

# SPRING HOLLOW

G O L F C L U B

Thank you for considering  
Spring Hollow Golf Club  
for your upcoming event.

We know that you will not be disappointed!  
If you can celebrate it, we can accommodate it!

Please feel free to contact us  
for more information  
and/or to set up a tour to see our facility.

We look forward to helping you  
have the event you've imagined!



# SPRING HOLLOW

G O L F C L U B

## Plated Dinner Menu

### First Course

*(Please Select One; if two selections are made, \$3 per person extra)*

House salad with cucumbers, tomatoes, carrots, and croutons  
with your choice of two dressings

Traditional Caesar salad with garlic croutons

Spinach Salad with Chopped Egg, Red Onion, Topped with warm bacon dressing

Spring Hollow autumn salad with goat cheese, dried cranberries, honey roasted walnuts, apples  
and homemade apple cider vinaigrette

Caprese salad with fresh mozzarella, Roma tomatoes, roasted red peppers,  
basil and balsamic vinaigrette

Soup available upon request

### Entrée Selections

*(Please Select Two Options; if three selections are made, \$5 per person extra)*

*Entrées Include Dinner Rolls with Butter and the Non-Alcoholic Drink Station  
with Lemonade & Iced Tea*

Roasted Pork Loin served with pan sauce (minimum of 10 orders) \$32

Chicken Marsala, Sautéed with Mushroom Sauce \$31

Grilled Chicken Breast served with a Tomato, Basil, Garlic White Wine Sauce, Drizzled with  
Basil Pesto \$33

Grilled Filet of Salmon with a Lemon Dill Sauce \$35

Roasted Semi-Boneless Half Duck With Grand Marnier Orange Glace \$35

Spring Hollow Signature Crab Cakes \$37

Stuffed Filet of Flounder Panko Crusted and Served with Remoulade Sauce \$38

Stuffed Filet of Flounder Stuffed with Crab and topped with Lemon \$38

Petite 5 oz Filet Mignon topped with a Jumbo Shrimp in a Demi Glace \$47



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## Kid's Options

Chicken Fingers and French Fries \$12

Hamburger and French Fries \$12

## Side Selections

*(Please select one starch and one vegetable)*

Baked Potato with Sour Cream  
Cheddar Scallion Mashed Potatoes  
Red skinned mashed potatoes  
Au gratin (\$2/person upgrade)  
Donato (\$2/person upgrade)  
Broccoli and Carrots

Rosemary Roasted Red Bliss Potatoes  
Vegetable Medley  
String Bean Almondine  
Brandied Carrots  
Asparagus

## Desserts

*(Please Select One)*

Chocolate Mousse with fresh berries and  
whipped cream  
Carrot Cake with Cream Cheese Icing  
Strawberries with Grand Marnier Crème  
Anglaise and Topped with Chocolate  
Shavings

Mini individual Viennese platters with  
crème puffs, éclairs, cookies and brownies  
Cheesecake with fresh berries  
Chocolate Triple Layer Cake with Whipped  
Cream

*Vegetarian, Vegan, and Gluten Free Options Available Upon Request*



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## Dinner Buffet Menu

The buffet includes one salad, one vegetable, one starch, two entrees, warm rolls and butter, one dessert and a non-alcoholic drink station

*Plated and served salads to the tables is \$2 per person.*

*Add soup for \$3 per person*

### *Please select one salad*

House Salad with cucumbers, tomatoes, carrots, and croutons with your choice of two dressings

Traditional Caesar salad with garlic croutons

Spinach Salad with Chopped Egg, Red Onion, Topped with a warm bacon dressing

Spring Hollow Autumn Salad with goat cheese, dried cranberries, honey roasted walnuts, apples and homemade apple cider vinaigrette

Caprese Salad with fresh mozzarella, Roma tomatoes, roasted red peppers, basil and balsamic vinaigrette

### *Please select one starch and one vegetable*

Cheddar Scallion Mashed Potatoes

Red Skinned Mashed Potatoes

Rosemary Roasted Red Bliss Potatoes

Plain mashed potatoes

Au gratin (*\$2 per person upgrade*)

Donato (*\$2 per person upgrade*)

String Bean Almondine

Brandied Carrots

Vegetable Medley

Asparagus (*\$2 per person upgrade*)



