

THE MANOR

*Wedding  
Services*

"...BEYOND EXPECTATIONS..."





# *Your Wedding at The Manor*

## ALL WEDDINGS INCLUDE:

Wedding Coordinator & Host the Day of

Five Hour Reception

Your Choice of Plated or Buffet Dinner Menus

Gold Chivari Chairs

Complimentary Wedding Cake Cutting

Coffee Service with Dessert

Use of The Manor's Table Numbers, Card Box,  
Toasting Flutes, Cake Knife, Mirrors & Votives

Private Bridal Suite

The Manor's Spiral Staircase & Gazebo for Photo's

One Bartender for every 100 Guests

Complimentary Entrée Tasting for the Couple

YOUR WEDDING AT THE MANOR BASE PACKAGE STARTING AT  
\$32.95 PER PERSON

\*Prices are subject to change\*

Revised August, 2021



## *The Elite Package*

Custom Designed Wedding Cake or Cupcakes  
(From one of The Manor's Preferred Bakeries)

Custom Designed Fresh Floral Centerpieces  
(From one of The Manor's Preferred Florist)

Your Choice of Two Hot Butlered Hors d'Oeuvres

Your Choice of Fresh Fruit Display, Vegetable Crudit   
or Stationed Gourmet Cheese & Cracker Display

Upgradeable Linens

Champagne or Wine Toast  
(Non Alcoholic Toast also Available)

Your Choice of Two Plated Entrees

10% Off your Rehearsal Dinner or Bridal Shower

\$73 PP PLUS TAX & GRATUITY  
(BUFFET OPTION ALSO AVAILABLE \$79 ++PP)

# *A La Carte*

## CEREMONY

A Private Onsite Ceremony  
(Includes one of our Officiants & an additional hour)  
\$500-\$1,500

Coat Check Service  
\$100-

Ceremony Arch  
\$75-

Column Ceremony Arch  
\$100-

## COCKTAIL HOUR

Lobby Cocktail Hour  
(includes portable bar)  
\$450-

Champagne Fountain  
(Additional bottles are \$30 per bottle)  
\$500-

Fruit Punch Fountain  
Three Gallons of Fruit Punch (Additional punch is \$50 for two gallons)  
\$150-

Juice Chiller  
\$3-pp

Champagne or Wine Toast  
\$4-pp



## *A La Carte*

### RECEPTION

Chocolate Fountain with Fresh Fruit & Cookies  
\$8.95-pp

Gold Plate Chargers  
\$2- each

Carving Station  
See Coordinator

Wine Service with Dinner  
\$30- per bottle

Fresh Chocolate Covered Strawberries  
served with your Wedding Cake  
\$3-pp

Uplighting  
\$55- per light

Upgradeable Linens  
\$8- pp

Custom Designed Wedding Cake or Cupcakes  
(From The Manor's preferred bakeries)  
\$6-pp

Custom Designed Fresh Floral Centerpieces  
(From The Manor's preferred florist)  
\$6-pp

## *Chilled Stationed Hors d'Oeuvres*

### GOURMET CHEESE & CRACKER DISPLAY

\$6-pp

### VEGETABLE CRUIDTES WITH DIP

\$5-pp

### FRESH FRUIT DISPLAY

\$6-pp

### MEDITERRANEAN PLATTER

\$38- Serves up to 10p Family Style

Sliced Feta Cheese, Cherry Tomatoes, Cucumber Slices, Kalamata Olives & Pita Bread. Drizzled with Basil & Olive Oil

\*Add Spanakopita & Dolmades to each platter\*

\$60-

### HUMMUS & PITA WEDGES

Small (serves 10 per table) \$40-

Medium (serves 75-100) \$150-

### JUMBO SHRIMP COCKTAIL

\*Market Price

## *Hot Buttered Hors d'Oeuvres*

|                                   | 50 PIECES | 100 PIECES |
|-----------------------------------|-----------|------------|
| Spanakopita                       | \$120-    | \$220-     |
| Spicy Chicken Satay               | \$120-    | \$220-     |
| Stuffed Mushrooms                 | \$120-    | \$220-     |
| Crab Rangoon's                    | \$120-    | \$220-     |
| Sesame Chicken                    | \$120-    | \$220-     |
| Raspberry & Brie Cheese           | \$150-    | \$250-     |
| Vegetable Spring Rolls            | \$120-    | \$220-     |
| Scallops Wrapped in Bacon         | \$150-    | \$250-     |
| Mini Beef Wellington              | \$150-    | \$250-     |
| Thai Chicken & Cashew Spring Roll | \$120-    | \$220-     |
| Chicken Fingers & Dipping Sauce   | \$120-    | \$220-     |
| Lobster Rangoon's                 | \$150-    | \$250-     |
| Mini Crab Cakes                   | \$150-    | \$250-     |
| Coconut Shrimp                    | \$150-    | \$250-     |
| Bleu Cheese & Pear Chutney        | \$150-    | \$250-     |
| Philly Cheese Steak Spring Rolls  | \$150-    | \$250-     |



## Plated Dinner Menu

Select One:

If Selecting Two Entrees, Please Add \$2-pp

\*Elite Package: Select Two Entrees Under \$35.95

Above \$35.95 Additional Cost Will Apply

### POULTRY

|   |         |
|---|---------|
| Stuffed Chicken Supreme   | \$32.95 |
| Traditional Roast Turkey & Stuffing                                     | \$32.95 |
| Chicken Cordon Bleu   | \$33.95 |
| Mediterranean Chicken with Spinach, Sun<br>Dried Tomatoes & Feta Cheese | \$33.95 |

### BEEF

|   |         |
|---|---------|
| Yankee Pot Roast with Jardinier Sauce       | \$35.95 |
| Queen Cut Prime Rib with Au Jus             | \$37.95 |
| Filet Mignon (8oz) with Mushroom Demi Glaze | \$39.95 |

### SEAFOOD

|   |         |
|---|---------|
| Baked Haddock in White Wine & Lemon                           | \$34.95 |
| Baked Salmon with Cucumber Dill Sauce                         | \$37.95 |
| Salmon Oscar with Crab Meat, Asparagus &<br>Hollandaise Sauce | \$39.95 |
| Stuffed Shrimp with Seafood Stuffing                          | \$36.95 |

### SURF & TURF

|                                    |         |
|------------------------------------|---------|
| 6oz. Filet Mignon & Stuffed Shrimp | \$44.95 |
|------------------------------------|---------|

CHILDREN'S OPTIONS AVAILABLE  
\$15.95-pp



*Plated Dinners are served with  
the following*

## APPETIZER COURSE

Please Choose One:

Fresh Fruit Cup - Sliced Melon with Strawberries & Chantilly Cream  
Pasta - Penne with Marinara Sauce or Alfredo Sauce  
Cheese Tortellini with Sauce - add \$1-pp

## SALAD COURSE

Please Choose One:

Caesar - Garden - Sliced Apple & Gorgonzola Cheese over Mixed Greens -  
Greek Salad with Feta Cheese - Cranberry & Walnut Salad with Mixed Greens

## ENTREE ACCOMPANIMENTS

Please Choose Two:

Duchess Potato - Whipped Potato - Sweet Potato - Oven Roasted Red Bliss  
Potato - Rice - Vegetable Medley - Honey or Buttered Baby Carrots - Buttered  
Green Beans - Green Beans Almandine - Butternut Squash - Asparagus

## DESSERT

Your Wedding Cake Sliced & Served to Guests with Coffee & Tea  
Chocolate or Vanilla Ice Cream with Cake \$3-pp



# Wedding Buffet Entrée Selections

\$37.95++

## INCLUDES YOUR CHOICE OF SALAD

Please Choose One:

Caesar - Garden - Greek Salad with Feta Cheese  
- Cranberry & Walnut Salad with Mixed Greens

## BUFFET ENTREES

Please Choose Three:

Baked Stuffed Chicken with Supreme Sauce  
Chicken Amaretto with Apple Bread Stuffing & Almonds  
Mediterranean Chicken filled with Spinach, Tomatoes & Feta Cheese  
Chicken Bruschetta with Garlic, Tomato & Basil  
Marinated Steak Tips with Mushroom Demi Glaze  
Baked Haddock with a Crumb Topping & Lemon  
Baked Salmon with a Cucumber Dill Sauce  
Filet of Sole with Seafood Stuffing & Newburg Sauce  
Roast Turkey with Gravy, Stuffing & Cranberry Sauce  
Yankee Pot Roast with Jardinier Sauce

## ENTREE ACCOMPANIMENTS

Please Choose Two:

Whipped Potato - Sweet Potato - Oven Roasted Red Bliss Potato - Rice -  
Vegetable Medley - Honey Baby Carrots- Green Beans Almandine - Seasonal  
Vegetable

## ADD A CHEF'S CARVING STATION \$100

Roast Sirloin of Beef - Baked Virginia Ham - Roast Pork Tenderloin - Prime Rib  
- Filet Mignon

\*See Coordinator for pricing



# *Preferred Vendors*

## SWEETS

Gerado's Italian Bakery: 508.835.2200  
The Bean Counter: 508.754.0505  
Darby's Bakery: 508.835.6789

## FLORIST

Herbert Berg Florist: 508.755.5888  
Holmes & Shusas: 508.853.2550

## OFFICIANTS

Dawn Jordan: 508.754.3485  
George Pignataro: 508.754.8101  
Andrew (Ordained Minister):  
774.696.0985

## BEAUTY

The Style Studio (Erin - Hairstylist)  
508.868.4740

## ACCOMMODATIONS

The Beechwood Hotel: 800.344.2589  
The Hilton Garden: 508.753.7000  
AC Hotel by Marriott: 774.420.7555

## FORMAL WEAR

Elegance by Carbonneau: 508.595.0400  
Bonardi's Formalwear: 800.752.4063  
Q-Look Bridal: 508.459.9291

## ENTERTAINMENT

Atlas Entertainment: 800.870.9810  
JAM Event DJ's: 508.667.8895

## PHOTOGRAPHERS

Heather Bates: 978.821.2672  
Amory Navarro: 508.769.6080

## DECOR

Premiere Events: 774.253.4503  
Imperio Decor: 774.243.7777  
Fantasy Decor Creations: 774.208.7267