

## ***OUR DELUXE PACKAGE INCLUDES***

Hors D' Oeuvres for One Hour, Butler and Buffet Style

Your choice of Champagne or Asti Spumante Toast with  
A Strawberry

A Deluxe Open Bar including Cordials

Choice of Color Coordinated Floor Length Table Linens,  
Runners, Napkins and Chair Covers

A Luxurious Bridal Suite

Oversized Round Tables of 12

Selection of Beautiful Cakes

A Magnificent Dessert Display

Elegant White Glove Service

Professional Maitre D'

Complimentary Valet Service - Saturday Evenings Only  
(April thru December)

*Spring Mill Country Club  
80 Jacksonville Road  
Ivyland, PA 18974*

*Country Club Fax: 215-675-1229  
Website: [springmillcountryclub.com](http://springmillcountryclub.com)*

*Spring Mill Manor  
171 Jacksonville Road  
Ivyland, PA 18974*

*Manor Fax: 215-675-0688  
Website: [springmillmanor.com](http://springmillmanor.com)*

*SPRING MILL WILL BE HAPPY TO DESIGN A CUSTOM PACKAGE TO SUIT  
YOUR NEEDS. ANY ALTERATIONS TO THIS PACKAGE MAY BE  
DISCUSSED WITH OUR CATERING DEPARTMENT.*

## ***HORS D' OEUVRES***

*Served continuously for One Hour Butler and Buffet Style*

### CLASSIC COLD HORS D' OEUVRES

*Garden Vegetable Crudités with Dips  
Domestic and Imported Cheese Display Garnished with Fresh Fruit*

### BUTLERED HOT AND COLD HORS D' OEUVRES

*Maryland Crab Cakes, Wonton Shrimp, Scallops Wrapped in Bacon,  
Portobello Mushroom Puff, Clams Casino, Brie with Raspberry in Pastry,  
Beef Kabob with Teriyaki Sauce, Franks in a Blanket, Parmesan Artichoke Hearts,  
Asparagus & Cheese Phyllo, Chicken Sun-dried Tomato en Croute,  
Smoked Salmon and Asparagus Canapé, Boursin Cheese Boat*

In Addition to the above Selections, Your Choice of Two of the following Displays:

### PASTA STATION

*Gemmeli Puttanesca, Pesto Agnolotti with Sun-dried Tomato Cream Sauce,  
Striped Cheese Tortellini with Merlot Marinara and Garlic Bread Sticks*

### ITALIAN BRUSCHETTA BAR

*Bruschetta of Plum Tomatoes, Mozzarella & Basil, Roasted Chopped Vegetable Bruschetta,  
Sicilian Caponate: Chilled Eggplant, Onions, Tomatoes, Olives,  
Pine Nuts and Capers Marinated in Vinegar  
Assorted Focaccia, Breadsticks and Crostini*

### ORIENTAL STATION

*Chicken or Vegetable Stir Fry, Spicy Egg Rolls with Chinese Mustard & Duck Sauce,  
Vegetable Lo Mein, Soy Sauce, Steamed Rice and Fortune Cookies*

### MASHED POTATO BAR

*Yukon Gold and Sweet Mashed Potatoes Served in a Martini Glass  
Toppings Include Brandy Demi Glace, Cheddar Cheese, Chives, Sour Cream,  
Sautéed Mushrooms, Crumbled Bacon, Caramelized Onions and Caviar*

### YIDDISH STATION

*Assorted Latkes with Apple Sauce & Sour Cream, Mushroom & Broccoli Cheddar Knishes,  
Potato Blintzes with Caramelized Onions & Mushrooms*

### MEDITERRANEAN BAR

*Hummus, Tabbouleh, Stuffed Grape Leaves, Kalamata Olives, Baba Ghanoush,  
Pita Chips and Flatbread*

Add a third display for an additional \$5.95 per person

## Salad

*(Select One)*

*All served on Glass plate with Chilled Fork and Fresh Ground Pepper  
With an Assortment of Specialty Baked Breads*

### Caesar Salad

*(Our House Specialty)*

*Crisp Romaine Lettuce Tossed with Caesar Dressing, Parmesan Cheese,  
Croutons and Garnished with Roasted Red Peppers and Olives*

### Spring Mill Tossed Salad

*Mixed Garden Greens with Cucumber, Tomato,  
Sliced Fresh Mushrooms, and Peppers*

*with Choice of Dressing: Honey Mustard, Ranch, Italian,  
Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette or Citrus Vinaigrette*

