

Thank you for your interest in Spring Hill. Please email us (info@springhillmaine.com) for an appointment to tour our facility and discuss plans and options for your special day!

PRICING & SERVICES

Pricing

Saturdays - \$2,500, all other days - \$2,200

Included Services

- ♦ **Hall Rental:** Includes our Ballroom, attached Sunroom, and large private deck. Rooms and tables will be arranged for you according to an agreed-upon layout. Please find our room descriptions on the following page.
- ♦ **Ceremony:** You are welcome to hold your ceremony on our beautiful and scenic property.
- ♦ **Planning:** We offer an onsite wedding coordinator to help in planning your special day. You will also have the opportunity to meet with the chef to design a menu especially for you.
- ♦ **Setup & Cleanup:** All tables fully set up with china, glassware and silverware. Cleanup included.
- ♦ **Linens:** Tables set with ivory linens and your choice of a palette of napkin colors.
- ♦ **Bar:** A fully stocked bar with certified bartenders to serve your guests. Your choice of open or cash bar.
- ♦ **Coffee and Tea Station:** We provide gourmet coffee, tea and ice water for your guests.
- ♦ **Cake Cutting:** Your wedding cake will be cut and placed on serving trays for your guests.

Additional Services

- Ceremony Chairs/Setup:** We will provide white chairs for your wedding ceremony for \$2/ chair. We can set up your chairs for you for \$0.50/ chair.
- Soda & Non-Alcoholic Service:** Soda and other non-alcoholic beverages are available through the bar, but may also be offered as a complimentary service to your guests for \$2/pp.
- Rehearsal Dinners:** We offer a fine dining restaurant, with a separate room for private rehearsal dinners.
- Wedding Shows:** We have three rooms available according to the size of your party.

Deposit & Booking

Spring Hill requires a \$1,000 deposit to confirm your date. Six months prior to your wedding date, we require an additional deposit of \$1,000. The final guarantee of guests attending is needed 10 days prior to your event.

A Note on Pricing

This menu is provided as a planning guide only and should not be considered a firm price quote. All of our food and drink items are subject to 8% Maine state tax and 20% service charge.

ROOM AND VENUE DESCRIPTIONS

Ballroom

Our Ballroom is spacious enough for up to 200 guests, and features a large hardwood floor, 30 foot cathedral ceilings, breathtaking views, and a large private walk-out deck.

Dining Room

For more intimate receptions, we offer our dining room with a seating capacity of 60. This room includes a fireplace, and has all the amenities of the Ballroom - complete with a private walk-out deck - in a cozier setting. Since this room is also our restaurant, it can only be rented in the morning or afternoon.

Sunroom

The panoramic views and privacy of our Sunroom are perfect for small weddings. Our Sunroom has a seating capacity of 40, an optional dance floor, and private access to our deck.

Outdoor

Overlooking the water, our 60 acres of rolling hills are perfect for couples who prefer an outdoor setting. We can cater to an unlimited number of guests for outdoor events. Outdoor weddings at Spring Hill have featured Maine lobster bakes, fireworks, and even a bride arriving by helicopter!

SUGGESTED MENUS

Suggested Menus

Spring Hill boasts two classically-trained gourmet chefs who pride themselves on using only the freshest local ingredients. You can customize your menu from our suggested buffet menus, or create your own unique fare. Impress your guests with a raw bar, Maine lobster, or Prime Rib. Give your menu a personal touch by incorporating a favorite family recipe, or make your event unique with a theme reception such as a luau, a chef-presented pasta station, or a variety of international cuisine. Your choices are unlimited!

Plated Entrées

Full service plated entrées are available for smaller weddings. These can be created from any of our suggested menus or tailored to your specific taste.

~ See Suggested Menus with pricing and options on the following pages ~

Top Of the Hill - \$50/pp

Includes:

- ✦ Sparkling station of champagne and cider upon arrival of your guests
- ✦ Display of domestic and international cheese, fruit, baguettes, crackers, vegetables and dip
- ✦ Passed hors d'oeuvre of your choice (scallops additional \$2/pp).
- ✦ 1 Carving Station (includes Roast Sirloin)
- ✦ 2 Entrées (includes Seafood Medley)
- ✦ 2 Starches
- ✦ Choice of a salad station or a served specialty salad
- ✦ Seasonal vegetable
- ✦ Our homemade bread, and rolls w/butter
- ✦ Carpe Diem coffee station, including flavored syrups

Pine Grove Selections - \$40/pp

Includes:

- ✦ Display of domestic cheese, crackers, vegetables and dip
- ✦ 1 Carving Station
- ✦ 2 Entrées
- ✦ 2 Starches
- ✦ 2 Salads
- ✦ Seasonal vegetable
- ✦ Rolls w/butter
- ✦ Carpe Diem coffee station

Knight's Pond Luncheon - \$30/pp (menu available only before 2pm)

Includes:

