

SpringHouse

CATERING & EVENTS





photo courtesy of Heather Durham Photography

*Thank you for considering SpringHouse for your event!
Whether your gathering is a casual business luncheon, a wedding reception, or a catered dinner at your place, SpringHouse will provide quality food and service for your memorable event.*

CONTACT
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SpringHouse | 12 Benson Mill Rd, Alexander City, AL 35010 • 256-215-7080

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GATHERING SPACES



photo courtesy of Heather Durham Photography

LET US HOST YOUR SPECIAL EVENT

Consider SpringHouse for your next gathering, whether it's a birthday party for 12, a 25-guest business luncheon, or a 200+ cocktail reception. Our commitment to excellence ensures something truly memorable, offering several distinct event spaces as well as off-site catering options at venues within the Russell Lands umbrella.

WELLHOUSE

Enter through the underground wine cellar and gather around the large, round table in the Well-House. This private-dining space is ideal for birthdays, engagements, or private business meetings—can also be used as a Ready Room for Brides and Bridesmaids! When the rough-hewn door is open, the view from the garden spills out over the hills & pastures of The Stables.

FRONT LAWN

Imagine your event, whether it be a corporate dinner, wedding ceremony, or reception on our front lawn. Bordered by our fragrant rosemary bushes, the lawn provides guests effortless access to outdoor views and enjoyment. All rentals are required, and noise restrictions apply.

PROMONTORY LOFT

This is the perfect venue to host informal meetings, bridal or baby showers, rehearsal dinners or luncheons. The loft has private access to the loft bar, a TV for presentations, and use of the balcony, which offers stunning views of rolling hills, The Stables and in the distance, Lake Martin.

VISTA LAWN

The Vista Lawn is located just adjacent to SpringHouse's front door. Ideal for a large ceremony, the Vista Lawn overlooks The Stables below and the lush hills. This lawn is a blank canvas spacious enough for a variety of layouts. Vista Lawn is included in a Full Buyout.

MAIN DINING ROOM

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 and cozy hearth lend an inviting and relaxed energy to every imaginable occasion. The Front Lawn and covered patio are included with the space.

FULL BUYOUT

Booking the entire restaurant makes SpringHouse exclusively yours from 9AM–10PM the day of your event. All of our gathering spaces are provided, including the Vista Lawn for your ceremony! A Full Buyout is ideal for larger events planning to have toasts, speeches, and/or a band/DJ.

WellHouse



Promontory Loft



photos courtesy of Alex and Dylan Photo, Haint Blue Collective, & Heather Durham Photography

Main Dining Room



photos courtesy of Alex and Dylan Photo, Haint Blue Collective, & Heather Durham Photography

Vista Lawn Ceremony



photos courtesy of A Bryan Photo & Alex and Dylan Photo

Front Lawn



photos courtesy of A Bryan Photo & Heather Durham Photography

VENUES

Discounts apply to day-time events and out-of-season dates.
Please inquire through our Catering Director for specific rates.
Holiday weekends are subject to increased minimums.

Venues	Capacity	Venue Fee	F&B Min
WELLHOUSE	12 guests	\$200 + \$500 ceremony	N/A
PROMONTORY LOFT	34 seated	\$1,500	\$1,500
MAIN DINING	120 {80 indoor}	\$8,500	\$8,500
FRONT LAWN	80 seated 125 standing	\$0	\$5,000
VISTA LAWN CEREMONY	400	\$2,000	N/A
FULL BUYOUT	400	\$10,000	\$10,000

DAYTIME EVENTS

SpringHouse can host bridal showers, corporate lunches, and brunch receptions between 10:00AM-2:30PM. If you are interested in a daytime event or would like SpringHouse to open for your special event, be sure to ask about availability and pricing.

VENUES

OFF-SITE CATERING

SpringHouse is happy to cater at our place or yours. Beyond our doors, Russell Lands offers a variety of idyllic venues for your event. SpringHouse is also available to cater at your home or preferred venue in the surrounding area, Auburn, Montgomery, and Birmingham. Contact our Catering Director for more information. Food & Beverage minimums apply.

