







ROBERT FAIR CATERERS
PRESENTS

# M H the manor house

the manor house
AT PROPHECY CREEK PARK

A Magical Destination | Enchanted Grounds
Fairytale Experience





### Meet Robert Fair



Robert "Pop" Fair Owner & President

Mr. Fair is celebrating 64 years in the Catering industry. He is the Owner and President of Robert Fair Caterers. 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 100 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.



### MEETTHL MANOR HOUSE TEAM



Kerry Fair General Manager

Kerry's experience in the catering and hospitality profession spans over 40 years. Having a great love for the culinary arts, his passion promises a perfect, first-class Manor House celebration. Kerry is fourth generation in event management. Under his leadership, the Manor House was inducted into The Knot's "Hall of Fame." Kerry is a Paul Harris Fellow for his work in the community. His credits include catering to past Presidents, members of Congress, Governors, foreign dignitaries, and prominent Philadelphia Main Line families. He welcomes you to this beautiful venue.



Peter Fair
Director of Operations

Peter continues the family tradition at the Manor House. He is the fifth generation of the "Fair Family Caterers". He has over 16 years' experience in hospitality. Peter earned his bachelor's degree in business administration at Gwynedd-Mercy College, where he focused on business management and finance.

As the Director of Operations he ensures that all weddings are up to date with their schedules, and oversees the final timelines, and corresponding details. Peter is a Paul Harris Fellow for his work within the community.



Tony Breuninger
Director of Grounds
& Maintenance

Tony keeps our building and grounds to their pristine levels. He oversees all maintenance staff, daily landscape and design schedules. Tony earned his bachelor's degree from Arcadia University. His skill in carpentry and mechanics holds the Manor House to the prestigious 5-star reputation it enjoys. You may find Tony in the boat servicing our waterfalls and fountains. His technical ability and passion for the Manor House behefits all guests who come through our facility.



Madison Gentile

Director of Sales & Marketing

Madison has been in the Wedding and Special Event Industry for 13 years. She started as a waitstaff at the age of 15 years old. She went to college to be a high school history teacher, but upon graduation, she decided to pursue her true passion helping couples plan their dream wedding. She has planned and executed over 500 events all over the Philadelphia area. She is the Vice President of Programs and Education for the National Association of Catered Events (NACE) Greater Philadelphia Chapter bringing innovative ideas and education to her Industry peers. She is constantly searching Instagram and Pinterest to bring her couples the latest trends. Her eye for detail and desire for perfection will transpire into a seamless, stress-free planning experience. She looks forward to helping create an event you and your guests will always remember!

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205 W Skippack Pike, Ambler, PA 19002 215-587-4000 www.prophecycreekmanor.com "We were blown away by the beautiful location, friendly and professional staff, organized timeline, and attention to detail at the Manor House! Robert Fair was the man we first met who made us fall in love with his "Disney-inspired" venue. I truly felt well taken care of, just like a princess from the start."

-ASHLEY





"The perfect way to describe how we felt about the Manor House is "Love at First Sight". When we pulled up to the property, its beauty brought tears to my eyes...The Manor House checks all of the boxes on the list – beauty, nature, unique, and comfortable. Not only is the Manor House beautiful on the outside and inside, the family and staff make it feel like home."

-ELIZABETH



### YOUR FAIRYTALE WEDDING PACKAGE

#### THE MANOR

80 Acres of Picturesque Gardens
Temperature-Controlled Tented Terrace
Access to the Manor House
Bridal Suite & Groom's Room, Beginning at 11:00am
Five Hour Reception, Plus the Ceremony

#### **CUSTOM MENU**

Eight Butlered Hors D'oeuvres 3-Course Dinner Menu Personalized Wedding Cake, *Bredenbeck's Bakery* 

#### **BEVERAGES**

Non-Alcoholic Beverages, Coca Cola Products, Juices, Mixers & Bar Fruit

Coffee & Tea Station

NOTE: Alcoholic Beverages are not included in the package & pricing. Client to supply their own.

