



## *Celebrate!*

Celebrate a Birthday Party, Sweet 16, Quinceanera, Baby or Bridal Shower, Retirement Party, High School Reunion, Holiday Party or any other Special Occasion with one of our Dinner Buffet Packages.

Pricing ranges \$39.50 to \$79.50, there's something for every budget!

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### *Included with every Package:*

Unlimited Soft Drinks & Iced tea (\$100 flat fee)

Coffee & Tea station

Private Ballroom with Crystal Chandeliers

Ample Dance Floor with a Disco Ball

Beautifully Decorated, Delicious Buffet

Choice of Black or Ivory Linens

Choice of 63 Napkin Colors

Lantern Centerpiece for each Guest Table

Ceiling Draping and Twinkling Lights

Event Uplighting in your Choice of Color

Easels and Card Box if needed

Event Coordinator & Serving Staff

1.5 Additional Hours to Decorate (if needed) | 1 Hour to Break Down

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Guest Minimums:

Lounge Ballroom - 50 Guests

Jesse Ballroom - 75 Guests



## *Bronze Dinner Buffet*

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### *S a l a d*

Garden Salad with Assorted Dressings  
Served with Fresh Dinner Rolls & Butter

### *E n t r e e s ( C h o o s e 2 )*

Chicken Parmesan	Chicken Francaise
Penne Vodka	Herb Roasted Pork Loin
Stuffed Shells	Hot Roast Beef with Pan Gravy
Housemade 100% Beef Meatballs	

### *S i d e s ( C h o o s e 2 )*

Herb Roasted Potatoes	Roasted Vegetable Medley
Whipped Yukon Gold Potatoes	Buttered Green Beans & Carrots

### *D e s s e r t ( C h o o s e 1 )*

Vanilla Cheesecake with Fruit Topping	Dark Chocolate Mousse with Whipped Cream
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### *B e v e r a g e s*

Unlimited Soft Drinks, Iced tea, Water from the bar (\$100 Soda Attendant Fee)

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## *P R I C I N G*

\$39.50/per person for a 3 Hour Event  
Please add 6% PA Sales Tax + 20% Gratuity  
4% Fee added for credit card payments



## *Silver Dinner Buffet*

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### *Salad (Choose 1)*

Garden Salad Assorted Dressings | Caesar Salad

Served with Fresh Dinner Rolls & Butter

### *Entrees (Choose 2)*

Penne Vodka  
Stuffed Shells  
Housemade 100% Beef Meatballs  
Flounder Florentine

Chicken Francaise  
Chicken Marsala  
Chicken Parmesan  
Herb Roasted Pork Loin  
Hot Roast Beef with Pan Gravy

### *Sides (Choose 3)*

Rice Pilaf  
Herb Roasted Potatoes  
Whipped Yukon Gold Potatoes

Broccoli with Herb Butter  
Roasted Vegetable Medley  
Buttered Green Beans & Carrots

### *Dessert (Choose 1)*

Vanilla Cheesecake  
with Fruit Topping

Carrot  
Cake

Dark Chocolate Mousse  
with Whipped Cream

### *Beverages*

Unlimited Soft Drinks, Iced tea, Water from the bar (\$100 Soda Attendant fee)

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## *P R I C I N G*

\$46.50/per person for a 4 Hour Event

Please add 6% PA Sales Tax + 20% Gratuity

4% Fee added for credit card payments



## Gold Dinner Buffet

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### Salad (Choose 1)

Garden Salad  
Falls Salad  
*Field Greens, Dried Cranberries, Goat Cheese, Toasted Walnuts,  
Raspberry Vinaigrette*

Caesar Salad  
Market Salad  
*Baby Spinach, Arugula, Asiago Cheese, Italian Pancetta,  
Focaccia Croutons, Fig Dressing*

*Served with Fresh Dinner Rolls & Butter*

### Entrees (Choose 3)

Flounder Florentine  
Manor Salmon (Lemon Butter)  
Far East Salmon (Soy Ginger Glaze)  
Blackened Cajun Salmon  
Herb Roasted Pork Loin

Chicken Francaise  
Chicken Marsala  
Grilled Chicken Bruschetta  
Falls Chicken (Provolone & Lemon Butter)  
Beef Bourguignon

### Sides (Choose 3)

Penne Vodka or Marinara  
Pasta Primavera  
Herb Roasted Potatoes  
Whipped Yukon Gold Potatoes  
Potatoes Au Gratin  
Rice Pilaf

