



Falls Manor

— CATERING & SPECIAL EVENTS —



Falls Manor Weddings

Planning Made Effortless



Falls Manor made our vision come to life and gave us a celebration beyond what we ever imagined. From cocktail hour to dessert, every bite was unforgettable. The venue was stunning, the staff was incredibly professional and warm, and every detail was executed flawlessly.
- Helen (Falls Manor Bride) - May 2025

READY FOR A GORGEOUS, STRESS-FREE WEDDING?
CALL/TEXT 215-943-7070 OR EMAIL INFO@FALLSMANORCATERING.COM



THE ALL-INCLUSIVE LUXURY WEDDING EXPERIENCE

Professional Wedding Photographer, DJ, and Photobooth Included!

Choice of Indoor or Outdoor Ceremony (30 Minutes)
Decor, Ceremony DJ + Microphone + Ceremony Rehearsal

5 Hour Wedding Reception with Premium Open Bar
*Spirits, Wine, Bottled Beer, Soft Drinks + 2 Signature Cocktails with Custom Sign
Champagne Toast for your Guests*

Glitz & Glam Cocktail Hour in our Gorgeous Lobby
(1 hour Cocktail Hour included as part of 5 hour reception)
*10 Passed Hors-D'oeuvres, Artisanal Table, Choice of 2 Cocktail Displays
Ice Sculpture, Grand Piano with Live Pianist, Welcome Champagne Wall, Signature Drink Cocktail Service*

Choice of Traditional Sit Down, Duet Plate, or Buffet Style Dinner w/ Carving Station
Fine China, Glassware, & Flatware included
Complimentary Food Tasting for 2 on Select Group Tasting Dates

3 Tier Buttercream Wedding Cake + 1 Additional Dessert Display

Freshly Brewed Coffee & Tea Bar

Linens in Classic Ivory or Black
Napkins in Variety of Colors



“The Treasure Chest”

Falls Manor's unique collection of over 1,000 Wedding Decor Items: Choice of 40 different Centerpieces, Ceremony Arches/Backdrops & Aisle Decor, Specialty Linens for Couple's Sweetheart & Cake Tables, Card Boxes, Table Numbers, Table Runners, Welcome Signs & Seating Charts, Flower Girl Baskets, Ring Bearer Accessories, and so much more!

Custom Floor Monogram, 4 ft LOVE Marquee, Custom Wooden Round Guest Book

2 Bridal Party Suites with Welcome Water & Champagne (2 hour arrival prior to wedding)

Event Uplighting & Ceiling Draping with Fairy Lights

Front Lawn, Gazebo, Secret Garden and Light Wall for amazing Wedding Photos

Onsite FREE Parking for up to 300 vehicles

Professional Maitre D' | Personal Bridal Attendants | Bartender (2 if over 100 guests) | Seasonal Coat Check

\$32,999 - Includes up to 130 Guests

*All fees, taxes and gratuity included. Extra guests are priced at \$199/person
Pricing Valid on any Available 2026 Wedding Date*

For information on planning your perfect day, Call/Text 215-943-7070 or email info@fallsmanorcatering.com

V59All-Inclusive Luxury

INCLUDED ENHANCEMENTS

ONSITE CEREMONY

30 Minutes | Choice of Indoor/Outdoor Ceremony | Ceremony DJ + Microphone
Bring your own officiant OR add-on Falls Manor Officiant for \$400

CEREMONY REHEARSAL

Thursdays before 3pm only

"WEDDING-IN-A-BOX"

7 Hours of Photography, Personal Consultation, Online High-Resolution Gallery
www.ProPhotoByMK.com

Deluxe Reception DJ Package
Reception DJ, Lighting, Motion Monogram
www.LebtronProductions.com

Open Air Photobooth
www.LebtronProductions.com

OPTIONAL ENHANCEMENTS A LA CARTE:

All optional enhancements are subject to 6% PA Sales Tax

Cloud Dance for First Dance* \$465
Cold Indoor Sparklers (4 sparklers during First Dance)* \$935

***Above items must be contracted from Falls Manor and are not allowed from any outside vendor, absolutely no exceptions. Outside Vendors are permitted for the items below. Outside DJ, Photographer, Photobooth & Videographer incur \$100 vendor fee EACH.**

Add a 2nd Photographer (6 hours) - \$1,500

In House Videographer (9 hours) - \$3,435

360 Photobooth (3 hours) - \$935

Wedding Dance Lesson - \$125

TV in Lobby for Slideshow - \$105

Names on Outdoor LED Sign - \$105

Flower Wall Backdrop - \$105

Additional Bartender - \$200/each++

Extra Hour with Open Bar - \$21/pp++

Welcome Champagne Wall - \$465

Custom Menu Cards - \$2.00 pp

Charger Plates - \$2.00 pp (Gold, Silver, or Rose Gold)