- ✦ 1 Carving Station
- ✦ 1 Entrée
- ✦ 1 Starch
- ✦ 1 Salad
- ✦ Seasonal vegetable
- ✦ Rolls w/butter
- ✦ Carpe Diem coffee station

Carving Stations

- Fresh Roasted Turkey
- Baked Fleur de Leis Ham w/your choice of pineapple rum, warm honey dijon, raisin or cranberry sauce
- Boneless Pork Loin served w/your choice of sun-dried tomato pesto or cranberry apple chutney
- Fresh Salmon Fillet topped with an herb boursin or roasted julienne vegetables and wrapped in pastry
- Prime Rib with a fresh herb rub (add \$6/pp)
- Roast Tenderloin (add \$6/pp)
- Roast Sirloin (add \$4/pp)

Entrées*

POULTRY

- Baked chicken with bread stuffing, apples, cranberries, and a shallot gravy
- Baked chicken breast stuffed with apples, leeks and bleu cheese
- Baked chicken florentine stuffed with spinach and ricotta - choice of wine cream sauce or mozzarella and marinara
- Grilled chicken with apricot and bourbon glaze
- Grilled chicken topped with roasted vegetables
- Sautéed chicken picatta with seasoned flour and finished w/garlic, lemon, capers and white wine sauce
- Sautéed chicken macadamia finished w/white wine, orange and butter (add \$2/pp)

SEAFOOD

- Seafood medley; haddock, scallops, salmon and Maine shrimp finished with a crumb topping (add \$3/pp)
- Baked fresh haddock topped with native Maine shrimp scampi
- Haddock Mediterranean topped with spinach, feta, tomatoes, garlic and herbs
- Knight's pond haddock; panko breaded, finished with lemon, capers, garlic and white wine
- Coconut macadamia haddock finished with a ginger soy glaze
- Baked salmon topped with julienne seasonal vegetables and boursin cheese
- Baked salmon with a pecan crust and maple mustard glaze
- Cajun salmon finished with a mango salsa

PASTA**

- Gourmet macaroni & cheese (add lobster - market price)
- Penne pasta and broccoli with chicken or baby shrimp
- Stuffed shells w/ricotta, spinach, parmesan, and topped with mozzarella
- Angel hair topped with roasted vegetables
- Asian stir fry with vegetables and rice noodles (gluten free)

*Pork, Veal, Lamb, Duck, and Vegetarian entrées are also available. Your options can be fully customized by our chef.

**Available Pasta Sauces: Alfredo, Marinara, Pesto, Sesame Ginger, White Wine & Garlic, Tomato Cream

Starches

- Red potatoes with parsley and butter
- Duchess potatoes
- Baked potato with sour cream
- Mashed potatoes - homestyle or garlic
- Potatoes au gratin
- Rice pilaf
- Cranberry rice
- Vegetable rice
- Yellow rice
- Sweet potatoes
- Mashed root vegetable

Salads

- Tossed garden salad
- Caesar salad
- Chopped salad
- Greek salad
- Spinach w/honey dijon
- Seasonal fresh fruit & mixed greens
- Fresh fruit salad

Dressings (homemade)

- Poppy Seed
- Balsamic
- Creamy Roasted Garlic
- Ranch
- Fresh Fruit Vinaigrette

Hors D'Oeuvres - Served Hot

- Baked Brie (\$1)
- Bacon Wrapped Pineapple (\$2)
- Chicken-Vegetable Dumplings w/Soy Dipping (\$3)
- Fried Mozzarella w/Marinara Sauce (\$2)
- Stuffed Mushroom Caps (\$2)
- Sweet & Sour Meatballs (\$2)
- Chicken Wings, any style (\$3)
- Bacon Wrapped Chicken (\$3)
- Shrimp Cakes (\$3)
- Stuffed Assorted Pastries (\$3)
- Stuffed Mushroom Caps w/crab or sausage (\$3)
- Bacon Wrapped Scallops (\$4)

Hors D'Oeuvres - Served Cold

- Vegetable Platters w/Sun-Dried Tomato Spread (\$2)
- Wedge of Sharp Cheddar w/Crackers & Fruit (\$2)
- Artichoke Bread Dip (\$2)
- Cucumber Sandwiches (\$2)
- Endive Leaves w/Shrimp & Avocado (\$2)
- Endive Leaves w/Goat Cheese, Sun-dried Tomato (\$2)
- Fresh Fruit Platters (\$2)
- Gruyère Cheese Puffs (\$2)
- International Cheese & Crackers, fruit, baguettes (\$4)
- Salsa, Guacamole and Bean Dip w/Tortilla Chips (\$2)
- Smoked Salmon Platter (\$2)
- Shrimp Cocktail (\$3)
- Antipasti Platter w/Cheeses, Meats, Olives, Veg (\$3)

We offer additional hors d'oeuvres selections, and you are welcome to request favorites. Pricing shown is per person.