
JM
EST 2021
JACKSON MANOR
Signature Soiree Package



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







DAY OF COORDINATION

Beginning two months before your wedding day, our coordination team steps in to bring all the details together—so you can enjoy the final weeks of planning knowing your day is organized, communicated, and thoughtfully managed.

2-MONTH COORDINATION SUPPORT

-

FINAL DETAILS & DESIGN REVIEW

-

CUSTOM WEDDING DAY TIMELINE

-

THOUGHTFUL FLOOR PLAN & GUEST FLOW

-

REHEARSAL DIRECTION

-

DÉCOR SETUP & STYLING

-

10 HOURS WEDDING DAY MANAGEMENT





CATERING

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

YOUR CUSTOM WEDDING MENU

One Appetizer

·

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 1 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

SIGNATURE SOIRÉE

The Signature Soirée is ideal for couples seeking elevated design without the complexity of full-scale planning. Includes Catering, Day of Coordination and Venue.

2027 Investment

- Up to 50 guests: $14,250
-Up to 75 guests: $17,125
-Up to 100 guests: $20,000
-Up to 125 guests: $22,875
-Up to 150 guests: $25,750

2028 Investment

- Up to 50 guests: $15,250
- Up to 75 guests: $18,125
- Up to 100 guests: $21,000
-Up to 125 guests: $23,875
-Up to 150 guests: $26,750


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BOOK YOUR PRIVATE TOUR AT
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