



WEDDING  
*Services*



## ALL WEDDINGS INCLUDE

Onsite Wedding Coordinator

Five Hour Reception

Your Choice of Plated or Buffet Dinner Menus

Gold Chivari Chairs

Complimentary Cake Cutting

Coffee Service with Dessert

Use of The Manor's Table Numbers,

Mirrors & Votives

Private Bridal Suite

The Manor's Property for Photo's

One Bartender for every 100 Guests

Complimentary Entrée Tasting for the Couple

\* PRICES ARE SUBJECT TO CHANGE \*



## ELITE PACKAGE

AVAILABLE FOR 75+ GUESTS

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 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 Entree's

10% Off your Rehearsal Dinner or Bridal Shower

\$85 PP PLUS TAX GRATUITY  
BUFFET OPTION ALSO AVAILABLE \$90 ++PP



## A LA CARTE



### CEREMONY

A Private Onsite Ceremony  
(Includes one of our Officiants & a additional hour)  
\$500-\$2,000

Coat Check Service  
\$200-

Column Ceremony Arch  
\$100

### COCKTAIL HOUR

Lobby Cocktail Hour  
(60 Guests max. Includes portable bar)  
\$500-

Champagne Fountain  
(Includes 20 bottles.  
Additional bottles \$30 each)  
\$750-

Sparkling Cider Fountain  
(Includes 20 non-alcoholic cider bottles)  
\$200-

Champagne or Wine Toast  
\$5-pp

### RECEPTION

Chocolate Fountain  
(With fresh fruit & cookies)  
\$11- pp

Gold Plate Chargers  
\$2- pp

Carving Station  
See Coordinator

Wine Service with Dinner  
\$30-per bottle

Uplighting  
\$30 - per light

Upgradeable Linens  
\$10 - pp

Custom Designed Wedding Cake  
or Cupcakes  
(From one of The Manor's preferred bakeries)  
\$8-pp

Custom Designed Fresh Floral  
Centerpieces  
(From one of The Manor's preferred florist)  
\$8-pp





## CHILLED STATIONED HORS D'OEUVRES

Gourmet Cheese & Cracker Display

\$6-pp

Vegetable Crudites with Dip

\$5-pp

Fresh Fruit Display

\$6-pp

Humus & Pita Board

\$6-pp

Homemade Hummus, Feta Cheese, Cherry Tomatoes, Cucumber Slices, Kalamata Olives

Mediterranean Platter

\$50- Serves up to 10p Family Style

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

\*Add Spanakopita & Dolmades to each platter\*

+\$40-

16" Flatbread Pizza

See your coordinator for details





## BUTLERED HORS D'OEUVRES

	50 PIECES	100 PIECES
Spanakopita	\$150-	\$260-
Crispy Chicken Bourbon Bites	\$150-	\$260-
Stuffed Mushrooms	\$150-	\$260-
Crab Rangoons	\$150-	\$260-
Sesame Chicken	\$150-	\$260-
Teriyaki Beef Bites	\$150-	\$260-
Crispy Chicken Sweet Chili Bites	\$150-	\$260-
Fresh Caprese Skewers	\$150-	\$260-
Mini Grilled Cheese	\$150-	\$260-
Bacon Bourbon Meatballs	\$150-	\$260-
Roasted Honey Garlic	\$150-	\$260-
Brussel Sprout Skewer		
Scallops Wrapped in Bacon	\$190-	\$300-
Coconut Shrimp	\$190-	\$300-
Philly Cheese Steak Spring Rolls	\$190-	\$300-
Mini Beef Wellington	\$190-	\$300-





## PLATED DINNER MENU

SELECT ONE:

IF SELECTING TWO ENTREES, PLEASE ADD \$2-PP

\*ELITE PACKAGE: SELECT TWO ENTREE'S UNDER \$42.95  
ABOVE \$42.95 ADDITIONAL COST WILL APPLY

### POULTRY

Baked Stuffed Chicken Supreme	\$39.95
Chicken Cordon Bleu	\$39.95
Mediterranean Chicken stuffed with Spinach, Diced Tomatoes & Feta Cheese	\$40.95
Statler Chicken Served over mashed potato or rice with vegetable	\$41.95

