

Cameron Estate Inn Weddings 2012-2013
The Cameron Estate Inn

Invites you to experience...

Exceptional Cuisine and Outstanding Service

A Private and Unique Location

A Well-Appointed Bridal Changing Suite
(Available 2 hours prior to wedding and 1 hour afterwards)

Professional Event Planning Assistance
And a Custom Prepared Floor Plan

Guest Tables Finished with Champagne, White, or Black Linens
and Your Choice of Black, Champagne, or White Napkins

Full Table Settings: Choices of Table Sizes
& Elegant Dinnerware, Flatware, and Stemware

Complimentary Centerpieces
Candlelit Hurricane Globes Displayed on Mirrors

Preferred Vendor List

Optional Onsite Ceremony Featuring:

Set-Up & Tear-Down of All-White Padded Chairs
Complimentary One-Hour Rehearsal
Half Hour Guest Arrival Time
Half Hour Ceremony Time
(\$10 per person / \$1,000 max)

Multiple Ceremony Venues Including:
Donegal Spring Garden
Gazebo Garden
Stone Bridge
Pine Grove

Outdoor Cocktail Hour Locations
Front Porch (<90) for restaurant events
Carriage House Patio (250)

Indoor Reception Venues
Carriage House (250)
Main Dining Room (<90)

The Cameron Estate Inn is happy to accommodate special meal preparation for Vegetarians, Vegans and those with special dietary needs at no extra cost. Children 10 and under are 2/3 the cost of adults; meals include chicken tenders or pasta.

Cameron Estate Inn Weddings 2012-2013
Simply Served Wedding

Served Dinner Includes

Freshly Baked Whole Wheat & White Rolls, Salad Course, Entrée Course

**One Hour Hors d'Oeuvres Reception with
A Selection of Three Butlered Hors d'Oeuvres**

Assorted Mini Quiche, Spanakopita, Sundried Tomato & Feta Pastry Palmiers, Franks in a Blanket, Sesame Chicken, Orange Bourbon Meatballs, Seasonal Bruschetta, Spinach & Artichoke Dip on Crostini, Pork Potstickers, Mini Chicken Cordon Bleu

Beverages Include

Iced Tea for the Cocktail Hour & Dinner Reception
Self-Serve Coffee Station

One Salad Selection

(One common menu item for all guests)

Organic Mesclun Mix Salad with Grape Tomatoes
Served with Balsamic-Basil Vinaigrette

Iceberg Lettuce Wedge
Served with Ranch or Blue Cheese Dressing

Entrée Selection

Select one common menu item for all guests to be served with Chef's Choice of Seasonal Accompaniments
Additional Entrée Selections: \$3 per person /two options or \$5 per person /three options

Chicken Dijon

Grilled Chicken Breast Finished with a Rich, Creamy, Dijon-Tarragon Sauce

Chicken Picatta

Butterflied Chicken Breast Lightly Breaded and Served with a
Lemon-Butter Caper White Wine Velouté

Tilapia Ventotine

Baked 5 Oz Tilapia Filet Sauced with Sautéed Tomato,
Kalamata Olive, Garlic, Italian Parsley and White Wine Velouté

Grilled New York Strip Angus Steak

8 Oz Char-Grilled Striploin Steak Grilled Served with Red Wine Reduction Sauce

Apple-Onion Pork Loin Medallions

Slow Roasted Pork Loin Served with Apple-Onion Agrodolce

\$ 52 Per Person

Cameron Estate Inn Weddings 2012-2013

A Formal Affair

Served Dinner Includes

Freshly Baked Whole Wheat & White Rolls, Salad Course, Entrée Course

**One Hour Hors d'Oeuvres Reception with
A Selection of Four Butlered Hors d'Oeuvres**

Petite Crabcakes, Shaved Beef on Crostini with Horseradish Crème Fraîche, Mini Quiche, Spanakopita, Sundried Tomato & Feta Pastry Palmiers, Franks in a Blanket, Sesame Chicken, Orange Bourbon Meatballs, Seasonal Bruschetta, Spinach & Artichoke Dip on Crostini, Pork Potstickers, Mini Chicken Cordon Bleu

Beverages Include

Fruit Punch or Lemonade for the Cocktail Hour & Iced Tea for the Dinner Reception
Self-Serve Coffee Station

One Soup or Salad Selection

(One common menu item for all guests)

