



Fonthill Museum Wedding Packages include the following:

Ceremony on Site

We welcome your ceremony on site. The time allotted for the ceremony must be within the rental hours. Additional hours may be added as desired. Additional chairs may be rented and set up charges may also apply depending on how many guests you will seat and where the ceremony will be located.

Service Staff & Equipment

House Pattern Equipment includes Linens for Guest Tables, Bar, Food and Presentation Tables, Gift, DJ & Cake Table, Linens for Terrace Pavilion Cocktail Hour, Stainless Flatware, Linen Napkins, China Plates for Entrée, Glass Plates for Salad and Dessert, Champagne Toasting Glasses, Water Glasses for Tables, Glass Coffee Mugs, Salt & Pepper Shakers, Table Numbers, Glassware for the Bar

Tenting

40' x 100' White Tent w/"Silk" liner, side pole drapes, Sidewalls, gutters, etc.
Black carpeted flooring plus 20' x 21' Oak Parquet dance floor, White Wooden Padded Chairs
Chandeliers with Dimmers, Ceiling Fans & 2 Heaters, 20' x 20' Cook Tent
15 - 60" Round Tables, 15 - 6' serving tables, 1- 48" round cake table

Pre - Wedding Planning

Not sure how a wedding works? NO PROBLEM! In our 20 years experience, we've enjoyed working with over 1000 couples - and look forward to bringing our experience to YOUR big day! Want to do pictures before the ceremony? We'll take care of it! Got some CRAZY FUN ideas? We'll help you translate them. We want to make your planning as easy and fun as possible, so don't be afraid to ask! We have worksheets and templates to assist you in your planning.

Day - Of - Wedding Coordination

We'll coordinate ALL your day - of wedding details ~ including introductions, first dance, toast, cake cutting, timeline coordination with your DJ, photographer & videographer. We'll set up your favors and placecards. You won't have to think of anything - just show up and be a guest at your own party!

Testimonials:

Check out www.WeddingWire.com and www.BucksCountyWeddingReceptions.blogspot.com

Memorable Affairs provided catering and some coordination services for our July wedding. We were so pleased with everything they provided. They created a custom menu for us and talked frequently before the wedding to arrange all the details. The food was so delicious and beautifully presented. Guests came up to us throughout the reception to compliment us on the food. Our banquet manager, Cathy, made sure every detail was as we wanted it and the captain, Fran, kept everything moving smoothly and made sure our needs were met. We also spoke with the owner and the chef during the course of planning and everyone was helpful, professional, creative, and a joy to work with. I can't speak highly enough of the entire team and the beautiful work that they do.

Fonthill Five Hour Seated Wedding Package



Bar Set-ups and Bartenders

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Bottled Water, Sweet And Sour Mix, Orange And Cranberry Juices, Bloody Mary Mix, Grapefruit Juice, Ice, Disposables
Fresh Fruit Garni (we can provide any other mixes you desire)
(last call 30 minutes prior to end)

Suggested Selections

Smirnoff Vodka
Tanqueray Gin
Bacardi Rum
Dewar's Scotch
Jim Beam Bourbon
Seagram's VO
Triple Sec
Three Beers, Premium Red, Blush and White Wines

Alcohol additional, from 16.00 per person

Phillips Fine Wines – 609-397-0587 - Free Delivery, Discount

Butler Passed Hors d'Oeuvres

Cajun Blackened Chicken Skewers with Dill Remoulade Sauce
Spinach and Feta Cheese in Phyllo with Roasted Garlic Aioli
Miniature Coney Island Beef Franks stuffed with sauerkraut
Cheese Steak Tarts
Goat Cheese Crostini

Fruit and Cheese Tray

Two Imported Cheeses will be selected accompanied with Kalamata Olives
Marinated Mozzarella, Grapes, Strawberries
Crackers and Breads and Rounds

Choice of Salad

Crusty Hearth Baked Sourdough Rolls and Butter

Chef's Choice Tossed Salad Vinaigrette

Field Greens with Walnuts, Craisins, Feta and Balsamic Vinaigrette

Caesar Salad with Shaved Parmesan Cheese and toasted Crostini Chips

Romaine, Grapefruit, Strawberries, Bleu & Walnuts with Pomegranate Vinaigrette



Choice of Duet Entrée (same for all)

