

Spring House

CATERING & EVENTS





Thank you for considering SpringHouse for your event! Whether your gathering is a casual business luncheon, a large wedding reception, or a catered dinner at your place, SpringHouse will provide quality food and service for your memorable event.

CONTACT

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SPRINGHOUSE | 12 Benson Mill Rd, Alexander City, AL 35010 • 256-215-7080

CONTENTS

Venues	4
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CATERING MENU

Menu Styles	9
Hors d'oeuvres & Display	10
Entrées	12
Salads & Sides	14
Dessert & Late Night	16
Ready Room Menu	17
Brunch & Lunch	18

BEVERAGES

NA Beverages	21
Wine	22
Beer	23
Bar Packages	24
Policies	26

SpringHouse

VENUES



ENTIRE RESTAURANT

Seating 116 indoors | 44 outside patio | + Front Lawn

Booking the *Entire* restaurant for your event makes SpringHouse exclusively yours from 9:00am–10:00pm—including the Front Lawn, Promontory Loft, and WellHouse.

VENUE FEE \$10,000 | \$2,000 DAYTIME | DEPOSIT \$2,000



OFF SITE CATERING

SpringHouse is happy to cater at our place or yours. Beyond SpringHouse, Russell Lands offers a variety of idyllic venues for your event. SpringHouse is also available to cater at your home or preferred venue in the surrounding area, Auburn, Montgomery, and Birmingham. Contact our

MAIN DINING ROOM

80 indoors | 44 outside patio | + Front Lawn

Stone, exposed beams, and open spaces give the main dining room an earthy

PROMONTORY LOFT

| 34 seated indoors



VENUE FEE \$1,500 | DEPOSIT \$500

This is the perfect venue to host larger meetings, special dining events, rehearsal dinners or luncheons. The loft has private access to the loft bar and to the balcony, which offers stunning views of rolling hills, The Stables and Lake Martin.

WELLHOUSE

| 12 seated



VENUE FEE \$200 | DEPOSIT \$200

Enter through the underground wine cellar and gather around the large, round, rustic table in the WellHouse. This private-dining space is ideal for birthdays, engagements, or private business meetings—Can also be used as a Ready Room for Brides and Bridesmaids! When the rough-hewn door is opened, the view spills out over pastures, The Stables and Lake Martin in the distance.

| GARDEN CEREMONY \$500

Events have a Food & Beverage minimum.

Please Ask our Catering Director for specific minimums.

SpringHouse

VISTA LAWN

| 300+ ceremony

**VENUE FEE \$2,000 | DEPOSIT \$500**

The Vista Lawn is located just adjacent to SpringHouse's front door. Ideal for a large ceremony or reception, the Vista Lawn overlooks The Stables below and the rolling hills, and is spacious enough for a variety of events and layouts.

FRONT LAWN| 80 seated *or* 125 standing**F&B MINIMUM \$5,000 | DEPOSIT \$500**

Imagine your event, whether it be a corporate dinner, wedding ceremony, cocktail hour or reception on our front lawn. Just steps from the restaurant, the lawn provides guests effortless access to outdoor views and enjoyment. Additional rentals are required.

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MENUS



The philosophy of SpringHouse is to keep food simple and honest. Chef Chris 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

Once the date has been booked, you will work with our Catering Director to plan a menu tailored to your event, starting with your preferred menu style.

PLATED STYLE

This style is recommended for smaller, more intimate events with sit-down meals. Keep in mind the venue size and your final guest count for seating. Due to seasonality, we will create a composed entrée using seasonal elements around the protein selection of your choice. We recommend 2-3 Hors d'oeuvres, a Salad, and 1-2 Desserts to accompany your pre-selected Entrées.

BUFFET STYLE

Buffet style is recommended for social and interactive crowds—large parties and/or parties with friends & family traveling from out of town. Keep in mind, not everyone has to have a seat since most people will be moving around socializing! We recommend 2-3 Hors d'oeuvres, a Salad, 2-3 Sides with your Entrées, and 1-2 Desserts.

or

FAMILY STYLE

Ideal for off-site gatherings or **150** at SpringHouse, guests can enjoy a communal meal—menu items are presented on each table to be passed around and shared. For this style, clients order from the buffet menu for no additional charge.



