

SPRING FIELD

Brunch Package

Venue

Includes 4 hours of Event Time, 1 Hour for Set Up, and 1 Hour for Tear Down
Earliest Event Start Time 6:00am, Latest Event End Time 2:00pm

ROSE BALLROOM
Monday through Thursday

Friday and Sunday

Saturday
Min of 100 / Sat Min 150

CARNATION HALL
Monday through Thursday

Friday and Sunday

Saturday
Min of 75 / Sat Min 100

AZALEA / BALCONY ROOM
Monday through Thursday

Friday and Sunday

Saturday
Min of 40

Additional Fees May Apply if Minimum is Not Met

Amenities

60" Round Guest Tables
Seats 8-10

6' and 8' Rectangular Event Tables
For Dessert, Gifts, etc.

Standard Polyester Guest Table Linens
Underlay and Overlay
Choice of Color

Polyester Napkins
Choice of Color

Chivari Chairs
Gold with Champagne Cushions or
Silver with Black Cushions

Audio/Visual Equipment
Podium, Projector, Screen

Services & Add-Ons

Event Set Up and Clean Up
Décor and Personal/Vendor
Belongings Not Included

Cake Cutting Services
Disposable Plates and Forks Included
Cake Not Included

BYO Champagne or Wine
Corkage

Bottomless Iced Tea or Lemonade
Petite Garden Salad with Dressing
Charcuterie Tray (20 guest min)
Veggie Platter (20 guest min)

All services are subject to CA State Taxes & 18% Service charge.

Brunch #1 /person

Assortment of Fresh Baked Breakfast Bread
Fresh Seasonal Fruit Display
Country Potatoes
Scrambled Eggs
Buttermilk Pancakes or French Toast Casserole
Bacon & Sausage

Brunch #2 /person

Assortment of Fresh Baked Breakfast Bread
Fresh Seasonal Fruit Display
Country Potatoes
Scrambled Eggs
Buttermilk Pancakes or French Toast Casserole
Egg Benedict
Bacon & Sausage
Roast Beef Carved with Au Jus & Creamy Horseradish
Mashed Potatoes or Rice Pilaf
Cold Pasta Salad or Tossed Salad

Brunch #3 /person

Assortment of Fresh Baked Breakfast Bread
Fresh Seasonal Fruit Display
Country Potatoes
Scrambled Eggs
Buttermilk Pancakes with Whipped Butter and Maple Syrup
Quiche Lorraine
Egg Benedict
Bacon & Sausage
Roast Beef Carved with Au Jus & Creamy Horseradish
Pasta Al Fresco
Mashed Potatoes or Rice Pilaf
Cold Pasta Salad or Tossed Salad
Baked Salmon
Omelet Station
Apple Cobbler & Assorted Mini Pastries

All Menu includes Orange Juice, Coffee & Hot Tea

**When customer purchase Catering Package additional staffing fee
applied (1 recommended every 25 guests)**

All services are subject to CA State Taxes & 18% Service charge.

GENERAL INFORMATION

MINIMUMS: Packages are priced per person and are based on a 100+ food guest minimum. Events less than guest minimum will be charged an additional rate fee per person

RETAINER & PAYMENTS: A \$500.00 retainer is required to secure your date and room. Your initial retainer is non-refundable and will go towards your final balance. Customers will be responsible for submitting payment for their event in accordance with the following guidelines:

1.0 14 days prior to event, the final payment is due (unless payment is submitted in check, final guest count and payment must be paid 21 days to the event date)

We accept all types of payment from Cash, Checks and Major Credit Cards

GUEST COUNT AND CONTRACT CHANGES: You can change your guest numbers, tweak the menu items, or change from buffet to plated service all up until 14 days prior to your event. At day 13 or less, we can no longer make changes as we have pre-ordered everything we need for your event. However, last minute orders may be accommodated, but at a premium price.

CANCELLATIONS / REFUND: Cancellation notices must be submitted in writing. The initial retainer is nonrefundable. Any additional payments will be refundable up to 50% if cancellation is submitted prior to six months from the event date. A food tasting cancellation fee will be held if food tasting has been carried out.

PACKAGES AND SERVICES: All prices are subject to change without notice and are guaranteed only at the time of booking when initial retainer is received. Customers will be responsible for honoring guest count minimums. All quotes are only guaranteed within 30 days from consultation date.

FOOD & BEVERAGE: customers will select packages based on their individual catering needs and will be responsible for honoring minimum guest requirements of the chosen package selection. Please advise Spring Field Banquet Center of any dietary restrictions for Kosher, Vegan, Gluten Free & Vegetarian meals. Spring Field Banquet Center will work with customers in selecting appropriate menu or will advise on available menu options to accommodate those needs.

FOOD TASTINGS: Once complimentary tasting will be provided after booking and will be subject to caterer's availability. Customized Menu options are available upon request. Food tastings set for 4 guest only. If tasting is requested prior to the booking, there will be a tasting fee that can range from \$50.00 - \$75.00 per person (depending on menu selections). Tasting fee will go towards your final balance.

TAXES AND SERVICE CHARGE: All items are subject to CA State Taxes (at the current rate of time of booking) and 18% Service Charge. The service charges apply if your event is staffed by Spring Field Banquet Center. The service charge covers the additional expenses we incur in the planning and execution of your event such as: client consultations, administrative overhead, equipment, preparation, and maintenance, and of course the extra time we spend to make your event the best it can be.