breast in a
a lemon white wine butter sauce
Served w/rice pilaf and fresh vegetable*

Chicken Piccata ~ \$26

*Flour & pan seared chicken breast, w/ mushrooms,
capers and peppers in a light white wine sauce
Served w/rice pilaf and fresh vegetable*

Chicken Marsala ~ \$27

*Floured & pan seared chicken breast
w/ sauteed mushrooms and a rich Marsala wine sauce
Served w/rice pilaf and fresh vegetable*

Baked Salmon ~ \$27

*Baked Salmon w/ a choice of lemon dill cream sauce
or a bearnaise sauce
Served w/ rice pilaf and fresh vegetable*

Baked Haddock ~ \$24

*Baked haddock filet topped w/ butter crumb topping
Served with rice pilaf 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

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

Chicken Piccata

Floured & pan seared chicken breast w/ mushrooms, capers and peppers in a light white wine sauce

Chicken Marsala

Floured & pan seared chicken breast w/ sauteed mushrooms and 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

Baked Virginia Ham

Roasted Pork Loin

Seasoned with rosemary garlic rub

Baked Haddock

Baked haddock topped with a butter crumb topping

Stuffed Shells

Stuffed with a seasoned ricotta cheese and topped w/ marinara sauce

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

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 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 and mozzarella

Chicken Piccata

Floured & pan seared chicken breast w/ mushrooms, capers and peppers in a light white wine sauce

Chicken Marsala

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

Roasted Turkey Breast

with cranberry sauce

Char-grilled Beef Tenderloin

with 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 with au jus

Virginia Baked Ham

Seasoned Pork Loin

Herb crusted pork loin with a rosemary au jus

Baked Salmon

Baked salmon with a lemon dill cream sauce or a béarnaise sauce

Baked Haddock

Baked haddock filet topped w/ a butter crumb topping

Stuffed Shells

Stuffed w/ a seasoned ricotta cheese and topped w/ marinara sauce

Pasta Primavera

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

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

- *Antipasto Skewers
- *BBQ Pork Sliders
- *Bacon Wrapped Goat Cheese Stuffed Dates
- *Bourbon Bacon Wrapped Scallops
- *Bruschetta with Basil Pesto
- *Caprese Skewers
- *Chicken & Pineapple Kabobos
- *Coconut Chicken with Plum Dipping Sauce
- *Coconut Shrimp with Plum Dipping Sauce
- *Miniature Crab Cakes with Remoulade
- *Fancy Grilled Cheese with Apple & Brie
- *Fried Mac & Cheese Bites
- *Grilled Ham & Swiss Sliders
- *Grilled Lamb Lollipops
- *Mini Cheeseburger Sliders with Sauteed Onion, Pickle & Cheese
- *Prosciutto Wrapped Cantaloupe
- *Raspberry & Cheese Stuffed Puff Pastry
- *Sirloin & Feta or Sausage Stuffed Mushrooms
- *Smoked Chicken Quesadillas with Salsa & Sour Cream
- *Spanakopita
- *Spinach & Feta or Sausage Stuffed Mushrooms
- *Tomato and Goat Cheese Bruschetta
- *Vegetable Egg Rolls with Plum Dipping Sauce
- *Warm Tomato Soup Shooter with Grilled Cheese Skewer



Hors d'oeuvre Stationary Displays

Prices listed are per person unless noted.

Minimum of 30 people required.

Fresh Vegetable Crudités ~ \$3.00 per person

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

Domestic Cheese Display ~ \$4.00 per person

A four cheese blended display garnished with fresh fruit and served with crackers

Fresh Fruit Display ~ \$3.00 per person

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

Antipasto Display ~ \$5.00 per person

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

Spinach & Artichoke Dip ~ \$4.00 per person

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

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 ~ \$75.00 per display

(serves 30 to 50 people)

Accompanied by seasonal fruit and assorted crackers



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
<i>House</i>	\$10	\$14	\$18	\$22
Premium	\$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
<i>House</i>	\$12	\$17	\$22	\$27
Premium	\$14	\$19	\$24	\$29

Premium Wine

Josh Cabernet, Mark West Chardonnay, Torresella Pinot Grigio, Mark West Pinot Noir, Lamoreaux Landing 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, 1911 Cider ~ regular

House Wine

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

House Liquors

Glenmore Gin, Vodka & Scotch, Ten High Bourbon & Whiskey

House Beer Selection ~ (Choose 4)

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

**Brands subject to availability*



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

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 _____