Simple Elegance

Wedding Package

(January ~ March)
The Manor House at Commonwealth

Stations
Included in your Five Hour Reception...

- Four Hour Open Bar -
Continuous Cocktail Service Throughout Dinner

- Cocktail Hour of Unlimited Hors D’oeuvres -
A selection of Six Butlered Hors D’oeuvres
and a Beautifully Presented Station

- Champagne Toast -

- A Sumptuous Buffet -
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

We Welcome Your Ceremony...
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 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
- 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

Seasonal Vegetable Medley Included

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

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 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

Martini Bar
Classic and Flavored Vodka Martinis
Intrigue guests with your very own Signature Cocktail perfectly created by a Manor House mixologist

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

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

* Per person price includes service charge *
- Manor House Take-Aways -

- A Taste of Philly -
A station comprised of Philly's favorites
will offer your guests
Philadelphia Soft Pretzels, an assortment of Tastykakes, individual Peanut Chews
and bottles of Hank's Root Beer

- 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

- Breakfast in a Box -
Each guest will receive breakfast for the next day!
Boxes will contain a 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

- 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 and Hot Chocolate topped with Mini Marshmallows

- 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, 2017.