

SpringHouse

CATERING & EVENTS





Thank you for considering SpringHouse for your event! Whether your gathering is a casual business luncheon, a 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

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VENUES



VENUES

ENTIRE RESTAURANT

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



MAIN DINING ROOM

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 and cozy hearth lend an inviting and relaxed energy to every imaginable occasion. **Included** are the Front Lawn and covered patio.

VENUE FEE \$8,500

PROMONTORY LOFT



VENUE FEE \$1,500

This is the perfect venue to host informal meetings, bridal or baby showers, rehearsal dinners or luncheons. The loft has private access to the loft bar, a TV for presentations, and use of the balcony, which offers stunning views of rolling hills, The Stables and Lake Martin.

WELLHOUSE



VENUE FEE \$200

Enter through the underground wine cellar and gather around the large, round 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 open, the view from the garden spills out over the hills & pastures of The Stables.

| GARDEN CEREMONY \$500

VISTA LAWN**VENUE FEE \$2,000**

The Vista Lawn is located just adjacent to SpringHouse's front door. Ideal for a large ceremony, the Vista Lawn overlooks The Stables below and the lush hills. This lawn is a blank canvas spacious enough for a variety of layouts. This space is included in a full buyout.

FRONT LAWN**F&B MINIMUM \$5,000**

Imagine your event, whether it be a corporate dinner, wedding ceremony, or reception on our front lawn. Bordered by our fragrant rosemary bushes, the lawn provides guests effortless access to outdoor views and enjoyment. All rentals are required.

Events have a Food & Beverage minimum. Please Ask our Catering Director for specific minimums.

DAYTIME EVENTS

SpringHouse can host bridal breakfasts, corporate lunches, & brunch receptions. On mornings or days when SpringHouse is closed, events are still available. If you are interested in a daytime event or would like SpringHouse to open for your special event, be sure to ask about availability and pricing.

OFF SITE CATERING

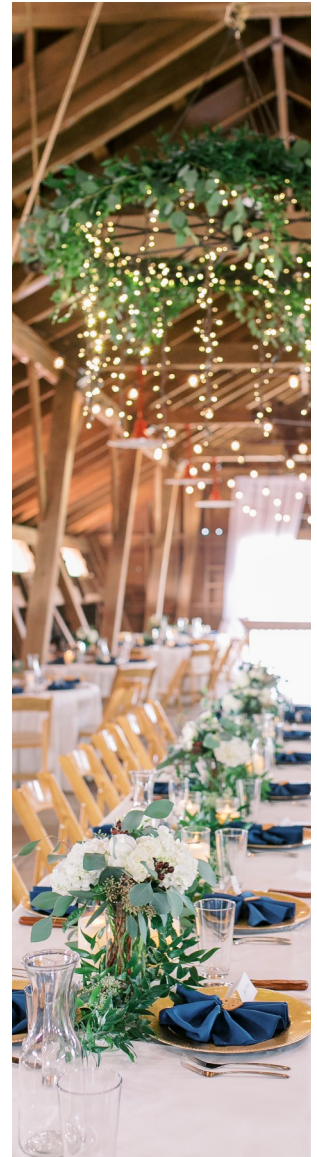
SpringHouse is happy to cater at our place or yours. Beyond our doors, Russell Lands offers a variety of idyllic venues for your event. SpringHouse is also available to cater at your home or preferred venue in the surrounding area, Auburn, Montgomery, and Birmingham. Contact our catering director for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

OTHER RUSSELL LANDS VENUES

THE STABLES

THE LODGE AT COCKTAIL SLOUGH

THE RIDGE CLUB



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.

MENU STYLES

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

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 a couple hors d'oeuvres, a salad, and dessert to accompany your pre-selected Entrées.

BUFFET

A Buffet is recommended for social and interactive crowds—larger parties and events with friend & 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 the Buffet, select 2 proteins and about 4 sides to create variety for your guests.

