



SPRING MILL MANOR  
BUCKS COUNTY, PA

SAMPLE  
WEDDING PACKAGE  
2025 / 2026

Experience the wedding of your  
dreams in beautiful Bucks County



## INTRODUCTION

DISCOVER ELEGANCE REDEFINED: YOUR UNFORGETTABLE  
JOURNEY BEGINS HERE

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# WEDDING PACKAGE

THE BELOW IS ALL ITEMS INCLUDED IN THE PACKAGE. PRICING IS OMITTED DUE TO VARYING THROUGHOUT THE YEAR. OUR SALES TEAM CAN PROVIDE FURTHER INFORMATION - [\(215\) 874-6400](tel:(215)874-6400) [INFO@SPRINGMILLMANOR.COM](mailto:INFO@SPRINGMILLMANOR.COM)

Private Use of North or South Wing Venues, Adjoining Conservatories, Garden & Grounds

Generous Butlered Hors D'oeuvres & Three Appetizer Stations

Selection of Salad Course

Three Entrées or A Duet Entrée & Vegetarian Entrée

Grand Dessert Station

Champagne Toast

Two Signature Drinks From Our Curated List

Top Shelf Open Bar

Floor Length Estate Table Linens & Napkins

Gold Chivari Chairs with Ivory Chair Cushion

Bartenders & White Gloved Wait Staff

Personal Bridal Attendant

Seasonal Coat Room Attendant

Event Team to Navigate the Planning Journey

Day-of Maitre D' to Ensure a Seamless Celebration

Culinary Team Dedicated to Exquisite Taste & Impeccable Presentation

A 6% Sales Tax Applied to All Menu Prices  
No Site Fee/Room Rental Fee if Guest Minimum is Met

# CEREMONY PACKAGE

Set in Our Beautiful Pergola with Garden & Pond View.

## PACKAGE INCLUDES:

Additional 30 Minutes Added to Wedding Package  
Infused Water & Lemonade Hydration Station  
White Folding Ceremony Chairs  
Garden Pergola or Indoor Grand Ballroom Trellis

\$ Flat Fee

## CEREMONY REHEARSALS

Your ceremony rehearsal, if you choose to have one, is held during the second half of your drop-off appointment.





# COCKTAIL HOUR

FOR THE FIRST HOUR, YOUR GUESTS ARE GREETED BY OUR WHITE-GLOVED WAIT STAFF SERVING A VARIETY OF BUTLERED HORS D'OEUVRES WITH THREE COCKTAIL STATIONS AVAILABLE THROUGHOUT THE COCKTAIL HOUR SPACE. ADDITIONAL 30 MINUTES OF COCKTAIL HOUR \$10 PER PERSON.



## MENU

### BUTLERED HORS D'OEUVRES

Pork Belly on Sweet Corn Cake with Fig Agrodolce  
Short Rib & Manchego Empanadas  
Franks in a Blanket with Dijonaise  
Philly Cheesesteak Springrolls with Curried Ketchup  
Chicken Tandoori with Mint Yogurt  
Grilled Shrimp Tacos with Salsa Roja & Lime Crema  
Mini Crab Cakes with Black Garlic Aioli  
Portobello & Ricotta Puff  
Corn & Edamame Quesadilla with Chipotle Cream  
Four Cheese Arancini with Garlic Basil Pesto  
Cooper Sharp Grilled Cheese Bites with Southern Tomato Soup  
Golden Cucumber & Tomato Gazpacho Shooter  
Mango Lassi Shooter  
Whipped Feta Crostini with Hot Honey & Rosemary  
Six Chef's Choice Seasonal Hors d'Oeuvres

### ENHANCED HORS D'OEUVRES

(SUPPLEMENTAL +\$ PER PIECE - 50 PIECE MINIMUM)

