# Wedding Packages & Pricing

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!

## **VENUE & SERVICES PRICING**

## Pricing for 2025

Saturdays - \$4,000, all other days - \$3,000

#### **Included Services**

- Venue Rental: This includes our Ballroom, attached Sunroom, and large private deck. Rooms and tables will be arranged according to an agreed-upon layout. Please find our room descriptions on the following page.
- Planning: Our experienced event team will help plan your special day. You will also be able to meet with the chef to
  design a menu especially for you and your guests. Our culinary team can accommodate most dietary restrictions. See
  our menu page for more details.
- Setup & Cleanup: All tables are fully set up with china, glassware, and silverware, and cleanup is included.
- + Linens: Tables set with ivory linens, with your choice of a palette of napkin colors.
- Bar: A fully stocked bar with certified bartenders to serve your guests. Our bar includes draft beer taps, wines, and a full liquor selection—your choice of open or cash bar. You will also have the opportunity to meet with our bartender to create a custom cocktail list and select your favorite beers and wines to personalize your special day.
- 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**

On-Site Ceremony: You are welcome to hold your ceremony on our beautiful scenic property for an additional \$5 per person set-up and break-down fee. Our outdoor space can accommodate up to 200 seated guests. We will provide and set up white chairs for your wedding ceremony. We have an on-site arch available, as well as seasonal decor, to help decorate your outdoor ceremony.
Chair Covers: Ivory chair covers for the Ballroom can be rented and set up for an additional \$4 per chair.
<b>Wedding Coordinator:</b> If you need help planning the additional details of your event, decorating the space, and coordinating vendors such as a photographer, DJ or band, florist, etc., we can refer you to our experienced, highly knowledgeable wedding coordinator, who will provide personalized service for these additional planning needs.
<b>Soda &amp; Non-Alcoholic Service:</b> 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 per person.
Rehearsal Dinners: We offer the Knight's Pond Room and Sunroom for private rehearsal dinners.
Wedding Showers: We have three rooms available according to the size of your party.

## **Deposit & Booking**

Spring Hill requires a \$1,000 non-refundable deposit to confirm your date. Six months from your booking date, we require an additional non-refundable deposit of \$3,000 to complete the Venue Services fee. The final guarantee of guests attending is needed 14 days prior to your event, at which time final payment is required.



#### **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. Additionally, our Ballroom features a large built-in bar area and a custom ceiling that provides excellent sound for a band or DJ during your event.

## **Knight's Pond Room**

For more intimate receptions, we offer our Knight's Pond Room, which has 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. It can also accommodate a small band or DJ and has excellent sound.

#### Sunroom

The panoramic views and privacy of our Sunroom are perfect for small weddings. Our Sunroom has a seating capacity of 40 and private access to our deck. A dance floor can be rented as an additional option.

#### 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, tents and bands, 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. They 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 - \$75/pp

## Includes:

- Sparkling station of champagne and cider upon arrival of your guests
- + Display of domestic and international cheeses, fruit, crackers and baguettes
- 2 Passed hors d'oeuvres
- 1 Carving Station (includes Roast Sirloin)
- + 1 Pasta dish (gluten-free, vegetarian, or vegan)
- 2 Entrées (includes Seafood Medley)
- Choice of 2 starches
- Choice of 2 salads or a served specialty salad
- Seasonal vegetable
- Rolls w/butter
- Carpe Diem coffee station, including flavored syrups

## Pine Grove Selections - \$60/pp

## Includes:

- Display of domestic cheese, fruit, and crackers and choice of appetizer (stuffed mushrooms, bruschetta, artichoke dip, or sweet and sour meatballs)
- 1 Carving Station
- + 2 Entrées
- 2 Starches
- 2 Salads
- Seasonal vegetable
- Rolls w/butter
- Carpe Diem coffee station

## Knight's Pond Luncheon - \$45/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



Ca	rving 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 for Top Of The Hill menu, add \$10/pp for Pine Grove menu)
	Roast Tenderloin (add \$6/pp)
	Roast Sirloin (add \$4/pp)
En	trées*
РО	ULTRY
	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)
SEA	AFOOD
	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
PAS	STA**
	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)

<sup>\*</sup>Pork, Veal, Lamb, Duck, and Vegetarian entrées are also available. Our chef can fully customize your options.

 $<sup>{}^{**}</sup> Available\ Pasta\ Sauces:\ Alfredo,\ Marinara,\ Pesto,\ Sesame\ Ginger,\ White\ Wine\ \&\ Garlic,\ Tomato\ Cream$ 



Starches		Salads		Dressings (homemade)			
	Red potatoes with parsley and butter		Tossed ga	arden salad		Poppy Seed	
	Duchess potatoes		Caesar sa	alad		Balsamic	
	Baked potato with sour cream		Chopped	salad		Creamy Roasted Garlic	
	Mashed potatoes - homestyle or garlic		Greek sa	lad		Ranch	
	Potatoes au gratin		Spinach w/honey dijon			Fresh Fruit Vinaigrette	
	Rice pilaf		Seasonal fresh fruit & mixed greens				
	Cranberry rice		Fresh fruit salad				
	Vegetable rice						
	Yellow rice						
	Sweet potatoes						
	Mashed root vegetable						
Hors D'Oeuvres - Served Hot Hors D'Oeuvres - Served Cold							
_						I.T.,	
	Baked Brie (\$2)			Vegetable Platters w/Sun-			
	Fried Mozzarella w/Marinara Sauce (\$2)			Wedge of Sharp Cheddar v	v/Cra	ackers & Fruit (\$2)	
	Sweet & Sour Meatballs (\$2)			Artichoke Bread Dip (\$2)	`		
	Bacon Wrapped Pineapple (\$3)	. /40		Cucumber Sandwiches (\$2	)		
	Chicken-Vegetable Dumplings w/Soy Dipping	g (\$3)		Fresh Fruit Platters (\$2)	ъ.	/T1'11 - Ch' (\$0)	
	Stuffed Mushroom Caps (\$3)			Salsa, Guacamole and Bear			
	Chicken Wings, any style (\$3)			Endive Leaves w/Goat Che			
	Stuffed Assorted Pastries (\$3)			Endive Leaves w/Shrimp &		cado (\$3)	
	Bacon Wrapped Chicken (\$4)			Gruyère Cheese Puffs (\$3)		. 01: 14 (40)	
	Shrimp Cakes (\$4)	<b>+</b> 4\		Antipasti Platter w/Cheese			
	Stuffed Mushroom Caps w/crab or sausage (	\$4)		International Cheese & Cra		s, fruit, baguettes (\$4)	
	Bacon Wrapped Scallops (\$5)			Smoked Salmon Platter (\$4	<del>l</del> )		
				Shrimp Cocktail (\$4)			

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

## A Note on Menu Pricing

This menu is only a planning guide and should not be considered a firm price quote. Our food and drink items are subject to an 8% Maine state tax and a 30% service charge. Our event team will discuss minimums that may also apply depending on the date of your event. Pricing adjustments may apply if booking beyond 2025.