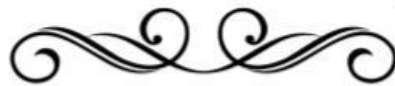




YOUR WEDDING MADE EASY



"Fantastic! Amazing! Phenomenal! When they say 'wedding planning made easy', they mean it. From the gorgeous interior and beautiful grounds, to the delicious food and friendly staff, all of our guests were so impressed with Falls Manor."

- Brandi M., October 2019 Wedding



To have a gorgeous, stress-free wedding TEXT or CALL
215 943-7070 or email info@fallsmanorcatering.com

FALLS MANOR CATERING & SPECIAL EVENTS

4010 NEW FALLS RD, BRISTOL TWP, PA 19007 • Text or Call (215) 943-7070 • info@fallsmanorcatering.com V49 9/13/2022



Special: Book On The Spot!

Pay \$1,500 retainer to reserve your wedding date during
your tour & receive any 8 items COMPLIMENTARY:

1. The Treasure Chest - Only at Falls Manor!

Over 1,000 Décor Items: ~over 35 centerpieces ~table numbers ~votive candles ~wedding signs ~easels ~lobby décor, ~seating charts ~cake stands ~cake toppers ~cake knives ~cake plates & forks ~champagne flutes ~card boxes ~curtain ties ~ceremony backdrops ~ceremony aisle décor ~Flower girl baskets ~Ring bearer pillows ~ceremony tables ~bridal gown hangers ~silk florals & garlands ~Sweetheart tables ~Sweetheart Love seats & chairs ~Sweetheart table decor ~"Mr. & Mrs." Signs (same sex available)

2. Uplighting

3. LOVE Marquee Letters

4. Ceiling Drapes with Fairy Lights (Reception Ballroom)

5. Custom Floor Monogram

6. Sparkler Send off with the Bridal Party & Family

7. Charger Plates in Gold, Silver, or Rose Gold

8. Rolling Bar Service during Dinner

9. Custom Menu Cards

10. Love Story Sign

11. Upgrade to Your Choice of Colored Floor Length Table Linens

12. S'Mores Bar OR Donut Wall Dessert Display



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FALLS MANOR WEDDING PACKAGES

Pricing through 2023

ADD \$4 PP FOR EACH YEAR BEYOND 2023

ALL INCLUDED ITEMS:

	Platinum \$129 PP	Gold \$119 PP	Silver \$109 PP
Reception Length, including 1 hour cocktail hour	5 HOURS	5 HOURS	4 HOURS
Uninterrupted Open Bar	5 HOUR TOP SHELF	5 HOUR PREMIUM	4 HOUR PREMIUM
Cocktail Hour held in separate Gorgeous Lobby	✓	✓	✓
Traditional Sitdown, Duet, or Buffet Style Dinner	✓	✓	✓
Choice of 2 Signature Cocktails & Custom Signs	✓	✓	✓
Freshly Brewed Coffee & Tea Bar Station	✓	✓	✓
Elegant Gold Chiavari Chairs	✓	✓	✓
Classic Ivory or Black Floor Length Linens	✓	✓	✓
Linen Napkins in large variety of colors	✓	✓	✓
Professional Maitre D' to run your wedding	✓	✓	✓
Personal Butler for the wedding couple	✓	✓	✓
Seasonal Coat Check Attendant	✓	✓	✓
2 Stunning Wedding Lounges	✓	✓	✓
Front Lawn, Gazebo, Secret Garden, Light Wall for Photos	✓	✓	✓
3 Tier Buttercream Wedding Cake	✓	✓	✓
Cake Tasting for 2 guests at our preferred bakery	✓	✓	✓
2 Hand Crafted Appetizer Displays during Cocktail Hour	✓	✓	✓
10 Chef Designed Hors-D'oeuvres during Cocktail Hour	✓	✓	✓
Private Food Tasting for 2 at Falls Manor	✓	✓	
Names on LED Marquis sign the day of your wedding	✓		
Champagne Toast for all wedding guests	✓		
Welcome Package in Wedding Lounges (Champagne, Water, and Charcuterie for up to 10 people)	✓		

**Prices include tax & service fees, please add \$50 gratuity fee per staff member
(Average 10-13 staff members)**

Guest minimums: Thursday-110 | Friday/Sunday-120 | Saturday-150

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INDOOR CEREMONY, ALL INCLUDED-\$999

- ❖ 30 Minutes Prior to Reception
- ❖ Gorgeous separate Ballroom with Chandeliers
- ❖ Variety of Backdrops (1 backdrop complimentary)
 - ❖ Gold Chiavari Chairs
- ❖ Four Decorative Tall Flower Arrangements on Mirror Pillars
 - ❖ Ceremony Table
 - ❖ Lanterns or Vases Lining the Aisle
 - ❖ Flower Girl Baskets
 - ❖ Ring Bearer Pillows
- ❖ Decorative "Choose a Seat, Not a Side" Sign
 - ❖ 30-minute Rehearsal on a Thursday
 - ❖ Sales tax