### BEEF

Yankee Pot Roast with Jardinière Sauce	\$42.95
Queen Cut Prime Rib with Au Jus	\$44.95
Filet Mignon (8oz) with Mushroom Demi Glaze	\$46.95
Bone-In Pork Chop (8oz) with Maple Balsamic Glaze	\$39.95
Braised Beef Ragu Served over mashed potato or rice with vegetable	\$40.95

### SEAFOOD

Baked Haddock with Panko Crumbs, Wine & Lemon	\$41.95
Grilled Salmon with Cucumber Dill Sauce	\$44.95
Salmon Oscar with Crab Meat, Asparagus & Hollandaise Sauce	\$46.95
Stuffed Shrimp with Crabmeat Stuffing	\$43.95
Salmon & Cauliflower Grain Bowl	\$44.95

### SURF & TURF

6oz. Filet Mignon & Stuffed Shrimp	\$51.95
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PLATED DINNERS ARE SERVED WITH  
THE FOLLOWING

\* ADDITIONAL FEE

APPETIZER COURSE

PLEASE CHOOSE ONE:

SERVED INDIVIDUALLY

Bruschetta Crostini  
Toasted Ravioli  
Fresh Fruit Cup

SERVED FAMILY STYLE

Rigatoni Pasta with Marinara, Pesto,  
Oil & Garlic or Alfredo Sauce  
\*Watermelon & Feta Salad  
\*Cheese Tortellini with Sauce

SALAD COURSE

SERVED FAMILY STYLE

PLEASE CHOOSE ONE:

Caesar - Garden - Greek Salad with Feta Cheese -  
\*The Manor Salad, mixed green, dried cranberries, candied walnuts &  
bleu cheese crumbles

ENTREE ACCOMPANIMENTS

PLEASE CHOOSE TWO:

Yukon Gold Mashed Potato - Oven Roasted Red Bliss Potato -  
Rice - Vegetable Medley - Honey or Buttered Carrots - Garlic &  
Herb Green Beans - \*Charred Broccolini - \*Asparagus

DESSERT

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



## WEDDING BUFFET ENTREE SELECTIONS

\$ 4 4 . 9 5 + +  
\* A D D I T I O N A L F E E

### SALAD SELECTION

PLEASE CHOOSE ONE:

Caesar - Garden - Greek Salad with Feta Cheese -  
\*The Manor Salad, mixed green, dried cranberries, candied walnuts &  
bleu cheese crumbles

### BUFFET ENTREES

PLEASE CHOOSE THREE:

Baked Stuffed Chicken with Supreme Sauce  
Mediterranean Chicken stuffed with Spinach, Tomatoes & Feta Cheese  
Chicken Bruschetta with Garlic, Tomato & Basil  
Marinated Tenderloin Tips with Mushroom Demi Glaze  
Baked Haddock with Panko Crumb Topping & Lemon  
Grilled Salmon with Cucumber Dill Sauce  
Shrimp Scampi over Rice  
Yankee Pot Roast with Jardinier Sauce

### ENTREE ACCOMPANIMENTS

PLEASE CHOOSE TWO:

Yukon Gold Mashed Potato - Oven Roasted Red Bliss Potato - Rice -  
Vegetable Medley - Honey or Buttered Carrots - Garlic & Herb Green  
Beans - \*Charred Broccolini - \*Asparagus

### ADD A CHEFS CARVING STATION

\*Roast Sirloin of Beef - \*Baked Virginia Ham  
- \*Roast Pork Tenderloin - \*Prime Rib

CARVING ATTENDANENT FEE \$100-  
\*MARKET PRICE

CHILDRENS OPTIONS AVAILABLE \$15.95-PP





## PREFERRED VENDOR'S

### SWEETS

Gerado's Italian Bakery: 508.835.2200  
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  
Spiro Efstathiou: 508.826.7775

### BEAUTY

The Style Studio (Erin - Hairstylist)  
508.868.4740

### ACCOMODATIONS

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

JAM Event DJ's: 508.667.8895  
Atlas Entertainment: 800.870.9810

### PHOTOGRAPHERS

Heather Bates: 978.821.2672  
Katelyn Orsi: 774.289.2281  
Mike Hendrickson: 508.471.0069

### DECOR

Events by Uendi: 508.762.8917  
Fantasy Decor Creations: 774.208.7267  
Imperio Decor: 774.243.7777  
Premiere Events: 774.253.4503

