

Meredith Manor



Wedding Packages 2021



Congratulations on your engagement! We know how important your wedding day is and attention to detail is our top priority. Meredith Manor provides many services to make your planning as easy as possible and your Wedding Day enjoyable.

Meredith Manor's Ceremony Site is surrounded by beautiful landscaping and large, century-old oak trees. There is also stunning landscaping that can be seen all over our grounds. After the ceremony you and yours will enjoy the reception on the premises as well. There are two locations to choose from for your wedding reception. First, we have our new Country Barn which accommodates 80 to 300 guests. Complete with towering ceilings, custom bars, and stunning wooden beams that line the interior framing, the barn is visually breathtaking! Our second location is our Historic Barn, which will comfortably accommodate 50 to 80 guests.

We are pleased to offer you this complete package of information. You can get additional details on our beautiful venue from our website: www.meredithmanorvenue.com. To check for availability we suggest that you review the calendar (www.meredithmanorvenue.com/calendar) on our website. If you would like to schedule a personal tour of Meredith Manor, please call us at 610-469-1700.

Cordially, Mike & Mimi Reitz

Wedding Ceremony Package



An elegant Wedding Ceremony package at Meredith Manor includes the following:

- An outdoor garden setting with evening uplighting
- A White Arbor Entrance & White Gazebos with Lights
- A one-hour rehearsal, two-hour advanced arrival time on your Wedding Day and A Ceremony Hour
- Complete Silk Floral Decorations. Fresh Florals can be arranged with an upcharge
- White Rose & Crisscrossed-Patterned Chairs
- White Aisle Runner & Aisle Decorations
- A Natural-looking lawn surface covering the Ceremony area
- Staff to direct the Guests and Coordinate the Bridal Party

\$10.00 per person



Wedding Reception Package

- A 5-hour reception
- Choice of 6 hors-d'oeuvres for cocktail hour
- Choice of fresh fruit or soup course
- Choice of a salad course
- Main entrees served seated style
- Fresh rolls and butter
- Wedding cake, cutting, serving and wrapping
- Hot beverage station
- Full non-alcoholic bar set up with glassware
- China, flatware, and glassware
- Fresh floral centerpieces for the guest tables
- Choice of 30+ linen colors for tables and napkins
- Linen-covered DJ, cake, and gift tables
- Additional ala carte items may be added exclusively through Meredith Manor



\$85.00 Table Service (per person)

Plus, an additional 6% PA Sales Tax and a 20% Gratuity
Additional items may be added ala carte exclusively through
Meredith Manor.

Hors D' Oeuvre Selections

Standard Hot Selections

- Chicken Breast Skewers with One Choice of Sauce; Sesame Honey Teriyaki, Honey Mustard, Thai Sauce with chopped scallions OR Garlic and Herb
- Assorted Miniature Quiche
- Assorted Stuffed Puffs
- Miniature Chicken & Oriental Vegetable Egg rolls with Duck Sauce Condiment
- Beef Franks Baked in Puff Pastry with 3 varieties of Mustard Condiments
- Miniature Beef & Chicken Cheesesteaks in Croissants, Panini Style
- Miniature Meatballs with One Choice of Sauce; Sweet and Sour, Swedish Style, Honey Teriyaki or Marinara Sauce
- Chicken Quesadilla Wraps topped with Guacamole, Sour Cream & Scallions
- Toasted Flat Bread with pesto, tomatoes & mozzarella
- Cuban Panini Sandwich: Hawaiian sweet roll, sl. ham, pickle, swiss cheese and Dijon mustard
- Pork pot stickers with sweet red chili sauce topped with scallions
- Potato Perogies with Caramelized Onions served with Tzatziki sauce
- Spanakopita: spinach, scallions and feta cheese in puffed pastry