Roasted Vegetable Medley  
Green Beans Almandine  
Italian Style Green Beans  
Buttered Green Beans & Carrots  
Orange Ginger Glazed Baby Carrots

### Dessert Station (Choose 1)

Mini Desserts Sweet Table  
Doughnut Wall Bar  
Grand Ballroom Flambe Station  
Cheesecake-Tini Station  
Ice Cream Sundae Bar  
S'mores Bar

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### Beverages

Unlimited Soft Drinks, Iced tea, Water from the bar (\$100 Soda Attendant fee)

### PRICING

\$53.50/per person for a 4 Hour Event

Please add 6% PA Sales Tax + 20% Gratuity | 4% Fee added for credit card payments



## *Platinum Dinner Buffet*

### *Salad (Choose 1)*

Garden Salad

Falls Salad

*Field Greens, Dried Cranberries, Goat Cheese, Toasted Walnuts,  
Raspberry Vinaigrette*

Caesar Salad

Market Salad

*Baby Spinach, Arugula, Asiago Cheese, Italian Pancetta,  
Focaccia Croutons, Fig Dressing*

*Served with Fresh Dinner Rolls & Butter*

### *Entrees (Choose 3)*

Flounder Florentine or Francaise

Manor Salmon (Lemon Butter)

Far East Salmon (Soy Ginger Glaze)

Mango Salmon

Chicken Florentine or Francaise

Chicken Marsala

Grilled Chicken Bruschetta

Falls Chicken (Provolone & Lemon Butter)

Chicken Saltimbocca

### *Carving Station (Choose 1)*

Honey Baked Ham

Rosemary Roasted Pork Loin

Herb Roasted Sirloin

Prime Rib (+\$4/pp)

### *Sides (Choose 3)*

Penne Vodka  
Pasta Primavera  
Garden Herb Risotto  
Rice Pilaf

Whipped Yukon Potatoes  
Herb Roasted Potatoes  
Potatoes Au Gratin

Roasted Vegetable Medley  
Green Beans Almandine  
Italian Style Green Beans

Buttered Green Beans & Carrots  
Grilled Asparagus  
Ginger Glazed Baby Carrots

### *Dessert Station (Choose 1)*

Mini Desserts Sweet Table

Doughnut Wall Bar

Grand Ballroom Flambe Station

Cheesecake-Tini Station

Ice Cream Sundae Bar

S'mores Bar

### *Beverages*

Unlimited Soft Drinks, Iced tea, Water from the bar (\$100 Soda Attendant fee)

### *PRICING*

\$61.50/per person for a 4 Hour Event

Please add 6% PA Sales Tax + 20% Gratuity | 4% Fee added for credit card payments



## *Diamond Dinner Buffet*

### *Salad (Choose 1)*

Garden Salad  
Caesar Salad

Caprese Salad  
Chopped Salad

Falls Salad  
Market Salad

*Served with Fresh Dinner Rolls & Butter*

### *Seasonal Fresh Fruit Display*

#### *Cocktail Station (Choose 1)*

Cheese Display with Fresh Crudite  
Mash-Tini Bar (Yukon Gold & Sweet)  
Flatbread Pizza Station  
Garden Salsa Bar  
Seafood Martini Station (+\$15/pp)

#### *Passed Hors-D'oeuvres (Choose 4)*

Mini Maryland Crab Cakes  
Coconut Crusted Shrimp  
Sesame Chicken Skewers  
Philly Cheesesteak or Buffalo Chicken Spring Rolls  
Coney Island Pigs in a Blanket  
Vegetable Spring Rolls  
Arancini

### *Entrees (Choose 3)*

Flounder Florentine or Francaise  
Manor Salmon (Lemon Butter)  
Far East Salmon (Soy Ginger Glaze)  
Mango Salmon

Chicken Florentine or Francaise  
Tuscan Chicken  
Grilled Chicken Bruschetta  
Falls Chicken (Provolone & Lemon Butter)  
Chicken Saltimbocca

### *Carving Station (Choose 1)*

Honey Baked Ham  
Rosemary Roasted Pork Loin

Herb Roasted Sirloin  
Prime Rib (+\$4/pp)

