

~ Ceremonies at The Manor House ~

The Manor House has three beautiful options available for your ceremony. Whether it be in our Private Gardens, on the covered Veranda or inside our spacious ballroom, we look forward to making your ceremony a memorable one.

The ceremony fee of \$6 per person includes:

- ~ Additional 30 minutes allocated for the ceremony
- ~ Ceremony site set-up and breakdown
- ~ White Garden Bistro Chairs
- ~ Microphone and Sound System
- ~ Butlered Red and White Wine following the ceremony
- ~ 30 Minute Rehearsal coordinated with your Event Planner

Rehearsals

- ~ Please contact your event planner to schedule an available time.
- ~ Rehearsals are limited to thirty minutes.
- ~ The Manor House would be delighted to have you host your dinner following your rehearsal. Please inquire for further details and menu options.

Ceremony Enhancements

Summer Sizzler - \$2.50 per person

Cool Cucumber Water and Raspberry Lemonade

Winter Warm Up - \$3 per person

Hot Mulled Apple Cider with Cinnamon OR Hot Chocolate with Mini Marshmallows

H2O Bar - Ice Cold Bottled Waters - \$2.50 per person

Something Sweet - \$3 per person

*Freshly Baked Cookies to include Chocolate Chip, Oatmeal Raisin,
White Chocolate and Peanut Butter Chip*



The Manor House at Commonwealth

*Evening
Wedding Package*

*300 Tournament Drive
Horsham, PA 19044*

*215-672-4554
Fax 215-957-0730*

☞ The Manor House at Commonwealth ☞

Experience...

- ☞ Exceptional Cuisine and Service
- ☞ Presented in an 18th Century Fieldstone Farmhouse
- ☞ Exclusive and private for the duration of your wedding
- ☞ Panoramic Views of Commonwealth National Golf Club

Experience...

☞ Five Hour Reception ☞

Four and a Half Hour Premium Open Bar
Continuous Cocktail Service throughout Dinner
Champagne Toast
Signature Cocktail during your Cocktail Hour

☞ Hors D'oeuvre and Cocktail Hour Reception ☞

Selection of Twelve Passed Hors D'oeuvres
Three Beautifully Presented Stations

☞ Three Course Dinner ☞

Salad, Two Entrée Selections and Dessert
Sweet Shop Station

Also Included in your Experience...

Guest Tables Finished with Floor Length Damask Linens, Cloth Napkins and Votive Candles
Private and Well-Appointed Bridal Suite
Separate Cocktail Area with Wrap Around Veranda overlooking Pristine Gardens
Personal Event Coordinator
Complimentary Valet Parking and Coat Room Attendant

All Taxes and Service Charges are included in your per person pricing

We Welcome Your Ceremony...

Inside or Outside in the Private Gardens
Consult with your event coordinator for more details

Passed Hors D'oeuvres

- Grilled Pepper London Broil, *garlic crouton, horseradish cream*
 - Petite Crab Cake, *red chile mayonnaise*
 - Mini Cheesesteak, *roasted tomato ketchup*
- Parmesan Mustard Crusted Chicken *on a corn fritter, lime cilantro aioli*
 - Scallops wrapped in *bacon*
- Asparagus and Smoked Mozzarella *wrapped in shaved prosciutto*
 - Peppered Tuna, *wasabi mayonnaise on crisp wonton*
 - Pastrami Spring Roll, *brandy dijon mustard*
- Crispy Vegetarian Spring Roll, *orange soy dipping sauce*
 - Brie and Raspberry in *pastry*
 - Cocktail Franks with *spicy mustard*
 - Lobster Mac and Cheese *spoons*

Passed Hors D'oeuvre Enhancements

- Jumbo Shrimp, *cocktail sauce \$10 per person*
- Sushi (Tuna, Salmon, California) *\$12 per person*

Stationary Displays

Chef's Farm Table

Beautifully presented Garden Fruits and Vegetables
Five Cheese boards including

Manchego, Reggiano Parmigiano, Gouda, Applewood Smoked Cheddar and Brie

*Dips and Spreads including Tomato Bruschetta, Traditional Hummus, Guacamole, Black Olive Tapenade and Mustard
with Crackers, Crostini and Homemade Chips*

Pasta Presentation

Orecchiette, *Parmesan Cream, Bacon Bits and Peas*
Fusilli, *Vodka Sauce*
Penne, *Pesto Primavera*
Focaccia and *Crostini*

French Fry Station

Traditional Fries, *Sweet Potato Fries and Curly Fries*
Toppings galore including...

