

The Manor House at Prophecy Creek Park

STATION MENU DESIGNS 2019

Five Hour Reception (Evenings), Plus On Site Ceremony
Event Coordinating for all details
Butlered Hors D'oeuvres (page 4 & 5)
Three Entrees, Plus Vegetarian Meal
Wedding Cake (page 9) and Coffee Station
Wedding Back Drop Lighting on Terrace and Great Room in 50 Varieties of Color
Hanging Lanterns with Candlelight Atmosphere
Maitre D' for Guest Service and White Glove Service
Personalized Hors D'oeuvres Trays and Cocktails For Bridal Party
Ladies at Guest Tables are Served First with Each Course
Chiavari Chairs for Reception Seating
Ten Seat Oval Shape Tables, Seating up to 280 Guests
Ivory Floor Length Linens
Tabletop Pin Spot Lighting Effects
Bridal Suite and Groom's Room
Twin Ponds with Island Gazebo

205 West Skippack Pike (Route 73)
Ambler, Pa. 19002

(215) 208-6318 (event planning) (215) 587-4000
www.prophecycreekmanor.com
email: sales@prophecycreekmanor.com

Managing Firm "Weddings by the Pond"

Catered by "Robert Fair Caterers"

Five Generations of the Fair Family now Celebrating

110 Years of Service

*****DISCOUNT PRICING FOR OFF SEASON*****

Reduced Rental Rates and Lower Menu Prices

Includes all Fridays in April, November and December

Includes the last two Saturdays in November and all Saturdays in December

*****You Will Not Be Billed For A Service Charge – There Is No Service Charge*****

Reduced off season Pricing – Station Menu Designs

Menu price \$110.00 per person - minimum of 130 guests for Friday evenings

Menu price \$117.00 per person – minimum of 150 guests for Saturday evenings

Menu price \$110.00 per person - minimum of 130 guests for Sundays

6% Sales Tax on Menu Pricing and Manor House Rental Fees

*****Includes Waitstaff, Bartenders and Kitchen Staff*****

There are no cake cutting fees or wine corkage fees

***There are no hidden charges for the presentation and performance of the above
quoted menu for your reception***

Ceremony Set Up Fee \$795.00

Discounted off season Manor House Rental Rate \$3,000.00

****You Will Not Be Billed For A Service Charge – There Is No Service Charge****

Station Menu Pricing 2019

Friday and Sunday minimum guest count 130

Saturday minimum guest count 150

April Saturday Menu Price \$113.00 per person/Venue Rental \$5,500.00

May and June Friday Menu Price \$114.00 per person/Venue Rental \$4,200.00

May and June Saturday Menu Price \$118.00 per person/Venue Rental \$5,800.00

May and June Sunday Menu Price \$110.00 per person/Venue Rental \$3,000.00

July and August Friday Menu Price \$110.00 per person/Venue Rental \$3,900.00

July and August Saturday Menu Price \$117.00 per person/Venue Rental \$5,500.00

July and August Sunday Menu Price \$110.00 per person/Venue Rental \$3,000.00

September and October Friday Menu Price \$114.00 per person/Venue Rental \$4,200.00

September and October Saturday Menu Price \$118.00 per person/Venue Rental \$5,800.00

September and October Sunday Menu Price \$110.00 per person/Venue Rental \$3,000.00

November 1st and 2nd Saturday Menu Price \$113.00 per person/Venue Rental \$5,500.00

Ceremony Set Up Fee \$795.00

6% Sales Tax on Above

*****Includes Waitstaff, Bartenders and Kitchen Staff*****

***There are no cake cutting fees or wine corkage fees
There are no hidden charges for the presentation and performance of the above
quoted menu for your reception***

*Complete Bar Service Includes:
Mixers, Coca Cola Products, (Diet & Regular), Orange Juice, Grapefruit Juice,
Cranberry Juice, Pineapple Juice, Bloody Mary, Sour Mix, Lemons, Limes, Olives, Cherries, Stemware,
Lime Juice, Cocktail Napkins, Ice.
INCLUDES BARTENDERS AND ADDITIONAL BUTLERED SERVICE of
BAR DRINKS TO GUESTS FOR COCKTAIL HOUR*

