

SpringHouse

Catering and Events



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The philosophy of SpringHouse is to keep food simple and honest. Chef Rob 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.

SpringHouse

Our Catering and Event Menus are crafted in a few ways: **Buffet Style, Plated Dinner, or Chef's Selection.** Based on experience, below are recommendations we know work well! Of course, the final decision is based on your preferences and estimated guest count - but this is a good place to start!

Buffet Style

Buffet style is recommended for social and interactive crowds - large parties and/or parties with friends and 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 this style, you will select items from the enclosed Catering Menu.

Recommended Selections: 2-3 Passed/Stationary Hors d'oeuvres, 1 Salad, 2 Entrée's (Proteins), 2-3 Sides and 1-2 Dessert (based on event type).

Plated Dinner

This style is recommended for smaller, more intimate events or for those simply wanting a sit down meal. Keep in mind the size of the venue and your final guest count for seating. Due to seasonality, we request you select the protein(s) that you are interested in and, as you and the Catering Director go through the planning process, Chef Rob will create a composed dish for you and your guests using seasonal elements.

Recommended Selections: 2-3 Passed/Stationary Hors d'oeuvres, 1 Salad, Entrée (2-3 Choice Of* or everyone the same), 1 Dessert or Mixed Seasonal Dessert Platter (based on Event Style).

**Choice of Entrees must be turned in at the time the Final Head Count is due. With assigned seating, entrée selections on name tags should be easily distinguished.*

Chef's Selection

Chose buffet *or* plated and provide the Catering Director with food items of your interest and any allergies or extreme dislikes you may have! The Catering Director will then sit down with Chef Rob to curate a menu specific for your event!



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SpringHouse

Thank you for considering SpringHouse for your event! Whether your gathering is a 25 person luncheon, a 200-person cocktail reception, or a catered dinner at another location, SpringHouse will provide quality food and service for your memorable event.



The WellHouse Capacity: 12



Step through the underground wine cellar and into an intimate, naturally beautiful space. The WellHouse's large round farmhouse-style table invites guests to gather and share delicious, seasonally-inspired cuisine, fine drinks, and great stories. Rough-hewn door opens to a vibrant garden with handmade rock bridges. The garden is also an inviting setting for an intimate ceremony.

Also can be used as a Ready Room for Bride's and Bridesmaid's!



The Promontory Loft Capacity: 68 (36 seated indoors, 32 seated outdoors*)

SpringHouse's airy, second-story loft offers stunning views of rolling hills, The Stables and Lake Martin. The outdoor, uncovered patio is an excellent venue for a standing reception and is available weather-permitting. This is the perfect venue to host larger meetings, special dining events or luncheons.

**Outside patio is not protected from weather.*

The SpringHouse Front Lawn Capacity: 80 seated, 125 standing

Imagine your event, whether it be a corporate dinner, wedding ceremony, cocktail hour or reception on our front lawn. Just steps from the restaurant, the lawn provides guests effortless access to outdoor views and enjoyment. Additional rentals are required.

The Vista Lawn on the side of SpringHouse is the perfect location for a Wedding Ceremony.



Main Dining Room Capacity: 126 (82 seated indoors, 44 seated on patio)

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, cozy hearth, and roaring fireplaces lend a warm, inviting and relaxed energy to every imaginable occasion. The Front Lawn is included in this venue space.

Inquire for Weekday Luncheon Information.



Venue Fees and Minimums

Fees and minimums apply to non-holiday weekend.

Holiday weekend pricing is subject to increased minimums.

Option 1: Entire Restaurant

Venue Fee: \$10,000.00 Food & Beverage Minimum: \$10,000.00 Deposit: \$2,000.00

Entire restaurant exclusively from 9:00am–10:00pm

This includes the WellHouse and SpringHouse Front Lawn. Additional rentals may be required. Alcohol cannot be taken outside the rosemary bushes.