#### **FIRST-CLASS AMENITIES**

China, Flatware & Glassware
Full Length Ivory Underlay
Choice of Ivory Overlay, Lace, Damask and Solid
Choice of Solid Napkin Color
Custom Oval Guest Tables
Cocktail Tables
Walnut Chiavari Chairs, with Cushion
Pinspots & Tent Uplighting
Complete Bar Set Ups
On-Site Parking
ADA Accessibility Throughout the Property

#### **IMPECCABLE SERVICE**

Dedicated Day-of Coordinator
Event Waitstaff
Event Bartenders
Wedding Attendant for Bridal Party & Parents
Maid Service in Restrooms



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### COMPLIMENTARY CEREMONY

Ceremony Rehearsal

Venue Greeters to Help Direct and Assist Guests
Additional 30 Minutes added to your 5-Hour Event
Beverage Station. Freshly Brewed Iced Tea and Iced Water
Pillar Stands for Flower Arrangements
White Resin Padded Folding Chairs
Ceremony Coordination



# VENDORS & CHILDREN

Vendors Meals- \$60.00 (Chicken Entrée)
Children Ages 6-10- \$60.00 (Chicken Tenders, Tater Tots and Applesauce)
Children Ages 5 and Under- No Charge



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### COCKTAIL HOUR

### Butlered Hors D'oeuvres Select Eight

- -Smoked Salmon, Cognac, Mayo
- -Rolled Brie and Raspberry
- -Grilled Eggplant & Gorgonzola on Crostini
- -Bacon Wrapped Scallops
- -Mini Reuben Sandwiches
- -Sausage and Romano Mushroom Caps
- -Jumbo Lump Crab Cakes, Tomato Corn Relish
- -Chicken Satay Brochettes, Peanut Sauce
- -Triangle Points with Sour Cream & Caviar
- -Sesame Chicken, Spicy Apricot Sauce
- -Crab Rangoon with Soft Cheese
- -Jumbo Lump Crab Imperial in Bouchee
- -Skewered Tortellini Parmesan Sauce
- -Meatballs Puttanesca
- -Poached Asparagus, Avocado Mélange
- -Sauteed Beef Filet Tips, Sauce Foyot
- -Petite Swedish Meatballs
- -Chicken Quesadillas
- -Mini Beef Fajitas
- -Spinach & Feta Cheese in Light Pastry
- -Braised Scallops, Cilantro Citrus Lime
- -Matignon Vegetable Stuffed Mushrooms
- -Cocktail Francs with Spicy Brown Mustard
- -Chinese Eggrolls with Sweet and Sour Sauce
- -Roasted Pear and Blue Cheese Filo
- -Reuben Springroll
- -Shrimp Thai Money Bags, Sweet & Sour
- -Buffalo Chicken Springroll, Blue Cheese
- -Coconut Shrimp, Mango Chutney
- -Balsamic Fig & Chèvre Flatbread
- -Shrimp Cocktail | \$2.25pp









### COCKTAIL HOUR

### Popular Add-On Cocktail Stations

### Raw Bar | \$22.25pp

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

### Country Garden | \$7.25pp

Wheels of Brie Cheese, Assorted Crackers with Honey & Nut, Raspberry and Garlic Herb Soft Spreadable Cheese. Accompanied with Fresh Broccoli, Cauliflower, Celery, Red Bell Peppers, Baby Carrots, Grape Tomatoes Creamy Herb Cheese, Bacon-Horseradish, Whipped Chive blend Designer "Self Cutting" Show Breads

### Mashtini Bar | \$7.25pp

Guests select both Yukon Gold and Redskin Garlic
Toppings Include Sauteed Onions, Sour Cream And Chives
Mushroom Ragout With Plum Tomatoes
Lean Ground Beef, Real Crumbled Bacon Pieces
Shredded Cheddar And Monterey Jack Cheese
Presented In Martini Glasses

### CYO Chili Station | \$4.50pp

All Beef Chili served in Soup Cup Sides to include Sour Cream, Grated Cheddar Cheese, Chives and Hot Sauce



The Manor House provides all Non-Alcoholic Beverages in their package- Coca Cola Products, Freshly Brewed Iced Tea, Iced Water, Juices, Mixers & Bar Fruit, Ice and Crystal Stemware. No shots, plasticware or glass bottles are permitted.

