



Weddings



At Spring Run we will work with you to create a wedding that reflects your unique and personal style leaving you with unforgettable memories.

Our mission is to go above and beyond your expectations from the planning, to the morning of your special day, to the celebration that follows.

Our beautiful clubhouse can accommodate up to 200 people with a dance floor.

All wedding packages include:

- ◊ Dance Floor
- ◊ Break Down & Setup fee
- ◊ Day of Bridal Suite
- ◊ Votives
- ◊ Cake Cutting fee
- ◊ In House Linens
- ◊ Day of Wedding Planner

Additional charges for:

- ◊ Valet Service
- ◊ Specialty Linens
- ◊ Champagne Toast
- ◊ Fruit Carving by Chef Mich
- ◊ Ice Carving
- ◊ Floral Arrangements
- ◊ Entertainment
- ◊ Up Lighting
- ◊ Please ask about our preferred local vendors for specialty price





Summer

WEDDING PRICING

MAY 1ST – SEPTEMBER 30TH

\$500 ROOM RENTAL

INCLUDES:

BRIDAL SUITE-MULTIPURPOSE ROOM

(UP TO 15 PEOPLE)

DINING ROOM WITH DANCE FLOOR

(100 PEOPLE)

GRILL ROOM & BAR

(60 PEOPLE)

OUTDOOR PATIO

(60 PEOPLE)

CLUB ROOM

(40 PEOPLE)

LAKEVIEW ROOM

(40 PEOPLE)

BRIDAL SUITE- GREENS ROOM

(UP TO 15 PEOPLE)

Fall

OCTOBER 1ST – APRIL 30TH

(SUBJECT TO THE APPROVAL
OF THE SPRING RUN BOARD OF DIRECTORS)

\$1000 ROOM RENTAL

INCLUDES:

BRIDAL SUITE-MULTIPURPOSE ROOM

(UP TO 15 PEOPLE)

DINING ROOM WITH DANCE FLOOR

(100 PEOPLE)

GRILL ROOM & BAR

(60 PEOPLE)

OUTDOOR PATIO

(60 PEOPLE)

CLUB ROOM

(40 PEOPLE)

LAKEVIEW ROOM

(40 PEOPLE)

BRIDAL SUITE- GREENS ROOM

(15 PEOPLE)

PLEASE ASK HOW WE CAN LOWER ROOM RENTAL FEES WITH REACHING AN F&B MINIMUM.



Bar Packages

Not including 6.5% state tax & 22% gratuity (++).

BOTTLE WINE SERVICE

Please inquire about our Bottle Wine list.

Includes a wine Steward and wines poured by the bottles from our Bottle Wine List only. Charged per bottle opened and/or consumed.

1 HOUR OPEN BAR COCKTAIL HOUR

Includes 1 bartender, additional bartenders \$100 per request.

Premium Brand:

\$16.50 per person

Call Brand:

\$13.50 per person

Beer & House Wine:

\$12 per person

Champagne Toast:

\$ 5 per person

HOSTED BAR BY CONSUMPTION

Includes 1 bartender, additional bartenders \$100 per request.

The amount charged will be determined by the total number of drinks consumed multiplied by the appropriate price per drink.

(Below prices are inclusive of state tax and gratuity).

Premium Brand Liquor & Wine: \$11

Call Brand Liquor & Wine: \$9

Import Beer Bottles & Draft: \$8

Champagne Toast: \$5

CASH BAR

You can elect to have a Cash Bar where the beverages are purchased by the guest - not the host.

COFFEE, TEA & SODA ARE ALL INCLUDED IN THE PRICING OF THE BAR PACKAGES.

Wedding Packages



GOLD PACKAGE

INCLUDES BUFFET ENTRÉE, 4 HOUR OPEN HOUSE BAR & CHAMPAGNE TOAST

BUFFET SERVICE OPTIONS:

EACH SELECTION COMES WITH THE ADDITION OF 3 SELECTED PASSED HORS D'OEUVRES
AND 1 STATIONED HORS D' OEUVRE FOR COCKTAIL HOUR

BUFFET SERVICE COMES WITH THE CHOICE OF A STARTER (SOUP OR SALAD STATION),
CHOICE OF VEGETABLE, STARCH & ASSORTED ROLLS WITH BUTTER.

CHOOSE FROM THE FOLLOWING:

ONE ENTRÉE----- \$84 PER PERSON · Add Additional Entrée's \$10 per entrée

CHEF ATTENDED CARVING/ACTION STATION \$100 flat fee

PRIME RIB \$5 additional per person

BEEF TENDERLOIN \$7 additional per person



PLATINUM PACKAGE

INCLUDES PLATED ENTRÉE, 4 HOUR OPEN HOUSE BAR & CHAMPAGNE TOAST

PLATED SERVICE OPTIONS:

EACH SELECTION COMES WITH THE ADDITION OF 3 SELECTED PASSED HORS D'OEUVRES
AND 1 STATIONED HORS D' OEUVRE FOR COCKTAIL HOUR

PLATED SERVICE COMES WITH THE CHOICE OF A STARTER (SOUP OR SALAD),
CHOICE OF VEGETABLE, STARCH & ASSORTED ROLLS WITH BUTTER.

CHOOSE FROM THE FOLLOWING:

ONE ENTRÉE \$94 PER PERSON

DUO ENTRÉE \$104 PER PERSON

IF YOU WOULD LIKE A CHOICE ENTRÉE PER GUEST
THERE WILL BE A \$5 UP CHARGE PER GUEST.