Option 2: Main Dining Room

Venue Fee: \$8,500.00 Food & Beverage Minimum: \$8,500.00 Deposit: \$1,500.00

Main Dining Room level, outside covered patio and Front Lawn from 3:00pm–10:00pm

The upstairs will remain open to the public. Live music indoors will be limited to acoustic only. Live electric music or DJs will be restricted to the front lawn. Departures of Bride and Groom and photos of departures shall take place on the front lawn.*

Option 3: Promontory Loft

Venue Fee: \$1,500.00 Food & Beverage Minimum: \$1,500.00 Deposit: \$500.00

Upstairs level inside and outside 3:00pm–10:00pm

The outside patio is not protected from weather. The main dining room remains open to public.*

Option 4: Front Lawn

Food & Beverage Minimum: \$2,500.00 Deposit: \$500.00

Front Lawn 3:00pm–10:00pm

The restaurant will remain open to the public. Tents, tables, chairs and wares will need to be rented. Alcohol cannot be taken outside the rosemary bushes. Limited to acoustic music.

Option 5: Daytime Entire Restaurant

Venue Fee: \$2,000.00 Food & Beverage Minimum: \$2,000.00 Deposit: \$500.00

Entire restaurant *exclusively* from 8:00am–2:00pm

Guests and any additional decor *must* be completely cleared from SpringHouse by 2:00p.m.

Option 6: Off-site Catering

All Russell Lands Locations - Food & Beverage Minimum: \$2,500.00 Deposit: \$500.00

Other off-site location minimums are based on distance—some may require a travel fee.

Option 7: Luncheon (Max 36 People)

Food & Beverage Minimum: \$1,000.00 Deposit: \$500.00

Dining available from 10:00am–2:00pm

*Unless the entire restaurant is reserved, the upstairs or downstairs 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. For example, excessive toasting or clinking glasses is not appropriate.

Likewise, boisterous and excessively loud conversation or comments may disturb other dining guests.

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

The Catering Director can arrange necessary SpringHouse related rentals (tables, chairs, wares, etc.) for your event. These items will be charged on a separate invoice and must be paid in full the day of the event.

SpringHouse

Passed Hors D'oeuvres

\$3 per person (passed)

- *Homemade Pimento Cheese & Crackers*
- *Pimento Cheese Stuffed Peppadews*
- *Shrimp Remoulade on Toast Points*
- *Chicken Liver Truffles with House Smoked Bacon*
- Roast Beef on Black Pepper Crackers with Horseradish Crème
- Hushpuppies with Remoulade
- Cornmeal Crusted Chicken Livers with Jalapeño White Barbeque Sauce
- Fried Green Tomato with Homemade Chow Chow (April–June)
- **Pork Cracklin's**
- Smoked Assorted Nuts

\$5 per person (passed)

- *Pork Belly Biscuit with Seasonal Jam*
- *Watermelon, Cantaloupe & House Cured Prosciutto (suggested May–September)*
- Fresh Mozzarella with Cherry Tomato & Basil
- Wild Mushroom Tart with Truffle Crème Fraiche
- Hickory Grilled Chicken or Beef Skewers with Chimichurri
- Fried Oysters with Homemade Remoulade Sauce
- Mini Twice-Baked Potato
- BBQ Pork, Brisket *or* Chicken Sliders with Jalapeno White BBQ Sauce
- Pork Belly Lettuce Wrap with Hoisin Sauce & Pickled Onion

\$8 per person (passed)

- *Mini Shrimp *or* Oyster Po' Boy*
- *Smoked Brisket Sausage with Homemade Whole Grain Mustard*
- *BBQ shrimp with Homemade Ciabatta Bread*
- Boiled Gulf Shrimp with Homemade Cocktail Sauce
- Quail Lollipops with Chimichurri**
- Blue Crab Cakes with Homemade Herbed Aioli
- Gulf Fish or Tuna Ceviche
- Smoked Chicken Sausage with Homemade Whole Grain Mustard*
- Chicken Hand Pie with Lime Crème
- Creamed Turnip Green Hand Pie (October–March)