OUTDOOR CEREMONY, ALL INCLUDED-\$999

- ❖ 30 Minutes Prior to Reception
- ❖ Outdoor patio surrounded by trees and seasonal flowers
 - ❖ White Garden Arbor
- ❖ White lawn chairs with cushions
 - ❖ Ceremony Table
 - ❖ Flower Girl Baskets
 - ❖ Ring Bearer Pillows
- ❖ 30-minute Rehearsal on a Thursday
 - ❖ Sales tax

Add to any wedding package:

"WEDDING-IN-A-BOX" -\$4,300

- ✓ Photographer (6 hours, \$150 print credit, consultation, online high-resolution gallery)
www.ProPhotoByMK.com
- ✓ Reception DJ www.LebonProductions.com
- ✓ Open Air Photobooth www.LebonProductions.com
(Upgrade to 360 Photobooth for \$424)

"ULTIMATE WEDDING-IN-A-BOX" -\$11,600

- ✓ 2 hour access to Wedding Lounges with Delicious Charcuterie Boards & Welcome Champagne
 - ✓ Photographer (6 hours, \$50 print credit, consultation, online high-resolution gallery)
 - ✓ Videographer (9 hours, highlight video, full length video) www.TagVisual.com
 - ✓ Professional and knowledgeable Reception DJ
 - ✓ Ceremony DJ
 - ✓ Delightful Keyboard/Guitarist Duo during the Cocktail Hour to entertain the guests
 - ✓ Open Air Photobooth (4 hours) or 360 Photobooth (3 hours), props included
 - ✓ Grand Entrance & Cloud Dance
 - ✓ Cold Sparklers during First Wedding Dance
 - ✓ Choice of Ice Sculpture to be displayed the entire wedding
 - ✓ Oversized 4 ft LOVE Marquee Letters
 - ✓ Welcome Champagne Wall for the guests

FALLS MANOR CATERING & SPECIAL EVENTS



ENHANCEMENTS A LA CARTE

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

- Welcome Champagne Wall* \$477
 - Custom Ice Sculpture* \$424
- Grand Entrance & Cloud Dance for First Dance* \$392
- Cold Indoor Sparklers (4 sparklers during First Dance)* \$954
 - Reception Ceiling Drapes with Fairy Lights *\$265
 - 4 ft LOVE Marquee Letters* \$265
 - Couple's Floor Monogram* \$371
 - Uplighting *\$900

PHOTOBOOTHS*:

- Open Air Photobooth* 4 hours \$742
- Mirror Photobooth* 4 hours \$1,060
 - 360 Photobooth* 3 hours \$954
 - 360 Photobooth* 4 hours \$1,272

****Above items must be contracted from Falls Manor and are not allowed from any outside vendor, absolutely no exceptions.***

- Treasure Chest – Over 1,000 décor items to choose from \$999
 - In House Photographer - 6 hours \$2,968
 - In House Videographer - 9 hours \$3,498
 - In House DJ - 5-hour Reception \$1,484
 - In House DJ - Ceremony music \$318
- Keyboard/Guitarist Duo for Cocktail hour - \$530
 - Custom Love Story Sign - \$80
- Circular Custom Wooden "Guest Book"- \$80
- 1st Dance Wedding Dance Lesson - \$125 each
 - Projector & Screen - \$212 each
- Rolling Bar during Dinner Service - \$424
- Names on the outside LED Sign - \$106
 - Fresh 1st Anniversary Cake - \$53
 - Sparkler Exit - \$2.12 per person
- Personalized Menu Card - \$1.06 per person
 - Bathroom Baskets - \$53 per basket
- Upgrade to floor length color linens for guest tables-\$19 per table
 - Champagne Toast w/Strawberry \$3.18 per person
 - Couple's special meal \$50 - \$75 per person
- Extra Hour in Wedding Suites - \$159 per hour per suite, up to 2 hours, if avail.
 - Private Food Tasting-\$75 pp
 - Extra Hour with Open Bar - \$20 pp

