

*The
Manor House*



*at
Commonwealth*

❧ The Manor House at Commonwealth ❧

Invites You to Experience...

❧ A Private and Elegant Location

❧ Exceptional Cuisine, 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 eighty 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 220 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 Evening Affair ❧

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

❧ Your Daytime Affair ❧

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

❧ Please note, a deposit is necessary to confirm your date and time.

❧ We look forward to talking to you soon!

*300 Tournament Drive
Horsham, PA 19044*

215-672-4554

Fax 215-957-0730

❧ *Hors D'oeuvres* ❧

Please Select Six for One Hour of Butlered Hors D'oeuvres
Please Select Nine for One and One Half Hour of Butlered Hors D'oeuvres

Asian Shrimp Salad in wonton cup
Polenta topped with garden tomato and garlic
Jerk Spiced Chicken with Jamaican mango sauce in a corn cup
Salmon Gravlax Tartare on crisp potato slice
Wild Mushroom "Paté" on toasted black bread
Dill Cured Pork Crostini with sweet mustard sauce
Sweet Potato Pancakes with crème fraîche and caviar
Seared Beef Tenderloin, shaved Parmesan, mustard peppercorn, toasted baguette
Mushroom Ragout, Alouette in phyllo cup
Petite Crab Cake with red chile mayonnaise
Pancetta, Leek and Goat Cheese Tartlet
Shrimp, Avocado, Cherry Tomato Chutney atop corn tortilla
Grilled Pepper London Broil, garlic crouton, horseradish cream
Parmesan Mustard Crusted Chicken Medallion on corn fritter
Asparagus and Smoked Mozzarella wrapped in prosciutto
Peppered Tuna with wasabi mayonnaise on crisp wonton
Mini Grilled Fontina Cheese Sandwich with sautéed mushrooms
Scallops wrapped in bacon
Beef Sirloin on Crostini with sundried tomato horseradish
Mini Beef Frank on Cheddar bun
Chicken Satay Bites on crispy pita
Spicy Shrimp Remoulade on molasses buttered pumpernickel toasts
Petite Tostada topped with spicy chorizo and salsa verde
Mini Scallop Cake with cilantro lime dollop
Crispy Vegetarian Spring Roll, orange soy dip
Roasted Diced Chicken with tomato ginger jam

One Hour ~ \$14.95, One and One Half Hour ~ \$20.95

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

~ Cocktail Hour Enhancements ~

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

~ Cheese Station ~

Chef's Special Selection of Cheeses (soft, mild, sharp and hard)
Strawberries, Grapes, Seasonal Fruit, Patés and Terrines, Relishes, Salsas,
Grain Breads and Chips, Flatbreads
\$5.95 per person

~ Crostini Bar ~

Assorted Crostini and Flatbreads with Dips and Spreads of Black Olive Tapanade,
White Bean and Basil Bruschetta, Traditional Hummus, Plum Tomato Bruschetta, Eggplant Tapanade, Caramelized Onion Marmalade,
Herbed Cheese Spread
\$6.00 per person

~ Seafood Station ~

Little Neck Clams, Jumbo Shrimp, Two varieties of Oysters, Maryland Crab Fingers, with Cocktail and Remoulade Sauces
\$17.95 per person

~ Antipasto Station ~

Grilled Eggplant, Roasted Peppers, Marinated Mushrooms, Artichokes, Olives, Mozzarella, Prosciutto, Genoa Salami, Parmigiano
Reggiano, Sharp Provolone,
Herb Infused Oil and Focaccia
\$8.95 per person

~ Pasta Station ~

Please select two

Pesto Agnolotti with Garlic Herb Parmesan,
Farfalle with Rock Shrimp Tomato Basil,
Penne Primavera (creamless and light),
Fusilli with Roasted Red Pepper Marinara,
Tubetti with Vodka Cream Sauce
\$6.50 per person