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## *Please select two Entrees*

Pork Loin  
Grilled Salmon with Lemon Dill Sauce  
Stuffed Shells with Marinara Sauce  
Penne with Basil White Wine Cream  
Tenderloin Tips with Rosemary Port Wine Demi-Glace  
Seasoned Crusted Salmon with a Honey Citrus Sauce  
Sautéed Chicken Marsala with Kennett Square Mushrooms  
Gemelli with basil pesto Alfredo  
Mini Cheese Ravioli with tomato, basil, garlic, olive oil and white wine  
Grilled Chicken with Sundried Tomatoes in a Blush Basil Cream Sauce  
Chicken Parmesan with fresh Mozzarella in a Marinara Sauce  
Sliced New York Strip Steak with Green Pepper Corn Sauce *(Add \$6.00 Per Guest)*  
Sliced Beef Tenderloin with Wild Mushroom Demi *(Add \$6.00 Per Guest)*

## **Kid's Options**

Chicken Fingers and French Fries \$12  
Hamburger and French Fries \$12

## *Please select one dessert*

Chocolate Mousse with fresh berries and whipped cream	Viennese platter with crème puffs, éclairs, cookies, and brownies
Cheesecake with fresh Berries	Strawberries with Grand Marnier Crème
Carrot Cake with Cream Cheese Icing	Anglaise and Topped with Chocolate Shavings
Chocolate Triple Layer Cake with Whipped Cream	

**\$40 per guest (25 guest minimum)**

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## Plated Lunch Menu

### First Course *(Please Select One)*

- House Salad with cucumbers, tomatoes, carrots, and croutons with your choice of two dressings  
Traditional Caesar salad with garlic croutons  
Spinach Salad with Chopped Egg, Red Onion, Topped with warm bacon dressing  
Spring Hollow Autumn Salad with goat cheese, dried cranberries, honey roasted walnuts, apples and homemade apple cider vinaigrette  
Caprese Salad with fresh mozzarella, Roma tomatoes, roasted red peppers, basil and balsamic vinaigrette

### Entrée Selections *(Please Select Up to 3 Options for the Main Course)*

*Entrées Include Dinner Rolls with Butter and the Non-Alcoholic Drink Station with Lemonade & Iced Tea*

- Grilled Chicken Breast served with a Tomato Basil Garlic White Wine Sauce and Drizzled with Basil Pesto \$25  
Chicken Marsala with Mushrooms Sauce \$25  
Roasted Pork Loin Served with pan sauce (minimum of 10 orders)\$25  
Grilled Salmon Fillet with Lemon Dill Sauce \$30  
Spring Hollow Crab Cake Sautéed and Panko Crusted with a Remoulade Sauce \$30  
Stuffed Flounder Filet, Flounder Stuffed with Crab Topped with a Lemon Chive Butter \$32



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## Kid's Options

Chicken Fingers and French Fries \$12

Hamburger and French Fries \$12

## Side Selections

*(Please select one starch and one vegetable)*

Cheddar Scallion Mashed Potatoes  
Red skinned Mashed Potatoes  
Au gratin (\$2/person upgrade)  
Donato (\$2/person upgrade)  
Rosemary Roasted Red Bliss Potatoes

Vegetable Medley  
String Bean Almondine  
Brandied Carrots  
Asparagus (\$2 upgrade)

## Desserts

*(Please Select One)*

Chocolate Mousse with fresh Berries and  
whipped cream  
Cheesecake with fresh Berries  
Carrot Cake with Cream Cheese Icing  
Chocolate Layer Cake with Whipped Cream

Mini individual Viennese platters with a  
crème puff, éclair, cookies and brownies  
Strawberries with Grand Marnier Crème  
Anglaise and Topped with Chocolate  
Shavings

*Vegetarian, Vegan, and Gluten Free Options Available Upon Request*



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## Lunch Buffet Menu

**The buffet includes one salad, two entrees, a vegetable, starch, warm rolls and butter, an assorted dessert table, and the non-alcoholic beverage station.**

### *Please select one Salad*

House Salad with cucumbers, tomatoes, carrots, and croutons with  
your choice of two dressings