FALLS MANOR CATERING & SPECIAL EVENTS



Falls Manor
CATERING & SPECIAL EVENTS

Terms & Conditions

- Children ages 0-10 Half Price. Vendor Meals (DJ, Photographer, Videographer, etc.) are half price. We do not serve alcohol to the vendors. 2 half priced attendees count as 1 person towards the guest minimum. Don't forget to include yourselves, the wedding couple, in the total guest count.
- Event time on Thursday, Friday and Sunday is any time after 3:30 pm. Saturday evening starts at 5:00 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 250 contracted guests if available. Building exclusivity must be secured at the time of contract signing.
- \$1,500 non-refundable retainer required to reserve the date.
- Credit cards are only accepted for the initial \$1,500 payment (cash or check preferred). All other payments must be done by cash, check, Venmo or PayPal. Any additional deposit above \$1,500 may not be charged to a credit card.
- Weddings booked 366 days or more from date of contract, follow the below payment schedule (this schedule is firm):
 - 25% deposit of the estimated total is due 3 months after booking
 - 25% deposit of the estimated total is due 6 months after booking
- Weddings booked 365 days or less from date of contract (this schedule is firm):
 - 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 in the form of cash or certified check only. Other payments may be made in the interim. Final amount may not be charged to a credit 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.

Wedding Total: _____

Deposit of \$1,500 on _____

1st Payment _____ on _____

2nd Payment _____ on _____

Final Payment _____ on _____

Price Guaranteed until: _____

Available Dates: _____

Add-On: _____ **Price:** _____

Add-On: _____ **Price:** _____

Add-On: _____ **Price:** _____

Add-On: _____ **Price:** _____

Add-On: _____ **Price:** _____

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

Total Add-Ons \$ _____

Date _____ **Price \$** _____ **X # of Guests** _____ **+ Ceremony \$** _____ **+ Gratuity \$** _____ **+Add Ons \$** _____ **Total \$** _____

Date _____ **Price \$** _____ **X # of Guests** _____ **+ Ceremony \$** _____ **+ Gratuity \$** _____ **+Add Ons \$** _____ **Total \$** _____

Date _____ **Price \$** _____ **X # of Guests** _____ **+ Ceremony \$** _____ **+ Gratuity \$** _____ **+Add Ons \$** _____ **Total \$** _____

Date _____ **Price \$** _____ **X # of Guests** _____ **+ Ceremony \$** _____ **+ Gratuity \$** _____ **+Add Ons \$** _____ **Total \$** _____

FALLS MANOR CATERING & SPECIAL EVENTS

4010 NEW FALLS RD, BRISTOL TWP, PA 19007 • Text or Call (215) 943-7070 • info@fallsmanorcatering.com V49 9/13/2022



Outside vendors, liability insurance & vendor meals

I. Vendor Requirements:

- a. The following outside vendors will incur a \$100 Vendor Fee each: DJ, Photographer, Videographer.
- 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 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 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.

FALLS MANOR CATERING & SPECIAL EVENTS



Cocktail Hour Butlered Hors D'oeuvres

(Choose 10, not included in SILVER Package)