Heavy Hors D'oeuvres if passed for 1.5+hours and/or served as a substitution for a meal (price x 2)

****If being served as a buffet style item pricing is subject to increase for increased portion sizes**

Housemade Signatures/Local Favorites
**Select items requires a minimum 3 weeks notice & head count

SpringHouse

Salads:

\$5 per person (buffet)

- Hearts of Romaine Salad: shaved fennel, carrots, homemade farmer's cheese, caper vinaigrette
- Bibb Salad: cherry tomatoes, carrots, cucumbers, and lemon vinaigrette
- Traditional Caesar Salad: crispy romaine lettuce, crispy capers, garlic croutons, parmesan cheese, homemade Caesar dressing
- Turnip Green Caesar: crispy capers, garlic croutons, parmesan cheese, homemade Caesar dressing (October–February)
- Chopped Salad: crispy romaine lettuce, cucumbers, grilled corn, grilled onion, cherry tomatoes, bacon & homemade basil ranch (March–September)
- Roasted Beet Salad with mixed lettuce, smoked pecans, Belle Chèvre, preserved kumquat vinaigrette (October–February)

\$8 per person (buffet)

- Marinated Heirloom Tomato Salad: cucumbers, fresh herbs, red wine vinaigrette (June–September)
- Cornbread Panzanella: fresh corn, basil, tomatoes, fresh field peas, bacon sherry vinaigrette (March–September)
- Fall Panzanella: Oakview Farms lettuce, toasted walnuts, dried cranberries, local persimmons, ciabatta bread, cider vinaigrette (October–February)

Entrées:

Carving Stations require a \$150 fee

\$6 per person (buffet)

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

\$8 per person (buffet)

- Roasted Duck Breast**
- Chicken & Dumplings
- Smoked Half Chicken
- Gulf Shrimp Pirlou
- SpringHouse Shrimp & Grits
 - Oakview Farms grits, spinach, corn, smoked bacon & tomato broth (June–September)
 - Oakview Farms grits, wild mushrooms, & red eye gravy (October–May)
- Smoked *or* Roasted Quail
- Smoked Pork Butt

\$10 per person (buffet)

- Pan Seared Day Boat Scallops
- Smoked Beef Brisket
- Braised Lamb Shank** (\$5 supplement for Lamb Chops)
- Braised *or* Smoked Beef Short Ribs
- Hickory Grilled Filet
- Porchetta** (pork loin & belly slow roasted with fennel, garlic and herbs with crispy skin)

SpringHouse

Sides:

\$3 per person (buffet)

- Sweet Potato Hash (September–March)
- Seasonal Vegetables (grilled or roasted based on season)
- Braised Greens (September–March)
- Fall Vegetable Puree (September–February)
- Cous Cous with Seasonal Vegetables
- Confit Rutabaga
- Ham Hock Pirlou
- Creamy Coleslaw

\$4 per person (buffet)

- Sliced Tomatoes (June–August)
- White Bean Cassoulet (October–March)
- Herb Spätzle
- Creamed Spinach
- Creamed Turnip Greens (October–February)
- Southern Braised Green Beans (March–September)
- Roasted Fingerling Potatoes
- Macaroni & Cheese

\$5 per person (buffet)

- Sliced Heirloom Tomato
- Potato Fennel Gratin
- Squash Gratin (March–September)
- Green Tomato Gratin (April–August)
- Cauliflower Gratin (September–January)
- Grilled Asparagus (March–June)
- Twice Baked Potato with bacon, cheese & green onion
- Twice Baked Sweet Potato with toasted pecans & Belle Chèvre (September–March)
- Marinated Summer Squash & Zucchini
- Stewed Tomato & Okra (March–September)
- Stewed Summer Squash with tomato & onion (March–September)
- Field Peas with Chow Chow or Pool Hall Slaw
- Creamed Corn (March–September)
- Grilled Okra, Eggplant, & Heirloom Tomato Gratin

