



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 Lunch or Brunch Buffet Packages.

Pricing starts at \$25.50 per person.

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

Guest Minimums:

Lounge Ballroom - 50 Guests

Jesse Ballroom - 75 Guests

Lunch Events must end by 3:00pm



Express Lunch Buffet

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)

P R I C I N G

\$25.50/per person for a 2 Hour Event
Please add 6% PA Sales Tax + 20% Gratuity
4% Fee added for credit card payments



Bronze Lunch Buffet

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)

P R I C I N G

\$35.50/per person for a 3 Hour Event
Please add 6% PA Sales Tax + 20% Gratuity
4% Fee added for credit card payments



Silver Lunch Buffet

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)

P R I C I N G

\$42.50/per person for a 4 Hour Event

Please add 6% PA Sales Tax + 20% Gratuity

4% Fee added for credit card payments



Gold Lunch 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

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

Beverages

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

PRICING

\$49.50/per person for a 4 Hour Event

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



Platinum Lunch 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

\$57.50/per person for a 4 Hour Event

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



Falls Manor
CATERING & SPECIAL EVENTS

Brunch Buffet

Salad (Choose 1)

Garden Salad

Caesar Salad

Fresh Fruit Display

Bagel Display

Served with Butter, Cream Cheese, and Jams

Breakfast Favorites

Fluffy Scrambled Eggs

Classic Home Fried Potatoes

Choice of Bacon OR Sausage

Choice of Belgian Waffles OR Cinnamon Raisin French Toast

Served with Maple Syrup & Whipped Cream

Main Entree (Choose 1)

Chicken Francaise

Chicken Marsala

Grilled Chicken Bruschetta

Chicken Parmesan

Pasta (Choose 1)

Penne Vodka

Farfalle Primavera

Vegetable (Choose 1)

Green Beans & Carrots

Broccoli with Compound Butter

Beverages

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

Add Bottomless Mimosas - \$15/per person + \$100 Bartender Fee

PRICING

\$39.50/per person for a 3 Hour Event

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



Bar Packages

All Bar Packages subject to \$100 Bartender Fee

OPEN BAR

\$29.00 per person

Beer, Wine, Spirits

TAB BAR

\$500 Minimum

Client Covers Cost of Guest Beverages

CASH BAR

\$500 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

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

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-\$105 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

Event DJ www.LebtronProductions.com

4 hour Open Air Photobooth 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

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 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.