

Liquor Package Options

Liquor packages include one bar with bartender for time period specified by client. Butlered alcohol service will be provided for events with less than 40 people served in the mansion. Additional bar setups or bars for less than 40 people and additional bartenders are available at additional charge. Liquor charges will be included with catering charges for calculating deposit amounts but are not included in catering minimums. Liquor Packages do not include table wine service during reception meals. Prices are based per person per hour unless otherwise specified.

Beer & Wine Only

Host pays based on consumption ~ Requires advance deposit of \$15 per person.

House Wine \$5 per glass with Domestic Bottled Beer \$4 per bottle

Deluxe Wine \$6 per glass with Domestic Bottled Beer \$5 per bottle

Premium Wine \$8 per glass with Imported Bottled Beer \$6 per bottle

Spiked & Regular Punch

(Priced per person ~ based on 2-3 drinks per person)

Fruit Punch (\$2) • Spiked Fruit Punch (\$5) • Iced Tea (\$2)

Whiskey Sour Punch (\$6) • Fuzzy Navel Punch (\$6) • Belini Punch (\$6)

Margarita Punch (\$6) • Cameron Lemonade (\$6) • Sangria Punch (\$6)

Table Wine Only - Host Pays

Served during meal only & priced per bottle according to selection & consumption

See our wine list for offerings ~ Special Liquor Orders Available

Open Bar - Host Pays

All bars are stocked with Scotch, Bourbon, Gin, Vodka, Rum, Whiskey, and Beer & Wine. Prices are quoted for First Hour / Each Additional Individual Hour / 4 Hour Discounted Rate

Four Hour discounted rates reflect 25% discount off regular hourly rates for four hour events

Full Complimentary Liquor Service ~ House brands (\$7.50 / \$5.50 / \$18.00)

Full Complimentary Liquor Service ~ Deluxe brands (\$8.50 / \$6.50 / \$21.00)

Full Complimentary Liquor Service ~ Premium brands (\$9.50 / \$7.50 / \$24.00)

Consumption Bar - Host Pays

Full Liquor Service ~ All Brands Available ~ Host pays based on consumption
Requires advance deposit of \$10 per person.

Cash Bar - Guest Pays

Full Liquor Service ~ all liquor brands plus beer & wine. Special discounted drink prices apply to wedding service. Hourly charges for bartender apply. Host guarantees minimum liquor sales of \$10 per person. Requires advance deposit of \$10 per person.

All cash, consumption and additional open bars setups are subject to a \$150.00 set-up fee.

Wedding Package Option Comparison

<i>Evening with Friends Stationed Buffet</i>	<i>A Formal Affair Served Dinner</i>	<i>Elegant Evening Served Dinner</i>
Saturday \$65 Non-Saturday ~ Less 5%	Saturday \$62 Non-Saturday ~ Less 5%	Saturday \$72 Non-Saturday ~ Less 5%
Your choice of Champagne or Sparkling Bridal Toast	Your choice of Champagne or Sparkling Bridal Toast	Your choice of Champagne or Sparkling Bridal Toast
<u>Served Hors d'oeuvres (3)</u> Eggplant Parmesan Puffs Sun-dried Tomato Crostini Potato Puffs (Other Selections Available)	<u>Served Hors d'oeuvres (3)</u> Eggplant Parmesan Puffs Sun-dried Tomato Crostini Potato Puffs (Other Selections Available)	<u>Served Hors d'oeuvres (3)</u> Eggplant Parmesan Puffs Sun-dried Tomato Crostini Potato Puffs (Other Selections Available)
<u>Display Hors d'Oeuvres (1)</u> Cheese Board with Bread Crudité Fresh Seasonal Fruit Display	<u>Display Hors d'Oeuvres (1)</u> Cheese Board with Bread Crudité Fresh Seasonal Fruit Display	<u>Display Hors d'Oeuvres (1)</u> Cheese Board with Bread Crudité Fresh Seasonal Fruit Display
Served Salad or Soup Course or Buffet Salad	Served Salad or Soup Course or Buffet Salad	Served Salad or Soup Course or Buffet Salad
Your Choice of two Entrées	Your Choice of an Entrée	Your Choice of an Entrée
Cut & Serve Your Wedding Cake	Cut & Serve Your Wedding Cake	Cut & Serve Your Wedding Cake
Coffee Station	Coffee Station or Served Coffee	Coffee Station or Served Coffee
<p>Platinum Dinner Package Upgrade (Buffet \$11 / Served \$12)</p> <ul style="list-style-type: none"> • One Additional Display Hors d' Oeuvre • Second Entrée Selection • Sorbet & Appetizer or Premium Bar Upgrade • Choice of Colored Napkin • Chocolate Dipped Strawberries on Coffee Station • One Additional Butlered Hors d'Oeuvre • Gourmet Coffee Station Two Flavored Coffees <p>(\$24 Value priced individually)</p>		
<p>Please let us know how we can customize your package to suit your individual requirements.</p>		



Evening with Friends - Buffet Stations

Buffets and Stationed dinners include your choice of a soup or salad, two entrées with chef's choice of starch and vegetable. (Minimum 100 Please)

