

*The
Manor House*



*at
Commonwealth*

Special Event Menus

*300 Tournament Drive
Horsham, PA 19044*

215-672-4554

Fax 215-957-0730

✦ The Manor House at Commonwealth ✦

Invites You to Experience...

- ✦ A Private and Elegant Location
- ✦ Exceptional Cuisine and Outstanding Service
- ✦ Nestled between the gently rolling terrain and natural spring ponds of Commonwealth National Golf Club.
The Manor House is located just minutes from major junctures.
 - ✦ The Palmer Room accommodates up to 60 seated guests. Its high barrel ceiling, grand bay windows, stone fireplace and oversized French doors open to a terrace boasting pristine garden views.
 - ✦ The Williamsburg Room accommodates up to 240 seated guests, has an open feeling created by its many windows and direct access to the veranda offering vistas of our golf course.
- ✦ Both of our rooms offer the perfect setting for rehearsal or retirement dinners, anniversaries, showers or any event that deserves a distinct celebration.
- ✦ Our planners will ensure attention to every detail of your special occasion. Their experience will guide you through your planning stage to the culmination of a perfect party.
- ✦ Our Chef's experienced culinary team is committed to creating from only the freshest and finest ingredients available. Your guests will enjoy a true dining experience.

✦ Your Daytime Affair ✦

Includes three hours of service with above amenities.
Service charge and state sales tax are additional.

✦ Your Evening Affair ✦

Includes four hours of service, your selected menu, beverage service selection, exclusive use of either the Williamsburg or Palmer Rooms, and personal event coordinator.

We look forward to talking to you soon!

~ Hors D'oeuvres ~

Please Select Eight or Twelve for One Hour of Butlered 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*

One Hour

~ Butler Passed Hors D'oeuvre Enhancements ~

Chilled Jumbo Shrimp, *cocktail sauce*
New Zealand Lamb Chops, *mint demi glace*
Sushi (Tuna, Salmon, California)

~ Please add 6% Pennsylvania sales tax and 20% service charge to above pricing ~

« Served Bunch »

(served prior to 3 p.m.)

Please consult our sales associate for food and beverage minimums.

Includes One First Course, Choice of Two Entrées and Dessert

Please Select One First Course

Served with Assorted Artisan Rolls

Seasonal Mixed Greens Salad, aged balsamic vinaigrette
Traditional Caesar Salad, romaine, Parmesan, herb garlic croutons
Baby Spinach Salad, Chèvre, sundried cranberries, toasted pine nuts, white balsamic vinaigrette
Caprese Salad, seasonal tomatoes with Buffalo Mozzarella, fresh basil, shaved red onion, balsamic vinaigrette (seasonal)
Potato Leek Soup, crispy garlic chips
Tomato Basil Bisque, crème fraîche dollop
Butternut Squash Bisque with a hint of cinnamon and nutmeg

« Lunch Entrées »

You are welcome to select two entrées.

Entrée counts are to be provided one week in advance.

Please allow our chef to compliment your entrée selections with the perfect accompaniments.

« Poultry »

Chicken Française, lemon caper butter
Roulade of Chicken with sundried tomatoes, spinach and pine nuts, roasted garlic cream sauce
Macadamia and Panko Crusted Chicken, shallot cream sauce

« From The Sea »

Jumbo Lump Crab Cake, tomato mustard remoulade
Seared Chilean Sea Bass, lemon shallot butter
Roasted Potato Crusted Salmon, lobster beurre blanc
Parmesan Crusted Tilapia, lemon white wine sauce

« Beef and Beyond »

Petite Filet Mignon, shallot Cabernet
Roasted Beef Shoulder, bordelaise sauce
Maple Sage Pork Tenderloin, caramelized onions, smoked pepper butter

« Vegetarian »

Portobello Mushroom roasted peppers, spinach, Mozzarella, aged balsamic marinade
Homemade Polenta Disc topped with eggplant, tomatoes, roasted peppers and fresh Mozzarella cheese
Vegetable Risotto with phyllo wrapped grilled vegetables, drizzled with roasted tomato oil
White Bean and Basil Ravioli with sage brown butter (Vegetarian) or roasted tomato oil (Vegan)

**Additional vegan options available upon request*

« Please add 6% Pennsylvania sales tax and 20% service charge to above pricing »

« Please turn to the back of our booklet for dessert options »

~ *Lunch Buffet* ~

(served prior to 3 p.m.)