Standard Cold Selections

- Assortment of Crudités with Dip
- Assortment of Cheeses and Italian Meats Includes Salami, Pepperoni, Spicy Mustards, Assorted Crackers
- Soft Cream Cheese & Fruit Canapés served in pastry cups garnished with fruit & berries
- Fresh Mozzarella Bruschetta
- Caprese Skewer: Cherry Tomatoes with a mozzarella ball drizzled with balsamic glaze and pesto drizzle

Gourmet Hot Selections

(One choice counts as two standards)

- Mini-Fish Tacos filled with cilantro slaw, beer battered cod, drizzled with sour cream & salsa sauce
- Coconut Shrimp with Orange Marmalade Sauce
- Scallops Wrapped in Bacon
- Shrimp Lejon: Shrimp Wrapped in Bacon drizzled with BBQ/horseradish sauce
- Miniature Lump Crab Cakes with Cocktail Sauce
- Stuffed Mushroom Caps with Choice of One Stuffing:
- Lump Crab Imperial, Sweet Sausage OR Smoked Bacon and Cheese
- Fried 3 Cheese Ravioli with Marinara Sauce for dipping
- Mushroom Cap, Sweet Sausage & Pimento kebobs

Gourmet Cold Selections

- Chilled Shrimp with Lemons & Cocktail Sauce
- Lump Crab Spread Canapés topped with Cocktail Sauce
- Smoked Salmon in Puffed Pastry Cups with Tzatziki sauce



Choices of Accompaniments

The Package Includes the following items:

(Preset during Horsd'oeuvre Hour)

A Chilled Fruit Course OR A Hot Soup Course (served)
Choice of Salad pre-dressed with One Choice of Dressing
Assorted Fresh Rolls & Butter

Served Hot Soup (Choice of One)

Chicken Pastini, French Onion, Italian Wedding,
Signature Cream of Carrot OR Cream of Potato and Bacon

Chilled Fruit Course (Choice of One)

Blend of Fresh In-Season Fruits
Tropical Fruit with Toasted Coconut
Medley of Melons & Berries

Fresh Salad Selections (Choice of One)

Fresh Tossed Greens Salad with One Choice of Dressing
Caesar Style Salad with Caesar Dressing
Mesclun Salad with Pears, Walnuts and Gorgonzola Cheese Crumbles
(Pairs best with Raspberry Vinaigrette)

Choice of Dressings

Vandalia Onion Vinaigrette, Creamy Buttermilk Ranch,
Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette

Entree Selections: Table Served Style

Choose 2 of the following Entrees, 1 Vegetable and 1 Starch choice.

The Vegetarian OR Vegan Option is your 3rd entrée choice.

Entree Selections

Chicken Breast Marsala Chicken Breast stuffed with a medley of Mushrooms, Shredded Colby & Cheddar Cheeses and Sundried Tomatoes with Marsala sauce

Chicken Cordon Bleu Chicken Breast stuffed with Smoked Ham & Swiss served with a Chicken Supreme sauce

Lemon Herb Chicken Chicken Breast served in a lite Lemon, Scallion, Shallot & Herb sauce

Chicken Florentine Chicken Breast stuffed with Spinach, Peppers, Sundried Tomatoes, Ricotta Cheese & Garlic

Chicken Oscar Chicken Breast Stuffed with Crab Imperial, Asparagus and Covered with Hollandaise Sauce (+5.75 upgrade)

Roasted Shoulder Filet of Beef Over Mushrooms topped with demi-glaze

Whole Chef-Carved Roasted "Filet Mignon" Tenderloin served over a Medley of Mushrooms topped with demi-glaze (+ \$5.75 upgrade)

Prime Rib Served with a Horseradish condiment sauce & Au Jus (+5.75 upgrade)

Roasted Shoulder Filet of Beef & Lump Crab Cake (+5.75 upgrade)

Pecan Encrusted Tilapia Baked and topped with garlic butter and pecans

Baked Tilapia with Tomato Pesto Bruschetta

Baked Market Salmon Filet Served in Garlic Herb Butter Sauce (+ \$5.75 upgrade)

Entree Selections (Continued...)

