



ROBERT FAIR CATERERS
PRESENTS

M | H

the manor house

AT PROPHECY CREEK PARK

*A Magical Destination | Enchanted Grounds
Fairytale Experience*

MEET ROBERT FAIR



Robert "Pop" Fair Owner & President

Mr. Fair is celebrating 67 years in the Catering industry. He is a pioneer in our industry, having been invited to countless locations within the Delaware Valley over the past six decades in development of their venues and hotels. Robert Fair Caterers is in their 5th generation and has received numerous awards as a prominent and leading caterer in the Philadelphia area for over 100 years.

The Manor House is the eleventh property Mr. Fair has transformed into a fantasy Wedding Venue. This venue is unique with waterfalls, fountains, bridges and a gazebo on its own island, all enhanced with romantic lighting and designer landscape..

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205 W Skippack Pike, Ambler, PA 19002
215-587-4000
www.manorhouseprophecycreek.com

MEET THE MANOR HOUSE TEAM



Peter Fair

General Manager & Co-Executive Chef

Peter upholds the tradition of Fair Family catering legacy as the fifth generation in food service. He has achieved twenty years in hospitality and client services. His career started during the days in off-premise catering for clients at their private homes with our Ballrooms Under Canvas tenting division.

Pete had a mission to be apart of the family business and applied himself by pursuing his Bachelor's degree in Business Administration at Gwynedd Mercy College, with a focus on Business Management and Finance. In addition to working for the family business while in college, Peter worked for a local flooring importer and exporter, to understand other aspects in business overall which provided him invaluable experience during his formative years.

Today, Peter oversees production and daily operations of both both Robert Fair Caterers and The Manor House. Collaborating with the Manor House Team he ensures all events are executed at a five-star level. Peter also is recognized by the Blue Bell Rotary club as a Paul Harris Fellow for his volunteer work in the community.



Tony Breuninger

Director of Facilities & Co-Executive Chef

Tony has been with The Manor House since its debut in 2011, and is credited with building The Manor House along with the Fair Family. Tony oversees all daily operations of the Manor House to ensure a pristine location is enjoyed by all clients and their guests. His skill in carpentry and mechanics holds the Manor House to the prestigious five star reputation we have earned.

Along with Tony's Bachelors degree from Arcadia University in computing technology, Tony has innate talent in cuisine and through the years has assisted to enhance our menu. Today, he continues with the Kitchen to ensure food trends are current on our menu.



Amanda Paone

Director of Sales and Marketing

Amanda has been in event planning her entire career life. She started when she was just 14 in the event industry doing off-site catering and helping run a family-owned business. This encouraged her passion further to go to Temple University for Hospitality Management and Event Planning. Through her internships and countless opportunities within the wedding industry, Amanda has brought her passion to each and every couple she works with. Amanda has travelled all over the country to help couples have their perfect day. From elopements to 600 guest weddings, she has always helped their dream weddings come true!



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"We were blown away by the beautiful location, friendly and professional staff, organized timeline, and attention to detail at the Manor House! Robert Fair was the man we first met who made us fall in love with his "Disney-inspired" venue. I truly felt well taken care of, just like a princess from the start."

-ASHLEY



"The perfect way to describe how we felt about the Manor House is "Love at First Sight". When we pulled up to the property, its beauty brought tears to my eyes...The Manor House checks all of the boxes on the list – beauty, nature, unique, and comfortable. Not only is the Manor House beautiful on the outside and inside, the family and staff make it feel like home."

-ELIZABETH

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YOUR FAIRYTALE WEDDING PACKAGE

THE MANOR

Bridal Suite & Groom's Room, Beginning at 12:00pm
Temperature-Controlled Tented Ballroom
Five and a Half Hour Reception, Plus the Ceremony
5 Acres of Picturesque Gardens
Access to the Manor House

CUSTOM MENU

Twelve Butlered Hors D'oeuvres
Personalized Wedding Cake
Two Cocktail Hour Stations
4 Dinner Stations
One Dessert Station

BEVERAGES

Non-Alcoholic Beverages, *Coca Cola Products, Juices, Mixers & Bar Fruit*
Coffee & Tea Station
Client to supply all Alcoholic Beverages

