

Deluxe Wedding Menu



Spring Mill Manor • 171 Jacksonville Road • Ivyland, PA 18974
Spring Mill Country Club • 80 Jacksonville Road • Ivyland, PA 18974

Deluxe Wedding Menu

INCLUDED IN YOUR SPRING MILL WEDDING PACKAGE

Butler-Passed Hors D'oeuvres for One Hour

Your choice of Champagne or Asti Spumanti Toast

A Deluxe Open Bar including Cordials

Choice of Color Floor-Length Table Linens and Napkins

Elegant Ballroom with Gold Chiavari Chairs

A Luxurious Getting-Ready Suite

Oversized Round Tables of 12

Selection of Beautiful Cakes

A Magnificent Dessert Display

Elegant White Glove Service

Professional Maitre D'

Centerpieces

We will be happy to design a customized package for you.
Please discuss any changes to this package with our Catering Department

SPRING MILL COUNTRY CLUB & MANOR

Country Club - 80 Jacksonville Road, Ivyland, PA 18974 · The Manor - 171 Jacksonville Road, Ivyland, Pa 18974 · 215-675-6000



SPRING MILL COUNTRY CLUB AND MANOR DELUXE WEDDING PACKAGE

Cocktail Hour

BUTLER-PASSED HORS D'OEUVRES (SERVED FOR ONE HOUR)

- Asian Noodle “N” Chopstick
- Mini Grilled Cheese & Tomato Soup Shooters
- Short Rib Quesadilla
- Jumbo Lump Crab Mushrooms
- BBQ Chicken & Cheddar Flat bread
- Soup Shooters – Porcini Bisque and Chef’s Favorites
- Pigs in a Blanket
- Shrimp
- Macaroni & Cheese Bites
- Smoked Salmon Lollipops
- Roasted Vegetable Empanadas
- Chicken Satay

**In Addition to the Above Hors d’oeuvres,
Please Select Any Two of the Following Served Buffet Style:**

CLASSIC COLD HORS D'OEUVRES

- Garden Vegetable Crudités with Dips
- Hummus & Pita Chips
- Domestic and Imported Cheese Display Garnished with Fresh Fruit

MINI WEDGE SALAD BAR

Mini Salad wedges can be presented with a variety of toppings and dressings

- **Ranch B.L.T.** – Real Bacon Crumbles, Diced Tomatoes, Shredded Cheddar Cheese, Croutons, served with Ranch Dressing
- **Harvest** – Dried Cranberries, Diced Apples, Toasted Walnuts served with our Homemade Maple Vinaigrette
- **Chef’s Favorite** – Crumbled Bleu Cheese, Dried Cherries, Toasted Pecans served with our House Made Bleu Cheese Vinaigrette

SLIDER STATION (CHOICE OF TWO)

All accompanied with Pomme Frites

- Black Angus Cheeseburger
- Turkey Burger
- Vegetable Burger
- Smoked Brisket with Caramelized Red Onion
- *Dipping Sauce Choices* – Chipotle Mayonnaise, Honey Mustard, Hoisin Ketchup, Horseradish Sauce

ASIAN WRAPS & ROLLS STICKERS & SKEWERS

- Asian Shredded Chicken Lettuce Wraps with Sweet Chili Sauce
- Vegetable Spring Rolls with Sesame Garlic Sauce
- Chicken or Vegetable Potstickers
- Thai Beef Skewers with Dipping Sauce



SPRING MILL COUNTRY CLUB AND MANOR DELUXE WEDDING PACKAGE

Cocktail Hour (Continued)

PASTA STATION

- **Tri-Colored Rotini** – served in a Sun-Dried Tomato Cream Sauce and Fresh Mushrooms
- **Farfalle** – topped with Asiago, Diced Bell Peppers, Sausage and Sweet Onion
- **Four Cheese Tortellini** – served in a Basil Pesto and Roasted Asparagus Sauce

TACO STATION

(Make Your Own)

- Baja Fish Taco
- Flour & Corn Tortilla
- Southwestern Pulled Braised Beef
- Chicken Asado
- Queso Fresco
- Cholula Hot Sauce
- Shredded Lettuce
- Limes
- Black Beans
- Fresh Cilantro
- Salsa Verde
- Pickled Onion
- Sliced Jalapeno
- Guacamole

ITALIAN BRUSCHETTA BAR

- Bruschetta with Fresh Tomatoes and Basil
- Grilled Vegetable Bruschetta
- Fresh Mozzarella
- Assorted Focaccia
- Crostini
- Mediterranean Olives