Desserts:

\$6 per person

- Assorted Pies & Tarts: pecan pie, lemon meringue
- Assorted Chocolate Truffles
- Chocolate Budino Cake
- SpringHouse Cheesecake
- SpringHouse Banana Pudding with homemade vanilla wafers & meringue
- Assorted Petit Fours: truffles, mini cakes
- Assorted Cookies: white chocolate macadamia nut, oatmeal, triple chocolate, & citrus shortbread

A customary 20 % service fee for buffet style and 23% for plated dinners and tax is added to pricing.

SpringHouse

Displays & Stations:

\$5 per person

- Crudités Display (Starts at \$50)
 - raw fresh seasonal vegetables with homemade buttermilk dressing

\$8 per person

- Baked Oysters with *House* Smoked Bacon, Spinach, Fennel Cream & Herbed Bread Crumbs (Stationary at SpringHouse Only)
- BBQ shrimp with Homemade Ciabatta Bread
- Southern Cheese Display (Starts at \$150)
 - Artisanal cheese display with homemade crackers & fresh or dried fruit
- Antipasta Display (Starts at \$150)
 - breads, olives, roasted red peppers, pickles
- Seafood Bar *****Market Price*****
 - boiled shrimp, oysters on half shell, clams, crab claws, smoked salmon
- Boucherie Station (Starts at \$150)
 - sausages, terrine, head cheese, pickled vegetables, mustards, bread

Late Night Selections:

\$3 per person

- Pimento Cheese & Crackers
- **Pork Cracklin's**

\$6 per person

- BBQ Pork, Brisket *or* Chicken Sliders with Jalapeno White BBQ Sauce
- Cheese & Pepperoni Pizza (SpringHouse Only)
- Pork Belly Biscuit with Seasonal Jam
- Various Boucherie Selections

SpringHouse

Brunch Buffet Selections:

\$3 per person

- Homemade Biscuits
- Toast
- Scrambled Eggs

\$4 per person

- House Cured Bacon
- Housemade Sausage
- Sausage Gravy
- Sawmill Gravy
- Chicken Sausage
- Home Fries
- Hashbrowns
- Oakview Farms Grits (cheese \$1 supplement)
- Seasonal Salad
- Fresh Fruit

\$5 per person

- French Toast
- Pancakes
- Cinnamon Rolls
- Sausage Pinwheels

\$8 per person

- Eggs Benedict with bacon, smoked brisket, pork loin or hickory grilled sirloin
- SpringHouse Shrimp & Grits
 - Oakview Farms grits, spinach, corn, smoked bacon and tomato butter sauce (June-September)
 - Oakview Farms grits, wild mushrooms, and red eye gravy (October-May)
- Joyce Farms Chicken Breast (roasted or fried)

A customary 20 % service fee for buffet style and 23% for plated dinners and tax is added to pricing.

SpringHouse

Plated Dinner:

\$28 per person

- Chicken & Dumplings
- Slow Roasted Pork Loin on seasonal set
- Hickory Grilled Sirloin (Medium - 8oz) on seasonal set
- Coal Roasted Chicken or Smoked Chicken
- SpringHouse Shrimp & Grits
 - Oakview Farms grits, spinach, corn, smoked bacon and tomato butter sauce (June–September)
 - Oakview Farms grits, wild mushrooms, and red eye gravy (October–May)

