



*Your Personalized
Wedding Packages*



"MEMORIES ARE MADE AT THE MANOR"



Your Wedding at The Manor

ALL WEDDINGS INCLUDE:



Wedding Coordinator & Host the day of

Five Hour Reception

Your Choice of Plated or Buffet Dinner Menus

Gold Chivari Chairs

Complementary Wedding Cake Cutting

Coffee Service with Dessert

Use of The Manor's Table Numbers, Mirrors, & Votives

Card Box, Cake Knife, & Toasting Flutes

Private Bridal Suite

The Manor's Spirial Staircase & Gazebo for pictures

One Bartender for Every 100 Guests

Complimentary Entree Tasting for the Bride & Groom

Plated Entrees Garnished with Wild Orchids

YOUR WEDDING AT THE MANOR BASE PACKAGE STARTING
AT \$27.95



The Elite Package



*Custom Designed Wedding Cake or Cupcakes
(From one of The Manor's preferred bakeries)*

*Custom Designed Fresh Floral Centerpieces
(From one of The Manor's preferred florist)*

*Your Choice of Two Hot Butlered Hors d'Oeuvres
Stationed International Cheese & Cracker Display*

Upgradeable Linens

Champagne or Wine Toast

(Non alcoholic toast also available)

10% off your Rehearsal Dinner or Bridal Shower

Your Choice of Two Plated Entree's

**\$65 PP PLUS TAX & TIP
(BUFFET OPTION AVAILABLE \$71++PP)**



A La Carte



CEREMONY

A Private Onsite Ceremony

(Includes one of our Justice of the Peace & a additional hour)

\$500- \$1,000

Coat Check Service

\$100-

Ceremony Arch

\$75-

Column Ceremony Arch

\$100-

COCKTAIL HOUR

Champagne Fountain

Three Gallons of Champagne (Additional Bottles are \$25 per bottle)

\$300-

Fruit Punch Fountain

Three Gallons of Fruit Punch (Additional Punch is \$50 for Two Gallons)

\$150-

The Manor's Portable Bar

\$100-

Juice Chiller

\$2-pp

Champagne or Wine Toast

\$3-pp



A La Carte



RECEPTION

*Chocolate covered Ice cream Bonbon served with your
wedding cake*

\$2-pp

Chocolate Fountain with fresh fruit & cookies

\$8-pp

Gold Plate Chargers

\$2- each

*Carving Station
See Coordinator*

*Wine Service with Dinner
\$25- per bottle*

*Fresh Chocolate covered Strawberries served with your
wedding cake*

\$3-pp

*Uplighting
\$55- per light*

*Upgradeable Linens
\$7.50-pp*

Custom Designed Wedding Cake or Cupcakes

(From The Manor's preferred bakeries)

\$5-pp

Custom Designed Fresh Floral Centerpieces

(From The Manor's preferred florist)

\$5-pp

Chilled Stationed Hors d'Oeuvres



INTERNATIONAL CHEESE & CRACKER DISPLAY

Small (serves 50) \$135
Medium (serves 100) \$240
Large (serves 150) \$360

GOURMET CHEESE & CRACKER DISPLAY

Small (serves 50) \$90
Medium (serves 100) \$160
Large (serves 150) \$250

VEGETABLE CRUDITES WITH DIP

Small (serves 50) \$70
Medium (serves 100) \$120
Large (serves 150) \$170

FRESH FRUIT DISPLAY

Small (serves 50) \$100
Medium (serves 100) \$180
Large (serves 150) \$250

MEDITERRANEAN PLATTER

\$35-

Serves up to 10 per table

Sliced Feta Cheese, Cherry Tomatoes, Cucumber Slices, Kalamata Olives, & Pita Bread. Drizzled with Basil & Olive Oil

Add Spanakopita & Dolmades to each platter

\$55-

HUMMUS & PITA WEDGES

Small (serves 10 per table) \$38-
Medium (serves 75-100) \$140-

JUMBO SHRIMP COCKTAIL

\$2-pp

Hot Butlered Hors d'Oeuvres



	50 PIECES	100 PIECES
Spanakopita	\$100-	\$190-
Spicy Chicken Satay	\$100-	\$190-
Stuffed Mushrooms	\$100-	\$190-
Crab Rangoon's	\$90-	\$170-
Sesame Chicken	\$100-	\$190-
Raspberry & Brie Cheese	\$120-	\$225-
Vegetable Spring Rolls	\$90-	\$170-
Scallops Wrapped in Bacon	\$120-	\$225-
Mini Beef Wellington	\$120-	\$225-
Parmesan Artichoke Hearts	\$120-	\$225-
Thai Chicken & Cashew Spring Roll	\$100-	190-
Chicken Fingers & Dipping sauce	\$100-	\$190-
Lobster Rangoon's	\$120-	\$225-
Mini Crab Cakes	\$120-	\$225-
Coconut Shrimp	\$120-	\$225-
Bleu Cheese & Pear Chutney	\$120-	\$225-
Philly Cheese Steak Spring Roll's	\$120-	\$225-

Plated Dinner Menu



SELECT ONE:
IF SELECTING TWO ENTREES, PLEASE ADD \$1-PP
*ELITE PACKAGE: SELECT 2 ENTREES UNDER \$29.95 -
ABOVE \$29.95 ADDITIONAL COST WILL APPLY