Each additional Hors D'oeuvre \$4pp

Seafood

Mini Maryland Crab Cakes with Cajun Remoulade

Pan-seared Lump Crab | Red Onion | Bell Pepper | Old Bay

Crab Stuffed Mushroom

Our fabulous crab cake stuffed in cremini mushrooms

Tapas Shrimp

Chopped Garlic | Lime Juice

Coconut Crusted Shrimp

Shredded Coconut | Panko | Thai Sweet Chili Glaze

Shrimp Quesadilla Bites

Cheddar Jack | Cilantro | Bell Pepper | Red Onion | Cumin

Smoked Salmon and Cream Cheese

Scottish Lox | Philly Cream Cheese | Cucumber

*Bacon-Wrapped Sea Scallops \$3 pp

Diver Sea Scallops | Hickory Smoked Bacon

*Mini Lobster Rolls \$3 pp

Cajun Lobster Salad | Mini Brioche Bun

*Lobster Gazpacho Shooter \$3 pp

Spicy Tomato Cucumber Broth | Red Onions | Bell Peppers

Meat

Sesame Chicken Skewers

Panko Crusted Chicken | Sesame | Teriyaki aioli

Mini Beef Wellington with Dijonnaise

Seared Tenderloin | Demi sauce | Duxelles | Puff pastry

Philly Cheese Steak Spring Rolls

Asian Style Sriracha

Coney Island Pigs in Blanket

Flaky Puff Pastry | Honey Mustard

Micro Cheeseburger

Mini Brioche Bun | Shoe-string Fries

Buffalo Chicken Spring Rolls

Boneless Chicken Breast | Hot Sauce | Bleu Cheese

Braised Beef Short Ribs

Red Wine Demi Sauce | Served in a Phyllo Cup

Grilled Mini Monte Cristo

Ham | Turley | Fontina | Artesian Bread

*Lamb Kabobs

Roasted Lamb Loin | Assorted Bell Pepper

*Lollipop Lamb Chops \$5 pp

Char-Grilled | Bone-in Chops

Vegetarian

Tomato Bruschetta

Garlic Herb Crostini | Balsamic Glaze | Parmesan

Asiago Asparagus

Baked Golden Brown in Crispy Phyllo

Mini Grilled Cheese

Tomato Soup Shooter

Mini Vegetable Spring Rolls with Duck Sauce

Cabbage | Soba Noodles | Bamboo Shoots | Straw Mushrooms | Carrots

Arancini

Deep Fried Italian Herb Breaded Risotto | Marinara

Mini Quiche

Savory Crust | Egg | Spinach | Swiss | Cream

Caribbean Inspired

Pork Carnitas Empanada

Pulled Pork | Avocado Crema

Chorizo Empanada

Smoked Spicy Hot Sausage | Avocado Crema

Sweet Plantain Canapé

Queso Fresco | Cilantro

Carnitas Tostones

Pork Carnitas | Cilantro Aioli

Jerk Chicken

Char-grilled | Traditional Caribbean Spice

*Conch Fritters \$3 pp

Tropical Mango Salsa

**Items are available at an additional upcharge.*

FALLS MANOR CATERING & SPECIAL EVENTS

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Cocktail Hour Stations

(Select 2. Add additional station \$13 pp)

Pasta Station

Served with fresh baked Italian garlic bread and freshly shredded Parmesan Cheese

Pasta Choices, pick 2

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

Sauce Choices, pick 2

Vodka | Marinara | Primavera | Alfredo | Aglio e Olio-Roasted garlic with extra virgin olive oil, basil, oregano, and shredded parmesan cheese | Fra Diavolo-spicy tomato sauce | Pesto

Mash-Tini Bar Station - Served in Martini Glasses

Sour cream | Butter | Minced scallions | Steamed broccoli | Zucchini & squash | Cheddar | Parmesan | Bacon | Brown sugar | Cinnamon | Mini marshmallows | Raisins

Potato Choices, pick 2

Yukon Gold mashed potatoes | Red bliss mashed potatoes | Roasted garlic mashed potatoes | Sweet mashed potatoes

Cheese Display with Fresh Crudité

Fresh vegetables | Assorted dips | Falls Manor spinach artichoke dip | Hummus | Local and imported cheeses with fresh fruit | Homemade fig jam | Local honey | Dijon mustard | Flat bread | Italian bread | Crackers

Homemade Flat Bread Pizza Station (Choice of Two)

- Margherita Pizza - Roma tomato, fresh mozzarella, fresh basil
- Grilled Vegetable - Zucchini, squash, roasted peppers, mozzarella cheese, balsamic drizzle
- BBQ Chicken - Tangy BBQ sauce, grilled chicken, caramelized onions, and cheddar cheese
- Buffalo Chicken - Spicy buffalo sauce, grilled chicken, gorgonzola
- New York - Traditional pizza with shredded mozzarella and parmesan
- White Pizza - Roasted garlic, oil, mozzarella, baby spinach

Garden Salsa Bar Station

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

Mediterranean Station

Hummus | Tapenade | Baba Ghanoush | Assorted marinated vegetables | Olive assortments | Stuffed grape leaves | Pitas | Assorted breads

***9th Street Antipasto Station \$13 pp**

Sopressata | Capicola | Mortadella | Sicilian salami | Marinated and grilled vegetables | Gorgonzola | Sharp Provolone | Asiago | Rustic Italian bread | Olive assortment

***Seafood Martini Station \$15 pp**

Jumbo Shrimp | Alaskan Crab Claws | New Zealand Poached mussels | Belvedere spiked Cocktail Sauce | Lemon wedges | Beautifully displayed in Martini glasses

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Sit Down Dinner

Appetizer Course

(Select 1. Add both for \$5 pp extra)

Soup

- **Kennett Square Mushroom Bisque** — From the mushroom capital of the world into our rich creamy soup (GF)
- **Pasta e Fagiolo** — An Italian classic, pasta and bean tomato soup
- **Minestrone** — Prepared with tomatoes and a bountiful selection of garden vegetables with elbow macaroni
- **Roasted Butternut Squash** — Roasted golden brown; pureed with cream, sautéed carrots, celery, and onion (GF)
- **Tomato Basil Bisque** — Vine ripened tomatoes simmered with a bouquet of garden vegetables, fresh basil, and cream (GF)
- **Italian Wedding Soup** - Mini Italian meatballs, chicken broth, acini de pepe pasta, spinach, and a potpourri of root vegetables served with parmesan
- **Potato Corn Chowder** — A cream soup of Idaho potatoes, fresh root vegetables, and sweet white corn (GF)
- **Chicken and Cheese Tortellini** — Classic chicken noodle soup prepared with cheese tortellini
- **Jambalaya** — A Cajun favorite, andouille sausage, chicken, trinity vegetables, rice, tomatoes, and Cajun spices (GF)

