



SPRING  CREEK

EVENTS

# SPRING CREEK

## EVENTS

### **Policies & Procedures – Wedding Events**

#### **Venue Rental Rates:**

The fee to rent the 3,500 square foot event space at Spring Creek will be \$4,500. This includes use of the locker rooms as Bridal Suites, restroom facilities, outdoor patios, electricity, all food & beverage necessities, white linens for banquet and dining tables, and the actual event space.

#### **Ceremony Site Fee:**

The ceremony site is included in the rental fee. This includes use of the assigned space and ceremony chairs.

#### **Facility Rental Fee:**

The fee to rent out the entire facility of Spring Creek will be \$10,000. This includes private use of the lower level of the Clubhouse and the locker room facilities as Bridal Suites. The rental of the lower level of the Clubhouse provides you with exclusive access to *Bivio*, the event space, and the outside gardens and terraces.

Additional activities and services such as rental items, valet parking, centerpieces, wedding cakes, etc. can be secured through Spring Creek at a mutually agreed upon price.

#### **Deposits & Payment Policy:**

To secure your wedding date at Spring Creek, a \$2,000 non-refundable deposit is required. This payment is for the use of the venue for the specified date and payable at the time of the contract signature. This deposit will be applied towards your venue rental fee.

A guaranteed guest count is required 14 days prior to your special day. Final charges will be based on this amount and are due and payable 14 days prior to event date. Spring Creek reserves the right to cancel the event or subject the unpaid balance to an interest rate of 5% until the payment is made in full. Prices are not guaranteed until a contract is signed and submitted.

Any event charges accrued during your event will be due and payable at the conclusion of the event. We accept checks, cash, MasterCard, Visa, and American Express.

#### **All Payments should be made payable to:**

**Spring Creek  
109 Clubhouse Way  
Gordonsville, VA 22942**

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### **Policies & Procedures – Wedding Events**

#### **Cancellation Policy:**

This agreement may be cancelled upon written notice from the hosting party. All payments and deposits are non-refundable.

Events that have gone to contract and cancel within:

Within **45 days** of the event will be liable for 25% of the remaining balance due.

Less than **30 days** of the event will be liable for 50% of the remaining balance due.

Less two weeks of the event will be liable for 100% of the remaining balance due.

#### **Food & Beverage:**

No food is allowed from outside sources with the exception of wedding cakes and guest favors. Spring Creek will not transport wedding cakes and is not responsible for cake left at the Spring Creek facility.

Menu Selection and a guaranteed count are due 14 days prior to your special day. Within two weeks of the event, the guaranteed guest count may not be reduced, but can be increased up to four (4) days before. Your final invoice will be charged for either your guaranteed amount of guests or the actual count, whichever is greater.

Bar service requires a minimum of \$500.00 in sales; the difference, if any, to be paid by the hosting party. It is a strict violation of the Spring Creek ABC license to consume any alcohol on the premises that not purchased through Spring Creek. Spring Creek reserves the right to confiscate outside alcohol and dismiss any guest who violates the alcohol policy. All guests consuming alcohol require identification on the premises.

#### **Venue Space:**

Unless otherwise noted, Hosting Party's rental term shall be eight (8) hours with a \$200 charge for every additional hour. Lawn uses for ceremonies do count toward this time. All activity must conclude by 10:00 p.m. outdoors and 11:30 p.m. indoors. The allotted eight (8) hours includes the time to install decorations, for vendor deliveries, for pictures, and time to remove items ordered or brought in by the hosting party. Spring Creek reserves the right to restrict decorations that may cause damage to the premises. Guests must confine themselves to the areas shown on Exhibits A so as not to interfere with golfers or patrons in the *Bivio* restaurant. Spring Creek is not to be held responsible for the actions of the event guests.

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### **Policies & Procedures – Wedding Events**

#### **Property:**

The hosting party is responsible for any property damage to the premises during the scheduled event. All items brought in by the hosting party and/or guests must be removed at the conclusion of the event. The use of fog machines and fireworks is strictly forbidden. Spring Creek is not responsible for any loss or damage to your property that happens on the premises.

#### **Music:**

Spring Creek wishes to be a neighbor friendly venue and as such all music will be non-audible at the property line and will meet or exceed limitations of County sound ordinances as well as neighborhood associations. The special events staff will oversee all sound set-ups indoors and outside the buildings. Doors to the hall must remain closed during which time the band or DJ is playing.

