

WHAT IS A CATERING CREDIT?

Catering credits are a specific amount per guest and will be listed on your proposal! If you ever forget what your credit amount is you can find it in the documents section of your client portal!

HOW DO I USE IT?

You can use your credit any way you'd like with our in house catering! It is designed to cover the cost of two appetizers, a salad, and a main course for your guests. However, if you'd like to use it more creatively, or to splurge on a higher cost entree, we can do that! The possibilities are endless!

CAN I UPGRADE MY MEAL CREDIT?

You can upgrade your catering credit amount at any time if you'd like to offer your guests above and beyond your current meal credit offerings!

enjoy!

SAMPLE MENU: COMFORT FOODS

Appetizers: Jalapeno Poppers & Bruschetta

Salad: Garden

Main Course: Chicken Alfredo

Total Cost: \$45 per person

SAMPLE MENU: THE FOODIE

Appetizers: Smoked Salmon Canape & Beef Wellington

Salad: None

Main Course: Beef Tenderloin & Pecan Crusted Salmon

Late Nite Bites: Dessert Bar

Total Cost: \$75 per person

THE MENU

AT THE MANOR

ALL PRICES PER PERSON UNLESS OTHERWISE STATED

FOR THE SUITES

CARB LOVER 24

Enjoy fresh croissants, cinnamon rolls, blueberry muffins, and coffee cake all made to order by our in house pastry chef! Pairs well with any of our Mimosa Drink Carts!

THE CONTINENTAL 20

Enjoy assorted pastries, fresh bagels and buttery croissants served with fresh seasonal fruit, butter, jam & cream cheese. Pairs well with any of our Mimosa Drink Carts!

ANTIPASTO TRAY 125

A hearty tray featuring julienned strips of Genoa and peppered salami and Provolone cheese, pepperoncini, roasted peppers and marinated artichoke hearts. Served with fresh grapes and gourmet crackers. Pairs well with our Bloody Mary Drink Cart! Feeds 10 to 16 people. *Price per tray.*

CHICKEN & WAFFLES 14

Kabobs layered with waffle pieces and crunchy chicken bites drizzles with honey spiced maple syrup. Pairs well with our Bloody Mary Drink Cart or Berry Mimosa Drink Cart.

Available starting at 10am.

FOR THE COCKTAIL HOUR

JALAPENO POPPERS 4

Fresh baked jalapeños, stuffed with cream cheese & wrapped in bacon.

SPINACH BITES 3

Spinach and cream cheese stuffed in a flaky pastry crust.

ALA CAPRESE 4

Cherry tomatoes, fresh basil, and mozzarella balls on individual skewers, with a balsamic drizzle.

MINI MEATBALLS 3

A tradition meatball smothered in your choice of BBQ or marinara sauce. Gluten free and Vegetarian options available.

MAC 'N CHEESE BITES 3

House made mac 'n cheese rolled in breadcrumbs, deep fried, and served with a creamy Sriracha sauce.

BRUSCHETTA 3

Toasted bread topped with cheese and our house classic tomato bruschetta topping.

SMOKED SALMON CANAPE 11

A cream cheese & marscapone spread topped with smoked salmon layered on crostini's or cucumbers (GF).

MINI BEEF WELLINGTON 6

Fillet steak coated with pâté and duxelles, wrapped in puff pastry, then baked.

CHARCUTERIE CUPS 15

All the beauty of a charcuterie board in the convenience of an individual serving. Filled with artisan meats, cheeses, berries, and a pretzel rod.

EPIC GRAZING TABLE

A six foot table artfully designed and packed full of a variety of artisan cheeses, bread & crackers, fresh fruit, olives, nuts, and dips. Includes meats such as prosciutto, hard salami, dry salami, and Soppressata, just to name a few! Meatless options are available!

4ft x 2ft \$1,700

6ft x 2ft \$1,900

8ft x 2ft \$2,400

10ft x 2ft \$2,900

12ft x 12ft \$3,400

Priced per table, not per guest.

