



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

**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

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### 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

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### 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

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### 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

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### CHOICE OF 1

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

## VEGETABLE

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### 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

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### 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.