Chef Selection | For a personalized menu specific to your event, describe the food items of your interest (*with any allergies or extreme dislikes you may have*), and our Catering Director will work with Chef Chris to curate a custom dining experience.

FOOD & BEVERAGE MINIMUMS apply to all catered events and are dependent on the date, number of guests, and style of event. Please ask our Catering Director for specific F&B minimums.

HORS D'OEUVRES



\$4.00 | person

Homemade Pimento Cheese & Crackers
Pimento Cheese Stuffed Peppadews
Shrimp Remoulade *on Toast Points*
Hushpuppies *with Remoulade*
Fried Green Tomato *with Pool Hall Slaw* | APRIL—JUNE
Pork Cracklin's
Candied Nuts

\$7.00 | person

Pork Belly Biscuit *with Seasonal Jam*
Fresh Mozzarella *with Cherry Tomato & Basil*
Wild Mushroom Tart *with Truffle Crème Fraiche*
Fried Oysters *with Homemade Tartar Sauce*
Pork Belly Lettuce Wrap *with Hoisin Sauce & Pickled Onion*

\$9.00 | person

BBQ Pork, Brisket *or* Chicken Sliders
with Jalapeno White BBQ Sauce
Smoked Brisket *or* Chicken Sausage
with Homemade Whole Grain Mustard
BBQ shrimp *with Homemade Ciabatta Bread*
Boiled Gulf Shrimp *with Homemade Cocktail Sauce*
Blue Crab Cakes *with Homemade Herbed Aioli*
Gulf Fish *or* Tuna Ceviche

Hors d'oeuvres are passed for 30 minutes – 1 hour.
Pricing is subject to increase if served as Heavy Hors
d'oeuvres for more than 1 hour, or as a buffet item.

\$10.00 | person

Crudités Display

raw fresh seasonal vegetables with homemade buttermilk dressing

BBQ Shrimp *with Homemade Ciabatta Bread*

Southern Cheese Display

artisanal cheese display with homemade crackers & fresh or dried fruit

Charcuterie Display

sausages, terrine, head cheese, pickled vegetables, mustards, bread

Market Price | person

Seafood Bar

boiled shrimp, oysters on half shell, clams, crab claws, smoked salmon

Baked Oysters

house smoked bacon, spinach, fennel cream & herbed bread crumbs

CARVING STATION

For a buffet style event, make your meal more interactive by serving buffet proteins at a carving station.

| **\$150.00 service charge**



SALADS

Menu items are subject to seasonal availability.



\$6.00 | person

Bibb Salad

cherry tomatoes, carrots, cucumbers,
and lemon vinaigrette

Traditional Caesar Salad

crispy romaine lettuce, crispy capers, garlic croutons,
parmesan cheese, homemade Caesar dressing

Chopped Salad

| MARCH–SEPTEMBER

crispy romaine lettuce, cucumbers,
grilled corn, grilled onion, cherry tomatoes,
bacon & homemade basil ranch

\$8.00 | person

Marinated Heirloom Tomato Salad

| JUNE–SEPTEMBER

cucumbers, fresh herbs, red wine vinaigrette

Cornbread Panzanella

| MARCH–SEPTEMBER

fresh corn, basil, tomatoes, fresh field peas,
bacon sherry vinaigrette

Fall Panzanella

| OCTOBER—FEBRUARY

Oakview Farms lettuce, toasted walnuts,
dried cranberries, local persimmons,
ciabatta bread, cider vinaigrette

\$12.00 | person for PLATED DINNERS

PLATED ENTRÉES

For plated dinners, we require entrée selections for each guest to be submitted two weeks prior to the event, or you may select one entrée for everyone.

All entrées will be served on a seasonal set created by Chef Chris.



