

## Venue & Services Pricing

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**Saturday Weddings - \$4,000 for Venue, all other days - \$3,000 for Venue**

### INCLUDED SERVICES

**Venue Rental:** This includes our Ballroom, attached Sunroom, and large private deck. Rooms and tables will be arranged based on an agreed-upon layout. Room descriptions on the following pages.

**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.

**Setup & Cleanup:** All tables are fully set up with china, glassware, and silverware. Cleanup 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 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.

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### ADDITIONAL SERVICES

**On-Site Ceremony:** You are welcome to hold your ceremony on our 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, 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 added \$4 per chair.

**Wedding Coordinator:** 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 planning needs.

**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 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.

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### **DEPOSIT & BOOKING**

Spring Hill requires a \$1,000 non-refundable deposit to confirm your date. Six months from your event, we require an additional non-refundable deposit of \$2,000 or 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

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### **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 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 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, bands, and even a bride arriving by helicopter!

## Suggested Menus

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Spring Hill boasts a classically-trained gourmet chef who prides themselves on using only the freshest local ingredients. Customize your menu from our suggested buffet menus or create your own unique fare. 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 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.

#### **Top Of The Hill - \$75/pp**

- 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 (excludes seafood options)
- 1 Carving Station (includes Roast Sirloin)
- 1 Pasta dish (gluten-free, vegetarian, or vegan)
- 2 Entrées
- 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**

- Display of domestic cheese, fruit, and crackers
- 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

### **Custom Menu Options including Dietary Restrictions**

In addition to our carefully crafted suggested menus, our talented chef is more than happy to work with you to create a custom menu tailored to your unique tastes and preferences. Whether you have a specific theme in mind, favorite dishes, or want something completely unique, we can bring your vision to life!

We also offer a range of specialty menu options to accommodate dietary needs, including vegan, gluten-free, or any other dietary restrictions. It's important to discuss these requirements with our chef during the menu planning process to ensure all guests are fully catered to.

Additional pricing may apply for custom menus or dietary accommodations, depending on complexity and ingredients.

### **Carving Stations**

- ☐ Fresh Roasted Turkey (gf)
- ☐ Baked Fleur de Lis Ham, choice of pineapple rum, honey dijon, raisin, or cranberry sauce (gf)
- ☐ Boneless Pork Loin, choice of sun-dried tomato pesto or cranberry apple chutney (gf)
- ☐ Roast Tenderloin (market price) (gf)
- ☐ Roast Sirloin (add \$8/pp) (gf)

### **Entrées**

#### **Poultry**

- ☐ Baked chicken with bread stuffing, apples, cranberries, and a shallot gravy
- ☐ Baked chicken breast stuffed with apples, leeks, and bleu cheese (\*gf)
- ☐ Baked chicken florentine topped with spinach and feta (gf)
- ☐ Sautéed chicken piccata w/garlic, lemon, capers, and white wine sauce (\*gf)
- ☐ Chicken marsala with fresh mushrooms and marsala cream sauce (gf)

#### **Seafood**

- ☐ Baked fresh haddock with sherry Ritz cracker topping
- ☐ Baked fresh haddock with native Maine shrimp scampi (\*gf)
- ☐ Knight's Pond haddock piccata: panko breaded, with lemon, capers, garlic, and white wine
- ☐ Coconut curry blackened salmon sautéed (gf)
- ☐ Baked salmon with a pecan crust and maple mustard glaze (gf)
- ☐ Fresh Salmon Fillet with an herb boursin or roasted julienne vegetables and pastry wrapped
- ☐ Grilled swordfish with lemon caper aioli (market price) (gf)

**Pasta (gluten free pasta available)**

- ☐ Gourmet macaroni & cheese (add lobster - market price) (\*gf)
- ☐ Penne pasta and broccoli with chicken or baby shrimp, garlic, herbs and olive oil (\*gf)
- ☐ Stuffed shells w/ricotta, spinach, parmesan, and topped with mozzarella (\*gf)
- ☐ Mediterranean penne with artichokes, spinach, feta, kalamata olives, roasted tomatoes, herbs and olive oil (\*gf)
- ☐ Rice noodles and vegetables in chef's choice of sauce (gf)

**Starches**

- ☐ Red potatoes with parsley and butter (gf)
- ☐ Baked potato with sour cream (gf)
- ☐ Mashed potatoes - homestyle or garlic (gf)
- ☐ Potatoes au gratin (gf)
- ☐ Rice pilaf
- ☐ Vegetable rice (vegan + gf)
- ☐ Sweet potatoes (gf)
- ☐ Seasonal harvest hash (gf)

**Vegetable**

- ☐ Chef's seasonal vegetable (\*gf)

**Salads**

- ☐ Tossed garden salad (gf)
- ☐ Caesar salad
- ☐ Greek salad (gf)
- ☐ Spinach salad (gf)
- ☐ Mixed greens with seasonal berries (gf)

**Dressings (homemade)**

- ☐ Balsamic (gf)
- ☐ Creamy Roasted Garlic (gf)
- ☐ Ranch (gf)
- ☐ Fresh Fruit Vinaigrette (gf)
- ☐ Honey Mustard (gf)

**Hors D'Oeuvres - Hot**

- ☐ Baked Brie (\$2)
- ☐ Fried Mozzarella w/marinara sauce (\$2)
- ☐ Seasonal Baked Brie + Fruit Bites (\$3)
- ☐ Sweet & Sour Meatballs (\$3)
- ☐ Bacon Wrapped Pineapple (\$3) (gf)
- ☐ Chicken Wings, any style (\$3) (\*gf)
- ☐ Chicken-Vegetable Dumplings w/soy dipping (\$4)
- ☐ Bacon Wrapped Chicken (\$4) (gf)
- ☐ Stuffed Mushroom Caps (\$3), stuffed w/crab or sausage (\$5)
- ☐ Bacon Wrapped Scallops (\$6) (gf)

**Hors D'Oeuvres - Cold**

- ☐ Vegetable Platters w/sun-dried tomato spread and hummus (\$2) (gf)
- ☐ Artichoke Bread Dip (\$2) (\*gf)
- ☐ Bruschetta (\$3) (\*gf)
- ☐ Feta Dip w/Crostini (\$3) (\*gf)
- ☐ Fresh Fruit Platters (\$3) (gf)
- ☐ Salsa, Guacamole and Bean Dip w/Tortilla Chips (\$3) (gf)
- ☐ Shrimp Cocktail (\$4) (gf)
- ☐ International Cheese & Crackers, fruit, baguettes (\$4) (\*gf)
- ☐ Antipasti Platter w/Cheeses, Meats, Olives, Veg (\$5) (gf)

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

gf= gluten free

\*gf = can be made gluten free

**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.