Vegetarian Entrée

Cheese Tortellini Marinara along with a sample of 4 in-season vegetables

Vegan Sampler

Chef prepared 5 fresh in-season vegetables
Vegetarian & Vegan meals are made using market fresh ingredients

Children's Entrée (choice of One)

Breaded Chicken Strips
Served with French Fries OR Mac & Cheese, Applesauce
Spaghetti & Meatballs

Vegetables (Choice of One)

- Buttered Honey Glazed Baby Carrots
 - Roasted Corn & Peppers
 - Stir Fry Blend
- Green Beans Almondine
- Summer Squash & Peppers
- Broccoli, Cauliflower & Carrot Mix

Potatoes, Pasta & Rice (Choice of One)

- Tortellini Alfredo
- Stuffed Shells
- Baked Ziti
- Herbed Wild Rice Mix
- Scalloped Potatoes
- Roasted Vegetables with Sweet Potato, New Potato, Red Onion, Zucchini, Mushrooms & Baby Carrots
 - Baked Potato
 - Twice Baked Potatoes
- Whipped Mashed Potatoes • Homestyle Garlic & Chive Mashed Potatoes
- Oven Roasted Red Bliss & Yukon Potatoes

Bar Service

Our full-service bar includes the following drinks:

Cola
Diet Cola
Lemon Up
Ginger ale

Seltzer
Tonic
Sour Mix
Pineapple

Orange Juice
Cranberry Juice
Bloody Mary Mix
Collins

Margarita Mix
Unsweetened
Brewed Iced Tea
Lemonade



Note: Cream & Ice are provided.

All Condiments, Cocktail Napkins, & Glassware included.

The bar closes thirty minutes prior to the end time of the event and bartenders convert service to disposable drinkware.

Please see our recommended Alcohol list for quantity of alcohol to purchase for your bar.

The customer must provide all Alcoholic Beverages. Host Liquor liability insurance is required via Meredith Manor's approved insurance agency, www.wedsure.com.

Meredith Manor arranges your professional bartenders at a ratio of one per 100 guests and they are paid by the customer at a rate of \$150.00 per bartender. Fee will be added to the bill.

Meredith Manor Permits Keg Beer Only Via our approved vendor/beer distributor, Frank Smith's Beverages, 610-323-1320.

Please arrange your choices and delivery with 2 weeks prior notice.

Venue Fees for 2021



The Venue fee includes use of both the Historic Stone Barn and Country Barn (minimum guest count 125 on Friday and Saturday evenings), courtyard, the beautiful Koi Pond, our Gazebos, as well as the gardens and paths that offer stunning landscape settings.

5-Hour Reservations for the Country Barn (80-300 guests)

Friday Evenings - \$4400 (ending at 11pm)

Saturday Evening - \$6700 (ending at 11pm)

Sunday - \$4400 Ending at 9pm on non-holiday weekends and 11pm on holiday weekends.

The Saturday evening rental rates apply on Holiday weekends.

5-Hour Reservations for the Historic Barn, Sunday's Only (50-80 guests)

\$3750 Ending at 9PM on non-holiday weekends.

The Saturday evening rental rates apply on holiday weekends.

Final Cost Work Sheet



Ceremony Fee Per Person \$10.00 (no tax applied) _____

Deluxe Plan \$85.00 _____

Calculating your final estimated cost _____

Multiply your cost per person by the guest count _____

Package Price per person _____ X _____ = _____

6% Tax _____

20% Gratuity _____

Venue Rental Fee _____

Ceremony rate per person \$10.00 X _____ = _____

Bartender(s) Fee (\$150 each) _____

Refundable security deposit \$1000.00 _____

Grand Total _____

Confirmation 20% Payment _____

Your final cost is adjusted when your final count is given and/or additions or changes to the initial choices at 20 days prior to the event.

Payment Schedule: Confirmation payment of 20% of the Grand Total due with a signed contract. Second Payment is 60% of the Grand Total due 6 months prior to the event date and the Remaining Balance is due 20 days prior to the event date.