



ROBERT FAIR CATERERS
PRESENTS

M | H

the manor house

AT PROPHECY CREEK PARK

*A Magical Destination | Enchanted Grounds
Fairytale Experience*

WEDDING

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

MEET THE MANOR HOUSE TEAM



Peter Fair
General Manager

Peter upholds the tradition of Fair Family catering legacy as the fifth generation in food service. He has achieved over twenty-three 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.

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.



Tony Breuninger
Operations Manager

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.

Tony is recognized for his volunteer work in the community and with the Boy Scouts of America.

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. Melissa Fitzpatrick, 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.



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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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"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, Makeup Room with Two Restrooms, Beginning at 11:00am
Efficient Full Size Groom Suite with Restroom
Air Conditioned and Heated Tented Ballroom
5 Acres of Picturesque Gardens
Bistro Patio with Fire Pits
Five Hour Reception

CUSTOM MENU

Homemade Recipes 'From Scratch'
Ten Butlered Hors D'oeuvres
Two Cocktail Hour Stations
Three-Course Dinner Menu
Five Entree's for Dinner
Personalized Wedding Cake
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 (Duration of Event)
Comprehensive Event Planning Services
Dedicated Day-of Coordinator
Restroom Attendant
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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MANOR HOUSE CEREMONY

Freshly Brewed Iced Tea and Iced Water, Flavored options available

Additional 30 Minutes added to your 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

\$900.00 Ceremony Fee



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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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COCKTAIL HOUR STATION

Select Two Cocktail Hour Stations

Mac & Cheese Bar

Homemade Macaroni and Cheese, Chopped Bacon, Grated Parmesan, Bread Crumbs, Diced Tomatoes, Scallions
Add-On Lobster Meat | \$6.00pp

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 Display

Firm Cheeses to include Cheddar, Jack, Mozzarella, Provolone Pepperoni, Sliced Baguettes, Red and Green Grapes, Hummus spread, Assorted Gourmet crackers, Seasonal Jams and Jellies

ADDITIONAL STATIONS

Tuscany Station | \$11.50pp

Artichoke Hearts Venezia, Herbed Eggplant and Olive Marinade with Tomato and Basil, Grilled Bell Peppers, Fresh Mozzarella, Seasoned Salami, Tomato Concise, Tri Colored 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, Focaccia, and Pita Bread

Country Garden Station | \$8.50pp

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

Slider Bar | \$9.50pp

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

CYO Raw Bar (3 Minimum)

Shrimp Cocktail- \$4.25pp Oysters- \$8.00pp Clams on the Half Shell- \$8.00pp
Poached Mussels- \$8.00pp Maryland Crab Claw- \$16.00pp
Includes Lemon Wedges, Tabasco Sauce, Cocktail Sauce, and Oyster Crackers

Flatbread Station | \$11.50/pp

Margherita, Pepperoni, Vegetable, Meat Lovers, and CYO (May have additional cost affiliated), accompanied by roasted pepper flakes and parmesan cheese

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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, Olives.

The client is responsible for supplying their own alcohol with the assistance of our suggested quantities list. The list provided usually equates to an average of \$14-16.00/pp for alcohol. Wine, Beer, and Liquor may be purchased at the discretion of the client (All liquor to be in 750ml sized bottles). The Manor House staff will handle all set up and clean up of your bar service.

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

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.

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.



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WHITE GLOVE DINNER SERVICE

Salad

Select One

Traditional Caesar Salad

Tossed green garden mesclun 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 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

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

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 | \$12.50/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 | \$5.50 pp

Philly Soft Pretzels, Mini Water Bottles, Mustard

CYO CANDY BAR | \$7.50 pp

Assorted Candies and Seasonal Candies

GRILLED CHEESE | \$7.50 pp

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

WALKING TACO | \$9.50 pp

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

PHILLY SPECIAL | \$9.50 pp

Cheesesteak Eggrolls, Crab Fries, Melted American Cheese, Ketchup

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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

Mario Oliveto

856-759-2958

mario@marioolivetophotography.com

www.marioolivetophotography.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 Distrubutor

Hatboro Beverage

215-858-2048

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 payment along with the signed initial contract secures the date. You will have 48 hours to return a signed contract and copies of the retainer checks in order to hold the date.

RETAINER 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. Inquire for more details of our format.



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MANOR HOUSE ENHANCEMENTS

- MANOR HOUSE SPARKLER EXIT: \$600.00
- 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
- ADDITIONAL BRIDAL SUITE ACCESS \$350.00 per hour (as early as 9:00am)

