



*The Manor House
at Commonwealth*

*Evening
Wedding Package*



The Manor House at Commonwealth

Experience...

- cs Exceptional Cuisine and Service
- cs Presented in an 18th Century Fieldstone Farmhouse
- cs Exclusive and private for the duration of your wedding
- cs Panoramic Views of Commonwealth National Golf Club

cs Five Hour Reception

Four and a Half Hour Premium Open Bar
Continuous Cocktail Service throughout Dinner
Champagne Toast
Signature Cocktail during your Cocktail Hour

cs Hors D'oeuvre and Cocktail Hour Reception

Selection of Ten Passed Hors D'oeuvres
Two Beautifully Presented Stations

cs Three Course Dinner

Salad, Two Entrée Selections, Dessert and Coffee Service
End of Night Station

cs Also Included in your Experience...

Guest Tables Finished with Ivory 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*

cs We Welcome Your Ceremony...

Inside or Outside in the Private Gardens
Consult with your event coordinator for more details

Passed Hors D'oeuvres

Edamame Potsticker

Mini Cheesesteak, roasted tomato ketchup

Chicken and Waffle, spiced honey

Scallops wrapped in bacon *gf*

Mini Stuffed Potato Skins *gf*

Tuna Poké, wonton cups

Four Cheese Arancini *gf*

Brie Toast with cranberries

Cocktail Franks, spicy mustard

Mini Tacos, thinly sliced filet mignon, cranberry, shaved brussel sprouts, hops infused aioli *gf*

Passed Hors D'oeuvre Enhancements

Jumbo Shrimp, cocktail sauce *gf*

Petite Crab Cake, wasabi aioli, soy and ginger glaze

Sushi (Tuna, Salmon, California) *gf*

Stationary Displays

Chef's Feasting Table

Beautifully presented Garden Fruits and Vegetables

Four Cheese boards including *Manchego, Gouda, Asiago, Applewood Smoked Cheddar*

Dips and Spreads including Tomato Bruschetta, Artichoke Hummus, Mustard with crackers and crostini

Pasta Presentation

Farfalle, 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

choice of aged balsamic vinaigrette, white balsamic vinaigrette, guava vinaigrette, citrus vinaigrette or raspberry vinaigrette

Baby Spinach (Spring/Summer)

chèvre, fresh strawberries, candied pecans, strawberry balsamic vinaigrette

Baby Spinach (Fall/Winter)

chèvre, 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

Caprese (seasonal, June through September)

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

Intermezzo

Citrus Sorbet to Refresh the Palate

Per person price includes sales tax and service charge

œ Entrées œ

You are welcome to select two entrées and one vegetarian entree
with entrée counts provided one week in advance.

For options of a third entrée selection
please consult with your event coordinator.

Friday &
Sunday

Saturday

œ Poultry

Lemon Thyme Seared Airline Chicken Breast *gf*

Macadamia and Panko Crusted Chicken

shallot cream sauce

Porcini Rubbed Airline Chicken *gf*

porcini infused cream sauce

œ From The Sea

Chilean Sea Bass *gf*

citrus herb butter

Mahi Mahi *gf*

grilled pineapple chutney

Ginger Soy Glazed Salmon

Jumbo Lump Crab Cake

roasted tomato mustard sauce

œ Beef and Pork

Grilled Filet Mignon *gf*

shallot cabernet sauce

Bacon Jam Topped Filet *gf*

bourbon reduction

Slow Braised Short Rib *gf*

natural jus

Bourbon Cider Marinated Bone In Pork Chop *gf*

Bourbon maple glaze

Soy and Mirin Marinated Pork Chop

madeira demi glaze

œ Entrées Continued œ

Friday &
Sunday

Saturday

œ *Vegetarian*

Wild Mushroom Ravioli

sautéed wild mushrooms

White Bean and Basil Ravioli

with sage brown butter (Vegetarian)

or roasted tomato aioli (Vegan)

œ *Of Land and Sea*

Petite Filet and Grilled Shrimp *gf*

madeira demi

Petite Filet Mignon, *madeira demi*

and 5 oz. Grilled Salmon, *basil aioli* *gf*

Petite Filet Mignon, *shallot cabernet*

and Lump Crab Cake, *tomato mustard*

Petite Filet Mignon, *bacon jam*

and 5 oz. Lobster Tail *gf*

Per person price includes sales tax and service charge

☞ *Sweet Endings* ☞

☞ *Wedding Cake with Coffee Service*

Wedding Cake selected from an Array of Styles and Flavors paired with chocolate cookie cup filled with vanilla, chocolate, raspberry, salted caramel, 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, cannoli

or

☞ *French Fry Station*

Traditional Fries, Tater Tots
Toppings galore including...
home made chili, cheese sauce, sour cream, 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, Egg and Cheese on a biscuit
Sausage, Egg and Cheese on a biscuit

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

❧ *Mashed Potato Bar* *gf*

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* *gf*

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* *gf*

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

Slider Station

Please select two (2)
Beef Burger, Salmon Burger, Turkey Burger, Vegetable Burger
accompaniments of cheddar, bleu cheese, red pepper aioli, caramelized onions, chopped bacon, pickles, ketchup, mustard, traditional fries

Per person price includes sales tax and service charge

œ *Chef Attended Stations* œ

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

œ *Carved New Zealand Rack of Lamb* *gf*
Dijon and Rosemary Crusted, with mint demi glace

œ *Sushi Station* *gf*
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*

œ *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*

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

œ *Porchetta* *gf*
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

❧ *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 *gf*

❧ *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

\$9 per person

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 Irish Cream, Amaretto, Frangelico,

Jameson Irish Whiskey

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

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.

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www.commonwealthmanor.com