



TIERPACKAGES

TIER PACKAGES	TIER 1 \$140pp	TIER 2 \$95pp	TIER 3 \$60pp
Concierge Services			
Six-hour event (Ceremony + Reception)	✓	✓	✓
Service Staff and Maître' D	✓	✓	✓
Decorated Outdoor Ceremony (Weather permitting)	✓	✓	●
Private Cocktail Hour	✓	✓	✓
VIP Bridal Suite	✓	✓	✓
Full Buffet or Seated Menu	✓	✓	✓
Top Shelf Bar	✓	●	●
Open Bar	✓	✓	●
Additional Services Provided			
Candle centerpieces	✓	✓	✓
Champagne Toast	✓	✓	●
Tiered Cake	✓	✓	●
Personalized Chalkboard Sign	✓	✓	●
Full Uplighting	✓	✓	✓
Fireworks Finale	✓	✓	●
Soft Beverages (Coffee, tea, soda, water, iced tea)	✓	✓	✓
DJ Services			
Full Sound Speaker and Subwoofers	✓	●	●
Mounted Television Screens	✓	●	●
Intelligent Lighting	✓	●	●
Dancing on the Clouds	✓	●	●
Monogramming on Wall or Dance Floor	✓	●	●
Photography Services			
Coverage of the Wedding Ceremony and Reception until cake cutting (up to 6 hours)	✓	●	●
A customized, magazine-style, hard cover photo book (10.5 X 8.5) 100 Photos	✓	●	●
Two design options for the book cover	✓	●	●
CD with 100 edited, high resolution images	✓	●	●
Decor Services			
Chair Covers or Sashes	✓	✓	●
Floral Centerpieces with High Vases	✓	●	●
Photo Booth	✓	●	●
Decorative Overlays/Runners	✓	✓	●
Throne Chair or Double Tufted Chair	✓	✓	●
Flowers for Ceremony Columns	✓	●	●
Gold Chargers	✓	✓	✓

* 6% Sales Tax and 20% Gratuity added separately on Tier 3 only.
Minimum 100 guest occupancy

