



ROBERT FAIR CATERERS  
PRESENTS

M | H

*the manor house*

AT PROPHECY CREEK PARK

**SOCIAL**  
**SEATED / BUFFET MENU**



# MEET ROBERT FAIR



Robert "Pop" Fair  
Owner

Mr. Fair is celebrating 71 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 115 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](http://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-five 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 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.

## The Core Production Team of The Manor House

Every company requires associates who can be counted on at all times and trusted with keys to the facility. The Manor House has a true family of dedicated associates . . . the "Extended Fair Family".

We are publicly recognizing the following who are an integral part of your celebration. Lindsey Komorowski, Jasper Benson, Stephanie Hagan, Larry Storm, David Johnson and Sue Loveless (affectionately) "Mamma Sue".

The above professionals work around the clock from all aspects of our event production. We're thankful for their efforts, and recognize they are directly responsible for our outstanding reputation.



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.



Danielle Dole

## Sales and Event Planning

Danielle has a passion for perfection and attention to detail. Having a career foundation in operating her own family business, Danielle focuses on every detail to ensure your vision becomes reality!

Along with Danielle's leadership on events, she has been an integral associate working within every corner of the Manor House. Including her background in facilities and food production; she truly is a "Jill of all trades", and a fantastic event planner. This experience provides clients with successful solutions to our clients detailed plans and accommodations.

We are privileged to have her on our team! You'll always be able to count on Danielle and her experience in hospitality.



# BEFORE YOU TURN THE PAGE . . .

The Manor House at Prophecy Creek Park by Robert Fair Caterers  
has the ultimate wedding experience!

The menu you are about to review includes major amenities and enhancements  
which are necessities for your luxury wedding. These are listed on page six.

There are **No hidden costs, charges, or fees** with our family.

We have been privileged to offer incredible packages with integrity for over 115  
years, as we are the oldest catering family in Philadelphia.

Thank you for the opportunity to celebrate your wedding day with you!



Warm Regards,  
Robert Fair and Peter Fair



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# THE MANOR

## SEATED / BUFFET MENU

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10 Hors D'Oeuvres |  
Clients choice

5 Entree's Clients Choice  
Inclusive of Vegetarian & Vegan

Sheet Cake accompanied by  
Manor House Chef  
Pastry Display

Coffee & Tea Station  
Non-Alcoholic Drinks

**Adult Guest Minimum: 125**

**PRICING IS INCLUSIVE OF VENUE RENTAL  
AVAILABLE ON SELECT DATES**

*6% Sales Tax is Additional*

***Includes Service & Administrative Charges***

*Discounts for all couples in any of the following professions:*

***Military, Police, EMT, Nurse Personnel and Teachers.  
(ID REQUIRED).***

**ADDITIONAL PATIO RECEPTION TENT: \$3,500.00**

**ADDITIONAL RECEPTION TIME: \$1,100.00/HALF HOUR**

**ADDITIONAL COCKTAIL HOUR TIME \$1,500/HALF HOUR**

**EXTRA BAR/BARTENDER (IF UNDER 175 GUESTS): \$950.00**

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# YOUR SPECIAL OCCASION PACKAGE

## THE MANOR

Air Conditioned and Heated Tented Ballroom  
5 Acres of Picturesque Gardens Bistro Patio with Fire Pits  
Access to the Manor House  
Three Hour Event

## 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  
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

Comprehensive Event Planning Services  
Dedicated Day-of Coordinator  
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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# COCKTAIL HOUR

## BUTLERED HORS D'OEUVRES, SELECT 10



### Beef

- Mini Reuben Sandwiches
- Sausage and Romano Mushroom Caps
- Meatballs Puttanesca
- Petite Swedish Meatballs
- Mini Beef Fajitas
- Cocktail Frans with Spicy Brown Mustard
- Reuben Springroll
- Sauteed Beef Filet Tips, Sauce Foyot | \$5.00pp

### Chicken

- Chicken Satay Brochettes, Peanut Sauce
- Sesame Chicken, Spicy Apricot Sauce
- Chicken Quesadillas
- Buffalo Chicken Springroll, Blue Cheese
- BBQ Chicken Skewer