### *Sides (Choose 3)*

Penne Vodka  
Pasta Primavera  
Garden Herb Risotto  
Rice Pilaf

Whipped Yukon Potatoes  
Herb Roasted Potatoes  
Potatoes Au Gratin

Roasted Vegetable Medley  
Green Beans Almandine  
Italian Style Green Beans

Buttered Green Beans & Carrots  
Grilled Asparagus  
Ginger Glazed Baby Carrots

### *Dessert Station (Choose 1)*

Mini Desserts Sweet Table  
Doughnut Wall Bar  
Grand Ballroom Flambe Station

Cheesecake-Tini Station  
Ice Cream Sundae Bar  
S'mores Bar

### *Beverages*

Unlimited Soft Drinks, Iced tea, Water from the bar (\$100 Soda Attendant fee)

### *PRICING*

\$79.50/per person for a 4 Hour Event

Please add 6% PA Sales Tax + 20% Gratuity | 4% Fee added for credit card payments



# Bar Packages

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*All Bar Packages subject to \$100 Bartender Fee*

## OPEN BAR

\$29.00 per person

*Beer, Wine, Spirits*

## TAB BAR

\$600 Minimum

*Client Covers Cost of Guest Beverages*

## CASH BAR

\$600 Minimum

*Guests Purchase their own drinks*

## Open Bar Menu

### PREMIUM SPIRITS

Tito's Vodka  
Smirnoff & Smirnoff Flavors  
Beefeater's Gin  
Bacardi Rum  
Captain Morgan  
Malibu  
Jose Quervo Gold & Silver  
Sloe Gin

Seagram's VO  
Jameson  
Jim Bean  
Jack Daniel's Dewars  
Southern Comfort  
Sweet & Dry Vermouth  
Christian Brother's Brandy

Peach Schnapps  
Apple Pucker  
Melon Liqueur  
Triple Sec  
Kahlua  
Irish Cream  
Amaretto  
Grenadine

### BEER (Choose 2)

Coors Light | Miller Lite | Yuengling | Heineken OR Corona

### WINE (Choose 3)

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

### TOP SHELF OPEN BAR UPGRADE (+ \$15/person)

Grey Goose | Crown Royal | Johnny Walker Black | Hennessy | Patron Gold | Tanqueray | Amaretto DiSaronno | Baileys

*Top Shelf Liquors are available with Tab & Cash Bars*

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### Non-Alcoholic Beverages (included)

Unlimited Soft Drinks, Iced tea, Water from the bar (\$100 Soda Attendant fee)



## Optional Enhancements

Please add 6% PA Sales Tax to any enhancement

Prices are subject to change at any time and not guaranteed unless contracted at the initial contract signing.  
Outside DJ, Photographer, Photobooth, and Videographer will incur a \$100 Vendor Fee each.

**\*The following items must be contracted from Falls Manor and are not allowed from any outside vendor, absolutely no exceptions:**

Welcome Champagne Wall\* \$450

Custom Ice Sculpture\* \$400

Cloud Dance \* \$450

Cold Indoor Sparklers (4 sparklers during a specific dance)\* \$900

Floor Monogram\* \$350

Uplighting \*\$600

Open Air Photobooth\* 4 hours \$800

360 Photobooth\* 3 hours \$900

In House Photographer - \$2,800

In House Videographer - \$3,300

In House DJ - \$800

Keyboard/Guitarist Duo for Cocktail hour - \$600

Projector & Screen - \$100 each

Personalized Menu Card - \$1 per person

Upgrade to floor length color linens for guest tables-\$20 per table

Champagne Toast w/Strawberry \$3 per person

Private Food Tasting-\$100 pp

Private VIP room, if available-\$250

Extra Hour with Open Bar - \$20 pp

Extra Hour without Open Bar-\$10 pp

### ADD THIS AMAZING BUNDLE:

“PARTY-IN-A-BOX” -\$3,999 +6% PA Sales Tax

Photographer (5 hours, \$150 print credit, consultation, online high-res gallery) [www.ProPhotoByMK.com](http://www.ProPhotoByMK.com)

Event DJ [www.LebtronProductions.com](http://www.LebtronProductions.com)

4 hour Open Air Photobooth [www.LebtronProductions.com](http://www.LebtronProductions.com)





# Terms & Conditions

- We do not serve alcohol to the vendors.
- Event time varies based on availability.
- Falls Manor hosts multiple events at a time, the entire facility is not guaranteed for any event.
- \$500 non-refundable retainer required to reserve the date.
- Credit cards are accepted for the initial \$500 payment without fees (cash or check preferred). Interim payments using credit cards will incur 4% surcharge. Interim payments can also be made by cash, check, Venmo or PayPal.
- After the initial retainer has been paid, the payment schedule is as follows:
  - 50% deposit of the estimated total is half way between the date booked and the event date.
  - Final balance is due 2 weeks prior to the event in the form of cash or certified check only.
  - Other payments may be made in the interim. There is 4% surcharge to pay with credit or debit card.
- A \$200 Refundable Damage Deposit is required with the final payment and will be shredded after your event pending any repairs resulting from the said event or to cover any missing or broken items.
- All deposits and interim payments are non-refundable and non-transferable to another event or person.

