



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](mailto:info@fallsmanorcatering.com)



## PLATINUM WEDDING PACKAGE, ALL INCLUDED:

- 1 Hour Cocktail Hour + 4 Hour Wedding Reception = 5 Hours
  - Cocktail Hour with 10 Hors-D'oeuvres & 2 Food Stations
    - Sit Down or Buffet Style Dinner
- 5 Hour Premium Open Bar with a choice of 2 Signature cocktails & Signs
  - Champagne Toast with Strawberry
  - Coffee & Tea with Dinner & Coffee Station After
  - Pre-Ceremony Iced Tea & Flavored Water Station
    - Soda, Juices, Wine, Beer, & Spirits at the bar
- 3 Tier Buttercream Wedding Cake & Cake Tasting for the Wedding couple
- Cake Stands, Cake Toppers, Cake Knives, Cake Plate & Forks, To-go cake boxes
  - Uplighting in a Variety of Colors
    - Gold Chiavari Chairs
  - Linens & Napkins in Choice of Color
    - 3 Varieties of Centerpieces
    - Choice of Table Numbers
- Decorated Sweetheart Table or Head Table with Loveseat & "Mr. & Mrs." Sign (same sex available)
  - Maître D' to Run the Entire Day
  - Personal Server for the Couple
  - Seasonal Coat Check Attendant
    - White Glove Service
- 2 Bridal Suites with Private Bathrooms, Champagne & Water Service
- Use of Front Lawn, Gazebo & One-of-a-Kind Light Wall for Photos
  - Family Style Food Tasting for the Wedding couple & 2 guests
    - Sales Tax & Gratuity

## ADD ANY OR ALL OF THESE ENHANCEMENTS FOR FREE:

- Couple's Monogram OR Custom Ice Sculpture
- After Party Station: Taste of Philly OR Doughnut Wall OR Giant Chocolate Chip Cookie
  - Sparkler Send Off OR Names on the LED sign the day of the wedding
  - Fresh 1<sup>st</sup> Anniversary Cake OR Bathroom Baskets for guest bathrooms
  - Tuxedo Rental for the Groom OR Bridal Flower Bouquet (up to \$100 value)
    - Charger Plates in Gold or Silver
    - Personalized Menu Cards
      - Place Cards
    - Champagne Flutes for the Couple
      - Choice of Card Boxes
  - One Wedding Dance Lesson with La Luna Dance Studio
- **Reception DJ OR Photobooth with 150 contracted full-paying guests**

\$106 per person including tax & gratuity  
(\$96 for January, February, & March)

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

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### FALLS MANOR CATERING & SPECIAL EVENTS



## 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
- Falls Manor music speaker with auxiliary cables
  - Sales tax

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

- Photographer (6 hours, \$50 print credit)
  - Reception DJ (5 hours)
- Photobooth & Photobooth Album (4 hours)
  - Sales Tax

## ENHANCEMENTS

PLEASE ADD 6% TAX

- In House Photographer – 6 hours \$2100
- Photographer Additional Hours – \$300 per hour (\$200 at the time of booking)
  - Engagement Photos – \$400
- 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
  - Custom Love Sign – \$70
  - Photobooth – 4 hours \$600
    - Photobooth Album-\$40
  - Balloon Picture Backdrop – \$400
  - Wedding Dance Lesson – \$85 each
    - Projector & Screen – \$200 each
  - Rolling Bar during Dinner Service – \$270
- Flower Wreath for Lantern Centerpiece – \$60 each
  - Sparkler Exit – \$1.50 per person
  - Rustic Ceremony Backdrop-\$300
    - Rustic Card Box Door-\$50
    - Rustic Seating Chart-\$50
  - Rustic Sweetheart Table-no charge
  - Names on the outside LED Sign-\$50
- Extra Hour with Open Bar-\$13 pp (tax already included)

*"From start to finish, our wedding was absolutely PERFECT! If you are considering booking an event, go no further then Falls Manor!"-Denise Z, July 2019*

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## FALLS MANOR CATERING & SPECIAL EVENTS



## TERMS & CONDITIONS

- Children ages 0-10 Half Price.
- 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 total is due 3 months after booking
  - 25% deposit of the estimated total is due 6 months after booking
- Weddings booked 365 days or less from date of contract:
  - 25% deposit of the estimated total is due 2 months after booking
  - 25% deposit of the estimated total 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.

Wedding Total:	_____
Deposit	\$1,500 on _____
1 <sup>st</sup> Payment	_____ on _____
2 <sup>nd</sup> Payment	_____ on _____
Final Payment	_____ on _____

**Available Dates:** \_\_\_\_\_

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

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### FALLS MANOR CATERING & SPECIAL EVENTS



# FALLS MANOR WEDDING MENU

(ANY ENHANCEMENTS INCLUDE TAX & GRATUITY)

## *Cocktail Hour Butlered Hors D'oeuvres*

*(Choice of 10)*

### **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



## *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

### **9<sup>th</sup> Street Antipasto Station \$7.50 pp**

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

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## 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

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#### 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*

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

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#### 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*

A 3-tier delicious custom buttercream cake is included in your package.

### **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.

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## 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
- **Caesar** – Crisp romaine hearts | Shredded parmesan | Seasoned croutons | Parmesan crisp | House Caesar dressing

### *Entrée Choices*

*(Select 3)*

#### *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
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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

### *Carving Station*

- **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

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#### FALLS MANOR CATERING & SPECIAL EVENTS



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

### *Starch*

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- 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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## 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*

### **CHOOSE ONE OF THE BELOW COMPLIMENTARY:**

#### **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)

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### 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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### FALLS MANOR CATERING & SPECIAL EVENTS

4010 NEW FALLS RD, BRISTOL TWP, PA 19007 • Text or Call (215) 943-7070 • [info@fallsmanorcatering.com](mailto:info@fallsmanorcatering.com) V30 8/15/2019



### *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