Lamb Chops, Rosemary Za'atar Crust & Peach Chutney  
Poached Shrimp, Old Bay Cocktail Sauce  
Truffle & Parmesan Twice Baked Fingerling Potato  
Bacon Wrapped Scallop with Maitre D' Butter & Pickled Red Onion





# THREE COCKTAIL STATIONS

## MAC & MASH BAR

Mashed Yukon Gold Potatoes  
Mashed Sweet Potatoes with Marshmallows  
Four Cheese Macaroni & Cheese  
Seared Mushrooms  
Crispy Brussels Sprouts  
Roasted Red Peppers  
Fire-roasted Green Chiles  
Crumbled Bacon & Caramelized Red Onions  
Shredded Cheese & Crumbled Blue Cheese  
Whipped Bourbon Butter

## FARMERS MARKET DISPLAY

Misty Meadows Farm Cheeses & Charcuterie  
Seasonal Fruit & Vegetable Display  
Pimento Cheese & A Variety of Housemade Pickles  
Whipped Ricotta with Local Honey & Spiced Pecans  
Variety of Hummus & Pita  
Artisan Toasts & Crackers  
House Made Jams & Preserves

## TASTE OF TUSCANY

Lemon & Arugula Pasta with Blistered Tomatoes & Olive Oil  
Gemelli Cacio e Pepe  
Red & White Mussels  
Marinated Olives & Pickles  
Grilled Vegetable Salad, Pasta Salad, Antipasto Salad  
Artisan & Garlic Breads  
Parmesan Cheese & Crushed Red Pepper





## BEGINNING COURSE

AT THE END OF COCKTAIL HOUR, YOUR GUESTS ARE INVITED INTO THE GRAND BALLROOM FOR THEIR FIRST COURSE.

CHOOSE ONE OF THE FOLLOWING SALADS ACCOMPANIED BY ROLLS AND SEASONAL BUTTER

### MIXED LETTUCES

Whipped Chevre, Fresh Berries, Sweet Peppers, Sherry Shallot Vinaigrette

### CAESAR

Little Gem & Baby Romaine Lettuces, Herb Croutons, Shaved Parmesan, Classic Caesar

### LACINATO

Shaved Kale, Roasted Butternut Squash, Golden Raisins, Pepitas, Pistachio Yogurt

### FIELD

Baby Greens, Cherry Tomatoes, Carrots, Radish, Cucumber, Citrus Vinaigrette

### CAPRESE SALAD\*

Arugula, Marinated Fresh Mozzarella, Heirloom Tomatoes, Herb Focaccia Croutons, Balsamic Vinaigrette  
(\*supplemental \$3 per person)



## SEASONAL SOUP COURSE

Locally sourced whenever possible, always seasonal. Ask your coordinator for chef suggestions.  
(supplemental +\$ per person)



## PASTA COURSE

(supplemental +\$ per person)

### CAVATELLI

Cherry Tomatoes, Almond Basil Pesto, Whipped Ricotta, Torn Herbs

### AGNOLOTTI

Butternut Squash, Sage Brown Butter, Amaretti, Grana Padano

### MUSHROOM RAVIOLI

White Truffle Fondue, Roasted Mushrooms, Tarragon



## INTERMEZZO COURSE

Seasonal Sorbet (supplemental +\$ per person)



## MAIN COURSE

CHOICE OF THREE SINGLE ENTREES OR ONE DUET ENTRÉE + VEGETARIAN ENTRÉE

\*\*BELOW MENU DOES NOT SHOW PRICING AS THAT VARIES PER TIME OF THE YEAR. CONTACT SALES TEAM FOR SPECIFIC PRICING

### FIELD

#### PAN-FRIED CHICKEN 'PICATTA'

Lemon Rosemary Pan Sauce, Crispy Capers, Polenta & Haricot Verts - \$

#### SEARED CHICKEN BREAST 'MARSALA'

Roasted Kennett Square Mushrooms, Marsala Wine Ragout, Creamy Risotto - \$

#### HONEY DIJON BRAISED CHICKEN THIGHS

Toasted Heirloom Grain Pilaf, Arugula, Tomatoes, Grapes, Feta Cheese, Orange Vinaigrette - \$