\$31.00 | person

- ◆ Slow Roasted Pork Loin
- ◆ Hickory Grilled Sirloin | *Medium - 8oz*
- ◆ Coal Roasted Chicken or Smoked Chicken
- ◆ SpringHouse Shrimp & Grits

\$36.00 | person

- ◆ Duck
- ◆ Smoked *or* Roasted Quail
- ◆ Pan Seared Gulf Fish
- ◆ Braised *or* Smoked Beef Short Ribs
- ◆ Porchetta

\$45.00 | person

- ◆ Braised Lamb Shank
- ◆ Beef Paillard | *Medium Well - 8oz*

\$60.00 | person

- ◆ Pan Seared Day Boat Scallops
- ◆ Veal Chop | *Medium*
- ◆ Bone-in Ribeye | *Medium*
- ◆ Hickory Grilled Filet | *Medium*

Menu items are subject to seasonal availability.

A customary 23% service fee for Plated Dinners & Tax is added to pricing.

BUFFET

BUFFET & FAMILY STYLE ENTRÉES

We recommend selecting 2 or 3 proteins along with your sides to build a complete entrée that all your guests can enjoy.



\$8.00 | person

- ◆ Roasted Joyce Farms Chicken
- ◆ Slow Roasted Pork Loin
- ◆ Hickory Grilled Sliced Sirloin

\$10.00 | person

- ◆ Smoked Half Chicken
- ◆ Gulf Shrimp Pirlou
- ◆ SpringHouse Shrimp & Grits
*Limited to 200 guests or less.
Ask about seasonal ingredients.*
- ◆ Smoked *or* Roasted Quail

\$12.00 | person

- ◆ Smoked Beef Brisket
- ◆ Braised Lamb Shank
- ◆ Braised *or* Smoked Beef Short Ribs
- ◆ Prime Rib
- ◆ Porchetta (*pork loin & belly slow roasted with fennel, garlic and herbs with crispy skin*)

Menu items are subject to seasonal availability.

A customary 20% service fee for Buffet Style and Tax is added to pricing.

SpringHouse

BUFFET SIDES

Menu items are subject to seasonal availability.

\$4.00 | person

Sweet Potato Hash
Seasonal Vegetables *seasonally grilled or roasted*
Bulgar Wheat *with seasonal vegetables*
Confit Root Vegetables
Braised Greens | SEPTEMBER TO MARCH

\$5.00 | person

White Beans *with bread crumb*
Farro
Creamed greens
Southern Green Beans *braised or sauteed*
Roasted Fingerling Potatoes

\$7.00 | person

Macaroni & Cheese
Marinated Summer Squash & Zucchini
Field Peas *with Chow Chow or Pool Hall Slaw*
Grilled Asparagus | MARCH TO JUNE
Creamed Corn | MARCH TO SEPTEMBER
Squash Gratin | MARCH TO SEPTEMBER
Sliced Heirloom Tomato | JUNE TO SEPTEMBER

\$9.00 | person

Twice Baked Potato *with bacon, cheese & green onion*
Twice Baked Sweet Potato *with toasted pecans & Belle Chèvre*
Hoppin' John



Price does not include tax or gratuity.

DESSERTS

\$10.00 | person

Assorted Pies & Tarts

pecan, lemon, seasonal fruit, etc.

SpringHouse Cheesecake

SpringHouse Banana Pudding

with homemade vanilla wafers & meringue

Assorted Cookies

Bread Pudding

with chocolate or seasonal fruit

***Cakes**

There is no additional wedding cake cutting fee. However, we will not store, deliver and/or set up the cake. SpringHouse does not provide any boxes. Please make sure to let your cake vendor know to put the top layer box under/near the cake table.



LATE NIGHT FOOD

Select any Hors d'oeuvres from our menu as a Late Night Snack—ask our Catering Director about fan favorites! Late Night food may be passed or stationary.

SpringHouse

Price does not include tax or gratuity.

