



Holiday Special Catering and Event Packet



Thank you for considering SpringHouse for your private event. Whether your gathering is a 25 person luncheon, a 200 person cocktail reception or a catered dinner at another location, SpringHouse will provide quality food and service for your memorable event.

The philosophy of SpringHouse is to keep food simple and honest. Chef Rob and his staff thoughtfully prepare and serve fresh local fruits, vegetables, meats and seafood based on seasonality. In order to ensure you and your guests have the best SpringHouse experience possible, all items are seasonal and based on availability.

SpringHouse is delighted to offer a variety of venue options, as well as the ability to customize the menu for you event. Details can be found in the following packet. Inquires may be direct to the Catering and Event Manager, Caitlin Grace, at cgrace@russellands.com or 256-496-4654

SpringHouse

Our Catering and Event Menus are crafted in a few ways: **Buffet Style, Plated Dinner, or Chef's Selection.** Based on experience, below are recommendations we know work well! Of course, the final decision is based on your preferences and estimated guest count - but this is a good place to start!

Buffet Style

Buffet style is recommended for social and interactive crowds - large parties and/or parties with friends and family traveling from out of town. Keep in mind, not everyone has to have a seat since most people will be moving around socializing! For this style, you will select items from the enclosed Catering Menu.

Recommended Selections: 2-3 Passed/Stationary Hors d'oeuvres, 1 Salad, 2 Entrée's (Proteins), 2-3 Sides and 1-2 Dessert (based on event type). For Weddings, don't forget the Groom! Banana Pudding or fresh made Seasonal Pie is a great choice for a Groom's Dessert.

Plated Dinner

This style is recommended for smaller, more intimate events or for those simply wanting a sit down meal. Keep in mind the size of the venue and your final guest count for seating. Due to seasonality, we request you select the protein(s) that you are interested in and, as you and the catering manager go through the planning process, Chef Rob will create a composed dish for you and your guests using seasonal elements.

Recommended Selections: 2-3 Passed/Stationary Hors d'oeuvres, 1 Salad, Entrée (2-3 Choice Of* or everyone the same), 1 Dessert or Mixed Seasonal Dessert Platter (based on Event Style).

**Choice of Entrees must be turned in at the time the Final Head Count is due. Guests must have a color or symbol for Entrée Selections that fits with your color and design of your event (i.e. Chicken = swirl under name/green, Beef = swirl on side of the name/white, etc.)*

Assigned seating at tables is highly preferred and will need to be turned in five days prior to event.

Chef's Selection

Chose buffet *or* plated and provide the Catering Manager with food items of your interest and any allergies or extreme dislikes you may have! The Catering Manager will then sit down with Chef Rob to curate a menu specific for your event!

SpringHouse

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The WellHouse Capacity: 12



Step through the underground reserve wine cellar and into an intimate, naturally beautiful space. The WellHouse's large round farmhouse-style table invites guests to gather and share delicious, seasonally-inspired cuisine, fine drinks, and great stories. Rough-hewn doors open to a vibrant garden with handmade rock bridges and a fireplace. The garden is also an inviting setting for an intimate ceremony

Also can be used as a Ready Room for Bride's and Bridesmaid's!



The Promontory Loft Capacity: 68 (36 seated indoors, 32 seated outdoors*)

SpringHouse's airy, second-story loft offers stunning views of rolling hills, The Stables and Lake Martin. The outdoor, uncovered patio is an excellent venue for a standing/strolling reception and is available weather-permitting. This is the perfect venue to host larger meetings, special dining events or Bridal Luncheons.

**Outside patio is not protected from weather.*



Main Dining Room Capacity: 142 (98 seated indoors, 44 seated on patio)

Stone, exposed beams, and open spaces give the main dining room an earthy elegance that rounds out SpringHouse's sophisticated yet unpretentious style. The open kitchen, cozy hearth, and roaring fireplaces lend a warm, inviting and relaxed energy to every imaginable occasion. The Front Lawn may also be used and may require additional rentals.

Inquire for Weekday Luncheon Information.



Venue Fees and Minimums

	Monday – Thursday		Friday – Sunday	
	Food and Beverage Minimum	Venue Fee	Food and Beverage Minimum	Venue Fee
Entire Restaurant	\$2,500.00	\$2,500.00	\$5,000.00	\$5,000.00
Promontory Loft	\$500.00	\$500.00	\$1,000.00	\$1,000.00
Off-Site Catering	\$1,500.00	---	\$2,500.00	---

For SpringHouse to hold the date, a \$500.00 non-refundable deposit is required.

*Unless the entire restaurant is reserved, the upstairs or downstairs dining areas will remain open to the public. Out of consideration for our guests who are not part of the wedding or event celebration, we ask that proper decorum be exhibited by all party guests. For example, excessive toasting or clinking glasses is not appropriate. Likewise, boisterous and excessively loud conversation or comments may disturb other dining guests. Management reserves the right to remove any member or guest of the wedding party who fails to observe these restrictions.