OTHER RUSSELL LANDS VENUES

- THE STABLES
- THE LODGE AT COCKTAIL SLOUGH
- THE RIDGE CLUB

photo courtesy of Mo Davis Photography



CATERING MENUS



photo courtesy of Mo Davis Photography

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

MENU STYLES

Once the date has been booked, you will work with our Catering Director to plan a menu tailored to your event, starting with your preferred menu style:

BUFFET STYLE

A Buffet is recommended for social and interactive crowds—larger parties and events with friend & 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 the Buffet, select 2 proteins and about 4 sides to create variety for your guests.

FAMILY STYLE

Ideal for off-site gatherings or up to 150 at SpringHouse, guests can enjoy a communal meal—menu items are presented on platters to each table to pass around and share. A family-style menu selects proteins and sides that all your guests will enjoy.

PLATED STYLE

This style is recommended for smaller, more intimate events with sit-down meals. Keep in mind the venue size and your final guest count for seating. For individually plated meals, we suggest a starter, entrée, and dessert. All plated entrée proteins will be served on a seasonal set created by Chef Pete McKenny



Hors D'oeuvres



Photo courtesy of Heather Durham Photography

Welcome your guests to the event with exciting hors d'oeuvres that show your style and taste! Hors d'oeuvres are priced per guest to be served for up to 45 minutes. Pricing is subject to increase if served as heavy hors d'oeuvres or as a buffet item.

HORS D'OEUVRES

Garden & Grain

Candied Nuts	\$4	Fried Green Tomato SEASONAL	\$7
Homemade Pimento Cheese <i>on crackers</i>	\$4	Hushpuppies <i>with remoulade</i>	\$4
Peppadews <i>stuffed with housemade pimento cheese</i>	\$4	Crostini <i>with seasonal topping</i>	\$4
Fresh Mozzarella <i>with cherry, tomato, & basil</i>	\$7	Wild Mushroom <i>on toast with truffle crème fraîche</i>	\$7

Land

Deviled Eggs	\$4	Roasted Quail Quarters	\$9
Pork Cracklin's	\$4	Pork or Brisket Sliders <i>with barbeque sauce</i>	\$9
Pork Belly Biscuit <i>with seasonal jam</i>	\$7	Chicken Satay <i>with peanut sauce</i>	\$7
Pork Belly Lettuce Wrap <i>with sugarcane glaze & pickled onion</i>	\$7	Chicken Sliders <i>with jalapeño white barbeque sauce</i>	\$9
Ham & Melon on a skewer SEASONAL	\$7		

Sea

Boiled Gulf Shrimp <i>with homemade cocktail sauce</i>	\$9	Shrimp Remoulade <i>on toast points</i>	\$4
Blue Crab Cakes <i>with homemade herbed aioli</i>	\$9	Fried Oysters <i>with homemade tartar sauce</i>	\$7
Gulf Fish or Tuna Dip <i>with crackers</i>	\$9		

Pricing is per guest. Does not include tax or gratuity.

HORS D'OEUVRES

DISPLAY STATIONS

Southern Cheeses | **\$10**
with crackers, nuts, & fresh or dried fruit

Charcuterie | **MARKET**
sausages, salami, pickled vegetables, mustards,
fresh & dried fruit, and fresh bread & crackers

Crudités | **\$8**
fresh raw vegetables with homemade buttermilk
dressing

LATE NIGHT SNACKS

Select special snacks from below or any of the other
Hors d'oeuvres to be served before the night ends!

- Flavoured Popcorn** **\$3**
- Handcut French Fries** **\$3**
- Salt & Vinegar Fries** **\$4**
- Chicken Fingers** **\$5**
- Cheeseburger Sliders** **\$7**



Pricing is per guest. Does not include tax or gratuity.

BUFFET

Buffet Menu



photo courtesy of Mo Davis Photography

1. After choosing hors d'oeuvres, select one or two buffet proteins and up to four sides—consider a salad. Note any allergies to the Catering Director.
2. Select a dessert or provide information to your cake vendor.
3. **FOR A FAMILY STYLE MEAL,** build your menu in the same way. Platters of each menu item will be sent to each table. Keep centerpieces to a minimum.
4. Submit final guest count & menu 14 days in advance.

All menu pricing is subject to change.