Organic Mesclun Mix Salad with Tomatoes with Balsamic-Basil Vinaigrette

Mandarin Orange & Cranberry Mesclun Salad with Balsamic Vinaigrette

Curried Butternut Squash Soup

Tomato Basil Soup with Crème Fraîche

One Entrée Selection with Seasonal Accompaniments

Additional Entrée Selections: \$3 per person / two options or \$5 per person / three options

Chicken Picatta

Butterflied Chicken Breast Lightly Breaded and Served with a Lemon-Butter Caper White Wine Velouté

Chicken Champignon or Chicken Marsala

Sautéed Chicken Breast Layered with Duxelles and Finished with a Brandied Mushroom Sauce

Grilled Hanging Tenderloin Steak

6 Oz Lean Marinated Hanger Steak Grilled and Served with a
Port Wine Demi Glace

Orange Glazed Filet of Salmon

Roasted Salmon Served with an Orange-Soy and Garlic Glaze

Apple Jack Brandied Pork Loin

Roasted Cinnamon Crusted Pork Loin Served with an Apple Jack Brandy Cream Sauce

Smoked Pork Chops w Cranberry Pecan Chutney

A Thick Smoked Pork Chop Topped with House-Made Cranberry-Pecan Chutney

\$ 62 Per Person

Cameron Estate Inn Weddings 2012-2013

An Elegant Evening

Set the Stage with Colored Table Linen Overlays or Colored Napkins

Served Dinner Includes

Freshly Baked Whole Wheat & White Rolls, Salad Course, Entrée Course

One Hour Hors d'Oeuvres Reception with A Selection of Four Butlered Hors d'Oeuvres

Petite Crabcakes, Chicken Satay, Seafood Rangoon, Shaved Beef on Crostini with Horseradish Crème Fraîche, Assorted Mini Quiche, Spanakopita, Sundried Tomato & Feta Pastry Palmiers, Franks in a Blanket, Sesame Chicken, Orange Bourbon Meatballs, Seasonal Bruschetta, Spinach & Artichoke Dip on Crostini

Beverages Include

Fruit Punch or Lemonade for the Cocktail Hour & Iced Tea for the Dinner Reception
Self-Serve Coffee Station

One Soup or Salad Selection

(One common menu item for all guests)

Organic Mesclun Mix Salad with Tomatoes with Balsamic-Basil Vinaigrette

Mandarin Orange & Cranberry Mesclun Salad with Balsamic Vinaigrette

Curried Butternut Squash Soup

Tomato Basil Soup with Crème Fraîche

One Entrée Selection with Seasonal Accompaniments

Additional Entrée Selections: \$3 per person / two options or \$5 per person / three options

Chicken Chesapeake

Split Chicken Breast Topped with Crab Imperial Finished with Béarnaise Cream Sauce

Honey Lavender Cornish Hen

Pan Seared and Roasted Half Game Hen Finished with a Honey Lavender Sauce

Herb Encrusted Salmon

Salmon Filet Crusted with a Sour Cream Horseradish and Panko Topping Served with a Citrus-Dill Beurre Blanc

Dual Crab Cakes

Broiled Lump Crab Meat Cakes Served with a Cajun Sauce

Slow Roasted Delmonico

10 Oz Herb and Mustard-Crusted Delmonico Slow Roasted and Served with Horseradish Cream

Filet Mignon

6 Oz Grilled Beef Tenderloin Filet Served with Caramelized Onions and Port Wine Demi Glace Reduction, or Au Poivre Sauce, or Mushroom-Gorgonzola Sauce, Or Four Peppercorn Sauce

Petite Filet and Crab Cake

Grilled 5 Oz Beef Filet with Port Wine Demi Glace Reduction and a 2 Oz Lump Crab Cake with Lemon Dill

\$ 72 Per Person

Updated January 2012

Cameron Estate Inn Weddings 2012-2013
An Evening with Friends

Stationed Dinner Includes

Freshly Baked Whole Wheat & White Rolls, Salad, One Carving Station, A Portioned Entrée,
Two Pasta Selections

**One Hour Hors d'Oeuvres Reception with
A Selection of Four Butlered Hors d'Oeuvres**

Petite Crabcakes, Chicken Satay, Seafood Rangoon, Shaved Beef on Crostini with Horseradish Crème Fraîche,
Assorted Mini Quiche, Spanakopita, Sundried Tomato & Feta Pastry Palmiers, Franks in a Blanket, Sesame
Chicken, Orange Bourbon Meatballs, Seasonal Bruschetta, Spinach & Artichoke Dip on Crostini

