

# SPRING MILL CAFÉ



## WEDDINGS & EVENTS

*164 Barrren Hill Road  
Conshohocken, PA  
19428  
610.828.2550*







# FELICITATIONS

*Thank you for considering  
Spring Mill Café for your  
Events & Wedding Venue!*

Tucked away in the quaint neighborhood between Chestnut Hill and Conshohocken, Spring Mill Café offers a picturesque setting for your next event.

Our culinary team creates French Country fare using local and sustainable ingredients for our quaint and charming BYOB.

We look forward to creating an unforgettable menu and experience with you for you and your guests to treasure for a lifetime.

Celebrate with us at the  
Spring Mill Café!

## PACKAGES

### FOOD

We want you to create your menu for your event!

Please inquire about the final per head cost once menu items are selected.

**Brunch, Lunch or  
Daytime Cocktail Party**  
begins at \$40/guest

**Dinner**  
begins at \$55/guest  
(soup, salad, entree and dessert)







## **PACKAGES**

### **NON-ALCOHOLIC BAR**

We are a BYO venue.

Enhance your guests experience with our non-alcoholic bar package:

- Soft drinks (Sprite, Ginger Ale, Coca Cola, Diet Coke)
- Fruit and herb garnishes
- Fresh juices (Orange, Apple, Cranberry)

\$7.50/guest

We do not allow any outside food or beverage, except alcohol.



# HORS D'OEUVRES CHOICES

## **Priced Per Guest**

### **Food Stations:**

- Cheese Plates
- French Pastries
- Crudite
- Seasonal Fruit & Berry Plate
- Charcuterie
- Caviar, Crème Fraîche & Blini

### **Passed Hors D'Oeuvres**

- Shrimp Salad on Toast Points or Cucumber
- Ratatouille & Goat Cheese Tarts
- Chicken Salad Toast Points
- Mini Croque Monsieur
- Mini Grilled Cheese
- Smoked Salmon & Dill Creme Fraiche in Filo Cups
- Assorted Mini Quiche
- Smoked Trout & Horseradish on Toast Points or Cucumber
- Blue Cheese and Walnuts on Endive
- Chorizo & Boudin Blanc Skewers
- Grilled Shrimp Skewer
- Mini Beef Wellington
- Shrimp Cocktail
- Filet Mignon Tips
- Chicken Liver on Toast Points

Additional choices upon request

Gluten free bread is available with additional charge



## SOUPS & SALADS

### Hot Soups

- Potato Leek Soup
- Carrot Medira Puree
- Spring Pea Puree
- Corn Bisque
- Red Lentil with Creme Fraiche
- Asparagus Potato Parmentier
- Cream of Mushroom

### Cold Soups

- Vichyssoise
- Gazpacho
- Summer Borsht
- Cucumber Dill

### Salad

- Salad Verte – signature salad with carrots, cucumber, and house vinaigrette
- Poached Pears and Goat Cheese
- Grilled Asparagus with Manchego and Balsamic
- Blue Cheese, Walnuts, and Sliced Apples
- Farmer's Greens, Apricot, and French Feta
- Farmer's Greens, Tomato, and Bucheron Goat Cheese
- Mixed Greens, Cherry Tomato, Roasted Corn, and French Feta



## **LUNCH / BRUNCH**

**Choice of Appetizer, Entrée, and Dessert. Served with Warm Rolls with Butter, Hot Tea, Iced Tea, La Colombe Coffee**

### **Entrée Choices**

- Asparagus & Chèvre Quiche with Roasted Potatoes
- Open Face Croque Monsieur
- Ham & Gruyere Quiche
- Smoked Salmon Provençale
- Brown Butter & Apple Brioche French Toast
- Pissaladiere, Flat Bread with Seasonal Toppings
- Ratatouille Tart
- Salmon Filet
- Beef Short Ribs
- Steak-Frites
- Seared Duck Breast
- Trout Almondine



## **DINNER**

**Soup then Salad, choice Entrée, and Dessert. Served with Warm Rolls with Butter, Hot Tea, Iced Tea, La Colombe Coffee**

### **Entrée Choices**

- Stonyhill Farm Free-Range Chicken
- Bastilla Marocaine
- Coq Au Vin
- Salmon Filet
- Trout Almondine
- Steak-Frites
- "Chicken" Tagine (Vegan)
- Grass-Fed Boneless Beef Short Rib
- Filet Mignon
- Seared Duck Breast
- Sea Scallops
- Tuna Steak
- Fresh Caught Fish
- Rack of Lamb





## DESSERT

### Dessert Selection:

- French Macaroon
- Petit Fours
- Orange Spice Cake (GF)
- Ice Cream
- Sorbet (V + GF)
- Seasonal Berries with House Made Whipped Cream & Cassis
- Daffodil Cake
- Mousse Au Chocolat
- Montmorency (GF)
- Custom Cake from Frosted Fox