### Greek Salad

*Gathered Field Greens with Roasted Peppers, Toasted Walnuts, Feta Cheese,  
Gently Dressed with Balsamic Vinaigrette*

### Normandy Salad

*Spinach and Romaine Lettuce with Sliced Pears,  
Dried Cranberries and Mandarin Oranges  
With a Raspberry Vinaigrette*

## Intermezzo

*Choice of Lemon, Orange or Raspberry Sorbet*

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*As an Additional Course Our Chef Offers a Variety of Soups:  
Minestrone, Chicken Orzo, Italian Wedding Soup, Cream of Broccoli,  
Butternut Squash or Potato Leek*

*\$2.50 Per Person*

*Lobster or Shrimp Bisque*

*\$5.00 Per Person*

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# ENTREES

*(Choice of two)*

## Chicken Asiago

*Mushrooms, Scallions and Asiago Cheese in a Chablis Sauce*

## Chicken Milanese

*Artichoke Hearts and Mushrooms in a Sherry Demi Glace*

## Chicken Romano

*Asparagus and Artichoke Hearts In a Lemon Butter Sauce*

## Chicken Limone

*Lemon and White Wine Sauce With Capers*

## Chicken Chardonnay

*Mushrooms and Leeks In a Chardonnay Butter Sauce*

## Chicken Alexandra

*Dipped in Egg, Topped with Mushrooms, Asparagus Tips and Red Peppers in a Lemon Butter Sauce*

## Tilapia Francaise

*With a Lemon White Wine Sauce*

## Pistachio Crusted Tilapia

*On a Bed of Marinara Sauce*

## Filet of Sole Florentine

*Stuffed with Spinach, Topped with Mornay Sauce*

## Salmon Fillet

*With Champagne Mustard, Champagne Caper, or Lemon Dill Sauce*

## Salmon Chardonnay

*Topped with Mushrooms and Leeks In a Chardonnay Butter Sauce*

## Salmon Pesto

*Pesto Herb Encrusted Served With a Sun-Dried Tomato Veloute*

## Salmon Dijon

*Horseradish Encrusted With Mustard Dijonaise*

## Red Snapper

*Choice of Provencal or Lemon Butter Sauce*

Veal Gruyere

*Tomatoes, Mushrooms and Gruyere Cheese in a Madiera Demi Glace*

Veal Saltimbocca

*Layered with Prosciutto and Provolone Cheese Laced with Marsala Wine Sauce*

New York Sirloin

*Oven Roasted and Sliced*

*Choice of Bordelaise Sauce or Peppercorn Demi Glace*

Filet Mignon

*Choice of Béarnaise or Cabernet Mushroom Sauce*

Chilean Sea Bass

*With Citrus Buerre Blanc*

Maryland Lump Crab Cake

*Two 4 oz. Crab Cakes*

*Choice of Sauce: Tartar, Cocktail or Remoulade*

Breast of Chicken and Fillet of Salmon Duet

Chicken Francaise and Crab Cake Duet

Veal Medallions with Shrimp Scampi Duet

Chicken Francaise and Shrimp Scampi Duet

Chateaubriand

*Roast, Sliced Tenderloin with a Chianti Demi Glace*

Filet Mignon Duet

*Filet Mignon*

*Accompanied by Your Choice of Shrimp Scampi, Chilean Sea Bass or Maryland Crab Cake*

*All Entree Selections Include Your Choice of Fresh Vegetable, Potato & Garnish*

Gourmet Chocolate Truffles

Coffee, Tea, Decaffeinated Coffee and Tea

## DESSERT

### A Custom Cake

*Choose from a Selection of Our Magnificent Cakes Served Buffet Style Along With Your Choice of One of the Following Delectable Dessert Stations:*

#### CHOCOLATE FOUNTAIN

*Milk Chocolate and Dark Chocolate Presented in Flowing Fountains Served with Marshmallows, Cookies, Pretzels, Strawberries, Assorted Seasonal Fresh Fruit and Other Goodies*

OR

#### CREPES STATION

*Vanilla Ice Cream Crepes Served with Flambé of Bananas Foster and Cherries Jubilee, Crepes Suzette with Gran Marnier Sauce, Assorted Seasonal Fresh Fruit and Fresh Whipped Cream*

