

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

Complimentary Champagne and sandwiches in the Bridal Suite prior to the Ceremony

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

Spring Hollow 5-hour open bar with a selection of premium wines,
beers, liquors, mixers and soft drinks. Our standard bar includes one (1) bartender or two (2)
bartenders for one hundred and ten (110) guests or more.

A sparkling champagne toast

A signature drink



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First Course - Your selection of homemade soup or salad

Main Course - Your selection of two (2) exquisite entrees prepared by our Executive Chef

Taxes and Service Charge is included in all Prices

Tasting for up to six guests, 6 months prior to the wedding

Round of Golf for Four

Complimentary Anniversary Dinner

Our ballroom, features vaulted ceilings, beautiful sconces, a scenic patio and champagne-colored wallpaper, which compliments color schemes or themes for any wedding.

Table linens, are included in the package which consists of: white underlay's and white or champagne overlays for the tables, and multiple colors of napkins.

You will be able to choose from a selection of wedding cakes from one of our partners. Available in a wide variety of flavors and designs, they will create the perfect wedding cake for your special day.

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.

Complimentary Lunch

The Bride and her Bridesmaids will enjoy a complimentary bottle of champagne, along with a variety of mini sandwiches for lunch while getting ready in the Bridal Suite.

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. The Gentlemen will also receive complimentary lunch.



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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, as well as olives served with green goddess dressing

Antipasto display

Cured meats, cheeses, olives, pesto, roasted red peppers, crackers and fresh Italian bread

Mediterranean station

A wonderful 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 with sweet Italian sausage, fresh spinach and boursnon cheese

Sesame crusted Chicken with dipping sauce

Coconut crusted chicken with a sweet Thai chili dipping sauce

Vegetable spring rolls with an Asian dipping sauce

Raspberries and Brie in Phyllo

Mini Caprese skewers

Onion soup bowls

Franks in a blanket

Spanikopita

Spring Hollow Stationary Hors d'oeuvre Enhancements (Additions)

Chilled Seafood Displays

shrimp, crab claws, top neck clams and oysters

Market Price

Roasted Tenderloin (Filet Mignon) Carving Station

Offered with mini rolls, horseradish cream and a rosemary demi-glace \$38

Attendant Fee: \$100



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Pasta Station

Guests will have their choice of two pastas and two sauces

Pastas:

Penne, cheese tortellini, Gemelli, or Rotini

(mini cheese ravioli extra \$2/person)

Sauces:

Marinara, basil blush, Alfredo, meat or pesto \$10

Cheeseburger Sliders

Mini angus certified beef sliders topped with cheddar cheese, ketchup and onion \$9

Fajita Station

Marinated chicken breast and steak tossed with sautéed onions and peppers in a fajita lime sauce accompanied with salsa, guacamole, sour cream and jalapenos with warm tortillas \$16

Additional \$3 per guest (Up to four (4) choices including basic options)

Stuffed mushrooms with crab imperial

Butterfly coconut shrimp served with a sweet Thai chili sauce

Scallops wrapped in bacon

Mini crab cakes

Mini filet beef kabobs



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Spring Hollow Wedding Dinner

First Course Selections

Choose one (1)

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

Mixed green salad with tomatoes, cucumbers and croutons served with choice of dressings

Classic Caesar salad

Baby spinach salad with chopped egg, red onion and warm bacon dressing

Minestrone

Italian Wedding soup

Lobster bisque (\$3 extra per person)

Served Dinner Entrees

Choose two (2)

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

Chicken Francise with lemon cream sauce \$110

Grilled chicken breast in a sun-dried tomato basil white wine cream sauce \$110

Filet of flounder stuffed with crab in a sherry cream lobster sauce \$110

Sautéed Chesapeake crab cakes with choice of Remoulade, Cocktail, or Tartar Sauce \$110

Grilled rib eye encrusted in blue cheese in an au jus reduction \$110

Baked chicken Oscar with asparagus and jumbo lump crab meat topped with hollandaise \$115

Stuffed chicken breast with prosciutto, peppers, spinach and provolone \$115

Grilled salmon filet with a lemon dill sauce \$115

Grilled 6 oz filet mignon with a Port wine demi-glace \$115

Poached Salmon and shrimp topped with lemon chive sauce \$120

Veal Cutlet with a champagne tarragon sauce \$120

Grilled New Zealand lollipop lamb chops with a rosemary red wine sauce \$125

**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.**



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**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.

