



Falls Manor

CATERING & SPECIAL EVENTS

YOUR WEDDING MADE EASY



"Booking Falls Manor was the best decision I made when planning my wedding."

– Lauren S., July 2017 Wedding



To have a gorgeous, stress-free wedding TEXT or CALL US
215 943-7070 or email info@fallsmanorcatering.com



GOLD WEDDING PACKAGE, ALL INCLUDED:

- 1 Hour Cocktail Hour + 3 Hour Wedding Reception=4 Hours
 - Cocktail Hour with 2 Food Stations in the Ballroom
 - Sit Down or Buffet Style Dinner
- 4 Hour Premium Open Bar with a choice of 2 Signature cocktails & Signs
 - Coffee & Tea with Dinner & Coffee Station After
 - Pre-Ceremony Iced Tea & Flavored Water Station
 - Soda, Juices, Wine, Beer, & Spirits at the bar
 - Gold Chiavari Chairs
 - Ivory Linens & Napkins in Choice of Color
 - Lantern Centerpieces
 - Maître D' to Run the Entire Day
 - 2 Bridal Suites with Private Bathrooms
- Use of Front Lawn, Gazebo & One-of-a-Kind Light Wall for Photos
 - Sales Tax & Gratuity

\$85 per person including tax & gratuity

Friday, Sunday: minimum 100 guests
Saturday: minimum 130 guests

CEREMONY, ALL INCLUDED-\$800

- 30 Minutes Prior to Reception
- Gorgeous separate Ballroom with Chandeliers
- Tulle Backdrop with Lights & Lanterns or White Arch
 - Gold Chiavari Chairs
- Four Decorative Tall Flower Arrangements on Mirror Pillars
 - Ceremony Table
 - Lanterns or Vases Lining the Aisle
 - Flower Girl Baskets
 - Ring Bearer Pillows
- Decorative "Choose a Seat, Not a Side" Sign
 - 30-minute Rehearsal
- FM music speaker with auxiliary cables
 - Sales tax

WEDDING IN A BOX, ALL INCLUDED-\$3,200

- Photographer (5 hours, \$50 print credit)
 - Reception DJ (5 hours)
- Photobooth & Photobooth Album (4 hours)
 - Sales Tax

ENHANCEMENTS

Please add 6% tax

FALLS MANOR CATERING & SPECIAL EVENTS



- In House Photographer – 6 hours \$2100
- Photographer Additional Hours – \$300 per hour (\$200 at the time of booking)
 - Engagement Photos – \$400
 - Videographer Additional Hours – \$150 per hour
 - In House DJ – 5-hour Reception \$1000
 - DJ Additional Hours – \$200 per hour
 - Couple's Monogram – \$350
 - Custom Ice Sculpture – \$400
 - Grand Entrance & Cloud Dance for First Dance – \$350
 - Decorated Sweetheart Table or Head table-\$250
 - Decorated cake table, cake stand, cake knives-\$200
 - Uplighting in any color-\$600
 - Photobooth – 4 hours \$600
 - Photobooth Album-\$40
 - Balloon Picture Backdrop – \$400
 - Custom Love Sign – \$70
 - Projector & Screen – \$200 each
 - Rolling Bar during Dinner Service – \$270
 - Fresh Flower Wreath for Lantern Centerpiece – \$60 each
 - Silk Flowers on a tall vase Centerpiece-\$50 each
 - Floating candles & orchid in a tall vase Centerpiece-\$25 each
 - Bathroom Baskets for guest bathrooms-\$30 each
 - Wedding Dance Lesson with La Luna Dance Studio-\$90
 - Extra Hour with Open Bar-\$13 pp (tax already included)
 - Champagne Flutes for the Couple-\$25 rental
 - Choice of Card Boxes-\$25 rental
 - Linen overlays in any color-\$15 per table
 - Charger Plates in Gold or Silver-\$1 each
 - Personalized Menu Cards-\$1 each
 - Table Numbers-\$5 each rental
 - Wedding Cake-\$5 per person
 - Sparkler Exit – \$1.50 per person
 - Champagne Toast w/Strawberry-\$1.50 per person

“The staff responded to all of my emails immediately. The food was fantastic! The décor was gorgeous! So much was included, it was really a one stop shop.”—Lauren H. 11/11/17



Terms & Conditions

- Children ages 0-10 Half Price.