Beverages Include

Iced Tea or Lemonade for Cocktail Reception; Iced Tea on Guest Tables for Dinner
Self-Serve Coffee Station

Organic Mesclun Mix Salad with Tomatoes

Served with Balsamic-Basil Vinaigrette

One Carving Station

Top Round Beef au Jus
Orange-Sage Pork
Virginia Glazed Ham

One Entrée Selection

Served with Seasonal Starch & Vegetable Accompaniment
(Additional Selections are \$5pp)

Chicken Dijon
Rosemary Crusted Pork Loin
Grilled Hanging Tenderloin
Herb-Crusted Salmon with Citrus Dill Sauce
Pork Loin with Apple-Onion Agrodolce

Pasta Selections

Vegetarian Lasagna
Lasagna Bolognese
Sundried Tomato Pesto & Pepperoni Pasta
Sweet Italian Sausage Baked Ziti
Tuscan Pasta with Italian Sausage
Pasta with Three Cheese Alfredo
Tri-Color Fusilli with Three-Cheese Alfredo Sauce

\$ 75 Per Person

Add a Platinum Upgrade: \$15 per person

Individually priced these items total \$33

Colored Napkins (\$1)
Champagne Toast (\$2)
Two Additional Butlered Hors d'Oeuvres (\$6)
Soup or Appetizers Course or Premium Bar Upgrade (\$6)
Sorbet Intermezzo Course (\$2)
Additional Entree Option (\$3)
Gourmet Coffee Station (\$6)
Chocolate Covered Strawberries (\$2)

Including...

A Two or Three Tier Wedding Cake (\$5)

Consider Menu Enhancements...

Crudité & Dips Station

Assorted Vegetables with Savory Dip, Hummus & Breads
(\$6 per person or substitute for 3 Butlered hors d'oeuvres)

Fruit, Cheese & Crostini Bar

Chef's Selection of Assorted Cheeses, Fruits, Salsas, Dips,
Grain Flatbreads, Crackers & Gourmet Chips
(\$6 per person)

Seafood Station

Chilled Jumbo Shrimp, Little Neck Clams, Maryland Crab Fingers, and Fried Oysters (market price)

Please Note: The Above Stations & Food Bars are Designed for One Hour of Service

Butlered Hors d'Oeuvres Enhancements

(For "A Formal Affair" & "Elegant Evening" packages, you may substitute one hors d'oeuvre for the cost below.)

Italian Antipasto Skewer (\$3)
Chilled Jumbo Shrimp (market price avg. \$4-\$6)
Lamp Chops (\$4)
Scallops Wrapped in Bacon (\$3)

Cameron Estate Inn Weddings 2012-2013

Appetizer Options

Platinum Upgrade Includes a Soup **or** Appetizer (up to a \$6 value) Plus Sorbet

Italian Stuffed Mushrooms with Ricotta Cheese Dressing

Silver Dollar Mushrooms Stuffed with Ricotta Cheese Dressing and Topped with Parmigiano Reggiano Cheese (\$6)

Coconut Shrimp

Delicately Battered and Coconut Dipped Shrimp Served with a Chipotle-lime Aioli (\$7)

Seasonal Fresh Fruit with Berry Garnish

A Blend of Seasonal Fruits tossed with a Poppy Seed Dressing and Garnished with Seasonal Berries (\$6)

Shrimp Cocktail

Three Classically Steamed Shrimp Atop Shredded Lettuce and Cocktail Sauce (\$6)

Seasonal Ravioli

Chef's Special Selection of Cheese or Vegetable Ravioli Tossed in Garlic Butter (\$6)

Petite Crab Cake

Chesapeake Bay Lump Crab Cake With Champagne Mustard Sauce (\$8)

Mushroom Strudel

Wild Mushrooms, Fresh Herbs and Fontina Cheese in Puff Pastry
Served with Browned-Butter Vinaigrette (\$6)

Duck Sausage with Mustard Sauce

Long Island Duck with Garlic and special spices fashioned into Sausage Served with a Whole Grain Mustard Sauce (\$6)