Maryland Crab Cake and Mediterranean Chicken
served with oven roasted new potatoes, Sautéed zucchini and yellow squash- sautéed in garlic and olive oil drizzled with red pepper paint

Chicken and Goat Cheese Florentine and Atlantic Salmon
served over a bed of sautéed spinach with roasted new potatoes drizzled with basil-fused olive oil and tomato concasse

Roasted Pork Loin and Chicken Chasseur
served with mashed sweet potatoes, green and yellow string beans with a mushroom, green-onion and tomato demi-glace

Chicken Chasseur and Beef Tenderloin (+7.00)
served with garlic mashed potatoes, green and yellow string beans with a mushroom, green-onion and tomato demi-glace

Pan Seared Chilean Sea Bass and Lemon "Parmesan" Chicken (+12.00)
served with rice pilaf, green beans, roasted red pepper and served with Tomato Caper, Lemon Relish

Margarita Mahi Mahi and Center Cut Filet Mignon (+11.00)
served sautéed green and yellow squash, rice pilaf, and fresh tomato salsa and lime hollandaise

Sliced Beef Tenderloin and Mediterranean Chicken (+7.00)
w/goat cheese mashed potatoes and green beans with roasted peppers with demi glace and port reduction

Jumbo Shrimp Diver Scallops and Center Cut Filet Mignon (+19.00)
over a braised leek and thyme cream sauce with roasted new potatoes and snow peas and carrots

Twin Lamb Chops and Mediterranean Chicken (+19.00)
sautéed in garlic and olive oil, drizzled with natural demi and balsamic reduction. With oven roasted new potatoes, sautéed zucchini and yellow squash

Maryland Crab Cake and Center Cut Filet (+13.00)
served with oven roasted new potatoes, Sautéed zucchini and yellow squash- sautéed in garlic and olive oil drizzled with Hollandaise

Coffee and Wedding Cake

Buttercream and Pound Cake with your choice of style:

- Traditional 3-tier
- Square
- Octagonal
- Monogrammed
- Swiss Dot
- Basket Weave
- Traditional Smooth

Bring our baker a photo of your dream cake!

Pricing for Saturdays in Sept, Oct, Holiday Sundays 2010 and 2011

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S O P H I S T I C A T E D C O U N T R Y C A T E R I N G



Guests	x Menu	=	+ 15%	=	+ 6% Tax	=	Price Per Person
200	76	15,200	2,280	17,480	1,049	18,529	93
190	78	14,820	2,223	17,043	1,023	18,066	95
180	80	14,400	2,160	16,560	994	17,554	98
170	82	13,940	2,091	16,031	962	16,993	100
160	84	13,440	2,016	15,456	927	16,383	102
150	86	12,900	1,935	14,835	890	15,725	105
140	88	12,320	1,848	14,168	850	15,018	107
130	91	11,830	1,775	13,605	816	14,421	111
120	93	11,160	1,674	12,834	770	13,604	113
110	96	10,560	1,584	12,144	729	12,873	117
100	98	9,800	1,470	11,270	676	11,946	119
90	106	9,540	1,431	10,971	658	11,629	129
80	110	8,800	1,320	10,120	607	10,727	134
70	116	8,120	1,218	9,338	560	9,898	141
60	126	7,560	1,134	8,694	522	9,216	154

INCLUDED

Staff, tent, china, flatware, linens, glassware, etc

NOT INCLUDED

Terrace Pavilion and Grounds Site Charge
15.00 / person (Minimum 1500.00 for 5 hours)

Seasonal Discounts:

Deduct 25.00 per person
Any Friday

Deduct 30.00 per person
Non-Holiday Sundays

Deduct 10.00 per person
Saturdays in April, May, June, July, August

< Pricing Subject to Change without Notice >

OPTIONS & SUBSTITUTIONS

Split Entrée Fee - 5.00 pp



Butler Passed Hors d'Oeuvres

Add for 2.00 each or substitute for 1.00

Jumbo Shrimp with Cocktail Sauce
Baked Brie and Plum in Filo Pastry with Raspberry Coulis
Brie and Herb Stuffed Mushrooms
Goat Cheese Crostini with Balsamic Reduction
Lobster Cobbler Tarts
Vegetable Quesadillas with Salsa
Maryland Crab Cakes with Wasabi Aioli
Asparagus and Asiago cheese in Filo pastry
Goat Cheese Crostini w/ Sundried Tomatoes, Basil and Balsamic Syrup
Fresh Mozzarella, Tomato, Basil and olive oil in Endive Spoon
Fresh Marinated Mozzarella, Roasted Pepper, Kalamata Olive Skewer
Eggplant Caponata Crostini Topped with Shaved Parmesan Cheese

Cocktail-Burgers 2.00
Caramelized Onion and Boursin Cheese
Bacon and Russian Dressing
Lettuce Cup, Tomato and Whole Grain Honey Mustard

California Rolls w/Wasabi 1.50
Prosciutto wrapped Jumbo Shrimp with Pesto Drizzle 2.00
Bacon wrapped Scallops w/ honey Dijon 2.00
Baked Oysters Rockefeller 2.50

Stationary Hors d Oeuvres

Mediterranean Tapas Display 5.00

Homemade Toppings including Artichoke & Jalapeno Pate, Fresh Marinated Button Mushrooms, Marinated Fresh Mozzarella, Feta and Pine Nut Spread, Roasted Veggie Dip and Kalamata Olives
Served with Pita Triangles, Assorted Crackers and Italian Garlic croutons

Fruits and Cheeses 4.00

Two Imported Cheeses will be selected accompanied with Kalamata Olives
Marinated Mozzarella, Grapes, Strawberries
Crackers and Breads and Rounds

California Roll and Jumbo Shrimp Cocktail Display 6.00

presented on fresh greens with cocktail sauce and lemon With Wasabi and pickled ginger
Choice – California Roll or Vegetable Roll

Salads – 3.00

Roasted Beet and Goat Cheese Salad
Over Baby Greens with toast points in a Honey-citrus Vinaigrette

Baby Spinach, Mozzarella, Roasted Peppers, Tomato, Basil, Balsamic Vinaigrette

Arugula, Radicchio and Goat Cheese, Cherry Tomatoes and Champagne Vinaigrette



Appetizer Course – 8.00

Maryland Crab Cake
With Micro-Greens, Lemon Fused Olive Oil and Red Pepper Paint

Wild Mushroom Risotto
Shiitake and Domestic Mushrooms in a rich Risotto finished with Parmesan Reggiano
and Porcini oil

Lobster Mashed Potatoes
Red Bliss Mashed Potatoes tossed with lobster claw and knuckle meat
natural Jus and finished with olive oil.

Appetizer Course – 5.00

Cavatappi Fresco
Tossed with Spinach, Tomatoes, Garlic and Olive Oil, Topped with Shaved Parmesan

Cheese Ravioli with Fresh Tomato Basil Marinara

Soups – 5.00

Cream of Mushroom
a rich creamy blend of wild and domestic mushrooms and house croutons

Autumn Butternut Squash
garnished with crème fraiche and white balsamic reduction

Southwestern Vegetable
with black-beans, corn, chipotle and tomatoes served with corn tortillas

Gazpacho
Traditional or Tropical topped with citrus crème fraiche

Create Your Own Duet

Choice of 2 Entrees plus one vegetarian entrée
(Each guest gets both entrees on plate)

Grilled Mediterranean Chicken
Marinated in a Dijon herb vinaigrette and drizzled with Hollandaise

Chicken Chasseur
Grilled lightly marinated chicken breast topped with Sautéed Mushrooms, green
onions, tomatoes and Natural Demi-Glace

Chicken and Goat Cheese Florentine



Chicken Breast Topped with Sautéed garlicky spinach, Silver Goat Cheese and Natural Jus

Lemon "Parmesan" Chicken
Lightly Breaded Topped with Spinach and Provolone Cheese, Lemon Butter Sauce