FALLS MANOR CATERING & SPECIAL EVENTS



- Vendor Meals (DJ, Photographer, Videographer, etc.) are half price. We do not serve alcohol to the vendors.
- Start times on Fri, Sat and Sunday evening are flexible for most part. Saturday afternoon 11 am-4 pm only.
- Falls Manor hosts only one wedding at a time. However, there might be a non-wedding event taking place starting at least 2 hours after the start of your wedding. Building exclusivity with 200 contracted guests.
- \$1,500.00 non-refundable deposit and a signed contract by both parties is required to reserve the date, time frame and pricing.
- Credit cards are only accepted for initial \$1,500 payment (cash or check preferred). All other payments must be done by cash or check. Any additional deposit above \$1,500 may not be charged to a credit card.
- Weddings booked 366 days or more from date of contract, follow the below payment schedule:
 - 25% deposit of the estimated balance is due 3 months after booking
 - 25% deposit of the estimated balance is due 6 months after booking
- Weddings booked 365 days or less from date of contract, follow below:
 - 25% deposit of the estimated balance is due 2 months after booking
 - 25% deposit of the estimated balance is due 4 months after booking
- Final balance is due 10 business days prior to the event in the form of cash or certified check only. Other payments may be made in the interim. Final amount may not be charged to a credit card.
- A \$500 Refundable Security Deposit is required with the final payment and will be shredded after your function pending any repairs resulting from the said function or to cover any missing or broken items.
- All deposits and interim payments are non-refundable and non-transferable to another event or person.

Deposit: \$1,500 on _____

1st Payment _____ on _____

2nd Payment _____ on _____

Final Payment _____ on _____

Available Dates: _____

Date _____ Price \$ _____ # of Guests _____ + Ceremony \$ _____ + Add Ons \$ _____ = _____

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Date _____ Price \$ _____ # of Guests _____ + Ceremony \$ _____ + Add Ons \$ _____ = _____

Falls Manor reserves the right to change the package and pricing at any time

FALLS MANOR CATERING & SPECIAL EVENTS



FALLS MANOR WEDDING MENU

(Any enhancements include tax & gratuity)

Cocktail Hour Stations

(Select 2. Add additional station \$7.50 pp)

Pasta Station

Homemade garlic bread | Parmesan cheese |

Pasta Choices, pick 2

Penne | Cavatappi | Farfalle | Campanelle | Cheese stuffed rigatoni \$1 pp

Sauce Choices, pick 2

Vodka | Marinara | Primavera/Alfredo | Aglio e Olio- Roasted garlic with extra virgin olive oil, basil, oregano, and shredded loccatelli cheese | Fra Diavolo-Spicy tomato sauce | Pesto

**Add \$150 attendant fee for Live Action Pasta Station if desired

Mash-Tini Bar Served with Martini Glasses

Sour cream | Butter | Minced scallions | Steamed broccoli | Zucchini & squash | Cheddar | Parmesan | Bacon | Brown sugar | Cinnamon | Mini marshmallows | Raisins

Potato Choices, pick 2

Yukon Gold mashed potatoes | Red Bliss Mashed | Roasted Garlic Mashed potatoes | Sweet mashed potatoes

Cheese Display with Fresh Crudité

Fresh vegetables | Assorted dips | Falls Manor spinach artichoke dip | Hummus | Local and imported cheeses w/fresh fruit | Homemade fig jam | Local honey | Dijon mustard | Flat bread | Italian bread | Crackers

Homemade Flat Bread Pizza Station (Choice of Two)

- Margherita Pizza- fresh buffalo mozzarella, Roma tomato, fresh basil
- Grilled Vegetable- Zucchini, squash, roasted peppers with, mozzarella cheese, balsamic drizzle
- BBQ Chicken- Tangy BBQ sauce, grilled chicken, caramelized onions, and cheddar cheese
- Buffalo Chicken- Spicy buffalo sauce, grilled chicken, blue cheese
- New York- Light tomato sauce with shredded mozzarella and parmesan cheese
- White Pizza- Roasted garlic oil, mozzarella and baby spinach

Garden Salsa Bar

Pico de Gallo | House Guacamole | Black Bean Corn Salsa | Plantain Chips | Tortilla Chips | Grilled Pita

Mediterranean Station

Assorted hummus | Tapenade | Baba Ghanoush | Assorted marinated vegetables | Olive assortments | Stuffed grape leaves | Pitas | Assorted breads

9th Street Antipasto Station \$7.50 pp

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Sopressata | Capicola | Mortadella | Sicilian salami | Marinated and grilled vegetables | Gorgonzola | Sharp Provolone | Asiago | Rustic Italian bread | Olive assortment

Seafood Martini Station \$8 pp

Jumbo Shrimp | Alaskan Crab Claws | New Zealand Poached mussels | Beautifully displayed in martini glasses | Belvedere spiked Cocktail Sauce | Lemon wedges

Raw Bar \$12 pp Dazzle your guests with the Chefs impressive display: Clams, Oysters, and Jumbo Poached Shrimp all presented on ice with seaweed, includes Cocktail sauce, Mignonette, Tabasco, Old Bay Remoulade, and fresh lemons.