FAMILY STYLE

Ideal for off-site gatherings or up to **150** at SpringHouse, guests can enjoy a communal meal—menu items are presented on platters to each table to pass around and share. A family-style menu selects proteins and sides that all your guests will enjoy.

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 *on crackers*

Pimento Cheese Stuffed Peppadews

Shrimp Remoulade *on Toast Points*

Hushpuppies *with Remoulade*

Fried Green Tomato | SEASONAL

Pork Cracklin's

Candied Nuts

Chickpea Fritters *with seasonal topping*

Deviled Eggs

Crostini *with seasonal topping*

\$7.00 | person

Pork Belly Biscuit *with Seasonal Jam*

Fresh Mozzarella *with Cherry Tomato & Basil*

Wild Mushroom on Toast *with Truffle Crème Fraiche*

Fried Oysters *with Homemade Tartar Sauce*

Pork Belly Lettuce Wrap *sorghum glaze & pickled onion*

Ham & Melon *on a skewer* | SEASONAL

Roasted Quail Quarters

Price does not include tax or gratuity.

HORS D'OEUVRES

\$9.00 | person

Pork or Brisket Sliders

with BBQ Sauce

Chicken Sliders

with Jalapeno White BBQ Sauce

Smoked Brisket or Chicken Sausage

with Homemade Whole Grain Mustard

Boiled Gulf Shrimp *with Homemade Cocktail Sauce*

Blue Crab Cakes *with Homemade Herbed Aioli*

Gulf Fish or Tuna Dip *with crackers*

*Hors d'oeuvres are passed for approximately 30 minutes. Pricing is subject to increase if served as heavy hors d'oeuvres or as a buffet item.



LATE NIGHT FOOD

Select any of the above Hors d'oeuvres as a Late Night Snack to be served after the meal. Ask our catering director about fan favorites!

PLATED MENU

All plated entrées will be served on a seasonal set created by Chef Chris, taking your likes and dislikes into consideration. We recommend one entrée for everyone or add a second option for guests to preselect in their RSVP. Final quantities need to be submitted two weeks prior to the event, with name cards at each seat indicating guests' entrée choice.



PROTEIN CHOICES

\$31.00 | person

- ◆ Slow Roasted **Pork Loin**
- ◆ Hickory Grilled **Sirloin** | *Medium*
- ◆ Coal Roasted **Chicken Breast**
- ◆ **SpringHouse Shrimp & Grits**

\$36.00 | person

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

\$45.00 | person

- ◆ Braised **Lamb Shank**

\$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 OR FAMILY STYLE

For a meal all your guests can enjoy, we suggest selecting 2 proteins then picking 3 to 4 sides *and/or* a salad. All items are priced per person and quantities are prepared to accommodate the entire group. We do not split portions. Please let us know of any guest allergies in advance.



PROTEIN CHOICES

\$8.00 | person

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

\$10.00 | person

- ◆ Smoked **Joyce Farms Chicken**
- ◆ **Gulf Shrimp Pirlou**
- ◆ **SpringHouse Shrimp & Grits**
**Limited availability.*
- ◆ 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.

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SpringHouse

SALADS & SIDES



\$6.00 | person

Garden Greens Salad

cherry tomatoes, carrots, cucumbers,
bacon, scallions, homemade buttermilk ranch

Caesar Salad

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

Seasonal Salad

garden greens, seasonal fruit, nuts, and cheese,
with a lemon vinaigrette

\$8.00 | person

Roasted Beet Salad

goat cheese, arugula

Marinated Heirloom Tomato Salad

| LATE SUMMER

cucumbers, fresh herbs, red wine vinaigrette

Cornbread Panzanella

| SUMMER

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

Fall Panzanella

| FALL/WINTER

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

\$12.00 | person with plated meals

Menu items are subject to seasonal availability.

SIDES

Menu items are subject to seasonal availability.