PASSED APPETIZERS 200

Offer an elevated experience with professionally passed individually plated appetizers.

Priced per cocktail hour, not per guest.

"THE FOOD AND DRINKS WERE AMAZING, THE GUESTS HAD SO MUCH FUN, AND IT REALLY COULDN'T HAVE BEEN MORE PERFECT."

FOR THE LATE NIGHT

S'MORES BAR 7

The classics to enjoy on our fire pit. Graham crackers, chocolate, and marshmallows with roasting sticks.

CHOCOLATE FOUNTAIN 12

A chocolate fountain with three dipping items. Choose from strawberries, rice krispy treats, marshmallows, wafers, pretzel sticks, and bananas.

I SCREAM FOR ICE CREAM 10

Choose three unique flavors of deluxe ice cream sandwiches packed into a vintage ice cream cart.

CANDY BAR 8

Pick five of your favorite candies to offer your guests. Comes arranged in candy jars with togo bags for your guests.

DESSERT BAR 12

Our most popular late night offering! Enjoy an assortment of cheesecakes, brownies, cookies, and bars designed and baked by our in house pastry chef. Add \$2 for a formal plated & served option. Add \$2 for gluten free.

PIZZA ON THE DANCE FLOOR 14

A classic twist on mini pizzas with a pretzel bread crust, served straight from the kitchen to the dance floor on wooden pizza paddles.

BACON BAR 17

Three different types of thick premium bacon with maple & chocolate dipping options.

DEEP FRIED SUSHI 9

A Surimi Roll battered and deep fried. Served with ginger, wasabi, Soy Sauce, and Unagi Sauce.

CHICKEN & WAFFLES 14

Kabobs layered with waffle pieces and crunchy chicken bites drizzles with honey spiced maple syrup.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.



JALAPENO POPPERS



PIZZA ON THE DANCE FLOOR

BRUSCHETTA



BACON BAR



MAIN COURSE

AT THE MANOR

ALL PRICES PER PERSON UNLESS OTHERWISE STATED

MEATS

SURF & TURF GF 62

A 8 oz filet served with a 7 oz lobster tail covered in an herb butter sauce. Served with a side, a vegetable and a dinner roll.

BEEF TENDERLOIN GF D 49

A 10 oz beef tenderloin served with bearnaise sauce. Served with a side, a vegetable, and a dinner roll.

TRI-TIP D 42

Flavorful slow roasted tri-tip with an apricot bbq glaze. Served with a side, a vegetable, and a dinner roll. GF option available.

NY STRIP GF D 45

A 10 oz NY Strip full of rich flavor and topped with a mushroom demi-glaze. Served with a side, a vegetable, and a dinner roll.

LEMON MUSHROOM CHICKEN D 40

A family loved recipe! A breaded chicken breast baked in a lemon butter sauce and topped with sliced mushrooms. Served with a side, a vegetable, and a dinner roll.

MEDITERRANEAN CHICKEN GF D 40

A grilled chicken breast topped with cherry tomatoes, artichokes, greek olives, and fresh cucumber. Served with one vegetable, one side, and a roll.

SEAFOOD

SWEET CHILI SALMON GF D 43

Baked salmon with a unique sweet chili glaze. Served with a side and a vegetable. GF option available.

PECAN CRUSTED 43

ORANGE SALMON D

Baked salmon with a crunchy pecan crust and coated in a tangy orange glaze. Served with a side and a vegetable. GF option available.

MEXICAN

CHICKEN & STEAK FAJITAS 33

Sliced seasoned chicken and steak served with warm tortillas, peppers, onions, Spanish rice, and refried beans with all the toppings. GF and Vegetarian options available.

CHICKEN SOUR CREAM ENCHILADAS GF 40

Another favorite family recipe of ours! Chicken, green chilies, and cheese filled enchiladas covered in a spicy sour cream sauce. Served with Spanish rice and refried beans.

VEGETARIAN

SEASONAL STUFFED PEPPERS V GF D 33

Large bell peppers stuffed with flavorful seasonal offerings and a side of bread. Can be made Vegan upon request.