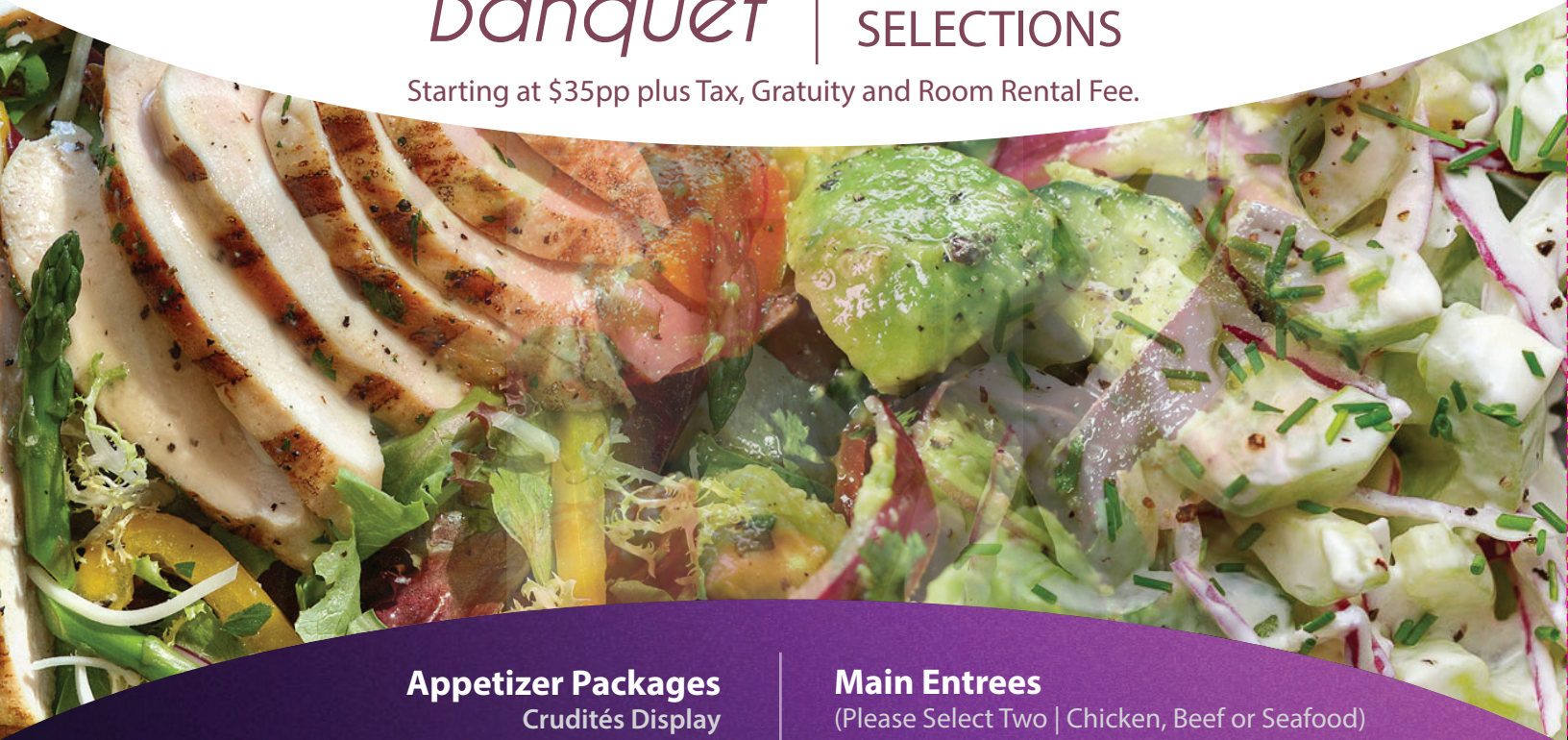


The Falls Banquet
EventRoostr

www.thefallsbanquet.com contact@thefallsbanquet.com



Phone: 215-295-1177 / 80 W M Y Lane Morrisville, PA 19067



Appetizer Packages

Crudités Display

Assorted cheese & crackers, garden fresh vegetables with dips, & assorted Fruits

Hors' de Hourves

Scallops wrapped in Hickory Smoked Bacon
Assorted Stuffed Mushrooms (Meat + Veggies)
Tomato Bruschetta on Garlic Crostini
Buffalo Wings w/ Celery and Blue Cheese Dip
Fried Shrimp w/ Cocktail Sauce or
Jumbo Shrimp w/Cocktail Sauce

Tuscany Table

(\$4.50 Per Person)

Litany of Italian Meats, Assorted Imported and Domestic Cheeses, Garden
Grilled Veggies, Pitted Olives, and Baked Italian Breads.

Salad Selection

Tossed Garden Salad (Fresh Cut Cucumbers, Cherry Tomatoes, Assorted Peppers and Carrots)

Traditional Caesar Salad (Fresh Romaine Lettuce, Croutons and Parmesan Cheese)

Mixed Salad (Baby Arugula, Romaine Lettuce, Purple Cabbage) (Comes with assorted Dressings Italian, Ranch, Balsamic, Caesar, Vinagrette, etc.)

Main Entrees

(Please Select Two | Chicken, Beef or Seafood)

Beef/Pork

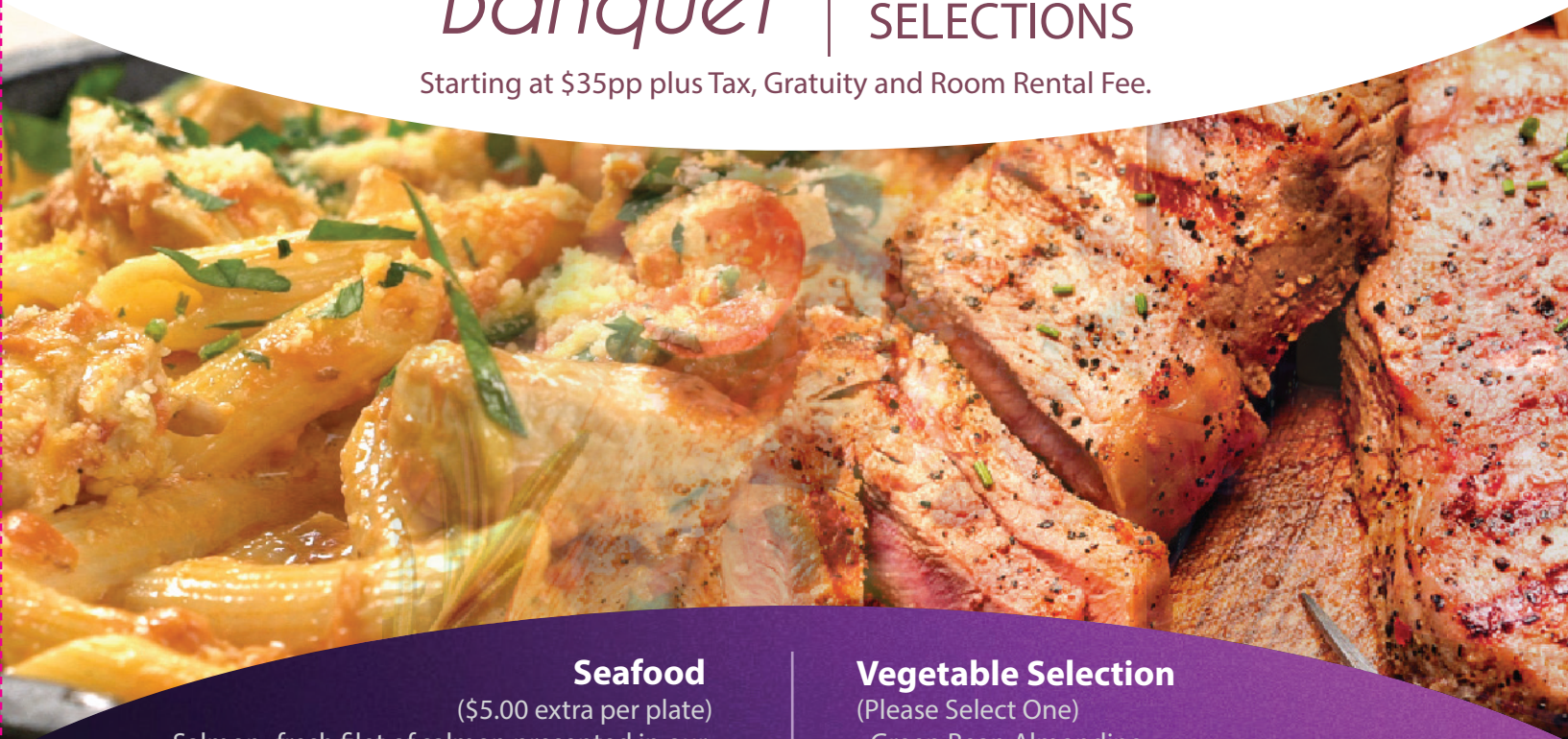
- Rolled Roast Top Round of Beef- Sliced in natural mushroom gravy
- Pepper Steak- Roasted top Round of beef cooked with tri color red peppers in natural gravy
- Pernil- Traditional Puerto Rican Dish (Cured Oven Roasted Pulled Pork in A'juice)

