



Celebrate!

Celebrate a Birthday Party, Sweet 16, Baby or Bridal Shower, Retirement Party, Holiday Party or any other Special Occasion with our Dinner Buffet Package.

Included with this Package:

Water for 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

P R I C I N G

\$69.00/per person for a 4 Hour Event

Please add 6% PA Sales Tax + 20% Gratuity

4% Fee added for credit card payments

Pricing valid on 2026-2027 event dates

Guest Minimums:

Lounge Ballroom - 50 Guests

Jesse Ballroom - 75 Guests

Sofia Ballroom - 150 Guests (if available)



SOUTH ASIAN DINNER BUFFET

Accompaniments (Included on the Buffet)

Naan Bread – Soft, freshly baked Indian flatbread.

Roti – Soft, freshly baked whole wheat flatbread.

Basmati Rice – Fragrant and fluffy long-grain rice.

Garden Salad – Freshly prepared garden salad with assorted vegetables and dressings.

BUFFET ENTREE SELECTIONS

SELECT 4

(EACH ADDITIONAL ENTREE - \$10 PER PERSON ++)

Chicken Specialties

Chicken Tikka Masala – Marinated chicken pieces cooked in a creamy tomato-based sauce.

Butter Chicken – Tender chicken cooked in a rich and buttery tomato sauce.

Chicken Curry – Bone-in chicken cooked in a spiced curry sauce.

Chicken Saag – Chicken cooked with spiced spinach and herbs.

Chicken Vindaloo – A spicy and tangy chicken curry with a touch of vinegar.

Chicken Korma – Mild and creamy chicken curry with nuts.

Chicken Madras – A South Indian-style chicken curry with a spiced, tangy flavor.

Lamb & Goat Specialties

Lamb Rogan Josh – Aromatic lamb cooked with a blend of spices and yogurt.

Lamb Curry – Classic lamb cooked in a rich, spiced curry sauce.

Lamb Saag – Lamb cooked with spiced spinach and herbs.

Lamb Vindaloo – Spicy and tangy lamb curry.

Goat Curry – Bone-in goat meat slow-cooked in a rich, spiced curry sauce.

Goat Vindaloo – A spicy, tangy goat curry.

Goat Korma – Mild and creamy goat curry with cashews and aromatic spices.

Tandoori Specialties

Tandoori Chicken – Chicken marinated in yogurt and spices, cooked in the tandoor oven for a smoky flavor.

Paneer Tikka – Marinated cubes of homemade cheese grilled to perfection in the tandoor.

Tandoori Lamb Chops – Tender lamb chops marinated in spices and cooked in the tandoor.

Tandoori Shrimp – Shrimp marinated in a blend of spices and yogurt, then cooked in the tandoor oven.



BUFFET ENTREE SELECTIONS (CONTINUED)

Vegan & Vegetarian Specialties

- Paneer Tikka Masala – Homemade cheese cubes cooked with onions, bell peppers, & creamy tomato sauce.
- Saag Paneer – Spinach cooked with Indian spices and homemade cheese cubes.
- Chana Masala – Chickpeas cooked in a flavorful onion-tomato sauce with Indian spices.
- Dal Makhani – Slow-cooked black lentils in a rich, buttery sauce.
- Aloo Gobi – Potatoes and cauliflower cooked with spices and herbs.
- Vegetable Korma – Mixed vegetables in a mild, creamy sauce with nuts.
- Methi Malai Matar – Fenugreek leaves and green peas in a rich, creamy curry.
- Malai Kofta – Vegetable balls stuffed with cheese and cooked in a creamy tomato sauce with spices.
- Mushroom Matar – Fresh mushrooms and green peas cooked in a mild creamy sauce.
- Leechi Nargis – Lychee fruit and cubes of homemade cheese in a mild, creamy sauce.
- Vegetable Patia – Mixed vegetables cooked with sweet & sour mangoes, spices, and herbs.
- Chana Saag – Chickpeas cooked with spinach, herbs, and a touch of cream.

Biryani & Pulav

- Chicken Biryani – Fragrant basmati rice cooked with marinated chicken, saffron, and spices.
- Lamb Biryani – A spiced rice dish with tender lamb, saffron, and aromatic spices.
- Vegetable Biryani – A flavorful rice dish with mixed vegetables and fragrant spices.
- Prawn Biryani – Basmati rice cooked with shrimp, spices, and saffron.
- Peas Pulav – A fragrant rice dish with peas and mild spices.

***Seafood Specialties**

***These selections will incur an additional charge of \$6++ per person if chosen as part of 4 entrees:**

- *Shrimp Tikka Masala – Shrimp cooked in a creamy tomato-based sauce with Indian spices.
- *Shrimp Curry – Shrimp in a spiced, aromatic curry sauce.
- *Fish Masala – Fish fillets cooked in a flavorful onion-tomato sauce.
- *Fish Vindaloo – Spicy and tangy fish curry.

DESSERT (SERVED)

Vanilla Ice Cream Sundae OR Vanilla Cheesecake with Fruit Topping
(Choose 1)



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

*\$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

** ++ 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 Plaques - \$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 only.
- 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: \$600++ Min

CASH BAR: \$600++ Min

(Not included in total, guests will pay)

Client responsible for Difference if Bar does not reach \$756

*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.**