



CONTACT INFO:

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Event Coordinator

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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 ballroom 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. □

Choose your all-inclusive package...

ALL PACKAGES INCLUDE:

Stationed select hors d'oeuvres during cocktail hour ☐

Champagne toast for the bridal table ☐

Table linens and colored napkins ☐

Gerbera daisy house centerpiece ☐

Springvale | _____ / Guest

- 3 Entrée Buffet
- 4 Hour Standard Bar
- Chair Covers with Sash
- Cake with Cake Service

☐☐

Platinum | _____ / Guest

- Sit ☐ Down ☐
- 5 hour Top Shelf Bar ☐
- Chair Covers with Sash ☐
- Cake with Cake Service ☐

**All chair covers/chiavari chairs that are included must be purchased through Party Décor.* ☐*

**All cake that is included must be purchased through WildFlour Bakery.* ☐*

...customize it to fit your needs

Cocktail Hour Hors D'oeuvres

INCLUDED IN YOUR PACKAGE

- ☐ Cheese & Cracker Tray
- ☐ Sweet & Sour Meatballs

ENRICH YOUR COCKTAIL HOUR:

Seasonal fresh vegetables with dill dip	☐	☐	\$125.00
Red pepper <u>OR</u> regular hummus with house	☐	made pita chips	\$125.00
Spinach & artichoke dip with house	☐	made pita chips	\$125.00
100ct Asparagus risotto bites (GF)	☐		\$200.00
100ct Fried ravioli*	☐	☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐	\$150.00
100ct Assorted mini quiches*	☐		\$150.00
100ct Crispy rice wrapped shrimp*			\$200.00
100ct Crostini with hummus and bruschetta*	☐	☐ ☐ ☐ ☐ ☐	\$150.00
100ct Bacon	☐	wrapped water chestnuts*	\$175.00
100ct Spinach & feta spanakopita*	☐		\$175.00

APPETIZER ENHANCEMENT

\$6.95 / GUEST

- Champagne for guests at the bar during cocktail hour
- Seasonal fresh vegetables served with dill dip
- Red pepper hummus with house
- Bacon
- 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, silverware and glassware. ☐

BEEF, PORK, POULTRY, & FISH

CHOICE OF 2

- Slow roasted beef with au jus (GF) ☐
- Roasted pork tenderloin with cranberry orange chutney (Market Price, GF) ☐
- Handbreaded pork loin with peppercorn sauce ☐
- Oven roasted chicken bruschetta (GF) ☐
- Chicken marsala ☐
- Breaded chicken parmesan ☐
- Baked salmon with teriyaki glaze & sesame seeds (Market Price) ☐

POTATO

CHOICE OF 1

- Red skin mashed potatoes (GF, V) ☐
- Garlic red skin mashed potatoes (GF,V) ☐
- Roasted red skin potatoes (GF,V) ☐
- Roasted fingerling potatoes with butter & herbs (GF,V) ☐

SALAD

CHOICE OF 2

House salad: blend of iceberg and Arcadian lettuce ☐

Dressings:

- Balsamic vinaigrette (GF) ☐
- Northern Italian ☐
- Creamy ranch (GF) ☐
- Champagne vinaigrette ☐

PASTA

CHOICE OF 1

- Penne with marinara (V) ☐
- Penne with tomato crème (V) ☐
- Fettuccini alfredo (V) ☐
- Mixed vegetable lasagna (V) ☐
- Roasted vegetable ravioli (V) ☐

VEGETABLE

CHOICE OF 1

- Green beans with garlic butter and grated parmesan cheese (V) ☐
- Oven roasted brussel sprouts with maple glaze and bacon (GF) ☐
- Steamed broccoli with lemon butter (V, GF) ☐
- Oven roasted zucchini & carrots (V, GF) ☐

VEGAN/GLUTEN FREE

IF NEEDED

(GF Meal- + \$3.50, Vegan Meal- + \$3.50)

- Glutenfree pasta with marinara ☐
- Glutenfree mini butternut squash ravioli ☐
- Grilled portabella mushroom caps (Vegan) ☐

