



SAMPLE MENU

Hors d'oeuvre

(Priced by the piece)

Hot

Chicken Satay with Spicy Oriental Peanut Sauce...2.50

Mini Crab Cakes with Spicy Remoulade...2.75

Spanikopita...1.85

Parmesan Stuffed Artichoke Hearts...2.25

Grilled Tequila-lime Shrimp...2.75

Cold

Assorted Deluxe Cold Canapés (chef's selection)...2.25

Jumbo Shrimp Cocktail...3.50

Smoked Salmon Canapés with Goat Cheese & Capers...2.75

Tuna Tartar with Sliced Ginger on wonton crisps...3.00*

Table & Mirror Displays

Seafood Raw Bar (station - \$60 per attendant)

Jumbo Shrimp Cocktail...\$3.50 littlenecks...\$2.00 oysters*...\$3.00
served with assorted sauces and lemon*

*Sushi Mirror **

*Assorted Sushi and Vegetable rolls with a variety of sauces and condiments
SMALL DISPLAY \$225.00 LARGE DISPLAY \$350.00*

Antipasto Display

*Sliced Italian Cured Meats and Cheeses on a bed of lettuce with assorted marinated vegetables with a
Balsamic Vinaigrette
SMALL DISPLAY \$225.00 LARGE DISPLAY \$375.00*



Dinner Selections

First Course Appetizers

Crab Cakes with Remoulade Sauce Corn Mushroom salad...\$12.95

Roasted Vegetable Napoleon with Buffalo Mozzarella...\$9.95

Lobster Pie topped with sauce bernaise...\$14.95

Soups

-Optional course for dinner-

New England Clam Chowder...\$3.95

Lobster Bisque...\$4.50

Cold Gazpacho...\$3.50

Salads

A Garden Salad is included in the entrée cost

Additional charge

Caesar Salad...\$3.00

Beef Carpaccio and Artichoke Salad...\$7.00

Tomato and Mozzarella Salad...\$3.50

Entrée Selections

Pepper & Herb Roasted New York Sirloin.....\$51.00

USDA Choice grade, Char grilled, with choice of sauce

Chicken Roulade stuffed w/ Prosciutto & Fontina Cheese.....\$38.00

served with a roasted garlic sauce

Lobster Stuffed Filet Mignon.....\$64.00

Filet mignon stuffed with fresh lobster meat and herbs, finished with a rosemary lobster sauce

Macadamia Encrusted Halibut.....\$40.00

Fresh Halibut encrusted with macadamia nuts and served with a thai ginger sauce

Late Night Fare

Pizza, Pizza

Cost Per Pie: Large 16 inch Rustic Grilled \$16.00

Build your own using the freshest of ingredients from our garden and or local farmers

Using the Best Meats and Cheeses

Late Nite Combination Platter

Includes boneless chicken fingers, buffalo chicken wings, mozzarella sticks, potato skins, jalapeno poppers,

Half Platter \$100.00

Full Platter \$185.00



Texas Barbecue

*Tossed Garden salad with Dressing
Barbecued Roasted Quartered Chicken
Barbecued Ribs
Sweet Corn on the Cob
Boston Baked Beans
Traditional Potato Salad
Cole Slaw
Cornbread
Watermelon*

\$38.00 per person

Traditional New England Clambake

*Cup of New England Clam Chowder
Tossed Garden salad with Dressing
Native Mussels and Steamed Clams with drawn butter
1 ½ # Native steamed Lobster
Choice of:
Steamed New Potatoes
-or-
Potato Salad
Sweet Corn on the cob
Watermelon Boat with Fresh Fruit*

*Market price / person
Estimation Only \$56.00 per person*



Policies and Procedures

We are pleased that you are interested in planning an event at the Spring House Hotel. Our catering staff stands ready to ensure you a delightful event. Please take a moment to review the following information; it will help us to make your first function with us live up to your expectations.

Menu Selection

Menu selections must be submitted to us three weeks prior to your function date. The menu prices listed are our current rates and are subject to change. Prices, unless otherwise noted, will be confirmed ninety days prior to your function date. Our culinary department will be happy to prepare special items upon request.

Service Charges and Taxes

A service charge of 20 percent will be added to all food and beverage items. All quoted prices, unless otherwise noted, are subject to Rhode Island State Sales Tax, currently at the rate of 7 percent and Rhode Island Food & Beverage Tax, currently at 1 percent. Rhode Island law dictates that all service charges are taxed 7 percent. All credit card charged payments will be assessed an additional 4%.

Split Menu

We recommend that you serve one entrée for your event. In the event that you may prefer to have a choice of two or more, the Spring House Hotel will apply a \$1.50 surcharge to the cost of each entrée that each guest has selected. It is necessary that your final count provided indicate the exact number required for each entrée chosen and the table number.

Beverages

Any specialty beverages can be arranged through the Spring House Hotel. The Rhode Island Liquor Control Board strictly regulates the sale and service of alcoholic beverages. As a licensee, the Spring House Hotel is responsible for the administration of these regulations. We ask for your cooperation in enforcing the law by not bringing any alcoholic beverages into the event from outside sources. All alcoholic beverages must be consumed on the property. We reserve the right to limit and control the amount of alcoholic beverages consumed by guests. If you wish to extend your bar bill past the prepaid amount, a signed credit card receipt is necessary to secure payment.

Guarantees

All food functions require an attendance guarantee ten business days in advance of the function. Increase and decrease in the count within a range of 5% will be allowed up to three days (72 hours) prior to your function. In the event that you should increase your count in excess of 5%, we will accommodate your guests to the best of our ability. It is the sole responsibility of the customer to provide the guarantee prior to the 72-hour deadline. Otherwise, the expected attendance will be considered the guarantee. Charges will be based on the guarantee or actual number of guests served, whichever is greater.



Prices

A deposit is required to hold the desired date of your function. Full payment will be required 10 days in advance of the function with a certified check, money order or cash. All credit card charged payments will be assessed and additional 4% charge. In the event payment exceeds the actual amount or cancellation of the event occurs (within our cancellation guidelines), money owed to you will be returned no later than five business days after the function date. All reservations booked are tentative until the responsible party signs the letter of agreement and remits the required deposit.

Additional Labor

Additional labor can be obtained for the sum of \$75.00 per server, plus \$15.00 per hour.

Liability

The Spring House Hotel reserves the right to inspect and control all private functions. If the volume from the entertainment of public address systems disturbs other patrons, the hotel reserves the right to request the party lessen the volume. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought into the banquet area, including gift packages, envelopes and disposable cameras.

Cancellations

If cancellation by a group occurs once a contract is validated, the group will be subjected to a cancellation fee up to 100% of the estimated expenses which the group would incur. The cancellation fee would be waived if reason were beyond the group's control arose (including, but not limited to, Acts of God or Acts of War). Deposits will not be refunded.