



ROBERT FAIR CATERERS
PRESENTS

M | H

the manor house

AT PROPHECY CREEK PARK

**SOCIAL
STATIONS 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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205 W Skippack Pike, Ambler, PA 19002
215-587-4000
www.manorhouseprophecycreek.com

MEET THE MANOR HOUSE TEAM



Peter Fair
General Manager

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

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 luxury 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

Air Conditioned and Heated Tented Ballroom
5 Acres of Picturesque Gardens Bistro Patio with Fire Pits
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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Buttered Hoers D' Denver

TOMATO HUMMUS ON CUCUMBER MEDALLION, DILL GARNISH*
CHINESE EGGROLLS WITH SWEET AND SOUR SAUCE*
GRILLED EGGPLANT & GORGONZOLA ON CROSTINI
COCKTAIL FRANCS WITH SPICY BROWN MUSTARD
BUFFALO CHICKEN SPRINGROLL, BLUE CHEESE
TRIANGLE POINTS WITH SOUR CREAM & CAVIAR
MATIGNON VEGETABLE STUFFED MUSHROOMS*
CHICKEN SATAY BROCHETTES, PEANUT SAUCE
POACHED ASPARAGUS, AVOCADO MÉLANGE*
JUMBO LUMP CRAB CAKES, COCKTAIL SAUCE
BRAISED SCALLOPS, CILANTRO CITRUS LIME
SAUSAGE AND ROMANO MUSHROOM CAPS
BUFFALO OR TERIYAKI CAULIFLOWER BITES*

SHRIMP THAI MONEY BAGS, SWEET & SOUR
JUMBO LUMP CRAB IMPERIAL IN BOUCHEE
SKEWERED TORTELLINI PARMESAN SAUCE
SESAME CHICKEN, SPICY APRICOT SAUCE
SAUTEED BEEF FILET TIPS, SAUCE FOYOT
MINI REUBEN SANDWICHES OPEN FACE
ROASTED PEAR AND BLUE CHEESE FILO
COCONUT SHRIMP, MANGO CHUTNEY
CRAB RANGOON WITH SOFT CHEESE
BALSAMIC FIG & CHÈVRE FLATBREAD
SMOKED SALMON, COGNAC, MAYO
ROLLED BRIE AND RASPBERRY
BACON WRAPPED SCALLOPS
PETITE SWEDISH MEATBALLS

MEATBALLS PUTTANESCA
MAC AND CHEESE BITES
CHICKEN QUESADILLAS
BBQ CHICKEN SKEWER
REUBEN SPRINGROLL
MINI BEEF FAJITAS
SPANAKOPITA

MANOR HOUSE SHRIMP COCKTAIL POACHED IN COURT BOULLION | \$4.50PP

STATIONS MENU

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

**** MARKET PRICE**

Soup Station

SELECT THREE OPTIONS

- 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
- CREAM OF STRAWBERRY SOUP (CHILLED)
- THAI PUMPKIN SOUP
- TRADITIONAL TOMATO OR CLASSIC CHICKEN NOODLE
(SERVED WITH 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, ASSORTED CHEESES

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.

STATIONS MENU

Salad Station

SELECT TWO OPTIONS

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

Grilled Melange Station

SELECT TWO PROTEIN OPTIONS

-GRILLED MARINATED HOISON FLANK STEAK

-GRILLED HERBED ENCRUSTED CHICKEN BREAST, RED PEPPER CHAMPAGNE SAUCE

-GRILLED COD 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

STATIONS MENU

Asian Fusion Station

SELECT THREE OPTIONS

- 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
- SESAME CHICKEN SKEWERS
- SHRIMP THAI MONEY BAGS
- CRAB RANGOONS WITH SWEET AND SOUR SAUCE
- 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 PASTA OPTIONS AND THREE SAUCE OPTIONS

FOUR CHEESE FORMAGGIO, GREEN AND WHITE STRIPED AGNOLOTTI, TRI COLOR CHEESE TORTELLINI, BUTTERNUT SQUASH RAVIOLI, STRIPED LOBSTER RAVIOLI, MUSHROOM RAVIOLI, PENNE PASTA, FETTUCCHINE (ADD GRILLED CHICKEN STRIPS \$2.00)

SAUCES: HERBED GARLIC ESSENCE, VODKA TOMATO CREAM, MARINARA, INFUSED OILS WITH BASIL AND GARLIC, CLAM SAUCE, GARLIC ALFREDO, CREAMY PESTO

INCLUDED IN STATION ARE ROMANO CHEESE, WARMED FOCACCIA BREAD, PEPPER MILL

STATIONS MENU

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 CRUMBLER BACON PIECES
SHREDDED CHEDDAR AND MONTERAY JACK CHEESE
PRESENTED IN MARTINI GLASSES

