

WEDDINGS
BANQUETS

The Manor at
MAKEFIELD'S

SPECIAL
OCCASIONS



Making Memories for a Lifetime



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At Makefield Highlands we know how important your special occasions, celebrations, and group gatherings are. We know how to make them successful and memorable. We offer a variety of options complemented by our knowledgeable and attentive staff of professionals who are committed to creating a beautiful event for you and your guests. Contact our Event Sales Team with any questions you may have and to schedule a tour!

We look forward to serving you.

Kasey Hawe

Event Sales Manager

Makefield Highlands Golf Club

The Manor at
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OUR WEDDING PACKAGES



Packages start at \$149 per person including the following:

- *Event Manager to Guide your Event*
- *Ceremony can be added for \$600*
- *Five Hour Wedding Reception*
- *Four Hour Consecutive Open Bar with Premium Brands*
- *Champagne Toast*
- *Cocktail Hour*
- *Three Course Dinner:
Salad, Dinner Buffet, Dessert*

TIMELINE

Now- signed agreement and \$1000 non-refundable deposit

.....
6 months prior- second deposit 20% of estimated food and beverage cost is due

.....
2 months prior- finalize menu selections with Event Manager

.....
21 days prior- final guest count

.....
14 days prior- final balance

.....
Minimum 75 people

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COCKTAIL HOUR & BAR

STATIONARY DISPLAYS

Antipasto Abbondanza Included

*prosciutto di parma, soppressata, cappicola,
sharp provolone, roasted peppers, imported olives,
artichoke hearts, garlic crostini*

Domestic and Imported Cheese Display

*Additional \$5 per person
Fontina, val d'osta, sharp provolone, buttermilk
mozzarella, sun dried tomatoes, artichoke hearts,
fresh grapes, garlic toast*

Iced Seafood Extravaganza

*Additional \$10 per person
with iced oysters and clams on the 1/2 shell,
cooked mussels and crayfish, shrimp cocktail and lobster
served with cocktail sauce and mignonette*

BUTLERED HORS D'OEUVRES

Pick 3 for \$15/pp • Pick 5 for \$20/pp

Mini Mozzarella En Carozza

Sicilian Caponata On Crostini

Sweet Sausage Stuffed Mushrooms Seared NJ

Scallops Anjelica

Rare Sesame Crusted Tuna

Beef Satay with Teriyaki

Chicken Satay with Peanut Sauce Lollipop Lamb

Chops with Mustard Sauce Lump Crab Meat in Endive

Spears Crispy Vegetable Spring Rolls

Jumbo Shrimp Cocktail

Mini Crab Cakes with Remoulade

Caprese K-Bobs

4 HOUR PREMIUM BRAND OPEN BAR

*Dewars, Titos, Jameson, Captain Morgan, Bacardi, Tanqueray, Jack Daniels,
Seagrams VO, Jose Cuervo*

DOMESTIC BEERS

HOUSE WINES

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot

Fifth hour Open Bar may be added for \$6.50pp or can be switched to a cash bar or hosted bar

**Liquor & Wine upgrades available*

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BUFFET DINNER PACKAGE

SALAD COURSE

Select One

Classic Ceaser

with pecorino romano and garlic croutons

Mixed Greens

with cucumbers and tomatoes in a balsamic vinaigrette

ENHANCEMENTS

Starting at \$2 pp

Makefields Chopped Salad

*salami, cappicola, roasted peppers and parmesan
in our balsamic vinaigrette*

Makefields Mixed Greens

with poached pears, candied walnuts and bleu cheese

Wild Mushroom Bisque

with poached pears, candied walnuts and bleu cheese

BUFFET ENTREE COURSE

Please find entree selections on the next page

LATE NIGHT BITE ENHANCEMENTS

Starting at \$3 pp

Soft Pretzels w/Beer Cheese

Mac & Cheese Bites

Chicken Quesadillas

Miniature Philly Cheesesteaks

Salsa & Guacamole w/Tortilla Chips

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ENTREES

Please select two

Orichette with Broccoli Rabe and Sausage

Organic Chicken Cacciatore

Eggplant Parmigiana

Charcoal Grilled Flank Steak

with a Roasted Garlic Butter Sauce

Fresh Herbs & Parmesan Encrusted Cod

Seared Salmon with a Honey Teriyaki Glaze

VEGETARIAN & VEGAN FRIENDLY OPTIONS

Balsamic Grilled Vegetables with Crispy Tofu

Vegetarian Pasta Primavera

Entrees served with roasted red bliss potatoes or mashed yukon gold potatoes and chefs seasonal vegetables

ENTREE ENHANCEMENTS

Additional \$5 per person

Griggstown Farms Chicken Picatta

Herb Roasted Griggstown Chicken

Braised Beef Stew with Mushrooms

Sweet Chili Glazed Jail Island Salmon

over Sauteed Spinach

Additional \$10 per person

Grilled Rib Eye Steak

with a Madiera Demi Glace

New Jersey Black Sea Bass

served with a Cauliflower Puree and tarragon cream

Grilled Shrimp with Anchovy Butter

Pan Seared Crab Cakes

CARVING STATION

Additional \$15 per person

Roast Griggstown Farm Turkey

with cranberry orange chutney

Pepper Crusted Roast Beef

with red wine au jus

Prime Rib

with horseradish cream sauce

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DESSERTS

Pick One

Cookies

Brownies

Seasonal Fresh Fruit Display

Cannolis



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FREQUENTLY ASKED QUESTIONS

What time does my reception have to end?

Receptions at Makefield must end by 10 PM due to a noise ordinance with the township.

Are Linens included?

Yes, we offer a variety of colors that you can choose from!

Do you offer children's meals?

Yes we offer children's meals for kids under 10 at a discounted price.

Ask us for your options!

Is there a ceremony fee?

Yes, your ceremony can be held by our lovely Manor House for an additional \$600.

Is there a rental fee for the space?

No, all prices are inclusive of the tent, tables, chairs and linens at no additional charge.

You may rent any additional items you wish to have, as long as they are approved by your Event Coordinator.

Can I schedule a tasting?

Yes, your event manager will assist you in scheduling a tasting with Chef Joshua.

Best wishes on this wonderful journey, as you build your lives together.





May the years ahead be filled with lasting joy.

Class reunions, family gatherings & special occasions.