*Manor House Clients Supply Their Own Alcoholic Beverages
(Inventory List is Available with Suggestions)
Draft Beer Only, No Bottles or Cans*

STATION MENU

(Butlered Hors D'oeuvres, Please Select Six from Tier 1, (See Page 5)

PERSONALIZED HORS D'OEUVRES TRAYS AND COCKTAILS FOR BRIDAL PARTY

PLEASE SELECT THREE STATIONS OF YOUR CHOICE

EACH STATION IS ATTENDED BY WAITSTAFF FOR SERVICE TO YOUR GUESTS

WEDDING CAKE INCLUDED

*COFFEE STATION FROM MENU
INCLUDING CIVATTO COLOMBIAN COFFEE AND HERBAL TEAS*

Each Station includes Appropriate Theme Motif with Candlelight Atmosphere

PERSONALIZED HORS D'OEUVRES TRAYS AND COCKTAILS FOR BRIDAL PARTY

Butlered Hors D'oeuvres: Tier 1

6 Butlered hors d'oeuvres are included in your menu price

Assorted Miniature Quiche
Grilled Eggplant & Gorgonzola on Crostini
Bacon Wrapped Scallops
Chicken Tenders, Honey Mustard
Sausage and Romano Mushroom Caps
Jumbo Lump Crab Cakes, Tomato Corn Relish
Chicken Satay Brochettes, Peanut Sauce
Triangle Points with Sour Cream & Caviar
Crab Rangoon with Soft Cheese
Skewered Tortellini Parmesan Sauce
Breaded Marinated Mozzarella
Meatballs Puttanesca

Poached Asparagus, Avocado Mélange
Sautéed Beef Filet Tips, Sauce Foyot
Marinated Artichoke Hearts Venezia
Petite Swedish Meatballs
Spinach & Feta Cheese in Light Pastry
Braised Scallops, Cilantro Citrus Lime
Matignon Vegetable Stuffed Mushrooms
Sesame Chicken, Spicy Apricot Sauce
Jumbo Lump Crab Imperial in Bouchee
Cocktail Francs/Spicy Brown Mustard
Chinese Eggrolls/Sweet and Sour Sauce
Potato Puff/Sour Cream and Chives

Tier 2 Hors D'oeuvres (\$.95 per person – per selection)

Mini Reuben Sandwiches
Pecan Chicken Salad in Pastry Round
Belgian Endive, Boursin Cheese, & Sprouts
Kimchee and Brown Rice
Smoked Salmon, Cognac Mayo on Crostini
Vegetable Spring Rolls Sweet and Sour Sauce
Rolled Tenderloin with Hazelnut Bearnaise
Smoked Cheddar Crisp
Mushroom Profiterole in Mini Bouchee
Buffalo Chicken Springrolls/Bleu Cheese
Spinach and Artichokes in White Tortilla

Lamb Skewers, Blackberry & Shallot Horseradish
Chicken Quesidillas
Roasted Pear and Bleu Cheese Filo
Mini Beef Fajitas
Tartlets with Dill Cheese and Shrimp
Reuben Springroll
Parmesan Artichoke Hearts with Goat Cheese
Smoked Cheese and Peppers in Cornucopia
Thai Money Bag with Shrimp
Mini Sliders
Ratatouille Rounds

Tier 3 Hors D'oeuvres (\$1.75 per person – per selection)

Coconut Shrimp, Mango Chutney
Thai Beef Skewers with Ginger & Honey
Chilean Lime Salmon Satay
Balsamic Fig & Chevre Flatbread
Brie and Pecan Feuille De Brick
Tuscan Beef Roulade
Brie Raspberry Star
Chilean Sea Bass Wellington

Brie and Raspberry Feuille De Brick
Belgian Endive with Duck and Apricot Salad
Pineapple and Orange Shrimp
Fresh Cherry Tomato Quiche
Roasted Vegetable Tart
Smoked Mozzarella Profiterole
Quail En Croute
Smoked Salmon Toast