*Cheez Whiz, Chili, Sour Cream, Chives, Bacon, Jalapeño Peppers, Vinegar, Parmesan, Old Bay,
Ketchup, Honey Mustard, Salt and Pepper*

❧ Salads ❧

Served with Assorted Artisan Rolls

Please Select One

Seasonal Mixed Greens

aged balsamic vinaigrette

Baby Spinach

Chevre, sundried cranberries, toasted pine nuts, white balsamic vinaigrette

Autumn Salad

beets, crumbled Gorgonzola, spiced pecans, maple balsamic dressing

Traditional Caesar Salad

romaine, Parmesan, herb garlic croutons

Baby Arugula

cherry tomato, shaved Pecorino, roasted tomato vinaigrette, Parmesan flatbread

Caprese Salad (seasonal)

seasonal tomatoes with Buffalo mozzarella, fresh basil, shaved red onion, balsamic vinaigrette

❧ Intermezzo ❧

Citrus Sorbet to Refresh the Palate

\$2 per person

❧ Per person price includes sales tax and service charge ❧

✧ Entrées ✧

*You are welcome to select two entrées with entrée counts provided one week in advance.
For options of a third entrée selection or entrée orders ascertained the day of event,
please consult with your event coordinator.*

✧ Poultry ✧

- Roulade of Chicken, sundried tomato, spinach and pine nuts, roasted garlic cream sauce \$136
- Macadamia and Panko Crusted Chicken, shallot cream sauce \$135
- Herb Marinated Grilled Chicken, topped with spinach, roasted peppers, sharp Provolone, herb thyme jus \$135
- Seared Chicken Roulade wild mushrooms, arugula, smoked Mozzarella, creamy roasted red pepper sauce \$135

✧ From The Sea ✧

- Seared Sea Bass, lemon shallot butter \$146
- Roasted Potato Crusted Salmon, lobster scallion beurre blanc \$143
- Jumbo Lump Crab Cake, roasted tomato mustard sauce \$146
- Filet of Sole filled with crab imperial, lemon white wine sauce \$143
- Roasted Salmon with lemon dill pesto cream \$142

✧ Beef ✧

- Grilled Filet Mignon shallot Cabernet sauce \$146
- Applewood Smoked Bacon Wrapped Filet Bourbon reduction \$148
- Roasted Beef Shoulder, bordelaise sauce \$138

✧ Veal, Pork, Lamb ✧

- Seared Marinated Veal Medallions porcini mushroom sauce \$145
- Maple Sage Pork Tenderloin caramelized onions, smoked pepper butter \$136
- Herb Crusted Roasted New Zealand Rack of Lamb mint demi glace \$146

✧ Gluten Free Options are available ✧

✧ Per person price includes sales tax and service charge ✧

❧ Entrées ❧

❧ Vegetarian ❧

- Portobello Mushroom roasted peppers, spinach, Mozzarella, aged balsamic marinade \$132
Homemade Polenta Disc topped with eggplant, tomatoes, roasted peppers and fresh Mozzarella cheese \$132
Creamy Vegetable Risotto, grilled vegetables, roasted tomato oil \$132
White Bean and Basil Ravioli with sage brown butter (Vegetarian) or roasted tomato oil (Vegan) \$132
*Vegan entrées available upon request