#### ROASTED CHICKEN BREAST 'CACCIATORE'

New Potatoes, Fennel, Stew of Tomatoes, Mushrooms, Peppers, Castelvetrano Olives, Lemon Zest & Wine - \$

### PASTURE

#### BRAISED BEEF SHORT RIB

Whipped Potatoes, Braised Carrot & Cippolini Onions, Barolo Wine Jus - \$

#### GRILLED NEW YORK STRIP

Bravas Potatoes, Creamed Spinach & Brussels Sprouts, Romesco Sauce - \$

#### GRILLED BAVETTE STEAK

Chimichurri, Mashed Yukon Gold Potatoes & Roasted Cauliflower - \$

#### PAN-SEARED FILET MIGNON 'AU POIVRE'

Pommes Puree, Creamed Spinach & Brussels Sprouts, Green Peppercorn Demi-glace - \$

#### DUET STYLE

Oscar Style with Crab & Bearnaise Sauce - +\$ supplement

Add Herbed Garlic Butter Shrimp - +\$ supplement

Add Butter Poached Lobster Tail - Market Price

Add Grilled Salmon Fillet - +\$ supplement

#### BONE-IN PORK CHOP

Butternut Squash Puree, Charred Broccolini, Bourbon à l'Orange Sauce - \$

#### KATSU PORK LOIN

Miso Glazed Carrots, Jasmine Rice, Shredded Cabbage, Tonkatsu Sauce - \$

#### PORK 'OSSO BUCCO'

Caramel Soy Glaze, Grilled Spring Onion, Mashed Yukon Gold Potatoes - \$





## SEA

### OVEN-ROASTED HALIBUT

Fregola Sarda, Grilled Zucchini, Tomato Conserva, Preserved Lemon Vinaigrette - \$

### PAN-SEARED BRANZINO

Lemon Tahini Yogurt, Pomegranate, Pistachio Gremolata, Warm Farro Salad - \$

### GRILLED ATLANTIC SALMON

Yukon Gold Mash, Roasted Asparagus, Eggplant Caponata, Toasted Pine Nuts - \$

### NEW ORLEANS SPICED SHRIMP

Sweet Corn Grits, Roasted Kennett Square Mushrooms, Andouille Cream - \$

### GRILLED FARM RAISED STRIPED BASS

Roasted Cauliflower & Fingerling Potatoes, Lemon, Bacon Lardons, Green Olive Tapenade, Marcona Almonds - \$



## GARDEN

VEGETARIAN FRIENDLY

### TOFU VINDALOO

(VEGAN)

Tomato Curry Sauce, Golden Raisins, Cashews, Saffron Basmati Rice - \$

### RIGATONI 'BOLOGNESE'

(VEGETARIAN)

Wild Mushroom Bolognese, Burrata, Torn Basil-\$

### FARRO BOWL

(VEGAN)

Cumin-roasted Cauliflower, Crispy Brussels Sprouts, Blistered Shishito Peppers, Harissa Tahini, Spiced Pumpkin Seeds - \$







## **FAMILY STYLE DINNERS**

SEASONALLY DRIVEN AND SUSTAINABLY SOURCED. SERVED SHARING STYLE FOR THE TABLE.  
CHOOSE ONE THEME.