****OPTIONAL RAW BAR** (\$18.25pp)**

1 HOUR RAW BAR

SHRIMP COCKTAIL, POACHED IN COURT BOUILLON
COCKTAIL SAUCE
OYSTERS AND CLAMS ON THE HALF SHELL
POACHED MUSSELS
MARYLAND CRAB CLAWS
LEMON WEDGES, TABASCO SAUCE, OYSTER CRACKERS
DISPLAYED ON CRACKED ICE AND NEPTUNE THEME

SOUP STATION (Please Select Three)

CHILI WITH RED BEANS AND SPICY RICE ON SIDE
CREAM OF BROCCOLI WITH MINCED CARROT AND GARLIC
SEAFOOD BISQUE
BRUNSWICK STEW (WITH CHICKEN AND PORK)
MANHATTAN CLAM CHOWDER
TRADITIONAL CORN CHOWDER WITH HICKORY BACON
ESSENCE OF MUSHROOM CONSOMME
TRADITIONAL TOMATO OR CLASSIC CHICKEN NOODLE
BAKED SEASONED CROSTINIS

COUNTRY GARDEN STATION

WHEELS OF BRIE CHEESE, SODA AND WATER WAFERS
ASSORTED FRESH FRUITS WHIPPED IN SOFT SPREADABLE CHEESE
FRESH BROCCOLI, CAULIFLOWER, CELERY, RED BELL PEPPERS, BABY CARROTS
GRAPE TOMATOES, CREAMY HERB CHEESE, BACON-HORSERADISH, WHIPPED CHIVE BLEND
DESIGNER "SELF CUTTING" SHOW BREADS

ASIAN STATION – (Please Select Three)

THAI CHICKEN AND GINGER VEGETABLE SPRINGROLL, SWEET AND SOUR SAUCE
ASIAN CHICKEN DUMPLINGS/SESAME OIL AND SOY WITH FRESH CHIVES
MARINATED HOISON GRILLED FLANK STEAK
MINI PEKING DUCK ROLL
(ORIENTAL RICE WITH CASHEWS INCLUDED WITH STATION)
(CHINESE NOODLES INCLUDED WITH STATION)
ORIENTAL VEGETABLES PREPARED IN WOK IN VIEW OF GUESTS TO INCLUDE
WATER CHESTNUTS, CARROTS, SNOWPEAS, BROCCOLI, BOK CHOY,
BAMBOO SHOOTS, BEAN SPROUTS, AND CASHEW ACCENT

.PASTA STATION (Select Two Pastas with Three Sauce Selections)

FOUR CHEESE FORMAGGIO GREEN AND WHITE STRIPED AGNOLOTTI
TRI COLOR CHEESE TORTELLINI
* * BUTTERNUT SQUASH RAVIOLI
* * STRIPED LOBSTER RAVIOLI
MUSHROOM RAVIOLI
PENNE PASTA
FETTUCINE

SAUCES OF AIOLI, HERBED GARLIC ESSENCE, VODKA TOMATO CREAM,
MARINARA, INFUSED OILS WITH BASIL AND GARLIC, CLAM SAUCE, GARLIC ALFREDO
ROMANO CHEESE, WARMED FOCCACIA BREAD, PEPPER MILL

.GRILLED MÉLANGE (Select Three)

MARINATED GRILLED CHICKEN BROCHETTES
(WITH VEGETABLES OF GREEN & RED PEPPER, MUSHROOMS AND ONIONS)
PINEAPPLE-CITRUS MARINADE
MARINATED GRILLED BEEF BROCHETTES
(WITH VEGETABLES OF GREEN & RED PEPPER, MUSHROOMS AND ONIONS)
MARINADE OF INFUSED OILS AND HERBS WITH MERLOT
(BOTH BROCHETTES CONSIDERED AS ONE SELECTION)
GRILLED MARINATED HOISON FLANK STEAK
GRILLED HERBED ENCRUSTED CHICKEN BREAST, RED PEPPER CHAMPAGNE SAUCE
* * GRILLED SWORDFISH OR CHILEAN SEA BASS - FUMET MARINADE – LEMON HERB BUTTER
ROASTED ZUCCHINI AND YELLOW SQUASH, SEASONED MARINADE