FIRST-CLASS AMENITIES

Signature Oval Shaped Tables Seating Ten Guests
Choice of Ivory Overlay, Lace, Damask and Solid
ADA Accessibility Throughout the Property
Glass Candle Votives on Guest Tables
Walnut Chiavari Chairs, with Cushion
Over 250 Well-lit Parking Spaces
Choice of Solid Napkin Color
China, Flatware & Glassware
Pinspots & Tent Uplighting
Full Length Ivory Underlay
Complete Bar Set Ups
Cocktail Tables

IMPECCABLE SERVICE

Wedding Attendant for Bridal Party & Parents
Dedicated Day-of Coordinator
Maid Service in Restrooms
Event Bartenders
Event Waitstaff

RECEPTION TENT CAPACITIES

Our spacious ballroom tent comfortably accommodates up to 220 guests seated between both terraces.
Lower terrace seats 170 guests before adding optional patio tent
Lower terrace with patio tent accommodates up to 240 guests seated
Maximum capacity with patio tent is up to 280 guests seated



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COMPLIMENTARY CEREMONY

Freshly Brewed Iced Tea and Iced Water, Flavored options available
Additional 30 Minutes added to your 5.5-Hour Event
Venue Greeters to Help Direct and Assist Guests
Indoor and Outdoor Ceremony Spaces
White Resin Padded Folding Chairs
Ceremony Coordination
Ceremony Rehearsal



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STATIONS MENU

Buttered Hors D'Oeuvres

CHOOSE TWELVE OPTIONS

MINI REUBEN SANDWICHES

SAUSAGE AND ROMANO MUSHROOM CAPS

MEATBALLS PUTTANESCA

SAUTEED BEEF FILET TIPS, SAUCE FOYOT

PETITE SWEDISH MEATBALLS

MINI BEEF FAJITAS

COCKTAIL FRANCS WITH SPICY BROWN MUSTARD

REUBEN SPRINGROLL

CHICKEN SATAY BROCHETTES, PEANUT SAUCE

SESAME CHICKEN, SPICY APRICOT SAUCE

CHICKEN QUESADILLAS

BUFFALO CHICKEN SPRINGROLL, BLUE CHEESE

BBQ CHICKEN SKEWER

SMOKED SALMON, COGNAC, MAYO

BACON WRAPPED SCALLOPS

JUMBO LUMP CRAB CAKES, COCKTAIL SAUCE

CRAB RANGOON WITH SOFT CHEESE

JUMBO LUMP CRAB IMPERIAL IN BOUCHEE

BRAISED SCALLOPS, CILANTRO CITRUS LIME

SHRIMP THAI MONEY BAGS, SWEET & SOUR

COCONUT SHRIMP, MANGO CHUTNEY

SHRIMP COCKTAIL | \$4.50PP

ROLLED BRIE AND RASPBERRY

GRILLED EGGPLANT & GORGONZOLA ON CROSTINI

TRIANGLE POINTS WITH SOUR CREAM & CAVIAR

SKEWERED TORTELLINI PARMESAN SAUCE

POACHED ASPARAGUS, AVOCADO MÉLANGE*

SPINACH & FETA CHEESE IN LIGHT PASTRY

MATIGNON VEGETABLE STUFFED MUSHROOMS*

CHINESE EGGROLLS WITH SWEET AND SOUR SAUCE*

ROASTED PEAR AND BLUE CHEESE FILO

BALSAMIC FIG & CHÈVRE FLATBREAD

MAC AND CHEESE BITES

BUFFALO OR TERIYAKI CAULIFLOWER BITES*

TOMATO HUMMUS ON CUCUMBER MEDALLION, DILL GARNISH*

STATIONS MENU

Raw Bar

SHRIMP COCKTAIL, POACHED IN COURT BOUILLON, COCKTAIL SAUCE, OYSTERS AND CLAMS ON THE HALF SHELL, POACHED MUSSELS, MARYLAND CRAB CLAWS, LEMON WEDGES, TABASCO SAUCE, OYSTER CRACKERS, DISPLAYED ON CRACKED ICE