❧ Of Land and Sea ❧

- Chicken Oscar
with lump crab meat, asparagus, hollandaise \$146
Seared Prosciutto Wrapped Marinated Breast of Chicken
with three Pesto Grilled Shrimp, lemon garlic butter sauce \$146
Petite Filet Mignon, shallot Cabernet
and Lump Crab Cake, tomato mustard \$150
Petite Filet Mignon, Madeira demi
and 5 oz. Grilled Salmon, basil aioli \$146
Petite Filet Mignon, au poivre
and 5 oz. Lobster Tail, lemongrass essence \$162

❧ Sweet Ending ❧

❧ Wedding Cake ❧

- Wedding Cake selected from an Array of Styles and Flavors
paired with
Chocolate Cookie Cup filled with ice cream, sorbet or mousse
Finished with Chantilly cream and berry garnish

❧ Sweet Shop Station ❧

- A wonderful presentation of Manor House treats
Cookies ~ Chocolate Chip, Sugar, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia Nut
Brownies ~ Dark Chocolate Ganache, Caramel Swirl
Blondies, Lemon Bars, Cheesecake Bites, Mini Crème Puffs, Eclairs and Cannoli

❧ Per person price includes sales tax and service charge ❧

✧ Enhancements ✧

✧ Station Enhancements ✧

All stations are designed for one (1) hour of service

✧ Italian Market ✧

Aged Sharp Provolone, Reggiano Parmigiano, Marinated Mozzarella,
Genoa Salami, Sopressata, Capicola, Shaved Prosciutto, Pepperoni, Marinated Artichokes,
Button Mushrooms, Sundried Tomatoes, Grilled Vegetables, Stuffed Peppers,
Herb Infused Oil and Focaccia
\$10 per person

✧ Quesadilla Bar ✧

Chicken, Cheese and Beef Quesadillas
all the fixings to make it your own including
sour cream, traditional and spicy salsa, diced tomato, guacamole,
pico de gallo, chopped onions and lime wedges
\$9 per person

✧ Savory Fondue ✧

For your dipping pleasure!
Gorgonzola Cheese, Spinach and Cheese, Gruyère Cheese
to dip your fresh vegetables, assorted breads, dried fruits and more...
\$9 per person

✧ Mashed Potato Bar ✧

Dress your Mashed of Yukon Gold and Sweet Potatoes
with shredded cheese, scallions, chives, frizzled onions, sour cream, bacon,
cinnamon and brown sugar, marshmallows and of course, butter
\$7 per person

✧ Taco Bar ✧

Build your own Taco
with spicy beef or chicken, black beans, shredded lettuce, diced tomatoes,
traditional spicy salsa, guacamole, grated cheddar and crumbled queso fresco
\$8 per person

✧ Per person price includes sales tax and service charge ✧

⌘ Station Enhancements ⌘

All stations are designed for one (1) hour of service

⌘ Seafood Martini Station ⌘

Seared Sea Scallops over Asian slaw, Lobster Medallion with mango chutney,
Jumbo Lump Crab Cocktail and Jumbo Shrimp Cocktail
presented in mini martini glasses with fresh lemon
\$20 per person

⌘ Seafood Station ⌘

Little Neck Clams, Jumbo Shrimp, Two varieties of Oysters, Maryland Crab Fingers
cocktail and remoulade sauces, lemon wedges, oyster crackers
\$22 per person

⌘ Philly Style ⌘

Build your own Steak Sandwich!
Classic accompaniments of cheese, fried onions, sweet and hot peppers, mushrooms and finished with classic Philly fries
\$9 per person

⌘ Under The Boardwalk ⌘

Hot Dogs, Curly Fries, fresh squeezed Lemonade and Kettle Corn
\$7 per person

⌘ Slider Station ⌘

Please select three (3)

Beef Burger, Salmon Burger, Turkey Burger, Vegetable Burger, Sloppy Joe, Pulled Pork
Accompaniments of cheddar, goat cheese, bleu cheese, red pepper aioli, caramelized onions, sautéed spinach,
chopped bacon, pickles, ketchup, mustard, and sweet potato fries
\$10 per person

⌘ Per person price includes sales tax and service charge ⌘

⌘ Chef Attended Stations ⌘

All stations are designed for one (1) hour of service

⌘ Carved New Zealand Rack of Lamb ⌘

Dijon and Rosemary Crusted, with mint demi glace
\$13 per person

⌘ Sushi Station ⌘

Certified Sushi Chef creates and hand rolls all Sushi in front of your guests
California, Spicy Tuna, Vegetable, Salmon Rolls, Yellow Tail
with Scallion, Wasabi, Pickled Ginger and Soy Sauce
\$22 per person

⌘ Creamy Mac and Cheese ⌘

Feel good food at its finest!