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

Price Per Person \$\_\_\_\_\_ x 1.26 (6% Sales Tax and 20% Gratuity) = Total Price Per Person \$\_\_\_\_\_

Total Price Per Person \_\_\_\_\_ x # of Guests \_\_\_\_\_ = \$ \_\_\_\_\_

Add-On: \_\_\_\_\_ Price: \_\_\_\_\_

Add-On: \_\_\_\_\_ Price: \_\_\_\_\_

Add-On: \_\_\_\_\_ Price: \_\_\_\_\_

Add-On: \_\_\_\_\_ Price: \_\_\_\_\_

Outside Vendor Fees: # of Vendors: \_\_\_\_\_ X \$100 each Price: \_\_\_\_\_

Total Add-Ons \$\_\_\_\_\_ + 6% Tax on Add-ons = \_\_\_\_\_

Grand Total: \$\_\_\_\_\_

Deposit of \$500 on \_\_\_\_\_ Mid-payment \_\_\_\_\_ on \_\_\_\_\_ Final Payment \_\_\_\_\_ on \_\_\_\_\_

Price Guaranteed until: \_\_\_\_\_



## *Outside Vendors, Liability Insurance & Vendor Meals*

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### 1. Vendor Requirements:

- a. The following outside vendors will incur a \$100 Vendor Fee each: DJ, Photographer, Videographer and Photobooth.
- b. All outside vendors including but not limited to DJ's, Bands, MC's, Photographers, Videographers, Decorators, Planners, Event Stylists, Florists, Bakeries, Sweet/candy table providers, Balloon Arch companies, etc. must be pre-approved by Falls Manor PRIOR to the client contracting for their services. You must submit the list of potential vendors at least 6 months prior to the wedding via email to [info@fallsmanorcatering.com](mailto:info@fallsmanorcatering.com) Vendors are not guaranteed to be approved by Falls Manor.
- c. ALL outside Vendors must be a legitimate registered business AND have a website or social media page with reviews or be one of the paid vendors on The Knot or The Wedding Wire with reviews.
- d. Any outside Vendor is solely responsible for their own labor and set up of any items or services they are contracted for by the client. Falls Manor will not provide any of its own staff to assist any outside vendors.
- e. Outside Vendors have a maximum of 1.5 hours for any set up and 1 hour for any break down. A fee of \$25 for every 15 increments will be assessed to the client for any additional break down time. Addition time may not be added to the set up.
- f. Outside Vendors may not use any of Falls Manor property and Falls Manor will not provide any items that the vendor might need to perform their services.
- g. Vendors may not consume any alcohol while performing services at Falls Manor and must abide by all rules and regulations set forth by Falls Manor. DJs may not play music above 90 db.

### 2. Liability Insurance:

- a. ALL outside vendors must carry Liability Insurance with at least \$1,000,000 in coverage.
- b. ALL outside vendors must add Falls Manor as an additional insured to their Liability Insurance and submit Certificate of Insurance to Falls Manor at least 30 days prior to your event.
- c. If a vendor without prior approval comes to Falls Manor, "The Day of" management will refuse entry to said vendor and vendor's services will not be allowed to be performed.
- d. In the event an approved vendor has not submitted their Certificate of Liability Insurance or has submitted one WITHOUT adding Falls Manor as an additional insured, that vendor will not be allowed to perform any services at the venue and "The Day of" management will refuse entry to said vendor.

### 3. Vendor Meals:

- a. The following IN HOUSE vendors must be provided with a meal: Photographers, DJs, Photobooth attendant and Videographers. Vendor meals are paid for by the client and are always half price. 2 vendor meals count as 1 person towards the guest minimum.
- b. Providing vendor meals to the outside vendors is at the discretion of the client. If provided, these vendor meals must be paid for by the client. If the vendor meals are not paid for, outside vendors will not be provided with a meal by Falls Manor.