READY ROOM

For Brides and Bridesmaids getting ready in the WellHouse on the wedding day, we suggest selecting a few items to enjoy between hair and makeup. Menu items will be set out for self-service. Pricing is based on four people.

Bowl of Grits | \$10.00

Biscuits with Seasonal Jam | \$10.00
Whipped Butter

Fresh Seasonal Fruit Platter | \$10.00

SpringHouse Pimento Cheese | \$11.00
Housemade Crackers

Cinnamon Rolls | \$11.00

Sausage Pinwheel | \$12.00

Pimento Stuffed Peppadews | \$12.00

Crudités Platter | \$16.00
Fresh Seasonal Raw Vegetables *with Buttermilk Dressing*

Chicken Salad Platter | \$16.00

Southern Cheese Plate | \$20.00



Price does not include tax or gratuity.

BRUNCH BUFFET

\$4.00 | person

Housemade Biscuits
Toast
Scrambled Eggs

\$5.00 | person

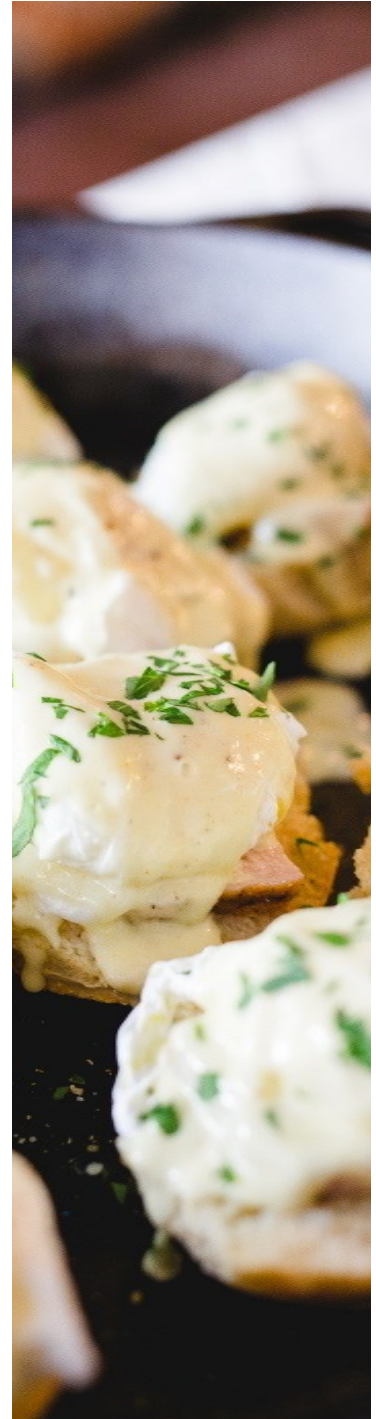
Fresh Fruit
Seasonal Salad
Home Fries
Hashbrowns
Oakview Farm Grits (*cheese \$1.00 supplement*)
Sawmill Gravy
Chicken Sausage
Housemade Sausage
House Cured Bacon

\$8.00 | person

French Toast
Cinnamon Rolls
Sausage Pinwheels
Chicken Salad
Sausage Gravy

\$10.00 | person

Eggs Benedict
with bacon, smoked brisket, pork loin or hickory grilled sirloin
SpringHouse Shrimp & Grits *ask about seasonal ingredients*
Joyce Farms Chicken Breast *roasted or fried*



A customary 20% service fee for Buffet Style & tax is added to pricing.

SpringHouse

PLATED LUNCH



Starters

SpringHouse Pimento Cheese | \$11.00

celery hearts and housemade crackers

Seasonal Soup | \$9.00

Southern Cheese Plate | \$16.00

Entrées

\$15.00 | person

SpringHouse Burger

greens, cheese, Wickles Pickles, hand cut fries

Seasonal Salad *with Sliced Chicken*

Seasonal Salad *with Grilled Gulf Shrimp*

\$20.00 | person

Roasted Tanglewood Farms Chicken

on seasonal set

Gulf Shrimp Pirlou

\$28.00 | person

SpringHouse Shrimp & Grits

ask about seasonal ingredients

Pan Seared Gulf Fish

on seasonal set

**Requests for other food selections can be made.*

Pricing will vary based on requests.