Select two Cheese Sauces ~ Classic Yellow Cheddar, Extra Sharp White Cheddar, Creamy Gorgonzola
or Three Cheese, prepared to order with accompaniments of
fresh chopped tomatoes, rock shrimp, applewood smoked bacon, grilled chicken, spinach, sundried tomatoes,
sautéed mushrooms, and roasted walnuts
\$9 per person

⌘ Stir Fry ⌘

Wok prepared vegetables including snow peas, bok choy, peppers,
water chestnuts, mushrooms, with white rice and your choice of:
Beef \$8, Chicken \$7 or Shrimp \$8 per person

⌘ Porchetta ⌘

Tender Roast Pork Tenderloin
served with horseradish cream, broccoli rabe, sharp Provolone
and petite brioche rolls
\$12 per person

⌘ Per person price includes sales tax and service charge ⌘

✧ And From Our Spirits Professionals ✧
(Based on One Hour)

✧ Mojito Bar ✧

Please Choose Three (3) Flavors

Add a little “Mojo” to your party with a Mojito Bar
classic lime, raspberry, mango, blueberry, pineapple, strawberry, grapefruit, and citrus
\$8 per person

✧ Martini Bar ✧

Classic and Flavored Vodka Martinis
Intrigue guests with your very own Signature Cocktail perfectly created by a Manor House mixologist
\$9 per person

✧ Bellini Bar ✧

Please Choose Three (3) Flavors

A spin on the long drink cocktail that originated in Venice.
Your Bellini Bar will combine Prosecco with fresh fruit purées
to produce a cocktail worthy of your celebration.
Choose from: Peach, Raspberry, Strawberry, Blueberry, Mixed Berry, Mango
\$9 per person
Sorbellini ~ Fruit sorbet with Prosecco poured on top
\$10 per person

Enhance your bar for the entire evening. Inquire about our spirits and beer upgrades.

✧ Per person price includes service charge ✧

⌘ Sweet Ending Enhancements ⌘

⌘ Table Presentations ⌘

May we suggest the following selections presented to each guest table:

Hand Dipped Milk, Dark and White Chocolate Coated Strawberries
\$5 per person

⌘ Splendid Sundae Bar ⌘

Appeal to the Inner Child in All of Your Guests...

A Selection of Premium Ice Creams and Assorted Toppings including
Crushed Candies, Cookies, Chocolates and Sauces
\$8 per person

Add a Belgian Waffle Station \$4 per person

⌘ Premium Belgian Chocolate Fountain ⌘

Your Choice of Milk, Dark or White Chocolate
with an Array of Fresh Fruits,
Marshmallows, Pretzels, Cookies and other Assorted Accompaniments
\$6 per person, plus fountain rental

⌘ International Coffee Service ⌘

Coffee Specialties prepared in front of Your Guests
Shaved Chocolate, Ground Cinnamon, Brown Sugar, Whipped Cream,
Kahlua, Baileys, Godiva, Amaretto, Frangelico, Jameson
\$5 per person

⌘ Per person price includes sales tax and service charge ⌘

Manor House Take-Aways

A Taste of Philly

A station comprised of Philly's favorites
Philadelphia Soft Pretzels, an assortment of Tastykakes, individual Peanut Chews
and bottles of Hank's Root Beer
\$9 per person

Candy Buffet

"This is called a Scrumpdiddleumptious Bar!" ~ Willy Wonka
Gummy Bears, Swedish Fish, Twizzlers, Tootsie Rolls,
Caramel Creams, Skittles, Whoppers, Sour Candies,
Lollipops, Hershey's Kisses, Reeses Pieces, M&M's, Chocolate Covered Raisins
\$7 per person

