



Spring Lake Events

Wedding Packages 2017

Package Summary

We have a variety of packages for you to choose from that can fit any budget or taste. All of our packages include our basic floral collection and the use of our entire venue. The Lakeside package includes a casual barbecue dinner served in authentic cast iron. The Boathouse package has a whole host of customizations including the addition of adorable dessert and biscuit bars! The Willow Tree package includes either a Steak or Chicken dinner. And the Red Canoe packages are deliciously creative with a ton of options, too. All our packages are based on 150 guests, so if you need to customize that number, just let us know. Spring Lake's florist is happy to create a custom floral collection for you (just ask!) and you can even bring in your own caterer or customize the menu if you'd like.

Peak Season

(Late March, April, May, June, September, October)

	Boathouse	Lakeside (BBQ)	Willow Tree (Chicken)**	Red Canoe 1	Venue Only
Saturday	10267.50*	8850*	9175*	9787.50*	6000
Sunday	8267.50*	6850*	7175*	7787.50*	4000

Low Season

(July, November)

Saturday	9267.50*	7850*	8175*	8787.50*	5000
Sunday	7767.50*	6350*	6675*	7287.50*	3500

A La Carte Pricing

Saturday Venue Only (peak season)	6000	Lakeside Dinner	2265*
Saturday Venue Only (low season)	5000	Boathouse Dinner**	3685.50*
Sunday Venue Only (peak season)	4000	Willow Tree Dinner - Steak	2890*
Sunday Venue Only (low season)	3500	Willow Tree Dinner - Chicken	2590*
Flowers	825	Red Canoe 1 Dinner***	3202.50*
		Red Canoe 2 Dinner***	3052.50*

*Based on approximately 150 guests.

**All Willow Tree catering subject to 7% sales tax. Willow Tree Steak Package available for an additional \$300 (for 150 guests).

***All Red Canoe Package catering does not include sales tax and gratuity.

Bride will pay venue, flowers, & catering individually.

No bookings August, December, January, or February.

Food and flowers completely customizable (payable to each vendor separately). All outside caterers must be certified (no food from home).

Lakeside Catering Contact: Karen Hutcheson 770-241-9714

Boathouse Catering Contact: Nicole Bell 770-426-9852

Willow Tree Catering Contact: Paige Edge 770-547-1483

Red Canoe Catering Contact: Penni Bedford 770-387-0723

The Venue



If you're selecting a package to suit your needs or just renting the venue for the day, we have you covered! We've thought of all the details:

- Rustic open air building with sound system.
- 60" round tables with chairs, linens, bar top tables, accommodates 200 people.
- 10' x 10' custom-made cedar arch chandelier.
- 6 shepherd hooks with lanterns down the aisle way.
- 2 - 8ft tables ~ 3 - 6ft tables ~ 1 - 40" round.
- 20 glass sided lanterns for centerpieces.
- 22 antique church pews at ceremony site.
- Gazebo with willow furniture seating and 7ft bar.
- Outdoor rock fireplace with 10 Adirondack chairs and 8ft swing over-looking the lake.
- Brides room and Grooms room.
- 1944 antique Chevrolet flat bed truck, great for taking photographs.
- Open fields trimmed in hardwood and pines.
- Lodge-style open air reception barn overlooking lake.



The Flowers

Every one of our packages includes our basic floral collection (below), and can be customized to suit your wedding style.

1 Bride 14 roses & 6 stems Alstroemeria wrapped in satin to match your wedding colors.

Colors: red, yellow, white, lavender, pink, orange, & peach all with greenery (Lemon Lead)

1 Groom Single rose boutonniere with greenery & filler flower.

3 Bridesmaids 12 Roses with greenery, & 4 stems Alstroemeria, Bear Grass/Lemon Leaf Wax flower for filler.

3 Groomsmen Single rose with greenery & filler flower.

2 Mothers Beautiful 2 rose corsages with filler & bow.

2 Fathers Single rose boutonniere with greenery & filler.

2 Grandmothers 2 Rose corsages with greenery & bow.

2 Grandfathers Single rose boutonniere with greenery.

1 Toss Bouquet Roses with greenery, filler & bow.



The Lakeside

Based on approximately 150 guests. | Catering Contact: Karen
Hutcheson baronkaby@yahoo.com 770-241-9714

BBQ sandwiches on a yeast roll
(\$13.25 per person)

Meal comes with your choice of 2:

Creamy potato salad
Country style baked beans
Buttery corn-on-the-cob
Apple crisp cole slaw
Macaroni and cheese

Included drinks:

Lemonade, Sweet & Unsweetened Tea, and Water

Also included:

