



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..



205 W Skippack Pike, Ambler, PA 19002

215-587-4000

www.prophecycreekmanor.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

5 Acres of Picturesque Gardens
Temperature-Controlled Tented Terrace
Access to the Manor House
Bridal Suite & Groom's Room, Beginning at 11:00am
Five Hour Reception, Plus the Ceremony

CUSTOM MENU

Eight Butlered Hors D'oeuvres
One Cocktail Hour Station
3-Course Dinner Menu
One Dessert Station
Personalized Wedding Cake

BEVERAGES

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

NOTE: *Alcoholic Beverages are not included in the package & pricing. Client to supply their own.*

FIRST-CLASS AMENITIES

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

IMPECCABLE SERVICE

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

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 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

Ceremony Rehearsal

Venue Greeters to Help Direct and Assist Guests

Additional 30 Minutes added to your 5-Hour Event

Beverage Station. Freshly Brewed Iced Tea and Iced Water

Pillar Stands for Flower Arrangements

White Resin Padded Folding Chairs

Ceremony Coordination

Indoor and Outdoor Ceremony Spaces



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COCKTAIL HOUR

Butlered Hors D'oeuvres

Select Eight

- Smoked Salmon, Cognac, Mayo
- Rolled Brie and Raspberry
- Grilled Eggplant & Gorgonzola on Crostini
- Bacon Wrapped Scallops
- Mini Reuben Sandwiches
- Sausage and Romano Mushroom Caps
- Jumbo Lump Crab Cakes, Tomato Corn Relish
- Chicken Satay Brochettes, Peanut Sauce
- Triangle Points with Sour Cream & Caviar
- Sesame Chicken, Spicy Apricot Sauce
- Crab Rangoon with Soft Cheese
- Jumbo Lump Crab Imperial in Bouchee
- Skewered Tortellini Parmesan Sauce
- Meatballs Puttanesca
- Poached Asparagus, Avocado Mélange
- Sautéed Beef Filet Tips, Sauce Foyot
- Petite Swedish Meatballs
- Chicken Quesadillas
- Mini Beef Fajitas
- Spinach & Feta Cheese in Light Pastry
- Braised Scallops, Cilantro Citrus Lime
- Matignon Vegetable Stuffed Mushrooms
- Cocktail Francs with Spicy Brown Mustard
- Chinese Eggrolls with Sweet and Sour Sauce
- Roasted Pear and Blue Cheese Filo
- Reuben Springroll
- Shrimp Thai Money Bags, Sweet & Sour
- Buffalo Chicken Springroll, Blue Cheese
- Coconut Shrimp, Mango Chutney
- Balsamic Fig & Chèvre Flatbread
- Shrimp Cocktail | \$4.50pp



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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COCKTAIL HOUR STATION

Select One Cocktail Hour Station

Artisanal Cheese Display

Firm Cheeses to include Cheddar, Jack, Mozzarella, Provolone Pepperoni, Sliced Baguettes, Red and Green Grapes, Herb Infused Olive Oil, Hummus spread, Assorted Gourmet crackers

Mac & Cheese Bar

Homemade Macaroni and Cheese, Chopped Bacon, Grated Parmesan, Bread Crumbs, Diced Tomatoes, Scallions

Add-On Lobster Meat | \$3.00pp

ADDITIONAL STATIONS

Pasta Bar | \$5.50pp

Penne Pasta, Three-Cheese Tortellini, Marinara Sauce, Garlic Alfredo Sauce, Romano Cheese, Warmed Focaccia

Slider Bar | \$6.50pp

Angus Beef Sliders, Cheddar Cheese, Ketchup
Fried Chicken Sliders, Pickles, Chipotle Aioli
Homemade Potato Chips

Country Garden | \$7.25pp

Wheels of Brie Cheese, Assorted Crackers with Honey & Nut, Raspberry and Garlic Herb Soft Spreadable Cheese. Accompanied with Fresh Broccoli, Cauliflower, Celery, Red Bell Peppers, Baby Carrots, Grape Tomatoes Creamy Herb Cheese, Bacon-Horseradish, Whipped Chive blend Designer "Self Cutting" Show Breads

Mashtini Bar | \$7.25pp

Guests select both Yukon Gold and Redskin Garlic
Toppings Include Sauteed Onions, Sour Cream And Chives, Mushroom Ragout With Plum Tomatoes, Lean Ground Beef, Real Crumbled Bacon Pieces, Shredded Cheddar And Monterey Jack Cheese, Presented In Martini Glasses

Raw Bar | Market Price

Shrimp Cocktail, Poached in Court Bouillon, Cocktail Sauce, Oysters and Clams on the Half Shell, Poached Mussels, Maryland Crab Claws, Lemon Wedges, Tabasco Sauce, and Oyster Crackers

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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 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 \$12.00/pp for alcohol.

Hatboro Beverage is the exclusive and sole provider of draft beer at the Manor House. Please contact them directly to set up your order and delivery, 215-675-1078



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WHITE GLOVE DINNER SERVICE

Salad

Select One to Serve to All Guests Table Side

Traditional Caesar Salad

Tossed green garden mesculin salad served with raspberry vinaigrette

Field greens with chopped walnuts, red onion, grape tomato julienne red pepper, mandarin oranges with cumin honey vinaigrette

Bibb lettuce with mixed greens, mandarin segments cucumber thyme vinaigrette

Baby spinach and spring mix with pine nuts, grape tomatoes chevre with champagne and roasted shallot vinaigrette

Plum tomato, fresh mozzarella, purple basil with romaine accent, marinated in balsamic vinaigrette | \$2.25pp

Breads

Assorted Warmed Ciabatta Rolls including Parmesan, Roasted Red Pepper, and Tomato Basil, Accompanied with Whipped Butter.



