

# Holiday Special Catering and Event Packet



Thank you for considering SpringHouse for your private 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 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 is delighted to offer a variety of venue options, as well as the ability to customize the menu for you event. Details can be found in the following packet. Inquires may be directed to the Assistant Restaurant Manager, Jacob Hoop, at [jhoop@russelllands.com](mailto:jhoop@russelllands.com) or 256-496-4654

# 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). For Weddings, don't forget the Groom! Banana Pudding or fresh made Seasonal Pie is a great choice for a Groom's Dessert.

## **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 manager 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. Guests must have a color or symbol for Entrée Selections that fits with your color and design of your event (i.e. Chicken = swirl under name/green, Beef = swirl on side of the name/white, etc.) Assigned seating at tables is highly preferred and will need to be turned in five days prior to event.*

## **Chef's Selection**

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

# SpringHouse

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## **The WellHouse** **Capacity: 12**



Step through the underground reserve 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 doors open to a vibrant garden with handmade rock bridges and a fireplace. 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!*

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

The 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/strolling reception and is available weather-permitting. This is the perfect venue to host larger meetings, special dining events or Bridal Luncheons.

*\*Outside patio is not protected from weather.*

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## **Main Dining Room** **Capacity: 142 (98 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 may also be used and may require additional rentals.

*Inquire for Weekday Luncheon Information.*

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## Venue Fees and Minimums

	Wednesday, Thursday, and Sunday		Friday and Saturday	
	Food and Beverage Minimum	Venue Fee	Food and Beverage Minimum	Venue Fee
<b>Entire Restaurant</b>	\$2,500.00	\$2,500.00	\$5,000.00	\$5,000.00
<b>Main Dining Room</b>	\$2,000.00	\$2,000.00	\$4,000.00	\$4,000.00
<b>Promontory Loft</b>	\$500.00	\$500.00	\$1,000.00	\$1,000.00
<b>Off-Site Catering</b>	\$1,500.00	---	\$2,500.00	---

**For SpringHouse to hold the date, a \$500.00 non-refundable deposit is required.**

\*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 Manager can arrange necessary SpringHouse related rentals (tables, chairs, wares, etc.) for your event. These items will be charged to your SpringHouse final bill and must be paid in full the day of the event.

Jacob Hoop, Assistant Restaurant Manager: [jhoop@russelllands.com](mailto:jhoop@russelllands.com) or (256) 496-4654

# Spring House

## 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

\*Housemade Signatures/Local Favorites\*

\*\*Select items requires a minimum 3 weeks notice & head count

### \$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**

# 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
- 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

### \$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

### \$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

<b>SpringHouse Pimento Cheese</b>	<b>8</b>
celery hearts and homemade crackers (serves 3)	
<b>Seasonal Soup</b>	<b>9</b>
<b>Seasonal Salad</b>	<b>9</b>
<b>Fresh Seasonal Fruit Platter</b>	<b>10</b>
(serves 4-6)	
<b>Southern Cheese Plate</b>	<b>16</b>
(serves 2-3)	

### Entrees

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

### Desserts

<b>SpringHouse Cheesecake</b>	<b>8</b>
<b>Chocolate Budino Cake</b>	<b>8</b>
<b>Banana Pudding</b>	<b>8</b>

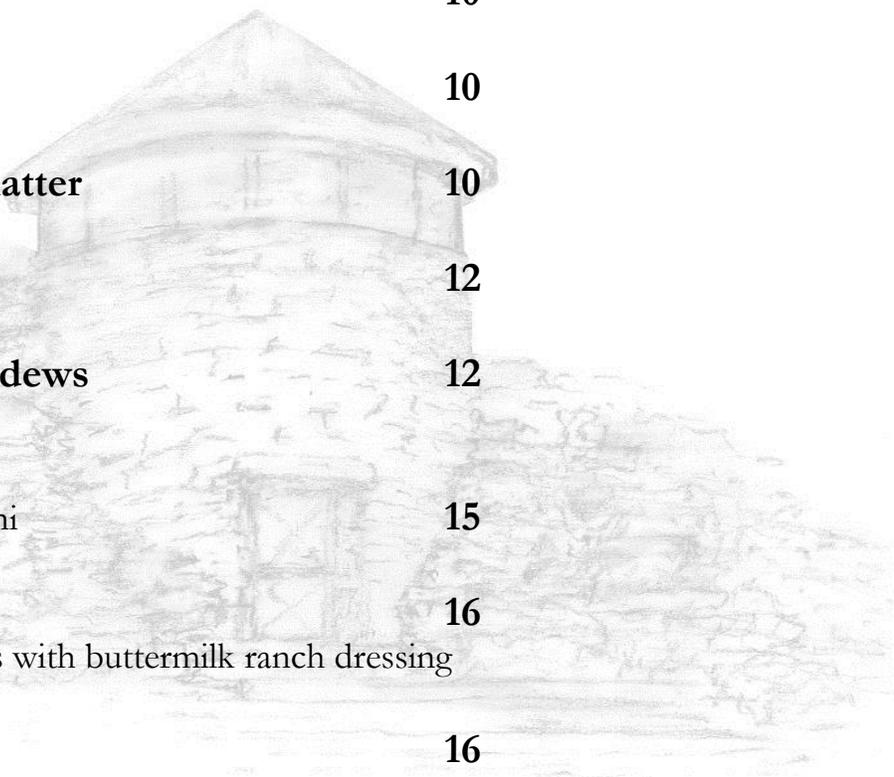
*\*Requests for other food selections can be made. Pricing will vary based on requests.*