CIABATTA ROLLS-PARMESAN, ROASTED RED PEPPER, TOMATO BASIL - BUTTER FLORETS

SALAD STATION (Select Two)

BELGIAN ENDIVE, BABY SPINACH WITH FIELD GREENS AND CHEVRE
CHOPPED WALNUTS, FRESH RASPBERRIES
BALSAMIC VINAIGRETTE WITH EMULSIFICATION OF WALNUT OIL

BIBB LETTUCE WITH ROMAINE ACCENT AND PINE NUTS
ENOKI MUSHROOMS, MANDARIN ORANGES, GRAPE TOMATOES
CUCUMBER-THYME VINAIGRETTE

CAESAR SALAD WITH GRILLED SEASONED CHICKEN STRIPS, HERBED CROUTONS

TOSSED GREEN GARDEN MESCULIN SALAD, RASPBERRY VINAIGRETTE

FIELD GREENS, RED PEPPER STRIPS, JULIENNE OF RED ONION
MANDARIN ORANGES, GRAPE TOMATOES, CHOPPED WALNUTS
CUMIN-HONEY VINAIGRETTE

PLUM TOMATO, FRESH MOZZARELLA, CHIFFONADE OF PURPLE BASIL
WITH ROMAINE ACCENT, MARINATED IN BALSAMIC VINAIGRETTE

MASHTINI BAR

SEASONED SMASHED POTATOES WHIPPED WITH BUTTER AND CREAM
YUKON GOLD WITH SAUTEED SHALLOTS, REDSKIN WITH HINT OF ROASTED GARLIC,
SIDES TO INCLUDE SAUTEED ONIONS, SOUR CREAM AND CHIVES
MUSHROOM RAGOUT WITH PLUM TOMATOES
LEAN GROUND BEEF, REAL CRUMBLED BACON PIECES
SHREDDED CHEDDAR AND MONTERAY JACK CHEESE
PRESENTED IN MARTINI GLASSES

CARVING ARRAY (Select Two)

ROAST PRIME RIB OF BEEF, (**Certified Black Angus**) HORSERADISH SAUCE AND AU JUS
WHOLE TURKEY, HERBED MAYONNAISE, CRANBERRY-ORANGE RELISH

GINGERED PAN SEARED LOIN OF PORK, ROSEMARY-ORANGE SAUCE, ROASTED PEARS
CLOVED SUGARED HAM, HONEY MUSTARD SAUCE, PINEAPPLE-RAISIN SAUCE

**WHOLE SLOW ROASTED TENDERLOIN OF BEEF (OUR FAMILY'S HALLMARK)
SEASONED WITH SPICES, HERBS AND GARLIC

PRESENTED WITH HAZELNUT BEARNAISE AND CABERNET SAUCE, SAUTEED MUSHROOMS

CIABATTA ROLLS-PARMESAN, ROASTED RED PEPPER, TOMATO BASIL - BUTTER FLORETS

NEPTUNE'S SURF (Select Two)

BRANDIED SEAFOOD NEWBURG TO INCLUDE
SHRIMP POACHED IN COURT BOUILLON, SAUTÉED SCALLOPS AND JUMBO LUMP CRAB
COCONUT CRUSTED TILAPIA WITH MANGO AND PAPAYA
RUBBED SALMON FILET WITH SUN DRIED TOMATOES AND PINE NUTS
FOCCACIA CRUSTED SNAPPER, WITH BLACK OLIVES AND GARLIC
POACHED SALMON FILET SIMMERED IN COURT BOUILLON
COMPLEMENTED WITH CHORON SAUCE (Tomato Flavored Bearnaise)
(Includes One Salmon in Full Garnishment Display)
** JUMBO LUMP CRAB CAKES (Un-breaded), SAVORY TARTAR SAUCE, TOMATO CORN RELISH
SMOKED LOX WITH CHOPPED EGG/DICED RED ONION/GHERKINS/CAVIAR
SLICED BLACK OLIVES/PRESENTED WITH BLACK BREAD
(SAFFRON RICE AND PIMENTOS INCLUDED WITH STATION)

