

Afternoon Wedding Package

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

Buffet Guncheon Included in your Four Hour Reception...

A selection of Six Butlered Hors D'oeuvres and a Beautifully Presented Station

* Sparkling Gider Toast *
Iced Tea, Lemonade, and Soda offered throughout reception

Your Choice of One Salad, Three Entrée Stations and Dessert

- 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

Please consult your event coordinator for Bar options.

We Welcome Your Geremony...
Inside or Outside in our Private Gardens
Please consult with your event coordinator for further information

* 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 aïoli
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 Sushi (Tuna, Salmon, California)

* Included For Your Cocktail Hour *

Cheese and Crudité 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

* Stations * Choice of three * Seafood Cake Station *

Tomato Mustard Remoulade, Jalapeño Avocado Mayonnaise and Cocktail Sauce

* Chicken, Pork or Beef Station *

Macadamia and Panko Crusted Chicken savory shallot cream sauce

~ or ~

Maple Sage Pork Tenderloin caramelized onions, smoked pepper butter

~ or ~

Sliced Beef Shoulder bordelaise sauce

* Risotto Bar *

Fine Herb Mushroom Risotto and Creamy Asparagus Risotto

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

* Pasta Presentation *

Orecchiette, Parmesan cream, bacon bits and peas Fusilli, roasted red pepper marinara Penne, Pesto Primavera focaccia and bread sticks

r Seasonal Vegetable Medley Included r

A Dessert

Your Choice of Wedding Cake from an Array of Styles and Flavors accompanied by bowls of Assorted Berries and Chantilly Cream Manor House Premium Coffee, Decaffeinated Coffee and Tea Served to Your Guests

* Sweet Ending Enhancements *

May we suggest the following selections presented to each guest table: Hand Dipped Milk, Dark and White Chocolate Coated Strawberries Distinct Truffles and Handmade Assorted Chocolates and Candies

- Sumptuous Dessert Display -

A Sophisticated Palette of Cakes, Classic Tarts and Tortes, Assorted Miniature Pastries, Chocolate Covered Strawberries, Truffles, and more...

- 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

Add a Belgian Waffle Station

* 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

* 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

* Per person price includes sales lax and service charge *

** **Severage Service ** Iced Tea, Lemonade, and Soda are included.

* Open Bar of Manor House Select Spirits, Wine and Beer * Three Hours Three and a Half Hours

> *Wine and Beer Bar * Three Hours Three and a Half Hours

Commonwealth National Golf Club is the only licensed authority to provide and sell/serve alcohol on the premises.



* 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 December 31, 2016.

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