ASIAN NOODLE STATION

- Chicken Lo Mein
- Seafood Pad Thai with Plum
- Sweet Chile and Hoisin Sauce
- Served in Chinese To-Go Boxes with Chopsticks

PHILLY STATION

- Traditional Philly Steak
- Cheese Sauce
- Caramelized Onions & Mushrooms
- Italian Roasted Pork
- Broccoli Rabe
- Sharp Provolone
- Served on Petite Rolls

FONDUE STATION

- Warm Spinach & Artichoke Dip
- Imported European Cheese Fondue
- Garden Vegetables, Pita Chips, and Focaccia

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



SPRING MILL COUNTRY CLUB AND MANOR DELUXE WEDDING PACKAGE

Appetizer (Choice of Soup or Salad)

SOUPS

- Charred Tomato Bisque with Parmesan Crouton
- Roasted Butternut Squash
- Chicken & Rice
- Potato Leek
- Minestrone
- Gazpacho
- Mushroom

SALADS

- **Caesar Salad** – Crisp Romaine Lettuce, Shaved Parmesan Cheese and Croutons served with Caesar Dressing
- **Garden Tossed Salad** – Mixed Garden Greens with Tomatoes, Julienne Cucumber and Carrots
Choice of Dressings: Honey Mustard, Ranch, Italian, Thousand Island or Balsamic Vinaigrette
- **Greek Salad** – Field Greens with Tomatoes, Feta Cheese, Julienne Cucumbers and Kalamata Olives served with Red Wine Vinaigrette
- **Normandy Salad** – Spinach and Romaine Lettuce, Sliced Apples, Dried Cranberries and Mandarin Oranges served with Raspberry Vinaigrette
- **Classic Wedge Salad** – Iceberg Lettuce, Bleu Cheese and Crumbled Bacon served with Bleu Cheese or Thousand Island
- **Mesclun Mix** – Herbed Goat Cheese Medallion, Dried Cranberries and Candied Walnuts

All served with Chilled Fork and Fresh Ground Pepper

Assortment of Specialty Baked Breads

Additional Course Selections

Choice of Soup and Salad \$_____

Pasta \$_____

Intermezzo \$_____

All prices listed are per person

SPRING MILL COUNTRY CLUB & MANOR

Country Club - 80 Jacksonville Road, Ivyland, PA 18974 · The Manor - 171 Jacksonville Road, Ivyland, Pa 18974 · 215-675-6000



SPRING MILL COUNTRY CLUB AND MANOR DELUXE WEDDING PACKAGE

Entrées

(Please Select Two Entrées)

CHICKEN/VEGETARIAN

- **Chicken Asiago** – Mushrooms, Scallions, Asiago Cheese served with a Chablis Sauce
- **Chicken Mediterranean** – Smoked Mozzarella, Spinach, Sun-Dried Tomatoes and Roasted Garlic Cream Sauce
- **Chicken Limone** – Lemon, White Wine Sauce and Capers
- **Chicken Marsala** – Mushrooms, Marsala Wine, Garlic, Shallots in a Demi-Glace
- **Chicken Chardonnay** – Mushrooms, Leeks and Chardonnay Butter Sauce
- **Chicken Alexandra** – Dipped in Egg, Mushrooms, Asparagus Tips, Red Peppers and Lemon Butter Sauce
\$ _____
- **Chicken Francaise** – Lemon, Garlic and White Wine Sauce
- **Herbed Seared Chicken Breast** – served with Natural Pan Au Jus
- **Mushroom Deluxe Filled Chicken Breast** – served with Herbed Rice Blend
- **Portabella Mushroom Tower** – Assorted Grilled Vegetables served on a Balsamic Reduction
- **Pasta Primavera** – Assortment of Fresh Vegetables and Herbs in a Light Garlic Tomato Basil Sauce sprinkled with Parmesan Cheese
- **Vegetable Wellington** – Grilled Vegetables baked in a Puff Pastry Dough served on a Red Pepper Sauce
\$ _____

SEAFOOD

- **Flounder Florentine** – Spinach Stuffed Flounder topped with Lobster Sauce
- **Tilapia Francaise** – Lemon, White Wine Sauce and Capers
- **Herb Crusted Tilapia** – Red Pepper Coulis

- **Grilled Maple Soy Glazed Salmon** – with Soy Maple Citrus Reduction \$ _____
- **Pesto Crusted Salmon** – Sun-Dried Tomato and Buerre Blanc \$ _____
- **Pan Seared Salmon Fillet** – Champagne Mustard, Champagne Caper or Lemon Dill Sauce \$ _____
- **Salmon Teriyaki** – Sesame Seed Encrusted, Teriyaki Glaze \$ _____
- **Potato Crusted Salmon** – Potato & Horseradish Crusted with Dijon Cream Sauce \$ _____
- **Grilled Maryland Lump Crab Cake** – Tartar, Cocktail or Remoulade Sauce \$ _____

