

*The
Manor House*



*at
Commonwealth*

** 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*

Included in your Five Hour Reception...

** Four and a Half Hour Premium Open Bar **
Continuous Cocktail Service Throughout Dinner

** Cocktail Hour of Unlimited Hors D'oeuvres **

A selection of Six Butlered Hors D'oeuvres and a Beautifully Presented Station

** Champagne Toast **

** A Four Course Sumptuous Meal **

Your Choice of One Appetizer, One Salad and Two Entrée Selections

** Wedding Cake Dessert Trio **

Also Included in your Experience...

- Guest Tables Finished with Floor Length Damask Linens, Napkins and Votive Candles*
- A Private, Well-Appointed Bridal Suite*
- Separate Cocktail Area that Opens Up to Covered Multi-Level Veranda*
- Overlooking Commonwealth National Golf Course*
- Personal Event Coordinator*
- Complimentary Valet Parking, Coat Room Attendant*

All Taxes and Service Charges are included in your per person pricing

We Welcome Your Ceremony...

Inside or Outside in our Private Gardens
Please consult with your event coordinator for further information

*300 Tournament Drive
Horsham, PA 19044*

215-672-4554

Fax 215-957-0730

🌿 Hors D'oeuvres 🌿

Please Select Six

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
Cheesesteak Wonton with roasted tomato ketchup
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
Seasonal Soup Shooter
Shrimp, Avocado, Cherry Tomato Chutney atop corn tortilla
Grilled Pepper London Broil, garlic crouton, horseradish cream
Parmesan Mustard Crusted Chicken Medallion
on corn fritter with lime cilantro aioli
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
Mini Beef Frank with cheese sauce
Roasted Diced Chicken with tomato ginger jam
Spicy Shrimp Remoulade on molasses buttered pumpernickel toasts
Petite Tostada topped with spicy chorizo and salsa verde
Purple Endive with truffled Boursin
Crispy Vegetarian Spring Roll, orange soy dip
Brie and Raspberry in Pastry

🌿 Included For Your Cocktail Hour 🌿

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

☞ Cocktail Hour Enhancements ☞

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

☞ 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

☞ Seafood Station ☞

Little Neck Clams, Jumbo Shrimp, Two varieties of Oysters, Maryland Crab Fingers, with Cocktail and Remoulade Sauces

☞ Antipasto Station ☞

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

☞ 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

☞ Butlered Hors D'oeuvres Enhancements ☞

Chilled Jumbo Shrimp, Cocktail Dipping Sauce
New Zealand Lamb Chops, Mint Demi Glaze
Sushi Variety (Tuna, Salmon, California)

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

3 oz. Jumbo 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

Roasted 28 oz. Lobster Tails

Hand carved

Complimented with Mango Butter

Carved Lollipop Veal Chops

Natural Jus

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

And From Our Spirits Professionals

Mojito Bar

Add a little "Mojo" to your party with a Mojito Bar
featuring classic, raspberry, apple and cocoa

Martini Bar

Classic and Flavored Vodka Martinis
Intrigue Guests with your very own Signature Cocktail
Perfectly Created by a Manor House Mixologist

Appetizers
Please Select One

Broccoli Rabe Ravioli sundried tomato pan sauce
Crispy Spring Rolls with orange and red bell pepper salsa
Penne Rigate with roasted peppers, fresh basil and Parmesan
Pumpkin Ravioli with Gorgonzola cream and honey roasted walnuts
Shrimp Risotto with chunky tomato saffron sauce over wilted arugula
Seasonal Fruit Melange over buttered Italian toast, light honey drizzle
Spicy Asian Noodles ginger, soy, red pepper flakes
tossed with noodles, chopped cabbage, carrots and scallions
(served hot or cold with chop sticks!)