Bathroom Basket- \$60 each

Sparkler Send Off - \$3.00/pp

Projector & Screen - \$105 each



Terms & Conditions

- Children ages 0-10 and vendor meals (DJ, Photographer, Videographer, etc.) are counted as half price once the guest minimum is reached. We do not serve alcohol to the vendors. Wedding couple must be included in the total guest count.
- Event time on Thursday, Friday and Sunday is any time after 3:30 pm. Saturday evening starts at 5:30 pm. Saturday afternoon weddings are 11 am - 3:30 pm.
- Falls Manor may host up to 2 weddings per day, however only one wedding at a time (one in the day time, one in the evening). There may be a non-wedding event taking place starting at least 2-3 hours after the start of your wedding. Building exclusivity with 225 contracted guests, if available. Building exclusivity must be secured at the time of contract signing.
- \$2,500 non-refundable retainer required to reserve the date.
- Acceptable forms of payment: Cash or Check
- Payment Schedule:
 - 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 2 weeks prior to the event date.
 - This schedule will be adjusted for weddings booked less than 7 months in advance.*
- 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 \$32,999	
Total Price Per Person	\$199 x # of Additional 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: \$ _____	



Outside Vendors, Liability Insurance, & Vendor Meals

1. Vendor Requirements:

- a. The following outside vendors will incur a \$100 Vendor Fee each: DJ, Photographer, Videographer, 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 with Google reviews AND have a website or social media page with reviews or be one of the vendors on The Knot or 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 2 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 equipment or décor, and Falls Manor will not provide any items that the vendor might need to perform their services, with exception of a table for the DJ and electrical outlets, if needed.
- 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 half price once the guest minimum is reached.
- 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.



Cocktail Hour Butlered Hors D'oeuvres

Choose 10

Seafood

Mini Maryland Crab Cakes
Tapas Shrimp
Coconut Crusted Shrimp
Shrimp Quesadilla Bites
Smoked Salmon Cucumber Canape
*Bacon-Wrapped Sea Scallops \$3 pp
*Lobster Gazpacho Shooter \$3 pp

Land

Sesame Chicken Skewers
Mini Beef Wellington with Dijon
Philly Cheese Steak Spring Rolls
Coney Island Pigs in Blanket
Micro Cheeseburger w/Shoe-string Fries
Buffalo Chicken Spring Rolls
Braised Beef Short Ribs in Phyllo Cup
Lamb Kabobs

Vegetarian

Tomato Bruschetta
Caprese Skewer
Mini Grilled Cheese w/Tomato Soup
Mini Vegetable Spring Rolls
Arancini
Mini Quiche

Caribbean Inspired

Pork Carnitas Empanada
Chorizo Empanada
Sweet Plantain Canapé
Carnitas Tostones
Jerk Chicken Skewers

South Asian Inspired

Indian Samosa Triangle
Lamb Samosa Triangle
Chicken Samosa
Vegetable Tikis
Vegetable Pakora
Chicken Tikka Masala Skewers
Chicken Tandoori Skewers

***Items are available
at an additional upcharge.**

Cocktail Hour Display Stations

ARTISANAL TABLE

Our Artisanal Table showcases fine cheeses, premium cured meats, croissants, rustic breads & crackers, and seasonal accompaniments—marinated olives, fresh fruits, crudite with green goddess dressing, & house-made spreads like whipped feta, hummus, and spinach artichoke dip.
Beautifully styled with natural décor, it's a stunning centerpiece and delicious highlight of your cocktail hour.

SELECT 2 STATIONS

Pasta

(Select 2 Pasta & 2 Sauces)

Served with Assorted Italian Breads, Chef-Inspired Butters, Roasted Garlic, Peppers, & Parmigiano-Reggiano

Pasta Choices:

Penne | Cavatappi | Farfalle | Campanelle | Tortellini
| Radiatore | Orecchiette | Fusilli

Sauce Choices:

Vodka | Marinara
Primavera | Alfredo
Fra Diavolo | Pesto
Aglie e Olio - *Roasted garlic with EVOO, Basil, Oregano, & Shredded Parmesan*

Mash-Tini Bar

(Select 2 Potato Choices)

Yukon Gold Mashed Potatoes | Red Bliss Mashed Potatoes | Roasted Garlic Mashed Potatoes | Sweet Mashed Potatoes