The Client is responsible for supplying their own alcohol. Wine and Liquor may be purchased at the discretion of the client. Hatboro Beverage is the exclusive and sole provider of beer at the Manor House. Please contact Mike at 215-858-2048.

The Manor House will provide you with a suggested quantities list that will equate to an average of \$12.00, per person for alcohol.



### WHITE GLOVE DINNER SERVICE

### Salad

Select One to Serve to All Guests Table Side

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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### Select Three Entrees Plus Vegetarian Selection for Buffet or Plated Service

### **Beef**

Roast Prime Rib of Beef | Au Jus, Creamy Horseradish Sauce on side

Boneless Short Ribs in Chianti Demie

Grilled Chateaubriand | Cabernet Sauce with Sauté Mushrooms, Fresh Center Cut Filet Mignon, Seasoned with Spices, Herbs and Garlic | \$8.50pp

### Chicken

Polo Formaggio | Sautéed Chicken Finished with Fontina Cheese and Sun-dried Tomatoes Complemented with our own Champagne Confetti Sauce

Lemon Basil Chicken | Grilled Chicken Breast simmered in Lemon Basil Reduction

Poulet En Crute | Chicken Breast Wrapped in Puff Pastry, Sauce Dijonnaise

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

Baked (Center Cut) Filet of Norwegian Salmon Fresh Dill and Verve of Lobster Brandy Cream Sauce

Jumbo Lump Crab Cakes, Chipotle Aioli

Grilled Marinated Mahi | Topped with Mango Salsa | \$6.50pp

Grilled Chilean Sea Bass - Fumet Marinade, Lemon Herb Buerre Blanc | \$7.50pp

Brandied Seafood Newburg | Shrimp Poached in Court Bouillon, Sautéed Scallops and Jumbo Lump Crab Served with Saffron Rice & Pimentos (Available for Buffet Only)

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### ADDITIONAL ENTREES

### **Pork**

Pan-Seared Roast Loin of Pork Served with Rosemary-Orange Sauce and Roasted Pears

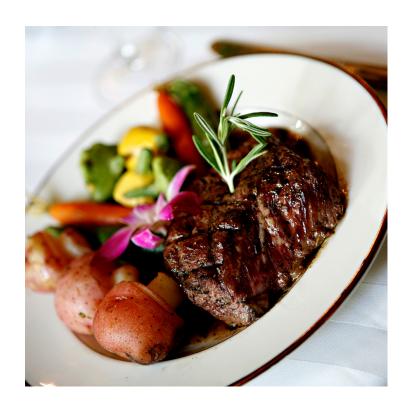
### Lamb

Braised Lamb Chops, Mustard Crusted with Rosemary Garlic Essence | \$9.50pp

### Vegetarian

Cheese Tortellini with Vegetable Sautée and Fresh Basil Marinara

Vegan Entree Available Upon Request





### 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
Asparagus with Pimento Accent | Available When In Season
Marinated Grilled Vegetables | \$2.25pp

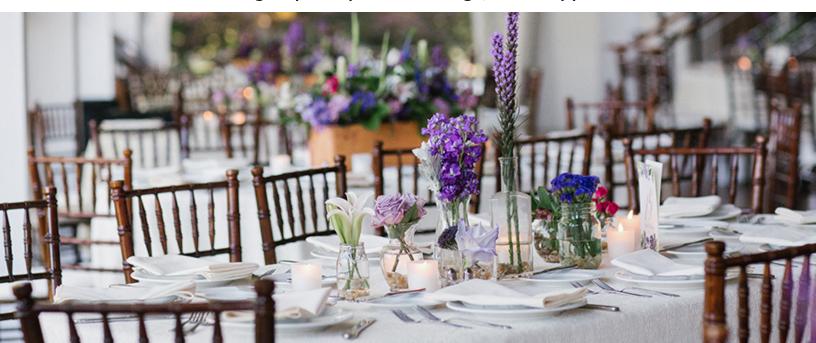
### Starch

Red Bliss Garlic Smashed Potatoes
Fingerling Potato sautéed with Fresh Herbs
Sliced Potatoes Au Gratin
Soufflé of Sweet Potato Marsala in Pastry Shell
Select Either Mixed Wild Rice, Saffron Rice or Rice Pilaf paired with Almonds and
Orange Essence

