~ Simple Elegance ~

Wedding Package

(January ~ March)
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

Sit-Down Dinner
Included in your Five Hour Reception...

- Four Hour Premium Open Bar
  Continuous Cocktail Service Throughout Dinner
- Cocktail Hour of Unlimited Hors D’oeuvres
  A selection of Six Passed Hors D’oeuvres and a Beautifully Presented Station
- Champagne Toast

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

$110 per person inclusive of tax and service charge

We Welcome Your Ceremony...
Inside or Outside in our Private Gardens
Please consult with your event coordinator for further information
Passed 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 $10 per person
Sushi (Tuna, Salmon, California) $12 per person

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*
**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**

Herb Marinated Grilled Chicken *topped with spinach, roasted peppers, sharp Provolone, herb thyme jus*
Macadamia and Panko Crusted Chicken *savory shallot cream sauce*
Chicken Française, *lemon caper butter*

**From The Sea**

Seafood Cakes *tomato mustard remoulade*
Roasted Potato Crusted Salmon *lobster scallion beurre blanc*
Tilapia *cilantro cream sauce*

**Pork**

Maple Sage Pork Tenderloin *caramelized onions, smoked pepper butter*

**Beef**

8 oz. Beef Shoulder *shallot Cabernet*
Grilled Filet Mignon *shallot Cabernet (add $5)*
Applewood Smoked Bacon Wrapped Filet *Bourbon reduction (add $6)*

**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

*Vegan entrées available upon request*

**After Flow...That Perfect Sweet Ending**

**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

Table Presentations
May we suggest the following selections presented to each guest table:
Hand Dipped Milk, Dark and White Chocolate Coated Strawberries
$5 per person

Sumptuous Dessert Display
A Sophisticated Palette of Cakes, Classic Tarts and Tortes,
Assorted Miniature Pastries, Chocolate Covered Strawberries, Truffles, and more…
$9 per person

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
$8 per person
Add a Belgian Waffle Station  $4 per person

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
$6 per person, plus fountain rental

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
$5 per person

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, Soppressata, Capicola, Shaved Prosciutto, Pepperoni, Marinated Artichokes, Button Mushrooms, Sundried Tomatoes, Grilled Vegetables, Stuffed Peppers, Herb Infused Oil and Focaccia

$10 per person

**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

$9 per person

**Savory Fondue**

For your dipping pleasure!

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

$9 per person

**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

$7 per person

**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

$8 per person

**Per person price includes sales tax and service charge**
Station Enhancements
All stations are designed for one (1) hour of service

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
$9 per person

Pasta Presentation
Orecchiette, Parmesan Cream, Bacon Bits and Peas
Fusilli, Vodka Sauce
Penne, Pesto Primavera
Focaccia and Crostini
$9 per person

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
$8 per person

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
$20 per person

Seafood Station
Little Neck Clams, Jumbo Shrimp, Two varieties of Oysters, Maryland Crab Fingers
cocktail and remoulade sauces, lemon wedges, oyster crackers
$22 per person

Philly Style
Build your own Steak Sandwich!
Classic accompaniments of cheese, fried onions, sweet and hot peppers, mushrooms and finished with classic Philly fries
$9 per person

Under The Boardwalk
Hot Dogs, Curly Fries, fresh squeezed Lemonade and Kettle Corn
$7 per person

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
$10 per person

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
$13 per person

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
$22 per person

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
$9 per person

Stir Fry
Wok prepared vegetables including snow peas, bok choy, peppers,
water chestnuts, mushrooms, with white rice and your choice of:
Beef $8, Chicken $7 or Shrimp $8 per person

Porchetta
Tender Roast Pork Tenderloin
served with horseradish cream, broccoli rabe, sharp Provolone
and petite brioche rolls
$12 per person

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
$8 per person

**Martini Bar**
Classic and Flavored Vodka Martinis
Intrigue guests with your very own Signature Cocktail perfectly created by a Manor House mixologist
$9 per person

**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
$9 per person
Sorbellini ~ Fruit sorbet with Prosecco poured on top
$10 per person

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

**Per person price includes 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
$9 per person

« 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, Reese’s Pieces, M&M’s, Chocolate Covered Raisins
$7 per person

« 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
$8 per person

« Create Your Own Trail Mix »
Dried Fruit, Nuts, Chocolate Pieces, Pretzels, Popcorn, Mini Marshmallows, Bagel Chips
$8 per person

« 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
$6 per person

« 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, 2018.