For plated meals, we require entrée selections for each guest to be submitted two weeks prior to the event, or you may select one entrée for everyone.

A customary 23% service fee for plated dinners & tax is added to pricing.

BEVERAGES



SpringHouse knows that for some, the beverage at an event can be just as important as the food. SpringHouse offers non-alcoholic beverages as well as wine, beer, and bar packages with customization based on your preferences.

NON-ALCOHOLIC BEVERAGES

Charged based on a flat fee per person.

\$5.00+ | person

Teas

Sweet & Unsweet

Coffees

Decaf & Regular

Soft Drinks

Coke, Diet Coke, Sprite

\$6.00 | Bottled Water **limited amount and subject to availability*

Mountain Valley | 32oz — *Sparkling or Still Water*

BAR MENU



BAR MENU

Liquor, beer and wine are charged based on consumption

WINE

Jacob Hoop, SpringHouse Wine Director, works directly with wine distributors to find the best wines for your event. If you have a particular wine or varietal in mind, please let our Catering Director know.

Below are a few popular selections based on price. Check our wine list at springhouseatcrossroads.com for other available options.

\$15.00 | bottle

Silver Gate Pinot Noir
Silver Gate Cabernet Sauvignon
Silver Gate Pinot Grigio
Silver Gate Chardonnay

\$36.00 | bottle

Mionetto Prosecco
Montinore Estate Pinot Noir
Daniel Cohn Bellacosa Cabernet Sauvignon
Scarpetta Pinot Grigio
Ferrari Carano Chardonnay

\$48.00 | bottle

Four Graces Pinot Noir
Justin Cabernet Sauvignon
Fantinel Pinot Grigio
Paul Hobbs "Crossbarn" Chardonnay

*Wines are subject to change based on availability,
& charged based on consumption.*

SpringHouse

BEER

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

Domestics **\$4.00** | beer

Bud Light
Coors Banquet
Michelob Ultra
Miller Lite
Miller High Life
St. Pauli Girl *non-alcoholic*

Alabama Craft Beers **\$6.00** | beer

Good People | Gadsden, AL
Pale Ale
“Bearded Lady” Wheat Ale
IPA
Brown Ale

Back Forty Beer Co. | Gadsden, AL
Naked Pig Pale Ale
Freckle Belly IPA
Truck Stop Honey Brown Ale

Keg Beer is an available option. You are required to purchase the full keg amount and necessary cups. Ask about availability and restrictions.

*Beers are subject to change based on availability
& charged based on consumption.*

LIQUOR



Standard Bar

Standard one & one drinks
—*vodka & soda, whiskey & Coke, etc.*,
offered with the preferred liquor tier

Full Bar

Open bar with any SpringHouse
liquors, basic cocktails
—*Old Fashioned, Moscow Mule, etc.*
*Limits may apply for offsite events.

Specialty Bar | All liquor options are available including SpringHouse Specialty and Featured Cocktails! Our Bar Manager, Scott Burlingame, takes the time to create specially crafted drinks bringing the fresh and local concept Chef Chris Morina uses into your cocktails. Limits may apply for offsite events. Standard specialty cocktails are **\$12.00** each.

— *Bar drinks are charged based on consumption* —

After you have selected the style of bar you would like to serve your guests, you may also select the liquor level you prefer ...