Sides are the most seasonal and depend heavily on local produce availability. Our catering director will work with you to select a balanced variety of dishes. Below is a guide of popular sides by season,

YEAR ROUND

\$5.00 | person

Farro

White Beans *with bread crumb*

Roasted Fingerling Potatoes

Bulgar Wheat *with seasonal vegetables*

\$7.00 | person

Macaroni & Cheese

\$9.00 | person

Twice Baked Potato
with bacon, cheese & green onion

Twice Baked Sweet Potato
with toasted pecans & Belle Chèvre

SEASONAL VEGETABLES

\$4.00 | unless specified

SPRING

broccoli, roasted carrots, rhubarb, greens, kale, mushrooms, English peas or snap peas

\$7.00 | person

Grilled Asparagus

SUMMER

assorted seasonal vegetable medley

\$5.00 | person

Field Peas *with pool hall slaw*
Southern Green Beans

\$7.00 | person

Marinated Squash & Zucchini
Creamed Corn
Squash Gratin
Sliced Heirloom Tomato
Grilled Okra

\$9.00 | person

Hoppin' John

FALL

sweet potato hash, winter squash, confit root vegetables—turnip, rutabaga, carrot, parsnip, celery root, etc.

\$5.00 | person

Braised or creamed greens

DESSERT



\$8.00 | person

SpringHouse Banana Pudding

with homemade vanilla wafers & meringue

**Chocolate, Butterscotch, or
Vanilla Pudding**

SpringHouse Cheesecake

Flourless Chocolate Cake

with seasonal fruit

\$10.00 | person

Assorted Pies & Tarts

pecan, lemon, seasonal fruit, etc.

Assorted Morsels

*Salted chocolate chip cookies, brownies,
pecan blondies, etc.*

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.

Price does not include tax or gratuity.

BREAKFAST

BRUNCH BUFFET

\$4.00 | person

Housemade Biscuits
Toast or English Muffin *with jam*
Seasonal Scones
Scrambled Eggs

\$5.00 | person

Fresh Fruit
Hashbrowns
Oakview Farm Grits (*cheese + \$1.00*)
Sawmill Gravy (sausage + \$3)
Housemade Sausage or Chicken Sausage
House Cured Bacon

\$8.00 | person

French Toast
Cinnamon Rolls
Sausage Pinwheels

PLATED EXAMPLES

\$12.00 | Biscuits & Gravy
with scrambled eggs, house smoked bacon

\$18.00 | Eggs Benedict
*with bacon, smoked brisket, pork loin
or hickory grilled sirloin*

\$28.00 | SpringHouse Shrimp & Grits
with seasonal ingredients



A customary service fee & tax is added to pricing.

SpringHouse



In addition to the full buffet or plated menu options and sides, below are more lunch favorites.

LUNCH APPS & SIDES

\$6.00 | person

Seasonal Soup

Pimento Cheese *with celery hearts and crackers*

\$9.00 | person

Chicken Salad

Southern Cheeses | *with crackers, nuts, & fresh or dried fruit*

Charcuterie | *sausages, terrine, head cheese, pickled vegetables, mustards, bread*

Crudités | *fresh raw vegetables with homemade buttermilk dressing*

PLATED LUNCH

\$15.00 | person

SpringHouse Burger

with hand cut fries

Seasonal Salad *with Sliced Chicken*

Seasonal Salad *with Grilled Gulf Shrimp*

\$18.00 | person

Chilaquiles

tortilla chips dressed with salsa and toppings

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

N/A beverages at events are a flat fee charged per person, whether you choose to offer all of the drinks listed below or a only a selection. (If your event is held at the restaurant during our regular service times, this flat fee does not apply.)