BRUSCHETTA PASTA V D 32

Penne pasta mixed with our popular bruschetta topping consisting of tomato, onion, basil, and a balsamic glaze. Served with a side of bread. Can be made Vegan or GF upon request.

PASTA

CHICKEN PARMESAN D 33

A crispy breaded chicken served over thick spaghetti noodles with house made marinara sauce. Served with a breadstick.

BAKED ZITI D 33

A traditional ziti pasta with thick layers of fresh mozzarella, ricotta cheese, and a chunky tomato basil meat sauce. Served with a breadstick.

SPAGHETTI & MEATBALLS D 32

Thick spaghetti noodles served with a classic marinara sauce. Served with a breadstick. GF and Vegetarian options available.

CHICKEN ALFREDO D 33

Char-grilled chicken breast season with a blend of herbs and a coat of olive oil. Served with a side of broccoli over linguine noodles topped a rich Alfredo sauce and a breadstick.

SPECIALTY

KIDS MEAL (AGE 2-8) 21

Crispy chicken nuggets with house made macaroni & cheese. Served with a fruit cup and ketchup.

BBQ RIBS & CHICKEN 42

Fall off the bone baby back ribs with an authentic smoke taste and bbq thigh/leg quarters. Served with a side and a vegetable.

BREAKFAST FOR DINNER 33

Belgian waffles served with fresh fruit, fried potatoes, scrambled eggs, southwest eggs, bacon, and sausage.

PULLED PORK SANDWICH 33

Smoked pulled pork served on a bun with house made coleslaw and bbq sauce. Served with a side.

"THIS PLACE WAS AMAZING!! THE STAFF WERE VERY ATTENTIVE AND THE FOOD WAS SO GOOD. THEY REALLY KNOW HOW TO MAKE BRIDAL PARTY AND GUESTS HAPPY."



NEW YORK STRIP



MEDITERRANEAN CHICKEN

BEEF TENDERLOIN

SOUR CREAM ENCHILADAS



MAIN COURSE EXTRAS AT THE MANOR

ALL PRICES PER PERSON UNLESS OTHERWISE STATED

SALADS

GARDEN

Iceberg & romaine lettuce, sliced cucumber, black olives, cherry tomatoes, and croutons. Served with your choice of ranch, Italian, or Caesar dressing.

5 CEASER

Romain lettuce, Parmesan cheese, crisp croutons served with Ceasar dressing.

5 HOUSE

Spring mixed greens, dried cranberries, feta cheese, Mandarin oranges and slivered almonds. Served with a raspberry vinaigrette dressing.

5

SIDE DISHES

MASHED POTATOES

FONDANT POTATOES

RICE PILAF

CILANTRO RICE

AU GRATIN POTATOES

MACARONI & CHEESE

VEGETABLES

BROCCOLI AU GRATIN

ASPARAGUS PROSCIUTTO WRAP

GREEN BEAN ALOMONDIN

VEGETABLE BLEND

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.

"BEAUTIFUL VENUE, VERY FRIENDLY STAFF WHO SEEM TO LOVE THEIR JOBS, GOOD FOOD, AND STRONG DRINKS. DEFINITELY ONE OF THE NICEST WEDDINGS I'VE BEEN TO IN A LONG TIME."

"IT RAN SO SMOOTHLY, THE FOOD AND DRINKS WERE AMAZING, THE GUESTS HAD SO MUCH FUN, AND IT REALLY COULDN'T HAVE BEEN MORE PERFECT. THE VIEWS AT THIS VENUE ARE INCREDIBLE, AND THE STAFF WERE ALL SO HAPPY AND HELPFUL. YOU CAN TELL THEY LOVE THEIR JOBS HERE."