### **SMOKEHOUSE**

Bbq Brisket, Dry-Rubbed Chicken Thighs, Slow Roasted Pork Shoulder, Street Corn Salad, Coleslaw,  
Fingerling Potato Salad, Honey Cornbread - \$

### **ITALIAN-AMERICAN CLASSICS**

Linguine & Clams, Shrimp fra Diavolo, Chicken Piccata, Fried Zucchini with Marinara, Rigatoni Bolognese,  
Caprese Salad, Garlic Herb Focaccia - \$

### **MEDITERRANEAN**

Cod Tagine in Stewed Tomato Broth with Lemon & Olives, Za'atar Braised Chicken, Braised Lamb Curry,  
Shakshuka Spiced Sweet Potatoes, Jasmine Rice with Saffron, Maharashti Cucumber Salad, Grilled Pita &  
Labneh - \$

### **THE FARMER'S TABLE**

Dr. Pepper Braised Pork Loin, Herb-roasted Chicken Breast With Tarragon Pan Gravy, Grilled Hanger  
Steak with Chimichurri, Roasted New Potatoes, Seasonal Grilled Vegetables, Mixed Lettuce Salad,  
Buttermilk Biscuits, Caramelized Strawberry Butter, Whipped Ricotta with Local Honey- \$



## **DESSERT**

### **GRAND DESSERT STATION**

Various Flavors of Mini Cannolis, Eclairs, Cookies, Brownies, Blondies, Chocolate Mousse, Petits  
Fours, Cream Puffs & Seasonal Fruits

### **COFFEE AND TEA STATION**

Regular Coffee, Decaffeinated Coffee & Assorted Tea Bags Available  
\*Add Iced Coffee or Hot Chocolate (\*supplemental +\$ per person)

### **WEDDING CAKE**

SPRING MILL MANOR PERMITS A WEDDING CAKE TO BE BROUGHT IN FROM ANY LICENSED AND INSURED BAKERY. IN LIEU OF  
A WEDDING CAKE, YOU MAY BRING CUPCAKES OR DONUTS. YOU MAY ONLY SELECT ONE ITEM (WEDDING CAKE, CUPCAKES OR  
DONUTS) TO BE BROUGHT IN BY A LICENSED AND INSURED BAKERY. ALL OTHER DESSERTS MUST BE PURCHASED THROUGH  
SPRING MILL MANOR.





## **CHILDREN & VENDOR MEALS**

**\*\*CHILDREN AND VENDOR MEALS ARE NOT CONSIDERED PART OF YOUR GUARANTEED MINIMUM.**

### **CHILDREN 0-4 YRS**

No Charge Chicken Fingers & Fries

### **CHILDREN 5-12 YRS**

Chicken Fingers & Fries - \$40

### **CHILDREN 0-12 YRS**

Main Entree at 50% Discount

### **VENDORS**

Chef's Choice Entree \$40



### **→ PRICING INFORMATION ←**

HOST IS CHARGED AT THE RESPECTIVE PRICE PER ENTRÉE FOR EXACTLY WHAT IS ORDERED. FOR EXAMPLE, 100 GUESTS SELECT FILET MIGNON, AND 100 GUESTS SELECT CHICKEN PICATTA, HOST IS BILLED AT EACH ENTRÉE'S RESPECTIVE PRICE.



# FIVE HOUR TOP SHELF OPEN BAR

WOW YOUR GUESTS WITH AN INCLUDED TOP SHELF OPEN BAR.

BAR WILL OPEN TEN MINUTES PRIOR TO SCHEDULED 'START' TIME, CLOSES BRIEFLY TO ALLOW A SMOOTH TRANSITION OF GUESTS TO THE DINNER AREA, OPENS FOR RECEPTION AND CLOSES TEN MINUTES PRIOR TO THE SCHEDULED 'END' TIME

## CHAMPAGNE TOAST

Toast to the Newly Married Couple as they Enter the Grand Ballroom

## SIGNATURE DRINKS

Maximum of Two Signature Drinks from our Curated List

## HOUSE WINES AND CHAMPAGNE

Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Cabernet Sauvignon, Merlot & Champagne