\$5.00 | person. *Includes the following*

Teas

Sweet & Unsweet

Coffees

Decaf & Regular

Soft Drinks

Coke, Diet Coke, Sprite

\$6.00 | **Mountain Valley Bottled Water**

32oz —still or sparkling

**limited amount and subject to availability*

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

Backhouse Pinot Noir
Backhouse Cabernet Sauvignon
Backhouse Pinot Grigio
Backhouse Chardonnay

\$36.00 | bottle

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

\$48.00 | bottle

Hyland Estate Pinot Noir
B.R. Cohn Black Label Cabernet Sauvignon
Scarpetta 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. Requested beers outside of SpringHouse's inventory will be ordered in and charge by the case instead of from the bottle pricing below.

Please select 3—5 options for your 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 may be an option depending on your event. You are required to purchase the full keg amount and necessary cups.

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



LIQUOR

Select the style of bar you would like to serve your guests, then choose the liquors you prefer. If you don't see your favorite liquor listed, please ask to review our complete list of liquors and spirits.

— *Bar drinks are charged based on consumption* —

STANDARD BAR \$8.00 + | drink

Standard one & one drinks like *vodka & soda, whiskey & Coke, margarita, etc.*, offered with pre-selected liquors.

FULL BAR \$12.00 + | drink

Offers common cocktails with any SpringHouse liquors—*Old Fashioned, Moscow Mule, etc.*
*Limits apply for offsite events.

SPRINGHOUSE BAR

All liquor options are available including SpringHouse specialty and featured cocktails—*Rye Me a River, French blonde, the Dude, etc.* Our bartenders carefully craft drinks that bring fresh and local flavors into your cocktails. Limits apply for off-site events.

Liquors are subject to change based on availability.

SELECT your well liquors

\$8.00 | drink

Vodka | Tito's **or** Cathead Vodka

Rum | Bacardi **and/or** Myers

Gin | Bombay Dry **or** Tanqueray

Tequila | Espolon **or** Corralejo Reposado

Bourbon | Benchmark no. 8 **or** Maker's Mark

Scotch | Dewar's **or** J&B

Popular Upgrades

\$10.00+ | drink

Belvedere Vodka

Zaya 12 Rum

Hendrick's Gin

Patron Silver Tequila **\$15**

Knob Creek

Glenlivet 12 Scotch Whisky **\$13**

MIXERS & GARNISHES *included with all bars*

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



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. SpringHouse will not hold a date without a non-refundable, non-transferrable deposit.

Food & Beverage Minimums | Apply to all catered events and are dependent on the date, number of guests, and style of event. Tax & gratuity are not calculated into minimums. 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. Menu item availability is dependent 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 28 or less are restricted to the patio or Promontory Loft.

Rentals |

Additional rentals (tents, plateware, glassware, chairs, etc) are required for select venues, events of 50+ guests, and off-sites. Our catering director will be an onsite contact and advise on any SpringHouse-related rentals needed—Auburn PRE Events is a preferred vendor. Rental contracts and payment are arranged by Pre Events. 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. Earlier set-up may be arranged. 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 or off the premises.



BRIDE & GROOM |

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

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 for your event, the remaining 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. Excessive toasting or clinking glasses is not appropriate. Likewise, boisterous and excessively loud conversation or comments may disturb other dining guests.

Noise | music indoors is limited to acoustic only, unless the entire restaurant has been booked. Live electric music or DJs are restricted to the Front Lawn. SpringHouse's sound system reaches all areas except for the Front Lawn & WellHouse garden. It has auxiliary cord and Bluetooth connections and a cordless microphone.

DEADLINES |

21 DAYS PRIOR

All rental orders must be finalized.

14 DAYS PRIOR

Final Head Count & Menu are due. 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.*

For plated dinners, entrées choice totals must be submitted with the Final Head Count. Entrée selections should be easily distinguishable on each guests' name card at their seat.

Estimated timeline is due.

7 DAYS PRIOR

Final Timeline due. We want to ensure that food and service is of the highest quality, and knowing your timeline helps us to provide the best service!

50% Deposit of food & beverage due.

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

SpringHouse



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