Breakfast in a Box

Each guest will receive breakfast for the next day!
Bagel with individual Cream Cheeses and Jelly,
a piece of Fresh Fruit, a Granola Bar
and an individual Fruit Juice to enjoy the morning after your event
\$8 per person

Create Your Own Trail Mix

Dried Fruit, Nuts, Chocolate Pieces, Pretzels, Popcorn, Mini Marshmallows, Bagel Chips
\$8 per person

Midnight Revival

As guests depart, send them home with warm, freshly baked Cookies
and a cup of "Joe" to wake them up!
During those chilly months, substitute "Joe" for traditional favorites such as
Warm Apple Cider or Hot Chocolate topped with Mini Marshmallows
\$6 per person

Per person price includes sales tax and service charge



General Information

To secure your date and time a non-refundable booking deposit of \$2,000 may be paid by cash, check or credit card.

Fifty percent (50%) of your estimated total will be paid nine (9) months prior to your event by cash or check.

Forty-five percent (45%) of your estimated total will be paid one (1) month prior to your event by cash or check.

A minimum guaranteed count of guests is due seven (7) days prior to your event.

The final guaranteed count is due two (2) days prior to your event.

We are happy to offer special pricing consideration for Friday and Sunday Evenings. Please ask your event coordinator for details.

Prices guaranteed through March 31, 2017.

*300 Tournament Drive
Horsham, PA 19044*

*215-672-4554
Fax 215-957-0730*



~ Simple Elegance ~
Wedding Package
(January ~ March)

*300 Tournament Drive
Horsham, PA 19044*

*215-672-4554
Fax 215-957-0730*

☞ The Manor House at Commonwealth ☞

Invites You to Experience...

- ☞ Exceptional Cuisine, Outstanding Service
- ☞ A Private and Unique Location
- ☞ Boasting Views of Commonwealth National Golf Course
- ☞ Exclusively Yours the Duration of Your Reception

Sit-Down Dinner Included in your Five Hour Reception...

☞ Four Hour Premium Open Bar ☞
Continuous Cocktail Service Throughout Dinner

☞ Cocktail Hour of Unlimited Hors D'oeuvres ☞
A selection of Six Passed Hors D'oeuvres and a Beautifully Presented Station

☞ Champagne Toast ☞

☞ A Three Course Sumptuous Meal ☞
Your Choice of One Salad and Two Entrée Selections

☞ Wedding Cake with berries and cream ☞

Also Included in your Experience...

Guest Tables Finished with Floor Length Ivory Linens, Napkins and Votive Candles
A Private, Well-Appointed Bridal Suite
Separate Cocktail Area that Opens Up to Covered Multi-Level Veranda with Seasonal Hanging Floral Baskets
Overlooking Commonwealth National Golf Course
Personal Event Coordinator
Complimentary Valet Parking, Coat Room Attendant

\$110 per person inclusive of tax and service charge

We Welcome Your Ceremony...

Inside or Outside in our Private Gardens
Please consult with your event coordinator for further information

Passed Hors D'oeuvres

Please Select Six

Grilled Pepper London Broil, *garlic crouton, horseradish cream*
Petite Crab Cake, *red chile mayonnaise*
Mini Cheesesteak, *roasted tomato ketchup*
Parmesan Mustard Crusted Chicken *on a corn fritter, lime cilantro aioli*
Scallops *wrapped in bacon*
Asparagus and Smoked Mozzarella *wrapped in shaved prosciutto*
Peppered Tuna, *wasabi mayonnaise on crisp wonton*
Pastrami Spring Roll, *brandy dijon mustard*
Crispy Vegetarian Spring Roll, *orange soy dipping sauce*
Brie and Raspberry *in pastry*
Cocktail Franks *with spicy mustard*
Lobster Mac and Cheese *spoons*

