

SIMPLE. SEAMLESS. SOPHISTICATED.

# Springvale

GOLF COURSE & BALLROOM

## SIMPLE

Custom, all-inclusive, cost-effective packages assist with making your planning effortless and efficient.

## SEAMLESS

We've got you covered from colorful center-pieces to a tiered wedding cake, beautiful chair covers. All you need to do is book your favorite vendors.

## SOPHISTICATED

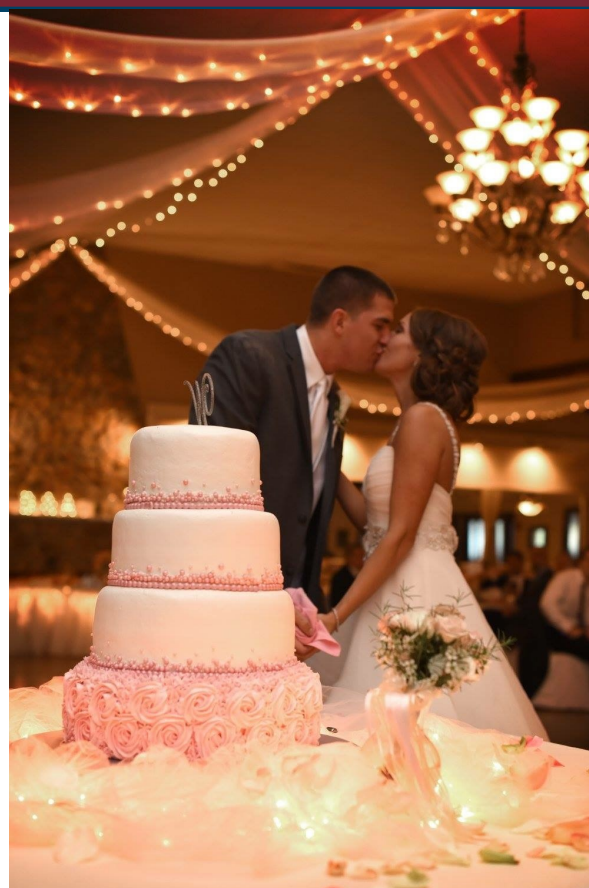
The original woodwork of the historic 1923 ballroom paired with flowing fabric & lights sets the scene for your elegant evening.

## SUPPORTIVE

Springvale's Event Coordinator and staff are there to assist both throughout the planning process and during the event.

## STRESS-FREE

From your ceremony all the way through to the late night snack at the end of the evening. Relax and enjoy yourself; we'll handle the rest.



## CONTACT US:

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North Olmsted, Ohio 44070

Brittani Mild  
Manager

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440-777-0161

# Choose your all-inclusive package...

## ALL PACKAGES INCLUDE

Stationed select hor d'oeuvres during cocktail hour

Champagne Toast for the Bridal table

Table Linens and Colored Napkins

Gerbera Daisy House Centerpiece

### Springvale | \$56.95 / Guest

- 3 Entrée Buffet
- 4 hour Standard Bar

### Premier | \$61.95 / Guest

- 3 Entrée Buffet
- 4 hour Standard Bar
- Chair Covers with a sash
- Tiered Wedding Cake with Cake Service

### Platinum | \$69.95 / Guest

- Select Sit-Down Options
- 5 hour Top Shelf Bar
- Chair Covers with a sash
- Tiered Wedding Cake with Cake Service



**20% Service Charge  
and Current Sales  
Tax are Applicable**

**Pricing is based on  
200 guests**

**...customize it to fit your needs**

# Cocktail Hour Hors d'oeuvres

## INCLUDED IN YOUR PACKAGE

Cheese & Cracker Board

Sweet & Sour Meatballs

## ENRICH YOUR COCKTAIL HOUR & ADD

Seasonal Fresh Fruit accompanied with French crème dip	<b>\$3.95 / GUEST</b>
Seasonal Fresh Vegetables with Dill Dip	<b>\$3.95 / GUEST</b>
Antipasto Platter	<b>\$175.00</b>
Roasted Red Pepper Hummus with house made Pita Chips	<b>\$125.00</b>
Spinach & Artichoke Dip with house made Pita Chips	<b>\$125.00</b>
50 ct Shrimp Cocktail*	<b>\$125.00</b>
100 ct Fried Ravioli	<b>\$125.00</b>
100 ct Bacon-Wrapped Water Chestnuts*	<b>\$175.00</b>
100 ct Spinach & Cheese Filos*	<b>\$150.00</b>
100 ct Sausage Stuffed Mushrooms	<b>\$215.00</b>