## DOMESTIC BEER

Coors Lite, Yuengling Lager & Lagunitas IPA  
Non-alcoholic Bottled Beer

## SPIRITS

### VODKA

Titos, Absolut, Stolichnaya, Orange Vodka, Raspberry Vodka, Vanilla Vodka

### GIN

Bombay Sapphire, Tanqueray, House gin

### RUM

Bacardi Silver Rum, Malibu Rum, Captain Morgan Spiced Rum

### WHISKEY/BOURBON

Old Grand Dad, Jim Beam, Southern Comfort, Crown Royal, Jameson Whiskey, Jack Daniels Whiskey, Tullamore Dew, Seagram's Seven, VO Seagram's

### SCOTCH

Dewars, Glenfiddich

### TEQUILA

Jose Cuervo Gold, Jose Cuervo Silver

### CORDIALS

Dry Vermouth, Sweet Vermouth, Amaretto, Christian Brothers Brandy, Courvoisier Vs, Blackberry Brandy, Sambuca, Triple Sec, Peachtree Schnapps, Kahlua, Bailey's, Sour Apple Pucker, Frangelico, Crème de Menthe, White Crème de Cacao, Sloe Gin, Drambuie, Chambord, B & B, Grand Marnier

## SODAS, JUICES & MIXERS

Pepsi, Diet Pepsi, Starry, Ginger Ale, Tonic Water, Club Soda, Lemonade, Iced Tea, Ginger Beer

Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Lemon Juice, Lime Juice, Sour Mix, Simple Syrup, Bitters, Grenadine, Bloody Mary Mix

## GARNISHES

Lemons, Limes, Oranges, Cherries, Olives, Mint

ALL ITEMS ABOVE ARE SUBJECT TO CHANGE BASED ON AVAILABILITY. INQUIRE ABOUT PRICING OR AVAILABILITY FOR ANY ITEMS NOT LISTED. PER PENNSYLVANIA LIQUOR CONTROL BOARD, ALL BEVERAGES MUST BE PROVIDED BY SPRING MILL MANOR.



# ENHANCEMENTS





## BAR ENHANCEMENTS

UPGRADE YOUR BAR BY ADDING YOUR FAVORITE ITEMS – ASK ABOUT LIQUOR, WINE, AND BEER ENHANCEMENTS FOR EITHER THE ENTIRE GUEST COUNT OR JUST A SELECT FEW.

### TABLESIDE WINE SERVICE

(2) Pours – (1) During Salad Service & (1) During Main Entrée Service:  
+ \$ per person

Entire Evening: + \$ per person

### WINE BAR EXPERIENCE

6 Sommelier Selected Wines Offered for the Entire Evening at the Wine Bar \$

### CRAFT BAR & HYDRATION STATION

Full Menu of Eight Local Craft Cocktails and Three Infused Waters \$  
(Available for Cocktail Hour & Reception - Includes Bartender)

\*PER THE PENNSYLVANIA LIQUOR CONTROL BOARD, NO BEVERAGES MAY BE BROUGHT ONTO THE PROPERTY BY THE HOST OR GUESTS. ALL BEVERAGES MUST BE PROVIDED BY SPRING MILL MANOR\*



## BRIDAL SUITE ENHANCEMENTS

THE FOLLOWING SECTIONS ILLUSTRATE VARIOUS IDEAS TO MAKE YOUR SPECIAL DAY EVEN MORE UNIQUE. INQUIRE ABOUT OPTIONS LISTED BELOW OR SPECIAL IDEAS OF YOUR OWN.

### PRIOR EVENT BUYOUT PACKAGE

\*SPRING MILL MANOR BRIDAL SHOWINGS & APPOINTMENTS DURING THIS TIME ARE STILL PERMITTED

Arrive 6 Hours Prior (2 Hours Included + 4 Hours of Additional Time)

Champagne & Berries

Room Service Attendant

Ability to get Hair & Makeup Done On-site

Ability to get Dressed On-site

Ample Time for Photos, Vendor Access to Venue &  
Day-of Ceremony Rehearsal

**\*not removable once added to contract**

South Wing Bridal Suite - \$

North Wing Bridal Suite - \$

### ROOM SERVICE & SPA PACKAGES

SPEAK WITH THE SALES & EVENT TEAM REGARDING AVAILABLE AMENITIES THAT ARE ABLE TO BE ADDED TO YOUR SUITE. EXAMPLES OF THESE AMENITIES ARE: INDIVIDUAL BUDDHA BOWLS, TEA SANDWICHES, LA COLOMBE COLD BREW & NITRO LATTES, INFUSED WATERS, SKIN CARE BAR, AROMATHERAPY AND MORE!



