
JM
EST. 2021
JACKSON MANOR
Grand Affair Package

A FEW DETAILS FROM YOU

We've thoughtfully handled the planning, design, and details. There are simply a few personal decisions and essentials that remain uniquely yours.



GUEST EXPERIENCE

Create & Send Invitations
Manage RSVPs
Finalize Your Guest Count
Complete Your Seating Chart
Share Dietary Restrictions



YOUR PERSONAL DETAILS

Wedding Attire & Accessories
Hair & Makeup Services
Transportation (If Needed)
Obtain Your Marriage License
Desserts



YOUR CELEBRATION

Select Your Special Songs
Share Your Must-Play & Do-Not-Play
Provide Your Alcohol Selections
Choose Your Wedding Menu
Approve Your Floral & Design Details



THE FINAL DETAILS

Complete Planning Questionnaires
Provide Final Vendor Information
Attend Your Planning Meeting & Tasting
Review & Approve Your Wedding Day Timeline

You make the personal choices.
We bring it all together.



Whats INCLUDED

The VENUE

A thoughtfully designed garden estate, where every space has been curated for a seamless celebration.

BRIDAL SUITE

-

GROOM'S SUITE

-

EUROPEAN-INSPIRED CEREMONY GARDENS

-

COCKTAIL LAWN

-

THE RECEPTION PAVILION

-

TABLES & CHAIRS VENUE SETUP

-

COMPLIMENTARY REHEARSAL

-

COMPLIMENTARY GUEST PARKING







WEDDING PLANNING

From the first design conversation to the final send-off, your dedicated planning team thoughtfully manages the details—allowing you to be fully present for every moment.

PERSONALIZED PLANNING SUPPORT

-

WEDDING DESIGN & STYLING

-

VENDOR COMMUNICATION & MANAGEMENT

-

CUSTOM WEDDING DAY TIMELINE

-

THOUGHTFUL FLOOR PLAN & GUEST FLOW

-

REHEARSAL DIRECTION

-

COMPLETE WEDDING DAY MANAGEMENT





FLORALS

Beautifully designed florals created to complement your wedding style and bring your vision to life throughout the Manor. Florals are thoughtfully designed around your selected color palette and overall wedding aesthetic. Seasonal flower varieties may vary based on availability.

PERSONALIZED BRIDAL BOUQUET

—

GROOM BOUTONNIÈRE

—

2 CEREMONY FLORALS

—

RECEPTION CENTERPIECES

—

DELIVERY, SETUP & STYLING













PHOTOGRAPHY

Your story, thoughtfully captured through timeless imagery and the moments you'll want to relive for years to come.

EIGHT HOURS OF WEDDING DAY COVERAGE

.

COMPLIMENTARY ENGAGEMENT SESSION

.

PRIVATE ONLINE GALLERY

.

HIGH-RESOLUTION EDITED IMAGES

.

COLLABORATIVE TIMELINE PLANNING





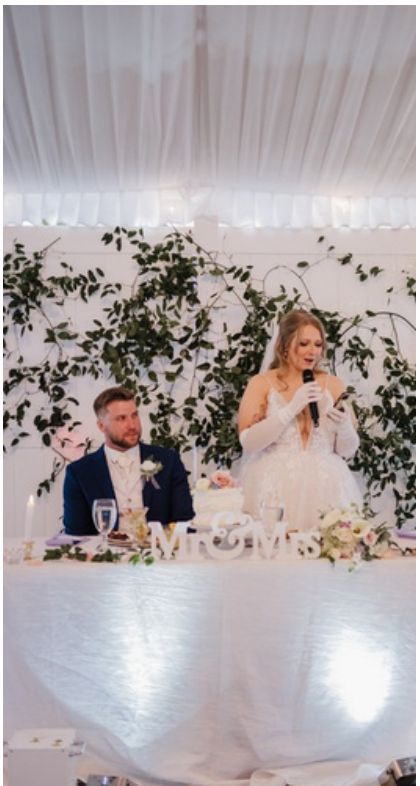


DJ & MC

The perfect soundtrack. Seamless transitions. An expertly guided celebration from your walk down the aisle to the final dance.