~ Butlered Hors D'oeuvres Enhancements ~

Chilled Jumbo Shrimp, Cocktail Dipping Sauce \$6.50 per person
New Zealand Lamb Chops, Mint Demi Glaze \$4.50 per person
Sushi Variety (Tuna, Salmon, California) \$6.00 per person

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

*Allow Our Chefs to Delight Your Guests
by Personally Attending the Following Stations
During Your Cocktail Period*

3 oz. Jumbo Lump Crab Cakes

Sautéed to order

Tomato Mustard Remoulade, Jalapeño Avocado Mayonnaise, Cocktail Sauces

\$7.50 per person

Carved New Zealand Rack of Lamb

Dijon and Rosemary Crusted, with Mint Demi Glace

\$6.50 per person

Roasted 32 oz. Lobster Tails

Hand carved

Complimented with Mango Butter

Market Price per person

Carved Lollipop Veal Chops

Natural Jus

\$6.50 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

\$20.50 per person

Please add \$85 Chef's Fee

Above Stations are Designed for One Hour of Service, with Passed Hors D'oeuvres

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

And From Our Spirits Professionals

Biergarten

A variety of Brews including Pilsners, Stoudts, Ales, and Lagers featured in Brauhaus and Pubs from Around the Globe sure to Provoke

Good Conversation and Spirits

Starting at \$7.25 per person

Martini Bar

Classic and Flavored Vodka Martinis

Intrigue Guests with your very own Signature Cocktail

Perfectly Created by a Manor House Mixologist

\$8.50 per person

Please add 20% service charge to above alcohol pricing

❧ *Brunch Buffet* ❧

\$32.95 per person, minimum of 40 guests, includes juices and coffee

❧ *Included* ❧

Chef's Favorite Variety of Muffins, Assorted Danish, Breakfast Breads, Seasonal Fruits, Mellons and Berries

❧ *Please Select Four (4)* ❧

*Scrambled Eggs or Country Scramble
French Toast with mixed berries, maple syrup
Crisp Bacon and Link Sausage
Homefried Potatoes
Spinach Agnolotti with garlic herb Parmesan
Eggs Benedict
Cheese Blintzes with warm berry compote
Apple Cinnamon Crepes
Belgian Waffles, raspberry maple syrup
Potato Leek Ravioli, lemon white wine sauce*

❧ *Please Select Two (2)* ❧

*Honey Glazed Chicken Breast, smothered in cherry peach salsa
Chicken Française, lemon caper butter
Chicken and Vegetable Crepe, light creamy Gouda sauce
Baked Chicken, topped with spinach, sundried tomatoes, garlic cream
Cornbread Dusted Tilapia, tomato basil relish
Balsamic Glazed Sole over braised leeks
Herb Roasted Salmon, dill lemon pesto
Jumbo Lump Crab Cakes, tomato mustard remoulade (\$4)
Filet Mignon, shallot Cabernet (\$5)*

Smoked Fish Display of Nova, Kippered Salmon, Whitefish, condiments, bagels, cream cheese (\$7)

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

❧ *Brunch Enhancements* ❧

❧ *Omelette Station* ❧

Made to order with Assorted Toppings ~ Cheeses, Mushrooms, Bell Pepper, Onion, Tomato, Bacon, Spinach, Ham

\$6.25 per person

(\$85 Chef Fee per 50 guests)

❧ *Belgian Waffle Station* ❧

Prepared in front of your guests, Assorted Berries, Whipped Cream, Flavored Butters, Maple Syrup

\$5.95 per person

(\$85 Chef Fee)

❧ *Crepe Station* ❧

Created to Order ~ Variety of Fillings including ~ Spinach, Cheeses, Mushrooms, Chicken, Ham, Fruited Fillings

\$6.25 per person

(\$85 Chef Fee per 50 guests)

❧ *Carved Honey Glazed Ham* ❧

with Honey Mustard, Whole Grain Mustard, and Assorted Tavern Rolls

\$5.50 per person

(\$85 Chef Fee)

