

The Manor at Makefield Highlands

At Makefield Highlands we know how important it is for your wedding to be memorable and stress free, from the initial planning through to your big day. We are committed to working closely with you to ensure your vision is realized and your experience unforgettable. We have a knowledgeable and attentive staff that is dedicated to creating a beautiful event for you and your guests.

Please contact our Events Team to schedule a tour or with any questions you may have.

We look forward to working with you!

The Events Team at Makefield Highlands



Packages start at \$139 per person

Five Hour Wedding Celebration

Services Included:

Cocktail Reception

Includes one stationary and four passed hors d'oeuvres

Open Bar Service

*Champagne toast, domestic and imported beer,
premium wine and spirit offerings*

Four Course Dinner

Family Style appetizer, salad, dinner and dessert

Gorgeous backdrop for stunning photos

Tented event in case of inclement weather



STATIONARY DISPLAYS

Choose One

Antipasto

Prosciutto di parma, capicola, sharp provolone, mozzarella, roasted peppers, imported olives, marinated long stem artichokes, crostini

Fresh Seasonal Fruit and Cheese

Chefs variety of seasonal fruits, artisanal imported and domestic cheeses, dried fruits, nuts, fig jam, crostini

Farmers Market Crudité

Farmers Market Vegetables served grilled, raw and minute marinated, saba and buttermilk ranch dipping sauce

Mediterranean

Grilled marinated vegetables, eggplant dip, garlic hummus, stuffed grape leaves, assorted olives, crumbled feta, pita

Smokehouse

House smoked wings, pulled pork, sliced brisket, mop sauce, silver dollar rolls

Pasta Three Ways

Penne a la vodka with prosciutto and peas, tri-colored tortellini alfredo, cavatappi basil pesto, garlic bread

Seafood Tower

Additional \$15 per person

Market variety raw oysters, clams and New Zealand mussels on the 1/2 shell, jumbo shrimp, cocktail sauce, horseradish, mignonette, lemon wedges

BUTLERED HORS D' OUVRES

Select Four

*\$5pp each additional selection
(gf) gluten free (v) vegetarian*

Jumbo Shrimp Cocktail (gf)

Caprese Skewers (gf) (v)

Ahi Tuna Tartar Wontons with Soy Sauce

Olive Tapenade on Toasted Crostini (v)

Mini Crabcakes with a Basil Remoulade

Scallops wrapped in Bacon (gf)

Shrimp or Pork Potstickers

Coconut Shrimp

Franks in a Blanket

Chicken Satay with a Thai Peanut Sauce (gf)

Buffalo Chicken in a Tortilla Tart Shell

Braised Short Rib Pierogies

**Lollipop Lamb Chops with a Basil Pesto Aioli
(\$2pp add'l) (gf)**

Stuffed Mushrooms with Sweet Italian Sausage

Cheddar and Bacon Mini Stuffed Potato Skins (gf)

Baby Spinach and Artichoke Wonton Crisps (v)

Four Cheese Arancini (gf) (v)

Quinoa and Zucchini Fritters (gf) (v)

Mac and Cheese Bites (v)



FAMILY STYLE APPETIZER

Select One

Sliced Tomato and Mozzarella Caprese

with a Pesto Drizzle

Fried Calamari

with Marinara

Cavatappi with Sweet Italian Sausage

in a Tomato Basil Cream Sauce



SALAD

Classic Caesar

Pecorino romano, garlic croutons

Mixed Greens Salad

Cucumbers, tomatoes, carrots, oil and vinegar

Highlands House Salad (\$2pp)

*Crumbled bleu cheese, candied walnuts,
dried cranberries, balsamic vinaigrette*

DINNER BUFFET

Select Two

Lemon and Herb Roasted Chicken (gf)

Chicken Piccata

Grilled Flank Steak with a Basil Rub (gf)

Seared Salmon with a Honey Teriyaki Glaze

Herb and Parmesan Encrusted Mahi Mahi

Eggplant Parmesan (v)

Crispy Grilled Tofu (v)

Jumbo Shrimp and Grits (\$5pp)

Bacon, cheddar cheese

Pan Seared Crab Cakes (\$8pp)

Roasted Red Pepper Remoulade

Grilled Sirloin (\$10pp) (gf)

Madeira sauce

Pan Seared Sea Bass (\$10pp) (gf)

Lemon Thyme Garlic Butter

ACCOMPANIMENTS

Choose Two

Roasted Red Bliss Potatoes (gf)

Mashed Yukon Gold Potatoes (gf)

Asparagus (gf)

Brussel Sprouts (gf)

Mix Roasted Vegetables (gf)

Baby carrots, cauliflower and brussel sprouts

Creamed or Sautéed Spinach (gf)

Penne Marinara or a la Vodka

Cavatappi in a Basil Pesto Sauce

Baked Mac and Cheese



CARVING STATION

Chef Fee Included, additional \$15pp

Slow Roasted Sirloin of Beef (gf)

Red Wine a Jus

Prime Rib (gf)

Horseradish cream sauce

Roasted Turkey (gf)

Rosemary pan sauce

DESSERTS

Pick one

Assorted Cookies

Brownies and Blondies

Mini Italian Pastries

Seasonal Fruit Display (gf)



DESSERT ADD-ONS

\$2per piece

Chocolate Covered Strawberries (gf)

Mini Crème Brulée (gf)

S'mores Bars

Mini Assorted Cheesecakes



COFFEE AND TEA

included in all packages

Italian Biscotti (\$1pp)

Coffee Cordial Package (\$3pp)

Baileys, Kahlua, Rumchata



FAREWELL STATION

Choose Four, \$4pp

Pretzel Bites with Beer Cheese

Mac and Cheese Bites

Philly Cheesesteak Egg Roll

Buffalo Chicken Spring Roll

Cheese Quesadilla Triangle

Mini Cheeseburger Sliders

Mini Hot Dog Sliders