Traditional Caesar salad with garlic croutons

Spinach Salad with Chopped Egg, Red Onion, Topped with warm bacon dressing

Spring Hollow Autumn Salad with goat cheese, dried cranberries, honey roasted walnuts, apples  
and homemade apple cider vinaigrette

Caprese Salad with fresh mozzarella, Roma tomatoes, roasted red peppers,  
basil and balsamic vinaigrette

### **Please select two Entrees**

Slow Cooked Roast Beef with au Jus

Tenderloin tips with Burgundy Sauce

Pork Loin with pan sauce

Sautéed Chicken Cooked in a Marsala Mushroom Sauce

Sautéed Chicken with a White Wine, Fresh Herb, Beurre Blanc Sauce

Grilled Salmon with a lemon dill sauce



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## Kid's Options

Chicken Fingers and French Fries \$12

Hamburger and French Fries \$12

*Please select one starch and one vegetable*

Plain mashed potatoes  
Cheddar scallion mashed potatoes  
Red skinned mashed potatoes  
Rosemary Roasted Red Bliss Potatoes  
Au gratin (\$2 per person upgrade)  
Donato (\$2 per person upgrade)

(Rice available upon request)  
Vegetable medley  
String bean Almondine  
Brandied carrots  
Asparagus (\$2 per person upgrade)

## Please select two desserts

Chocolate Mousse with fresh berries and  
whipped cream  
Cheesecake with fresh Berries  
Carrot Cake with Cream Cheese Icing  
Chocolate Layer Cake with Whipped Cream

Strawberries with Grand Marnier Crème  
Anglaise and Topped with Chocolate  
Shavings  
Viennese platter with crème puffs, éclairs,  
cookies, and brownies

**\$28 Per Person**  
*(25 guest minimum)*

*Vegetarian, Vegan, and Gluten Free Options Available Upon Request*

***Lunch Buffet Menu is available until 4:00pm.***

***If substituted for dinner buffet, \$30 per person.***



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## Food Station Cocktail Reception (One and one-half hour duration)

*Non-alcoholic drink station of Lemonade & Iced Tea- \$3 per person.  
Alcohol is not included in this price*

### Stationary Display (Choice of 2)

#### Cheese and fruit Display

Imported & Domestic Cheeses Garnished with Fresh Fruit Served with  
Assorted Cocktail Crackers & Honey Mustard Dip

OR

#### Vegetable Crudités

Broccoli, Cauliflower, Green & Red Peppers, Carrots, Celery, Grape Tomatoes, Olives, Offered  
with an Herbed Ranch Dip

OR

#### Antipasto Display

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

OR

#### Mediterranean Station

A wonderfully display of hummus, Greek Olives, feta cheese, tomatoes, pita, and cucumbers

OR

#### 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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## Choice of Five

Vegetable Spring Rolls with an Asian dipping sauce	Mini Caprese skewers (gluten free)
Assorted Mini Quiche	Stuffed Mushrooms with Sweet Italian Sausage, Fresh Spinach and Bourson Cheese
Franks-n-Blanket	Raspberry and Brie in Phyllo
Coconut Crusted Chicken with a sweet Thai Chili dipping sauce	Mini Cheesesteaks
Spanakopita	Scallops wrapped in bacon
Onion Soup Bowl	Mini crab cakes
Sesame Crusted Chicken	Butterfly Coconut Shrimp with Sweet Thai Chili Sauce

**\$19.95 per person ( For one Hour Only – \$16.95 per person)**

**Cocktail Reception Stationary Enhancements**  
**Non-alcoholic drink station with Lemonade & Iced Tea- \$3 per person**

### Salad Station

*Choice of two (2) Salads*

- Mixed green salad with cucumbers, tomatoes and croutons with choice of two dressings
- Classic Caesar salad
- Baby Spinach salad with chopped egg, red onion, with warm bacon dressing \$7

### Pasta Station

Choice of Two Pastas and Two Sauces

Pastas: Penne, Cheese Tortellini, Gemelli, Rotini

Sauces: Pesto Sauce, Marinara Sauce, Basil Blush Cream Sauce, Alfredo  
along with fresh Grated Parmesan and Garlic Bread \$10



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## **Chilled Seafood Display**