Vegetarian - \$115

Grilled portabella topped with sautéed spinach, roasted red pepper, grilled zucchini, asparagus and topped with balsamic vinaigrette

Penne pasta with grilled seasonal vegetables and topped with marinara

Vegan - \$115

Penne pasta with sundried tomato, basil, tofu, artichokes, and olive oil and drizzled with balsamic vinaigrette

Brown rice with snow peas, carrots, red pepper, mushrooms, fresh ginger and sesame vinaigrette

Spaghetti Squash Primavera topped with vegetable sauce



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Gluten-Free - \$115

Grilled marinated chicken breast topped with fresh herbs

Grilled lemon garlic marinated shrimp skewers served over rice

Children's Options - \$30

Penne pasta with choice of marinara, basil blush or butter sauce

Chicken fingers and French fries

Mac and Cheese

Hamburger and French fries

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 Dessert Station Enhancements (Additions)

Cupcake Station

Choose four (4) flavors from local favorite bakery

\$35 per dozen

Dessert Station

Mini éclairs, mini crème puffs, mini cannoli, homemade chocolate mousse, assorted cookies and brownies and strawberries

\$9 per person

Have an assorted tray delivered to each table instead of the station for the same price!

Grab and Go Station

Offer your guests soft pretzels and bottled water for the ride home!

\$5 per person

Dessert Bar

NY Style Cheesecake with Fresh Strawberries, Chocolate Mousse Served with Berries and Whipped Cream, Triple Layer Chocolate Cake

\$9 per person



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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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Spring Hollow Bar Enhancements (Additions)

Champagne Toast Enhancement

Add a splash of color and elegance to the champagne toast! We'll put a strawberry on the rim of your champagne glass!

\$1.50 per person

Something Blue... Blue Champagne Toast Enhancement

Add your "Something Blue" to your champagne toast!!

\$2.00 per person

Champagne Ceremony Enhancement

Have a table of glasses of Champagne available for your guests to be able to take down to the ceremony site!

\$2.00 per person

Wine Service

Red and white wines will be offered to each table to compliment your guests' entrees

\$8 per person

Top tier wines- \$12 per person

Infusion Bar

Your guests will enjoy our homemade berry or citrus infused vodka (your choice of premium vodka). The infusion jars will be on display and will take your cocktail hour to another level.

\$2.50 per person

Spiked Punch

Your choice of punch; or let our mixologist decide!

\$75 for every thirty (30) people



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Spring Hollow Timeline

Any Asterisk* - Refers to Spring Hollow's Recommendations List—
We Can Help!

9-12 Months

Announce Engagement (official photo?)

**Select Reception Site and Date—
\$2,000 Deposit-DONE***

Reserve Ceremony Site and Officiant
*

Determine Budget & Expenses—who is Paying for What?

Approximate Guest List— Will you include children?

Determine Color Scheme and Type of Wedding

Shop and order Wedding Gown

6-9 Months

Choose Attendants and Attire

Book Entertainment (DJ, Band?)*

Register for gifts

Select Photographer*

Select Videographer*

Select Florist *

Order Invitations, Stationary, and Thank You Notes*

Honeymoon Plans (Don't forget passports!)

Mail Save the Dates

Set date for tasting a month prior to tasting

****Spring Hollow Tasting and 50% deposit****

4-6 Months

Order Men's Formal wear

Schedule all Fittings

Select and order Wedding Cake*

Select and order Wedding Bands

Obtain Documents for Marriage Certificate

Finalize Guest List

Book Stylist or Salon for Bridal Party Hair, Nails & Make-up*

Reserve hotel accommodations for out of town guests*

2-4 months

Engagement Announcement—
Newspaper

Select and Order Favors

Select and Book Wedding Day Transportation*

Mail Invitations

Attendant's Gifts

Confirm Dates for All Attire

Arrange Rehearsal Dinner* and Notify Guests

Pick out Ceremony Music, Vow Selection, Readings Selections

Select and Delegate Attendees—



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Wedding Party, Readers, Ushers,
Reception Wrap-up (Who takes
what?)