Cocktail Hour Butlered Hors D'oeuvres
(Choice of 10, \$12 per person upgrade)

Seafood

Mini Maryland Crab Cakes with Cajun remoulade | Crab stuffed mushroom caps | Tapas Shrimp with garlic and lime | Coconut Crusted Shrimp with Thai sweet chili glaze | Shrimp Mini Quesadilla | Lobster Gazpacho shooter | Bacon wrapped scallops \$1.25 pp

Meat

Sesame Chicken Skewers with teriyaki aioli | Mini Beef Wellingtons with Dijonnaise dip | Philly cheese steak egg rolls with sriracha ketchup | Buffalo Chicken spring rolls with bleu cheese cream | Coney Island franks in a blanket with honey mustard | Micro cheese burgers on brioche bun | Mini Reuben on cocktail rye | Beef short rib in phyllo cup | Lamb kabobs | Mini Monte Cristo | Lamb chop lollipop \$2 pp

Vegetarian

Tomato Bruschetta on parmesan crostini topped with balsamic glaze | Asiago and Phyllo Crusted Asparagus Spears | Mini Grilled Cheese and Tomato Soup | Mini Vegetable Spring Rolls with duck sauce | Arancini Balls | Mini Quiche

Caribbean Inspired

Pork Carnitas Empanada with avocado crema | Chorizo Empanada with avocado crema | Sweet Plantain Canapé- Sliced sweet plantain topped with queso fresco and micro cilantro | Carnitas Tostones- Fried tostones topped with pork carnitas and cilantro aioli

FALLS MANOR CATERING & SPECIAL EVENTS



Sit Down Dinner

Appetizer Course
(Select 1. Add both for \$3pp)

Soup

- Kennett Square Mushroom Bisque
- Roasted Butternut Squash
- Tomato Basil Bisque with Seasoned Croutons
- Italian Wedding Soup
- Corn and Potato Chowder

OR

Salad

- **Garden Salad** – Field greens | Grape tomatoes | Sliced cucumbers | Shredded carrots | Seasoned croutons | Choice of balsamic, ranch, or house dressing
- **Falls Salad** – Field greens | Cranberries | Crumbled goat cheese | Toasted walnuts | Raspberry vinaigrette
- **Market Salad** – Baby spinach/arugula | Asiago cheese | Crisp pancetta | Seasoned croutons | Fig balsamic vinaigrette
- **Caesar** – Crisp romaine hearts | Shredded parmesan | Seasoned croutons | Parmesan crisp | House Caesar dressing
- **Caprese** – Arugula | Sun ripened tomatoes | Fresh mozzarella | Infused oil | Aged balsamic drizzle | \$2.50 pp

FALLS MANOR CATERING & SPECIAL EVENTS



Entrée Choices

*(Select 2 plus a vegetarian OR offer 2 entrees as a Duet Plate.
Add 3rd entree for \$2 pp extra plus the cost of entrée if any)*

Chicken

- **Chicken Marsala** – Wild mushrooms | Marsala wine sauce
- **Chicken Piccata** – Artichoke Hearts | Sun-dried tomatoes | Caper lemon butter sauce
- **Grilled Chicken Bruschetta** – Tomato bruschetta | Sharp provolone cheese | Balsamic reduction
- **Chicken Florentine** – Spinach | Asiago cheese | Roasted tomato cream sauce
- **Chicken Française** – Egg battered | Lemon caper butter sauce
- **Baja Chicken** – Shrimp | Green chili | Roasted peppers | Queso fresco | Ranchero sauce
- **Falls Chicken**-Chicken breast | Roasted peppers | Asparagus | Sharp Provolone
- **Chicken Chesapeake**- Maryland Crab \$5 pp