#### **Vendors:**

All outside vendors must be approved by Spring Creek. Contact information of each vendor and schedule of delivery and pick-up must be provided to Spring Creek one(1) month prior to the event.

For entertainment provided by the hosting party, all bands, disc jockeys, photographers, videographers and single entertainers must submit a certificate of insurance liability.

#### **Indemnification:**

To the extent permitted by law, you agree to protect, indemnify, defend and hold harmless Spring Creek, its owner, respective employees and agents against all claims, losses or damages to persons or property, governmental charges or fines, and costs (including reasonable attorney fees), arising out of or connected with your function, except those claims arising out of the negligence or willful misconduct of the golf course. The parties agree in the event that any dispute arises in any way relating to or arising out of this contract, the prevailing party in any arbitration or court proceeding will be entitled to recover an award of its reasonable attorney's fees.

#### **Rain Contingency/Acts of God:**

Outdoor events may be moved inside due to inclement weather. The Sports Club facility will be reserved for any outdoor ceremony or cocktail hour that needs to be moved inside due to inclement weather. The decision to move the ceremony and/or cocktail hour to the Sports Club must be decided at least four (4) hours prior to the event to ensure a proper set-up is achieved.

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## EVENTS

### Hors d'Oeuvres

Pricing is per person and does not include tax (9.5%) or gratuity (18%)

*3 Selections - \$9*

*4 Selections - \$12*

*5 Selections - \$15*

#### **Hot**

Arancini (stuffed rice balls with meat ragu and mozzarella)  
Arancini "al Nero" (stuffed rice balls with calamari and mozzarella)  
Pita Pizza (tomato, mozzarella, bacon)  
Mini Crab Cakes  
Assorted Mini Quiche  
Vegetable Tempura  
Pappa al Pomodoro  
Empanadas  
Milanese & Cucumber Cube Skewer  
Quail Legs Confit, Balsamic Glaze  
Scallops with Potato Cream, Basil Oil (add \$1.50 pp)  
Filet of Beef Crustini, horseradish sauce

#### **Cold**

Assortment of Deviled Eggs  
Endive, Whipped Beets, Blue Cheese, & Walnut Canapé  
Bruschetta  
Prosciutto Wrapped Melon, Fig Balsamic  
Chilled Shrimp, Cognac Cocktail Sauce  
Plate of Assorted Canapés, Chef's Selection  
Eggplant & Ricotta Puree, Tomato, Anchovy, Marjoram Canapé  
Marinated Salmon & Chive Crème Fraiche Canapé  
Tuna Tartar  
Steak Tartar

These options are only an idea of what can be prepared.

Hot and Cold Hors d'Oeuvres options are endless and can be personalized to your likes and dislikes.

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### Hors d'Oeuvres

#### **Antipasto & Olive Bar**

(Assortment of salamis, olives, roasted red peppers, and marinated artichokes)

30-50 people - \$75

50-75 people - \$125

76-125 people - \$195

100-150 people - \$275

150 + people - \$350

#### **Cheese & Fresh Fruit Platter**

(Served with assorted breads and crackers)

30-50 people - \$75

50-75 people - \$125

76-125 people - \$195

100-150 people - \$275

150 + people - \$350

These options are only an idea of what can be prepared.  
Hot and Cold Hors d'Oeuvres options are endless and can be personalized to your likes and dislikes.

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## EVENTS

### Food & Beverage Selections

#### Appetizer

Butternut squash soup with Gorgonzola and hazelnuts

House marinated Irish salmon, fennel and blood orange salad, homemade crème fraiche

Sunchoke Cream with crunchy calamari, basil oil, toast

Sunchoke Cream with pork belly lardons and croutons

House salad of choice mixed greens, nuts, dried fruit, light honey raspberry vinaigrette

Zucchini Flan, crunchy leeks, Gorgonzola fondue

Melted Brie over avocado and toast, choice mixed greens, cranberry vinaigrette

Potato “Cappuccino” Herb Infused with Speck

Mushroom and Ricotta Flan with fondue

#### Pasta & Risotto

Pasta in a fresh tomato and basil sauce with basil oil

Pasta in a Basil Walnut Pesto

House Made Gnocchi in a Meat Ragu

Risotto with Parmigiano Reggiano

Risotto with butternut squash puree and fried mushrooms

Risotto “ALLA MILANESE” – saffron and Parmigiano Reggiano

Barley in Risotto style with sunchoke puree and fresh local mushrooms

Lasagna Bolognese – meat ragu and béchamel

Lasagna Primavera with shrimp and bisque and herb béchamel

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### Food & Beverage Selections