### Seafood

- Smoked Salmon, Cognac, Mayo
- Bacon Wrapped Scallops
- Jumbo Lump Crab Cakes, Cocktail Sauce
- Crab Rangoon with Soft Cheese
- Jumbo Lump Crab Imperial in Bouchee
- Shrimp Thai Money Bags, Sweet & Sour
- Coconut Shrimp, Mango Chutney
- Braised Scallops, Cilantro Citrus Lime | \$5.00pp
- Shrimp Cocktail | \$4.50pp



### Vegetarian/Vegan\*

- 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\*



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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# BYOB BAR

## Effortless Beverage Planning for Your Celebration

Planning a full bar for a wedding or social event should be a breeze! Our streamlined BYOB (Bring Your Own Beverage) package is crafted with decades of experience in executing your bar setup flawlessly. We simplify the process while empowering you to design your personalized bar!

### How It Works:

The Manor House will provide multiple tiers of suggested quantities to ensure proper supply levels for your celebration.

- We connect you with Hatboro Beverages (our exclusive draft beer partner) who handles pickup and delivery of your selections. Please call 215-675-1078 to start your guided selection experience!
- The nearest PA Liquor store is less than two miles down the road! Please take our list, call in your order, and arrange your pickup with them! We will gladly hold your selections during the week of your wedding and return all remaining items (open and sealed) at event end. We do ask for all liquor, wine, and champagne not to exceed a 750mL bottle. This helps us expedite service at the bar!
- Please factor a cost of \$14.00-16.00 per person for the full bar experience. Clients are not obligated to purchase more than they desire! Feel free to run your ideas by us for guidance.

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

To ensure the best quality event for our Manor House couples, items such as shots, energy drinks, and glass beer bottles are not permitted on the property.

Your Signature drink creations are welcome!



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# WHITE GLOVE DINNER SERVICE

## Salad

### Select One

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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# SEATED OR BUFFET DINNER

Select Three Entrees Plus Vegetarian and Vegan, Totaling 5 Entrees for your RSVP

## Beef

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

Boneless Short Ribs | Chianti Demi

Grilled Chateaubriand | Cabernet Sauce with Sauté Mushrooms,  
Fresh Center Cut Filet Mignon, Seasoned with Spices,  
Herbs and Garlic | \$12.50pp

## Chicken

Polo Formaggio | Sautéed Chicken Finished with Fontina Cheese,  
Sun-dried Tomatoes, Champagne Confetti Sauce

Sesame Glazed Chicken | Asian Inspired Sauce, Sesame Seeds

Chicken Marsala | Chicken Breast with Creamy Mushroom Marsala Sauce

Bruschetta Chicken | Bruschetta, Melted Mozzarella, Balsamic Glaze

Poulet En Crute | Chicken Breast Wrapped in Puff Pastry, Sauce Dijonnaise  
(Available for Seated Dinner Only)

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

North Atlantic Grilled Salmon, Lemon Butter Sauce

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

Jumbo Lump Crab Cakes, Chipotle Aioli | \$12.00/pp

North Atlantic Baked Salmon topped with Jumbo Lump Crab, Lemon Butter Sauce \$8.00/pp

Grilled Chilean Sea Bass - Fumet Marinade, Lemon Herb Buerre Blanc | \$15.00pp

Brandied Seafood Newburg | Shrimp Poached in Court Bouillon, Sautéed Scallops  
and Jumbo Lump Crab Served with Saffron Rice & Pimentos **(Available for Buffet Only)**

Surf and Turf | Jumbo Lump Crab Stuffed Salmon with Filet Mignon, Mushroom Cabernet Sauce | \$15.00pp



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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 | \$14.50pp

## Vegetarian

Cheese Tortellini with Grilled Zucchini and Squash, Roasted Gourmet Baby Carrots | Fresh Basil Marinara  
(Served Table-side, per order)

Eggplant Parmesan accompanied with Penne Pasta, and Fresh Basil Marinara  
(Served Table-side, per order)

Mushroom Ravioli accompanied with Infused Herb & Garlic Olive Oil  
(Served Table-side, per order)

## Vegan

Honey Ginger Tofu, Rice, Vegetable Sauté, Tri-Colored Sesame Seeds  
(Served Table-side, per order)

