



ROBERT FAIR CATERERS
PRESENTS

M | H

the manor house

AT PROPHECY CREEK PARK

*A Magical Destination | Enchanted Grounds
Fairytale Experience*

MEET ROBERT FAIR



Robert "Pop" Fair Owner & President

Mr. Fair is celebrating 67 years in the Catering industry. He is a pioneer in our industry, having been invited to countless locations within the Delaware Valley over the past six decades in development of their venues and hotels. Robert Fair Caterers is in their 5th generation and has received numerous awards as a prominent and leading caterer in the Philadelphia area for over 100 years.

The Manor House is the eleventh property Mr. Fair has transformed into a fantasy Wedding Venue. This venue is unique with waterfalls, fountains, bridges and a gazebo on its own island, all enhanced with romantic lighting and designer landscape..



205 W Skippack Pike, Ambler, PA 19002
215-587-4000
www.manorhouseprophecycreek.com

MEET THE MANOR HOUSE TEAM



Peter Fair

General Manager & Co-Executive Chef

Peter upholds the tradition of Fair Family catering legacy as the fifth generation in food service. He has achieved twenty years in hospitality and client services. His career started during the days in off-premise catering for clients at their private homes with our Ballrooms Under Canvas tenting division.

Pete had a mission to be apart of the family business and applied himself by pursuing his Bachelor's degree in Business Administration at Gwynedd Mercy College, with a focus on Business Management and Finance. In addition to working for the family business while in college, Peter worked for a local flooring importer and exporter, to understand other aspects in business overall which provided him invaluable experience during his formative years.

Today, Peter oversees production and daily operations of both both Robert Fair Caterers and The Manor House. Collaborating with the Manor House Team he ensures all events are executed at a five-star level. Peter also is recognized by the Blue Bell Rotary club as a Paul Harris Fellow for his volunteer work in the community.



Tony Breuninger

Director of Facilities & Co-Executive Chef

Tony has been with The Manor House since its debut in 2011, and is credited with building The Manor House along with the Fair Family. Tony oversees all daily operations of the Manor House to ensure a pristine location is enjoyed by all clients and their guests. His skill in carpentry and mechanics holds the Manor House to the prestigious five star reputation we have earned.

Along with Tony's Bachelors degree from Arcadia University in computing technology, Tony has innate talent in cuisine and through the years has assisted to enhance our menu. Today, he continues with the Kitchen to ensure food trends are current on our menu.



Amanda Paone

Director of Sales and Marketing

Amanda has been in event planning her entire career life. She started when she was just 14 in the event industry doing off-site catering and helping run a family-owned business. This encouraged her passion further to go to Temple University for Hospitality Management and Event Planning. Through her internships and countless opportunities within the wedding industry, Amanda has brought her passion to each and every couple she works with. Amanda has travelled all over the country to help couples have their perfect day. From elopements to 600 guest weddings, she has always helped their dream weddings come true!



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"We were blown away by the beautiful location, friendly and professional staff, organized timeline, and attention to detail at the Manor House! Robert Fair was the man we first met who made us fall in love with his "Disney-inspired" venue. I truly felt well taken care of, just like a princess from the start."

-ASHLEY



"The perfect way to describe how we felt about the Manor House is "Love at First Sight". When we pulled up to the property, its beauty brought tears to my eyes...The Manor House checks all of the boxes on the list – beauty, nature, unique, and comfortable. Not only is the Manor House beautiful on the outside and inside, the family and staff make it feel like home."

-ELIZABETH

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VENUE FEE

FRIDAY- **\$4,900.00**

SATURDAY- **\$5,900.00**

SUNDAY- **\$3,900.00**

PACKAGE PRICE

Peak Season

April 15th-June, September-November 15th

Friday-\$165.00/pp

Saturday-\$170.00/pp

Sunday-\$160.00/pp

Off-Peak Season/Summer Season

January-1st two weeks of April, July, August,
Last two weeks of November, December

Friday-\$160.00/pp

Saturday-\$165.00/pp

Sunday-\$155.00/pp

6% Sales Tax is Additional

No Service Charge or Gratuity will be added

****The Sunday before a Monday Holiday is subject to an additional Holiday Staff Charge***

*Discounts available for Military, Police, EMT, Nurse Personnel and Teachers.
(ID REQUIRED)*

