

*The
Manor House*



*at
Commonwealth*

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*
- 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

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

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.*

✧ Poultry ✧

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

✧ From The Sea ✧

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

✧ Beef ✧

Grilled Filet Mignon shallot Cabernet sauce
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

✧ 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
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

✧ 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

✧ 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

✧ 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

✧ Per person price includes sales tax and service charge ✧

Station Enhancements

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

Seafood Martini Station

Searched 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
cocktail and remoulade sauces, lemon wedges, oyster crackers

Philly Style

Build your own Steak Sandwich!

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

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

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

⌘ 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*

⌘ 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*

⌘ Porchetta ⌘

*Tender Roast Pork Tenderloin
served with horseradish cream, broccoli rabe, sharp Provolone
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.

*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

Sorbellini ~ Fruit sorbet with Prosecco poured on top

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

⌘ 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 ⌘

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 Scrumptiddleumptious 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

Per person price includes sales tax and service charge

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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 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.

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