(All Entrées Served with Chef's Vegetable Selection and Starch)



SPRING MILL COUNTRY CLUB AND MANOR DELUXE WEDDING PACKAGE

Entrées (Continued)

BEEF

- Braised Boneless Short Ribs – Roasted Tomato Beef Jus and Horseradish \$ _____
- Roasted Prime Rib Au Jus – Horseradish Sauce \$ _____
- Roasted New York Sirloin – Bordelaise Sauce or Peppercorn Demi-Glace \$ _____

- Filet Mignon – Angus Center Cut Filet Mignon and Red Wine Onion Reduction \$ _____

COMBINATION PLATTERS

- Breast of Chicken and Fillet of Salmon Duet
- Chicken Francaise and Crab Cake Duet
- Chicken Francaise and Shrimp Scampi Duet \$ _____

- Filet Mignon Duet – Filet Mignon accompanied by your Choice of Shrimp Scampi, Chilean Sea Bass or Maryland Crab Cake \$ _____

(All Entrées Served with Chef's Vegetable Selection and Starch)

Vegetarian & Dietary Modifications Available - Ask your Banquet Manager



SPRING MILL COUNTRY CLUB AND MANOR DELUXE WEDDING PACKAGE

Dessert

A CUSTOM WEDDING CAKE

Choose from a Selection of Our Magnificent Wedding Cakes

Served Buffet Style Along With Your Choice of One of the Following Delectable Dessert Stations:

CREPES STATION

- Vanilla Ice Cream Crepes
- Bananas Foster
- Cherries Jubilee
- Crepes Suzette with Grand Marnier Sauce
- Assorted Seasonal Fresh Fruit and Fresh Whipped Cream

WAFFLE STATION

- Belgian Waffles
- Vanilla and Chocolate Ice Cream

Your choice of toppings to include:

- Whipped Cream
- Warm Fruit Topping
- Chocolate Sauce
- Caramel
- Assorted Seasonal Fresh Fruit

CHOCOLATE FOUNTAIN

- Milk and Dark Chocolate
- Marshmallows
- Cookies
- Pretzels
- Strawberries
- Assorted Seasonal Fresh Fruit and Other Accompaniments

BEVERAGES

Coffee, Tea, Decaffeinated Coffee and Tea

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

Coatroom: \$___ per Person *(Based on Weather)*

Ceremony Fee: \$_____ + 6 % Tax

Expected Attendance _____

Minimum Attendance Required: _____

Price Quoted for : _____

Time of Day: _____



SPRING MILL COUNTRY CLUB AND MANOR DELUXE WEDDING PACKAGE

Bar Arrangements

SPRING MILL DELUXE BAR

- Jack Daniels
- Jim Beam
- Old Gran-Dad
- V.O.
- Dewars
- Tanqueray
- Johnny Walker Red
- J&B
- Beefeaters
- Smirnoff
- Smirnoff Orange
- Tito's
- 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
- Pinot Grigio
- Merlot
- Cabernet Sauvignon
- White Zinfandel
- Budweiser
- Miller Lite
- Yuengling Lager
- O'Douls

NOTE: Other brands of liquor are available upon request at an additional charge.

SPRING MILL PACKAGE PRICE INCLUDES

FIVE (5) HOUR OPEN BAR

Bartender Staff and All Gratuities

(1 Bartender per 90 Guests)

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.

Upgraded Martini Package at \$_____ per adult includes:

- Cointreau
- Godiva Chocolate Liqueur
- Sour Apple Pucker
- Belvedere
- Grey Goose
- Ketel One
- Absolut Citron
- Stoli Orange
- Stoli Vanilla

Full Martini Ice Bar: \$_____ + 6% Tax

ICE Luges: \$_____ + 6% Tax Each



SPRING MILL COUNTRY CLUB AND MANOR DELUXE WEDDING PACKAGE

CONDITIONS OF CONTRACT

Prices are guaranteed upon receipt of \$_____ Non-Refundable deposit. A 50% Deposit is due eight months (8) prior to the event. An additional 25% Deposit is due three months (3) prior to the event, with the Balance being due three days (3) 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 @ \$_____ + 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 is 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 cleanup fee of \$_____ be incurred if this policy is violated. A vendor chicken entrée may be purchased at \$_____ 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 getting-ready rooms are available, they can only be occupied 2 hours prior to starting time.