\$32 per person

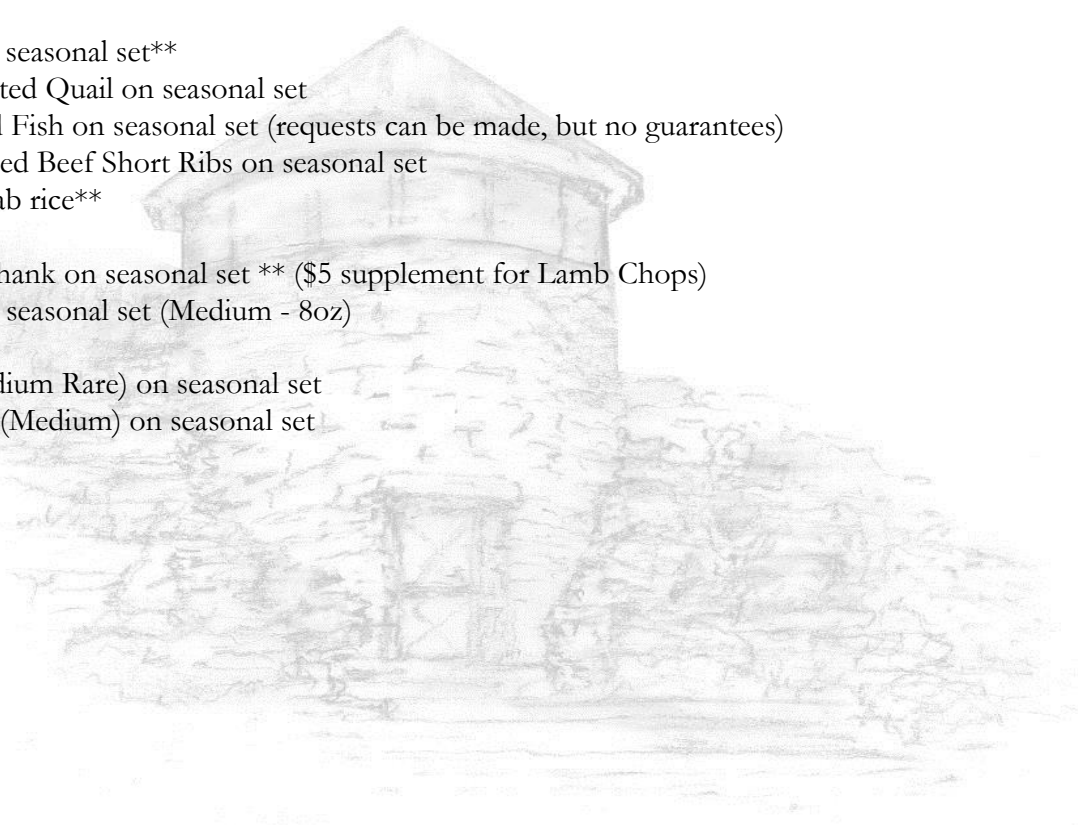
- Duck Confit on seasonal set**
- Smoked *or* Roasted Quail on seasonal set
- Gulf Pan Seared Fish on seasonal set (requests can be made, but no guarantees)
- Braised *or* Smoked Beef Short Ribs on seasonal set
- Porchetta on crab rice**

\$36 per person

- Braised Lamb Shank on seasonal set ** (\$5 supplement for Lamb Chops)
- Beef Paillard on seasonal set (Medium - 8oz)

\$45 per person

- Veal Chop (Medium Rare) on seasonal set
- Bone-in Ribeye (Medium) on seasonal set



SpringHouse

Luncheon Menu

price does not include tax or gratuity

Starters

SpringHouse Pimento Cheese	10
celery hearts and homemade crackers (serves 3)	
Seasonal Soup	9
Seasonal Salad	10
Fresh Seasonal Fruit Platter	10
(serves 4-6)	
Southern Cheese Plate	16
(serves 2-3)	

Entrees

SpringHouse Burger	15
greens, cheese, Wickles Pickles, hand cut fries	
Seasonal Salad with Sliced Chicken	15
Seasonal Salad with Grilled Gulf Shrimp	16
Roasted Tanglewood Farms Chicken	15
seasonal set	
Gulf Shrimp Pirlou	16
SpringHouse Shrimp & Grits	16
Oakview Farms grits, spinach, corn, smoked bacon and tomato butter sauce (June–September)	
Oakview Farms grits, wild mushrooms, and red eye gravy (October–May)	
Pan Seared Gulf Fish	20
Seasonal set	