Fish

- **Manor Salmon** – Herb crusted | Citrus beurre blanc
- **Far East Salmon** – Grilled | Scallion, ginger and soy glaze | Crisp wontons
- **Mango Salmon** – Grilled | Mango glaze | Scallions
- **Pistachio Crusted Salmon** – Sauce Béarnaise
- **Salmon Puff Pastry**- Filet of Salmon | Brie cheese | Spinach | Lemon beurre blanc sauce
- **Flounder Florentine** – Baby spinach | Lobster sauce
- **Almond Crusted Tilapia** – Pineapple cherry chutney
- **Crab Stuffed Flounder** – Roasted red pepper cream sauce | \$5 pp
- **Crab Cakes** – Sherry cream sauce | \$6.50 pp
- **Grilled Swordfish** – Roasted corn, black bean, pineapple Salsa | \$5 pp

Beef & Meat

- **Petite Bistro Steak** – Cabernet demi-glaze
- **Petite Bistro Steak à la champignon** – Forest mushrooms
- **London Broil** – Flank steak | Sauce Béarnaise
- **Red Wine Braised Beef Short Ribs** – Served au jus
- **Apple Jack Pork Loin** – Roasted pork loin | Green apple, bacon and onion ragout
- **Herb Roasted Pork Loin** – Sausage, spinach and dried apricots | Roasted garlic rosemary cream sauce
- **N.Y Strip Steak Au Poivre** – Grilled | Brandy demi cream sauce | \$4 pp
- **Slow Roasted Prime Rib of Beef au jus** – Creamy horseradish sauce | \$4 pp
- **Grilled Filet Mignon** – Burgundy demi-glaze | French fried onions | \$11 pp
- **New Zealand Roasted Baby Lamb Chops** – Dijon cream | \$6.5 pp

Vegetarian

- **Gnocchi** – Seasonal garden vegetables | Olive oil | Pecorino
- **Pasta Primavera** – Seasonal vegetables | Alfredo sauce
- **Eggplant Caponata Stuffed Pepper** – Manchego cheese
- **Vegetable Lasagna**
- **Quinoa Stuffed Portobello Cap** – Eggplant | Balsamic glaze

FALLS MANOR CATERING & SPECIAL EVENTS



2 Sides (Select 1 Starch OR Pasta AND 1 Vegetable)

Starch

- Mashed Red Bliss Potatoes
- Whipped Yukon Gold Potatoes
- Herb Roasted Red Bliss Potatoes
- Potatoes Au Gratin
- Rice Pilaf
- Garden Herb Risotto
- Mascarpone Risotto | \$1.5 pp
- Wild Mushroom Risotto | \$1.5 pp

Vegetable

- Whole Buttered Green Beans with Carrots
- Green Beans Almandine
- Italian Style Green Beans
- Broccoli with compound butter
- Orange Ginger Glazed Baby Carrots
- Roasted Vegetable Medley
- Roasted Brussels Sprouts
- Roasted Butternut Squash
- Grilled Asparagus

Pasta

- **Penne A La Vodka** – Classic creamy tomato sauce | Fresh basil | Vodka
- **Campanelle Aglio e Olio** – Roasted garlic with extra virgin olive oil | Basil | Oregano | Loccatelli cheese
- **Penne Marinara** – Slow cooked marinara | Fresh herbs
- **Sicilian Cavatappi** – Brown butter, Prosciutto | Toasted pine nuts | Pecorino cheese
- **Penne Amatriciana** – Spicy tomato sauce | Pancetta
- **Campanelle Primavera** – Alfredo sauce | Seasonal vegetables
- **Cavatappi Carbonara** – Creamy egg and bacon sauce | Parmesan cheese

Confection Dessert Plates

A large plate of delicious miniature desserts is served to each table. Includes cannolis, brownies, cheesecake, assorted petit fours, lemon raspberry bars, apple tarts, and pecan tarts. Selection may vary by season and subject to change at any time.

Wedding Cake *(\$5 per person)*

A 3-tier delicious custom buttercream cake can be customized for your wedding.

Please pick 2 cake flavors and up to 3 filling flavors from the following:

Cake Flavors: Red Velvet, Chocolate, Vanilla Pound, Lemon Pound, Chocolate Chip Pound

Filling Flavors: Raspberry, Cannoli Filling, Vanilla Buttercream, Chocolate Buttercream, Cream cheese

Included Buttercream decorations:

Rosettes, Texturing, Scrollwork, Beaded border, Luster Dust

Additional decorations such as lace, sugar flowers, fresh flowers, bling ribbons, fondant, etc or extra tiers are available for an additional cost and can be discussed directly with the bakery.