Shrimp, crab claws, top neck clams and oysters  
Market Price

## **Carving Station**

Your choice of Roast Top Sirloin with au jus and horseradish sauce, Roast turkey with pan gravy and cranberry sauce, or Baked ham with orange-pineapple glaze. Served with mini rolls  
\$16

## **Roasted Tenderloin Carving Station**

Offered with mini rolls, horseradish sauce and a rosemary demi-glace \$19

**All priced per person**



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## Shower Menus

### *Shower Menu "A"*

#### Stationary Display

Imported & Domestic Cheeses Garnished with Fresh Fruit served with Assorted  
Cocktail Crackers & Honey Mustard dip

OR

Vegetable Crudités: Broccoli, Cauliflower, Green & Red Peppers, Carrots, celery,  
Grape Tomatoes, Olives, Offered with an Herbed Ranch Dip

#### Choice of two

Zucchini Fries  
Onion Rings  
Vegetable Spring Rolls  
Mini Assorted Quiche

Waffle Fries  
Franks in a Blanket  
Spanakopita

#### Assorted Wraps Display

*Choice of three*  
Chicken Salad  
Roast Beef  
Ham and Cheese

Grilled Vegetable  
Roast Turkey  
Tuna Salad  
Raw Vegetables

#### Cookie and Brownie Display

**All selections served with appropriate condiments**

**\$27 per person**



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## *Shower Menu "B"*

### **Choice of Soup or Salad**

House salad with cucumbers, tomatoes, carrots, and croutons with your choice of two dressings

Traditional Caesar salad with garlic croutons

Spinach salad with chopped egg, red onion, topped with warm bacon dressing

Spring Hollow Autumn salad with goat cheese, dried cranberries, honey roasted walnuts, apples and homemade apple cider vinaigrette

Caprese salad with fresh mozzarella, Roma tomatoes, roasted red peppers, basil and balsamic vinaigrette

Soup available upon request

Choice of Grilled or Sautéed Chicken with Marsala, Herbed Beurre Blanc, or White Wine & Rosemary Sauce

### **Choice of two**

Penne Pasta with Marinara or Basil

Blush Sauce

Roasted Red Potato

Cheddar Scallion Mashed Potato

Rice Pilaf

Vegetable Medley

Broccoli and Carrots

Green Bean Almandine

Dessert choice of Served Cheesecake or a Display of Cookies & Brownies

**\$30 per person**



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## Brunch Menu

Fresh fruit salad OR tossed salad  
Homemade French toast OR pancakes  
Home fried potatoes  
Scrambled eggs  
*(choice of two)*  
Pork sausage, smoked applewood bacon and ham

*(choice of one)*  
Hot roast beef au jus  
Roasted turkey breast served with brown gravy,  
Chicken Marsala,  
Chicken Piccata

### **Chef's selection of pasta**

Orange Juice and hot beverage station  
Display of Mini Danish and Muffins  
*(choice of one)*  
Strawberries in a Grand Marnier crème anglaise and topped with chocolate shavings,  
cookies and brownies, OR Viennese platter

**\$30.00 Per Person**

**(25 guest minimum)**



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## Taste of Philly Casual Cuisine Buffet

Choice of mixed greens OR Caesar salad  
Chicken fingers with honey mustard and barbeque sauce  
Mozzarella sticks with marinara sauce  
Warmed Philly soft pretzels with brown mustard  
***Choice of two:***  
Philly cheesesteak,  
Chicken cheesesteaks,  
sweet Italian sausage,  
OR meatballs  
all with sautéed onions, sauce on the side, and club rolls  
Assorted cookies and brownies  
Non-alcoholic beverage station of Lemonade & Iced Tea

**\$28.00 Per Person**  
***(25 guest minimum)***



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## All Occasion Menus

### Continental Breakfast

Assorted Mini Danish and Muffins  
Orange juice, coffee & tea  
**\$ 9 per person**

### Box Lunch

Choice of Ham or Turkey with American Cheese on Kaiser Rolls  
Bag of Chips  
Fresh Fruit  
Canned Soft Drink  
Condiments  
**\$ 12 per person**

### Italian Buffet

Choice of Caesar or Garden Salad with two dressings  
Penne Pasta with Marinara Sauce  
Sweet Italian Sausage and Peppers and Meatballs with Club Rolls  
Assorted Cookies and Brownies  
Ice Tea and Lemonade  
**\$22 per person**