** MARKET PRICE

Soup Station

SELECT THREE OPTIONS

- CHILI WITH RED BEANS AND SPICY RICE ON SIDE
- CREAM OF BROCCOLI WITH MINCED CARROT AND GARLIC
- SEAFOOD BISQUE
- BRUNSWICK STEW (WITH CHICKEN AND PORK)
- MANHATTAN CLAM CHOWDER
- TRADITIONAL CORN CHOWDER WITH HICKORY BACON
- ESSENCE OF MUSHROOM CONSOMME
- CREAM OF STRAWBERRY SOUP (CHILLED)
- THAI PUMPKIN SOUP
- TRADITIONAL TOMATO OR CLASSIC CHICKEN NOODLE
(SERVED WITH BAKED SEASONED CROSTINIS)

Country Garden Station

WHEELS OF BRIE CHEESE, SODA AND WATER WAFERS, ASSORTED FRESH FRUITS, WHIPPED IN SOFT SPREADABLE CHEESE, FRESH BROCCOLI, CAULIFLOWER, CELERY, RED BELL PEPPERS, BABY CARROTS, GRAPE TOMATOES, CREAMY HERB CHEESE, BACON-HORSERADISH, WHIPPED CHIVE BLEND, DESIGNER "SELF CUTTING" SHOW BREADS, ASSORTED CHEESES

STATIONS MENU

Salad Station

SELECT TWO OPTIONS

BELGIAN ENDIVE, BABY SPINACH WITH FIELD GREENS AND CHEVRE, CHOPPED WALNUTS, FRESH RASPBERRIES, BALSAMIC VINAIGRETTE WITH EMULSIFICATION OF WALNUT OIL

BIBB LETTUCE WITH ROMAINE ACCENT AND PINE NUTS, ENOKI MUSHROOMS, MANDARIN ORANGES, GRAPE TOMATOES, CUCUMBER-THYME VINAIGRETTE

CAESAR SALAD WITH GRILLED SEASONED CHICKEN STRIPS, HERBED CROUTONS

TOSSED GREEN GARDEN MESCULIN SALAD, RASPBERRY VINAIGRETTE

FIELD GREENS, RED PEPPER STRIPS, JULIENNE OF RED ONION, MANDARIN ORANGES, GRAPE TOMATOES, CHOPPED WALNUTS, CUMIN-HONEY VINAIGRETTE

PLUM TOMATO, FRESH MOZZARELLA, CHIFFONADE OF PURPLE BASIL WITH ROMAINE ACCENT, MARINATED IN BALSAMIC VINAIGRETTE

Grilled Melange Station

SELECT TWO PROTEIN OPTIONS

-GRILLED MARINATED HOISON FLANK STEAK

-GRILLED HERBED ENCRUSTED CHICKEN BREAST, RED PEPPER CHAMPAGNE SAUCE

-GRILLED COD OR CHILEAN SEA BASS - FUMET MARINADE - LEMON HERB BUTTER

-ROASTED ZUCCHINI AND YELLOW SQUASH, SEASONED MARINADE

CIABATTA ROLLS-PARMESAN, ROASTED RED PEPPER, TOMATO BASIL - BUTTER FLORETS

STATIONS MENU

Asian Fusion Station

SELECT THREE OPTIONS

- THAI CHICKEN AND GINGER VEGETABLE SPRINGROLL, SWEET AND SOUR SAUCE
- ASIAN CHICKEN DUMPLINGS/SESAME OIL AND SOY WITH FRESH CHIVES
- MARINATED HOISON GRILLED FLANK STEAK
- MINI PEKING DUCK ROLL
- SESAME CHICKEN SKEWERS
- SHRIMP THAI MONEY BAGS
- CRAB RANGOONS WITH SWEET AND SOUR SAUCE
- ORIENTAL RICE WITH CASHEWS (INCLUDED WITH STATION)
- CHINESE NOODLES (INCLUDED WITH STATION)
- ORIENTAL VEGETABLES PREPARED IN WOK IN VIEW OF GUESTS TO INCLUDE WATER CHESTNUTS, CARROTS, SNOWPEAS, BROCCOLI, BOK CHOY, BAMBOO SHOOTS, BEAN SPROUTS, AND CASHEW ACCENT