## APPETIZER ENHANCEMENT **\$4.95 / GUEST**

Champagne for all guests  
Seasonal Fresh Vegetables served with fresh Dill sauce  
Roasted Red Pepper Hummus with house made Pita Chips  
Bacon-Wrapped Water Chestnuts\*  
Crispy Fried Ravioli\*

**Added hors d'oeuvres  
generally serve 50 guests**

**\*Item to be passed**

# Creating your Menu

All entrees are accompanied by fresh dinner rolls & whipped butter, crisp garden salad, pitchers of water on each table, freshly brewed coffee, tea, serveware and glassware

## BEEF, PORK, POULTRY, & FISH

### CHOICE OF 2

Roast Sirloin of Beef  
Apple Cranberry Glazed Pork Loin  
Chicken Bruschetta  
Chicken Picatta  
Chicken Marsala  
Chicken Parmesan  
Chicken Cordon Bleu  
Lemon Baked Cod

## PASTA

### CHOICE OF 1

Penne with Marinara  
Penne with Tomato Crème  
Fettuccini Alfredo  
Three Cheese Tortellini (+\$1)  
Mixed Vegetable Lasagna  
Pasta Primavera (+\$1)  
Eggplant Parmesan (+\$1)

## POTATOES

### CHOICE OF 1

Mashed Red Skin Potatoes  
Cheese & Potato Pierogis (+\$1)  
Potatoes Au Gratin  
Roasted Red Skin Potatoes

## VEGETABLES

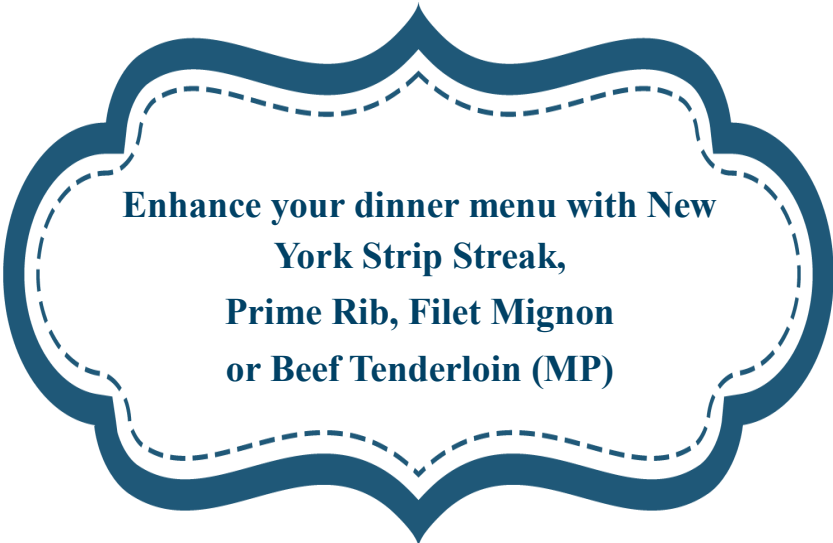
### CHOICE OF 1

Vegetable Medley  
Green Bean Almandine  
Cinnamon Citrus Glazed Carrots  
Steamed Broccoli Florets

## DRESSING

### CHOICE OF 2

Balsamic Vinaigrette  
Classic Italian  
Buttermilk Ranch  
Creamy Poppyseed



Enhance your dinner menu with New  
York Strip Steak,  
Prime Rib, Filet Mignon  
or Beef Tenderloin (MP)

# Libations

Bar packages include glassware, two bartenders, House Wines, House Beers, and Mixers