# CAKE OPTIONS



## CAKE FLAVORS

White	Carrot
Yellow	Lemon
Confetti	Banana
Almond	Red Velvet
Devil's Food	Chocolate Chip

## SEASONAL CAKE FLAVORS

Apple  
Pumpkin

## FILLING FLAVORS

Lemon Curd	Raspberry Jam
Bavarian Cream	Strawberry Jam
Chocolate Mousse	Passion Fruit Curd
Spiced Chai Mousse	Chocolate Hazelnut
White Chocolate Mousse	

## ICING FLAVORS

### ICINGS

Chocolate Frosting	Cream Cheese
Cinnamon Cream Cheese	

### BUTTERCREAMS

Vanilla	Coffee
Chocolate	Nutella
Raspberry	Lemon
Honey Vanilla	Caramel
Peanut Butter	Peppermint

## FONDANT

# EVENT SPACES

## **Main Restaurant:**

- 40 guests maximum for a seated meal
- 60 guests maximum for a standing cocktail event (weather dependent)

## **Farmhouse:**

- 30 guests maximum for a seated meal
- 40 guests maximum for a standing cocktail event (weather dependent)

## **Buy Out Events:**

- Up to 70 guests with a tent rental

## **Saturday Evening Events:**

Contact us for details

## **Rental fees include:**

- Cream colored linens
- French blue striped napkins
- Personalized menus

Due to parking lot size constraints, it is recommended to use our valet service with over 40 guests.





# VENUE RENTAL FEE

## MAY - OCTOBER

### Tuesday, Wednesday & Thursday Evenings

- Main Building \$650
- Farmhouse \$450
- Buy Out \$1,800
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### Friday & Sunday Evening

- Main building \$750
- Farmhouse \$450
- Buy Out \$2,500

### Saturday Day

- Main Building \$650
- Farmhouse \$450
- Buy Out \$1,800

### Saturday Evening

- Main Building - Please contact us
- Farmhouse \$550
- Buy Out \$3,800

### Sunday Day

- Parties of 20 or less \$550
- Parties of 20 or more \$850
- Buy Out \$2,500



# VENUE RENTAL FEE

## NOVEMBER - APRIL

### Tuesday, Wednesday & Thursday Evenings

- Main Building \$550
- Farmhouse \$450
- Buy Out \$1,200

### Friday & Sunday Evening

- Main building \$650
- Farmhouse \$450
- Buy Out \$1,800

### Saturday Day

- Main building \$550
- Farmhouse \$450
- Buy Out \$1,300

### Saturday Evening

- Main Building - Please contact us
- Farmhouse \$450
- Buy Out \$2,800

### Sunday Day

- Parties of 20 or less \$450
- Parties of 20 or more \$750
- Buy Out \$2,200



# PREFERRED VENDORS

## FLORAL DESIGN

NATURAL FLORALS

<https://naturalfloralssg.com>

RAM FLORAL

[ramfloral.com](http://ramfloral.com)

SIMPLY FABULOUS FLOWERS\*

[simplyfabulousflowers.com](http://simplyfabulousflowers.com)

## PHOTOGRAPHY

HAILEY RICHTER

[haileyrichterphoto.com](http://haileyrichterphoto.com)

HEATHER FOWLER\*

[heatherfowlerphoto.com](http://heatherfowlerphoto.com)

FLICKER + ELM

[flickerandelms.com](http://flickerandelms.com)

BARRIE ANN

[barriannphotography.com](http://barriannphotography.com)

\*indicates vendor has worked on several weddings at Spring Mill and is intimately aware of the buildings and spaces







# PREFERRED VENDORS

## MUSIC

THE FIGHT BACK HOME, BAND  
[www.thefightbackhome.com](http://www.thefightbackhome.com)

ERICA CORBO  
[ericacorbo.com](http://ericacorbo.com)

ANDREA CARLSON MUSIC  
[andreacarlsonmusic.co](http://andreacarlsonmusic.co)

NO MACARAENA DJ  
[nomacarena.com](http://nomacarena.com)

TOM KRUMM  
[tomkrummmusic.com](http://tomkrummmusic.com)

## SPECIAL VENDORS

CLOVER EVENT CO  
[clovereventco.com](http://clovereventco.com)

KIMBERLY JAMES BRIDAL  
[kimberlyjamesbridal.com](http://kimberlyjamesbridal.com)

ROVING BAR  
[therovingbar.com](http://therovingbar.com)

BUBBLES & BREWS  
[bonfire.com](http://bonfire.com)

CHEEKADEE MAKEUP  
& S18 HAIR LOUNGE  
[cheekadee.com](http://cheekadee.com)