CEREMONY AUDIO
.
CURATED COCKTAIL HOUR MUSIC
.
DINNER AMBIANCE
.
DANCE FLOOR ENTERTAINMENT
.
PROFESSIONAL MC SERVICES
.
PERSONALIZED MUSIC SELECTION
.
GRAND ENTRANCE COORDINATION
.
RECEPTION ANNOUNCEMENTS
.
WIRELESS MICROPHONES







CATERING

Thoughtfully crafted menus, beautifully presented and prepared by our culinary team exclusively for your celebration.

YOUR CUSTOM WEDDING MENU

Two Hand-Selected Appetizers

·

One Seasonal Salad

·

Two Accompanying Sides

·

Two Curated Entrées

THE DINING EXPERIENCE

Executive Chef & Culinary Team

-

Professional Catering Staff

-

Elevated Buffet Service

-

Complete Setup & Cleanup

-

Custom Printed Dinner Menu

-

Custom Designed Bar Menu





APPETIZERS

Choice of 2 from the following list

Steak & Potato Bites

Tender seared steak and crispy roasted potatoes topped with fresh chimichurri and a drizzle of jalapeño aioli.

Truffle Mushroom Flatbread

Roasted mushrooms, roasted garlic, truffle oil, parmesan, and mozzarella on a crispy flatbread.

Hawaiian Pork Flatbread

Slow-roasted pork with roasted peppers, sweet pineapple, creamy Alfredo sauce, and melted mozzarella on a crispy flatbread.

Fried Chicken Sliders

Crispy fried chicken served on soft slider buns with chipotle aioli.

Beef Sliders

Juicy beef sliders topped with creamy Boursin cheese and jalapeño aioli on toasted brioche buns.

Chicken Satay Skewers

Grilled marinated chicken skewers served with a rich and creamy peanut dipping sauce.

Pork Belly Bites

Crispy pork belly glazed with a sweet and spicy orange chili sauce.

Fried Ribs

Crispy fried pork ribs tossed in your choice of Korean BBQ sauce or Asian-style glaze.

Chorizo Queso Dip

Warm, creamy queso blended with spicy chorizo and served with tortilla chips.

Hot Crab Dip

Creamy crab dip with diced tomatoes and peppers, served with toasted baguette slices.

Cilantro Mojo Shrimp

Sautéed shrimp tossed in a bright cilantro mojo sauce.

Diablo Shrimp

Sautéed shrimp in a spicy Diablo sauce, served with fresh tomato salsa and toasted baguette slices.

Tempura Cauliflower

Lightly battered tempura cauliflower served with smoky chipotle crème

SIDE DISHES

Choice of 2 from the following list

Cheesy Mashed Potatoes
Creamy whipped mashed potatoes blended with rich cheddar cheese and butter.

Gourmet Mac & Cheese
Creamy five-cheese macaroni baked to perfection. Choose from Bacon, Jalapeño Poblano, or Chorizo.

Roasted Seasonal Vegetables
A colorful medley of fresh seasonal vegetables, roasted with herbs and olive oil.

Candied Bacon Brussels Sprouts
Roasted Brussels sprouts tossed with crispy candied bacon and finished with your choice of honey butter or apple balsamic glaze.

Roasted Garlic Asparagus
Fresh asparagus roasted with garlic, olive oil, and herbs.

Crispy Fried Broccoli
Lightly battered and fried broccoli served golden and crisp.

Creamed Corn
Sweet corn folded into a creamy Boursin cheese sauce with roasted peppers.

Chipotle Butter Corn
Sweet corn tossed in smoky chipotle butter for a hint of spice.

Herb-Truffle Smashed Yukon Potatoes
Herb-marinated Yukon Gold potatoes smashed, roasted until crispy, and finished with truffle oil.

Honey Cornbread
Warm, buttery cornbread lightly sweetened with honey.

Parmesan Risotto
Creamy Arborio rice slowly cooked with parmesan cheese and finished with butter.

Duck Fat Fries
Hand-cut fries cooked in duck fat for exceptional flavor and crispness.

Duck Fat Roasted Potatoes
Crispy roasted potatoes cooked in duck fat with garlic and fresh herbs.