OR

Salad

- **Garden Salad** — Fresh field greens tossed with grape heirloom tomatoes, diced English cucumbers, shredded carrots, and focaccia croutons. Choice of balsamic, ranch, or house champagne vinaigrette
- **Falls Salad** — Fresh field greens tossed with dried cranberries, goat cheese, and toasted walnuts dressed with raspberry vinaigrette
- **Market Salad** — Baby spinach and arugula tossed with Asiago cheese, Italian pancetta, and focaccia croutons dressed with our fig dressing
- **Caesar** — Crisp romaine hearts, shaved parmesan, and focaccia croutons tossed with creamy Caesar dressing
- **Chopped Salad** — Romaine, iceberg, and field greens with heirloom tomatoes, cucumbers, carrots, celery, red bell pepper, pepperoncini, focaccia croutons, and parmesan tossed in extra virgin olive oil and red wine vinegar
- ***Caprese** — Thick slices of vine ripened steak tomatoes layered with fresh mozzarella served over arugula dressed with extra virgin olive oil and balsamic glaze \$5 pp
- ***Cobb Salad** — Romaine lettuce with grilled chicken breast, diced bacon and vine ripened tomatoes, chopped hard-boiled egg, and gorgonzola cheese dressed with Dijon red wine olive oil vinaigrette \$5 pp
- ***Antipasto** — Julienne strips of prosciutto, pepperoni, and salami served over romaine with roasted red pepper and artichoke hearts tossed with extra virgin olive oil, red wine, and garlic vinegar \$5 pp

**Items are available at an additional upcharge.
All salads are Gluten Free (GF) without croutons.*

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Entrée Choices

(Select 2 plus a vegetarian OR offer 2 entrees as a Duet Plate.
Add 3rd entree for \$3 pp extra plus the cost of entrée if any)

Chicken

- **Chicken Marsala** – Sautéed with shallots, cremini mushrooms, sage, and Marsala wine sauce
- **Chicken Piccata** – Sautéed with artichoke hearts, garlic, and sundried tomato in a white wine lemon butter caper sauce
- **Grilled Chicken Bruschetta** – Char-grilled and marinated in champagne vinaigrette topped with tomato bruschetta, sharp provolone and balsamic glaze
- **Chicken Florentine** – Oven roasted boneless breast stuffed with sautéed baby spinach, asiago, and parmesan in a roasted tomato cream sauce
- **Chicken Française** – Egg dipped and sautéed with white wine lemon butter caper sauce
- **Chicken Saltimbocca** – Sautéed with baby spinach, garlic, and cremini mushrooms, layered with prosciutto and fontina cheese, served in a white wine lemon butter sauce
- **Falls Chicken** – Oven roasted and stuffed with grilled asparagus, roasted peppers, and sharp provolone, served in a white wine lemon butter sauce
- **Tuscan Chicken** – Sautéed chicken breast in creamy garlic sauce, with spinach, sun-dried tomatoes and parmesan cheese
- ***Chicken Chesapeake** – Oven roasted and stuffed with lump-crab imperial and served with sauce béarnaise \$8 pp

Fish

- **Manor Salmon** – Herb crusted and pan seared in white wine lemon butter sauce
- **Far East Salmon** – Pan seared and roasted in a Thai sweet chili, ginger, soy pineapple sauce and wonton crisps
- **Mango Salmon** – Pan seared and roasted with mango glaze and chives
- **Blackened Cajun Salmon** – Pan seared with Tomato/Corn/Avocado Salsa
- **Pistachio Crusted Salmon** – Roasted with an olive oil pistachio bread crumb crust and served w/sauce béarnaise
- **Salmon En Croute** – Pan seared and wrapped in puff pastry with garlic, spinach, and feta in a roasted red pepper cream sauce
- **Flounder Florentine** – Filet stuffed with baby spinach and garlic, served in lobster sauce
- ***Crab Stuffed Flounder** – Filet stuffed with lump-crab imperial, served in a roasted red pepper cream sauce \$8 pp
- ***Crab Cakes** – Lemon butter sauce | \$10 pp

