



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 with an included centerpiece, tiered wedding cake, and beautiful chair covers with sashes. All you need to do is book your favorite vendors.

Sophisticated

Original woodwork of the historic 1923 Ballroom paired with flowing fabric & lights set the scene for your elegant evening.

Supportive

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

Stress-Free

From your ceremony to the late night snack at the end of the evening. Simply relax and enjoy yourself; we'll handle the rest.

Contact Info:

Erin Warner, Event Coordinator

warnere@north-olmsted.com

440-777-0161

5871 Canterbury Rd. North Olmsted, OH 44070

Choose your all-inclusive package...

All Packages Include:

Two stationed select hors d'oeuvres
Champagne toast for the bridal table
Table linens and colored napkins
Gerbera daisy house centerpiece

Springvale Package

\$ / Guest

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

Platinum Package

\$ / Guest

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

Customize the package to fit your needs!

Cocktail Hour Enhancements

Included in Your Package:

Cheese & Cracker Tray

Sweet & Sour Meatballs

Seasonal fresh vegetables with dip	\$125
Red pepper OR regular hummus with house-made pita chips	\$125
Spinach & artichoke dip with house-made pita chips	\$125
100ct Asparagus risotto bites (GF)*	\$200
100ct Fried ravioli*	\$150
100ct Assorted mini quiches*	\$175
100ct Crispy rice wrapped shrimp*	\$200
100ct Crostini with hummus and bruschetta*	\$150
100ct Bacon-wrapped water chestnuts*	\$175
100ct Spinach & feta spanakopita*	\$175

Stationary hors d'oeuvres generally serve 50-75 guests | (*) Item to be passed

Appetizer Enhancement \$5.95 / Guest

Champagne for guests at the bar during cocktail hour

Seasonal fresh vegetables served with dip

Red pepper OR regular hummus with house-made pita chips

Bacon-wrapped water chestnuts*

Fried ravioli*

Creating your Menu

• GF - Gluten Free
• V - Vegetarian

All entrees are accompanied by knotted dinner rolls & 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 (Market Price, 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 (Market Price)

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)

VEGAN/Gluten Free

IF NEEDED

(GF Meal- + \$3.50, Vegan Meal- + \$3.50)

Gluten-free pasta with marinara

Gluten-free mini butternut squash ravioli

Grilled portabella mushroom caps (Vegan)

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)

SALAD

CHOICE OF 2

House salad: blend of iceberg and Arcadian lettuce

Dressings:

Balsamic vinaigrette (GF)

Northern Italian

Creamy ranch (GF)

Champagne vinaigrette

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

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
Heineken 0.0

Seltzers

Assorted White Claw
Passion Fruit
Watermelon
Peach
Lemon

House Wines

Moscato
Pinot Grigio
Chardonnay
Cabernet Sauvignon
Merlot

Mixers

Pepsi, Diet Pepsi, Starry, 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 - Absolut
Rum - Castillo Silver
Bourbon - Jim Beam
Scotch - Lauder's
Whiskey - Canadian Club
Gin - Barton
Paramount Peach Schnapps
Paramount Amaretto

Top Shelf Liquor

Vodka - Tito's
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 / 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

\$25.00 / Hour 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

\$3.95 / Guest

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

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 **\$300**.

DECOR

We provide champagne flutes and table numbers for your convenience, as well as the set up and take down of 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)**. These are due two weeks prior to the wedding.

HALL FEE

A minimum of **125** full priced guests is required to book the Ballroom for Saturday events. A minimum of **100** 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 **\$1,000** 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 **\$2,500** will be applied towards your final balance. The final balance is due two weeks prior to your reception.