SALAD

Choice of 1 from the following list

Orchard Harvest Salad
Spring mix, arugula, crisp apples, ripe pears, dried cherries, candied pecans, creamy goat cheese, and apple balsamic vinaigrette.

Strawberry Summer Salad
Spring mix and arugula topped with fresh strawberries, candied pecans or walnuts, creamy goat cheese, and lemon basil vinaigrette.

Classic Caesar Salad
Crisp romaine lettuce tossed with creamy Caesar dressing, parmesan cheese, and seasoned croutons.

Garden House Salad
A blend of romaine and iceberg lettuce with cherry tomatoes, cucumbers, shaved carrots, seasoned croutons, and ranch dressing.

Twist Chop Salad
A crisp iceberg topped with bacon, cherry tomatoes, hard-boiled eggs, and served with ranch and Thousand Island dressings.

Kale & Quinoa Harvest Salad
Fresh kale and quinoa with roasted butternut squash, sweet peppers, toasted almonds, creamy goat cheese, and honey apple vinaigrette.

Autumn Kale Salad
Fried kale, spinach, and arugula with fresh apples, dried cranberries, toasted pumpkin seeds, and honey lemon vinaigrette.

Thai Sesame Ginger Salad
A vibrant blend of greens, mandarin oranges, red cabbage, sweet peppers, crispy Thai noodles, and peanuts or cashews, finished with a sesame soy ginger dressing.

ENTREES

Choice of 2 from the following list

Seared Salmon
Pan-seared salmon finished with your choice of lemon beurre blanc or pesto sauce.

Duck Confit
Slow-cooked duck confit legs served with pear and dried cherry compote.

Curry Marinated Duck Breast
Curry-marinated duck breast finished with a sweet orange chili sauce.

Garlic Prawn Linguine
Sautéed garlic prawns and linguine tossed in a creamy Alfredo sauce.

Herb Butter Top Sirloin
Tender top sirloin seared and finished with herb garlic butter.

Braised Pork Ribs
Tender braised pork back ribs finished with your choice of Korean BBQ, classic BBQ, or sweet Asian glaze.

Roasted Pork Chop
Tender roasted pork chop served with your choice of apple balsamic compote or honey Dijon cream sauce.

Chicken Parmesan
Tender breaded chicken topped with house marinara and melted mozzarella cheese.

Chicken Marsala
Pan-seared chicken finished in a rich mushroom Marsala cream sauce.

Chicken Piccata
Pan-seared chicken served with a bright lemon cream sauce.

Rosemary Roasted Chicken
Roasted chicken breasts and thighs finished with a savory rosemary cream sauce.

Roasted Chicken Fettuccine Alfredo
Fettuccine tossed in creamy Alfredo sauce with roasted chicken and sweet peppers.

Hot Honey Fried Chicken
Crispy fried chicken finished with a sweet and spicy hot honey sauce.



Pricing PACKAGES

THE GRAND AFFAIR

The Grand Affair is our most comprehensive offering. From planning and design to culinary, entertainment, florals, and photography, this experience delivers a truly seamless celebration.

2027 Investment

Up to 50 guests: $25,500
Up to 75 guests: $28,000
Up to 100 guests: $30,750
Up to 125 guests: $33,500
Up to 150 guests: $36,500

2028 Investment

Up to 50 guests: $26,500
Up to 75 guests: $29,000
Up to 100 guests: $31,750
Up to 125 guests: $34,500
Up to 150 guests: $37,000

ADDITIONAL OFFERINGS

THE MANOR SCOOP
ICE CREAM CART
Choose up to two flavors.
Minimum pricing by guest count:
50 guests **$350**
100 guests **$550**
125–150 guests **$700**





SPECIALITY GLASSWARE
Champagne glasses — $0.85 each
Wine glasses — $0.90 each
Highball glasses — $1.25 each
Rocks glasses — $1.50 each
Beer glasses — $1.50 each
Martini glasses — $1.75 each
Copper hammered mule mugs — $2.00 each

DESSERT MENU
$7.00 Per Person
Irish Cream Bread Pudding

$8.00 Per Person
Beignets
Tiramisu
Caramel Apple Empanadas
Lemon Curd Crème Brûlée




START YOUR
happily ever after
BOOK YOUR PRIVATE TOUR AT
JACKSON MANOR
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