Cauliflower Steak, Fanned Portobella, Gingered Carrots and Snap Peas  
(Served Table-side, per order)

Manor House Black Bean Burger, with Grilled Red Pepper and Red Onion. Crisp leaf lettuce and Sesame Seed Bun. Accompanied with Waffle Fries and Baby Kosher Dill Pickle  
(Served Table-side, per order)

Quinoa with Mixed Vegetable Medley with Balsamic Drizzle  
(Served Table-side, per order)



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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

Garlic Mashed Cauliflower with Parsley Garnish

Marinated Grilled Vegetables | \$2.25pp

## Starch

Red Bliss Garlic Smashed Potatoes

Creamy Yukon Gold Mashed Potatoes with Parsley Garnish

Sliced Potatoes Au Gratin

Soufflé of Sweet Potato Marsala in Pastry Shell

Mixed Wild Rice

Saffron Rice

Rice Pilaf with Pimento Accent and Herb Essence

Basmati Rice paired with Almonds and Orange Essence



# VENDORS & CHILDREN

Vendor Meals- \$60.00 (Chicken Entree)

Children Ages 6-10- \$60.00

Children Ages 5 and Under: Complimentary Meal

Children's Menu Options:

**Please choose One**

Chicken Tenders with Tater Tots

Penne with choice of Butter or Red Sauce

Grilled Cheese and Tater Tots

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# DESSERT

## **Sheet Cake | Included in All Three Packages**

Sheet Cake from Bredenbecks Bakery to include one flavor and one filling.

## **Manor House Chef Pastry | Included in All Three Packages**

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

## **Donut Wall**

Donut Bar | \$3.00/pp

Chocolate, Vanilla, Strawberry, and Glazed Donuts

## **DOWNTOWN SCOOP ICE CREAM TRUCK | Market Price**

## **Coffee & Tea Station, Included in all three tiers**

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

Herbal Teas with Honey & Lemon



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# CREATIVE PARTNERS

Additional Partners can be found on our Website.

## Photographers

### **Andrea Krout Photography**

610-945-7059

hello@andreakrout.com

www.andreakrout.com

### **Duca Studio**

610-889-3822

anthony@ducastudio.com

www.ducastudio.com

### **Martin Reardon Photography**

215-852-3250

martin@martinreardonphoto.com

www.martinreardonphoto.com

### **Martelli Photography**

215-983-7117

martelliphoto@aol.com

www.martelliphotography.com

## Florals

### **Willow & Thistle**

215-616-8400

www.willowandthistle.com

### **A Floral Affair**

215-368-1155

www.afloralaffairpa.com

### **Xtraordinary Events by Vito Russo**

267-551-4400

www.xtraordinaryevents.net

## Design & Decor

### **Lilac and Lace Co.**

610-389-8376

lilacandlaceco.com

## Audio, Visual, Games

### **JB Gigs**

www.jbgigs.com

610-873-2603

## DJ Entertainment

### **Silver Sound Entertainment**

610-640-0838

silver@silversound.com

www.silversound.com

### **Party Scene Events**

267-902-5596

partysceneevents@gmail.com

www.partysceneevents.com

## Live Bands

### **Marquee Band**

856-439-0214

www.marqueeband.com

### **BVT Live!**

610-358-9010

kurt@bvtlive.com

www.bvtlive.com

### **EBE Entertainment**

215-634-7700

www.ebetalent.com

## Bakery

### **Bredenbeck's Bakery**

215-247-7374

sales@bredenbecks.com

www.bredenbecks.com

## Beverage Distributor

### **Hatboro Beverage**

215-675-1078

hatbev@yahoo.com

## Full Service Wedding Planner

### **Kristina Wittig**

267-247-2042

www.kristinawittigweddings.com



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# SECURING YOUR DATE & RETAINERS

## SECURING YOUR DATE

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

## DEPOSIT SCHEDULE

\$1,500.00 Non-Refundable Retainer & 50% of Venue Rental Fee due at signing. Breakout displayed in agreement. Rental is included in the advertised price.

Remaining Catering Balance, Remaining 50% 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 is required with final payment.



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