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

❧ *Served Lunch* ❧

*Includes One First Course, Choice of Two Entrées and Dessert
Please Select One First Course (Soup or Salad)
Served with Assorted Artisan Rolls*

Manor House Salad of mixed seasonal greens, balsamic vinaigrette
Caesar Salad, Romaine, grated Parmesan, garlic croutons
Garden Chopped Salad, iceberg, diced cucumbers, carrots, tomato, onion, Thousand Island
Spinach Salad, crumbled bacon, Bleu cheese, mushrooms, white balsamic vinaigrette
Seasonal Fresh Fruit Bruschetta over cinnamon sugar buttered baguette, honey drizzle
Potato Leek Soup, crispy garlic chips
Tomato Basil Bisque, crème fraîche dollop
Hearty Country Vegetable Soup (vegetable stock)
Chilled Melon Soup with blueberry purée

❧ *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 accompaniment.*

❧ *Poultry* ❧

Chicken Française, chunky tomato basil relish or lemon butter reduction \$25.95
Apricot Glazed Chicken with dried plums and sage \$25.95
Roulade of Chicken with sundried tomatoes, spinach and pine nuts, roasted garlic cream \$26.95
Pecan and Panko Crusted Chicken, sorrel shallot butter pan sauce \$26.95

❧ *From The Sea* ❧

Roasted Salmon with melted leek cream sauce \$28.95
Jumbo Lump Crab Cake, roasted tomato mustard remoulade \$30.95
Grilled Swordfish, mango papaya chutney \$28.95
Seared Salmon, Port wine reduction, fresh herbs \$28.95
Seasoned Cornbread Dusted Tilapia, plum tomato and saffron salsa \$27.95

❧ *Beef and Beyond* ❧

Petite Filet Mignon, Port reduction \$30.95
Sautéed Veal Medallion, caramelized onion and Stilton glaze \$26.95
Oven Roasted Pork Tenderloin, cranberry shallot compote \$25.95

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

❧ *Served Lunch Entrées Continued* ❧

❧ *From The Garden* ❧

Traditional Caesar Salad

romaine, herbed croutons, grated Parmesan, with grilled chicken breast \$25.95

Grilled Petite Salmon Filet

over greens, sliced pineapple, candied walnuts, citrus vinaigrette \$26.95

Sicilian Salad

roasted peppers, fresh mozzarella, tomato, black olives, spinach, herb vinaigrette \$25.95

Sirloin Steak House Salad

iceberg, bacon, Bleu cheese, tomato, grilled sliced sirloin, creamy garlic dressing \$26.95

Mediterranean Seafood Salad

shrimp, crab, scallops, mixed greens, balsamic vinaigrette \$26.95

Crispy Vegetarian Spring Roll

over garden greens, orange ginger sesame emulsion \$25.95

❧ *Open Faced "Sandwiches"* ❧

Grilled Chicken Breast on Panini

sundried tomato, spinach and Brie \$26.95

*Napoleon of Portobello Mushroom, Roasted Red Peppers,
Spinach, Tomato, Pepper Jack Cheese on Focaccia*

basil infused olive oil \$25.95

Blackened Beef Tips

caramelized onion, bell peppers, melted Provolone over sourdough bread \$28.95

Pan-Seared Shrimp and Scallops

with a spiced mango coulis atop herbed brioche \$28.95

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

❧ *Lunch Buffet* ❧

\$32.95 per person, minimum of 40 guests

❧ *Please Select One Salad* ❧

Manor House Mixed Greens Salad, balsamic vinaigrette
Classic Caesar Salad, Romaine, Parmesan, garlic croutons
Spinach Salad, mushrooms, cherry tomatoes, onion, white balsamic vinaigrette
Chopped Iceberg Salad, cucumber, carrot, tomato, Thousand Island

