

SPRING HOLLOW

G O L F C L U B

Spring Hollow Weddings

Your Five (5) Hour Reception Includes...

A Picturesque Terrace Overlooking our Scenic Golf Course

An Elaborate Indoor/outdoor cocktail hour to begin your event which includes
Your Choice of Two (2) Stationary Hors D'oeuvres and Four (4) Butlered Hors D'oeuvres

5-hour Open Bar with a Selection of Premium Wines,
Beers, Liquors, Mixers and Soft Drinks.

A Sparkling Champagne Toast

Table linens which consists of: white underlay's and white or champagne overlays for the tables,
and your choice of napkin color.

First Course - Your Selection of Homemade Soup or Salad

Main Course - Your Selection of Two (2) Exquisite Entrees Prepared by our Executive Chef

Gourmet Wedding Cake from Brooklyn Girl Bakery, Dice's Cakes, Sugarbuzz or The Master's
Baker

Taxes and Service Charge is included in all Prices

Tasting for two (2), 6 Months Prior to the Wedding

Round of Golf for Four

Complimentary Anniversary Dinner

Our service goes unmatched; this is why we were named "The #1 Banquet Facility in the
Tri-County Area" for four years. From our professional and experienced Wedding Planner and
our outstanding Banquet staff, you will be taken care of every step of the way. Every little detail is
just as important as the big details. Our staff strives for perfection in every aspect.



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Ceremony

If you choose to have your ceremony here, it will be held in our private and secluded outdoor site. The brick walkway leads you and your guests to the site which is accompanied by beautiful flowers and shrubs. A pond sits behind the site and our white pergola frames the bride and groom perfectly. Your florist can customize the area by adding flowers around or onto the pergola, along the walkway or down the aisle.

The ceremony site will be arranged with white chairs.

The ceremony fee is \$1,000 and includes:

Private Bridal Suite

Our beautiful and spacious bridal suite is the perfect place to get ready the day of the wedding. The bridal suite is not only a great place to relax before your ceremony, but it is also ideal for getting your makeup and hair done, getting dressed and taking your pre-ceremony pictures.

Private Gentlemen's Quarters

The Groom and his Groomsmen will feel comfortable in their room, complete with mirror and a bird's-eye view of the ceremony site. This is the ideal place for the men to relax prior to the ceremony.



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G O L F C L U B

SPRING HOLLOW STATIONARY HORS D'OEUVRES

Your Choice of Two (2) Stationary Hors D'oeuvres

Cheese and Fruit Station

Imported and Domestic Cheeses Garnished with Fresh Fruit, Served with Assorted Cocktail Crackers and Honey Mustard Dip

Vegetable crudité

Broccoli, Cauliflower, Green and Red Peppers, Carrots, Celery, Grape Tomatoes, and Olives Served with Green Goddess Dressing

Antipasto display

Cured Meats, Cheeses, Olives, Pesto, Roasted Red Peppers, Crackers and Fresh Italian Bread

Mediterranean station

Display of Hummus, Greek Olives, Feta Cheese, Tomatoes, Pita and Cucumbers

Bruschetta station

Basket of Crostini Displayed with Three (3) Toppings of Your Choice:

- Traditional Tomato and Mozzarella with Basil
- Roasted Red Pepper
- Spinach and Goat Cheese
- Mixed Olives and Feta Cheese
- Artichoke and Sun Dried Tomato
- Caramelized Onions and Mushrooms
- Peppered Strawberries and Basil
- Seasonal Fruit and Cheese



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SPRING HOLLOW BUTLERED HORS D'OEUVRES

Your Choice of Four (4)

- Stuffed Mushrooms
+ Sweet Italian Sausage, Fresh Spinach and Boursin Cheese
- Sesame Crusted Chicken
Dipping Sauce
- Coconut Crusted Chicken
Sweet Thai Chili Dipping Sauce
- Vegetable Spring Rolls
Asian Dipping Sauce
- Raspberries and Brie in Phyllo
- Mini Caprese Skewers
- Onion Soup Bowls
- Franks in a Blanket
- Spanikopita

FIRST COURSE SELECTIONS

CHOOSE ONE (1)

If both a soup and salad are selected, \$5 additional fee per person.