Sorbet Intermezzo Course Offerings

Platinum Upgrade Includes Sorbet

Lemon Sorbet, Raspberry, White Zinfandel & Ginger, Lavender Chablis, Oregon Cabernet, Raspberry Chardonnay,
Orange Bourbon, or Champagne (\$2)

Vegetarian Offerings

Roasted Vegetables and Polenta

Roasted Seasonal Vegetables Atop a Wedge of Baked Polenta
Served with a Light Wine Sauce

Stuffed Portabella Mushrooms

Balsamic Marinated Portabella Mushroom Cap Stuffed with
Sautéed Fresh Spinach and Mozzarella Cheese
Topped with a Roasted Red Pepper Coulis

Stuffed Acorn Squash

Roasted Acorn Squash Stuffed with a Blend of Rice, Apples,
Citrus Zests, Cinnamon, and Raisons

*** Additional vegetarian and vegan offerings are available upon request.**

Add a Sweet Ending...

Decadent Dessert Station

Your selection of four options (3-4 pieces per person) from:
Gourmet Brownies, Lemon Bars, Mini Cheesecakes, Chocolate Covered Strawberries,
Chocolate Dipped Cream Puffs, Buttercake
(\$5 per person)

Sumptuous Chocolate Fountain

Milk Chocolate Fountain Served with a Selection of 5 Dippers Including Pretzel Sticks, Marshmallows, Graham Crackers, Strawberries, Bananas, Assorted Cookies, or Dried Fruits
(\$8 per person)

Hand-Dipped Chocolate Strawberries & Assorted Mini Biscotti

Presented at the coffee station following wedding cake dessert service
(\$5 per person)

International Coffee Station

1 Hour Coffee Station
Served With Assorted Liqueurs and Whipped Cream and Garnishes
Featured Drinks Include Irish Coffee, Spanish Coffee, Baileys Coffee, Kahlua Coffee, Grand Marnier Coffee,
Frangelico Coffee
(\$8 per person)

Gourmet Coffee Station

Freshly Ground 100% Columbian Blend Coffees (regular and decaf) with chef's choice of Fresh Whipped Cream,
White & Dark Swiss Chocolate Morsels or Chocolate-Dipped Spoons, Cinnamon & Nutmeg,
Caramel & Hazelnut Syrups
(\$6 per person)

Additional Options

Extend your Event: \$250/half hour (additional bar service can be prorated)

Candy Buffet: We set up the display; you bring the candy & take-home bags (\$50)

Colored Napkins (\$1each) or Colored Tablecloth Overlays (\$5 each)

White Chair Covers (\$3 each plus shipping)

Video Set-Up: Screen, Cart & Powerstrip (\$25)

Sparkler Farewell (\$2.50 each)

Ice Cream with Wedding Cake (\$2)

CONSUMPTION & CASH
BAR PACKAGES ARE
PRICED BASED UPON
CLIENT'S TIME PERIOD.

HOUSE BRANDS:

BANKERS CLUB VODKA,
GIN, RUM, BLENDED
WHISKEY, BOURBON
BARRISTER'S SCOTCH,
JUAREZ TEQUILA,
DEKUYPER PEACH
SCHNAPPS & TRIPLE SEC,
DIAMORE AMARETTO,
KAPALI COFFEE LIQUEUR

WINES: SUTTER HOME
WHITE ZINFANDEL,
CHARDONNAY, MERLOT,
CABERNET

BEER: YEUNGLING, MILLER
LIGHT

DELUXE BRANDS:

SMIRNOFF VODKA,
SEAGRAM'S GIN, BACARDI
& CALICO JACK RUM,
DEWAR'S WHITE LABEL,
JIM BEAM, SEAGRAM'S 7,
JUAREZ, WITH HOUSE
CORDIALS & LIQUEURS.

WINES: TURNING LEAF OR
GLENN ELLEN

BEER: YEUNGLING, MILLER
LIGHT + ONE EXTRA
SPECIALTY BEER OR
IMPORT

PREMIUM BRANDS:

ABSOLUT VODKA,
TANQUERAY, BACARDI &
CAPTAIN MORGAN'S,
JOHNNIE WALKER RED,
JACK DANIELS,
SEAGRAM'S VO, JOSE
CUERVO, DEKUYPER
PEACH SCHNAPPS &
TRIPLE SEC, KAHLUA,
DISARANNO