Please consult our sales associate for food and beverage minimums.

~ *Please Select One Salad* ~

Seasonal Mixed Greens, aged balsamic vinaigrette
Traditional Caesar, romaine, Parmesan, herb garlic croutons
Baby Arugula, cherry tomato, shaved Pecorino, roasted tomato vinaigrette, Parmesan flatbread
Baby Spinach, Chèvre, sundried cranberries, toasted pinenuts, white balsamic vinaigrette

Assorted Artisan Rolls

~ *Please Select Three Entrées* ~

Macadamia and Panko Crusted Chicken, shallot cream sauce
Blackened Chicken and Penne Pasta, spinach, sundried tomato, roasted peppers, garlic, white wine
Chicken Française, lemon caper butter
Herb Roasted Salmon, dill lemon pesto
Scallops, Shrimp, Backfin Crab tossed with orzo, pesto cream
Grilled Salmon with spicy cucumber salsa
Jumbo Lump Crab Cakes, tomato mustard remoulade
Seared Sliced Sirloin, mushroom Cabernet
Roasted Beef Shoulder, bordelaise sauce
Farfalle tossed with beef tips, bell peppers, onions, Saga Bleu cheese
Maple Sage Pork Tenderloin, caramelized onions, smoked pepper butter
Grilled Vegetable Lasagna, layered vegetables, cheese, balsamic finish
Orecchiette, Parmesan cream, bacon bits and peas
Portobello Napoleon, spinach, roasted pepper, tomato, melted Mozzarella

~ *Please Select One Vegetable and One Starch* ~

Vegetable Medley
Green Bean Amandine
Asparagus, lemon butter (seasonal)

Oven Roasted Fingerling Potatoes
Garlic Mashed Potatoes
French Cream Potatoes
Jasmine Rice, fresh herbs

~ *Please turn to the back of our booklet for dessert options* ~

✦ Stations ✦

*All pricing is based on one (1) hour of service
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✦ Chef's Farm Table ✦

Beautifully presented Garden Fruits and Vegetables
Five Cheese boards including
Manchego, Reggiano Parmigiano, Gouda, Aged Cheddar and Brie
dips and spreads including tomato bruschetta, traditional hummus, guacamole, black olive tapenade and mustard
with crackers, crostini and homemade chips

✦ Crostini Bar ✦

Assorted Crostini and Flatbreads with dips and spreads ~
black olive tapenade, white bean and basil bruschetta, plum tomato bruschetta, fig and Gorgonzola bruschetta,
baked Brie and balsamic steeped strawberry bruschetta, eggplant tapenade, traditional hummus,
caramelized onion marmalade, herbed cheese spread

✦ Italian Market ✦

Aged Sharp Provolone, Reggiano Parmigiano, marinated mini Mozzarella,
Genoa salami, sopressata, capicola, shaved prosciutto, pepperoni,
marinated artichokes, button mushrooms, sundried tomatoes, grilled vegetables, stuffed peppers,
herb infused oil and focaccia

✦ Pasta Presentation ✦

Orecchiette, Parmesan cream, bacon bits and peas
Fusilli, vodka cream
Penne, pesto primavera
focaccia and crostini

✦ Quesadilla Bar ✦

Chicken, Cheese and Beef Quesadillas prepared to order
and 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

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✦ Stations ✦

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✦ Grilled Vegetable Display ✦

Selection of fresh seasonal vegetables grilled to perfection with olive oil and herbs.

✦ 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

✦ Smoked Fish Station ✦

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

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↔ Stations ↔

*All pricing is based on one (1) hour of service
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↔ 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

↔ Please add 6% Pennsylvania sales tax and 20% service charge to above pricing ↔

← Chef Attended Stations →

*Below stations are designed for one (1) hour of service
Chef Fee*

Please consult our sales associate for food and beverage minimums.

