



*The Manor House  
at Commonwealth*

*Evening  
Wedding Package*



# *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

### *✦ 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  
Two Beautifully Presented Stations

### *✦ Three Course Dinner*

Salad, Two Entrée Selections and Dessert  
End of Night 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  
Complimentary Shuttle Service with Hampton Inn

*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

- Seared Sirloin Mushroom Duxelle Canapes** with bacon foam
- Petite Crab Cake**, red chile mayonnaise
- Mini Cheesesteak**, roasted tomato ketchup
- Chicken and Waffle**, spiced honey
- Scallops** wrapped in bacon
- Asparagus and Smoked Mozzarella** wrapped in shaved prosciutto
- Tuna Poké**
- Pastrami Spring Roll**, brandy dijon mustard
- Mushroom and Farro Fritter**
- Brie Toast** with cranberries
- Cocktail Franks** with spicy mustard
- Lobster Mac and Cheese Spoons**

## Passed Hors D'oeuvre Enhancements

- Jumbo Shrimp**, cocktail sauce additional per person
- Sushi** (Tuna, Salmon, California) additional per person

## Stationary Displays

### Chef's Feasting Table

- Beautifully presented Garden Fruits and Vegetables
- Four Cheese boards including *Manchego, Reggiano Parmigiano, Gouda, Applewood Smoked Cheddar*
- Dips and Spreads including Tomato Bruschetta, Artichoke Hummus, Mustard with crackers and crostini*
- Button Mushrooms, Genoa Salami, Sopressata, Capicola, Shaved Prosciutto, Pepperoni, Stuffed Peppers*

### Pasta Presentation

- Orecchiette, *Parmesan cream, bacon bits and peas*
- Penne, *Vodka sauce*
- Tortellini, *tomato basil marinara*
- Focaccia and *Garlic Bread*

## Salads

Served with Assorted Artisan Rolls  
Please Select One

### Seasonal Mixed Greens

*aged balsamic vinaigrette*

### Baby Spinach (March through June)

*Chevre, fresh strawberries, candied pecans,  
strawberry balsamic vinaigrette*

### Baby Spinach (June through December)

*Chevre, dried blueberries, candied pecans,  
blueberry balsamic vinaigrette*

### Manor House Signature

*mixed greens, beets, mandarin orange, candied almonds,  
lemon grass vinaigrette*

### Traditional Caesar

*romaine, Parmesan, herb garlic croutons*

### Baby Wedge

*bleu cheese crumbles, bacon, tomato, aged balsamic*

### Caprese (seasonal, June through September)

*seasonal tomatoes with Buffalo mozzarella, fresh basil, shaved red  
onion, balsamic vinaigrette*

## Intermezzo

**Citrus Sorbet to Refresh the Palate**

*additional per person*

*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.

Friday &  
Sunday

Saturday

### *Poultry*

**Lemon Thyme Seared Airline Chicken Breast**

**Macadamia and Panko Crusted Chicken**

*shallot cream sauce*

**Herb Marinated Airline Chicken**

*topped with spinach, roasted peppers,  
smoked bleu cheese, herb thyme jus*

### *From The Sea*

**Seared Sea Bass**

*lemon shallot butter*

**Jumbo Lump Crab Cake**

*roasted tomato mustard sauce*

**Mahi Mahi**

*with grilled pineapple chutney*

**Ginger Soy Glazed Salmon**

### *Beef and Pork*

**Grilled Filet Mignon**

*shallot Cabernet sauce*

**Bacon Jam Topped Filet**

*Bourbon reduction*

**Slow Braised Short Rib**

*natural jus*

**Bourbon Cider Marinated Bone In Pork Chop**

*with Bourbon maple glaze*

## Entrées Continued

Friday &  
Sunday

Saturday

### Vegetarian

#### Portobello Mushroom

roasted peppers, spinach, Mozzarella,  
aged balsamic marinade

#### Tofu Stir Fry

with jasmine rice

#### White Bean and Basil Ravioli

with sage brown butter (Vegetarian)  
or roasted tomato oil (Vegan)

### Of Land and Sea

#### Seared Prosciutto Wrapped Marinated

#### Chicken Breast 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**, bacon jam  
and **5 oz. Lobster Tail**

*Gluten Free Options are available*

*Per person price includes sales tax and service charge*

## *Sweet Endings*

### *Wedding Cake*

Wedding Cake selected from an Array of Styles and Flavors paired with Chocolate Cookie Cup filled with vanilla, chocolate, raspberry, salted caramel, peanut butter or espresso flavored mousse finished with Chantilly cream and berry garnish

## *End of Evening*

### *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, cannoli

*or*

### *French Fry Station*

Traditional Fries, Tater Tots, Seasoned Curly Fries

Toppings galore including...

home made chili, cheese sauce, sour cream, goat cheese, old bay, home style gravy, ketchup, ranch powder, barbecue dust, salt and vinegar dust

*or*

### *Breakfast Sandwich Station*

Please select one (1)

Egg and Cheese on an English muffin

Bacon and Cheese on an English muffin

Sausage and Cheese on an English muffin

*Per person price includes sales tax and service charge*

## Enhancements

### Station Enhancements

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

#### *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*

#### *Bacon Bar*

Pepper Crusted Bacon, Applewood Bacon, Cherry Smoked Bacon, Regular Bacon, Chocolate Dipped Bacon, Candied Bacon, Assorted Bacon Jam *with crostini, served with herb garnish*

#### *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 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*

*Per person price includes sales tax and service charge*



## *Station Enhancements*

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

### *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, 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 \$8 per perso n*

### *☞ 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*

## *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

### *Bellini Bar*

*Please select one (3)*

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*

### *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 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*

### *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***

## *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.

*The Manor House at Commonwealth*

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215-672-4554

[www.commonwealthmanor.com](http://www.commonwealthmanor.com)