Beef & Meat

- **Petite Bistro Steak** – Char-grilled terrace major and cabernet demi-glace
- **Petite Bistro Steak à la champignon** – Char-grilled terrace major, wild mushrooms, and cabernet demi-glace
- **Slow Roasted Brisket of Beef** – Baby bella cabernet wine sauce
- **Red Wine Braised Beef Short Ribs** – Served in a cabernet demi-glace \$8 pp
- **Apple Jack Pork Loin** – Slow roasted with rosemary garlic, Granny smith apple jack bacon, and onion ragout (*please note: this item is not available for the food tasting*)
- **Herb Roasted Pork Loin** – Slow roasted, stuffed with sweet Italian sausage, spinach, dried apricot, and roasted garlic served in a rosemary au jus (*please note: this item is not available for the food tasting*)
- ***N.Y Strip Steak Au Poivre** – Char-grilled, served with brandy demi-glace, Dijon, cracked pepper, and a touch of cream \$6 pp
- ***Slow Roasted Prime Rib of Beef au jus** – Served with creamy horseradish sauce \$8 pp
- ***Grilled Filet Mignon** – Char-grilled tenderloin, served with cabernet demi-glace and crisp onion straws Market price
- ***New Zealand Roasted Baby Lamb Chops** – Served in Dijon cream \$10 pp
- ***Beef Wellington** – Seared tenderloin and mushroom duxelles wrapped in flakey puff pastry with demi sauce \$8 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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Falls Manor
CATERING & SPECIAL EVENTS
Vegetarian

- **Pasta Primavera** – Squash, broccoli, mushrooms, carrots, cauliflower, and snap peas tossed in Alfredo sauce
- **Potato Gnocchi** – House prepared, sautéed in EVOO with garlic, garden vegetables, and parmesan cheese
- **Vegetable Lasagna** – Layers of pasta intertwined with seasonal vegetables, ricotta, and tomato sauce
- **Cheese Tortellini** – Little pillows of pasta filled with ricotta cheese and tossed in tomato cream sauce
- **Eggplant Caponata Stuffed Pepper** – Kalamata olives, tomatoes, celery, onions, and capers (Vegan)
- **Quinoa Stuffed Portobello Cap** – Protein rich red quinoa, carrots, celery, and onions (Vegan)
- **Vegan Harvest**-Roasted baby golden beets, shaved Brussel sprouts, grilled asparagus and steamed baby carrots served over Quinoa (Vegan)

2 Sides (Select 1 Starch OR Pasta AND 1 Vegetable)

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
- *Mascarpone Risotto | \$3 pp
- *Wild Mushroom Risotto | \$3 pp

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

Pasta

- **Penne A La Vodka** – Tossed in a vodka tomato sauce and finished with cream and parmesan
- **Campanelle Aglio e Olio** – Roasted garlic with extra virgin olive oil, fresh basil and Italian herbs and parmesan
- **Penne Marinara** – San Marzano tomatoes, extra virgin olive oil, garlic, and lots of fresh basil
- **Sicilian Cavatappi** – Brown butter, toasted pine nuts, and prosciutto tossed in extra virgin olive oil with parmesan
- **Penne Amatriciana** – Spicy and similar to fra diavolo, prepared with pancetta
- **Campanelle Primavera** – Squash, broccoli, mushrooms, carrots, cauliflower, and snap peas tossed in Alfredo
- **Cavatappi Carbonara** – Creamy egg and bacon sauce with Parmesan cheese
- **Cheese Tortellini** – Little pillows of pasta filled with ricotta cheese and tossed in tomato cream sauce

Wedding Cake & Confection Dessert Station

A large plate of delicious miniature desserts and Wedding Cake Station. Includes cannoli's, brownies, cheesecake, assorted petit fours, lemon raspberry bars, apple tarts, and pecan tarts. Selection may vary by season and subject to change at any time.

Wedding Cake (if selected as a free enhancements)

A 3-tier delicious custom buttercream cake is offered with your package.

Please pick 2 cake flavors and up to 3 filling flavors from the following:

Cake Flavors: Red Velvet, Chocolate, Vanilla Pound, Lemon Pound, Chocolate Chip Pound

Filling Flavors: Raspberry, Cannoli Filling, Vanilla Buttercream, Chocolate Buttercream, Cream cheese

Included Buttercream decorations: Rosettes, Texturing, Scrollwork, Beaded border, Luster Dust

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

FALLS MANOR CATERING & SPECIAL EVENTS



Buffet Dinner

Salad Course (Select 1)

- **Garden Salad** — Fresh field greens tossed with grape heirloom tomatoes, diced English cucumbers, shredded carrots, and focaccia croutons. Choice of balsamic, ranch, or house champagne vinaigrette
- **Falls Salad** — Fresh field greens tossed with dried cranberries, goat cheese, and toasted walnuts dressed with raspberry vinaigrette
- **Market Salad** — Baby spinach and arugula tossed with Asiago cheese, Italian pancetta, and focaccia croutons dressed with our fig dressing
- **Caesar** — Crisp romaine hearts, shaved parmesan, and focaccia croutons tossed with creamy Caesar dressing
- **Chopped Salad** — Romaine, iceberg, and field greens with heirloom tomatoes, cucumbers, carrots, celery, red bell pepper, pepperoncini, focaccia croutons, and parmesan tossed in extra virgin olive oil and red wine vinegar
- ***Caprese** — Thick slices of vine ripened steak tomatoes layered with fresh mozzarella served over arugula dressed with extra virgin olive oil and balsamic glaze \$5 pp
- ***Cobb Salad** — Romaine lettuce with grilled chicken breast, diced bacon and vine ripened tomatoes, chopped hard-boiled egg, and gorgonzola cheese dressed with Dijon red wine olive oil vinaigrette \$5 pp
- ***Antipasto** — Julienne strips of prosciutto, pepperoni, and salami served over romaine with roasted red pepper and artichoke hearts tossed with extra virgin olive oil, red wine, and garlic vinegar \$5 pp