Desserts

SpringHouse Cheesecake	9
Chocolate Budino Cake	9
Banana Pudding	9

**Requests for other food selections can be made. Pricing will vary based on requests.*

A customary 20 % service fee for buffet style and 23% for plated dinners and tax is added to pricing. 11



WellHouse Ready Room Menu

Pricing based on 4 people

Bowl of Grits	8
Biscuits with Seasonal Jam Whipped Butter	8
SpringHouse Pimento Cheese Housemade Crackers	10
Housemade Donuts	10
Cinnamon Rolls	10
Fresh Seasonal Fruit Platter	10
Sausage Pinwheel	12
Pimento Stuffed Peppadews	12
Crudités Platter Fresh Seasonal Raw Vegetables with Buttermilk Dressing	16
Chicken Salad Platter Housemade Rolls	16
Southern Cheese Plate	20



Beverage & Bar Package

SpringHouse knows, that for some, the beverage at an event can be just as important as the food. Our **Bar Manager Scott Burlingame** takes the time to create specially crafted drinks bringing the fresh and local concept Chef Rob McDaniel uses into your cocktails.

Daniel Goslin, SpringHouse Sommelier, works directly with wine distributors to find the best wines for your event. If you have a specific request, please let us know as soon as possible. Wines are subject to change and are based on availability.

**Liquor, beer and wine are charged based on consumption.*

Non-Alcoholic Beverages

\$3+per person

Soft Drinks, Sweet & Unsweet Tea, Lemonade, Regular & Decaf Coffee*

Soft drinks include: Coke, Diet Coke and Sprite

**Coffee dependent on offsite location*

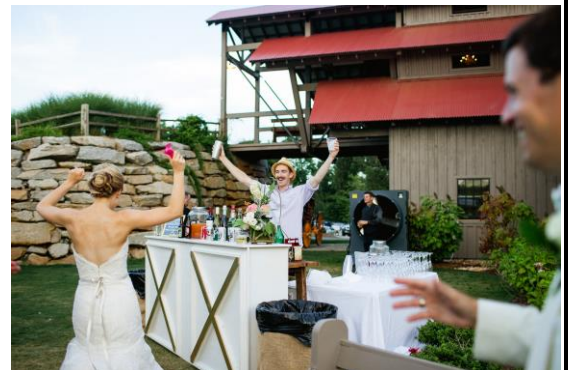
Bottled Water Options

Mountain Valley Sparkling Water (32oz) \$6 each

Mountain Valley Still Water (32oz) \$6 each

**limited amount and subject to availability*

**Charged based on a flat fee per person*



SpringHouse

Wine

Based on the SpringHouse Wine Program, our wine selection is updated on a regular basis. Daniel Goslin, SpringHouse Sommelier, works directly with wine distributors to find the best wines for your event.

SpringHouse is happy to cater to your specific needs. Please let Catering Director know if you have particular wines and varietals in mind. Below are a few popular selections based on price. Check our wine list on the SpringHouse website for other available options.

Bottles at \$15:

Canyon Road Pinot Noir
Canyon Road Cabernet Sauvignon
Canyon Road Pinot Grigio
Canyon Road Chardonnay

Bottles at \$36:

Enza Prosecco
A to Z Pinot Noir
Pietra Santa Cabernet Sauvignon
Scarpetta Pinot Grigio
Landmark Chardonnay

Bottles at \$48:

Four Graces Pinot Noir
Justin Cabernet Sauvignon
Fantinel Pinot Grigio
Sonoma Cutrer Chardonnay

Wines are subject to change based on availability.

SpringHouse

Beer

We are capable of providing beers commercially available in Alabama. Please let us know your request and we will check availability with our distributors. If a requested beer is not listed below or seasonally stocked by SpringHouse, you are required to purchase the amount ordered for your event.