MINIMUM GUEST COUNT

PEAK SEASON

April 15th-June,
September-November 15th

Fri.-125

Sat.-150

Sun-100

SUMMER SEASON

July-August

Fri.- 100

Sat.- 125

Sun-80

OFF-PEAK SEASON

First Two Weekends in April, Last
Two Weekends in November,
December

Fri.-90

Sat.- 110

Sun-90

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YOUR FAIRYTALE WEDDING PACKAGE

THE MANOR

Bridal Suite & Groom's Room, Beginning at 11:00am
Temperature-Controlled Tented Ballroom
Five and a Half Hour Reception, Plus the Ceremony
5 Acres of Picturesque Gardens
Access to the Manor House

CUSTOM MENU

Ten Butlered Hors D'oeuvres
Personalized Wedding Cake
Two Cocktail Hour Stations
3-Course Dinner Menu
One Dessert Station

BEVERAGES

Non-Alcoholic Beverages, *Coca Cola Products, Juices, Mixers & Bar Fruit*
Coffee & Tea Station
Client to supply all Alcoholic Beverages

FIRST-CLASS AMENITIES

Signature Oval Shaped Tables Seating Ten Guests
Choice of Ivory Overlay, Lace, Damask and Solid
ADA Accessibility Throughout the Property
Glass Candle Votives on Guest Tables
Walnut Chiavari Chairs, with Cushion
Over 250 Well-lit Parking Spaces
Choice of Solid Napkin Color
China, Flatware & Glassware
Pinspots & Tent Uplighting
Custom Oval Guest Tables
Full Length Ivory Underlay
Complete Bar Set Ups
Cocktail Tables

IMPECCABLE SERVICE

Wedding Attendant for Bridal Party & Parents
Dedicated Day-of Coordinator
Maid Service in Restrooms
Event Bartenders
Event Waitstaff

RECEPTION TENT CAPACITIES

Our spacious ballroom tent comfortably accommodates up to 220 guests seated between both terraces.
Lower terrace seats 170 guests before adding optional patio tent
Lower terrace with patio tent accommodates up to 240 guests seated
Maximum capacity with patio tent is up to 280 guests seated



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COMPLIMENTARY CEREMONY

Freshly Brewed Iced Tea and Iced Water, Flavored options available

Additional 30 Minutes added to your 5.5-Hour Event

Venue Greeters to Help Direct and Assist Guests

Indoor and Outdoor Ceremony Spaces

White Resin Padded Folding Chairs

Ceremony Coordination

Ceremony Rehearsal



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COCKTAIL HOUR



BUTLERED HORS D'OEUVRES, SELECT 10

Beef

- Mini Reuben Sandwiches
- Sausage and Romano Mushroom Caps
- Meatballs Puttanesca
- Sauteed Beef Filet Tips, Sauce Foyot
- Petite Swedish Meatballs
- Mini Beef Fajitas
- Cocktail Francs with Spicy Brown Mustard
- Reuben Springroll

Chicken

- Chicken Satay Brochettes, Peanut Sauce
- Sesame Chicken, Spicy Apricot Sauce
- Chicken Quesadillas
- Buffalo Chicken Springroll, Blue Cheese
- BBQ Chicken Skewer



Seafood

- Smoked Salmon, Cognac, Mayo
- Bacon Wrapped Scallops
- Jumbo Lump Crab Cakes, Cocktail Sauce
- Crab Rangoon with Soft Cheese
- Jumbo Lump Crab Imperial in Bouchee
- Braised Scallops, Cilantro Citrus Lime
- Shrimp Thai Money Bags, Sweet & Sour
- Coconut Shrimp, Mango Chutney
- Shrimp Cocktail | \$4.50pp



Vegetarian/Vegan*

- Rolled Brie and Raspberry
- Grilled Eggplant & Gorgonzola on Crostini
- Triangle Points with Sour Cream & Caviar
- Skewered Tortellini Parmesan Sauce
- Poached Asparagus, Avocado Mélange*
- Spinach & Feta Cheese in Light Pastry
- Matignon Vegetable Stuffed Mushrooms*
- Chinese Eggrolls with Sweet and Sour Sauce*
- Roasted Pear and Blue Cheese Filo
- Balsamic Fig & Chèvre Flatbread
- Mac and Cheese Bites
- Buffalo or Teriyaki Cauliflower Bites*
- Tomato Hummus on Cucumber Medallion, dill garnish*



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*Consumer is advised that all food is prepared in a facility with allergens such as sesame, nuts, gluten.

