

*The  
Manor House*



*at  
Commonwealth*

*The Manor House at Commonwealth*

*Bar/Bat Mitzvah  
Package*

*300 Tournament Drive  
Horsham, PA 19044*

*215-672-4554*

*Fax 215-957-0730*

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## *❖ 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 Celebration

### *Included in your Five Hour Bar/Bat Mitzvah Celebration...*

*❖ Four and a Half Hour Premium Open Bar ❖*  
Continuous Cocktail Service Throughout Dinner

*❖ Cocktail Hour of Unlimited Hors D'oeuvres ❖*  
A selection of Twelve Passed Hors D'oeuvres and Two Beautifully Presented Stations

*❖ Champagne Toast ❖*

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

*❖ Bar/Bat Mitzvah Cake Dessert Trio ❖*

### *Also Included in your Experience...*

Separate Adult Cocktail Area that Opens Up to Covered Multi-Level Veranda  
with seasonal hanging floral baskets  
Overlooking Commonwealth National Golf Course  
Children Have Their Very Own Area to Enjoy the Cocktail Period  
A Private, Well-Appointed Changing Suite  
Challah for the Motzi  
Guest Tables Finished with Floor Length Ivory Linens,  
Your Choice of Napkin Color and Votive Candles  
Personal Event Coordinator  
Complimentary Valet Parking, Coat Room Attendant

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

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## *☞ Children's Menu ☞*

*Soda, Iced Tea and Lemonade included*

## *☞ Children's Hors D'oeuvres ☞*

*Please Select Four*

Mini Pizzas  
Pigs in a Blanket  
Mozzarella Sticks  
Spring Rolls  
Potato Knishes  
Pretzel Nuggets, cheese dip  
Quesadillas  
Toasted Ravioli

## *☞ Children's Buffet ☞*

*Please Select Four*

Caesar Salad  
French Fries  
Penne Pasta, Marinara or Alfredo sauce  
Chicken Tenders  
Chicken Parmesan  
Macaroni and Cheese  
Hot Roast Beef, au jus, mini Kaiser rolls  
Taco Bar  
Slider Station  
Hebrew National Hot Dog Bar  
Cheesesteak Station

## *☞ Dessert ☞*

Ice Cream Station, variety of toppings, candies, cherries, whipped cream

*☞ Children's Menu is available to children through 15 years of age. ☞*

### *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
- Sushi (Tuna, Salmon, California)

### *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

## *✦ Cocktail Hour 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

### *✦ Savory Fondue ✦*

For your dipping pleasure!

Gorgonzola Cheese, Spinach and Cheese, Gruyère Cheese  
to dip your fresh vegetables, assorted breads, dried fruits and more....

### *✦ 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

### *✦ 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

### *✦ 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

### *✦ Seafood Station ✦*

Little Neck Clams, Jumbo Shrimp, Two varieties of Oysters, Maryland Crab Fingers,  
with cocktail and remoulade sauces, lemon wedges, oyster crackers

### *✦ Caviar Display ✦*

Selection of Domestic Caviar

with traditional accompaniments of chopped egg, diced red onion, crème fraiche, toast points and blinis

*✦ Per person price includes sales tax and service charge ✦*

## *\* Cocktail Hour Enhancements \**

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

### *\* Smoked Fish Station \**

Assorted Smoked Fishes including Salmon, Shrimp, Scallops, Whitefish, Trout and more  
Traditional accompaniments of toast, chopped egg, capers, crème fraîche

### *\* Philly Style \**

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

### *\* 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

### *\* Under The Boardwalk \**

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

### *\* 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

### *\* 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

*\* Per person price includes sales tax and service charge \**

## *☞ Chef Attended Stations ☞*

*All stations are designed for one (1) hour of service  
(Price includes Chef Fees)*

### *☞ Stir Fry ☞*

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

### *☞ Carved New Zealand Rack of Lamb ☞*

Dijon and Rosemary Crusted, with mint demi glace

### *☞ Carved Roasted Lobster Tails ☞*

Hand carved  
Complimented with Mango Butter

### *☞ 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

### *☞ 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

### *☞ Beef Tenderloin ☞*

Perfectly prepared Pepper Crusted Beef Tenderloin carved for your guests  
accompanied by horseradish cream or Gorgonzola cream and petite brioche rolls

### *☞ Turkey Tenderloin ☞*

Whole Grain Mustard Crusted Turkey Tenderloin  
sliced to order, accompanied by cranberry relish, whole grain mustard and petite brioche rolls

*☞ 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.  
Our 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

Sorbellini ~ Fruit sorbet with Prosecco poured on top

*✧ Per person price includes service charge ✧*



*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, red onion, balsamic vinaigrette*

*Intermezzo*

Citrus Sorbet to Refresh the Palate

*additional cost*

*\* 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.*

*All pricing is inclusive of tax and service charge.*

### *✧ Poultry ✧*

Roulade of Chicken, sundried tomato, spinach and pine nuts, roasted garlic cream  
Herb Marinated Grilled Chicken, topped with spinach, roasted peppers, sharp Provolone, herb thyme jus  
Macadamia and Panko Crusted Chicken savory shallot cream sauce  
Seared Chicken Roulade wild mushrooms, arugula, smoked Mozzarella, balsamic drizzle

### *✧ From The Sea ✧*

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

### *✧ Beef ✧*

Grilled Filet Mignon shallot Cabernet  
Applewood Smoked Bacon Wrapped Filet Bourbon reduction  
Roasted Beef Shoulder, bordelaise sauce

### *✧ Veal, Pork, Lamb ✧*

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

### *✧ 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  
White Bean and Basil Ravioli with sage brown butter (Vegetarian) or roasted tomato oil (Vegan)  
*\*Vegan entrées available upon request*

### *✧ Of Land and Sea ✧*

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

*✧ Gluten Free Options are available ✧*

*✧ Per person price includes sales tax and service charge ✧*

*✧ After Show... That Perfect Sweet Ending ✧*

*✧ Bar/Bat Mitzvah Cake Dessert Trio ✧*

Bar/Bat Mitzvah 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 Ending Enhancements ✧*

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

Hand Dipped Milk, Dark and White Chocolate Coated Strawberries

*✧ 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

*✧ 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 ✧*

## *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

### *Candy Buffet*

*"This is called a Scrumptious 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!  
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

### *Create Your Own Trail Mix*

Dried Fruit, Nuts, Chocolate Pieces, Pretzels, Popcorn, Mini Marshmallows, Bagel Chips

### *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

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### *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.

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

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.

Security is required for all events. Please consult with our event coordinator for pricing.

We are happy to offer special pricing consideration for Saturday Afternoons.

Prices guaranteed through March 31, 2017.

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