Carving Station

SELECT TWO OPTIONS

- ROAST PRIME RIB OF BEEF, (CERTIFIED BLACK ANGUS) HORSERADISH SAUCE AND AU JUS
- FRESH WHOLE TURKEY, HERBED MAYONNAISE, CRANBERRY-ORANGE RELISH
- INGERED PAN SEARED LOIN OF PORK, ROSEMARY-ORANGE SAUCE, ROASTED PEARS
- CLOVED SUGARED HAM, HONEY MUSTARD SAUCE, PINEAPPLE-RAISIN SAUCE

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

Flatbread Station

MARGHERITA, PEPPERONI, VEGETABLE, MEAT LOVERS, AND CYO (MAY HAVE ADDITIONAL COST AFFILIATED), ACCOMPANIED BY ROASTED RED PEPPER FLAKES AND PARMESAN CHEESE

STATIONS MENU

Neptune's Surf Station \$15.00/pp

SELECT TWO OPTIONS

- 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
- POACHED SALMON FILET SIMMERED IN COURT BOUILLON COMPLEMENTED WITH CHORON SAUCE (TOMATO FLAVORED BERNAISE)
- JUMBO LUMP CRAB CAKES, SAVORY TARTAR SAUCE, TOMATO CORN RELISH
- BRANDIED SEAFOOD NEWBURG WITH SEA SCALLOPS, SHRIMP & JUMBO LUMP CRAB WITH BASMATI RICE

SAFFRON RICE AND PIMENTOS INCLUDED WITH STATION

Mexican Style Station

SELECT TWO OPTIONS

- MINI CHICKEN QUESADILLAS
- CHICKEN FAJITA
- TACOS COMPLETE WITH GROUND LEAN BEEF SIMMERED IN SPICY MARINADE, MONTEREY AND SPICY CHEDDAR CHEESE, SHREDDED GREENS, DICED TOMATOES, AND PEPPERS, CHOICE OF HARD OR SOFT SHELL
- BEEF BURRITOS
- SLOW COOKED CHILI

SPICY RICE WITH RED BEANS INCLUDED WITH STATION, TORTILLA CHIPS, GUACAMOLE, SOUR CREAM, CHEDDAR CHEESE, OLIVES, REFRIED BEANS, JALEPENOS

STATIONS MENU

Tuscany Station \$11.50pp

ARTICHOKE HEARTS VENEZIA, HERBED EGGPLANT AND OLIVE MARINADE WITH TOMATO AND BASIL, GRILLED BELL PEPPERS, FRESH MOZZARELLA, SEASONED SALAMI, TOMATO CONCASSÉ, 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

Pad Thai Station

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

Slider Bar

ANGUS BEEF SLIDERS WITH CHEDDAR CHEESE & KETCHUP
FRIED CHICKEN SLIDERS WITH PICKLES & CHIPOTLE AIOLI
HOMEMADE POTATO CHIPS

Mac & Cheese Bar

HOMEMADE MACARONI AND CHEESE, CHOPPED BACON, GRATED PARMESAN, BREAD CRUMBS, DICED TOMATOES, SCALLIONS
ADD-ON LOBSTER MEAT | (ADDITIONAL \$6.00PP)

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STATIONS MENU

Spud Bar

OLD BAY FRIES, SWEET POTATO FRIES, WAFFLE FRIES, AND TATER TOTS ACCOMPANIED BY RANCH, HONEY MUSTARD, CHEESE DIP, CHIPOTLE AIOLI, AND KETCHUP

Dip Station

HUMMUS, BUFFALO DIP, BRUSCHETTA, SPINACH & ARTICHOKE DIP, AND GUACAMOLE ACCOMPANIED BY PITA, ASSORTED CRACKERS, PRETZEL FLATS, CELERY, AND CARROT STICKS

Artisanal Cheese Station

FIRM CHEESES TO INCLUDE CHEDDAR, JACK, MOZZARELLA, PROVOLONE PEPPERONI, SLICED BAGUETTES, RED AND GREEN GRAPES, HUMMUS SPREAD, ASSORTED GOURMET CRACKERS, SEASONAL JAMS AND JELLIES

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Additional Entrees

Included and Served table side per order

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)

Mushroom Ravioli accompanied with
Infused Herb & Garlic Olive Oil
(Served Table-side, per order)

Vegan

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

Cauliflower Steak, Fanned Portobella, Gingered
Carrots and Snap Peas
(Served Table-side, per order)

Manor House Black Bean Burger, with Grilled Red Pepper and Red Onion.
Crisp leaf lettuce and Sesame Seed Bun. Accompanied with Waffle Fries and Baby Kosher
Dill Pickle
(Served Table-side, per order)

Quinoa with Mixed Vegetable Medley with Balsamic Drizzle
(Served Table-side, per order)



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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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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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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@mariolivetophotography.com

www.mariolivetophotography.com

Lafayette Hill Studios

610-828-1142

benelafayettehillstudios.com

www.lafayettehillstudios.com

Florals

Willow & Thistle

215-616-8400

www.willowandthistle.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

Audio, Visual, Games

JB Gigs

www.jbgigs.com

610-873-2603

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



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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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