#### **Entree**

*(All entrees are served with seasonal vegetables)*

Pork Chop with apples and Armagnac sauce

Pork Chop stuffed with sausage and ricotta, potato

Filet Mignon – Choice of: Port Wine, Black Truffle, or Bordelaise sauce

Chicken breast, lemon sauce

Ossubuco over barley saffron risotto

Sliced NY Strip Steak with Pomme Dauphinoises, Demi-glace

Roulade of Capon breast stuffed with pork belly and zucchini, potato puree

Veal Shank braised in Prosecco with a baby ratatouille and celery root puree

Sliced Chateaubriand with a red wine sauce, chanterelles and chickpea puree

Fresh Market Fish – Sea Bass, Flounder, and Turbot with a Butternut Squash puree,

fingerling potatoes

Fresh Market Fish – Halibut, Grouper, Pike Perch, and Cod with herb infused artichokes, potato chips, and candied date tomatoes

#### **Dessert**

Chocolate Mousse

Citrus scented bread pudding with caramel and Moscato ice cream

Ricotta mousse with cherry sauce

Fresh berries in a Spumante “soup” with crème fraiche ice cream

Chocolate cake with melted center, caramel ice cream, fleur de sel

Marinated fresh peaches with basil ice cream and bitter chocolate



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## EVENTS

### Food & Beverage Selections

#### Sample Menu

\$65 per person plus tax (9%) and tip (18%)

#### **First Course**

*Choice of:*

House Marinated Irish Salmon, fennel and orange salad, homemade dill sour cream

Sunchoke Cream with crunchy calamari

House salad of choice mixed greens, fennel, orange, honey raspberry vinaigrette

#### **Pasta Course**

Homemade Gnocchi in Ragu

#### **Entrée**

*Choice of:*

Sliced Steak with Pomme Dauphinoises, Demi glace

Sea Bass sautéed, roasted fingerling potatoes and seasonal veggies, veloute

#### **Dessert**

Marinated fresh peaches with basil ice cream and bitter chocolate

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## EVENTS

### Food & Beverage Selections

#### Sample Menu

\$45 per person, plus tax (9%) and tip (18%)

#### **First Course**

*Choice of:*

Zucchini Flan, crunchy leeks, Gorgonzola fondue

Melted Brie over avocado and toast, choice mixed greens, cranberry vinaigrette

House salad of choice mixed greens, fennel, orange, honey raspberry vinaigrette

#### **Entrée**

*Choice of:*

Pork Chop with apples and Armagnac sauce

Risotto "ALLA MILANESE"

Monk Fish with Leek Sauce

#### **Dessert**

Citrus scented bread pudding with caramel and Moscato ice cream

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### Food & Beverage Selections

#### Sample Menu

\$30 per person plus tax (9%) and tip (18%)

#### **First Course**

*Choice of:*

Bowl of Soup

House salad with house vinaigrette

#### **Entrée**

*Choice of:*

Homemade Gnocchi in Ragu

Chicken Breast in a Lemon sauce

#### **Dessert**

Chocolate Mousse

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### Spirits Selection

#### Wine

Bar packages include a varied offering of house wines to choose from. Our wine list may be requested for specific selections and pricing. If you would like a wine that we do not currently offer, please let our sommelier know and he would be glad to try and find it. A \$10 per bottle corkage fee will be charged for wines not provided by the restaurant or bar. Please note that all wines and vintages are subject to change without notice. Please call for more details.

#### Beer

Listed below are just a few of our available offerings. Craft breweries offer many styles and varieties of beer. They are also available in limited quantities. Please call us with any requests or questions.

#### Kegs

**Domestic** - \$285

**Import** - \$345

**Craft** - \$400-450

(Limited Availability, please call for more information)

#### Bottled

**Domestic** - \$3

(Budweiser, Bud Light, Coors Light, Miller Light, Shock Top, Pabst Blue Ribbon, Michelob Ultra, Rolling Rock)

**Import** - \$3.75

(Corona, Heineken, Amstel Light, Kronenbourg 1664, Bass Ale, New Castle, Stella Artois Bass Ale, Hoegaarden, Dos Equis, Beck's)

**Craft** - \$4 - \$6

(Yuengling, Bell's, Duck Rabbit, Sam Adams, Allagash, Breckenridge, Starr Hill, Blue Moon, New Belgium, Magic Hat, Harpoon, Sierra Nevada, Rogue, Dominion, Loose Cannon, Legends, and many more...)