WINES: MONDAVI
WOODBRIDGE OR
BERINGER

BEER: YEUNGLING, MILLER
LIGHT + TWO SPECIALTY
BRANDS OR IMPORTS

Beverage Selections

Non-Alcoholic Selections

Soda Station with Dinner Reception (\$5 per person)

Sparkling Cider Wedding Toast (\$1 per person)

Non-Alcoholic Punch Fountain (\$2 cocktail hour)

A La Carte Beverages

Champagne Toast (\$2)

Champagne Fountain (\$6 / cocktail hour)

One-Hour Specialty Punch Stations

Prices based upon two 6 oz drinks per person

Spiked Fruit Punch \$5

Cameron Lemonade \$6

Sangria Punch \$6

Belini Punch \$6

Fuzzy Naval Punch \$6

Margarita Punch \$6

Four-Hour Full Open Bar - Host Pays

Bars are stocked with Scotch, Bourbon, Gin, Vodka, Rum, Whiskey, Beer, Wine,
& Select Cordials, Liqueurs, Mixers & Garnishes

House Brands Plus Two Beer & Four Wine Selections
\$22 per person including tax

Deluxe / Call Brands Plus Two Beer & Four Wine Selections
\$25 per person including tax

Premium Brands Plus Four Beer & Four Wine Selections
\$28 per person including tax

Bar service extended beyond four hours is available at above rates prorated.

Four-Hour Beer, Wine & Soda Open Bar

Draft Beer: One Lager & One Light Beer
Three Domestic Decanted Wines: White, Red, Blush
\$17 per person including tax

Beverage Selections

Continued...

Wine Service during Dinner

Please ask your coordinator for our extensive wine list selection and request an explanation of our attractive pricing system for fine wines.

*Consumption Bar **

Full Liquor Service ~ All Brands Available.
Host pays per drink based on consumption.
Requires advance deposit of \$15 per person.

*Cash Bar **

Full Liquor Service ~ All Brands Available ~ Guests Pay.
Host guarantees minimum liquor sales of \$10 per person. Host pays advance deposit of \$10 per person.

*** All consumption, cash, and additional open bar set-ups are subject to a \$200 set-up fee and \$200 bartender fee. For weddings in the Main Dining Room, only a bartender fee applies.**

Special pricing applies to Cash & Consumption bars:

House Wine: \$5 / Glass, Domestic Bottled/Draft Beer \$4
Deluxe Wine: \$6 / Glass, Domestic Bottled Beer \$5 / Bottle Premium Wine: \$7 / Glass, Imported Beer \$6 / Bottle Mixed Drinks: \$5-\$9

1 hour of Open Bar Service for the Cocktail Hour

Hosts can purchase one hour of open bar service for the cocktail hour at \$8 per person, then switch to cash bar or wine service for dinner and/or for the duration of the event as per the bartender & set-up fees above.*

Liquor pricing on this page is not subject to additional PA state sales tax

BEVERAGE PACKAGES ARE PRICED BASED ON FOUR HOURS OF SERVICE. EXTENDED SERVICE OPTIONS AND / OR ADDITIONAL BAR SET-UPS ARE AVAILABLE.

WATER AND ICED TEA ARE INCLUDED ON GUEST TABLES FOR ALL EVENTS.

LIQUOR PACKAGES DO NOT INCLUDE TABLE WINE SERVICE DURING RECEPTION MEALS; HOWEVER THIS IS AVAILABLE – PRICING IS DETERMINED BY SELECTION.

BUTLERED ALCOHOL SERVICE WILL BE PROVIDED FOR EVENTS WITH LESS THAN 40 PEOPLE SERVED IN THE MANSION. ADDITIONAL BAR SETUPS FOR LESS THAN 40 PEOPLE ARE AVAILABLE AT AN ADDITIONAL CHARGE.

SPECIAL BEER SELECTIONS INCLUDE: CORONA, HEINEKEN, SAM ADAMS, STOUT, AMSTEL LITE, GUINNESS

LIQUOR PACKAGE CONTENTS ARE SUBJECT TO MODIFICATION BASED ON AVAILABILITY.

Additional Information

Pricing & Payments:

Prices listed are subject to a 20% service charge and applicable Pennsylvania and county sales tax unless otherwise noted.

Catering Minimums: Catering minimums apply for prime wedding season from April through October and are calculated based upon food *and* beverage costs. Please see the attached sheet for current catering minimums. Off-season minimums are negotiable based on venue availability. If you qualify for a large group discount, the catering minimum must be reached after the discount is applied.