FALLS MANOR CATERING & SPECIAL EVENTS



Buffet Dinner

Salad Course

(Select 1)

- **Garden Salad** – Field greens | Grape tomatoes | Sliced cucumbers | Shredded carrots | Seasoned croutons | Choice of balsamic, ranch, or house dressing
- **Falls Salad** – Field greens | Cranberries | Crumbled goat cheese | Toasted walnuts | Raspberry vinaigrette
- **Market Salad** – Baby spinach/arugula | Asiago cheese | Crisp pancetta | Seasoned croutons | Fig balsamic vinaigrette
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Entrée Choices

(Select 3)

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Fish

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- **Flounder Florentine** – Baby spinach | Lobster sauce
- **Almond Crusted Tilapia** – Pineapple cherry chutney
- **Crab Stuffed Flounder** – Roasted red pepper cream sauce | \$5 pp
- **Broiled Tilapia** – Lemon butter sauce

Beef & Meat (Hand Carved)

- **Marinated Flank Steak** – Sauce Béarnaise
- **Honey Baked Ham** – Pineapple brown sugar glaze
- **Rosemary Roasted Pork Loin** – Cider spiked demi-glaze
- **Herb Roasted Sirloin** – Cabernet demi-glaze
- **Slow Roasted Prime Rib of Beef** – Natural jus | Horseradish sauce | \$3 pp

FALLS MANOR CATERING & SPECIAL EVENTS



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- Mashed Red Bliss Potatoes
- Whipped Yukon Gold Potatoes
- Herb Roasted Red Bliss Potatoes
- Potatoes Au Gratin
- Rice Pilaf
- Garden Herb Risotto
- Mascarpone Risotto | \$1.50 pp
- Wild Mushroom Risotto | \$1.50 pp

Vegetable

- Whole Buttered Green Beans with Carrots
- Green Beans Almandine
- Italian Style Green Beans
- Broccoli with compound butter
- Orange Ginger Glazed Baby Carrots
- Roasted Vegetable Medley
- Roasted Brussels Sprouts
- Roasted Butternut Squash
- Grilled Asparagus

Pasta

- **Penne A La Vodka** – Classic creamy tomato sauce | Fresh basil | Vodka
- **Campanelle Aglio e Olio** – Roasted garlic with extra virgin olive oil | Basil | Oregano | Loccatelli cheese
- **Penne Marinara** – Slow cooked marinara | Fresh herbs
- **Sicilian Cavatappi** – Brown butter, Prosciutto | Toasted pine nuts | Pecorino cheese
- **Penne Amatriciana** – Spicy tomato sauce | Pancetta
- **Campanelle Primavera** – Alfredo sauce | Seasonal vegetables
- **Cavatappi Carbonara** – Creamy egg and bacon sauce | Parmesan cheese

Confection Dessert Plates

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Included Buttercream decorations:

Rosettes, Texturing, Scrollwork, Beaded border, Luster Dust

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FALLS MANOR CATERING & SPECIAL EVENTS



Dessert Stations Enhancements

Grand Ballroom Flambé Station | \$7 pp

Choose either Bananas Foster, Strawberry Foster or Cherries Jubilee cooked before your eyes with flare. Served a top Vanilla bean ice cream

Cheesecake-tini Station | \$7 pp

New York Style cheesecake served in Martini glass
Toppings include Whipped Cream, Chocolate Chips, Glazed Cherries, Sliced Strawberries, Glazed Blueberries and Marshmallows

Chocolate Fountain Station | \$7 pp

Decadent flowing chocolate surrounded by Graham Crackers, Jumbo Marshmallows, Fresh Strawberries, Pineapple, Sliced Bananas, Biscotti, and Pretzel Rods. Choice of Milk, Dark or White Chocolate

Ice Cream Sundae Bar | \$7 pp

Vanilla, Chocolate, and Strawberry ice cream surrounded by classic toppings: Whipped Cream, Rainbow Sprinkles, Chocolate Sauce, Caramel Sauce, Glazed Strawberries, Crushed Oreos, Maraschino Cherries, and Walnuts in heavy syrup, Chopped Butter Fingers, Chopped Kit Kats and Marshmallows

Viennese Sweet Table | \$7 pp

Grand Display of assorted mini cakes and petite fours. Cannoli's, Éclairs, Cream Puffs, homemade cookies, brownies rich chocolate mousse cups, Fresh Fruit Display