The Catering Manager can arrange necessary SpringHouse related rentals (tables, chairs, wares, etc.) for your event. These items will be charged to your SpringHouse final bill and must be paid in full the day of the event.

Caitlin Grace, Special Event & Catering Manager: cgrace@russelllands.com or (256) 215-7088

SpringHouse

Luncheon Menu

price does not include tax or gratuity

Starters

SpringHouse Pimento Cheese	8
Seasonal Soup	9
Seasonal Salad	9
Southern Cheese Plate	15
Fresh Seasonal Fruit Platter	10

Entrees

Roasted Tanglewood Farms Chicken	14
seasonal set	
SpringHouse Burger	14
greens, cheese, Wickles Pickles, hand cut fries	
Seasonal Salad with Sliced Chicken	14
Seasonal Salad with Grilled Gulf Shrimp	16
Pan Seared Gulf Fish	16
seasonal set	
Gulf Shrimp Pirlou	16
SpringHouse Shrimp & Grits	16
Oakview Farms grits, spinach, corn, smoked bacon and tomato butter sauce (June–September)	
Oakview Farms grits, wild mushrooms, garlic tops and red eye gravy (October–May)	

Desserts

Cheesecake	8
Lemon Tart	6
Crème Brulee	6

**Requests for other food selections can be made. Pricing will vary based on requests.*



WellHouse Ready Room Menu

Pricing based on 4 people



Bowl of Grits	8
Biscuits with Seasonal Jam whipped butter	8
Housemade Donuts	10
Cinnamon Rolls	10
SpringHouse Pimento Cheese housemade crackers	10
Fresh Seasonal Fruit Platter	10
Sausage Pinwheel	12
Pimento Stuffed Peppadews	12
Wood Oven Pizza choice of cheese or pepperoni	15
Crudités Platter fresh seasonal raw vegetables with buttermilk ranch dressing	16
Chicken Salad Platter homemade rolls	16
Southern Cheese Plate	20

A customary 20 % service fee for Ready Room Food and Beverage and tax is added to pricing.



Plated Dinner Menu

price does not include tax or gratuity

Ask about Hors D'oeuvres!

Starters

Seasonal Soup	9
Seasonal Salad	9

Entrees

All entrees served on seasonal set

Roasted Tanglewood Farms Chicken	28
Slow Roasted Pork Loin	28
Hickory Grilled Sirloin	28
Roasted Duck Breast	32
Pan Seared Gulf Fish	32
Braised or Smoked Beef Short Rib	32
Braised Lamb Shank	36
Hickory Grilled Filet	36

Desserts

SpringHouse Cheesecake	8
Assorted Chocolate Truffles	8
Seasonal Fruit Cobbler	8
SpringHouse Banana Pudding	8

**Requests for other food selections can be made. Pricing will vary based on requests*

A customary 23 % service fee for Plated Dinner and tax is added to pricing.

SpringHouse

Beverages

SpringHouse knows, that for some, the beverage at an event can be just as important as the food. Our **Beverage Manager Scott Burlingame** takes the time to create specially crafted drinks bringing the fresh and local concept Chef Rob McDaniel uses into your cocktails. Believe it or not, cocktails can be paired as well with food as wine - or you can simply enjoy some of the best handcrafted cocktails in the state of Alabama.

Daniel Goslin, SpringHouse Sommelier, contributes his wine knowledge to the SpringHouse experience. He works weekly with wine reps to find the best tasting wines for SpringHouse and great wines that are affordable for events. If you have a specific request, please let us know as soon as possible. Wines are subject to change and are based on availability

Liquor, Beer and Wine are charged based on consumption. SpringHouse bartenders are included in the service fee.

Non-alcoholic beverages

charged based on a flat fee per person (on and off site events)

\$1+per person

Sweet & Unsweet Tea, Lemonade
(soft drinks available upon request)

\$3+per person

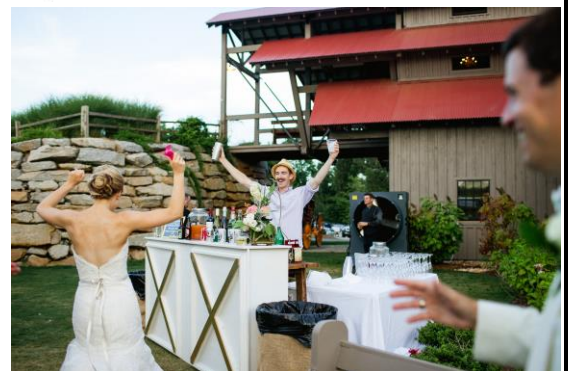
Regular & Decaf Coffee, Sweet & Unsweet Tea, Lemonade
(soft drinks available upon request)

Soft drinks include: Coke, Diet Coke and Sprite

Additional Non-alcoholic Beverage Option

Mountain Valley Sparkling Water (12oz)	\$3+each
Mountain Valley Sparkling Water (32oz)	\$5+each
Mountain Valley Still Water (12oz)	\$3+each
Mountain Valley Still Water (32oz)	\$5+each
Buffalo Rock Ginger Ale	\$1+each

**limited amount and subject to availability*



SpringHouse

Wine

Based on SpringHouse's Wine Program, our wine selection is updated on a regular basis. Daniel Goslin, our Sommelier is constantly working with Alabama Wine Distributors to get the best and newest wines brought into the state.

