



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



## Breakfast & Brunch

*Minimum of 30 people required*

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

*Served family style, buffet style or individually plated*

*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, buffet style or individually plated*

*Includes coffee, tea and orange juice*

**Choose 2 Entrées and 3 Sides**

#### **Entrées**

Triple Berry Stuffed French Toast  
Scrambled Eggs  
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

*\*please note there will an additional \$1 per person fee if a plated style meal is requested*

*\* please note that there will be an additional \$50 fee if a Buffet Attendant is requested*



## Lunch Buffet & Luncheon Plates

*Minimum of 30 people required*

### **Deli Lunch Buffet** ..... \$16.95 per person

*Choice of two assorted sliced meats ~ Oven Roasted Turkey, Virginia Baked Ham, Roast Sirloin of Beef  
assorted sliced cheeses, fresh sandwich rolls,  
lettuce, tomato and onion with House Made Chips & Seasonal Fresh Fruit.*

*Please select one of the following:*

*Potato Salad, Pasta Salad, Garden Salad or Soup of The Day.  
Coffee and tea included.*

***\*please note there will an additional \$1 per person fee if a plated style meal is requested for the Deli Lunch***

### **Wrap Salad Lunch Buffet** .... \$16.95 per person

*Includes Seasonal Fresh Fruit & House Made Chips, Coffee & Tea  
Choice of Garden Salad, Potato or Pasta Salad*

***Select Up to Three:***

- \*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 30 people required for a Hot Lunch Buffet*

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

### **Plated Hot Lunch** ..... \$17.50 per person

*Includes: Garden Salad, Fresh Baked Rolls and Butter, Vegetables, Mashed Potatoes & Gravy,  
Dessert of the Day, Coffee or Tea*

*Chicken Picatta, Roast Sirloin of Beef, Baked Haddock with Lemon Butter, Slow Roasted Tender Pot Roast,  
Chicken French or Baked Virginia Ham with Peach Glaze*

***\*\*\*Choose up to 3 entrees for your group...A Pre-Order is required one week in advance***

*\* please note that there will be an additional \$50 fee if a Buffet Attendant is requested*

***\*please note there will an additional \$1 per person fee if a plated style meal is requested for the Deli & Wrap Lunch***



## Plated Dinners

*Minimum of 30 people required*

### PLATED FIRST COURSE

*Dinners are served with garden salad, rolls with butter, dessert, coffee, 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 ~ \$39**

*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 Sirloin Filet ~ \$28**

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

#### **Virginia Baked Ham ~ \$23**

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

#### **Oven Roasted Turkey ~ \$25**

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

#### **Chicken Parmesan ~ \$26**

*Boneless breast of chicken seasoned, breaded &  
topped with marinara sauce and mozzarella  
Served with pasta marinara and fresh vegetable*

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

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

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

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

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

*Flour & pan seared chicken breast, w/  
mushrooms, capers & garlic 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 with a lemon dill cream sauce  
Served w/ rice pilaf and fresh vegetable*

#### **Baked Haddock ~ \$25**

*Baked haddock filet topped with butter crumb topping  
Served with rice pilaf and fresh vegetable*



# Family Style Dinner

*Minimum of 30 people required*

## **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..... \$23.95

Three Entrées..... \$25.95

### **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 with mushrooms, capers & garlic 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*

### **Virginia Baked Ham**

#### **Seasoned Pork Loin**

*Herb crusted pork loin with a rosemary au jus*

#### **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**

*with cranberry sauce*

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

*Roast Sirloin of beef thinly sliced with au jus*

## **ACCOMPANIMENTS**

*Choose three accompaniments*

Oven Roasted Potatoes  
Garlic Smashed Potatoes  
Mashed Potatoes & Gravy  
Rice Pilaf  
Penne Pasta with Marinara Sauce

Yankee Sausage & Sage Stuffing  
Sauteed Green Beans  
Seasonal Vegetables  
Glazed Carrots  
\*\* Cheese Soufflé *add \$3 per person*

*\* Dessert, coffee & tea included*



## Buffet Dinner

*Minimum of 30 people required*

*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 with marinara sauce and mozzarella*

#### **Chicken Piccata**

*Floured & pan seared chicken breast with mushrooms, capers & garlic in a light white wine sauce*

#### **Chicken Marsala**

*Floured & pan seared chicken breast with sauteed mushrooms and a rich Marsala wine sauce*

#### **Oven Roasted Turkey**

*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 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 ..... \$24.95 per person

Three Entrées ..... \$26.95 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 Kabobs
- \*Coconut Chicken with Plum Dipping Sauce
- \*Coconut Shrimp with Plum Dipping Sauce
- \*Fancy Grilled Cheese with Apple, Brie & Caramelized Onions
- \*Fried Mac & Cheese Bites
- \*Grilled Ham & Swiss Sliders
- \*Grilled Lamb Lollipops
- \*Mini Cheeseburger Sliders with Sauteed Onion, Pickle & Cheese
- \*Miniature Crab Cakes with Remoulade
- \*Prosciutto Wrapped Cantaloupe
- \*Raspberry & Cheese Stuffed Puff Pastry
- \*Sirloin of Beef Crostini topped with Horseradish Cream
- \*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 ~ \$4.00 per person**

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

### **Domestic Cheese Display ~ \$5.00 per person**

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

### **Fresh Fruit Display ~ \$4.00 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

### **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	\$7 (House)	\$9 (Premium)
Martini / Manhattan	\$8 (House)	\$10 (Premium)
Bottled Beer	\$3.50 (Domestic)	\$4 (Premium)
Wine by the Glass	\$7 (House)	\$8 (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
<i>Premium</i>	\$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
<i>Premium</i>	\$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

Based on Current Trends and Availability

#### 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  
*\*All Brands subject to change & 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, Lemonade, Iced Tea**

\$40 per Punch Bowl  
*(serves 50 punch glasses)*

### **Champagne Toast**

\$3 per person

### **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 and non-transferable if cancelling your event at anytime. Deposits are applied only to the date and room you have committed to.