Assorted Artisan Rolls

❧ *Please Select Three Entrées* ❧

Parmesan and Panko Crusted Chicken, fresh tomato Pomodoro
Blackened Chicken and Penne Pasta, spinach, sundried tomato,
roasted peppers, garlic, white wine
Chicken and Andouille Sausage Ragout over fusilli pasta
Honey Glazed Chicken Breast smothered in cherry peach salsa
Chicken Française, lemon caper butter
Herb Roasted Salmon, dill lemon pesto
Cornmeal Crusted Flounder, chunky tomato saffron sauce
Scallops, Shrimp, Backfin Crab tossed with orzo, pesto cream
Balsamic Glazed Sole over braised leeks
Grilled Salmon with spicy cucumber salsa
Jumbo Lump Crab Cakes, jalapeño avocado tartar (\$4)
Seared Sliced Sirloin, mushroom Cabernet
Beef Tips, Bell Peppers, Onions, Farfalle, Saga Bleu tossed
Petite Filet Mignon, shallot Cabernet (\$5)
Roasted Pork Loin, caramelized onions, smoked pepper butter
Grilled Vegetable Lasagna, layered vegetables, cheese, balsamic finish
Portobello Napoleon, spinach, roasted pepper, tomato, melted Mozzarella

❧ *Please Select One Vegetable and One Starch* ❧

Julienne Vegetables
Broccoli Florets, garlic butter
Balsamic Roasted Vegetable Ragout
Cauliflower Gratin
Asparagus, lemon butter (\$2)

Oven Roasted Rosemary
Red Bliss Potatoes
Jasmine Rice, fresh herbs
Garlic Mashed
Yukon Gold Potatoes
French Cream and Cheddar Potatoes
Long Grain and Wild Rice

❧ *Above prices subject to 6% Pennsylvania sales tax and 20% service charge* ❧

❧ *Served Dinner* ❧

Includes One Appetizer, One Salad, Choice of Two Entrées and Dessert.

❧ *Appetizers* ❧

Please Select One

Broccoli Rabe Ravioli

sundried tomato pan sauce

Crispy Spring Rolls

with orange and red bell pepper salsa

Bruschetta Trio

*plum tomato smoked Mozzarella, roasted yellow pepper,
white bean and garlic, shaved Pecorino, rustic herbed crostinis*

Pumpkin Ravioli

with Gorgonzola cream and honey roasted walnuts

Penne Rigate

roasted peppers, fresh basil and grated Parmesan

Seasonal Fruit Melange

over buttered Italian toast, light honey drizzle

Forest Mushroom Ragout

toppled with crumbled Bleu cheese, crispy prosciutto, sourdough crostinis

Potato Leek Soup, crispy garlic chips

Asparagus Soup with lemon crème fraîche

Wild Mushroom Soup, Boursin crouton

Chilled Melon Soup with blueberry purée

Butternut Squash Bisque with a hint of cinnamon and nutmeg

Lump Crab Cake

with smoked bell pepper purée (additional \$6)

Lobster Sauté

honey goat cheese butter, baby spinach, toast points (additional \$8)

Shrimp Risotto

with chunky tomato saffron sauce over wilted arugula (additional \$6)

Jumbo Shrimp Cocktail (additional \$10)

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

🌿 Dinner 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

Garden Chopped Salad

iceberg hearts, diced cucumbers, tomato, red onion, bell pepper, carrots

Manor House Thousand Island

Tender Lettuces

candied striped 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

Tomato Salad (in season)

with Buffalo mozzarella, fresh basil, red onion, basil vinaigrette

🌿 Intermezzo 🌿

A Light Sorbet to Refresh Your Palate

Champagne, lemon, apricot

\$3.95 per person

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

~ Dinner 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 with sundried tomato, spinach and pine nuts, roasted garlic cream \$35.95
- Chicken Française chunky tomato basil relish \$34.95
- Grilled Chicken Breast with fresh raspberries, light Port wine sauce \$34.95
- Pecan and Panko Crusted Chicken sorrel shallot butter \$34.95
- Seared Chicken Roulade wild mushrooms, arugula, smoked Mozzarella, balsamic drizzle \$35.95
- Apricot Glazed Chicken with dried plums and sage \$34.95