Mixed Green Salad

+ Tomatoes, Cucumbers and Croutons Served with Choice of Dressings

Classic Caesar salad

Baby Spinach Salad

+ Chopped Egg, Red Onion and Warm Bacon Dressing

Minestrone

Italian Wedding soup

Lobster bisque (\$3 extra per person)



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SPRING HOLLOW PLATED DINNER SELECTIONS

CHOOSE TWO (2)

If a third entrée is desired, add \$5 to entrée price

POULTRY ENTRÉE SELECTIONS

Chicken Francise Lemon Cream Sauce	\$110
Grilled Chicken Breast Sun-Dried Tomato Basil White Wine Cream Sauce	\$110
Stuffed Chicken Breast + Prosciutto, Peppers, Spinach and Provolone	\$115
Baked chicken Oscar + Asparagus and Jumbo Lump Crab Meat Hollandaise Sauce	\$115

SEAFOOD ENTRÉE SELECTIONS

Grilled Salmon Filet Lemon Dill Sauce	\$115
Poached Salmon and shrimp Lemon Chive Sauce	\$120
Filet of Flounder Stuffed with Crab Sherry Cream Lobster Sauce	\$110



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Sautéed Chesapeake Crab Cakes \$110

Your Choice of (1) from the Following Sauces:

- Remoulade
- Cocktail
- Tartar Sauce

BEEF ENTRÉE SELECTIONS

Grilled Rib Eye \$110

Encrusted in Bleu Cheese in an Au Jus Reduction

Grilled 6 oz Filet Mignon \$115

Port Wine Demi-Glace

Veal Cutlet \$120

Champagne Tarragon Sauce

Grilled New Zealand Lollipop Lamb Chops \$125

Rosemary Red Wine Sauce

Please Note: Any of the main entrees can be combined into a duet.
Price will be determined by the Executive Chef based upon your choice.

These meals are suggestions and are subject to alterations.
If you would like a specific entrée, the Executive Chef can prepare
that entrée based upon your choice.

Please do not forget to advise us of any allergies!

Special Pricing and Food Options

All specialty entrees will be served with a side salad. If the entrée does not come with pasta, the guest can choose to have the meal over pasta; or served with a side vegetable and starch.



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VEGETARIAN ENTRÉE SELECTIONS

Grilled portabella Mushroom	\$115
+ Sautéed Spinach, Roasted Red Pepper, Grilled Zucchini, Asparagus Topped with balsamic vinaigrette	
Penne pasta with Grilled Seasonal Vegetables	\$115
Marinara Sauce	

VEGAN ENTRÉE SELECTIONS

Penne pasta	\$115
+Sundried Tomato, Basil, Tofu, Artichokes, and Olive Oil Drizzled with Balsamic Vinaigrette	
Brown Rice	\$115
+ Snow Peas, Carrots, Red Pepper, Mushrooms, and Fresh Ginger Sesame Vinaigrette	
Spaghetti Squash Primavera	\$115
Topped with Vegetable Sauce	

GLUTEN FREE ENTRÉE SELECTIONS

Grilled Marinated Chicken Breast	\$115
Topped with Fresh Herbs	
Grilled Lemon Garlic Marinated Shrimp Skewers	\$115
Served over Rice	



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CHILDREN'S ENTRÉE SELECTIONS

Penne Pasta	\$30
Your Choice of (1) from the Following Sauces:	
<ul style="list-style-type: none">• Marinara,• Basil Blush• Butter Sauce	
Chicken Fingers + French fries	\$30
Mac and Cheese	\$30
Hamburger + French fries	\$30

Attendees Under 21 - \$15 Less than any Entrée Selection

Attendees under the age of 21 will receive a standard adult entrée for a special price of \$15.00 less.

Vendor Meals - \$30

Vendor meals are optional. If you choose, your vendors will receive a standard adult entrée for a special price of \$30.



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SPRING HOLLOW PREMIUM BAR

Wine

White Zinfandel
Pinot Grigio
Cabernet Sauvignon

Beer

Miller Lite
Yuengling
Stella Artois

Premium Liquors

Absolut
Captain Morgan
Malibu
Bacardi
Tanqueray
Dewars
VO
Seagram's 7
Jack Daniel's
Sweet/Dry Vermouth
Amaretto
Triple Sec
Kahlua
Peach Schnapps



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Wine

You may substitute any of the above wines for Merlot, Pinot Noir, Riesling, Moscato or Chardonnay. Adding additional wines are \$3.00 per person Inclusive.

Beer

You may substitute any of the above brands of beer for Coors Light, Corona or Corona Light. Adding additional brands are \$3.00 per person Inclusive.

*Ask about adding or substituting liquor!
Additional liquor will be priced based on selections.*



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