### Would you like to join us for a tasting?

All tastings take place at the Manor House. We are more than happy to set up a complimentary tasting for up to (2) guests once you have secured your date!

We offer group and private tastings, where applicable.





### DESSERT

### **Wedding Cake**

Included from Bredenbecks Bakery

### Coffee & Tea Station

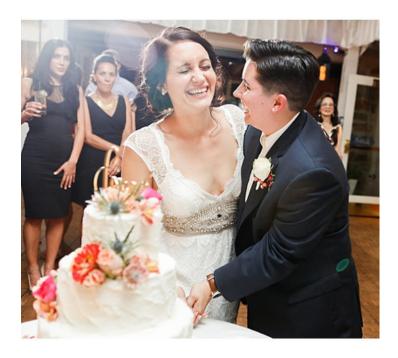
Citavo Colombian Coffee, Rock Candy Stirrers, Mints, & Creamer Herbal Teas with Honey & Lemon

### Manor House Chef Pastry | \$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

### CYO Sundae Bar | \$5.50pp

Vanilla And Chocolate Ice Cream, Warmed Fudge Topping Crushed Strawberries, Chopped Peanuts, Wet Walnuts, Butterscotch Topping, Reeses Pieces, Sprinkles, Crumbled Oreo, Whipped Cream





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### CREATIVE PARTNERS

### Additional Partners can be found on our Website.

### **Photographers**

Mario Oliveto Photography 856-759-2958 info@marioolivetophotography.com www.marioolivetophotography.com

Andrea Krout Photography 610-945-7059 hello@andreakrout.com www.andreakrout.com

Ashley Gerrity Photography
717-496-7043
ashley@ashleygerrityphotography.com
www.ashleygerrityphotography.com

Pictures by Todd 610-788-2283 www.picturesbytodd.com

### **Florals**

Willow and Thistle 215-616-8400 www.willowandthistle.com

RAM Floral 267-886-3103 ramfloral@gmail.com www.ramfloral.com

Xtraordinary Events 267-551-4400 info@xtraordinaryevents.net www.xtraordinaryevents.net

### **Design & Decor**

DFW Event Design 215- 245-1522 www.dfweventdesign.com

House Of Catherine 609- 364-5291 www.houseofcatherine.net



### **DJ Entertainment**

Silver Sounds 610-640-0838 silver@silversound.com www.silversound.com

Party Scene Events 267-902-5596 partysceneevents@gmail.com www.partysceneevents.com

### **Live Bands**

BVT Live! 610-358-9010 kurt@bvtlive.com www.bvtlive.com

EBE Entertainment 215-634-7700 www.ebetalent.com

### **Valet**

Alber Haff 215-88402568 www.alberhaffparking.com

### Beverage Distrubutor

Hatboro Beverage 215-858-2048

### **Wedding Cake**

Bredenbeck's Bakery 215-247-7374 sales@bredenbecks.com www.bredenbecks.com

## SECURING YOUR DATE & DEPOSITS

#### **SECURING YOUR DATE**

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

#### **DEPOSIT SCHEDULE**

\$4,000.00 Non-Refundable Retainer & 50% of Venue Rental Fee due at signing. \$5,000.00 Retainer due (5) months after contract is signed and received. Additional 25% of Venue Rental Fee due by April 15th of your Event Year. Remaining Catering Balance, Remaining 25% of Venue Rental Fee and Damage Retainer are due (14) Days Prior to contracted event date.

#### **FINAL GUEST COUNT**

Due (3) 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 must accompany your final payment.







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