OR

#### PASTRY TABLE

*Miniature Éclairs, Petit Fours, Brownies, Cream Puffs, Assorted French Pastries, Chocolate Reese's Torte, Tiramisu, Light Side of the Moon, Ricotta Cheese Cake and Assorted Seasonal Fresh Fruit.*

Coffee, Tea, Decaffeinated Coffee and Tea

Prices Include All Sales Tax and Gratuities  
with the Exception of the Following:

*Coatroom \$1.00 Per Person*

*Ceremony Fee \$600.00 + 6% Tax*

***No Gratuities will be accepted from your guests.***

***Please Note: Pricing Varies Based on Entrée Selection, Season, Day, and Date of Event. Contact a Banquet Sales Manager to Schedule a Meeting and Discuss Pricing for Your Special Event.***

*Spring Mill Country Club & Manor  
80 & 171 Jacksonville Road  
215-675-6000*

## ***BAR ARRANGEMENTS***

### ***Spring Mill Deluxe Bars***

*Jack Daniels, Jim Beam, Old Granddad, V.O., Dewars, Tanqueray, Johnny Walker Red, J&B, Beefeaters, Smirnoff, Smirnoff Orange, Absolut, Bacardi, Captain Morgan Spice Rum, Malibu Rum, Tequila, Christian Brothers Brandy, Southern Comfort, Devonshire, Amaretto, Blackberry Brandy, Apricot Brandy, Anisette, Dark Crème de Cocoa, White Crème de Cocoa, Crème de Almond, Crème de Menthe, Peach Schnapps, Midori, Kahlua, Drambuie, Dry Vermouth, Sweet Vermouth, Triple Sec, Crème de Cassis, Sloe Gin, Sour Apple Pucker, Chardonnay, White Zinfandel, Merlot, Pinot Grigio, Budweiser, Coors Light, Yuengling Lager, O'Douls*

### ***Spring Mill Package Price Includes:***

***A Five Hour-Open Bar***

***Bartender Staff and All Gratuities  
(1 Bartender per 90 Guests)***

***NOTE:*** *Other brands of liquor are available upon request at an additional charge. All bars are subject to a bartender gratuity.*

### ***Upgraded Martini Package includes:***

*Cointreau, Godiva Chocolate Liqueur, Sour Apple Pucker, Belvedere, Grey Goose, Ketel One, Absolut Citron, Stoli Orang, Stoli Vanil*

*Contact your Banquet Manager for Pricing*

### ***Wine***

*A large selection of specialty wines is available.  
Please ask your Banquet Manager to view the Spring Mill Wine List. All wines served to your guests are subject to the customary 20% gratuity.*

*~Let Us Enhance Your Affair~*

*Our Culinary capabilities have no limits... May we suggest the following:*

**SOUP**

*As An Additional Course, We Offer Shrimp Bisque, Beef Consommé,  
Cream of Broccoli, Chicken Orzo, Italian Wedding Soup.*

**FRENCH MARKET**

*Roasted and Grilled Seasonal Fresh Vegetable Display Served with Assorted Breads  
\$3.95 per person*

*Imported Baked Brie and Raspberries in Puff Pastry  
Served with Sliced Pears and Grapes with French Baguette  
\$2.95 per person*

**CHILLED RAW BAR**

*(Priced per piece)*

*Jumbo Shrimp            \$2.00 per piece  
Clams on the Half Shell   \$1.25 per piece  
Blue Point Oysters       \$1.50 per piece  
Cocktail Crab Claws      Market Price*

*Presented on a Bed of Ice with Cocktail Sauce, Llamaize Sauce and Lemon  
Wedges*

**ICE CARVINGS**

*1 Block Display: \$350.00 plus 6% tax*

*More Elaborate Carvings are Available at an Additional Cost*

**CARVING STATION**

*Choice of Two: Boneless Turkey Breast, Prime Rib, Seasoned Pork Loin or Honey Glazed Corned  
Beef. All Served with Appropriate Breads and Condiments  
\$ 7.00 per person*

*Roasted Rack of Lamb with a Pinenut Crust  
\$4.50 per chop or \$13.50 per person*

*Tenderloin of Beef with Peppercorn Sauce and French Baguette Rolls  
\$ 7.50 per person*

**BUFFET HOT HORS D'OEUVRES**

*Vegetable Spring Rolls, Franks in a Blanket, Sesame Chicken Tender, Smoked Salmon Phyllo  
Flower, Beef Satay with Peanut Sauce, Miniature Ham & Cheese Croissant  
\$14.95 per person*