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness ☐

- GF - Gluten Free
- V - Vegetarian

Libations

Bar packages include glassware, two bartenders, house wines, house beers, seltzers, and mixers

House Beers

Yuengling ☐
Labatt Blue ☐
Bud Light ☐
Miller Lite ☐
Coors Lite ☐
O'Douls ☐

Seltzers

Assorted White Claw ☐
Passion Fruit ☐
Watermelon ☐
Peach ☐
Lemon ☐

House Wines

White Zinfandel ☐
Pinot Grigio ☐
Chardonnay ☐
Cabernet Sauvignon ☐
Merlot ☐

Mixers

Pepsi, Diet Pepsi, Sierra Mist, 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

Vodka ☐ Absolut ☐
Rum ☐ Castillo Silver ☐
Bourbon ☐ Jim Beam ☐
Scotch ☐ Lauder's ☐
Whiskey ☐ Canadian Club ☐
Gin ☐ Crystal Palace ☐
Paramount Peach Schnapps ☐
Paramount Amaretto ☐
☐

Top Shelf Liquor

Vodka ☐ Tito's ☐
Rum ☐ Bacardi ☐
Bourbon ☐ Maker's Mark ☐
Scotch ☐ Dewar's ☐
Whiskey ☐ Jack Daniel's ☐
Gin ☐ Tanqueray ☐
Paramount Peach Schnapps ☐
Paramount 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 ☐

\$25.00 / Bottle

ADDITIONAL BAR TIME

Extend the bar for 1 hour past the time included in your package ☐

STANDARD BAR \$4.95 / Guest | TOP SHELF BAR \$5.95 / Guest

ADDITIONAL BARTENDERS

\$25.00 / Hour 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 Bites

Add a late night bite to your package for your guests to enjoy while they ☐
dance the night away! ☐

French Fry Bar

\$2.95 / Guest

Sweet Potato and regular French Fries accompanied by assorted spices and condiments ☐

Mini Corn Dog Bar

\$3.95 / Guest

Miniature Corn Dogs accompanied by condiments and assorted toppings ☐

Slider Bar

\$4.95 / Guest

Miniature All ☐ Beef sliders accompanied by cheese, condiments, and assorted toppings ☐

Walking Taco Bar

\$3.95 / Guest

Self ☐ serve with choice of Fritos and Doritos, ground meat OR shredded chicken, and assorted toppings ☐

Wing Bar

\$5.95 / Guest

Boneless wings paired with BBQ, Hot, Garlic, and Teriyaki sauces, accompanied by celery, bleu cheese, and ranch ☐

Flatbread Pizza Bar

\$4.95 / Guest

Cheese, pepperoni, veggie, and gluten free crust flatbread pizzas ☐

Mashed Potato Bar

\$3.95 / Guest

Original, Garlic, Sweet potato mashed served with assorted toppings ☐

ALL PRICES ARE SUBJECT TO CHANGE — 100 MINIMUM REQUIRED ☐

Event Booking Details

HALL HOURS

Typical hall hours are from 5:30pm to Midnight. Entertainment must end a half hour after the bar closes or at Midnight, whichever comes first. ☐

CEREMONY

Host your indoor ceremony immediately before your reception for **\$600**.

Host your outdoor ceremony under our pavilion for **\$2,000**.

BRIDAL SUITE

Use of the room itself is INCLUDED when ceremony is ONSITE. Use of the room when ceremony is OFFSITE is **\$300**. ☐

DECOR

We provide champagne flutes and table numbers for your convenience, as well as set up and take down all pre-assembled decorations at no additional charge. ☐

VENDORS

Springvale has 3 separate vendor checks for cake, chair covers & sashes/chiavari chairs, and security (\$200) which are due 2 weeks prior to the wedding. ☐

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 or off-season events. Along with these minimums is a **\$2,000** Hall Fee. ☐

SERVICE CHARGE & SALES TAX

Service charge of 20% 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. ☐