



WEDDING
Services

The MANOR



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 Photos

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 florists)

Choice of Two Butler-Passed Hors d'Oeuvres

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

Upgradeable Linens

Champagne or Wine Toast
(Non - Alcoholic Toast Also Available)

Choice of Two Plated Entrees

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 & an 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
\$11 pp

Custom Designed Wedding Cake
or Cupcakes
(From one of The Manor's preferred bakeries)
\$9 pp

Custom Designed Fresh Floral
Centerpieces
(From one of The Manor's preferred florists)
\$10 pp



CHILLED STATIONED HORS D'OEUVRES

Gourmet Cheese & Cracker Display

\$6 pp

Vegetable Crudites with Dip

\$5 pp

Fresh Fruit Display

\$6 pp

Hummus & 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. Chickpeas, Onions, Roasted Red Peppers, Pickled Cabbage, Sliced Banana Peppers, Hummus & 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
Seafood 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
Brussels Sprout Skewer		
Scallops Wrapped in Bacon	Market Price	Market Price
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 ENTREES UNDER \$42.95
ABOVE \$42.95 ADDITIONAL COST WILL APPLY

POULTRY

Baked Stuffed Chicken Supreme	\$39.95
Chicken Cordon Bleu	\$39.95
Panko Crusted Chicken with Lemon Sauce	\$39.95
Mediterranean Chicken stuffed with Spinach, Diced Tomatoes & Feta Cheese	\$40.95

BEEF

Yankee Pot Roast with Demi Glaze	\$42.95
10oz. Tenderloin Tips with Onions, Peppers & Bourbon Glaze	\$42.95
Queen Cut Prime Rib with Au Jus	\$44.95
12oz. Cast Iron Delmonico Steak	\$45.95
8oz. Filet Mignon with Mushroom Demi Glaze	\$46.95

SEAFOOD

Baked Haddock with Panko Crumbs, Wine & Lemon	\$41.95
Grilled Salmon with Lemon Butter Sauce	\$42.95
Stuffed Shrimp with Crabmeat Stuffing	\$43.95
Grilled Salmon with Cucumber Dill Sauce	\$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
*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 - *Asparagus

DESSERT

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



*Gluten Free, Vegetarian & Vegan
Options Available

WEDDING BUFFET ENTREE SELECTIONS

\$ 4 5 . 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
Yankee Pot Roast with Demi Glaze

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 - *Asparagus

ADD A CHEFS CARVING STATION

*Roast Sirloin of Beef - *Prime Rib

CARVING ATTENDANT FEE \$100
*MARKET PRICE

CHILDRENS OPTIONS AVAILABLE \$15.95 PP



PREFERRED VENDORS

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

Pink Sunday Salon & Suites:
978.860.5511

ACCOMODATIONS

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

FORMAL WEAR

Carbonneau Bridal: 508.595.0400
Bonardi's Formalwear: 800.752.4063
Elizabeth Ann's Bridal: 508-832-8188

ENTERTAINMENT

JAM Event DJ's: 508.667.8895
Atlas Entertainment: 800.870.9810
Fusion Function: 617.544.7104

PHOTOGRAPHERS

Katelyn Orsi: 774.289.2281
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DECOR

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