You will also be responsible for providing indicators for each guest as well as marking on the floor plan provided to you how many of each selected entrée is at each table.

We must have food choices within 14 days of the event.

Wedding Menu

Select from a great variety of food choices prepared by our experienced culinary team.

STATIONED HORS D' OEUVRE'S

CHOOSE ONE

- ASSORTED DOMESTIC CHEESE PLATTER
- GOURMET INTERNATIONAL CHEESE PLATTER
- TROPICAL FRUIT DISPLAY WITH A WILD BERRY YOGURT DIP
- GARDEN VEGETABLE CRUDITÉ PLATTER WITH A COOL CUCUMBER DIP
- ANTIPASTO PLATTER WITH CURED ITALIAN MEATS, OREGANO MARINATED ARTICHOKEs, BALSAMIC ONIONS, AND GARLIC HERB CROSTINI'S

BUTLER PASSED OR STATIONED HORS D' OEUVRE'S

CHOOSE THREE

- BAKED BRIE WRAPPED IN A FLAKY PASTRY WITH FRESH GRAND MARNIER WARM BERRY SAUCE
- GAZPACHO SHOOTER (CLASSIC TOMATO & CUCUMBER WITH SOUTHWEST ROASTED CORN)
- MINI GRILLED CHEESE SERVED WITH VELVETY TOMATO BISQUE SHOOTERS
- FRESH MOZZARELLA, ROMA TOMATO AND BASIL CAPRESE SKEWERS WITH EVOO DRIZZLE
- ASSORTED BRUSCHETTA
- TEQUILA GRILLED CILANTRO CHICKEN KABOBS
- BACON WRAPPED PINEAPPLE BITES
- BOURSIN STUFFED MUSHROOM CAPS
- ITALIAN SAUSAGE WELLINGTONS
- THAI SPRING ROLLS WITH A SWEET CHILI SAUCE



GOURMET HORS D' OEUVRE SELECTIONS \$\$

THERE IS AN ADDITIONAL \$4 CHARGE PER PERSON PER ITEM

ASSOCIATED WITH SELECTING FROM BELOW

- BEEF TENDERLOIN & GARDEN VEGETABLE KEBABS
- BLUE CRAB CAKES WITH A MEYER LEMON AIOLI
- MINI LOBSTER ROLLS, LEMON SCALLION CRÈME FRAICHE
- ROASTED LAMB MINT BROCHETTES
- BACON WRAPPED SCALLOPS WITH LEMON & WHITE TRUFFLE DRIZZLE
- JUMBO SHRIMP COCKTAIL
- SEAFOOD STUFFED MUSHROOMS
- BUTTER POACHED SEA BASS BEGGAR PURSES
- AVOCADO & ROCK SHRIMP RITA, LIME SALT, MANGO SALSA
- CRAB TINIS, MEYER LEMON GARLIC AIOLI, SPICED TOMATO COULIS

ENTRÉE'S

SEAFOOD:

- GRILLED MAHI WITH A TROPICAL BRULEED PINEAPPLE
- MANGO SALSA WITH A CITRUS BEURRE BLANC
- CRAB FLORENTINE STUFFED FLOUNDER
- WITH A ROASTED FENNEL AND SWEET GARLIC CRÈME
- DILL SCENTED SALMON WITH A LEMON SAUVIGNON BEURRE BLANC
- SHRIMP & SCALLOP SAUTÉ WITH A FIERY TOMATO BASIL SAUCE
- SLOW ROAST HALIBUT WITH ROASTED CORN & DILL SAUCE

A TOUCH ABOVE:

- BAKED GROUPER CRUSTED WITH POTATO FLAKE PANKO AND A TARRAGON CREAM SAUCE \$2
- CITRUS BUTTER POACHED SEA BASS WITH A SMOKED CORIANDER RED PEPPER COULIS \$4
- BAKED, BROILED OR STUFFED MAINE LOBSTER \$8

POULTRY:

- PAN ROASTED CHICKEN WITH A CHANTERELLE MUSHROOM MARSALA
 - BRAISED CHICKEN CHASSEUR
- SLOW BAKED HERB CHICKEN WITH A GRILLED SHALLOT PROVENCAL SAUCE
 - CHICKEN FRANCAISE WITH A LEMON CAPER CREAM SAUCE
 - CRISP DUCK BREAST WITH A HONEY CHERRY REDUCTION
 - PROSCIUTTO & FRESH MOZZARELLA STUFFED
 - CHICKEN ROULADE WITH A MOREL BASIL SAUCE

BEEF:

- CLASSIC VEAL MILANESE WITH A LEMON ZEST BLISTERED GRAPE TOMATO INSALATA
- SLOW ROASTED POT ROAST WITH BRAISED GARDEN ROOT VEGETABLE GRAVY
 - BRANDY BRAISED SHORT RIB WITH TRUFFLE JUS
- GRILLED HANGAR STEAK WITH PORTABELLA SUN DRIED TOMATO SAUCE
 - GRILLED MESQUITE BOURBON SHORT RIBS
 - GRILLED TERIYAKI FLANK STEAK

A TOUCH ABOVE:

- SLOW ROASTED PRIME RIB WITH ROSEMARY
 - FRIED ONIONS AND BURGUNDY AU JUS \$5
- CLASSIC GRILLED TO PERFECTION 12OZ NY STRIP OR RIBEYE STEAK \$6
- GRILLED FILET MIGNON WITH A PEPPERCORN CABERNET REDUCTION \$7

Preferred Wedding Vendors

MORE INFO COMING SOON