Fish

Fresh Atlantic Salmon
Served over Garlicky Spinach and Basil Fused Virgin Olive Oil

Maryland Jumbo Lump Crab Cake
Red Pepper Paint

Margarita Mahi Mahi - 5.00
Cilantro Crusted, with Tomato Salsa

Chilean Sea Bass - 12.00
Seared with Tomato Caper Lemon Relish

Jumbo Shrimp and Diver Scallops - 8.00
Braised Leek and Thyme Cream Sauce

Meat

Roasted Pork Loin with Caramelized Onions and Cider Gravy

Filet Mignon 6oz Center Cut (10.00)

Beef Tenderloin - Carved 5oz (7.00)
Demi Glace and Port Reduction or Hollandaise

Twin Lamb Chops (10.00) with Natural Demi Glace and Balsamic Reduction

Vegetable

(Choice of one, same for all)

Green & Yellow Beans & Baby Carrots tossed in herb butter
Zucchini and Yellow Squash Sautéed in garlic and olive oil
Snow Peas & Carrots

Green Beans w/roasted red pepper in basil, shallot butter
Italian Roma Beans tossed in Garlic Butter (seasonal)

Starch

(Choice of one, same for all)

Baby Red Skin Potatoes with Rosemary
Roasted Garlic Mashed Potatoes
Mashed Sweet Potatoes

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S O P H I S T I C A T E D C O U N T R Y C A T E R I N G



Wild Rice Pilaf w/Craisins and Nuts
Rice Pilaf
Goat Cheese Mashed Potatoes (+2.00)
Fingerling Potatoes (+2.00)

Desserts

Mini Desserts 5.00
Homemade Brownies
Chocolate Dipped Strawberries
Assorted Mini Cheesecakes
Lemon Bars

Sweet Table 5.00
Chocolate Dipped Strawberries
Fudge Brownies
Miniature Éclairs
Hand-cut Cookies

Chocolate Fondue 5.00
for dipping in Melted Chocolate:
Ripe Pineapple, Strawberries Bananas, Sugar Wafers, Pound Cake, Pretzel Rods

Chocolate Fountain 400.00

Crossroads Bake Shop Sweet Table 9.00

Selection of Rustic Seasonal Fruit Pies
And Itty Bitty Cupcakes:
Raspberry Linzer Torte, Caramel Carrot Cake
Rustic Frangipane Fruit Tart, Fresh Fruit Chunks



Children's Meals - 35.00 pp

Equipment Options

Valet Parking Service – 5.00 pp

40 x 40 Ceremony Tent @ 1650.00

**In Addition to the 2 restrooms in the Terrace Pavilion, we offer
Additional Bathroom Options (121+ guests)**

Elite Tandem (2 toilets) @ 425.00

Lisa Plus (3 stalls) @ 775.00

18" Trailer (3 women's stalls & 2 sinks, H & C water, A/C, Satellite Radio) 1750.00

(plus service charge and tax)

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S O P H I S T I C A T E D C O U N T R Y C A T E R I N G



Sort By:

Wedding Date: New est



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SOPHISTICATED COUNTRY CATERING



[mrspotter](#)

Wedding: 07/18/2009

Reviews: [5](#) 5.0

out of 5.0 **Quality of Service:** ★★★★★ (5.0/5.0)

Responsiveness: ★★★★★ (5.0/5.0)

Professionalism: ★★★★★ (5.0/5.0)

Value For Cost: ★★★★★ (5.0/5.0)

Flexibility: ★★★★★ (5.0/5.0)

Memorable Affairs provided catering and some coordination services for our July wedding. We were so pleased with everything they provided. They created a custom menu for us and talked me to frequently before the wedding to arrange all the details. The food was so delicious and beautifully presented. Guests came up to us throughout the reception to compliment us on the food. Our banquet manager, Cathy, made sure every detail was as we wanted it and the captain, Fran, kept everything moving smoothly and made sure our needs were met. We also spoke with the owner and the chef during the course of planning and everyone was helpful, professional, creative, and a joy to work with. I can't speak highly enough of the entire team and the beautiful work that they do. Reviewed On:

08/15/2009

Services Used:

Catering



[mrsmys6](#)

Wedding: 05/30/2009

Reviews: [5](#) 4.9

out of 5.0 **Quality of Service:** ★★★★★ (5.0/5.0)

Responsiveness: ★★★★★ (4.5/5.0)

Professionalism: ★★★★★ (5.0/5.0)

Value For Cost: ★★★★★ (5.0/5.0)

Flexibility: ★★★★★ (5.0/5.0)

Memorable Affairs did an excellent job providing catering for our wedding at home. The food was excellent and the service wonderful.