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COCKTAIL HOUR STATION

Select Two Cocktail Hour Stations

Mac & Cheese Bar

Homemade Macaroni and Cheese, Chopped Bacon, Grated Parmesan, Bread Crumbs, Diced Tomatoes, Scallions
Add-On Lobster Meat | \$6.00pp

Spud Bar

Old Bay Fries, Sweet Potato Fries, Waffle Fries, and Tater Tots accompanied by Ranch, Honey Mustard, Cheese Dip, Chipotle Aioli, and Ketchup

Dip Station

Hummus, Buffalo Dip, Bruschetta, Spinach & Artichoke Dip, and Guacamole accompanied by Pita, Assorted Crackers, Pretzel Flats, Celery, and Carrot Sticks

Artisanal Cheese Display

Firm Cheeses to include Cheddar, Jack, Mozzarella, Provolone Pepperoni, Sliced Baguettes, Red and Green Grapes, Hummus spread, Assorted Gourmet crackers, Seasonal Jams and Jellies

ADDITIONAL STATIONS

Tuscany Station | \$11.50pp

Artichoke Hearts Venezia, Herbed Eggplant and Olive Marinade with Tomato and Basil, Grilled Bell Peppers, Fresh Mozzarella, Seasoned Salami, Tomato Concise, Tri Colored Tortellini with Pesto Rotini, Fresh Parmesan, Pepperoni, Provolone, Grilled Asparagus, Summer Sausage, Parmesan Artichoke Hearts with Goat Cheese, Grilled Eggplant with Gorgonzola, Bruschetta on Crostini, Sliced Loaves of Baked Italian Bread, Focaccia, and Pita Bread

Country Garden Station | \$8.50pp

Wheels of Brie Cheese, Assorted Crackers with Honey & Nut, Raspberry and Garlic Herb Soft Spreadable Cheese. Accompanied with Fresh Broccoli, Cauliflower, Celery, Red Bell Peppers, Baby Carrots, Grape Tomatoes Creamy Herb Cheese, Bacon-Horseradish, Whipped Chive blend Designer "Self Cutting" Show Breads

Slider Bar | \$8.50pp

Angus Beef Sliders, Cheddar Cheese, Ketchup, Fried Chicken Sliders, Pickles, Chipotle Aioli, Homemade Potato Chips

CYO Raw Bar (3 Minimum)

Shrimp Cocktail- \$4.25pp Oysters- \$8.00pp Clams on the Half Shell- \$8.00pp
Poached Mussels- \$8.00pp Maryland Crab Claw- \$16.00pp

Includes Lemon Wedges, Tabasco Sauce, Cocktail Sauce, and Oyster Crackers

Flatbread Station | \$7.50/pp

Margherita, Pepperoni, Vegetable, Meat Lovers, and CYO (May have additional cost affiliated), accompanied by roasted pepper flakes and parmesan cheese

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BYOB BAR

The Manor House provides all Bartenders, Glassware and Non-Alcoholic Beverages- Coca-Cola Products, Freshly Brewed Iced Tea, Water, Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Bloody Mary Mix, Sour Mix, Lemons, Limes, Oranges, Cherries, Olive.

No drink shots, energy drinks, plasticware or glass bottles are permitted.

Signature cocktails may be added at no additional cost. The client will be providing the necessary signage and recipes. If any of the non-alcoholic ingredients needed are not included in our package, the client is responsible for purchasing those items.

The client is responsible for supplying their own alcohol. Wine, Beer, and Liquor, must be in fifth sizes, may be purchased at the discretion of the client. The Manor House will provide you with a suggested quantities list that will equate to an average of \$12-14.00/pp for alcohol.

Hatboro Beverage is the exclusive and sole provider of draft beer at the Manor House. They include all sanitation for the tap lines and all bar equipment. Please contact them directly to set up your order and delivery, 215-675-1078



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WHITE GLOVE DINNER SERVICE

Salad

Select One

Traditional Caesar Salad

Tossed green garden mesculin salad served with raspberry vinaigrette

Field greens with chopped walnuts, red onion, grape tomato julienne red pepper, mandarin oranges with cumin honey vinaigrette

Bibb lettuce with mixed greens, mandarin segments cucumber thyme vinaigrette

Baby spinach and spring mix with pine nuts, grape tomatoes chevre with champagne and roasted shallot vinaigrette

Plum tomato, fresh mozzarella, purple basil with romaine accent, marinated in balsamic vinaigrette | \$2.25pp

Breads

Assorted Warmed Ciabatta Rolls including Parmesan, Roasted Red Pepper, and Tomato Basil, Accompanied with Whipped Butter.



