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!

P A C K A G E S

F O O D

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 $45/guest

Dinner
begins at $65/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 vinagrette
- 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

D I N N E R

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

The Frosted Fox

CAKE FLAVORS

White	Carrot
Yellow	Lemon
Confetti	Banana
Almond	Red Velvet
Devil's Foodl	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 recomended 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

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

SIMPLY FABULOUS FLOWERS*
simplyfabulousflowers.com

JENNIFER CHANTZ*
merrittmeadows.com

RAM FLORAL
ramfloral.com

THE FLOWER MAMA
flower-mama.com
(flower cart)

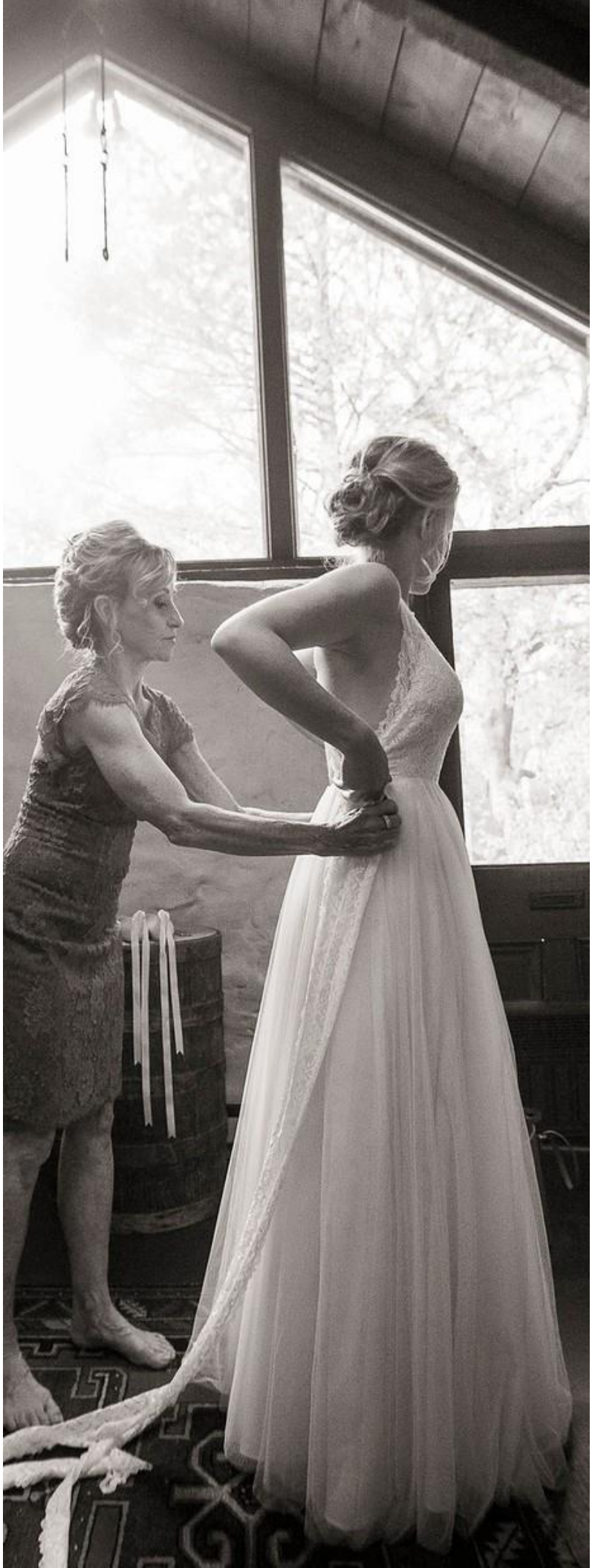
PHOTOGRAPHY

HAILEY RICHTER
haileyrichterphoto.com

HEATHER FOWLER*
heatherfowlerphoto.com

FLICKER + ELM
flickerandelm.com

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



PREFERRED VENDORS

MUSIC

DAVID REITER*
beyondthe12thbar@gmail.com

ERICA CORBO
ericacorbo.com

ANDREA CARLSON MUSIC
andreacarlsonmusic.co

NO MACARAENA DJ
nomacarena.com

TOM KRUMM
tomkrummmusic.com

SPECIAL VENDORS

CLOVER EVENT CO
clovereventco.com

ROVING BAR
therovingbar.com

BUBBLES & BREWS
bonfire.com

CHEEKADEE MAKEUP
& S18 HAIR LOUNGE
cheekadee.com