Pasta Station

SELECT TWO PASTA OPTIONS AND THREE SAUCE OPTIONS

FOUR CHEESE FORMAGGIO, GREEN AND WHITE STRIPED AGNOLOTTI, TRI COLOR CHEESE TORTELLINI, BUTTERNUT SQUASH RAVIOLI, STRIPED LOBSTER RAVIOLI, MUSHROOM RAVIOLI, PENNE PASTA, FETTUCCHINE (ADD GRILLED CHICKEN STRIPS \$2.00)

SAUCES: HERBED GARLIC ESSENCE, VODKA TOMATO CREAM, MARINARA, INFUSED OILS WITH BASIL AND GARLIC, CLAM SAUCE, GARLIC ALFREDO, CREAMY PESTO

INCLUDED IN STATION ARE ROMANO CHEESE, WARMED FOCCACIA BREAD, PEPPER MILL

STATIONS MENU

Mashtini Bar

SEASONED SMASHED POTATOES WHIPPED WITH BUTTER AND CREAM
YUKON GOLD WITH SAUTEED SHALLOTS, REDSKIN WITH HINT OF ROASTED GARLIC,
SIDES TO INCLUDE SAUTEED ONIONS, SOUR CREAM AND CHIVES
MUSHROOM RAGOUT WITH PLUM TOMATOES
LEAN GROUND BEEF, REAL CRUMBLLED BACON PIECES
SHREDDED CHEDDAR AND MONTERAY JACK CHEESE
PRESENTED IN MARTINI GLASSES

Carving Station \$11.50pp

SELECT TWO OPTIONS

- ROAST PRIME RIB OF BEEF, (CERTIFIED BLACK ANGUS) HORSERADISH SAUCE AND AU JUS
- WHOLE TURKEY, HERBED MAYONNAISE, CRANBERRY-ORANGE RELISH
- INGERED PAN SEARED LOIN OF PORK, ROSEMARY-ORANGE SAUCE, ROASTED PEARS
- CLOVED SUGARED HAM, HONEY MUSTARD SAUCE, PINEAPPLE-RAISIN SAUCE
- WHOLE SLOW ROASTED TENDERLOIN OF BEEF
SEASONED WITH SPICES, HERBS AND GARLIC
PRESENTED WITH HAZELNUT BEARNAISE AND CABERNET SAUCE, SAUTEED MUSHROOMS
- CIABATTA ROLLS-PARMESAN, ROASTED RED PEPPER, TOMATO BASIL - BUTTER FLORETS

Flatbread Station

MARGHERITA, PEPPERONI, VEGETABLE, MEAT LOVERS, AND CYO (MAY HAVE ADDITIONAL COST AFFILIATED), ACCOMPANIED BY ROASTED PED PEPPER FLAKES AND PARMESAN CHEESE

STATIONS MENU

Neptune's Surf Station

SELECT TWO OPTIONS

- SHRIMP POACHED IN COURT BOUILLON, SAUTÉED SCALLOPS AND JUMBO LUMP CRAB
- COCONUT CRUSTED TILAPIA WITH MANGO AND PAPAYA
- RUBBED SALMON FILET WITH SUN DRIED TOMATOES AND PINE NUTS
- POACHED SALMON FILET SIMMERED IN COURT BOUILLON COMPLEMENTED WITH CHORON SAUCE (TOMATO FLAVORED BERNAISE)
- JUMBO LUMP CRAB CAKES, SAVORY TARTAR SAUCE, TOMATO CORN RELISH
- BRANDIED SEAFOOD NEWBURG WITH SEA SCALLOPS, SHRIMP & JUMBO LUMP CRAB WITH BASMATI RICE

SAFFRON RICE AND PIMENTOS INCLUDED WITH STATION

Mexican Style Station

SELECT TWO OPTIONS

- MINI CHICKEN QUESADILLAS
- CHICKEN FAJITA
- TACOS COMPLETE WITH GROUND LEAN BEEF SIMMERED IN SPICY MARINADE, MONTEREY AND SPICY CHEDDAR CHEESE, SHREDDED GREENS, DICED TOMATOES, AND PEPPERS, CHOICE OF HARD OR SOFT SHELL
- BEEF BURRITOS
- SLOW COOKED CHILI