*List is updated monthly to reflect current availability and pricing. Subject to change*

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### Spirits Selection

#### **Bar Packages**

(Minimum of 50 Guests)

Packages include domestic and imported beers, house wines and mixed drinks and are priced per person. We limit open bar service to a maximum of 4 hours. Prices do not include tax (9.5%) and service charge (18%).

Single Malts (add \$4 per person)

Cordials (add \$2 per person)

#### **House Selections**

4 Hours - \$25

3 Hours - \$21

2 Hours - \$16

1 Hour - \$12

#### **Premium Selections**

4 Hours - \$33

3 Hours - \$28

2 Hours - \$22

1 Hour - \$16

#### **Beer, Wine & Soda**

4 Hours - \$20

3 Hours - \$17

2 Hours - \$14

1 Hour - \$11

#### **Per Drink Selections**

Well Cocktails - \$5

House Cocktails - \$6.50

Premium Cocktails - \$7.50

House Wines - \$6

Domestic Beers - \$3

Import Beers - \$3.75

Craft Beers - \$4 - \$6

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### Liquor Selection

#### House Selections

Vodka – Skyy, Smirnoff, Absolut, Tito’s,

Gin – Tanqueray, Beefeater, Bombay

Bourbon – Jim Beam

Scotch – Dewar’s, J & B, Johnny Walker Red, Famous Grouse

Whiskey – Crown Royal, Seagram’s V.O., Seagram’s 7, Jameson’s, Jack Daniels

Rum – Bacardi, Captain Morgan’s, Mount Gay

Tequila – Jose Cuervo Gold, 1800 Silver, Sauza

#### Premium Selections

Vodka – Kettle One, Ciroc, Stolichnaya, Belvedere, Chopin

Gin – Tanqueray 10, Hendricks, Bombay Sapphire

Bourbon – Maker’s Mark, Woodford Reserve,

Scotch – Chivas Regal, Johnny Walker Black

Whiskey – Crown Royal Special Reserve, Gentleman Jack

Tequila – Patron Silver, Herradura

Single Malts – Glenmorangie, Glenlivet, Glenfiddich, Balvenie, Dalmore, McCallum 12

Cordials – Cointreau, B & B, Grand Marnier, Drambuie, Kahlua, Bailey’s Irish Cream, Sambuca Romana, Frangelico, Disaronno Amaretto

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### House Wine Selection

#### House White Selections

Chardonnay, Darcie Kent	Central Coast, California
Chardonnay, Domaine Champy, Macon Village	Burgundy, France
Chardonnay, Cono Sur, Bicicleta	Central Valley, Chile
Chardonnay, Four Vines	California
Sauvignon Blanc, Domaine Bellevue Touraine	Loire, France
Sauvignon Blanc, Cono Sur, Bicicleta	Central Valley, Chile
Sauvignon Blanc, Angeline	California
Sauvignon Blanc, Allan Scott	Marlborough, New Zealand
Pinot Grigio, Ca 'Lunghetta	Italy
Pinot Gris, Milbrandt, Traditions	Washington
Riesling, Heinz Eifel Spatlese	Mosel, Germany
Riesling, Milbrandt, Traditions	Washington
Viognier, Cline	North Coast, California

#### House Red Selections

Cabernet Sauvignon, Darcie Kent	Central Coast, California
Cabernet Sauvignon, Cono Sur, Bicicleta	Central Valley, Chile
Cabernet Sauvignon, Los Vascos	Chile
Cabernet Sauvignon/Syrah, Laurent Miquel	Languedoc, France
Malbec, Alta Vista	Mendoza, Argentina
Malbec, Chateau du Cedré	Cahors, France
Pinot Noir, Angeline	California
Pinot Noir, Leyda	Chile
Merlot, Angeline	California
Merlot, Cono Sur, Bicicleta	Central Valley, Chile
Merlot Blend, Chateau le Pin	Bordeaux, France
Syrah, Cline	Sonoma County, California
Zinfandel, Four Vines	California

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