POULTRY

<i>Stuffed Chicken Supreme</i>	\$27.95
<i>Traditional Roast Turkey & Stuffing</i>	\$27.95
<i>Chicken Cordon Bleu</i>	\$28.95
<i>Mediterranean Chicken with spinach, sun dried tomatoes, & feta cheese</i>	\$28.95

BEEF

<i>Yankee Pot Roast with Jardinier Sauce</i>	\$27.95
<i>Queen Cut Prime Rib with Au Jus</i>	\$32.95
<i>Filet Mignon (8oz) with Mushroom Demi Glaze</i>	\$34.95

SEAFOOD

<i>Baked Haddock in white wine & lemon</i>	\$29.95
<i>Baked Salmon with Cucumber Dill Sauce</i>	\$29.95
<i>Salmon Oscar with crab meat, asparagus & Hollandaise Sauce</i>	\$31.95
<i>Seafood Stuffed Filet of Sole with Newburg Sauce</i>	\$30.95
<i>Stuffed Shrimp with Seafood Stuffing</i>	\$31.95

SURF & TURF

<i>Filet Mignon & Stuffed Shrimp</i>	\$35.95
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CHILDREN'S OPTIONS AVAILABLE

\$15.95



*Plated Dinners are served
with the following*



APPETIZER COURSE

Please Choose One:

*Fresh Fruit Cup - Sliced Melon with Strawberries, & Chantilly Cream
Pasta-Penne with Marinara or Alfredo Sauce
Cheese Tortellini with sauce - add \$1-pp*

SALAD COURSE

Please Choose One:

*Caesar - Garden - Sliced Apple & Gorgonzola Cheese over Mixed
Greens - Greek Salad with Feta Cheese - Cranberry & Walnut Salad
with Mixed Greens*

ENTREE ACCOMPANIMENTS

Please Choose Two:

*Duchess Potato - Whipped Potato - Sweet Potato - Oven Roasted Red
Bliss - Rice - Vegetable Medley - Honey or Buttered Baby Carrots -
Butter Green Beans - Green Beans Almandine - Butternut Squash*

DESSERT

*Your Wedding Cake Sliced & Served to Guests with Coffee & Tea
Add Berries or Ice Cream to your cake - \$1-pp
Venetian Coffee Table & Miniature Pastries - \$4.95*



Wedding Buffet Entree Selections



INCLUDES YOUR CHOICE OF A PLATED SALAD:

*Caesar - Tossed Garden Salad - Cranberry Walnut over Mixed Greens
- Apple Gorgonzola over Mixed Greens*

\$29.95 pp++

CHOOSE THREE ENTREES BELOW FOR THE
BUFFET

Baked Stuffed Chicken with Supreme Sauce

Chicken Amaretto with Apple Bread Stuffing & Almonds

Mediterranean Chicken filled with Spinach, Tomatoes, & Feta Cheese

Chicken Bruschetta with Garlic, Tomato & Basil, over penne

Marinated Steak Tips with Mushroom Demi Glaze

Baked Haddock with a Crumb Topping & Lemon

Baked Salmon with Cucumber Dill Sauce

Filet of Sole with Seafood Stuffing & Newburg Sauce

Roast Turkey with Gravy, Stuffing, & Cranberry Sauce

ADD A CHEF'S CARVING STATION \$100-

*Roast Sirloin of Beef \$2- Baked Virginia Ham \$2- Roast Pork
Tenderloin \$2 - Prime Rib \$5- Filet Mignon \$7*

CHOOSE TWO ACCOMPANIMENTS FOR THE
BUFFET

*Whipped Potato - Roasted Red Bliss Potato - Rice - Sweet Potato -
Vegetable Medley - Green Beans Almandine - Honey Carrots - Steam
Broccoli or Sugar Snap Peas & Julienne Carrots*



Preferred Vendors List



SWEETS

Aunty Ellen's: 978-537-5675
Gerado's Italian Bakery: 508-835-2200
The Bean Counter: 508-754-0505

FORMAL WEAR

Elegance by Carbonneau: 508-595-0400
Bonardi's Formalwear: 800-752-4063
Q-Look Bridal: 508-459-9291

FLORIST

Herbert Berg Florist: 508-755-5888
Holmes & Shusas: 508-853-2550

ENTERTAINMENT

Dj Matty Andrews: 401-228-4067
Atlas Entertainment: 508-816-1804
Awwsnap: 978-413-0246

JUSTICE OF THE PEACE

Dawn Jordan; 508-754-3485
George Pignataro: 508-754-8101

PHOTOGRAPHERS

Heather Bates Photography: 978-821-2672
Doros Photography: 508-755-9213
JMK Potraits: 508-735-0476

STATIONARY & GIFTS

Express Yourself Gift Baskets:
508-987-9875
Creative Papers: 508-925-5377
Simply Done: 508-943-3315

DECOR

Premiere Events: 774-253-4503
Balloon Platoon: 508-885-9399

BEAUTY

Allure Salon&Spa; 978-227-5027
Lashed & Beauty Boutique:
508-466-2006

ACCOMMODATIONS

The Beechwood Hotel; 800-344-2589
The Hilton Garden: 508-753-7000