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PLATED OR BUFFET DINNER

Select Three Entrees Plus Vegetarian and Vegan, Totaling 5 Entrees for your RSVP,
Selection for Buffet or Plated Service

Beef

Roast Prime Rib of Beef | Au Jus, Creamy Horseradish Sauce on side

Boneless Short Ribs | Chianti Demi

Grilled Chateaubriand | Cabernet Sauce with Sauté Mushrooms,
Fresh Center Cut Filet Mignon, Seasoned with Spices,
Herbs and Garlic | \$11.50pp

Chicken

Polo Formaggio | Sautéed Chicken Finished with Fontina Cheese,
Sun-dried Tomatoes, Champagne Confetti Sauce

Sesame Glazed Chicken | Asian Inspired Sauce, Sesame Seeds

Chicken Marsala | Chicken Breast with Creamy Mushroom Marsala Sauce

Bruschetta Chicken | Bruschetta, Melted Mozzarella, Balsamic Glaze

Poulet En Crute | Chicken Breast Wrapped in Puff Pastry, Sauce Dijonnaise

Medallions of Stuffed Poulet Au Florentine Soufflé Sliced Roulade of
Chicken, Stuffed with Seasoned Spinach, Ricotta and Feta Cheese
Herb Sauce Supreme - Finished with Fresh Thyme | \$4.00pp

Seafood

North Atlantic Grilled Salmon, Lemon Butter Sauce

Jumbo Lump Crab Topped Salmon, Lemon Butter

Jumbo Lump Crab Cakes, Chipotle Aioli | \$8.00/pp

Grilled Chilean Sea Bass - Fumet Marinade, Lemon Herb Buerre Blanc | \$15.00pp

Brandied Seafood Newburg | Shrimp Poached in Court Bouillon, Sautéed Scallops
and Jumbo Lump Crab Served with Saffron Rice & Pimentos **(Available for Buffet Only)**

Surf and Turf | Jumbo Lump Crab Stuffed Salmon with Filet Mignon,
Mushroom Cabernet Sauce | \$15.00pp



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ADDITIONAL ENTREES

Pork

Pan-Seared Roast Loin of Pork Served with Rosemary-Orange Sauce and Roasted Pears

Lamb

Braised Lamb Chops, Mustard Crusted with Rosemary Garlic Essence | \$11.50pp

Vegetarian

Cheese Tortellini with Vegetable Sauté and Fresh Basil Marinara

Vegan

Honey Ginger Tofu, Rice, Vegetable Sauté, Tri-Colored Sesame Seeds



VENDORS & CHILDREN

Vendor Meals- \$60.00 (Chicken Entree)

Children Ages 6-10- \$60.00

Children Ages 5 and Under: Complimentary Meal

Children's Menu Options:

Chicken Tenders with Tater Tots

Penne with choice of Butter or Red Sauce

Grilled Cheese and Tater Tots

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ACCOMPANIMENTS

Select One Vegetable & One Starch to be Served to All Guests

Veggies

Green Bean Almondine

Green Beans with Infused Oil and Roasted Red Peppers

Glazed Sweet Peeled Carrots

Vegetable Sautee, Chef Cut Yellow and Orange Carrots, Snap Peas, Red Bell Pepper, Hericot Vert, Herb Infused Olive Oil

Asparagus with Pimento Accent | Available When In Season

Garlic Mashed Cauliflower with Parsley Garnish

Marinated Grilled Vegetables | \$2.25pp

Starch

Red Bliss Garlic Smashed Potatoes

Creamy Yukon Gold Mashed Potatoes with Parsley Garnish

Sliced Potatoes Au Gratin

Soufflé of Sweet Potato Marsala in Pastry Shell

Mixed Wild Rice

Saffron Rice

Basmati Rice paired with Almonds and Orange Essence



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DESSERT

Select One Dessert Station

Cookies & Milk

Freshly Baked Chocolate Chip, Sugar, Oatmeal Raisin, Pecan Sandies, Whole Milk and Chocolate Milk Presented in Shot Glasses

Donut Bar by Yum Yum's Bake Shop

Chocolate, Vanilla, Strawberry, and Glazed Donuts

CAKE & COFFEE

Wedding Cake Options from Bredenbecks Bakery

Traditional Wedding Cake

Cupcakes (Can be made Gluten Free)