Included Toppings: Sour Cream | Butter Steamed broccoli | Cheddar | Bacon Brown Sugar | Cinnamon Mini Marshmallows | Raisins

Garden Salsa Bar

Pico de Gallo | House Guacamole
Black Bean Corn Salsa | Plantain Chips
Tortilla Chips | Grilled Pita

Flatbread Pizza (Select 2)

Served with Garlic Knots, House Made Marinara Sauce, and Red Pepper Flakes

Pizza Choices:

Margherita | Grilled Vegetable
BBQ Chicken | Buffalo Chicken
New York (Mozzarella & Tomato Sauce)
White Pizza with Spinach

Indian Street

Spicy Hummus | Eggplant Relish | Naan
Cucumber Raita | Grilled Pita
South Indian Vegetable Curry

Mediterranean

Hummus | Tapenade | Baba Ghanoush
Grilled Marinated Vegetables | Olive Assortments
Stuffed Grape Leaves | Pitas | Assorted Breads

*9th Street Antipasto (+\$13pp)

Sopressata | Capicola | Mortadella | Sicilian Salami |
Grilled Vegetables | Gorgonzola Sharp Provolone
Asiago | Olive Assortment
Rustic Italian Bread

*Seafood Martini (+\$15/pp)

Jumbo Shrimp | Alaskan Crab Claws | New Zealand
Poached Mussels | Belvedere Spiked Cocktail Sauce |
Lemon Wedges

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Sit Down Dinner Entrees or Sit Down Duet Plate

SELECT 2 ENTREES + 1 VEGETARIAN

Chicken

- Chicken Marsala (*Marsala Wine Sauce*)
- Chicken Piccata (*Lemon Butter Caper Sauce*)
- Grilled Chicken Bruschetta (*Sharp Provolone, Balsamic Glaze*)
- Chicken Florentine (*Spinach & Asiago, Roasted Tomato Cream*)
- Chicken Francaise (*Egg-Dipped in Lemon Butter Caper Sauce*)
- Chicken Saltimbocca (*Fontina Cheese, Prosciutto, White Wine Lemon Butter Sauce*)
- Falls Chicken (*Stuffed with Asparagus, Roasted Peppers and Sharp Provolone*)
- Tuscan Chicken (*Spinach, Sun-dried Tomatoes, Creamy Garlic Sauce*)
- *Chicken Chesapeake (*Stuffed with Lump Crab Imperial with Bearnaise Sauce*) \$8/pp

Fish

- Manor Salmon (*Citrus Beurre Blanc*)
- Far East Salmon (*Thai Sweet Chili, Ginger, Soy Glaze with Wonton Crisps*)
- Mango Salmon (*Mango Glaze & Chives*)
- Blackened Cajun Salmon (*with Fresh Corn, Tomato, Avocado Salsa*)
- Pistachio Crusted Salmon (*Bearnaise Sauce*)
- Salmon En Croute (*Garlic, Spinach, and Feta wrapped in Puff Pastry with Roasted Red Pepper Cream*)
- Flounder Florentine (*Baby Spinach, Garlic, and Lobster Sauce*)
- *Crab Stuffed Flounder (*Lump Crab Imperial with Roasted Red Pepper Cream*) \$8/pp
- *Crab Cakes (*Lemon Butter Sauce*) \$10/pp

Beef & Meat

- Petite Bistro Steak (*Cabernet Demi Glace*)
- Petite Bistro Steak a la Champignon (*Wild Mushrooms*)
- Slow Roasted Brisket of Beef (*Baby Bella Cabernet Wine Sauce*)
- Apple Jack Pork Loin (*Granny Smith Apple Bacon & Onion Ragut*) - not available for food tastings
- Herb Roasted Pork Loin (*Sweet Italian Sausage, Spinach, Apricot*) - not available for food tastings
- *NY Strip Steak Au Poivre (*Brandy Demi-Glace with a touch of Cream*) \$6/pp
- *Red Wine Braised Short Ribs (*Cabernet Demi-Glace*) \$8/pp
- *Slow Roasted Prime Rib of Beef (*Au Jus with Creamy Horseradish*) \$8/pp - not available for food tastings
- *Grilled Filet Mignon (*Cabernet Demi-Glace & Crisp Onion Straws*) \$Market Price
- *Beef Wellington (*Tenderloin & Mushroom Duxelles in Puff Pastry with Demi-Glace*) \$8/pp
- *New Zealand Baby Lamb Chops (*Served in Dijon Cream*) \$10/pp

*Items are available at an additional upcharge.