**Items are available at an additional upcharge.
All salads are Gluten Free (GF) without croutons.*

Entrée Choices

Chicken (Choice of 1)

- **Chicken Marsala** — Sautéed with shallots, cremini mushrooms, sage, and Marsala wine sauce
- **Chicken Piccata** — Sautéed with artichoke hearts, garlic, and sundried tomato in a white wine lemon butter caper sauce
- **Grilled Chicken Bruschetta** — Char-grilled and marinated in champagne vinaigrette topped with tomato bruschetta, sharp provolone and balsamic glaze
- **Chicken Florentine** — Oven roasted boneless breast stuffed with sautéed baby spinach, asiago, and parmesan in a roasted tomato cream sauce
- **Chicken Française** — Egg dipped and sautéed with white wine lemon butter caper sauce
- **Chicken Saltimbocca** — Sautéed with baby spinach, garlic, and cremini mushrooms, layered with prosciutto and fontina cheese, served in a white wine lemon butter sauce
- **Falls Chicken** — Oven roasted and stuffed with grilled asparagus, roasted peppers, and sharp provolone, served in a white wine lemon butter sauce
- **Tuscan Chicken** — Sautéed chicken breast in creamy garlic sauce, with spinach, sun-dried tomatoes and parmesan cheese
- ***Chicken Chesapeake** — Oven roasted and stuffed with lump-crab imperial and served with sauce béarnaise \$8 pp

Fish (Choice of 1)

- **Manor Salmon** — Herb crusted and pan seared in white wine lemon butter sauce
- **Far East Salmon** — Pan seared and roasted in a Thai sweet chili, ginger, soy pineapple sauce and won-ton crisps
- **Mango Salmon** — Pan seared and roasted with mango glaze and chives
- **Pistachio Crusted Salmon** — Roasted with an olive oil pistachio bread crumb crust and served w/sauce béarnaise
- **Salmon En Croute** — Pan seared and wrapped in puff pastry with garlic, spinach, and feta in a roasted red pepper cream sauce
- **Blackened Cajun Salmon** — Pan seared with Tomato/Corn/Avocado Salsa
- **Flounder Florentine** — Filet stuffed with baby spinach and garlic, served in lobster sauce
- ***Crab Stuffed Flounder** — Filet stuffed with lump-crab imperial, served in a roasted red pepper cream sauce \$8 pp

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Carving Station (Choice of 1)

(please note: Carving station items are not available for a tasting)

- **Honey Baked Ham** – Pineapple brown sugar glaze
- **Rosemary Roasted Pork Loin** – Cider spiked demi-glace
- **Herb Roasted Sirloin** – Cabernet demi-glace
- ***Slow Roasted Prime Rib of Beef** – Natural jus and Horseradish sauce \$6 pp
- ***Beef Wellington** - Seared tenderloin and mushroom duxelles wrapped in flakey puff pastry with demi sauce \$8 pp

2 Sides (Select 1 Starch OR Pasta AND 1 Vegetable, select 3 sides for \$8 pp extra)

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
- *Mascarpone Risotto | \$3 pp
- *Wild Mushroom Risotto | \$3 pp

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

Pasta

- **Penne A La Vodka** – Tossed in a vodka tomato sauce and finished with cream and parmesan
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Miniature Desserts

Assorted Desserts include: cannolis, brownies, chocolate mousse, lemon raspberry bars, apple tarts, and pecan tarts. Selection may vary by season and subject to change at any time.