SPICY RICE WITH RED BEANS INCLUDED WITH STATION, TORTILLA CHIPS, GUACAMOLE, SOUR CREAM, CHEDDAR CHEESE, OLIVES,REFRIED BEANS, JALEPENOS

STATIONS MENU

Tuscany Station \$11.50pp

ARTICHOKE HEARTS VENEZIA, HERBED EGGPLANT AND OLIVE MARINADE WITH TOMATO AND BASIL, GRILLED BELL PEPPERS, FRESH MOZZARELLA, SEASONED SALAMI, TOMATO CONCASSÉ, TRI COLOR TORTELLINI WITH PESTO ROTINI, FRESH PARMESAN, PEPPERONI, PROVOLONE, GRILLED ASPARAGUS, SUMMER SAUSAGE, PARMESAN ARTICHOKE HEARTS WITH GOAT CHEESE, GRILLED EGGPLANT WITH GORGONZOLA, BRUSCHETTA ON CROSTINI, SLICED LOAVES OF BAKED ITALIAN BREAD FOCCACIA AND FLATBREADS

Pad Thai Station

STIR FRY OF RICE NOODLES (SEN LEK) SHRIMP, TOFU, GROUND PEANUT, FRESH BEAN SPROUTS, CHIVES, CHICKEN BREAST, EGGS, FISH SAUCE, SOY, SMASHED GARLIC AND ONION, SPICY PEPPER

Slider Bar

ANGUS BEEF SLIDERS WITH CHEDDAR CHEESE & KETCHUP
FRIED CHICKEN SLIDERS WITH PICKLES & CHIPOTLE AIOLI
HOMEMADE POTATO CHIPS

Mac & Cheese Bar

HOMEMADE MACARONI AND CHEESE, CHOPPED BACON, GRATED PARMESAN, BREAD CRUMBS, DICED TOMATOES, SCALLIONS
ADD-ON LOBSTER MEAT | (ADDITIONAL \$6.00PP)

STATIONS MENU

Spud Bar

OLD BAY FRIES, SWEET POTATO FRIES, WAFFLE FRIES, AND TATER TOTS ACCOMPANIED BY RANCH, HONEY MUSTARD, CHEESE DIP, CHIPOTLE AIOLI, AND KETCHUP

Dip Station

HUMMUS, BUFFALO DIP, BRUSCHETTA, SPINACH & ARTICHOKE DIP, AND GUACAMOLE ACCOMPANIED BY PITA, ASSORTED CRACKERS, PRETZEL FLATS, CELERY, AND CARROT STICKS

Artisanal Cheese Station

FIRM CHEESES TO INCLUDE CHEDDAR, JACK, MOZZARELLA, PROVOLONE PEPPERONI, SLICED BAGUETTES, RED AND GREEN GRAPES, HUMMUS SPREAD, ASSORTED GOURMET CRACKERS, SEASONAL JAMS AND JELLIES

DESSERT

Select One Dessert Station

Cookies & Milk

Freshly Baked Chocolate Chip, Sugar, Oatmeal Raisin, Pecan Sandies, Whole Milk and Chocolate Milk Presented in Shot Glasses

Donut Bar by Yum Yum's Bake Shop

Chocolate, Vanilla, Strawberry, and Glazed Donuts

Manor House Chef Pastry | \$10.50/pp

Tiramisu, German Chocolate Torte, Keylime, Custard, Fruit Tarts, Eclairs, Petit-Fours, Mini Fruited Cheese Cakes, Lemon Squares, Brownies, Mini Shortcakes, Chocolate Mousse, Fresh Baked Cookies, Carrot Cakes, Cannolis, Napoleon's, Cream Puffs, Chocolate Macaroons, Linzer Tortes

DOWNTOWN SCOOP ICE CREAM TRUCK

| Market Price

CAKE & COFFEE

Wedding Cake Options from Bredenbecks Bakery

Traditional Sheet Cake

Cupcakes (Can be made Gluten Free)

Coffee & Tea Station

Citavo Colombian Coffee, Rock Candy Stirrers, Mints, & Creamer

Herbal Teas with Honey & Lemon



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*Consumer is advised that all food is prepared in a facility with allergens such as sesame, nuts, gluten.

