

*The  
Manor House*



*at  
Commonwealth*

*~ Brunch ~  
Wedding Package*

*300 Tournament Drive  
Horsham, PA 19044*

*215-672-4554*

*Fax 215-957-0730*

*• The Manor House at Commonwealth •*

*Invites You to Experience...*

- Exceptional Cuisine, Outstanding Service
- A Private and Unique Location
- Boasting Views of Commonwealth National Golf Course
- Exclusively Yours the Duration of Your Reception

*Brunch Buffet  
Included in your Four Hour Reception...*

*• Pre-Reception of Unlimited Hors D'oeuvres •*

A selection of Six Passed Hors D'oeuvres and a Beautifully Presented Station of Breakfast Pastries and Breads

*• Champagne Toast •*

Iced Tea, Lemonade, Soda and Juices offered throughout reception  
Mimosas offered throughout cocktail hour

*• A Three Course Sumptuous Buffet •*

Your Choice of One Salad, a Selection of Three Brunch Classics,  
Two Entrées, One Chef Attended Station and Dessert

*• Wedding Cake with berries and cream •*

*Also Included in your Experience...*

Guest Tables Finished with Floor Length Ivory Linens, Napkins and Votive Candles  
A Private, Well-Appointed Bridal Suite  
Covered Multi-Level Veranda with Seasonal Hanging Floral Baskets  
Overlooking Commonwealth National Golf Course  
Personal Event Coordinator  
Complimentary Valet Parking, Coat Room Attendant

**\$95 per person inclusive of tax and service charge**

*Please consult your event coordinator for Bar options.*

*We Welcome Your Ceremony...*

Indoors or Outside in our Private Gardens  
Please consult with your event coordinator for further information

*Passed Hors D'oeuvres*

*Please Select Six*

Grilled Pepper London Broil, *garlic crouton, horseradish cream*  
Petite Crab Cake, *red chile mayonnaise*  
Mini Cheesesteak, *roasted tomato ketchup*  
Parmesan Mustard Crusted Chicken *on a corn fritter,*  
*lime cilantro aioli*  
Scallops *wrapped in bacon*  
Asparagus and Smoked Mozzarella *wrapped in shaved prosciutto*  
Peppered Tuna, *wasabi mayonnaise on crisp wonton*  
Pastrami Spring Roll, *brandy dijon mustard*  
Crispy Vegetarian Spring Roll, *orange soy dipping sauce*  
Brie and Raspberry *in pastry*  
Cocktail Franks *with spicy mustard*  
Lobster Mac and Cheese *spoons*

*Butler Passed Hors D'oeuvre Enhancements*

Jumbo Shrimp, *cocktail sauce* \$10 per person  
Sushi (Tuna, Salmon, California) \$12 per person

Chef's Favorite Variety of Muffins, Assorted Danish, Breakfast Breads, Seasonal Fruits, Mellons and Berries  
Assorted Juices and Coffee

## *☞ Brunch Buffet ☞*

### *☞ Please Select Three (3) ☞*

Scrambled Eggs  
French Toast with mixed berries, maple syrup  
Crisp Bacon and Link Sausage  
Homefried Potatoes  
Eggs Benedict  
Cheese Blintzes with warm berry compote  
Apple Cinnamon Crepes  
Belgian Waffles, raspberry maple syrup

### *☞ Please Select One Salad ☞*

Seasonal Mixed Greens, aged balsamic vinaigrette  
Traditional Caesar, romaine, Parmesan, herb garlic croutons  
Baby Arugula, cherry tomato, shaved Pecorino, roasted tomato vinaigrette, Parmesan flatbread  
Baby Spinach, Chèvre, sundried cranberries, toasted pinenuts, white balsamic vinaigrette  
served with Assorted Artisan Rolls

### *☞ Please Select Two (2) ☞*

Macadamia and Panko Crusted Chicken Breast, savory shallot cream sauce  
Chicken Française, lemon caper butter  
Baked Chicken, topped with spinach, sundried tomatoes, garlic cream sauce  
Broccoli Rabe Ravioli, frizzled onions, sundried tomato pan sauce  
Orecchiette, Parmesan cream, bacon bits and peas  
Penne, Pesto Primavera  
Parmesan Crusted Tilapia, lemon white wine sauce  
Filet of Sole with crab, lemon white wine sauce  
Roasted Potato Crusted Salmon, lobster beurre blanc  
Jumbo Lump Crab Cakes, tomato mustard remoulade (add \$5 per person)  
Roasted Beef Shoulder, bordelaise sauce  
Smoked Fish Display of Nova, Kippered Salmon, Whitefish, condiments, bagels, cream cheese

### *☞ Please Select One (1) Chef Attended Station ☞*

#### *☞ Omelette Station ☞*

Made to order with Assorted Toppings ~ Cheeses, Mushrooms, Bell Pepper, Onion, Tomato, Bacon, Spinach, Ham

#### *☞ Belgian Waffle Station ☞*

Prepared in front of your guests, Assorted Berries, Whipped Cream, Flavored Butters, Maple Syrup

#### *☞ Crepe Station ☞*

Created to Order ~ Variety of Fillings including ~ Spinach, Cheeses, Mushrooms, Chicken, Ham, Fruited Fillings

#### *☞ Carved Honey Glazed Ham ☞*

with Honey Mustard, Whole Grain Mustard, and Assorted Tavern Rolls

## *☞ After Slow... That Perfect Sweet Ending ☞*

### *☞ Dessert ☞*

Your Choice of Wedding Cake from an Array of Styles and Flavors  
Presented on a Coulis Painted Plate accompanied by Assorted Berries and Chantilly Cream  
Manor House Premium Coffee, Decaffeinated Coffee and Tea Served to Your Guests

*☞ Beverage Service ☞*

Manor House Premium Coffee, Decaffeinated Coffee, Tea  
Iced Tea, Lemonade, Soda and Juices  
Mimosas offered throughout Cocktail Hour

*☞ Open Bar of Manor House Select Spirits, Wine and Beer ☞*

Three and a Half Hours - \$30 per person

*☞ Wine and Beer Bar ☞*

Three and a Half Hours - \$26 per person

*Commonwealth National Golf Club is the only licensed authority  
to provide and sell/serve alcohol on the premises.*

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Commonwealth*

### *General Information*

To secure your date and time a non-refundable booking deposit of \$2,000 may be paid by cash, check or credit card.

Fifty percent (50%) of your estimated total will be paid nine (9) months prior to your event by cash or check.

Forty-five percent (45%) of your estimated total will be paid one (1) month prior to your event by cash or check.

A minimum guaranteed count of guests is due seven (7) days prior to your event.  
The final guaranteed count is due two (2) days prior to your event.

*Prices guaranteed through March 31, 2018.*

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