## STATION ENHANCEMENTS

UPGRADE YOUR COCKTAIL HOUR OR GRAND FINALE WITH OUR EXTENSIVE SELECTION OF SPECIALTY STATIONS AND HORS D'OEUVRES  
ONE HOUR AVAILABILITY

### SEAFOOD COCKTAIL MARTINIS

Jumbo Shrimp, Jonah Crab Claws & Mussels  
Horseradish Cocktail Sauce

\$ per person (100 piece minimum)

add: oysters on the half shell \$ per piece, clams on the half shell \$3 per piece

### TERMINAL MARKET STATION

Italian Roast Pork Sandwiches, Meatball Hoagies, Warm Pretzels, Donuts & Cupcakes  
\$ per person

### TATER TOT AND FRY BAR

French Fries, Sweet Potato Fries, Tater Tots & Zucchini Fries, Cheese Sauce, Bbq, Chipotle Mayo, Ketchup, Sour Cream, Guacamole, Crumbled Bacon, Crumbled Jerky, Crab Fry Seasoning, Buttermilk Ranch, Shredded Cheese & Chives  
\$ per person

### CAPE MAY CANOE

Oysters, Chilled Shrimp, Crab Dip, Ice Cold Cape May IPA  
(attended station) \$ per person

### BAO BUN BAR

(CHOOSE THREE)

Sliced Bbq Brisket with Coleslaw  
Hot Honey Chicken with Housemade Pickles  
Shrimp Po'boy, Tomato, Remoulade Sauce  
Butter Poached Lobster with Street Corn Salad

\$ per person

### PIZZA AL TAGLIO

(CHOOSE TWO)

Margherita - San Marzano Tomatoes, Fresh Mozzarella, Basil  
Arrabiata - San Marzano, Soppresata, Roasted Pepper, Mozz  
Bianca - White Sauce, Ricotta, Wild Mushroom, Truffle Oil  
Verdura - Zucchini, Cherry Tomato, Roasted Garlic, Arugula  
\$ per person

### PRETZEL BAR

Plain Salted, Everything Spice, Cinnamon Sugar, Parmesan Crusted, Honey Dijon Mustard, Spicy Brown, Caramel Sauce, Cheddar Cheese Sauce, Garlic Herb Dip  
\$ per person

### GRAZING BOARD

Charcuterie, Cheeses, Fruits, Artisan Breads & Crackers, Accoutrements  
\$ per person

### BOARDWALK

Fried Oreos, Corn Dogs, Street Corn Salad, Hot Dogs, Crab Fries, Herr's Potato Chips  
\$ per person

### BRUSCHETTA BAR

Classic Tomato Basil, Avocado, Lime & Tomato, Roasted Corn & Green Chile, Greek Olive with Feta & Tomato  
Served with Fresh Crostini  
\$ per person

# **BICYCLE! BICYCLE!**

## **AQUA PANNA BICYCLE**

Hydrate Your Guests for the Ride Home with Chilled Aqua Panna Bottled Water  
\$ per person

## **PINK CHAMPAGNE BICYCLE**

Sparkling Delicious Pink Champagne to Welcome Your Guests at your Ceremony  
\$ per person

## **OWOW COW ICE CREAM BICYCLE**

Assortment of Bucks County's Best Ice Cream - Great for Spring & Summer Weddings  
\$ per person