## House Beers

Yuengling  
Labatt Blue  
Bud Light  
Miller Lite  
Coors Lite  
O'Douls

## House Wines

White Zinfandel  
Pinot Grigio  
Chardonnay  
Cabernet  
Sauvignon  
Merlot

## MIXERS

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic, Club Soda, Pineapple, Orange, Grapefruit and Cranberry Juices, Bloody Mary, and Sweet & Sour Mix, Grenadine, Sweet & Dry Vermouth, Lemons, Limes, Olives, and Cherries

## Standard Liquor

Korski Vodka  
Castillo Rum  
Ten High Kentucky Bourbon  
Lauder's Scotch  
Northern Light Canadian Whiskey  
Crystal Palace Gin  
Peach Schnapps  
Amaretto

## Top Shelf Liquor

Absolute Vodka  
Bacardi Rum  
Jim Beam Bourbon  
Dewar's Scotch  
Canadian Club Whiskey  
Tanqueray Gin  
Peach Schnapps  
Amaretto

## LIBATION ENHANCEMENTS

Available for an additional cost per bottle or case

## CHAMPAGNE OR WINE TOAST

Add a bottle of House Wine or Champagne to each guest table

\$25.00 PER BOTTLE

## ADDITIONAL BAR TIME

Extend the bar for 1 hour past the time included in your package  
STANDARD BAR \$3.95 / GUEST | TOP SHELF BAR \$4.95 / GUEST

## ADDITIONAL BARTENDERS

\$175.00 PER BARTENDER

Springvale encourages responsible drinking and therefore follows a NO SHOT POLICY.

Springvale reserves the right to request age verification from any guests who appear under 21.

## Late Night Snacks

Add a late night snack to your package for your guests to enjoy while they dance the night away

### French Fry Bar

**\$1.95 / GUEST**

Sweet Potato and regular French Fries accompanied by assorted spices and dipping sauces

### Coney Dog Station

**\$3.95 / GUEST**

Miniature Corn Dogs paired with miniature All-Beef Hotdogs accompanied by condiments, and assorted toppings

### Sliders

**\$4.95 / GUEST**

Miniature All-Beef sliders accompanied by cheese, condiments, and assorted toppings

### Ice Cream

**\$3.95 / GUEST**

Self-serve Vanilla and Chocolate ice cream accompanied by assorted toppings and sauces

### Wings

**\$3.95 / GUEST**

Boneless wings paired with BBQ, Hot, Garlic, and Teriyaki sauces, accompanied by celery, bleu cheese and ranch

### Salty Snacks

**\$2.95 / GUEST**

Tortilla and potato chips, pretzels, and nuts accompanied by salsas, cheeses, and French onion dip

### Dessert

**\$2.95 / GUEST**

Assorted pastries, cookies, cake, and brownies

ALL PRICES ARE SUBJECT TO CHANGE — MINIMUM ORDERS REQUIRED FOR SOME ITEMS

# Event Booking Details

## HALL HOURS

Typical hall hours are from 5:30pm to Midnight. Entertainment must end one half hour after the bar closes or at Midnight, whichever comes first.

## CEREMONY

Host your indoor ceremony immediately before your reception for \$400.

Host your outdoor ceremony under our pavilion for \$2,000.

Friday indoor wedding ceremonies are complimentary.

## DECOR

We provide champagne flutes, cake knives and table numbers for your convenience, as well as set up and take down all pre-assembled decorations at no additional charge.

## SECURITY

At least one security guard is required at all ballroom functions at an additional fee of \$200 per guard.

## HALL FEE

A minimum of 150 full priced guests is required to book the Ballroom for Saturday Events. A minimum of 125 full priced guests is required for Friday Events. Along with these minimums is a \$1000 Hall Fee.

## SERVICE CHARGE & SALES TAX

Service charge of 20% and current Cuyahoga County Sales tax is applicable.

## DEPOSITS

To reserve your reception a \$1000 deposit is required, as well as a signed contract.

An additional \$500 is required 9, 6, and 3 months before your reception.

The required deposits totaling \$2500 will be applied towards your final balance.

The final balance is due two weeks prior to your reception.