Butler Passed Hors D'oeuvre Enhancements

Jumbo Shrimp, *cocktail sauce* \$10 per person
Sushi (Tuna, Salmon, California) \$12 per person

Included For Your Cocktail Hour

Cheese and Crudit  Station
domestic cheeses, crispy garden vegetables, dips and water crackers

Salad

*Served with Assorted Artisan Rolls
Please Select One*

Seasonal Mixed Greens

aged balsamic vinaigrette

Baby Spinach

Chevre, sundried cranberries, toasted pine nuts, white balsamic vinaigrette

Traditional Caesar Salad

romaine, Parmesan, herb garlic croutons

Baby Arugula

cherry tomato, shaved Pecorino, roasted tomato vinaigrette, Parmesan flatbread

❧ *Entrées* ❧

*You are welcome to select two entrées with entrée counts provided one week in advance.
For options of a third entrée selection or entrée orders ascertained
the day of event, please consult with your event coordinator.*

❧ *Poultry* ❧

Herb Marinated Grilled Chicken topped with spinach, roasted peppers, sharp Provolone, herb thyme jus
Macadamia and Panko Crusted Chicken savory shallot cream sauce
Chicken Française, lemon caper butter

❧ *From The Sea* ❧

Seafood Cakes tomato mustard remoulade
Roasted Potato Crusted Salmon lobster scallion beurre blanc
Tilapia cilantro cream sauce

❧ *Pork* ❧

Maple Sage Pork Tenderloin caramelized onions, smoked pepper butter

❧ *Beef* ❧

8 oz. Beef Shoulder shallot Cabernet
Grilled Filet Mignon shallot Cabernet (add \$5)
Applewood Smoked Bacon Wrapped Filet Bourbon reduction (add \$6)

❧ *Vegetarian* ❧

Portobello Mushroom, roasted peppers, spinach, Mozzarella, aged balsamic marinade
Homemade Polenta Disc, topped with eggplant, tomatoes, roasted peppers and fresh Mozzarella cheese
Creamy Vegetable Risotto, grilled vegetables, roasted tomato oil
*Vegan entrées available upon request

❧ *After Slow... That Perfect Sweet Ending* ❧

❧ *Dessert* ❧

Your Choice of Wedding Cake from an Array of Styles and Flavors
Presented on a Coulis Painted Plate accompanied by Assorted Berries and Chantilly Cream
Manor House Premium Coffee, Decaffeinated Coffee and Tea Served to Your Guests

⌘ Sweet Ending Enhancements ⌘

⌘ Table Presentations ⌘

May we suggest the following selections presented to each guest table:

Hand Dipped Milk, Dark and White Chocolate Coated Strawberries
\$5 per person

⌘ Sumptuous Dessert Display ⌘

A Sophisticated Palette of Cakes, Classic Tarts and Tortes,
Assorted Miniature Pastries, Chocolate Covered Strawberries, Truffles, and more...
\$9 per person

⌘ Splendid Sundae Bar ⌘

Appeal to the Inner Child in All of Your Guests...
A Selection of Premium Ice Creams and Assorted Toppings including
Crushed Candies, Cookies, Chocolates and Sauces
\$8 per person
Add a Belgian Waffle Station \$4 per person

⌘ Premium Belgian Chocolate Fountain ⌘

Your Choice of Milk, Dark or White Chocolate
with an Array of Fresh Fruits,
Marshmallows, Pretzels, Cookies and other Assorted Accompaniments
\$6 per person, plus fountain rental

⌘ International Coffee Service ⌘

Coffee Specialties prepared in front of Your Guests
Shaved Chocolate, Ground Cinnamon, Brown Sugar, Whipped Cream,
Kahlua, Baileys, Godiva, Amaretto, Frangelico, Jameson
\$5 per person

⌘ Per person price includes sales tax and service charge ⌘

✧ Enhancements ✧

✧ Station Enhancements ✧

All stations are designed for one (1) hour of service

✧ Italian Market ✧

Aged Sharp Provolone, Reggiano Parmigiano, Marinated Mozzarella,
Genoa Salami, Sopressata, Capicola, Shaved Prosciutto, Pepperoni, Marinated Artichokes,
Button Mushrooms, Sundried Tomatoes, Grilled Vegetables, Stuffed Peppers,
Herb Infused Oil and Focaccia
\$10 per person