# **DESSERT ENHANCEMENTS**

## **FACTORY GIRL CUPCAKES**

An Assortment of Cupcakes from New Hope's Favorite Baker  
\$ per person

## **FEDERAL DONUT WALL**

Variety of Philly's Famous Donuts  
\$ per person

## **CHEESECAKE MARTINI STATION**

NY Style Cheesecake Served in Martini Glasses  
Toppings for Your Guests Include:  
Dark Chocolate Chips, Blueberry & Cherry Compote, Chocolate & Caramel Sauces, Local Honey,  
Strawberries & Whipped Cream  
\$ per person

## **WAFFLE STATION**

Hot Waffles, Salted Caramel, Chocolate, Blueberry & Maple Syrups, Marshmallows, Sprinkles, Nuts, Whipped  
Cream, Owow Cow Vanilla Ice Cream  
\$ per person

## **MILK & COOKIES BAR**

Assorted Warm Cookies with Chocolate, Strawberry & Whole Milk Shooters  
\$ per person

# **LATE NIGHT ENHANCEMENTS**

## **AFTER HOURS SURVIVAL KIT**

Philly Cheesesteak, Tastykake Butterscotch Krimpets & Juice Box in a Brown Paper Bag  
\$ per person

## **LATE NIGHT BREAKFAST**

Pork Roll Egg & Cheese, Bacon Egg & Cheese, Egg & Cheese on English Muffin - Wrapped To-Go  
\$ per person

## **WALKING TACOS**

Bagged Fritos, Taco Meat, Guacamole, Salsa, Sour cream, Shredded Cheese  
\$ per person



## **GENERAL ENHANCEMENTS**

THE FOLLOWING SECTION ILLUSTRATES DIFFERENT IDEAS TO MAKE YOUR SPECIAL DAY EVEN MORE UNIQUE . FEEL FREE TO INQUIRE ABOUT OPTIONS LISTED BELOW OR SPECIAL IDEAS OF YOUR OWN.

### **SPARKLER SEND OFF**

Say Goodbye Under an Arch of Sparklers Held by Your Guests - \$ per person

### **OUTDOOR FIRE PITS**

Gather Around 2 Open Flame Fire Pits - \$

### **TABLE SETTING**

Gold Bead Charger Plates - \$ per charger  
Chiavari Chair Sash - \$ per chair  
Colored Poly Napkin - \$ per napkin  
Table Runner - \$ per runner

### **LIGHTING**

Uplighting (your choice of color) - \$

### **SERVICE**

Valet Parking - \$200 per attendant (minimum of 4 attendants)  
Additional Wait Staff - \$ per staff member  
Additional Bartender - \$ per staff member

### **POST FUNCTION TIME:**

Facility Usage, Service Staff and Open Bar  
One Half Hour: \$  
One Hour: \$

### **OTHER ENHANCEMENTS**

Pricing Available Upon Request  
Ice Sculptures, Additional Linen Upgrades, Furniture Rentals

### **FULL VENUE BUYOUT**

Speak with Your Sales Person to Inquire About Our Full Venue Buyout Option



ALL RENTALS, DISPLAYS AND DECORATIONS MUST BE COORDINATED THROUGH SPRING MILL MANOR, INC. STAFF. ANY RENTALS, DISPLAYS, AND DECORATIONS NOT LISTED MUST BE PROVIDED OR PRE-APPROVED BY SPRING MILL MANOR, INC. SHOULD THE NEED ARISE, HOSTS ARE REQUIRED TO UTILIZE SPRING MILL'S RECEPTION ENHANCEMENTS AS LISTED ABOVE





## **YOUR TASTING INFORMATION**

### **ENTRÉE GROUP TASTING**

You will be invited approximately 6 months prior to your reception to our Group Tasting. Tastings are held on Thursday evenings at 6:30pm. For the tasting, you will select what Main Entrees you would like to taste. The first two lowest priced Main Entrees are complimentary. If you only select two Main Entrees, there is no payment required for the Group Tasting. However, if you choose to select additional Main Entrees, each additional Main Entrée is priced at full menu price minus \$100. For example: The Chicken Picatta starting price is \$172. For the Group Tasting the price of The Chicken Picatta would be the starting price of \$172 minus \$100 so you would pay \$72.

