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 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 ball-room 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:

5871 Canterbury Road North Olmsted, Ohio 44070

Brittani Mild Event Coordinator

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

Choose your all-inclusive package...

ALL PACKAGES INCLUDE

Stationed select hor d'ouevres during cocktail hour
Champagne Toast for the Bridal table
Table Linens and Colored Napkins
Gerbera Daisy House Centerpiece

Springvale | \$58.95 / Guest

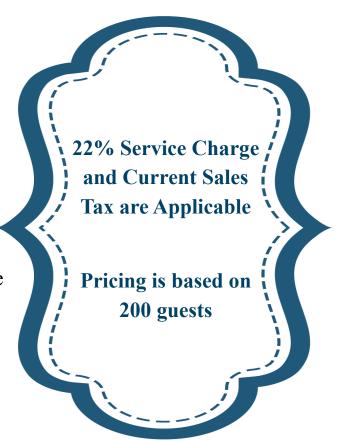
- 3 Entrée Buffet
- 4 hour Standard Bar

Premier | \$64.95 / Guest

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

Platinum | \$70.95 / Guest

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



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

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, serviceware and glassware

BEEF, PORK, POULTRY, & FISH

CHOICE OF 2

Roast Sirloin of Beef

Roasted Pork Loin

Chicken Bruschetta

Chicken Picatta

Chicken Parmesan

Chicken Marsala

Chicken Parmesan

Chicken Cordon Bleu

Lemon Baked Cod

POTATOES

CHOICE OF 1

Mashed Red Skin Potatoes

Cheese & Potato Pierogis (+\$1)

Potatoes Au Gratin

Roasted Red Skin Potatoes

PASTA

CHOICE OF 1

Penne with Marinara

Penne with Tomato Crème

Fettuccini Alfredo

Three Cheese Tortellini (+\$1)

Mixed Vegetable Lasagna

Pasta Primavera (+\$1)

VEGETABLES

CHOICE OF 1

Vegetable Medley

Green Bean Almandine

Glazed Carrots

Steamed Broccoli Florets



DRESSING

CHOICE OF 2

Balsamic Vinaigrette

Classic Italian

Buttermilk Ranch

Creamy Poppyseed

Libations

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

House Beers House Wines

Yuengling
Labatt Blue
Pinot Grigio
Bud Light
Chardonnay
Miller Lite
Coors Lite
O'Douls
White Zinfandel
Pinot Grigio
Chardonnay
Sauvignon
Merlot

MIXERS

Coke, Diet Coke, Sprite, 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 Top Shelf Liquor

Korski Vodka
Castillo Rum
Absolute Vodka
Bacardi Rum

Ten High Kentucky Bourbon

Jim Beam Bourbon

Lauder's Scotch Dewar's Scotch

Northern Light Canadian Whiskey
Crystal Palace Gin
Peach Schnapps

Canadian Club Whiskey
Tanqueray Gin
Peach Schnapps

Amaretto 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 \$24.00 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 \$4.45 / 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

\$1.95 / GUEST
\$3.95 / GUEST
\$4.95 / GUEST
\$3.95 / GUEST
\$3.95 / GUEST
,
\$2.95 / GUEST

Dessert \$2.95 / GUEST

Assorted pastries, cookies, cake, and brownies

salsas, cheeses, and French onion dip

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

Our grand stone fireplace is the perfect backdrop for your indoor ceremony.

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

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 22% 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.