All entrée items are prepared Gluten Free with the following exceptions: Pistachio Salmon, Salmon En Croute, and Beef Wellington

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Vegetarian (Sit Down Dinners Only)

Pasta Primavera (*Squash, Broccoli, Mushrooms, Carrots, Cauliflower, and Snap Peas in Alfredo*)

Potato Gnocchi (*EVOO, Garlic, Garden Vegetables, Parmesan*)

Vegetable Lasagna (*Seasonal Vegetables, Ricotta, and Tomato Sauce*)

Cheese Tortellini (*Tomato Cream Sauce*)

Eggplant Caponata Stuffed Pepper (*Kalamata Olives, Tomatoes, Celery, Onions, and Capers*) - VEGAN

Quinoa Stuffed Portobello Cap (*Red Quinoa with Carrots, Celery, and Onion*) - VEGAN

Vegan Harvest (*Golden Beets, Brussel Sprouts, Grilled Asparagus over Quinoa*) - VEGAN

Buffet Dinner Entrees

SELECT 2 ENTREES

Chicken (Select 1)

Chicken Marsala

Chicken Piccata

Grilled Chicken Bruschetta

Chicken Florentine

Chicken Francaise

Chicken Saltimbocca

Falls Chicken

Tuscan Chicken

*Chicken Chesapeake \$8/pp

Fish (Select 1)

Manor Salmon

Far East Salmon

Mango Salmon

Pistachio Crusted Salmon

Salmon En Croute

Blackened Cajun Salmon

Flounder Florentine

*Crab Stuffed Flounder \$8/pp

***Carving Station (Choose 1)**

Herb Roasted Sirloin (*Cabernet Demi-Glace*)

Rosemary Roasted Pork Loin (*Cider-Spiked Demi Glace*)

Honey Baked Ham (*Pineapple Brown Sugar Glaze*)

Herb Roasted Turkey Breast (*Homemade Gravy & Cranberry Orange Relish*)

*Slow Roasted Prime Rib of Beef (*Natural jus and Horseradish Sauce*) +\$12/pp

*Beef Wellington (*Tenderloin and Mushroom Duxelles in Puff Pastry with Demi-Glace*) \$10/pp

***Items are available at an additional upcharge. Carving Station Items are not available for food tastings.**

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V59 All-Inclusive Luxury

Salad Course

SELECT 1

Garden Salad

Fresh Field Greens, Grape Tomatoes, English Cucumbers, Shredded Carrots,
Focaccia Croutons | Choice of Balsamic, Ranch, or Champagne Vinaigrette

Caesar Salad

Crisp Hearts of Romaine & Shaved Parmesan
Focaccia Croutons | House Caesar Dressing

Falls Salad

Fresh Field Greens, Dried Cranberries, & Crumbled Goat Cheese
Toasted Walnuts | Raspberry Vinaigrette

Market Salad

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

Chopped Salad

Romaine, Iceberg, Field Greens, Heirloom Tomatoes, Cucumbers, Carrots, Celery, Bell Pepper, Pepperoncini, Parmesan
Focaccia Croutons
Extra Virgin Olive Oil & Red Wine Vinegar

(All Salads are Gluten Free without Croutons)

Side Dishes

SELECT 3

Starch

Mashed Red Bliss Potatoes
Whipped Yukon Gold Potatoes
Herb Roasted Red Bliss Potatoes
Roasted Fingerling Potatoes
Potatoes Au Gratin
Rice Pilaf
Arroz con Gandules
Garden Herb Risotto
Tuscan Red Quinoa
Jamaican Rice & Peas
Indian Basmati Rice

Pasta

Penne Vodka
Penne Marinara
Cheese Tortellini
Sicilian Cavatappi (*Pine Nuts, Prosciutto*)
Penne Amatriciana (*Spicy with Pancetta*)
Campanelle Primavera (*Vegetables & Alfredo*)
Cavatappi Carbonara (*Creamy Egg & bacon*)
Campanelle Aglio e Olio (*Roasted Garlic, EVOO, Herbs, Parmesan*)

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
Zucchini Provençal

Add another Side - \$8/pp++

Dessert Displays (Select 1)

Cheesecake-Tini Station

NY Style Cheesecake in a Martini Glass
Toppings: Whipped Cream, Chocolate Chips,
Glazed Cherries, Sliced Strawberries, Glazed
Blueberries and Marshmallows

Ice Cream Sundae Bar

Vanilla, Chocolate, & Strawberry
Toppings: Whipped Cream, Rainbow Sprinkles,
Chocolate Sauce, Caramel Sauce, Glazed Strawberries,
Crushed Oreos, Maraschino Cherries, Walnuts,
Chopped Butter Fingers,
Chopped Kit Kats, and Marshmallows

Viennese Sweet Table

Assorted Mini Cakes and Petite Fours. Cannoli's, Éclairs,
Cream Puffs, Homemade Cookies, Brownies,
Rich chocolate mousse cups

Giant Chocolate Chip Cookie

Freshly made in house giant chocolate chip cookies,
packaged into a white cookie bag with the wedding
couple's custom seal.

