



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:

Water on Every Guest Table

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

Sofia Ballroom - 150 Guests with Silver Package or Greater

Lunch Events must end by 3:00pm

Pricing valid on 2026-2027 event dates



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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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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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

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

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

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

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

Add Bagel Display - \$5++/person

Served with Butter, Cream Cheese, and Jams

Add Bottomless Mimosas - \$15++/per person + \$200 Bartender Fee

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



Beverage Options

All Beverage Options are subject to \$200^{*}++ Set-up/Attendant Fee

Please add 6% Sales Tax & 20% Gratuity

Non-Alcoholic Beverages (Complimentary)

Unlimited Soft Drinks, Iced tea, Water from the bar

Subject to \$200^{*}++ Set-up/Attendant Fee

OPEN BAR

*
\$35.00⁺⁺ 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

* ++ Indicates to add 6% Sales Tax & 20% Gratuity



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* \$465

Custom Ice Sculpture* \$415

Cloud Dance * \$465

Cold Indoor Sparklers (4 sparklers during a specific dance)* \$935

Floor Monogram* \$370

Uplighting (Complimentary by Falls Manor)

Open Air Photobooth* 4 hours \$999

360 Photobooth* 3 hours \$1,099

In House Photographer (4 hours) - \$1,900

In House Videographer (4 hours) - \$1,600

In House DJ - \$1,029

Projector & Screen - \$105 each

Charger plates - \$2 per person

Personalized Menu Card - \$2 per person

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

Champagne Toast w/Strawberry \$3++ per person

Private Food Tasting-\$125 pp

Private VIP room, if available-\$250

*Extra Hour with Open Bar - \$21 pp + tax and gratuity

*Extra Hour without Open Bar-\$11 pp + tax and gratuity

ADD THIS AMAZING BUNDLE:

“PARTY-IN-A-BOX” -\$3,700 +6% PA Sales Tax

Photographer (4 hours, consultation, online high-res gallery) www.ProPhotoByMK.com

Event DJ www.LebtronProductions.com

4 hour Open Air Photobooth www.LebtronProductions.com



Terms & Conditions

- Event time varies based on availability.
- Falls Manor hosts multiple events at a time, the entire facility is not guaranteed for any event.
- \$1,500 non-refundable retainer required to reserve the date. For events valued at > \$10,000, a higher deposit will be required.
- 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.
- **Once the package has been selected and the contract signed, the package cannot be downgraded and items/services cannot be removed.**
- Payments may be made by CASH or CHECK.
- A \$200 Refundable Damage Deposit is required with the final payment and will be returned 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: _____

Package: _____ Price Per Person _____ ++ x # of Guests _____ = \$ _____ ++

Open Bar Price per person (if adding): \$ _____ ++ x # of Guests _____ = \$ _____ ++

Tab Bar Add-on (if adding): \$ _____ ++

Required Beverage Set-up Fee for all packages = \$ _____ ++

TOTAL \$ _____ x 1.26 (Tax & Gratuity on Food & Beverage) = \$ _____

Add-ons subject to 6% Sales Tax:

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

Add-On: _____ Price: _____

Add-On: _____ Price: _____

Add-On: _____ Price: _____

Add-On: _____ Price: _____

TOTAL ADD-ONS \$ _____ x 1.06 (Tax) = \$ _____

REQUIRED REFUNDABLE SECURITY DEPOSIT: \$ _____

GRAND TOTAL \$ _____

BAR OPTIONS:

OPEN BAR: \$35/person++

TAB BAR: \$500++ Min

CASH BAR: \$500++ Min

(Not included in total, guests will pay)

Client responsible for difference if Bar does not reach \$630

*All bar options are subject to
6% Sales Tax & 20% Gratuity*

Initial Deposit of \$ _____ 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. An 8' DJ Table and access to a power outlet will be provided.
- 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.
- c. **We do not serve alcohol to vendors.**