~ From The Sea ~

- Grilled Swordfish roasted tomato, saffron, garlic salsa \$42.95
- Seared Salmon creamy leek sauce \$41.95
- Bronzed Red Snapper lobster infused broth \$42.95
- Baked Sea Bass tropical mango papaya compote \$41.95
- Roasted Salmon crusted with bread crumbs, olive, sundried tomato, Italian parsley chutney \$41.95
- Jumbo Lump Crab Cake roasted tomato mustard \$43.95
- Sesame Seared Tuna orange ginger relish \$42.95
- Brown Sugar Chipotle Salmon with a honey berry glaze \$41.95
- Colossal Shrimp (3) stuffed with lump crabmeat, chive roasted lemon beurre blanc \$43.95

~ Beef ~

- Grilled Filet Mignon shallot Cabernet \$44.95
- Applewood Smoked Bacon Wrapped Filet Bourbon reduction \$45.95
- Tenderloin Tower grilled beef medallions, Brie and spinach, white wine scallion reduction \$45.95
- Seared Filet Mignon over portobello, finished with Saga Bleu \$45.95

~ Veal, Pork, Lamb ~

- Seared Marinated Veal Medallions warm goat cheese, serrano chile butter \$42.95
- Sautéed Veal Medallions with artichoke hearts, crabmeat, mushrooms, Merlot demi glace \$42.95
- Veal Napoleon portobello, Buffalo Mozzarella, roasted pepper and spinach, stock reduction \$42.95
- Oven Roasted Pork Tenderloin cranberry, shallot and dried cherry compote \$36.95
- Maple Sage Pork Tenderloin caramelized onions, smoked pepper butter \$36.95
- Roasted New Zealand Rack of Lamb mint demi glace \$45.95

~ Vegetarian ~

- Portobello Mushroom roasted peppers, spinach, Mozzarella, aged balsamic marinade \$34.95

~ Of Land and Sea ~

- Petite Filet Mignon, shallot Cabernet & Lump Crab Cake, tomato mustard \$45.95
- Veal Tornado, morel demi paired with Grilled Diver Scallop, truffle butter \$43.95
- Roulade Duo
- Chicken with sundried tomato, pine nuts, garlic cream & Sole filled with lump crab, lemon white wine \$43.95
- Classic
- Petite Filet Mignon, au poivre & 5 oz. Lobster Tail, lemongrass essence \$56.95

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

❧ *Dinner Buffet* ❧

\$40.95 per person, minimum of 40 guests

❧ *Please Select One* ❧

Manor House Mixed Greens Salad, balsamic vinaigrette
Classic Caesar Salad, Romaine, Parmesan, garlic croutons
Spinach Salad, currants, pine nuts, Chevrè, white balsamic vinaigrette

Assorted Artisan Rolls

❧ *Please Select Three (3)* ❧

Pecan and Panko Dusted Chicken, sorrel shallot butter
Roasted Chicken finished with mushroom demi, chopped crispy prosciutto,
crumbled Bleu cheese
Seared Chicken, smoked sausage, shredded chipotle Gouda, balsamic drizzle
Chicken Française, tomato basil corn relish
Baked Chicken topped with spinach, sundried tomatoes, pine nuts, roasted garlic cream
Crushed Almond Coated Chicken, Amaretto cream
Domestic Tilapia, cilantro lime tartar
Scallops, Shrimp, Spinach and Orzo, pesto cream
Blackened Salmon with tomato crab salsa
Baked Salmon with a mustard and brown sugar glaze, honey berry compote
Potato Crusted Salmon, shrimp scallion beurre blanc
Jumbo Lump Crab Cakes, roasted tomato sauce (\$4)
Grilled Swordfish, tropical fruit chutney
Maple Sage Pork Loin, caramelized onions, smoked pepper butter
Oven Roasted Pork Tenderloin, cranberry, cherry, shallot compote
Sautéed Veal Medallions, Tuscan black and white bean salsa
Scalloped Veal layered between mushrooms, roasted peppers, artichokes, Mozzarella
Grilled Sirloin, smothered with Burgundy mushroom sauce
Petite Filet Mignon, shallot Cabernet (\$5)
Beef Tips, bell peppers, grilled onions, roasted garlic, Provolone, natural reduction
Chef Carved Tenderloin of Beef, horseradish cream (\$6)