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S O P H I S T I C A T E D C O U N T R Y C A T E R I N G



[mrspotter](#)

Wedding: 07/18/2009

Reviews: [5](#)

5.0 **Quality of Service:** ★★★★★ (5.0/5.0)

out of 5.0 **Responsiveness:** ★★★★★ (5.0/5.0)

Professionalism: ★★★★★ (5.0/5.0)

Value For Cost: ★★★★★ (5.0/5.0)

Flexibility: ★★★★★ (5.0/5.0)

Our July wedding was at Fonthill Museum in Doylestown, PA. I am a wedding professional in New York City and had high expectations. First of all, this location is so incredibly beautiful. We held our ceremony on the same property at the Moravian Tileworks (which only adds a \$300 county permit to the cost). The cocktail hour is on a terrace connected to an inner room and the reception was in the tent which is beautifully detailed with a draped ceiling and chandeliers. This property has so many unbelievably gorgeous locations for wedding pictures. We loved that this venue is a historical property with a very real sense of character. There is nothing artificial or cheesy about it. Since this venue is in gorgeous Bucks County, many of our guests made a fun weekend out of the trip and visited other attractions in the area. This venue has an exclusive caterer, Memorable Affairs. I was concerned about not having a choice of caterer, but it turned out to be perfect. Please read my review of Memorable Affairs, but they delivered spectacularly both in taste and service.

Reviewed On:

08/15/2009

Services Used:

Ceremony & Reception Venue



[Candy](#)

Wedding: 05/31/2009

Reviews: [5](#)

Memorable Affairs

5.0
out of 5.0

Quality of Service: ★★★★★ (5.0/5.0)
Responsiveness: ★★★★★ (5.0/5.0)
Professionalism: ★★★★★ (5.0/5.0)
Value For Cost: ★★★★★ (5.0/5.0)
Flexibility: ★★★★★ (5.0/5.0)

Memorable Affairs did a great job in catering for our wedding at Fonthill castle. Fran did an amazing job with coordinating the whole event....from the ceremony to the dinner to the bouquet toss. The food was great, the venue was awesome and the service was 5 stars! Thank you Memorable Affairs!

Reviewed On:
06/29/2009

Services Used:
Ceremony & Reception Venue



[MeghanRC](#)

Wedding: 10/03/2009

Reviews: [3](#)

4.8
out of 5.0

Quality of Service: ★★★★★ (5.0/5.0)
Responsiveness: ★★★★★ (5.0/5.0)
Professionalism: ★★★★★ (5.0/5.0)
Value For Cost: ★★★★★ (5.0/5.0)
Flexibility: ★★★★★ (4.0/5.0)

If you are looking for something different, more personal and more aesthetic than the typical hotel ballroom, this location is ideal. It is far more reasonable price wise than many of the estates in the area. Things to be aware of are that it is mainly an outdoor venue, with the reception in a beautiful and solid tent (you feel like you are inside unless you choose to open the sides), cocktail hour in the museum and ceremony outdoors. If it rains, your ceremony will have to be in the tent. Music has to be off by 10pm and you have to pay extra for your guests to see the museum. Because of the colors, the natural beauty and the architecture every single one of our photos is gorgeous and we spent very little on flowers and decor. You can make it as formal or informal as you wish and no matter what it will feel romantic and

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tasteful and your guests will be comfortable. Fonthill provided a sense of liberation (you are so far from the road it feels like a party in the middle of a forest) and beauty that I think is a rare combination in a wedding venue and every single guest raved about the atmosphere.

Reviewed On:
10/14/2009