



• SUNDAY BRUNCH •

guests may choose their entree of choice on the day of your event

BRUNCH 28

entrée choices:

- SPRING HOUSE OMELETTE *
- EGGS BENEDICT *
- AVOCADO TOAST & FRIED EGG
- CHALLAH FRENCH TOAST

included with brunch:

- berry fruit cup
- coffee · hot tea · iced tea · soda



• BAR OPTIONS •

CASH BAR

guests order and pay for their own drinks at the bar

no bartender fee

CONSUMPTION BAR

guests order drinks with their server in their private room

host may choose what drinks are offered

UNLIMITED MIMOSA BAR 15

Prosecco

orange juice · cranberry juice · pineapple juice

—POLICIES—

- If party is cancelled after booking
(\$200 Hunt and \$300 Gwynedd cancellation fee)
- 20% Gratuity & 6% Tax will be added to your bill
- Guaranteed minimums may be required



great food · family owned · famous crab cakes

• PRIVATE EVENTS MENU •

HOURS

CLOSED MONDAYS

TUESDAY - THURSDAY 11:30AM - 9:00PM

FRIDAY & SATURDAY 11:30AM - 10:00PM

SUNDAY 10:00AM - 8:30PM

SUNDAY BRUNCH 10:00AM - 3:00PM

215-646-1788

1032 N. BETHLEHEM PIKE
AMBLER, PA 19002
springhousetavern.com



• HORS D'OEUVRES •

OUR APPETIZERS ARE OFFERED IN 20 PIECES FOR THE PRICE LISTED
order as many as you'd like for your event! (20, 40, 60, etc.)

VEGETABLE DUMPLINGS 30

FRANKS IN PASTRY 30

CAPRESE KABOBS * 35

SWEDISH MEATBALLS 40

CRISPY SHRIMP 45

HOT HONEY GARLIC WINGS 50

LOLLIPOP LAMB CHOPS * 135

MED CHICKEN SKEWERS 65

FRIED OYSTERS 60

SCALLOPS IN BACON 60

SPRING HOUSE CRAB BITES 70

JUMBO SHRIMP COCKTAIL * 75

CRAB STUFFED MUSHROOMS * 80



• PARTY DISPLAYS •

PLATTERS CAN BE ORDERED IN SIZE SMALL, MEDIUM, OR LARGE
mix and match or add them to the starters listed above

ANTIPASTO - | 180 | 250

salami · capicola · soppressata
prosciutto · mozzarella balls · crostini
provolone · olives · Fathead peppers
artichokes · roasted red peppers

FRESH FRUIT * 35 | 65 | 95

crème anglaise · strawberries · melons
blueberries · blackberries · grapes
orange slices · assorted seasonal fruit

HUMMUS PLATE 30 | 55 | 80

Traditional housemade hummus
carrots · celery · cucumbers · naan

CHEESE PLATTER 40 | 70 | 100

cubed cheddar · pepper jack · swiss
herbed goat · housemade boursin
Carr's water crackers

ARTISAN CHEESES - | 110 | 130

Humboldt fog · taleggio · herb goat
honey brie · sliced baguette Carr's
water crackers · blueberry dijon fig
jam · spicy honey

GARDEN VEGETABLES * 30 | 60 | 90

carrots · celery · cucumbers · broccoli
cherry tomatoes · bell peppers
cauliflower · house ranch dip

CHILLED SEAFOOD - | 225 | 300

jumbo lump crab meat · cocktail shrimp
smoked salmon · capers · red onions
dill sauce Carr's water crackers
fresh fruit · toasted baguette

—OUR PERKS—

- Pre-orders for plated meals are not required
- We can provide colored napkins to match your event
 - No cake cutting or room fees
 - No deposits required

Please do not use confetti or glitter



• DINING PACKAGES •

CHOOSE ONE OF OUR SPECIALTY PACKAGES

Each package includes guest's entrée of choice on the day of your event

• LUNCH •

RIDINGS 33

entrée choices:

- CRAB CAKE SANDWICH
- FRENCH DIP
- AVOCADO TOAST
- GRILLED CHICKEN
- CAESAR SALAD *

included with Spring House:

rustic potato chips
iced tea · soda · coffee · hot tea

included with Ridings:

garden salad · balsamic dressing
rolls with butter · vegetable/ potato
iced tea · soda · coffee · hot tea

• DINNER •

HERITAGE 60

garden vegetable platter
entrée choices:

GWYN AYRE 43

entrée choices:

- SINGLE CRAB CAKE
- PAN-SEARED SALMON *
- 5OZ. FILET MIGNON *
- CHICKEN PARMESAN
- PESTO TORTELLINI *

included with Gwyn Ayre:

garden salad · balsamic dressing
dinner rolls · vegetable & mashed potatoes
iced tea · soda · coffee · hot tea
vanilla ice cream

included with Heritage:

glass of house wine
garden salad · balsamic dressing
dinner rolls · vegetable & mashed potatoes
iced tea · soda · coffee · hot tea
vanilla ice cream

• CHILDREN •

CHICKEN FINGERS 16

french fries

included with chicken fingers:

PENNE PASTA 16

red sauce -or- butter

included with pasta:

milk · soda
vanilla ice cream (dinner)

Cocktail parties that do not include a plated banquet package
may be subject to food minimums.

* gluten-free option; other items can be prepared GF if requested