In order for us to best fit your needs, please let the Catering Manager know the varieties of your preference as well as your price range.

Event Wines range from \$25-55 plus.

Below are a few popular varietal selections.

Please let us know your request and we will check availability with our distributors.

If a requested wine is not typically used for events and/or stocked by SpringHouse, you are required to pay the amount ordered for your event.

White & Sparkling

Prosecco	\$30
Pinot Grigio	\$25-55+
Riesling	\$25-55+
Sauvignon Blanc	\$25-55+
Chardonnay	\$25-55+

Bottle

Reds

Pinot Noir	\$25-55+
Malbec	\$25-55+
Cabernet Sauvignon	\$25-55+
Zinfandel	\$25-55+
Merlot	\$25-55+

Wines can also be selected from our current Wine Menu.

Please note this list is updated on a weekly basis and contains wines that may have an allocated amount in the state.

Wines are subject to change based on availability.

SpringHouse

Beer

We are capable of providing beers commercially available in Alabama. Please let us know your request and we will check availability with our distributors. If a requested beer is not listed below or seasonally stocked by SpringHouse, you are required to purchase the amount ordered for your event.

Domestics \$3

Miller Lite
Michelob Ultra
Bud Light

Non-Alcoholic \$5

St. Pauli Girl NA

Local Craft Alabama Beers \$6-10

Good People Gadsden, AL

Brown Ale
India Pale Ale
Pale Ale
Snake Handler

Back Forty Beer Co.

Naked Pig Pale Ale
Fence Post Session Ale
Truck Stop Honey
Freckle Belly IPA
Kudzu Porter

Straight to Ale Brewery

Monkeynaut IPA
Sand Island Kolsh

Blue Pants Brewery

Workman Lager
Slip Rose Saison
Kinckerbocker
Highwater Hoppy Tripel

Check our beer list on our dinner menu online to see updated seasonal offerings.

Keg Beer is an available option. You are required to purchase the full keg amount. Additional glassware rentals may be required. Plastic cups are included in pricing. Pricing varies based on size, selection and availability.

Beers are subject to change based on availability



Liquor & Specialty Cocktails

Will Abner can create specialty & signature cocktail(s) of your choice. Let him know your preferences (liquor and flavor profile) and he will create the drink!

Standard size specialty cocktails are \$10-\$12+each based on liquor and ingredients. Each drink is charged based on consumption.

Standard Bar Package

This is our base package with our House Liquors and basic mixers and is for those who want to offer the standard one & one drinks (vodka & soda, whiskey & Coke, etc.)

Cocktail Bar

Includes the Medium Liquor Selection, two hand crafted Scott Burlingame Signature Drinks, one & one drinks. (Martin Mule, Buff Buffalo, Margarita, etc.)

Mixologist Bar

Open bar with all SpringHouse liquors, all Cocktails (such as Old Fashioned, Moscow Mule, etc.), typical SpringHouse Specialty Cocktails offered to your guests. Upon availability Scott Burlingame will be your chosen bartender for the night. Limits may apply for offsite events.

House Liquors

Cathead Vodka
Captain Morgan White Rum
Bombay Dry Gin
Espolon Tequila
Buffalo Trace Bourbon
Dewar's Scotch

Medium Level Liquors

Tito's Vodka
Bayou Rum
27 Springs Gin
Espolon Tequila
Maker's Mark Whiskey
J&B Blended Scotch whisky

Premium Liquors

Grey Goose/Hangar One Vodka
Zaya 12 Rum
Hendrick's Gin
Maestro Dobel Tequila
Knob Creek/Four Roses Bourbon
Glenlivet 12 Year

Basic Mixers & Garnishes

Fresh Squeezed Orange Juice
Cranberry Juice
Coke
Buffalo Rock Ginger Ale
Lemon Wedges

Fresh Squeezed Grapefruit Juice
Mountain Valley Sparkling
Diet Coke
Jack Rudy Tonic
Orange Wedges

Housemade Sour Mix
Mountain Valley Still
Sprite
Lime Wedges
Olives

Additional requests may require an increased charge.

Late Night Bourbon/Scotch Bar

three to four Bourbons/Scotches based on your likes
Sample 1oz pours