

Cameron Estate Inn Wedding

Package

Ceremony

Optional Ceremony setup in Ceremony Garden with Gazebo
Multiple venues appropriate for exchange of vows
Setup & teardown of an all white wooden folding chairs at ceremony site for each guest
Musicians provided with necessary tables, chairs & electrical hookups

Cocktails & Hors d'Oeuvres

Complimentary use of Carriage House Patio or Front Porch for Hors d'oeuvre hour
One hour of three butlered & one display hors d'oeuvres during cocktail hour

Reception

Complimentary use of Carriage House or Restaurant for wedding reception*
Custom menu planning available ~ Special requests are never a problem
Your choice of a champagne or sparkling bridal toast
Complimentary cutting and serving of your wedding cake
Complimentary iced tea and coffee beverage service during dinner
Complimentary Tables / Chairs / China / Glassware / Flatware
Complimentary White or Champagne Linens
Professionally trained staff in formal attire (including bartenders)

Custom Wedding Planning Specifically for your Event

Professional planning, guidance & coordination throughout planning process & event
Preparation of a custom floor plan & table arrangement specifically for your group
Detailed menu planning and optional customization of your menu
Flexible liquor options that fit every budget
Complimentary one-hour on-site rehearsal (pre-scheduled with coordinator)
Complimentary use of property & facilities for photography
Vegetarians / Vegans accommodated at no additional charge
Special entrées selections available for children
Additional event time available in ½-hour increments
Complimentary self-parking & wedding vendor referral service
Discounts available for large groups and non-Saturday or off-season events
Prices exclusive of 6% PA State sales tax and 20% service fee
Complimentary accommodations for Bridal Couple (one night)**

Wedding Package Comparisons

<i>Evening With Friends Stationed Buffet</i>	<i>Served Dinner</i>	<i>Platinum Upgrade</i>
<i>Prices Start at \$52</i>	<i>Prices Start at \$62</i>	<i>Prices Start at \$11 (\$22 to \$24 Value)</i>
<u>Bridal Toast</u> Your choice of Champagne or Sparkling Cider	<u>Bridal Toast</u> Your choice of Champagne or Sparkling Cider	<u>Bridal Toast</u> Your choice of Champagne or Sparkling Cider
<u>Served Hors d'Oeuvres (3)</u> Eggplant Parmesan Puffs Sun-dried Tomato Crostini Potato Puffs Other Options Available	<u>Served Hors d'Oeuvres (3)</u> Eggplant Parmesan Puffs Sun-dried Tomato Crostini Potato Puffs Other Options Available	<u>Served Hors d'Oeuvres (4)</u> Mini Beef Wellington Eggplant Parmesan Puffs Sun-dried Tomato Crostini Potato Puffs Other Options Available
<u>Stationed Hors d'Oeuvres</u> Cheese Board with Fruit	<u>Stationed Hors d'Oeuvres</u> Cheese Board with Fruit	<u>Additional Stationed Hors d'Oeuvres (2)</u> Cheese Board with Fruit Crudités
Served Salad or Soup Course or Buffet Salad	Served Salad or Soup Course	Sorbet & Appetizer or Premium Bar Upgrade
<u>Entrée</u> Your Choice of One Entrée from Category one or Two from Category 2	<u>Entrée</u> Your Choice of One Entrée	<u>Entrée</u> Main Entrées and One Additional Choice
Cut & Serve Your Wedding Cake	Cut & Serve Your Wedding Cake	Cut & Serve Your Wedding Cake
Coffee Station	Coffee Station	Gourmet Coffee Station Chocolate Dipped Strawberries
		Choice of Colored Napkins

Please let us know how we can customize your package to suit your individual requirements.
Our staff will gladly work with you to design a custom liquor service for your event.

Cameron Estate Inn Menus & Pricing

Evening with Friends - Buffet Stations

Buffets and Stationed dinners include your choice of a soup or salad, single entrée with chef's choice of starch and vegetable from Category I or two entrees from Category II. (Minimum 100 Please)

Category I

- Chicken Breast finished Marsala, Dijon, Champignon, or Piccata Style
- Carved Oven Roasted Top Round Beef au jus
- 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

Category II

- Vegetarian Lasagna
- Mandarin Garlic Chicken
- Szechwan Beef and Bok-Choy
- Sweet and Sour Chicken or Pork with Orange Sauce
- Hot and Spicy Shredded Beef with Broccoli
- Baked Shells with Creamy Tomato Vodka Sauce
- Fusilli with Sun-dried Tomato Pesto & Pepperoni
- Caramelized Onions and Ginger Beef
- Pastitsio (Beef or Lamb)
- Lasagna Bolognese (Beef or Sausage)
- Penne with Three Cheese Alfredo
- Spicy Chili Garlic Scallops and Shrimp (+\$3)
- Etruscan Ziti with Italian Sausage
- Shrimp and Scallops in Black Pepper Sauce on Angel Hair Pasta (+\$3)