### Cookout

Hamburgers & Hot Dogs  
Baked Beans  
Potato Salad  
Garden Salad with two dressings  
Assorted Condiments  
Ice tea and Lemonade  
**\$ 23 per person**



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## BBQ

Hot Roast Beef Au Jus with rolls

BBQ Chicken

Baked Beans

Garden Salad with two dressing

Potato Salad

Cookies and Brownies

Ice Tea & Lemonade

**\$ 27 per person**

## Clam Bake

Choice of Two Salads:

Cole Slaw, Pasta Salad, Potato Salad or Garden Salad

Clams

Chicken

Potatoes

Corn on the Cob

Cookies and Brownies

Ice Tea & Lemonade

**\$ 30 per person**

Add Shrimp

**\$ 32 per person**



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## Dessert Enhancements

### Sorbet and Ice Cream Bar

Your choice of two ice creams – Add a sorbet for \$2 more!

Ice cream: Vanilla, Chocolate, Mint Chocolate Chip, Butter Pecan,  
Chocolate Chip Cookie Dough

Sorbet: Lemon, Raspberry, Mango

Served with toppings including – whipped cream, maraschino cherries, maple walnuts,  
chocolate chips, tri-colored jimmies, peanuts, select candies, caramel sauce, chocolate sauce  
and raspberry sauce

**\$9 per person**

### Assorted Cake Station

Cream Cheese cheesecake with fresh strawberries, triple layer chocolate cake and carrot cake

**\$9 per guest**

### Dessert Station

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

**\$9 per person**

### Cupcake Station

Pricing Available Upon Request



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## Sheet or Tier Cake

Regular flavors: Yellow, chocolate, half & half, marble, or white in a very moist grain pound cake

Specialty flavors: Strawberry, raspberry, cherry, blueberry, peach, apple swirl, chocolate chip in a very moist fine grain pound cake, banana or carrot cake

## MARKET PRICE

Pricing includes basic decoration

## Chocolate Fountain

Your choice of one type of chocolate – milk or dark

Served with pretzel rods, marshmallows, strawberries, pineapple, pound cake, and Rice Krispy Treats

**Pricing Available Upon Request**

## Candy Bar Station

A wide arrangement of different candies can be presented to guests at the end of your event as a favor or just for dessert. Guests can create their own candy bags that will be supplied by Spring Hollow. You may bring in your own bags and you may request certain candies or colors to coordinate with your event.

**\$10 per person**



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## Banquet Bar Options

Bartender Fee for Any Package-\$125.00  
One Bartender per 80-100 People

### Open Bar price per person

One hour- \$16

Two hours- \$22

Three hours- \$25

Four hours- \$30

*Beer and wine only- Subtract \$3/person*

### 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, Triple Sec, Peach Schnapps, Kahlua & Amaretto

*Also Included- Well liquors, juices, mixers and garnishes*



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## **Banquet Bar Enhancements**

Champagne Toast- \$2.50 per Person

Tablesides House Wine Service (during dinner) - \$9 Per Person

Tablesides Premium Wine Service (during dinner) - \$14 Per Person

Bloody Mary, Mimosa and Poinsettia Bar- \$9 Per Person (per hour)

Additional Domestic Beer Choice- \$4 per Person

Additional Imported or Craft Beer Choice- \$6 per person

Domestic Keg of Beer- \$180

### **Champagne Fountain**

House champagne with guest choice of cranberry and orange juice to add- \$300

### **Signature Drink**

Clients will have their choice to feature a drink at the bar- \$4 per person

### **Infusion Bar**

Homemade berry or citrus infused vodka to be mixed into a drink or drink as a martini or on the rocks- \$4 per person

Nonalcoholic punch- \$45 for every 30 people

Alcoholic punch- \$90 for every 30 people



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## Meeting Package

### Meeting Package to Include:

Room set to your specifications (i.e. Classroom, Rounds)  
Audio-Visual Equipment (i.e. Monitor, Microphone and Podium)  
Hot Breakfast Buffet  
Morning & Afternoon Break  
Buffet Lunch  
Room Rental  
Tax and Service Fees

**\$80 Per Person**  
*(25 guest minimum)*