Carving Station (\$5.00 extra per person, \$100 Chef Carving Fee)

- Spiral Ham / Virginia Ham
- Roasted Prime Rib

Chicken

- Roasted Chicken in Lemon Garlic Sauce- Oven roasted chicken pieces smothered in herbed lemon garlic sauce
- Chicken Rollatini- boneless chicken breast stuffed with asparagus, spinach, & provolone cheese-baked, sliced & served with a light lemon butter sauce
- Chicken Medeterra- boneless chicken breast, breaded & sautéed with garlic, green/red peppers infused with olive oil and fresh basil
- Chicken Francaise- boneless chicken breast, lightly floured, sautéed & presented in a light lemon burre blanc sauce
- Chicken Marsala- lightly floured, sautéed, & baked with onion, mushrooms, & herbs served with a Marsala wine reduction sauce
- Chicken Cacciatore – Braised Chicken Breast served in Tomato Sauce with Onions, Herbs, and Spice



Seafood

(\$5.00 extra per plate)

- Salmon- fresh filet of salmon presented in our sweet red pepper seafood sauce
- Tilapia- fresh filet of tilapia presented in our sweet red pepper seafood sauce or light lemon burre blanc sauce
- Flounder- fresh filet of flounder presented in your choice of butter sauce, burre blanc sauce, or white wine thyme infused sauce

Pasta Selection

(Please Select One)

- Vodka Rigatoni (Sautéed in a Buttered Cream Sauce w/ Prosciutto and Tomatoes)
 - Baked Ziti (Ziti Pasta with Plum Tomato and Meat Sauce)
- Baked Macaroni & Cheese (Your Mama's Mac'n Cheese with a Crusted Bread Crumb Topping)
- Rigatoni Alfredo (Alfredo Sauce with Rigatoni Pasta with your choice of Shrimp, Chicken or Broccoli) **Shrimp \$1 extra per person**
 - Farafelle Primavera- bowtie pasta, mushroom, peas, pepper strips, & broccoli tossed with olive oil and herbs
 - Pasta Cheese Ravioli

Mashed Potato Malai Bar

(\$2.50 extra per person)

Creamy Mashed Potatoes Served in Malai Crystal Glasses with All the Fixn's: Shredded Cheeses, Sautéed Onions, Sour Cream, Scallions, Bacon Bits, and Brown Gravy

Vegetable Selection

(Please Select One)

- Green Bean Almondine
- Vegetable Medley with Rosemary & Garlic
- Honey Glazed Carrots or Buttered Baby Carrots
- Broccoli Au Gratin
- Eggplant Parmigiana

Side Selection

(Please Select One)

- Roasted Herbed Potatoes
- Parsley Buttered Potatoes
- Mashed Potatoes
- Candied Sweet Potatoes
- Saffron Rice
- Potatoes Au Gratin- sliced potatoes baked with cheddar cheese & Cream

Kid's Menu

Chicken Fingers and Fries

Desserts (\$3.50 per plate)

(Please Select One)

- Chocolate Fountain – Melted Chocolate served with Assorted Fruits, Marshmallows, Graham Crackers, and Pound Cake for your Chocolate Fantasy.
- Ice Cream Bar- Vanilla/Chocolate Ice Cream served with options of Assorted Toppings
- Tier Cake (Select Option at Bakery)