LEGEND

VEGAN 

VEGETARIAN 

GLUTEN FREE 

ELIGIBLE FOR DUAL PLATING 
No additional fee



HOUSE SALAD



CHAMPAGNE WALL



DESSERT BAR

SEASONAL STUFFED PEPPERS



NEXT LEVEL BAR

AT THE MANOR

FOR THE SUITE- PRICE PER CART OR KEG

BLOODY MARY DRINK CART 150 A classic vodka Bloody Mary complete with Tabasco, sliced lemons, and all the garnishes. Includes supplies for 10+ drinks. More alcohol available a la carte.	CLASSIC MIMOSA DRINK CART 150 The perfect morning pick me up! Chilled Champagne and Simply Orange Juice ready in your Suite to enjoy. Includes up to 3 bottles of champagne. More alcohol available a la carte.	BERRY MIMOSA DRINK CART 150 A twist on the classic Mimosa. Chilled Champagne, Simply Orange Juice with fresh seasonal berries. Includes up to 3 bottles of champagne. More alcohol available a la carte.
TROPICAL MIMOSA DRINK CART 150 A twist on the classic Mimosa. Chilled Champagne, Simply Orange Juice served with tropical fruits and coconut flakes. Includes up to 3 bottles of champagne. More alcohol available a la carte.	NON ALCOHOLIC MIMOSA DRINK CART 140 The fun of a Mimosa without the buzz. Enjoy a Martinelles sparkling cider and Simply Orange Juice ready in your Suite to enjoy. Includes up to 3 bottles of Martinelles. More available a la carte.	MINI KEGS (2) 125 Choose from five different types of beer served in a mini keg, cold & waiting for you in your suite! Two kegs pours 20-24 beers.
		SODA BAR CART 75 Unlimited cans of your three favorite sodas with syrup mix ins, creamer, limes & cherries.

FOR THE COCKTAIL HOUR- PRICE PER PERSON

FLAVORED LEMONADE TRIO 9 A specialty beverage station featuring traditional lemonade with sliced lemons, blueberry & basil lemonade with fresh blueberries, and cucumber mint lemonade with mint sprigs and sliced cucumber.	FRUIT INFUSED WATERS 9 A specialty beverage station featuring a berry infused water with fresh berries, a citrus infused water with fresh sliced lemons and oranges, and a cucumber mint infused water with fresh sliced cucumbers and mint sprigs. Your choice of flat water or sparkling water!	ICE TEA & ARNOLD PALMERS 11 A specialty beverage station featuring an unsweetened ice tea, sweetened ice tea, and an Arnold Palmer, garnished with freshly sliced lemons.
		BOOZY POPSICLES 8 Pina Colada flavored house made popsicles spiked with Captain Morgan Spiced Rum.

PREMIUM SPECIALTY DRINKS- PRICE PER PERSON

ARMARETTO SOUR 12 A sweet and sour cocktail made from a mix of Italian amaretto liqueur and lemon juice.	ESPRESSO MARTINIS 16 Vodka, coffee liqueur and fresh espresso shaken together to create the distinctive frothy head. Seasonal offerings: S'mores, Pumpkin Spice, White Chocolate, and Strawberry Shortcake.	APEROL SPRITZ 12 The Italian popular drink made with a mix of Aperol, Prosecco and club soda.
SEASONAL SANGRIA 8 Wine, chopped seasonal fruit and flavorings, served chilled. Garnished to match the flavor profile and season! Red or white.	PEACH BELLINI 10 Fizzy & refreshing! Sparkling Italian cocktails made with Prosecco and peach purée.	PREMIUM SCOTCH & BOURBON For those who enjoy specialty scotch & bourbon and want to offer their guests the best of the best.
		JELLO SHOTS 6 Heart shaped Jello Shots made with White Rum.

Specialty drinks can be added to any bar package. We are a no shot venue. Tax and liability insurance is not included. Please drink responsibly.