Warm baked cinnamon & sugar apples with a small scoop of vanilla ice cream
4 servers dressed in black & white with aprons.
Clear plates, cups & dinnerware.
White paper napkins.
Setup and breakdown cleanup.
Flowers

Additional items (for an extra charge):

Chicken strips
Brunswick stew
Potato chips
Garden salad





Based on approximately 150 guests. | Carriage House Catering Contact: Nicole Bell 770-426-9852

The Boathouse Menu can be customized. Just contact Nicole at Carriage House Catering for more details on other versions of this package. www.carriagehouse-catering.com

Seasoned Panko Breaded Chicken Breast (Additional guests \$22.95 per person)

Choice of One Sauce:

White Wine Reduction Lemon Caper Sauce

Roasted Tomato Marinara Basil Alfredo

Choice of One Salad

Mixed Field Salad With Fresh Seasonal Fruit and

Vanilla Vinaigrette

Spinach Salad With Pecans, Pears, Gorgonzola and

Pecan Balsamic Vinaigrette

Seasonal Tossed Garden Salad With Parmesan

Peppercorn and golden Italian Dressing

Choice of Two Accompaniments:

Caramelized Mashed Potatoes

Red Skin Mashed Potatoes

Baked Macaroni and Cheese

Corn Bread Dressing

Yellow Rice

Fresh Green Beans

Green Bean Casserole

Creamed Spinach

Sautéed Seasonal Vegetables

Grilled Vegetables

Squash Casserole

Included in Your Menu

Rolls with Butter

Lemonade, Sweet and Unsweetened Tea

Wedding Cake Cutting Service

Optional Specialty Bars

\$4.00 per person + tax

Pie Bar

Apple, Pecan, Pumpkin, Cherry, Sweet Potato and Chocolate Cream Pies with Vanilla Ice Cream and Whipped Cream Topping

Cupcake Bar

Red Velvet, Chocolate, Lemon Mascarpone, Vanilla Bean, Coconut Cream and Oreo

Smores Bar

Graham Crackers, Marshmallows, White, Milk and Dark Chocolate Bars Accompanied with Roasting Skewers

Popcorn & Boiled Peanuts Bar

Boiled Peanuts and a Variety of Cheddar, Caramel, Sea Salt and Buttered Popcorn. Accompanied with Individual Souvenir Bags

Biscuit Bar

Assorted Miniature Buttermilk, Sweet Potato & Cheddar Cheese Biscuits With Sides of Honey, Strawberry Jam, Butter, Apple Butter, Bacon Pieces, Sausage and White Country Gravy

The Willow Tree

Based on approximately 150 guests. | Catering Contact: Paige Edge 770-547-1483

An elegant buffet style dinner with rolls, fresh fruit display and your choice of:

Grilled Chicken Breast

(Additional guests \$15 per person)

~or~

Flat Iron Steak

(Additional guests \$17 per person)

Meal includes your choice of 2:

Garden salad (Choose from 2 types of homemade dressing: Ranch, Blue Cheese, Thousand Island, Italian, French, & Honey Mustard)

Baked potato

Garlic mashed potatoes

Sauteed green beans

Vegetable medley

Included drinks:

Water, Sweet and Unsweetened Tea

Also included:

3 servers

Plates, cups & dinnerware.

Setup and breakdown cleanup.

Flowers

7% sales tax will be added for catering in the Willow Tree package.





Based on approximately 150 guests.

Flavorful Events Contact: Penni Bedford 770-387-0723 | 770-387-0724 | 404-630-7499 | www.flavorfulevents.com

Grill Buffet (Additional guests \$19.75 per person)

- Baby Greens, Iceberg, Spinach & Romaine Garden Salad
- Classic Ranch & Balsamic Vinaigrette Dressings
- Herb Crusted Chicken Breast
- Grilled NY Strips with Sautéed Mushrooms
- Penne Pasta Alfredo with Shrimp Scampi
- Roasted Red Bliss Potatoes
- Green Beans
- Vegetable Medley
- Steak Sauce
- Yeast Rolls & Butter Pats

Sweetened Tea, Lemonade & Water in Beverage Urns
Iced Can Coke, Sprite & Diet Coke

~Or~

Southern Buffet (Additional guests \$19.75 per person)

- Roast Beef & Gravy
- Southern Fried Chicken
- Mashed Potatoes
- Collard Greens
- Macaroni & Cheese
- Fried Okra
- Green Beans
- Black Eyed Peas
- Southern Slaw
- Tomatoes, Cucumbers & Onion Salad
- Hot Sauces & Chow Chow
- Rolls, Biscuits & Jalapeno Cornbread

Sweetened Tea, Lemonade & Water in Beverage Urns
Iced Can Coke, Sprite & Diet Coke