House Tier
\$8.00 | drink

Cathead Vodka
Bacardi Rum
Bombay Dry Gin
Espolon Tequila
Benchmark No. 8 Bourbon
Dewar's Scotch

Medium Tier
\$8.00 | drink

Tito's Vodka
Myers Rum
Bombay Sapphire Gin
Corralejo Reposado Tequila
Maker's Mark Whiskey
J&B Blended Scotch whisky

Premium Tier
\$10.00+ | drink

Belvedere Vodka
Zaya 12 Rum
Hendrick's Gin
Maestro Dobel Tequila
Knob Creek *or*
Four Roses Bourbon,
Glenlivet 12 Scotch Whisky

Mixers & Garnishes | *included*

Fresh Squeezed Juice | orange, lemon, lime, citrus, grapefruit

Water | Mountain Valley Sparkling, Mountain Valley Still

Mixers | Coke, Diet Coke, Sprite, Buffalo Rock Ginger Ale, Cranberry Juice, Jack Rudy Grenadine, Jack Rudy Tonic, Housemade Sour Mix

Garnish | Lime, Lemon, Orange, Grapefruit, Olives

Liquors are subject to change based on availability.

POLICIES & RESTRICTIONS

Venue Fees | venue fees are subject to change. Listed fees are based on non-holiday weekends. Holiday weekend pricing is subject to increased minimums.

Food & Beverage Minimums | apply to all catered events and are dependent on the date, number of guests, and style of event. Please ask our Catering Director for specific F&B minimums.

Off-Site Catering | events catered at another Russell Lands location will have a Food & Beverage Minimum of \$2,500.00 with a deposit of \$500.00. Off-Site fees are based on event dates & location—some may require a travel fee. Keep in mind some menu items may be limited depending on location and accessibility to necessary supplies.

Party Size | each venue has a maximum capacity. Please ask our Catering Director for suggestions on the best venue to accommodate your event. Daytime events of 36 or less are restricted to the patio or Promontory Loft.

Rentals |

For select venues, events of 80+ guests, and off-sites, additional rentals are required. The Catering Director will arrange any SpringHouse-related rentals needed at your request—there is no additional fee for this service. Our vendor of choice is Pre Events (*A Tailgate Guys Company*)—We work with them on a regular basis. The final balance will be on a separate invoice. All rental orders must be finalized **three weeks before the event**.

Decorations | SpringHouse does not have additional storage space. All decorations and arrangements must be dropped off/set up and removed from the premises the day of the event. NO moving the WellHouse Table—an additional \$100 fee will be charged to your final bill if this table gets moved.

Event Times | venues booked for the evening must be in the timeframe of 3:00-10:00pm. Any Daytime events hosted at SpringHouse must be completed by 2:30p.m.

Weather | SpringHouse will not guarantee guest counts for areas not protected from the weather. Lawn events are required to rent an approved tent in case of rain. The upstairs balcony is not protected from weather.

Alcohol | we adhere to and enforce the Alabama ABC Laws & Regulations. Our staff will not serve anyone intoxicated or guest(s) under 21. Alcohol cannot be taken outside the rosemary bushes.



BRIDE & GROOM |

A takeaway box is provided for Bride & Groom ONLY. Other food items are not allowed to be taken off site from buffet style dinners.

Departures | Departures of Bride and Groom and photos of departures shall take place on the front lawn. Acceptable items to toss are eco-friendly dissolvable confetti, lavender, rose petals, shakers, and bubbles. No seeds, No grains, No sparklers **or** fire. *www.saveoncrafts.com is a good site for the confetti.*

Decorum | 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.

Noise | music is limited to acoustic only, unless the entire restaurant has been booked. Live electric music or DJs will be restricted to the front lawn. Excessive toasting or clinking glasses is not appropriate. Likewise, boisterous and excessively loud conversation or comments may disturb other dining guests.

DEADLINES |

21 days prior

...

All rental orders must be finalized.

14 days prior

...

Final Head Count & Menu are due, as well as an estimated timeline. Don't forget to include your Vendors in this head count. Let the Catering Director know at this time when they would like their food. Each vendor is different and requests their food at a different time.

7 days prior

...

The **final timeline** is due. We want to make sure that food and service is at the highest quality, and knowing your timeline helps us to provide the best service!

...

Plated Dinners | Choice of Entrées must be turned in at the time the Final Head Count is due. With assigned seating, entrée selections on name tags should be easily distinguishable.

Management reserves the right to remove any member or event guest who fails to observe these restrictions.

SpringHouse



CONTACT

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