• Carved Oven Roasted Top Round Beef au jus • Chicken Breast finished Marsala, Dijon, Champignon, or Piccata Style • Carved Golden Roasted Turkey Breast with Cranberry Pecan Chutney • Tenderloin Tips of Beef prepared Stroganoff or Bourguignon Style • Pork Loin Medallions with Apple-Onion Gravy • Rosemary Crusted Pork loin with Mustard Cream and Braised Leeks • Vegetarian Lasagna • Caramelized Onions and Ginger Beef • Mandarin Garlic Chicken • Pastitsio (Beef or Lamb) • Szechwan Beef and Bok-Choy • Lasagna Bolognese (Beef or Sausage) • Sweet And Sour Chicken or Pork with Orange Sauce • Pasta with Three Cheese Alfredo • Hot And Spicy Shredded Beef with Broccoli • Baked Pasta with Creamy Tomato White Wine Sauce • Spicy Chili Garlic Scallops and Shrimp (+\$3) • Pasta with Sun-dried Tomato Pesto & Pepperoni • Shrimp And Scallops in Black Pepper Sauce on Pasta (+\$3) • Etruscan Pasta with Italian Sausage

A Formal Affair - Served Dinner

Served dinners include your choice of a soup or salad, single entrée with chef's choice of starch and vegetable.
Spice Rubbed Salmon with Brown Butter Vinaigrette • Tilapia with Sundried Tomato, Artichoke, White Wine Sauce • Rosemary Crusted Pork loin with Mustard Cream and Braised Leeks* • Smoked Pork Chops with Cranberry Pecan Chutney • Honey Glazed Roasted Country Cured Ham* • Pork Loin Medallions with Apple-Onion Gravy* • Chicken Breast finished Marsala, Dijon, Champignon, or Piccata Style • Salmon with Lemon-dill-white-wine Sauce • Herb Crusted Oven Roasted Top Round Beef & Port Wine Sauce • Marinated Braised London Broil

An Elegant Evening - Served Dinners

Served dinners include your choice of a soup or salad, single entrée with chef's choice of starch and vegetable.
Grilled 8 oz Filet Mignon & Port Wine Reduction Sauce • Grilled 4 oz Filet Mignon and 4 oz Crab Cake • Herb Crusted Slow Roasted Delmonico* • Jumbo Lump Crab Cake and Shrimp Scampi • Pan Seared Half Game Hen with Honey-Lavender Glaze • Slow Roasted Long Island Duck with Orange-bourbon Glaze

* Requires a minimum order of 25 or more

Platinum Dinner Package Upgrade (Buffet \$11 / Served \$12)

One Additional Display Hors d'Oeuvre • Chocolate Dipped Strawberries on Coffee Station • Second Entrée Selection • One Additional Butlered Hors d'Oeuvre • Sorbet & Appetizer or Premium Bar Upgrade • Gourmet Coffee Station Two Flavored Coffees • Choice of Colored Napkin ~ (\$24 Value priced individually)

Rates are priced per person for Saturday Events ~ Non-Saturday Events are discounted 5%

Ask our Wedding Director about discounts for groups larger than 150

Cameron Estate Inn Additions

Hors d'Oeuvres:

Your wedding package includes three complimentary butlered hors d'oeuvres and one complimentary stationed display Hors d'Oeuvre. Please see our Hors d'Oeuvre list for complete selection, upgrades and pricing.

Appetizers:

\$4 unless otherwise noted

Memphis BBQ Pulled Pork Quesadillas • Seasonal Fresh Fruit with Berry Garni • Petite Crab Cake with Champagne Mustard Sauce (\$8) • Classic Shrimp Cocktail (\$8)

Homemade Soups:

\$4 unless otherwise noted

Chilled Fruit Soup with Cinnamon Croutons • Creamy Leek and Potato Soup • Tomato Basil Soup with Crème Fraîche • Gazpacho with Avocado Ice Cream Garni • Brandied Lobster Bisque with Herb Garni (\$7) • Roasted Corn & Crab Chowder (\$6)

Salad Varieties:

complimentary unless otherwise noted

Mesclun Salad with Tomato and Balsamic Vinaigrette Dressing • Caesar Salad (+\$1) • Cameron Salad: Baby Spinach, Blueberry Vinaigrette, Pecans and Parmesan Cheese (+1) • Waldorf Salad (+ \$1) • Asian Cranberry Mesclun Salad (+\$1)

Specialty Desserts

\$4 unless otherwise noted

Italian Cream Cake • Tiramisu • White Chocolate Raspberry or Bananas Foster Bread Pudding • New York Style Cheesecake with Seasonal Topping • Ice Cream Served with Wedding Cake \$2 • Chocolate Fountain with Accompaniments \$6 • Chocolate Dipped Strawberries on Coffee Station \$2 • Individually Boxed Left Over Cake \$1

Additions & Others:

Additional Entrée Selection (Buffet / Stations \$5 Served \$3)

Full ceremony setup with an additional ½ hour ~ \$500

Chair Covers for inside banquet facility only ~ \$3 plus shipping

Hurricane globes with candle holders & candle ~ \$5 Please specify white or ivory candles

Site Fees & Catering Minimums:

We do not have a site rental fee and are happy to allow you complimentary use of our venue for your reception in exchange for meeting the catering minimums established for the various event spaces. Catering minimums are based on food purchases only.

	Saturday	Non-Saturday	Time Allotment
Carriage House Banquet Facility	\$7500	\$5000	4 Hours
Exclusive Use of Restaurant	\$5500	\$3250	4 Hours
Non-exclusive Use of Restaurant	\$3250	\$2750	3 Hours

Groups utilizing the restaurant space after 6:00 PM must reserve rooms 11, 12, 14, 25, & 26

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.

We look forward to working with you to create vivid and cherished memories!

Prices effective until December 31, 2009