Menu Also Includes

- White or Ivory Buffet Linens with Wedding Color Fluffing Fabrics & Burlap
- Chalkboard Menu Signs
- Chafers & Serving Utensils
- All Catering Equipment
- Upscale Clear Plastic Plates
- Real Stainless Flatware
- White Disposable Dinner Napkins
- Upscale Clear Plastic Cups for Beverages
- Clear Plastic Martinis
- Upscale Clear Plastic Cake Plates, Clear Plastic Forks & Courtesy Cake Attendants
- Uniformed Staff
- Catering Set-up & Clean-up
- Bride & Groom "To Go" Dinner
- Children Under 4 Years Courtesy No Charge
- China Package Upgrade: Add \$3.50 pp

The Red Canoe 2

Based on approximately 150 guests.

Flavorful Events Contact: Penni Bedford 770-387-0723 | 770-387-0724 | 404-630-7499 | www.flavorfulevents.com

Heavy Hors d' oeuvres Menu (Additional guests \$18.75 per person)

Butler Passed Hors d' oeuvres

Chef's Assortment of Southern Treats & Signature Canapes

Displayed Hors d' oeuvres

Fresh Fruits & Gourmet Cheese Display with Cracker Assortment

Fresh Garden Crudités with Herb Dip

Swedish Cocktail Meatballs

Warm Spinach & Artichoke Dip with Tortilla Chips

Shrimp Cocktail

Hand Breaded Chicken Tenderloins with Honey Mustard

Smithfield Ham in Biscuits with Brown Mustard

Barbecue Beef Brisket in Slider Buns & Pickles

Martini Bar

Mashed Potatoes (Side Toppings~ Cheese, Bacon, Butter, Sour Cream & Chives)

Creole Shrimp & Grits with Cheddar, Andouille Sausage,

Sautéed Green Peppers & Onions

Three Cheese Macaroni

Chopped Salad Tossed with Balsamic Vinaigrette

Warm Biscuit Bar

Butter, Apple Butter, Honey Butter, Molasses, Pimento Cheese, Honey, Assorted Preserves & Jams

In Mason Jars with Chalkboard Labels & Rustic Decor

Beverage Station

Sweetened Tea, Lemonade & Water in Clear Beverage Urns

Can Coke, Diet Coke & Sprite Iced in Silver Tub

Menu includes same extras as The Red Canoe 1 plus Bride & Groom "To Go" Hors d' oeuvres.

Optional Specialty Services

S'mores Bar (\$2.00pp)

Graham Crackers, Hershey Bars, Plain, Coconut & Strawberry Marshmallows

Skewers with 4 foot Table, Burlap & Rustic Display

Warm Biscuit Bar (\$2.50 + 18% SC per person)

Butter, Apple Butter, Honey Butter, Molasses, Pimento Cheese, Honey, Assorted Preserves & Jams

In Mason Jars with Chalkboard Labels

Burlap & Rustic Decor

Commercial Chocolate Fountain (\$4.00 + 18% SC per person 100 Headcount Minimum Required)

White, Dark or Milk Chocolate

Strawberries, Pineapples, Pretzels, Assorted Flavored Marshmallows,

Donut Holes, Crème Puffs & Rice Crispy Treats, Pringles,

Shortbread Cookies, Melon Balls, Vanilla Wafers & Skewers

Candy Buffet Favor Table (\$3.50 + 18% SC per person)

15 + Types of Nostalgic Candies, Stemmed Glass Containers, Silver Scoops, Bags & Set-up

Licensed Bartender with Liability Insurance (\$200.00)

Cocktail Napkins, Nuts & Pretzels

Client will need to have beer iced in coolers & Wine Glasses or Plastic Cups.

Flowers

Flowers for entire wedding party are available for additional cost. Spring Lake will be glad to help with all your floral needs.

Catering

Servers are available at an additional cost. Outside caterers must be certified (no food allowed from home).

Capacity

- Outdoor Cedar Arch area seating (up to 22 church pews providing seating for 200 people).
- Building reception area seating up to 200 people.

Booking your Wedding

The manager will put your wedding date on the calendar as soon as a license agreement is completed and payments are accepted.

Security Deposit

There is an \$800.00 non-refundable deposit due at time of booking. The \$_____ balance with final guest count is due in full four weeks before wedding day. All prices are subject to state and local taxes.

In the Event of Rain

If rain is in the forecast for your wedding day, the wedding ceremony can be held in the reception building. A tent may be rented by the wedding party and set up beside the reception building if needed.

Payment

Flowers are not included in the venue only price. Even if you're booking a package, you'll need to pay for the venue, flowers, and catering separately.