



ROBERT FAIR CATERERS
PRESENTS

M | H

the manor house

AT PROPHECY CREEK PARK

**SOCIAL
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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215-587-4000
www.manorhouseprophecycreek.com

MEET THE MANOR HOUSE TEAM



Peter Fair

General Manager & Co-Executive Chef

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

Director of Operations & Co-Executive Chef

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. Lindsey Komoroski, Melissa Fitzpatrick, Jasper Benson, 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 event experience!

The menu you are about to review includes major amenities and enhancements
which are necessities for your event. These are listed on page five.

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 be part of your event!



Warm Regards,
Robert Fair and Peter Fair



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YOUR SPECIAL OCCASION PACKAGE

THE MANOR

Temperature-Controlled Tented Ballroom
5 Acres of Picturesque Gardens
Access to the Manor House
Three Hour Event

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
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

Dedicated Day-of Coordinator
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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COCKTAIL HOUR

BUTLERED HORS D'OEUVRES, SELECT 10



Beef

- Mini Reuben Sandwiches
- Sausage and Romano Mushroom Caps
- Meatballs Puttanesca
- Sauteed Beef Filet Tips, Sauce Foyot
- Petite Swedish Meatballs
- Mini Beef Fajitas
- Cocktail Francs with Spicy Brown Mustard
- Reuben Springroll

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
- Braised Scallops, Cilantro Citrus Lime
- Shrimp Thai Money Bags, Sweet & Sour
- Coconut Shrimp, Mango Chutney
- 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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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 mesculin 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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SEATED 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)

Vegan

Honey Ginger Tofu, Rice, Vegetable Sauté, Tri-Colored Sesame Seeds
(Served Table-side, per order)



VENDORS & CHILDREN

Vendor Meals- \$90.00 (Chicken Entree)

Children Ages 6-10- \$70.00

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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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

Basmati Rice paired with Almonds and Orange Essence



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DESSERT

Sheet Cake | Included in All Three Packages

Sheet Cake from Bredenbecks Bakery to include one flavor and one filling.

Manor House Chef Pastry | Included in All Three Packages

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

Donut Wall

Donut Bar by Yum Yum's Bake Shop | \$3.00/pp
Chocolate, Vanilla, Strawberry, and Glazed Donuts

DOWNTOWN SCOOP ICE CREAM TRUCK | Market Price

Coffee & Tea Station, Included in all three tiers

Citavo Colombian Coffee, Rock Candy Stirrers, Mints, & Creamer
Herbal Teas with Honey & Lemon



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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@marioliveto.com

www.marioliveto.com

Lafayette Hill Studios

610-828-1142

ben@lafayettehillstudios.com

www.lafayettehillstudios.com

Florals

Willow & Thistle

215-616-8400

www.willowandthistle.com

RAM Floral

267-886-3103

ramfloral@gmail.com

www.ramfloral.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

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 Distributor

Hatboro Beverage

215-858-2048

Audio, Visual, Games

JB Gigs

www.jbgigs.com

610-873-2603



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SECURING YOUR DATE & RETAINERS

SECURING YOUR DATE

Once you have decided to reserve the date and our services, a retainer check along with the signed initial contract secures the date. You will have 48 hours to return a signed contract and copies of payment by check in order to hold the date.

DEPOSIT SCHEDULE

\$1,500.00 Non-Refundable Retainer & 50% of Venue Rental Fee due at signing. Breakout displayed in agreement. Rental is included in the advertised price.

Remaining Catering Balance, Remaining 50% 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 is required with final payment.



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