Your deposit is deducted from your final bill the day of your function.

Tax exempt certificates must be submitted with the deposit.

All advanced deposits are non-refundable and will be applied to your final bill.

Checks should be made payable to the Springside Inn.

## **ROOM CHARGES: Added to the final bill**

Includes: set-up & tear down, white linen rental expense.

Heritage Room (Ballroom) ~ \$500

Terrace Room, Oak & Vine ~ \$200

Porches ~ \$100

The Point at Sand Beach ~ Daytime \$250 ~ Evening \$500

## **SALES OFFICE REQUIREMENTS**

Sales Office will need to see a copy of intended invitation to assure proper timing and dinner choices prior to the ordering of the invitations. A list of vendors, phone numbers and contact information must be supplied to sales office. Any set up or tear down on days adjacent to the function date must be approved by the Springside Inn.

## **CANCELLATION POLICY**

Should you decide at any time to cancel a function, the following cancellation policy applies:

Cancellation within two-six months 50% of estimated revenue, within one-two months

75% of estimated cost, within one month 100% of the estimated revenue will be charged.

All deposit's submitted are non-refundable/non-transferable and will be applied to your final bill.

## **FOOD & BEVERAGE MINIMUMS**

We offer a complete selection of beverages to enhance your event.

Please note that the State of New York regulates alcoholic beverage sales and services.

The Inn, as a licensee, is responsible for the administration for these regulations.

Therefore, it is the policy that no liquor, beer, or wine may be brought into or carried out of the Inn without the express permission of the Springside Inn.

In addition, anyone supplying their own alcohol for off-site events, will be responsible for supplying the labor necessary to set up, serve, tear down and pricing of the alcohol service.

For off-site functions, if Springside Inn is providing food only and no beverage service, our staff will depart after food is served and cleared.

\*Please note we do require a base price food minimum, please see sales office\*

## FOOD & BEVERAGE MINIMUMS ~ CONTINUED

Food items leftover after all guests in attendance have been served and the service time agreed upon has been fulfilled will be taken away with us at clean-up. Because of health and safety regulations and variables in maintaining safe temperatures and storage of food items, extra food cannot be packaged and taken off-premises. There will be no exceptions to this policy.

## PRICING/FINAL GUARANTEE AND FLOOR PLAN

Quoted prices are subject to proportionate increases to meet increased costs of food, beverage and labor. Menu price for your event will be confirmed 60 days prior to your event.

All food and beverage purchases are subject to the prevailing sales tax and service charge percentages. For organizations that are tax-exempt, a copy of your exemption certificate must be received with your signed event contract. Minimum guaranteed attendance must be received within 14 days prior to event along with a finalized copy of the floor plan that indicates number of guests per table. If attendance falls below the guaranteed number, the client will still be charged for the guaranteed number indicated 14 days prior.

## SERVICE CHARGES AND TAXES

On all food and beverage functions there will be a 21% inclusive of gratuities and taxable service charges applied to your final bill as well as the 8% NYS Tax.

All prices quoted are exclusive of service charge, gratuities and NYS tax.

Sales tax is calculated on all food, beverage, room fee and service charges.

NYS Law states that service charges are subject to NYS tax.

## FACILITIES

Adherence to the times agreed upon for your event is mandatory, as other groups may be scheduled for the same room following your function. If your time schedule changes, please contact our sales department and they will make every effort to accommodate you. All scheduled events at the Inn are subject to the timetable stated in your contract/proposal.

Act of Nature Clause; Springside Inn is not responsible for wind, rain, lightening, or insects for your outdoor events. Decor arrangements can be made through the sales coordinator.

Special pricing for in-house floral service, colored linens, music and audio visual equipment is also available. In addition, the following items are prohibited at the Inn before, during and after the event; rice, confetti, or confetti like potpourri, bubbles, and bird seed.

Damage to the property and cleaning over and above normal cleaning is your responsibility and appropriate charges will apply. Seasonal decorations may be in place at the time of your event. You must accept the interior as is. No smoking anywhere in the building or within 100 feet of the building. Only service animals are allowed inside the building.

No chairs, tables or other equipment may be moved without first consulting with your sales coordinator.

PLEASE NOTE

Your event will not be set up until 1 hour prior to event. If you would like early access to decorate, there may be an additional earlier set up fee required. Please see sales office.

OVERNIGHT ACCOMMATIONS

Overnight lodging is available and includes a continental breakfast. If you wish to book a room please speak to your sales coordinator or [www.springsideinn.com](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 \_\_\_\_\_