BUFFET

PROTEINS

Buffets include housemade ciabatta bread and butter

Whole Roasted Joyce Farms Chicken	\$10
Roasted Joyce Farms Chicken Breast	\$12
Gulf Shrimp Pirlou	\$12
SpringHouse Shrimp & Grits <i>*Limited availability.</i>	\$15
Roasted Quail	\$12
Braised Lamb Shank	\$15
Slow-Roasted Pork Loin	\$10
Porchetta <i>pork loin & belly slow roasted with fennel, garlic and herbs with crispy skin</i>	\$15
Hickory Grilled Sliced Sirloin	\$12
Beef Brisket	\$15
Braised Beef Short Ribs	\$15
Prime Rib	\$18

Pricing subject to increase based on purveyor inventories



BUFFET

SALADS

Buffet salads are predressed unless requested on the side.

Garden Greens Salad cherry tomatoes, carrots, cucumbers, bacon, scallions, & homemade buttermilk ranch	\$6
Caesar Salad crispy romaine lettuce, garlic croutons, parmesan cheese, & homemade Caesar dressing	\$6
Seasonal Salad garden greens, seasonal fruit, nuts, and cheese with a lemon vinaigrette	\$6
Cornbread Panzanella SUMMER fresh corn, basil, tomatoes, fresh field peas, & bacon sherry vinaigrette	\$8
Fall Panzanella FALL/WINTER Oakview Farms lettuce, toasted walnuts, dried cranberries, local persimmons, ciabatta bread, & cider vinaigrette	\$8



Pricing is per guest. Does not include tax or gratuity.

BUFFET



Buffet Sides are the most seasonal and depend heavily on local produce. Our Catering Director will work with you to select a balanced variety of dishes. Sides below are organized by season.

Year-round Sides

Roasted Fingerling Potatoes	\$5	Quinoa Salad <i>with seasonal vegetables</i>	\$9
Mashed Potatoes	\$5	White Bean Cassoulet <i>with bread crumb</i>	\$5
Potatoes au Gratin	\$9	Baked Beans	\$9
Sweet Potato Hash	\$5	Macaroni & Cheese	\$7
Twice-Baked Potato <i>with bacon, cheese & green onion</i>	\$9	Rice Medley <i>with seasonal ingredients</i>	\$7
Twice-Baked Sweet Potato <i>with toasted pecans & Belle Chèvre</i>	\$9	Cornbread	\$5
Farro	\$5	Grits	\$5
Couscous <i>with seasonal vegetables</i>	\$7	Cheese Grits	\$7

All menu pricing subject to change.

BUFFET

Spring

Chef's Spring Medley	\$6	Braised Greens	\$5
Broccoli	\$4	Snap Peas or Green Beans	\$4
Glazed Carrots	\$4	Grilled Asparagus	\$7
Creamed Spinach	\$5	Brussels Sprouts	\$5

Summer

Chef's Summer Medley	\$6	Creamed Corn	\$7
Field Peas <i>with pool hall slaw</i>	\$5	Grilled Okra	\$7
Hoppin' John	\$9	Squash Gratin	\$7
Southern Green Beans	\$5	Sliced Heirloom Tomato	\$7
Marinated Yellow Squash & Zucchini	\$7	Coleslaw	\$4
Roasted Yellow Squash & Zucchini	\$7	Potato Salad	\$5
Corn on the Cob	\$4		

Fall

Chef's Fall Medley	\$6	Confit Rutabaga	\$4
Roasted Winter Squash	\$4	Creamed Spinach	\$5
Root Vegetable Medley	\$4	Brussels Sprouts	\$5
Glazed Carrots	\$4	Roasted Cauliflower	\$4
Roasted Parsnips	\$4		

Pricing is per guest. Does not include tax or gratuity.

DESSERTS

Wedding Cakes | There is no additional fee for cutting your wedding cake. 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.

SpringHouse Banana Pudding <i>with homemade vanilla wafers & meringue</i>	\$8
Pudding <i>chocolate, butterscotch, or vanilla</i>	\$8
SpringHouse Cheesecake	\$8
Flourless Chocolate Cake <i>with seasonal fruit</i>	\$8
Bread Pudding <i>with chocolate or seasonal fruit</i>	\$10
Assorted Morsels <i>salted chocolate chip cookies, brownies, & pecan blondies</i>	\$10
Assorted Pies & Tarts <i>pecan, lemon, seasonal fruit</i>	\$12

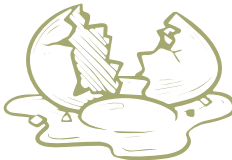
All menu pricing subject to change.