Domestics \$4

Bud Light
Coors Banquet
Michelob Ultra
Miller Lite
Miller High Life

Non-Alcoholic \$5

St. Pauli Girl

Alabama Craft Beers \$6

Good People Gadsden, AL

Pale Ale
"Bearded Lady" Wheat Ale
IPA
Brown Ale

Back Forty Beer Co.

Naked Pig Pale Ale
Truck Stop Honey Brown Ale
Freckle Belly IPA

Check our beer list located on our website to see updated seasonal offerings and pricing.

Keg Beer is an available option. You are required to purchase the full keg amount. Additional glassware rentals may be required. Plastic cups are not included in pricing.

**Pricing varies based on size, selection and availability.*

**Beers are subject to change based on availability*



Liquor & Specialty Cocktails

Scott Burlingame can create specialty & signature cocktails of your choice. Let him know your preferences (liquor and flavor profile).

Standard Bar

This is our base package with our House Liquors and basic mixers and is for those who want to offer the standard one & one drinks (vodka & soda, whiskey & Coke, etc.)

Full Bar

Open bar with all SpringHouse liquors, basic cocktails (Old Fashioned, Moscow Mule, etc.), Limits may apply for offsite events.

Specialty Bar

This is our top tier package. All liquor options are available including SpringHouse Specialty and Featured Cocktails! Limits may apply for offsite events. Standard size specialty cocktails are \$12 each. Each drink is charged based on consumption.

See our liquor and SpringHouse Classic Cocktails menu on our website for more available options.

Below are a few available liquor options:

House Liquors

Cathead Vodka
Cane Run Rum
Bombay Dry Gin
Espolon Tequila
Benchmark No. 8 Bourbon
Dewar's Scotch

Medium Level Liquors

Tito's Vodka
Myers Rum
Bombay Sapphire Gin
Corralejo Reposado Tequila
Maker's Mark Whiskey
J&B Blended Scotch whisky

Premium Liquors

Belvedere Vodka
Zaya 12 Rum
Hendrick's Gin
Maestro Dobel Tequila
Knob Creek/Four Roses Bourbon
Glenlivet 12 Year

Fresh Squeezed Orange Juice
Cranberry Juice
Coke
Buffalo Rock Ginger Ale
Lemon Wedges

Basic Mixers & Garnishes

Fresh Squeezed Grapefruit Juice
Mountain Valley Sparkling
Diet Coke
Jack Rudy Tonic
Orange Wedges

Housemade Sour Mix
Mountain Valley Still
Sprite
Lime Wedges
Olives

**Additional requests may require an increased charge.*

**All alcohol is charged based on consumption*



Things to think about...

- ✓ **Final Head count and Menu** are due **fourteen days** prior to your event. Some items require a three week notice and are marked on the menu.
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.
- ✓ An estimated **timeline** is due fourteen days. The **final timeline** is due **seven days** prior to the event. We want to make sure that food and service is at the highest quality and knowing your timeline helps us to provide the best service!
- ✓ A **takeaway box** is provided for Bride and Groom **ONLY**. Other food items are not allowed to be taken off site from buffet style dinners.
- ✓ **Wedding Cake** 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.
- ✓ For select venues and off-sites, additional **rentals** are required. Our vendor of choice is The Event Group (A Tailgate Guys Company). We work with them on a regular basis. The Catering Director will arrange any SpringHouse related rentals needed at your request. The final balance will be on a separate invoice. There is no additional fee for this service. The Event Group does require a non-refundable deposit of 50% the quote. All rental orders must be finalized **three weeks before the event**.
- ✓ Things you can throw for **Bride & Groom Leaves**: 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.
- ✓ **NO moving the WellHouse Table**. If this table gets moved, an additional \$100 fee will be charged to your final bill.
- ✓ We adhere to and enforce the Alabama ABC Laws & Regulations. Our staff will not serve anyone intoxicated or guest(s) under 21.
- ✓ See your selected venue for set up and break down times. 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.