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 Sun-dried Tomato, Artichoke, White Wine Sauce
- Smoked Pork Chops with Cranberry Pecan Chutney
- Pork Loin Medallions with Apple-Onion Gravy*
- Herb Crusted Oven Roasted Top Round Beef & Port Wine Sauce
- Salmon with Lemon-dill-white-wine Sauce
- Rosemary Crusted Pork loin with Mustard Cream and Braised Leeks*
- Honey Glazed Roasted Country Cured Ham*
- Chicken Breast finished Marsala, Dijon, Champignon, or Piccata Style
- Marinated Braised London Broil

* Requires a minimum order of 25 or more

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
- Herb Crusted Slow Roasted Delmonico*
- Pan Seared Half Game Hen with Honey-Lavender Glaze
- Grilled 4 oz Filet Mignon and 4 oz Crab Cake
- Jumbo Lump Crab Cake and Shrimp Scampi
- 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. Please ask our wedding director for the time availabilities and applicable catering minimums for the particular space you are interested in. Catering minimums are based on food purchases only.

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!*

Cameron Estate Inn

Reception Venues

Our Carriage House Banquet Facility will seat up to 300
 Restaurant maximum seating 50 in main dining room & 40 in sun porch
 Carriage House Events – Four hours / Restaurant Events – Three hours
 On Site Ceremony adds ½ hour to timeline
 Discounts available for non-Saturday events

Sample Event Schedules & Timelines

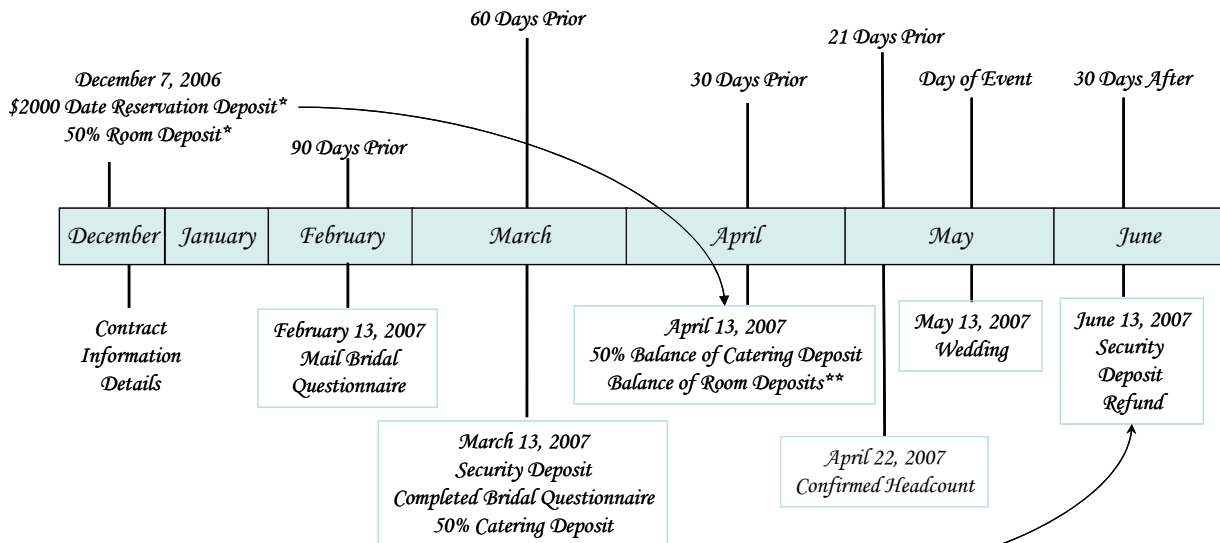
For Four Hour Event with Ceremony

Late Morning	Early Afternoon	Mid Afternoon	Late Afternoon	
11:00AM	12:30PM	2:30PM	4:30PM	Optional Wedding Ceremony
11:30AM	1:00PM	3:00PM	5:00PM	Hors D'oeuvres & Wedding Photos
12:30PM	2:00PM	4:00PM	6:00PM	Dinner & Dancing
3:30PM	5:00PM	7:00PM	9:00PM	Conclusion of Event

Weddings ceremony typically begin between 11:00 AM and 4:30 PM
 Local ordinance requires that all events must conclude by 10:00 PM

Sample Payment Schedule & Timeline

Wedding Date ~ May 13, 2007



* Date Reservation Deposit is non-refundable and gets applied to 30 Day Invoice
 Security Deposit is refunded approximately 30 days after event

** Room Deposits apply to reservation of entire inn