*A customary 20 % service fee for luncheons and tax is added to pricing.*

# SpringHouse

## WellHouse Ready Room Menu

Pricing based on 4 people



<b>Bowl of Grits</b>	8
<b>Biscuits with Seasonal Jam</b> whipped butter	8
<b>SpringHouse Pimento Cheese</b> housemade crackers	9
<b>Housemade Donuts</b>	10
<b>Cinnamon Rolls</b>	10
<b>Fresh Seasonal Fruit Platter</b>	10
<b>Sausage Pinwheel</b>	12
<b>Pimento Stuffed Peppadews</b>	12
<b>Wood Oven Pizza</b> choice of cheese or pepperoni	15
<b>Crudités Platter</b> fresh seasonal raw vegetables with buttermilk ranch dressing	16
<b>Chicken Salad Platter</b> homemade rolls	16
<b>Southern Cheese Plate</b>	20



## Beverage & Bar Package

SpringHouse knows, that for some, the beverage at an event can be just as important as the food. Our **Beverage Manager Scott Burlingame** takes the time to create specially crafted drinks bringing the fresh and local concept Chef Rob McDaniel uses into your cocktails. Believe it or not, cocktails can be paired as well with food as wine - or you can simply enjoy some of the best handcrafted cocktails in the state of Alabama.

**Daniel Goslin, SpringHouse Sommelier**, contributes his wine knowledge to the SpringHouse experience. He works weekly with wine reps to find the best tasting wines for SpringHouse and great wines that are affordable for events. 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. SpringHouse bartenders are included in the service fee.

### Non-alcoholic beverages

charged based on a flat fee per person (on and off site events)

#### **\$1+per person**

Sweet & Unsweet Tea, Lemonade  
(soft drinks available upon request)

#### **\$3+per person**

Regular & Decaf Coffee, Sweet & Unsweet Tea, Lemonade  
(soft drinks available upon request)

Soft drinks include: Coke, Diet Coke and Sprite

#### **Additional Non-alcoholic Beverage Option**

Mountain Valley Sparkling Water (32oz)	\$5+each
Mountain Valley Still Water (32oz)	\$5+each
Buffalo Rock Ginger Ale	\$1+each

*\*limited amount and subject to availability*



# SpringHouse

## Wine

Based on SpringHouse's Wine Program, our wine selection is updated on a regular basis. Daniel Goslin, our Sommelier is constantly working with Alabama Wine Distributors to get the best and newest wines brought into the state.

In order for us to best fit your needs, please let the Catering Manager know the varieties of your preference as well as your price range.

**Event Wines range from \$30-55 plus.**

Below are a few popular varietal selections.

Please let us know your request and we will check availability with our distributors.

If a requested wine is not typically used for events and/or stocked by SpringHouse, you are required to pay the amount ordered for your event.

### White & Sparkling

	Bottle
Prosecco	\$30
Pinot Grigo	\$30-55+
Riesling	\$30-55+
Sauvignon Blanc	\$30-55+
Chardonnay	\$30-55+

### Reds

Pinot Noir	\$30-55+
Malbec	\$30-55+
Cabernet Sauvignon	\$30-55+
Zinfandel	\$30-55+
Merlot	\$30-55+

Wines can also be selected from our current Wine Menu.

Please note this list is updated on a weekly basis and contains wines that may have an allocated amount in the state.

*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 \$3**

Miller Lite  
Michelob Ultra  
Bud Light  
Miller High Life

### **Non-Alcoholic \$5**

St. Pauli Girl NA

### **Alabama Craft Beers \$6-10**

#### **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 on our dinner menu online to see updated seasonal offerings.

**Keg Beer** is an available option. You are required to purchase the full keg amount. Additional glassware rentals may be required. Plastic cups are 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 cocktail(s) of your choice. Let him know your preferences (liquor and flavor profile) and he will create the drink!

**Standard size specialty cocktails are \$10-\$12+each** based on liquor and ingredients. Each drink is charged based on consumption.

### 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, all Cocktails (such as Old Fashioned, Moscow Mule, etc.), typical SpringHouse Specialty Cocktails offered to your guests. Limits may apply for offsite events.

### House Liquors

Cathead Vodka  
Bayou Rum  
Bombay Dry Gin  
Espolon Tequila  
Buffalo Trace Bourbon  
Dewar's Scotch

### Medium Level Liquors

Tito's Vodka  
Myers Rum  
27 Springs 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  
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.*

### Late Night Bourbon/Scotch Bar

three to four Bourbons/Scotches based on your likes  
Sample 1oz pours



## 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 manager 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 Manager 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](http://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.