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
Lobster Sauté honey goat cheese butter, baby spinach, toast points
Jumbo Shrimp Cocktail

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
Autumn Salad
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 (seasonal)
with Buffalo mozzarella, fresh basil, red onion, balsamic vinaigrette

Intermezzo
A Light Sorbet to Refresh Your Palate
Passion Fruit, Lemon, Mango, Pineapple, Raspberry

~ 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.
All pricing is inclusive of tax and service charge.*

~ Poultry ~**

Roulade of Chicken

*with sundried tomato, spinach and pine nuts, roasted garlic cream
Chicken Framboise with fresh raspberries, Port wine demi
Macadamia and Panko Crusted Chicken savory shallot cream sauce
Seared Chicken Roulade wild mushrooms, arugula, smoked Mozzarella, balsamic drizzle*

~ From The Sea ~**

*Grilled Swordfish roasted tomato, saffron, garlic salsa
Roasted Potato Crusted Salmon lobster scallion beurre blanc
Jumbo Lump Crab Cake roasted tomato mustard
Filet of Sole filled with crab, lemon white wine sauce
Brown Sugar Chipotle Salmon with a honey berry glaze
Colossal Shrimp (3) stuffed with lump crabmeat, lemon beurre blanc*

~ Beef ~**

*Grilled Filet Mignon shallot Cabernet
Applewood Smoked Bacon Wrapped Filet Bourbon reduction
Seared Filet Mignon over portobello, finished with Saga Bleu*

~ Veal, Pork, Lamb ~**

*Seared Marinated Veal Medallions warm goat cheese, serano chile butter
Maple Sage Pork Tenderloin caramelized onions, smoked pepper butter
Roasted New Zealand Rack of Lamb mint demi glace*

~ 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 topped with grilled vegetables, drizzled with roasted tomato oil
Vegan entrées available upon request

~ Of Land and Sea ~**

*Petite Filet Mignon, shallot Cabernet & Lump Crab Cake, tomato mustard
Veal Tournado, morel demi paired with Grilled Diver Scallop, truffle butter
Organic Poached Chicken Breast with Sole filled with lump crabmeat, lemon white wine
Seared Marinated Breast of Chicken with three Pesto Grilled Shrimp, lemon garlic butter sauce
Petite Filet Mignon, au poivre and 5 oz. Lobster Tail, lemongrass essence*

After Glow... That Perfect Sweet Ending

Wedding Cake Dessert Trio

Your Choice of Wedding Cake from an Array of Styles and Flavors
Presented on a Coulis Painted Plate Accompanied by a Dark Chocolate Cup
filled with Your Selection of Mousse, Sorbet or Ice Cream,
Assorted Berries and Chantilly Cream
Manor House Premium Coffee, Decaffeinated Coffee and Tea Served to Your Guests

Sweet Ending Enhancements

May we suggest the following selections presented to each guest table:
Hand Dipped Milk, Dark and White Chocolate Coated Strawberries

Distinct Truffles and Handmade Assorted Chocolates and Candies

Sumptuous Dessert Display

A Sophisticated Palette of Cakes, Classic Tarts and Tortes,
Assorted Miniature Pastries, Chocolate Covered Strawberries, Truffles, and more...

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

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

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

Manor House Take-Aways

A Taste of Philly

A station comprised of Philly's favorites will offer your guests Philadelphia Soft Pretzels, an assortment of Tastykakes, individual Peanut Chews and bottles of Hank's Root Beer

Candy Buffet

"This is called a Scrumptidddeumptious Bar!" ~ Willy Wonka

Gummy Bears, Swedish Fish, Twizzlers, Tootsie Rolls,
Caramel Creams, Jelly Beans, Whoppers,
Lollipops, Hershey's Kisses, Reeses Pieces, M&M's,
Chocolate Covered Peanuts, Sour Candies, Smarties, Fruit Slices

Hangover Kits

Your guests will appreciate that you have thought about their needs the morning after your affair!

Send everyone home with Manor House Hangover Kits, complete with Bloody Mary Mix, Tabasco Sauce, a packet of Aspirin, miniature bottle of water and Cinnamon Bun

Breakfast in a Box

Each guest will receive breakfast for the next day!
Boxes will contain a 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

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 and Hot Chocolate topped with Mini Marshmallows

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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.

We are happy to offer special pricing consideration for
Friday and Sunday Evenings and Saturday Afternoons.

Please ask your event coordinator for details.

Prices guaranteed through December 31, 2012.

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Horsham, PA 19044*

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