MEXICAN MEDLEY (Select Two)

MINI CHICKEN QUESADILLAS
CHICKEN FAJITA
TACOS COMPLETE WITH GROUND LEAN BEEF SIMMERED IN SPICY MARINADE
MONTERAY AND SPICY CHEDDAR CHEESE, SHREDDED GREENS, DICED TOMATOES
AND PEPPERS, CHOICE OF HARD OR SOFT SHELL
BEEF BURITOS
SLOW COOKED CHILI
(SPICY RICE WITH RED BEANS INCLUDED WITH STATION)
TORTILLA CHIPS, GUACAMOLE, SOUR CREAM, CHEDDAR CHEESE, OLIVES,
REFRIED BEANS, JALEPENOS

TUSCANY (Optional \$8.25pp)

ARTICHOKE HEARTS VENEZIA, HERBED EGGPLANT AND OLIVE MARINADE WITH
TOMATO AND BASIL, GRILLED BELL PEPPERS, FRESH MOZZARELLA, SEASONED SALAMI
TOMATO CONCASSE, TRI COLOR 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
FOCCACIA AND FLATBREADS
PRESENTED WITH ACCENT LINENS AND UPLIGHTING

PAD THAI (Optional \$7.50pp)

STIR FRY OF RICE NOODLES (SEN LEK) SHRIMP, TOFU
GROUND PEANUT, FRESH BEAN SPROUTS, CHIVES, CHICKEN BREAST
EGGS, FISH SAUCE, SOY, SMASHED GARLIC AND ONION
SPICY PEPPER – COOKED IN VIEW OF GUESTS

Wedding Cake (included)

May be served as the Dessert Course, Presented with Sweet Table,
or Individually Wrapped.

. ** OPTIONAL SWEET ENDINGS

. Myriad of Fresh Mini Finger Desserts (optional @ \$9.50pp)

Tiramisu, German Chocolate Torte
Keylime Custard, Jeweled Fruit Tarts, Eclairs, Petit-Fours,
Mini Fruited Cheese Cakes, Lemon Squares
Brownies, Mini Shortcakes
Chocolate Mousse, Fresh Baked Cookies, Carrot Cakes
Cannolis, Napoleons,
Cream Puffs, Chocolate Macaroons, Linzer Tortes

PROVIDING YOUR OWN DESSERTS - SET UP AND SERVICE FEE \$225.00

BELGIAN WAFFLES

CRUSHED STRAWBERRY, CHOCOLATE SAUCE, VANILLA ICE CREAM,
POWDER SUGAR, CINNAMON, CHOCOLATE CHIPS, WHIPPED CREAM

BANANAS FOSTER FLAMBE

FRESH CARVED FRUIT DISPLAY TO INCLUDE
MANGO/GUAVA/PAPAYA/STRAWBERRY
PINEAPPLE/BLUEBERRY/MELONS/GRAPES
CINNAMON-HONEY YOGURT DIP, CHOCOLATE FONDUE

CHERRIES JUBILEE FLAMBE

BUILD YOUR OWN SUNDAES INCLUDING
VANILLA AND CHOCOLATE ICE CREAM, WARMED FUDGE TOPPING
CRUSHED CHERRIES, CHOPPED PEANUTS, WET WALNUTS, BUTTERSCOTCH TOPPING,
REESES PIECES, SPRINKLES, CRUMBLLED OREO

Coffee Station (included)

Citavo Colombian Coffee, Rock Candy Stirrers, Mints, Assorted Coffee Flavors
Herbal Teas

Glass Irish Coffee Mugs at Station

****DENOTES UPGRADE CHARGES FOR A THREE - STATION PACKAGE.**

**ADDITIONAL STATIONS REQUESTED BEYOND THE THREE THAT ARE INCLUDED,
ARE PRICED ALA CARTE.**