Add 2nd Dessert Display - \$10/pp

Doughnut Wall Bar

*Vanilla Doughnuts Presented
on Our Adorable Wooden Walls*
Toppings: Vanilla Glaze, Chocolate Glaze, Fruity
Pebbles. Chopped Kit Kats, Mini Marshmallows, Crushed
Oreos,
Assorted Drizzles

S'Mores Bar

Jumbo Marshmallows, Graham Crackers
Hershey's Chocolate

*Grand Ballroom Flambe Station \$10/pp

Choose Banana's Foster, Strawberry Foster,
or Cherries Jubilee over Vanilla Bean Ice Cream

*Chocolate Fountain Station \$10/pp

Flowing Chocolate with Graham Crackers,
Marshmallows, Fresh Fruit, Biscotti, and Pretzels.
Choice of Milk, Dark, or White Chocolate

*Caramel Fountain Station \$10/pp

Fresh Apple Wedges with Peanuts, Chocolate Chips,
Peanut Butter Chips, Kit Kats, and Butter Fingers

3 Tier Wedding Cake Included!

Cake Flavors (Select up to 2 Flavors)

Red Velvet | Chocolate | Vanilla Pound | Lemon Pound | Chocolate Chip Pound

Cake Fillings (Select up to 3 Fillings)

Raspberry | Cannoli | Vanilla Buttercream | Chocolate Butter Cream | Cream Cheese

Included Buttercream Decorations

Rosettes | Texturing | Scrollwork | Beaded Border | Luster Dust

**Additional Decorations such as lace, sugar flowers, fresh flowers, bling ribbons, fondant, extra tiers, etc. are available for an additional cost and can be discussed with the bakery directly.*

House Favorites!

*Taste Of Philly Favors \$9/pp

House made Cheesesteak with a TastyCake packaged To-Go in a white bag with the Wedding Couple's Custom Seal

*Lemonade Stand with Cookies \$6/pp

Pre-Ceremony Only
Pink and Old Fashioned Lemonade served with a variety of freshly baked cookies.

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Premium Open Bar - Included Spirits

Vodka
Tito's
Smirnoff
Smirnoff Flavors

Rum
Bacardi
Malibu Coconut Rum
Captain Morgan

Brandy
Christian Brothers
Blackberry
Apricot

After Dinner
Irish Cream
Coffee Liqueur
Amaretto

Tequila
Jose Cuervo Silver
Jose Cuervo Gold

Whiskey
Seagram's VO
Jameson
Jim Bean
Jack Daniels
Dewar's

Liquors
Southern Comfort
Peach Schnapps
Sour Apple Schnapps
Sweet/Dry Vermouth
Triple Sec
Sloe Gin
Grenadine
Blue Curacao

Juices & Mixers
Orange
Cranberry
Grapefruit
Pineapple
Sour Mix
Lime Juice

Gin
Beefeater's

Bottled Beer (Select 2)

Coors Light
Miller Lite
Yuengling Lager
Heineken OR Corona

Wine (Select 3)

Chardonnay Merlot
Pinot Grigio Cabernet
Moscato Pinot Noir
White Zinfandel

Coffee & Tea

Self Serve Coffee & Tea Bar Included during the entire reception

Upgrade to Top Shelf Open Bar \$15/pp

Grey Goose | Crown Royal | Johnnie Walker Black | Hennessy | Patron | Tanqueray
Bailey's | Kahlua | Amaretto DiSarrono

Craft Beer Upgrade \$7/pp (Select 2)

Lagunita's IPA | Blue Moon | Sam Adams (Lager or Seasonal) | Angry Orchard

Dry Weddings (no alcohol) - Please deduct \$5/person

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Signature Cocktails

SELECT 2 - SIGNS WILL BE PROVIDED

Drunk In Love

Tequila, Triple Sec, Sour Mix & Lime Juice

The Tipsy Groom

Rum & Coke

Sweet On You

Vodka, Cranberry & Pineapple

Wedding Cake Martini

Gin, Amaretto, Orange and Pineapple juices, Cream

Something Blue

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

Whiskey & Coke

Blushing Bride

Vodka, Peach Schnapps, Lime Juice & Cranberry Juice

You may change the names of the drinks, but there are no alcohol substitutions.

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