Caramel Fountain | \$7 pp

Fresh apple wedges served with chopped peanuts, chocolate chips, peanut butter chips, chopped Kit Kats and chopped Butter Fingers

Lemonade Stand with cookies | \$3 pp

Pink and Old-fashioned Lemonade served with variety of freshly baked cookies. *Pre-Ceremony Only*

Doughnut Wall | \$6 pp

Donuts to include: Chocolate cake with chocolate & vanilla drizzle, Chocolate Icing, Vanilla Icing, Glazed, French Cruller with Chocolate Icing and French Cruller with Vanilla Icing. Also included are small bags with the wedding couple's custom seal. All presented on our adorable wooden walls with pegs.

Taste of Philly Favors | \$6 pp

House made cheesesteak with a package of Tastycakes, ketchup and napkin, all packed into a white to-go bag the wedding couple's custom seal.

Giant Chocolate Chip Cookie | \$4 pp

Freshly made in house giant chocolate chip cookies, packaged into a white cookie bag with the wedding couple's custom seal.

Other Enhancements

- Sorbet Intermezzo Course for Sit-Down Dinner-\$2 pp
 - Extra Hour with Open Bar-\$13 pp
 - Fresh Carved Fruit & Assorted Cheese Display for the Bridal Suite
\$50 (served up to 10) \$60 (Serves up to 15) \$65 (Serves up to 20)
 - Fresh Crudité with Hummus and flatbreads for the Bridal Suite
\$45 (served up to 10) \$55 (Serves up to 15) \$65 (Serves up to 20)
- Chocolate Covered Strawberries \$2 per piece (minimum 20 pieces)

FALLS MANOR CATERING & SPECIAL EVENTS



Falls Manor Premium Open Bar

One Bartender is included with every 100 guests

Vodka

Tito's
Smirnoff Flavors:
• Orange
• Vanilla
• Raspberry

Whiskey

Vo
Tullamore Dew
Jim Beam
Jack Daniels

Rum

Bacardi
Malibu
Captain Morgan

Brandy

Christian Bros
Blackberry
Apricot

Gin

Beefeaters
Tanqueray

Scotch

Dewar's

Liquors

Southern Comfort
Peach Schnapps
Sour Apple
Melon
Sweet/Dry Vermouth
Triple Sec
Sloe Gin
Blue Curacao
Grenadine

Tequila

Jose Cuervo Gold
Jose Cuervo Silver

After Dinner

Irish Cream
Kahlua
Amaretto

Juices

Orange
Cranberry
Grapefruit
Pineapple
Sour Mix
Lime Juice

Wine Selections

(Select 3)

Moscato | Pinot Grigio | Chardonnay | White Zinfandel | Merlot | Pinot Noir | Cabernet

Bottled Beer Selections

(Select 2)

Coors Light | Miller Lite | Yuengling Lager | Heineken OR Corona

Coffee & Tea

Coffee, Decaffeinated Coffee, and Tea served with dinner
Self-serve coffee and tea bar included after dinner service is completed

Top Shelf Open Bar Upgrade \$10 pp (in addition to the Premium Bar)

Ketel One | Grey Goose | Crown Royal | Johnnie Walker Black | Hennessy | Amaretto DiSaronno | Bailey's

Craft Beer Upgrade \$5 pp

(Select 2)

Lagunitas IPA | Blue Moon | Sam Adams (Lager or Seasonal) | Angry Orchard

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Signature Cocktails

(Select 2, Falls Manor will provide the signs)

- ❖ Drunk In Love – Tequila, Triple Sec & Lime Juice
- ❖ The Topsy Groom – Rum or Whiskey with Coke or Ginger Ale
- ❖ Sweet On You – Vodka, Cranberry & Pineapple
- ❖ Wedding Cake Martini – Gin, Amaretto, Orange and Pineapple juices, Cream
- ❖ Something Blue – Vodka or Rum with Pineapple Juice & Blue Curacao
 - ❖ Main Squeeze – Gin, Ginger Ale & Lemon Juice
 - ❖ Sun-Kissed Bride – Tequila, OJ & Grenadine
- ❖ Love Potion – Vodka, Triple Sec, Cranberry Juice & Lime Juice
 - ❖ The Perfect Pair – Gin & Tonic
- ❖ Blushing Bride – Vodka, Peach Schnapps, Lime Juice & Cranberry Juice