### **PRIVATE TASTING**

If you prefer a more intimate affair, you are welcome to schedule a Private Tasting. Private Tastings are held Tuesday-Thursday between 12pm and 5pm. At the Private Tasting, you will have the ability to taste 10 total butlered hors d'oeuvres to share with your table. Your choice of Salad with a maximum of two selections. Your choice of one Main Entrée per person. You will also have the ability to speak directly with the Culinary Team. Private Tastings are charged at \$150 per person.

### **SALES TAX, PRICING, OPTIONS**

A 6% Sales Tax is applied to all menu prices. All prices quoted are firm through December 2025. Commitments beyond this time period are subject to receive an up to 5% price increase. Spring Mill Manor also has the right to review menu options and can be subject to change.



### **EVENT TIME PERIODS**

Event times are based on a five-hour period from the contracted Start time to End time. Vendors and Hosts are permitted to arrive 2 hours prior to the contract Start time at no charge. If more time is needed, additional arrival time may be purchased. Hosts, Guests, and Vendors must vacate the function space within 30 minutes of the contracted End time.

#### **Facility Seating Capacities**

**NORTH BALLROOM: 350 SEATED/COCKTAILS**  
**SOUTH BALLROOM: 500 SEATED/COCKTAILS**





## PAYMENTS

All checks can be made payable to Spring Mill Manor, Inc. All Deposits and payments are non-refundable and non-transferable. An initial deposit (\$3,500) plus a signed contract by both parties is required to reserve facility location, grounds, date, time frame, and pricing. Initial deposits can be paid with a personal check or cash. Visa, Master Card, Discover, or AMEX are also accepted with a Service Fee. Deposits after an initial deposit can be paid by personal check, certified check, or cash. Final balance can be paid by personal check only if the payment is made 11 business days prior to your event. Final balance payments made after the 11-business day mark must be paid via cash or certified check only. No credit cards will be accepted for final payments.



## DEPOSITS

Dates Booked Less Than 1.5 Years Out: 25% Deposit at 6 Months and 9 Months from Event Date. More than 1.5 years has a 12 month deposit added



## SCHEDULE

**6 Months Prior** – Group Entrée Tasting

**5 Months Prior** – Bridal Packet Submitted + 5 Month Details Phone Call with Event Team

**2 Months Prior** – Contract Confirmation Needed + Final Details Phone Call with Event Team

**15 Business Days Prior** – Actual Guest Count and Guest Meal Selections Due

**11 Business Days Prior** – Final Payment in the form of Personal Check Due

**After 11 Business Days Prior** – Final Payment in the form of Certified Check or Cash Due

**PLEASE NOTE:** GUESTS MAY BE ADDED UP UNTIL FRIDAY THE WEEK PRIOR TO YOUR EVENT. ANY ADDITIONS PAST THE FRIDAY THE WEEK PRIOR TO YOUR EVENT MUST BE APPROVED BY THE CULINARY TEAM AND CANNOT BE GUARANTEED. ADDITIONALLY, ONCE YOUR ACTUAL GUEST COUNT AND GUEST MEAL SELECTIONS ARE SUBMITTED, NO GUESTS OR MEALS ARE PERMITTED TO BE REMOVED.



## DROP OFF APPOINTMENTS

Drop Off Appointments are held on the Wednesday prior to your event date. These appointment times are assigned and are one hour in length. Drop Off Appointment time slots are assigned as follows:

Thursday Event Drop Off Time: 2:00pm-3:00pm  
Friday Event Drop Off Time: 3:00pm-4:00pm  
Saturday Event Drop Off Time: 5:00pm-6:00pm  
Sunday Event Drop Off Time: 4:00pm-5:00pm