❧ *Please Select One Vegetable and One Starch* ❧

Julienne Vegetable Medley
Broccoli Florets, garlic butter
Balsamic Roasted Vegetable Ragout
Cauliflower Gratin
Asparagus, lemon butter (\$2)

Jasmine Rice, fresh herbs
Garlic Mashed Potatoes
French Cream and White Cheddar Potatoes
Long Grain and Wild Rice
Oven Roasted Fingerling Potatoes

❧ *Above prices subject to 6% Pennsylvania sales tax and 20% service charge* ❧

~ Dessert ~

Included with your meal is your choice of one dessert

Classico

layers of devil's food cake, cheesecake and chocolate ganache draped by chocolate fudge

Grand Marnier Fruit Tart

tart shell painted with chocolate "Grand Marnier" pastry cream,
garnished with a mix of fresh fruit and apricot glaze

Mocha Cabaret

layers of chocolate and vanilla cake soaked in Kahlua syrup,
topped with mocha buttercream and draped in chocolate ganache

Lemon Starburst

single layer of vanilla cake loaded with lemon buttercream, topped with lemon curd

Choice of Ice Cream, Raspberry Sorbet or Chocolate Mousse

in a chocolate shell, fresh whipped cream, berry garnish

Chocolate Chip Cheesecake

sour cream cheesecake with chocolate chips, chocolate ganache topping

Key Lime

graham cracker crust filled with key lime custard, whipped cream, lime garnish

~ Splendid Sundae Bar ~

Appeal to the Child and the Gourmand in Your Guests...

A Selection of Premium Ice Creams and Assorted Toppings including

Crushed Candies, Cookies, Chocolate and Sauces

\$6.00 per person

Add a Belgian Waffle Station \$3.00 per person

~ Dessert Buffet ~

An amazing array of chef's favorite cakes, pies, tortes, and miniature pastries

all beautifully presented

\$7.00 per person

~ Please Note ~

You are welcome to supply your own celebration cake,
which we will gladly serve with our ice cream or sorbet.

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 ❧

Manor House is pleased to offer your guests exactly what they enjoy most.
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 - \$26 per person
First Hour - \$14 per person
Second Hour - \$6 per person
Each Additional Hour - \$4 per person

❧ 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 - \$28 per person
First Hour - \$16 per person
Second Hour - \$8 per person
Each Additional Hour - \$5 per person

❧ Consumption or Cash Bar ❧

\$125 Bartender Fee per 75 Guests Will Apply

Wine \$6.00 per glass, Domestic Beer \$4.50, Imported Beer \$5.50 per bottle,
Standard Mixed Drinks \$6.50 per glass, Deluxe Mixed Drink \$7.50 per glass,
“Up” or Martinis \$8.00 per glass

❧ Wine Varietals ❧

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

❧ Beer ❧

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

Please ask us about our current Wine List
for tableside service of wine 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 ❧

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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 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.

Remaining balance is due two (2) days prior.

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.

There is a minimum guest count of 165 adults
for Saturday evening affairs (April through December).

All evening affairs are four hours from the scheduled start time.

All daytime affairs are three hours from the scheduled start time.

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 December 31, 2008.

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Horsham, PA 19044*

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