1-2 Month

Obtain Marriage License (Expires
After 3 Months)
Record RSVP's
Record Early Gifts– Prompt Thank
You Notes
Arrange Final Gown Fittings
Shower Gifts Thank You Notes
Invitation to Rehearsal Dinner
Select your Old, New, Borrowed, and
Blue
Purchase Wedding Accessories (Ring
Pillow, Toasting Glasses,
Knife/Server, Unity Candle, Guest
Book & Pen)
Pick out Reception Music

2-4 Weeks

Follow Up On Missing RSVP's
Create Place Cards and Seating Charts
and send to your Wedding Planner
Confirm all Reservations (Lodging,
Rehearsal, Honeymoon, and Limo)
Finalize Details with Vendors (Music,
Florist, Cake, Photographer,
Videographer, and Officiant) Who
Gets Food? Are all vendor
information to Spring Hollow Golf
Club
Pick Up Rings

Get all Documents– Wedding,
Honeymoon

Set up Wedding Day itinerary for
Wedding Party and Family Involved

14 Days Prior

**Finalize Spring Hollow- Final
Payment, Final Count, Table Set
Up, Food at each Table, Go Over
Any Special Requests.**

Pack for Honeymoon

Finalize House Sitting

Rehearsal Day

Drop off Everything to Spring Hollow
for Wedding/Reception-Decorations,
Guest Book, Glasses, Place Cards,
CD's, Favors, any Extra Instructions
for Room Set Up.

Dinner– Remember Gifts and Toasts
Give Itinerary to all who are on/in it

Wedding Day

Breathe!

Eat breakfast, Review Itinerary

Make Sure Rings and License are
Secure

Engagement Ring– Right Hand
BECOME MR. AND MRS. —
ENJOY!

Remember to take a moment, look
around and soak in your surroundings
on the day you will never forget!

Leave the rest to US



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Vendor Recommendations

*We are often asked for recommendations to assist you in planning your special day.
Below are some suggestions for your consideration.*

Attire

Agnes Edmunds	610-323-9712	www.agnesedmunds.com
Harleysville Bridal & Tuxedo and Page Six...it's Haute	610-222-8182	www.harleysvillebridal.com

Cakes and Desserts

Brooklyn Girl Bakery	610-757-8318	www.brooklyngirlbakery.com
Dice's Creative Cakes	610-367-0107	www.dicescreativecakes.com
Sugar Buzz	610-804-3086	www.sugarbuzz.co
The Master's Baker	610-436-9888	www.themastersbaker.com

Candies/Favors/Stationary/Misc. Items

Sweet Ashley's Chocolate	610-948-1085	www.sweetashleyschocolate.com
The Wedding Mercantile	484-793-1976	www.weddingmercantile.com

Florist

Beth Ann's Flowers	610-948-8999	www.bethannsflowers.com
Enchanted Florist	610-584-7280	www.skippackflowers.com
Three Peas in a Pod	610-948-7190	www.threepeasflowers.com



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Hair & Make-up Artist

Eden Day Spa and Salon	610-489-0800	www.edendayspaandsalon.com
Lords & Ladies Salon & Spa	610-323-6773	www.lordsandladies.com
Occasions by Diana	267-471-6395	www.occasionsbydiana.com

Hotel Accommodations

Courtyard Marriott	484-974-2606	www.Marriott.com/phlvg
Staybridge Suites	610-792-9300	www.staybridgeroyersford.com

Music

Best of Times DJ's	610-432-7868	www.botdjs.com
Betsy Chapman-- Harpist	610-468-8300	www.betsychapman.com
DJ Perry Angelozzi	610-405-8940	www.djperryangelozzi.com
Gruvin Professional Disc Jockeys	610-972-7981	www.gruvin.com
Linda Umstead – Harpist	610-468-9598	www.beautifulharpmusic.com

Officiant

Pastor Gary	610-587-2634	www.weddingsbypg.com
Reverend Pamela Brehm	610-367-7244	www.reverendpamela.com
Reverend Kathleen Spicer	484-704-7825	www.reverendkathleen.com



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Photographers & Videographers

Brock Paul Videography	610-992-0290	www.brocksbrides.com
CNK Photography	610-960-0373	www.cnkphotograohy.com
John Kellar Photography	610-329-2872	www.johnkellarphotography.com
Lafayette Hill Studios	610-828-1142	www.lafayettehillstudios.com
Photography by Tim & Liz Miller	610-417-0351	www.timmillerphoto.com

Transportation

Kevin Smith Transportation Group	610-574-5232	www.kevin-smithgroup.com
Secrets Limousine Service	215-540-9955	www.secretslimo.com

Travel

CK Tours & Cruises	610-916-2923	www.cktours.com
Town and Country Travel	215-699-2279	www.traveltownandcountry.com



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