## SUSHI DISPLAY

*Variety of Hand Rolled Sushi  
With Ginger, Wasabi and Soy Sauce  
\$ 3.50 per piece*

## SEAFOOD STATION

*(Priced per Piece)*

<i>Oysters Rockefeller</i>	<i>\$1.95 per piece</i>
<i>Clams Oreganata</i>	<i>\$1.50 per piece</i>
<i>Shrimp Scampi or Puttanesca</i>	<i>\$2.25 per piece</i>
<i>Scallops Oreganato or Sesame Crusted</i>	<i>\$2.50 per piece</i>
<i>Seared Salmon with a Honey Teriyaki Glaze</i>	<i>\$2.95 per piece</i>

## STIR FRY STATION

*Chef to Prepare Your Choice of (2): Stir Fry of Beef, Chicken or Shrimp  
Choice of White Rice or Fried Rice and Lo Mein Noodles  
Served with Fortune Cookies  
\$ 6.50 per person*

## CAVIAR AND BLINIS

*Buckwheat Blinis Served with Red, Golden and Black Caviar,  
Sour Cream, Onion, Capers, Chopped Egg Whites and Egg Yolks  
\$ 7.95 per person*

## SMOKED SALMON

*Perfectly Smoked Salmon Served with Russian Pumpernickel  
And Miniature Rye Bread with Appropriate Condiments  
\$ 5.95 per person*

*Whole Poached Salmon -- Served with Cucumber Remoulade  
\$ 4.95 per person*

## RISOTTO STATION

*Imported Arborio Rice Specially Prepared by Our Chef  
Select Two: Seafood, Mushroom, Cheese or Vegetable Risotto  
\$ 3.95 per person \$50 Attendant Fee*

## ANTIPASTO DISPLAY

*Display of Sliced Suprasatta, Pepperoni and Mortadella with Fresh Mozzarella,  
Sharp Provolone, Roasted Peppers, Olives, Marinated Artichokes and Mushrooms  
Accompanied by Assorted Crusty Breads and Flavored Focaccia  
\$5.95 per person*

*Enhancement Pricing is NOT Guaranteed.  
Due to Economic Fluctuations Prices are Subject to Change Without Prior Notice.*

## CONDITIONS OF CONTRACT

*Prices are guaranteed upon receipt of \$1000 Non-Refundable deposit. A 50% Deposit is Due Eight Months Prior to the Event. An additional 25% Deposit is Due Three Months Prior to the event, with the Balance being Due Three Days Before the Event by Cash, Certified Check or Bank Check. All Deposits are Non-Refundable and Non- Transferable.*

*\*Package is based on Rounds of 10 –12 guests. A Service Charge will be incurred for additional tables in the Room @ \$ 35.00 + 6% tax per table.*

*NO food or beverage other than the contents of this menu will be permitted to be brought onto the property by any patron, guest or invitee. No food or beverage supplied by Spring Mill Country Club/ Manor is permitted to leave the facility.*

*Entertainment to be provided by client. All bands, disc jockeys, and single entertainers Must be approved by our banquet department and Must submit a certificate of liability insurance. The use of fog machines and confetti is strictly forbidden. A Clean up fee of \$100 be incurred if this policy is violated.*

*A Vendor chicken entrée may be purchased at \$20 per vendor. This price is for the entrée only. NO ALCOHOL IS PERMITTED TO BE SERVED TO VENDORS.*

*Decorations or display brought into our facility must be approved prior to arrival. Items may not be attached with nails, staples, tape or other substances in order to prevent damage to the fine fixtures and furnishings. Please review your sign requirements and placement with management prior to function.*

*Patron agrees to be responsible for any damages done to the premises or any other part of the facility during the period of time the patron, his guests, invitees, employees, independent contractors or other agents that are under the patron's control. The taping or fastening of signs, posters, etc. to walls is not permitted.*

*The Spring Mill Country Club/ Manor will not assume any responsibility for damage or loss of any gifts, merchandise or articles left in the facility prior to, during or following patron's function.*

*Children 14 and under are Half Price. The Maximum amount of Children allowed at half price is Fifty (50). Security is **REQUIRED** For Groups of Thirty Children or More.*

### FOR WEDDINGS WITH CEREMONIES:

*Please note: Your invitation must state the exact time the ceremony commences, as no provisions are available for early arrivals. Ceremony room is open to guests 15 minutes prior to scheduled ceremony time. If bridal rooms are available they can only be occupied 2 hours prior to starting time.*