✧ Quesadilla Bar ✧

Chicken, Cheese and Beef Quesadillas
all the fixings to make it your own including
sour cream, traditional and spicy salsa, diced tomato, guacamole,
pico de gallo, chopped onions and lime wedges
\$9 per person

✧ Savory Fondue ✧

For your dipping pleasure!
Gorgonzola Cheese, Spinach and Cheese, Gruyère Cheese
to dip your fresh vegetables, assorted breads, dried fruits and more....
\$9 per person

✧ Mashed Potato Bar ✧

Dress your Mashed of Yukon Gold and Sweet Potatoes
with shredded cheese, scallions, chives, frizzled onions, sour cream, bacon,
cinnamon and brown sugar, marshmallows and of course, butter
\$7 per person

✧ Taco Bar ✧

Build your own Taco
with spicy beef or chicken, black beans, shredded lettuce, diced tomatoes,
traditional spicy salsa, guacamole, grated cheddar and crumbled queso fresco
\$8 per person

✧ Per person price includes sales tax and service charge ✧

Station Enhancements

All stations are designed for one (1) hour of service

Chef's Farm Table

Beautifully presented Garden Fruits and Vegetables

Five Cheese boards including

Manchego, Reggiano Parmigiano, Gouda, Applewood Smoked Cheddar and Brie

Dips and Spreads including Tomato Bruschetta, Traditional Hummus, Guacamole, Black Olive Tapenade and Mustard with Crackers, Crostini and Homemade Chips

\$9 per person

Pasta Presentation

Orecchiette, Parmesan Cream, Bacon Bits and Peas

Fusilli, Vodka Sauce

Penne, Pesto Primavera

Focaccia and Crostini

\$9 per person

French Fry Station

Traditional Fries, Sweet Potato Fries and Curly Fries

Toppings galore including...

Cheez Whiz, Chili, Sour Cream, Chives, Bacon, Jalapeño Peppers, Vinegar, Parmesan, Old Bay, Ketchup, Honey Mustard, Salt and Pepper

\$8 per person

Seafood Martini Station

Seared Sea Scallops over Asian slaw, Lobster Medallion with mango chutney,

Jumbo Lump Crab Cocktail and Jumbo Shrimp Cocktail

presented in mini martini glasses with fresh lemon

\$20 per person

Seafood Station

Little Neck Clams, Jumbo Shrimp, Two varieties of Oysters, Maryland Crab Fingers

cocktail and remoulade sauces, lemon wedges, oyster crackers

\$22 per person

Philly Style

Build your own Steak Sandwich!

Classic accompaniments of cheese, fried onions, sweet and hot peppers, mushrooms and finished with classic Philly fries

\$9 per person

Under The Boardwalk

Hot Dogs, Curly Fries, fresh squeezed Lemonade and Kettle Corn

\$7 per person

Slider Station

Please select three (3)

Beef Burger, Salmon Burger, Turkey Burger, Vegetable Burger, Sloppy Joe, Pulled Pork

Accompaniments of cheddar, goat cheese, bleu cheese, red pepper aioli, caramelized onions, sautéed spinach, chopped bacon, pickles, ketchup, mustard, and sweet potato fries

\$10 per person

Per person price includes sales tax and service charge

⌘ Chef Attended Stations ⌘

All stations are designed for one (1) hour of service

⌘ Carved New Zealand Rack of Lamb ⌘

Dijon and Rosemary Crusted, with mint demi glace
\$13 per person

⌘ Sushi Station ⌘

Certified Sushi Chef creates and hand rolls all Sushi in front of your guests
California, Spicy Tuna, Vegetable, Salmon Rolls, Yellow Tail
with Scallion, Wasabi, Pickled Ginger and Soy Sauce
\$22 per person

⌘ Creamy Mac and Cheese ⌘

Feel good food at its finest!