Coffee & Tea Station

Citavo Colombian Coffee, Rock Candy Stirrers, Mints, & Creamer

Herbal Teas with Honey & Lemon



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ADDITIONAL SWEET TREATS

MANOR HOUSE CHEF PASTRY | \$10.50/pp

Tiramisu, German Chocolate Torte, Keylime Custard, Fruit Tarts, Eclairs, Petit-Fours, Mini Fruited Cheese Cakes, Lemon Squares, Brownies, Mini Shortcakes, Chocolate Mousse, Fresh Baked Cookies, Carrot Cakes, Cannolis, Napoleon's, Cream Puffs, Chocolate Macaroons, Linzer Tortes

DOWNTOWN SCOOP ICE CREAM TRUCK

| Market Price



LATE NIGHT SNACKS

SOFT PRETZELS | \$400.00

Philly Soft Pretzels, Mini Water Bottles, Mustard

CYO CANDY BAR | \$400.00

Assorted Candies and Seasonal Candies

GRILLED CHEESE | \$500.00

Texas Toast with Cheddar Cheese, Tomatoes, and Condiments | Add Bacon \$2.00/pp

WALKING TACO | \$550.00

Doritos or Fritos of your choice accompanied by taco toppings, mini water bottles

PHILLY SPECIAL | \$800.00

Cheesesteak Eggrolls, Crab Fries, Melted American Cheese, Ketchup

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CREATIVE PARTNERS

Additional Partners can be found on our Website.

Photographers

Pictures By Todd
610-788-2283
toddepicturesbytodd.com
www.picturesbytodd.com

Andrea Krout Photography
610-945-7059
hello@andreakrout.com
www.andreakrout.com

Florals

Gypsy Hill
215-510-4072
www.gypsyhillflorals.com

RAM Floral
267-886-3103
ramfloral@gmail.com
www.ramfloral.com

A Floral Affair
(215)368-1155
www.afloralaffairpa.com

Design & Decor

Lilac and Lace Co.
610-389-8376
lilacandlaceco.com

Creamery Hill
creameryhill@gmail.com

DJ Entertainment

Silver Sounds
610-640-0838
silver@silversound.com
www.silversound.com

Party Scene Events
267-902-5596
partysceneevents@gmail.com
www.partysceneevents.com

Live Bands

BVT Live!
610-358-9010
kurtebvtlive.com
www.bvtlive.com

EBE Entertainment
215-634-7700
www.ebetalent.com

Beverage Distributor

Hatboro Beverage
215-858-2048

Wedding Cake

Bredenbeck's Bakery
215-247-7374
sales@bredenbecks.com
www.bredenbecks.com



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SECURING YOUR DATE & DEPOSITS

SECURING YOUR DATE

Once you have decided to reserve the date and our services, a deposit along with the signed initial contract secures the date. You will have 48 hours to return a signed contract and copies of the deposit checks in order to hold the date.

DEPOSIT SCHEDULE

\$3,000.00 Non-Refundable Retainer & 50% of Venue Rental Fee due at signing.

\$6,000.00 Retainer due (5) months after contract is signed and received.

Additional 25% of Venue Rental Fee due by April 15th of your Event Year.

Remaining Catering Balance, Remaining 25% of Venue Rental Fee and Damage Retainer are due (14) Days Prior to contracted event date.

FINAL GUEST COUNT

Due (2) weeks prior to your event date.

EVENT LIABILITY INSURANCE

An "event liability policy" is required. The cost of this insurance is approximately \$100. Further information will be provided on the contract.

DAMAGE RETAINER

An additional (damage retainer) check of \$800.00 is required for any damage sustained to the building and/or grounds and will be returned the following week after an inspection of the house and grounds utilized by your guests. This damage retainer check must accompany your final payment.

TASTING

We are happy to offer a complimentary tasting for up to 2 guests once you have secured your date.



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MANOR HOUSE ENHANCEMENTS

- MANOR HOUSE SPARKLER EXIT: \$600.00
- ADDITIONAL TIME IN BRIDAL SUITE: \$350.00/HR
- ADDITIONAL PATIO RECEPTION TENT: \$3,000.00
- ADDITIONAL RECEPTION TIME: \$900.00/HALF HOUR
 - ADDITIONAL COCKTAIL HOUR TIME \$1,500/HALF HOUR
- EXTRA BAR/BARTENDER (IF UNDER 175 GUESTS): \$600.00
- RESTROOM BASKETS: \$60.00 per basket (Men's and Women's)
- FLIP FLOP BASKETS: \$300 per 100 flip flops
- CAKE BAGS: \$50.00