Brunch Buffet



In addition to the other buffet options, daytime events can select a special brunch buffet from below. Please feel free to request breakfast favorites not listed, or view our restaurant brunch menu for inspiration!

Housemade Biscuits	\$5	Oakview Farm Cheese Grits	\$7
Toast or English Muffin <i>with jam</i>	\$4	Sawmill Gravy (sausage + \$3)	\$5
Seasonal Scones	\$5	Breakfast Sausage	\$7
Scrambled Eggs	\$4	House Cured Bacon	\$9
Fresh Fruit	\$5	French Toast	\$8
Hashbrowns	\$5	Cinnamon Rolls	\$8
Oakview Farm Grits	\$5	Sausage Pinwheels	\$8



Pricing is per guest. Does not include tax or gratuity.

Plated Menu



Photo courtesy of Haint Blue Collective

1. After choosing your hors d'oeuvres, select a Starter Course.
2. Select your Protein(s) for the Entrée Course. Then, Chef Pete will create a seasonal set to complete the dish. Note any allergies, likes/dislikes you may have.
3. If you are giving guests the choice between two proteins—{chicken or steak}—send a menu card with their RSVPs.
4. Submit final guest count & entrée selections 14 days in advance.
5. Assign seating to guests with a placecard with a symbol or color to indicate their entrée choice.

* Smaller Parties may be limited to a set menu for all guests.

All menu pricing subject to change.

PLATED

STARTERS

Garden Greens Salad cherry tomatoes, carrots, cucumbers, bacon, scallions, & homemade buttermilk ranch	\$12
Caesar Salad crispy romaine lettuce, garlic croutons, parmesan cheese, & homemade Caesar dressing	\$12
Seasonal Salad garden greens, seasonal fruit, nuts, and cheese with a lemon vinaigrette	\$12
Roasted Beet Salad with goat cheese & arugula	\$12
Marinated Heirloom Tomato Salad LATE SUMMER with cucumbers, fresh herbs, & red wine vinaigrette	\$12
Chef's Seasonal Soup	\$10



Pricing is per guest. Does not include tax or gratuity.

ENTRÉE

pricing includes the chef-created set accompanying the selected protein

Coal Roasted Chicken Breast	\$32
Duck Breast	\$40
Roasted Quail	\$36
SpringHouse Shrimp & Grits	\$31
Pan Seared Gulf Fish	\$36
Pan Seared Day Boat Scallops	\$60
Slow Roasted Pork Loin	\$33
Porchetta	\$40
Braised Lamb Shank	\$45
Veal Chop <i>Medium</i>	\$60
Hickory Grilled Sirloin <i>Medium</i>	\$36
Braised or Smoked Beef Short Ribs	\$36
Bone-in Ribeye <i>Medium</i>	\$60
Hickory Grilled Filet <i>Medium</i>	\$60

Pricing subject to increase based on purveyor inventories

DESSERTS

SpringHouse Banana Pudding <i>with homemade vanilla wafers & meringue</i>	\$8
Pudding <i>chocolate, butterscotch, or vanilla</i>	\$8
SpringHouse Cheesecake	\$8
Flourless Chocolate Cake <i>with seasonal fruit</i>	\$8
Bread Pudding <i>with chocolate or seasonal fruit</i>	\$10
Chef's Choice	\$10



Pricing is per guest. Does not include tax or gratuity.

Plated Brunch

In addition to the other plated options, daytime events may select from the brunch-style entrées below. Please feel free to view our regular brunch menu for more inspiration and ideas for starters.

INDIVIDUALLY PLATED ENTREES

Biscuits & Gravy <i>with scrambled eggs, house-cured bacon</i>	\$14
Chilaquiles <i>tortilla chips dressed with salsa, pulled chicken, & toppings</i>	\$16
Potato Hash <i>with two poached eggs, sweet potato, idaho potato, peppers, red onion, bacon</i>	\$18
SpringHouse Cheeseburger <i>with hand-cut fries</i>	\$18
Seasonal Salad <i>with Sliced Chicken</i>	\$20
Seasonal Salad <i>with Grilled Gulf Shrimp</i>	\$22
SpringHouse Shrimp & Grits <i>with seasonal ingredients</i>	\$28

Beverages



photo courtesy of Heather Durham Photography

SpringHouse knows that for some, the beverage at an event can be just as important as the food. In addition to non-alcoholic drinks, SpringHouse offers wine, beer, and bar options with customization based on your preferences. Alcoholic beverages are based on consumption.