Select two Cheese Sauces ~ Classic Yellow Cheddar, Extra Sharp White Cheddar, Creamy Gorgonzola
or Three Cheese, prepared to order with accompaniments of
fresh chopped tomatoes, rock shrimp, applewood smoked bacon, grilled chicken, spinach, sundried tomatoes,
sautéed mushrooms, and roasted walnuts
\$9 per person

⌘ Stir Fry ⌘

Wok prepared vegetables including snow peas, bok choy, peppers,
water chestnuts, mushrooms, with white rice and your choice of:
Beef \$8, Chicken \$7 or Shrimp \$8 per person

⌘ Porchetta ⌘

Tender Roast Pork Tenderloin
served with horseradish cream, broccoli rabe, sharp Provolone
and petite brioche rolls
\$12 per person

⌘ Per person price includes sales tax and service charge ⌘

☞ And From Our Spirits Professionals ☞

(Based on One Hour)

☞ Mojito Bar ☞

Please Choose Three (3) Flavors

Add a little “Mojo” to your party with a Mojito Bar
classic lime, raspberry, mango, blueberry, pineapple, strawberry, grapefruit, and citrus
\$8 per person

☞ Martini Bar ☞

Classic and Flavored Vodka Martinis
Intrigue guests with your very own Signature Cocktail perfectly created by a Manor House mixologist
\$9 per person

☞ Bellini Bar ☞

Please Choose Three (3) Flavors

A spin on the long drink cocktail that originated in Venice.
Your Bellini Bar will combine Prosecco with fresh fruit purées
to produce a cocktail worthy of your celebration.
Choose from: Peach, Raspberry, Strawberry, Blueberry, Mixed Berry, Mango
\$9 per person
Sorbellini ~ Fruit sorbet with Prosecco poured on top
\$10 per person

☞ Biergarten ☞

A variety of brews
to include Pilsners, Stouts, Ales, or Lagers
featured by local breweries sure to provoke good conversation and spirits
Price determined by selection

☞ Per person price includes service charge ☞

Manor House Take-Aways

A Taste of Philly

A station comprised of Philly's favorites
Philadelphia Soft Pretzels, an assortment of Tastykakes, individual Peanut Chews
and bottles of Hank's Root Beer
\$9 per person

Candy Buffet

"This is called a Scrumpdiddleumptious Bar!" ~ Willy Wonka
Gummy Bears, Swedish Fish, Twizzlers, Tootsie Rolls,
Caramel Creams, Skittles, Whoppers, Sour Candies,
Lollipops, Hershey's Kisses, Reeses Pieces, M&M's, Chocolate Covered Raisins
\$7 per person

Breakfast in a Box

Each guest will receive breakfast for the next day!
Bagel with individual Cream Cheeses and Jelly,
a piece of Fresh Fruit, a Granola Bar
and an individual Fruit Juice to enjoy the morning after your event
\$8 per person

Create Your Own Trail Mix

Dried Fruit, Nuts, Chocolate Pieces, Pretzels, Popcorn, Mini Marshmallows, Bagel Chips
\$8 per person

Midnight Revival

As guests depart, send them home with warm, freshly baked Cookies
and a cup of "Joe" to wake them up!
During those chilly months, substitute "Joe" for traditional favorites such as
Warm Apple Cider or Hot Chocolate topped with Mini Marshmallows
\$6 per person

Per person price includes sales tax and service charge



General Information

To secure your date and time
a non-refundable booking deposit of \$2,000 may be paid by cash, check or credit card.

Fifty percent (50%) of your estimated total
will be paid nine (9) months prior to your event by cash or check.

Forty-five percent (45%) of your estimated total
will be paid one (1) month prior to your event by cash or check.

A minimum guaranteed count of guests is due
seven (7) days prior to your event.
The final guaranteed count is due two (2) days prior to your event.

Prices guaranteed through March 31, 2018.

*300 Tournament Drive
Horsham, PA 19044*

*215-672-4554
Fax 215-957-0730*