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LATE NIGHT SNACKS

SOFT PRETZELS | \$400.00

Philly Soft Pretzels, Mini Water Bottles, Mustard

CYO CANDY BAR | \$400.00

Assorted Candies and Seasonal Candies

GRILLED CHEESE | \$500.00

Texas Toast with Cheddar Cheese, Tomatoes, and Condiments | Add Bacon \$2.00/pp

WALKING TACO | \$600.00

Doritos or Fritos of your choice accompanied by taco toppings, mini water bottles

PHILLY SPECIAL | \$1,000.00

Cheesesteak Eggrolls, Crab Fries, Melted American Cheese, Ketchup



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BYOB BAR

The Manor House provides all Bartenders, Glassware and Non-Alcoholic Beverages- Coca-Cola Products, Freshly Brewed Iced Tea, Water, Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Bloody Mary Mix, Sour Mix, Lemons, Limes, Oranges, Cherries, Olive.

No drink shots, energy drinks, plasticware or glass bottles are permitted.

Signature cocktails may be added at no additional cost. The client will be providing the necessary signage and recipes. If any of the non-alcoholic ingredients needed are not included in our package, the client is responsible for purchasing those items.

The client is responsible for supplying their own alcohol. Wine, Beer, and Liquor, must be in fifth sizes, may be purchased at the discretion of the client. The Manor House will provide you with a suggested quantities list that will equate to an average of \$12-14.00/pp for alcohol.

Hatboro Beverage is the exclusive and sole provider of draft beer at the Manor House. They include all sanitation for the tap lines and all bar equipment. Please contact them directly to set up your order and delivery, 215-675-1078



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CREATIVE PARTNERS

Additional Partners can be found on our Website.

Photographers

Pictures By Todd
610-788-2283
toddepicturesbytodd.com
www.picturesbytodd.com

Andrea Krout Photography
610-945-7059
hello@andreakrout.com
www.andreakrout.com

Florals

Gypsy Hill
215-510-4072
www.gypsyhillflorals.com

RAM Floral
267-886-3103
ramfloral@gmail.com
www.ramfloral.com

A Floral Affair
(215)368-1155
www.afloralaffairpa.com

Design & Decor

Lilac and Lace Co.
610-389-8376
lilacandlaceco.com

Creamery Hill
creameryhill@gmail.com

DJ Entertainment

Silver Sounds
610-640-0838
silver@silversound.com
www.silversound.com

Party Scene Events
267-902-5596
partysceneevents@gmail.com
www.partysceneevents.com

Live Bands

BVT Live!
610-358-9010
kurtebvtlive.com
www.bvtlive.com

EBE Entertainment
215-634-7700
www.ebetalent.com

Beverage Distributor

Hatboro Beverage
215-858-2048

Cake

Bredenbeck's Bakery
215-247-7374
sales@bredenbecks.com
www.bredenbecks.com



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SECURING YOUR DATE & DEPOSITS

SECURING YOUR DATE

Once you have decided to reserve the date and our services, a deposit along with the signed initial contract secures the date. You will have 48 hours to return a signed contract and copies of the deposit checks in order to hold the date.

DEPOSIT SCHEDULE

\$3,000.00 Non-Refundable Retainer & 50% of Venue Rental Fee due at signing.

\$6,000.00 Retainer due (5) months after contract is signed and received.

Additional 25% of Venue Rental Fee due by April 15th of your Event Year.

Remaining Catering Balance, Remaining 25% of Venue Rental Fee and Damage Retainer are due (14) Days Prior to contracted event date.

FINAL GUEST COUNT

Due (2) weeks prior to your event date.

EVENT LIABILITY INSURANCE

An "event liability policy" is required. The cost of this insurance is approximately \$100. Further information will be provided on the contract.

DAMAGE RETAINER

An additional (damage retainer) check of \$800.00 is required for any damage sustained to the building and/or grounds and will be returned the following week after an inspection of the house and grounds utilized by your guests. This damage retainer check must accompany your final payment.

TASTING

We are happy to offer a complimentary tasting for up to 2 guests once you have secured your date.



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