← Silver Dollar Lump Crab Cakes →

Sautéed to order
tomato mustard remoulade, jalapeño avocado mayonnaise, cocktail sauces

← 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

← 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

← 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

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« Chef Attended Stations »

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

Chef Fee

Please consult our sales associate for food and beverage minimums.

« Noodle and Dim Sum Station »

Green Tea Udon Noodles, Bahn Pho Rice Noodles, White Rice and Assorted Dumplings

Sauces: Pad Thai, Mushroom Soy, Sweet and Sour, General Tso

Accompaniments: chicken, baby shrimp, snow peas, beef, crabmeat, bok choy, nappa cabbage, peanuts, peppers, Thai chilies, green onion, radish, broccoli

« Wellingtons »

Beef Tenderloin or Salmon wrapped in puff pastry, sliced to order served with horseradish (beef) or lemon white wine sauce (salmon)

« 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

« Porchetta »

Tender Roast Pig served with horseradish cream, broccoli rabe, sharp Provolone and petite brioche rolls

« Please add 6% Pennsylvania sales tax and 20% service charge to above pricing »

↳ Dessert ↳

Please choose one dessert

Mocha Torte

sponge cake filled with coffee buttercream and raspberry, laced with rum

Strawberry Shortcake

vanilla layer cake split and filled with fresh strawberries and whipped cream

Chocolate Chip Cheesecake

creamy smooth New York style cheesecake loaded with bittersweet chocolate chips, topped with a layer of chocolate cake and covered with chocolate icing

Chocolate Raspberry Mousse Cake

chocolate cake washed with brandy, layered with chocolate mousse and raspberry

Pear Frangipane

French buttery crust filled with almond frangipane, sliced pears and almonds

↳ Sweet Ending Enhancements ↳

↳ Splendid Sundae Bar ↳

Appeal to the Inner Child in Your Guests...

a selection of premium ice creams and assorted toppings including crushed candies, cookies, chocolate and sauces

Add a Belgian Waffle Station

↳ Sumptuous Dessert Display ↳

Beautifully presented display of chef's favorite cakes, pies, tortes, and miniature pastries

↳ Please Note ↳

You are welcome to supply your own celebration cake, which we will gladly serve with our ice cream or sorbet in lieu of a plated dessert.

If you prefer, we can easily provide the perfectly designed cake to match your celebration.

↳ Please add 6% Pennsylvania sales tax and 20% service charge to above pricing ↳

~ Beverage Service ~

The Manor House is pleased to offer your guests exactly what they enjoy most, as we have an extensive variety of spirits, wine and beer.

Several Bar options are available to best suit your needs.
You may choose one option or a combination of two.

~ Standard Open Bar of Manor House Select Spirits, Wine and Beer ~

Four Hours
Three Hours
Two Hours
One Hour

~ Deluxe Open Bar of Premium Brands ~

Deluxe Open Bar includes Single Malt Scotches, Premium Vodkas, Rum, Gin, Single Barrel Bourbons, Specialty Cordials and Liquors

Four Hours
Three Hours
Two Hours
One Hour

~ Consumption Bar ~

~ Cash Bar ~

Wine, Domestic Beer, Imported Beer,
Standard Mixed Drinks, Deluxe Mixed Drink,
"Up" or Martinis

~ Wine Varietals ~

Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel, Merlot, Cabernet, Pinot Noir

~ Beer ~

Heineken, Amstel Light, Yuengling, Miller Lite, Buckler (non-alcoholic)

Please ask us about our current wine list
for tableside wine service offered throughout your meal.

Please let us know if there is a specific wine, beer, or spirit you would like
to make your celebration even more special.

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

~ Please add 20% service charge to above beverage pricing ~

~ 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

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General Information

To secure your date and time
a booking deposit of \$1,000 may be paid by cash, check or credit card.

Fifty percent (50%) of your estimated total
will be paid six (6) months prior to your event by check or cash.

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

Remaining balance is due day/evening of event by check or cash.

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.

All menu prices are subject to 20% service charge
and 6% Pennsylvania sales tax.

Bar selections are subject to 20% service charge.

Prices guaranteed through March 31, 2017.

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