All menu pricing subject to change.

BEVERAGE

BEER

Please select 3-5 options for your event.

We are capable of providing beers commercially available in Alabama. Requested beers outside of SpringHouse’s regular inventory will be charged by the amount of cases ordered. All other pricing is by the bottle/can.

Keg Beer may be an option depending on your event. You are required to purchase the full keg amount and necessary cups.

DOMESTICS \$4 PER CAN

- Bud Light
- Michelob Ultra
- Miller Lite
- St. Pauli Girl *non-alcoholic*

ALABAMA CRAFT BEER \$6 PER CAN

- GOAT ISLAND BREWING *Cullman, AL*
- Blood Orange Berliner Weisse
- Richtor’s Pilsnor
- GOOD PEOPLE *Birmingham, AL*
- Pale Ale
- IPA
- BACK FORTY BEER CO. *Gadsden, AL*
- Truck Stop Honey
- Brown Ale
- IPA

All menu pricing subject to change.

BEVERAGE

WINE

Our wine steward works directly with wine distributors to find the best wines for your event. If you have a particular label in mind, please let our Catering Director know. Below are a few popular selections by varietal. Check out our wine list at springhouseatcrossroads.com for other available options.

	<i>Priced per Bottle</i>
Mionetto Prosecco	\$36
Freixenet Cava	\$20
Santa Marina Pinot Grigio	\$15
Barone Fini Pinot Grigio	\$36
Scarpetta Pinot Grigio	\$48
Backhouse Chardonnay	\$15
Ferrari Carano Chardonnay	\$36
Paul Hobbs “Crossbarn” Chardonnay	\$52
Backhouse Pinot Noir	\$15
Montinore Estate Pinot Noir	\$48
Hyland Estate Pinot Noir	\$48
Backhouse Cabernet Sauvignon	\$15
Daniel Cohn Bellacosa Cabernet Sauvignon	\$36

Alcoholic beverages are based on consumption

BEVERAGE

BAR

1. Select your bar style.

I. STANDARD BAR

Offer one-&-one drinks like *vodka & soda, whiskey & coke, gin & tonic, etc.*, with pre-selected liquors of your choice. A variety of mixers are provided.
Starting at \$8 per drink.

II. COCKTAIL BAR

Offer your guests the option of familiar cocktails—*Old Fashioned, Moscow Mule, French 75, etc.* using the pre-selected liquors of your choice. Limits apply for offsite events.
Starting at \$12 per cocktail.

III. SPRINGHOUSE BAR

Allow your guests to choose from any of SpringHouse’s extensive liquor or cocktail lists including featured cocktails—*Rye Me a River, French Blonde, The Dude, etc.* Exclusively available at SpringHouse venues.
Starting at \$12 per cocktail.

MIXERS & GARNISHES *included with all bars*

Fresh Squeezed Juice | Orange, Lemon, Lime, Citrus, Grapefruit

Mixers | Coke, Diet Coke, Sprite, Ginger Ale, Soda water, Cranberry Juice, Jack Rudy Grenadine, Jack Rudy Tonic, Housemade Sour Mix

Garnish | Lime, Lemon, Orange, Grapefruit, Olives

All menu pricing subject to change.

BEVERAGE

LIQUOR

2. Select your liquor.

VODKA	Tito’s or Cathead
GIN	Bombay Dry or Boodles
TEQUILA	Espolon Blanco or Corralejo Reposado
RUM	Bacardi or Myers Dark
WHISKEY	Benchmark No. 8 or Jack Daniel’s
SCOTCH	Dewar’s or J&B

Upgrade your liquor with a selection from our full liquor list.
Available upon request.

NON-ALCOHOLIC

\$5 PER GUEST

N/A beverages are a flat fee charged per guest. These beverages may be served or self-service depending on the event.

