



CONTACT INFO:

5871 Canterbury Road
North Olmsted, Ohio 44070

Erin Warner
Event Coordinator

warnere@north-olmsted.com
440-777-0161

SIMPLE

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

SEAMLESS

We've got you covered from colorful centerpieces 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.

Choose your all-inclusive package...

ALL PACKAGES INCLUDE:

Stationed select hors d'oeuvres during cocktail hour

Champagne toast for the bridal table

Table linens and colored napkins

Gerbera daisy house centerpiece

Springvale | \$82.95 / Guest

- 3 Entrée Buffet
- 4 Hour Standard Bar
- Chair Covers with Sash
- Cake with Cake Service

Platinum | \$93.95 / Guest

- Sit-Down
- 5 hour Top Shelf Bar
- Chair Covers with Sash
- Cake with Cake Service

All chair covers/chiavari chairs that are included must be purchased through Party Décor.

All cake that is included must be purchased through WildFlour Bakery.

...customize it to fit your needs

Cocktail Hour Hors D'oeuvres

INCLUDED IN YOUR PACKAGE

Cheese & Cracker Tray
Sweet & Sour Meatballs

ENRICH YOUR COCKTAIL HOUR:

Seasonal fresh vegetables with dill dip	\$125.00
Red pepper hummus with house-made pita chips	\$125.00
Spinach & artichoke dip with house-made pita chips	\$125.00
100ct Fried ravioli	\$150.00
100ct Asparagus risotto bites (GF)	\$200.00
100ct Assorted mini quiches	\$150.00
100ct Crispy rice wrapped shrimp*	\$200.00
100ct Crostini with hummus and bruschetta*	\$150.00
100ct Bacon-wrapped water chestnuts*	\$175.00
100ct Spinach & feta spanakopita*	\$175.00

APPETIZER ENHANCEMENT

\$5.95 / GUEST

Champagne for guests at the bar during cocktail hour
Seasonal fresh vegetables served with dill dip
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, silverware and glassware.

BEEF, PORK, POULTRY, & FISH

CHOICE OF 2

Slow roasted beef with au jus (GF)
Roasted pork tenderloin with cranberry orange chutney (GF)
Hand-breaded pork loin with peppercorn sauce
Oven roasted chicken bruschetta (GF)
Chicken marsala
Breaded chicken parmesan
Baked salmon with teriyaki glaze & sesame seeds

POTATO

CHOICE OF 1

Red skin mashed potatoes (GF, V)
Garlic red skin mashed potatoes (GF, V)
Roasted red skin potatoes (GF, V)
Roasted fingerling potatoes with butter & herbs (GF, V)

SALAD

CHOICE OF 2

House salad: blend of iceberg and Arcadian lettuce

Dressings:

Balsamic vinaigrette (GF)
Northern Italian
Creamy ranch (GF)
Creamy Caesar

PASTA

CHOICE OF 1

Penne with marinara (V)
Penne with tomato crème (V)
Fettuccini alfredo (V)
Mixed vegetable lasagna (V)
Roasted Vegetable Ravioli (V)

VEGETABLE

CHOICE OF 1

Green beans with garlic butter and grated parmesan cheese (V)
Oven roasted brussel sprouts with maple glaze and bacon (GF)
Steamed broccoli with lemon butter (V, GF)
Oven roasted zucchini & carrots (V, GF)

VEGAN/GLUTEN FREE

IF NEEDED (no additional)

Gluten-free pasta with marinara
Gluten-free mini butternut squash ravioli
Grilled portabella mushroom caps

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase the risk of food-borne illness

- GF - Gluten Free
- V - Vegetarian

Libations

Bar packages include glassware, two bartenders, house wines, house beers, seltzers, and mixers

House Beers

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

Seltzers

Assorted White Claw
Passion Fruit
Watermelon
Tangerine
Lemon

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

Vodka - Skyy
Rum - Castillo Silver
Bourbon - Jim Beam
Scotch - Lauder's
Whiskey - Canadian Club
Gin - Crystal Palace
Paramount Peach Schnapps
Paramount Amaretto

Top Shelf Liquor

Vodka - Titos
Rum - Bacardi
Bourbon - Maker's Mark
Scotch - Dewar's
Whiskey - Jack Daniel's
Gin - Tanqueray
Paramount Peach Schnapps
Paramount 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 / Bottle

ADDITIONAL BAR TIME

Extend the bar for 1 hour past the time included in your package

STANDARD BAR \$4.95 / Guest | TOP SHELF BAR \$5.95 / 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 Bites

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

French Fry Bar

\$2.95 / Guest

Sweet Potato and regular French Fries accompanied by assorted spices and condiments

Mini Corn Dog Bar

\$3.95 / Guest

Miniature Corn Dogs accompanied by condiments and assorted toppings

Slider Bar

\$4.95 / Guest

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

Walking Taco Bar

\$3.95 / Guest

Self-serve with choice of Fritos and Doritos, ground meat OR shredded chicken, and assorted toppings

Wing Bar

\$5.95 / Guest

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

Flatbread Pizza Bar

\$4.95 / Guest

Cheese, pepperoni, veggie, and gluten free crust flatbread pizzas

Mashed Potato Bar

\$3.95 / Guest

Original, Garlic, Sweet potato mashed served with assorted toppings

ALL PRICES ARE SUBJECT TO CHANGE — 100 MINIMUM REQUIRED

Event Booking Details

HALL HOURS

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

CEREMONY

Host your indoor ceremony immediately before your reception for **\$600**.

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

BRIDAL SUITE

Use of the room itself is INCLUDED when ceremony is ONSITE. Use of the room when ceremony is OFFSITE is **\$500**. ONE champagne bottle is included.

DECOR

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

VENDORS

Springvale has 3 separate vendor checks for cake, chair covers & sashes/chivari chairs, and security (\$200) which are due 2 weeks prior to the wedding.

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 or off-season events. Along with these minimums is a **\$2,000** 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.