Other Enhancements

- Sorbet Intermezzo Course for Sit-Down Dinner-\$5 pp
 - Extra Hour with Open Bar-\$20 pp
- Fresh Carved Fruit & Assorted Cheese Display for the Bridal Suite
 - \$100 (served up to 10) \$150 (Serves up to 15) \$200 (Serves up to 20)
- Fresh Crudité with Hummus and flatbreads for the Bridal Suite
 - \$90 (served up to 10) \$135 (Serves up to 15) \$180 (Serves up to 20)
- Chocolate Covered Strawberries \$4 per piece (minimum \$60)

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Wedding Cake (if selected as a free enhancement)

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Filling Flavors: Raspberry, Cannoli Filling, Vanilla Buttercream, Chocolate Buttercream, Cream cheese

Included Buttercream decorations:

Rosettes, Texturing, Scrollwork, Beaded border, Luster Dust

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Dessert Stations Enhancements

Grand Ballroom Flambé Station | \$10 pp

Choose either Bananas Foster, Strawberry Foster or Cherries Jubilee cooked before your eyes with flare. Served a top Vanilla bean ice cream

Cheesecake-tini Station | \$10 pp

New York Style cheesecake served in Martini glass. Toppings include Whipped Cream, Chocolate Chips, Glazed Cherries, Sliced Strawberries, Glazed Blueberries and Marshmallows

Chocolate Fountain Station | \$10 pp

Decadent flowing chocolate surrounded by Graham Crackers, Jumbo Marshmallows, Fresh Strawberries, Pineapple, Sliced Bananas, Biscotti, and Pretzel Rods. Choice of Milk, Dark or White Chocolate

Ice Cream Sundae Bar | \$10 pp

Vanilla, Chocolate, and Strawberry ice cream surrounded by classic toppings: Whipped Cream, Rainbow Sprinkles, Chocolate Sauce, Caramel Sauce, Glazed Strawberries, Crushed Oreos, Maraschino Cherries, and Walnuts in heavy syrup, Chopped Butter Fingers, Chopped Kit Kats and Marshmallows

Viennese Sweet Table | \$10 pp

Grand Display of assorted mini cakes and petite fours. Cannoli's, Éclairs, Cream Puffs, homemade cookies, brownies rich chocolate mousse cups, Fresh Fruit Display

S'Mores Bar | \$8 pp

Jumbo marshmallows, graham crackers and classic Hershey's chocolate for all time favorite

Caramel Fountain | \$10 pp

Fresh apple wedges served with chopped peanuts, chocolate chips, peanut butter chips, chopped Kit Kats and chopped Butter Fingers

Lemonade Stand with cookies | \$6 pp

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

Doughnut Wall | \$7 pp

Donuts to include: Chocolate cake with chocolate & vanilla drizzle, Chocolate Icing, Vanilla Icing, Glazed, French Cruller with Chocolate Icing and French Cruller with Vanilla Icing. Also included are small bags with the wedding couple's custom seal. All presented on our adorable wooden walls with pegs.

Taste of Philly Favors | \$9 pp HOUSE FAVORITE

House made cheesesteak with a package of Tastycakes, ketchup and napkin, all packed into a white to-go bag the wedding couple's custom seal.

Giant Chocolate Chip Cookie | \$7 pp

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

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Falls Manor Premium Open Bar

One Bartenders is included with every wedding. \$200 fee for each additional bartender.

Vodka

Tito's
Smirnoff
Smirnoff Flavors:
• Orange
• Vanilla
• Raspberry

Whiskey

Vo
Jameson
Jim Beam
Jack Daniels
Dewar's

Rum

Bacardi
Malibu
Captain Morgan

Brandy

Christian Bros
Blackberry
Apricot

Gin

Beefeaters
Tanqueray

Liquors

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

Tequila

Jose Cuervo Gold
Jose Cuervo Silver

After Dinner

Irish Cream
Kahlua
Amaretto

Juices

Orange
Cranberry
Grapefruit
Pineapple
Sour Mix
Lime Juice

Wine Selections

(Select 3)

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

Bottled Beer Selections

(Select 2)

Coors Light | Miller Lite | Yuengling Lager | Heineken OR Corona

Top Shelf Open Bar Upgrade \$15 pp (in addition to the Premium Bar)

Grey Goose | Crown Royal | Johnnie Walker Black | Hennessy | Patron Gold Tequila | Buffalo Trace | Amaretto
DiSaronno | Bailey's

Craft Beer Upgrade \$7 pp

(Select 2)

Lagunitas IPA | Blue Moon | Sam Adams (Lager or Seasonal) | Angry Orchard

Coffee & Tea

Self-serve coffee and tea bar included during the entire reception

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Signature Cocktails

(Select 2, Falls Manor will provide the signs.

You may change the names of the drinks but may not substitute alcohol)

- ❖ Drunk In Love – Tequila, Triple Sec & Lime Juice
- ❖ The Topsy Groom – Rum or Whiskey with Coke or Ginger Ale
- ❖ Sweet On You – Vodka, Cranberry & Pineapple
- ❖ Wedding Cake Martini – Gin, Amaretto, Orange and Pineapple juices, Cream
- ❖ Something Blue – Vodka or 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 – Gin & Tonic
- ❖ Blushing Bride – Vodka, Peach Schnapps, Lime Juice & Cranberry Juice



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