Sweet & Unsweet Tea *with lemon and sweeteners available*

Prevail Coffee Roasters | *Montgomery, AL*
Decaf & Regular *with cream and sugars available*

Soft Drinks | Coke, Diet Coke, Sprite

Mountain Valley Bottle Water **\$6 PER BOTTLE**
32 oz. Still or Sparkling

Alcoholic beverages are based on consumption

POLICIES & PROCEDURES

Venue Fees | Venue fees are subject to change. Listed fees are based on non-holiday weekends. Holiday weekend pricing is subject to increased minimums. SpringHouse will not hold a date without a non-refundable, non-transferrable deposit.

Food & Beverage Minimums | Minimums apply to all catered events and are dependent on the date, number of guests, and style of event. Tax & gratuity are not calculated into minimums. Please ask our Catering Director for specific F&B minimums. Menu pricing is subject to change.

Off-Site Catering | Events catered at a Russell Lands location will have a Food & Beverage Minimum of \$2,500.00 with a deposit of \$500. Off-Site fees are based on event dates & location—some may require a travel fee. Menu availability is dependent on location and access to necessary supplies.

Party Size | Each venue has a maximum capacity. Please ask our Catering Director for suggestions on the best venue to accommodate your event. Daytime events of 34 or less are restricted to the patio or Promontory Loft.

Planners | SpringHouse does not provide event planning or day-of coordination services. We highly recommend hiring a planner for weddings and large events.

Rentals | Additional rentals are required for outdoor venues and off-sites. Rented tableware and glassware may be required for larger parties. We recommend Auburn PRE Events—rental contracts and payment are arranged through them. Our Catering Director will act as an onsite contact to advise on any SpringHouse-related rentals.

Decorations | SpringHouse does not have additional storage space. All decorations and arrangements must be set up and removed from the premises the day of the event. Do not move the table in the WellHouse—a charge will incur if this table is moved.

Event Times | Venues booked for the evening must be in the timeframe of 3:00-10:00pm. Earlier setup may be arranged. Any Daytime events hosted at SpringHouse must be completed by 2:30p.m.

Weather | SpringHouse cannot guarantee guest counts for areas not protected from the weather. Lawn events are required to reserve an approved tent in case of rain. The upstairs balcony is not protected from weather.

Alcohol | We adhere to and enforce the Alabama ABC Laws & Regulations. Our staff will not serve anyone intoxicated or guest(s) under 21. Alcohol cannot be taken outside the rosemary bushes or off the premises. Outside alcohol may not be brought in or served by our staff.

POLICIES & PROCEDURES

Tastings | A complimentary tasting for four is provided for buyout events. The couple/host can select up to six items to taste. We recommend scheduling the tasting a few months in advance. Times are dependent on the kitchen’s availability.

Decorum | Unless the entire restaurant is reserved for your event, the remaining dining areas will remain open to the public. Out of consideration for our guests who are not part of the event celebration, we ask that proper decorum be exhibited by all party guests. Excessive toasting or clinking glasses is not appropriate. Likewise, boisterous and excessively loud conversation or comments may disturb other dining guests.

Noise | Music is limited to acoustic only, unless the entire restaurant has been booked. Live electric music or DJs are restricted to the Front Lawn. SpringHouse’s sound system reaches all areas except for the Front Lawn & WellHouse garden. It has an auxiliary cord and Bluetooth connections and a cordless microphone.

BRIDE & GROOM | A takeaway box may be provided for Bride & Groom ONLY. All other buffet items are not allowed to be taken off site.

Departures | Photos of the couple’s departure shall take place on the front lawn. Acceptable items to toss are eco-friendly dissolvable confetti, lavender, rose petals, shakers, and bubbles. No seeds, No grains, No sparklers **or** fire.

DEADLINES

21 DAYS PRIOR

All rental orders must be finalized.

14 DAYS PRIOR

FINAL HEADCOUNT & MENU DUE.

For plated dinners, entrées choice totals must be submitted with the Final Head Count. Entrée selections should be easily distinguishable on each guests’ name card at their seat.

Estimated timeline is due.

7 DAYS PRIOR

Final Timeline due. We want to ensure that food and service are of the highest quality, and knowing your timeline helps us to provide the best service!

50% Deposit of food & beverage due.

SpringHouse



SCHEDULE A TOUR TODAY!

SPRINGHOUSEATCROSSROADS.COM

CONTACT

CHEF PETE MCKENNY | 256-215-7080

SPRINGHOUSE | 12 Benson Mill Rd, Alexander City, AL 35010 • 256-215-7080

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cover photo courtesy of Heather Durham Photography