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PLATED OR BUFFET DINNER

Select Three Entrees Plus Vegetarian Selection for Buffet or Plated Service

Beef

Roast Prime Rib of Beef | Au Jus, Creamy Horseradish Sauce on side

Boneless Short Ribs | Chianti Demi

Grilled Chateaubriand | Cabernet Sauce with Sautéed Mushrooms, Fresh Center Cut Filet Mignon, Seasoned with Spices, Herbs and Garlic | \$11.50pp

Chicken

Polo Formaggio | Sautéed Chicken Finished with Fontina Cheese and Sun-dried Tomatoes Complemented with our own Champagne Confetti Sauce

Lemon Basil Chicken | Grilled Chicken Breast simmered in Lemon Basil Reduction

Poulet En Crute | Chicken Breast Wrapped in Puff Pastry, Sauce Dijonnaise

Medallions of Stuffed Poulet Au Florentine Soufflé Sliced Roulade of Chicken, Stuffed with Seasoned Spinach, Ricotta and Feta Cheese Herb Sauce Supreme – Finished with Fresh Thyme | \$4.00pp

Seafood

Baked (Center Cut) Filet of Norwegian Salmon Fresh Dill and Verve of Lobster Brandy Cream Sauce

Jumbo Lump Crab Cakes, Chipotle Aioli

Grilled Marinated Mahi Mahi | Topped with Mango Salsa | \$6.50pp

Grilled Chilean Sea Bass - Fumet Marinade, Lemon Herb Buerre Blanc | \$7.50pp

Brandied Seafood Newburg | Shrimp Poached in Court Bouillon, Sautéed Scallops and Jumbo Lump Crab Served with Saffron Rice & Pimentos

(Available for Buffet Only)



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ADDITIONAL ENTREES

Pork

Pan-Seared Roast Loin of Pork Served with Rosemary-Orange Sauce and Roasted Pears

Lamb

Braised Lamb Chops, Mustard Crusted with Rosemary Garlic Essence | \$11.50pp

Vegetarian

Cheese Tortellini with Vegetable Sauté and Fresh Basil Marinara

Vegan

Honey Ginger Tofu, Rice, Vegetable Sauté, Tri-Colored Sesame Seeds



VENDORS & CHILDREN

Vendor Meals- \$60.00 (Chicken Entree)

Children Ages 6-10- \$60.00 (Chicken Tenders, Tater Tots, and Applesauce)

Children Ages 5 and Under: Complimentary Meal

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ACCOMPANIMENTS

Select One Vegetable & One Starch to be Served to All Guests

Veggies

Green Bean Almondine

Green Beans with Infused Oil and Roasted Red Peppers

Glazed Sweet Peeled Carrots

Vegetable Sautee, Chef Cut Yellow and Orange Carrots, Snap Peas, Red Bell Pepper, Hericot Vert, Herb Infused Olive Oil

Asparagus with Pimento Accent | Available When In Season

Marinated Grilled Vegetables | \$2.25pp

Starch

Red Bliss Garlic Smashed Potatoes

Fingerling Potato sautéed with Fresh Herbs

Sliced Potatoes Au Gratin

Soufflé of Sweet Potato Marsala in Pastry Shell

Mixed Wild Rice

Saffron Rice

Basmati Rice paired with Almonds and Orange Essence



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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

CAKE & COFFEE

Wedding Cake Options from Bredenbecks Bakery

Traditional Wedding Cake

Cupcakes (Can be made Gluten Free)

Coffee & Tea Station

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

Herbal Teas with Honey & Lemon



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ADDITIONAL SWEET TREATS

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



LATE NIGHT SNACKS

SOFT PRETZELS | \$3.00/pp

Philly Soft Pretzels, Mini Water Bottles, Mustard

CHICAGO HOT DOG STATION | \$4.50/pp

Sliced Pickles, Tomatoes, Relish, Onions, Mustard, Ketchup, and Sport Peppers

NACHOS | \$5.00/pp

Homemade Tortilla Chips, Nacho Cheese, Guacamole, Pico De Gallo, Sour Cream

PHILLY SPECIAL | \$6.00/pp

Cheesesteak Eggrolls, Crab Fries, Melted American Cheese, Ketchup

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CREATIVE PARTNERS

Additional Partners can be found on our Website.

Photographers

Mario Oliveto Photography
856-759-2958
info@marioolivetophotography.com
www.marioolivetophotography.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
kurt@bvtlive.com
www.bvtlive.com

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

Beverage Distributor

Hatboro Beverage
215-858-2048

Wedding Cake

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



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.

\$5,000.00 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 (3) 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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MANOR HOUSE ENHANCEMENTS

- MANOR HOUSE SPARKLER EXIT: \$600.00
- ADDITIONAL TIME IN BRIDAL SUITE: \$250.00/HR
- ADDITIONAL RECEPTION TENT: \$2,500.00
- ADDITIONAL RECEPTION TIME: \$900.00/HALF HOUR
 - ADDITIOANL COCKTAIL HOUR TIME \$1,500/HALF HOUR
- EXTRA BAR/BARTENDER (IF UNDER 175 GUESTS): \$600.00
- RESTROOM BASKETS: \$60.00 per basket (Men's and Women's)
- TABLE NUMBERS: \$8 per table
- FLIP FLOP BASKETS: \$300 per 100 flip flops
- CAKE BAGS: \$50
- NEON SIGN RENTALS: \$200
- BREAKFAST FOR BRIDAL SUITE: \$15 per person
 - Pastries, Bagels, Juices, Spreads, and Coffee