FOR THE PARTY

CUSTOM SIGNATURE DRINK CREATION 400 Enjoy a private alcohol tasting with our Bartender where you can sample custom created signature drinks created especially for you that reflect your personal taste & aesthetic for your event! Price does not include the cost of providing the drink at the event. Price per drink will be determined at appointment with pre-selected alcohol package taken into consideration.	CHAMPAGNE TOWER 250 Stun your guests by kicking off the celebration with a champagne tower pour! Our bartender will set up the tower and supply the champagne so all you have to do is get the party started! No additional price per person is required as long as any alcohol package is purchased.	CHAMPAGNE WALL 400 Each wall holds 50-70 champagne glasses and includes the glassware and the pour!
		WELCOME PACKAGE 14 PP Includes 3 types of Bruschetta, a champagne wall, and an additional champagne pour to greet your guests with upon arrival.

DRINK PACKAGES

AT THE MANOR

2 HRS 3HRS 4HRS 5HRS 6HRS

BEER & WINE BASIC

Domestic Beer: Bud Light Draft, Coors Light Draft, Michelob Ultra Draft, Miller Lite, Coors Edge NA & Budweiser \$13 \$14 \$16 \$18 \$20

House Wine: Pinot Noir, Cabernet, Pinot Grigio & Moscato

BEER & WINE PREMIUM

Domestic Beer: Bud Light, Coors Light, Michelob Ultra, Miller Lite, Coors Edge NA & Budweiser \$19 \$20 \$22 \$24 \$26

Import/Craft Beer: White Claws, Four Peaks Kilt Lifter, Corona & Lagunitas IPA, Dos Equis

Premium Wine: Pinot Noir, Malbec, Cabernet, Pinot Grigio, Chardonnay & Moscato

BEER & WINE & LIQUOR BASIC

Domestic Beer: Bud Light Draft, Coors Light Draft, Michelob Ultra Draft, Miller Lite, Coors Edge NA & Budweiser \$21 \$22 \$24 \$26 \$28

House Wine: Pinot Noir, Cabernet, Pinot Grigio & Moscato

House Spirits: Vodka, Rum, Blended Whiskey, Tequila & Gin

BEER & WINE & LIQUOR PREMIUM

Domestic Beer: Bud Light, Coors Light, Michelob Ultra, Miller Lite, Coors Edge NA & Budweiser \$29 \$30 \$32 \$34 \$36

Import/Craft Beer: White Claws, Four Peaks Kilt Lifter, Corona & Lagunitas IPA, Dos Equis

Premium Wine: Pinot Noir, Malbec, Cabernet, Pinot Grigio, Chardonnay & Moscato

Premium Spirits: Tito's Vodka, Grey Goose Vodka, Captain Morgan, Jack Daniels, Suerte Tequila, Bacardi, Tanqueray Gin & Crown Royal

TOP SHELF

Domestic Beer: Bud Light, Coors Light, Michelob Ultra, Miller Lite, Coors Edge NA & Budweiser \$35 \$36 \$38 \$40 \$42

Import/Craft Beer: White Claws, Four Peaks Kilt Lifter, Corona & Lagunitas IPA, Blue Moon, Dos Equis, Heineken

Premium Wine: Pinot Noir, Malbec, Cabernet, Pinot Grigio, Chardonnay & Moscato

Premium Spirits: Tito's Vodka, Grey Goose Vodka, Captain Morgan Spiced Rum, Jack Daniels, Suerte Tequila, Bacardi, Tanqueray Gin & , Bulleit Bourbon, Rumhaven, Crown Royal Apple, Seagram's 7, Slane Irish Whiskey & Patron Crown Royal

All prices listed are per person. Cash bar & tab options are available. Specialty drinks can be added. Additional drink options not included in your package will be available at the bar for purchase. We are a no shot venue. Tax and liability insurance is not included. Please drink responsibly.

All packages include 1 bartender (2 bartenders if the guest count is over 150), all bar supplies, soft drinks, cranberry juice, orange juice, pineapple juice, soda water, tonic water, sweet & sour, ginger ale, plastic cups, napkins, straws, garnishes, and a complimentary champagne & sparkling cider toast! Add Champagne to any bar package for \$200.

No venue credits or catering credits can be used to purchase a Drink Package