Ceremony Fees: A ceremony set-up fee applies at \$10 per person with a \$1,000 cap. Includes 30 minute guest arrival and 30 minute ceremony, and one hour complimentary ceremony rehearsal time.

Large Group Discounts: Groups of 150-175 will receive a 5% discount off the catering package price; Groups of 176-200 will receive a 7% discount off the catering package price. Groups of 201+ will receive a 10% discount off the catering package price.

Special Pricing: On Fridays and Sundays, the Cameron Estate Inn offers \$5 per person credit to be used for menu upgrades and enhancements. Last minute pricing and off-season rates are available. The Cameron Estate Inn will also price match comparable venues on comparable dates prior to contract execution; a good faith itemized estimate *created* by the other venue must be provided to CEI's Wedding Director. Please ask your coordinator about times/ seasons when catering minimums and menu inclusions are negotiable.

Date Reservations: Dates can be reserved for your event by paying a \$2,500 deposit for the Carriage House venue or a \$1,250 deposit for Main Dining Room. Date reservations fees are non-refundable.

Payment Schedule: Thirty percent (30%) of your event's estimated cost is due six months (180 days) prior to the date of your event; Thirty percent (30%) is due ninety (90) days prior your event; the remaining balance is due 30 days prior to your event. An alternate payment schedule can be negotiated for bookings that occur less than 7 months prior to the proposed event date.

The Confirmed Guest Count is due fourteen (14) days prior to your event along with your guest seating chart. Additional guests can be added up to one (1) day prior to the event.

Payment Amounts are estimated based upon the information provided on the date the statement is prepared. Per the terms of our wedding contract, the final billing for your event will be based upon the highest of the following: 1) The fourteen day confirmed guest count, 2) Catering minimums designated for the specific reception space and day utilized, 3) Actual attendance at the event, or 4) 90% of the "Estimated Number of Guests" provided at contract execution. Be sure to provide a conservative yet realistic estimate as you can always add guests in the future.

Exclusive Use of both the restaurant & ballroom spaces on the day of your event from 2:00 PM onwards can be guaranteed to couples reserving the Carriage House ballroom *and* the entire inn for a one time fee of \$2,000. The Cameron Estate Inn is careful to ensure wedding clients receive the attention they deserve.

Event Times: Pricing is based upon a 4½ hour event in the Carriage House. Start time for Saturday / Sunday events are typically 3:00-4:00 PM; Fridays are typically between 4:00 PM – 5:00 PM. Timing may be negotiable based on your preferred date. Ask your coordinator for specifics. Receptions in the restaurant are three hours in duration. Start times are flexible; ask your coordinator about the available options on the date you would like.

Menu tastings: Menu tastings are available in the Cameron Estate Inn's restaurant Wednesday & Thursdays at \$24-\$36 plus tax per single serving entrée. Early tastings at 4PM may be available on Sundays. Potential clients are invited to try food from our regular menu (reservations required at least one day in advance). Two weeks advance notice is required to try dishes that are specific to the wedding menu.

Renting the Inn

Room Reservation Benefits: Many couples find that exclusively utilizing all the inn guest rooms is the perfect way to create a relaxed atmosphere in which they can be surrounded by family and friends prior to, during, and following their ceremony and reception. Guests can enjoy the comfort and convenience of staying in a single location and allowing the event to come to them. This creates a stress-free environment where everyone can get to know each other and enjoy the camaraderie of the group while hosting the event from a single location. Utilizing all the guest rooms entitles your group to use the front porch and living room of the inn to host an informal gathering to entertain your overnight inn guests prior to and/or following the conclusion of your formal wedding reception. Utilizing all the guest rooms also entitles your group to have children under the age of 12 as overnight guests at the inn. For groups who rent the entire inn for two nights, we also offer a complimentary Concierge Package; this includes special treats and activities for your guests all weekend long. Ask your coordinator for package details.

Room Reservation Policies: The above policy concessions are strictly limited to the nights when all guest rooms have been booked by the wedding group. We regret that we cannot block any rooms/nights for which a deposit or reservation has not been received. The post-reception activities must be scheduled with the wedding consultant and typically begin immediately after the formal wedding reception has concluded (provided there are no conflicts with other events). Pre-event activities should also be addressed during your planning consultation. **Please note that our restaurant is open Wednesday to Sunday from 4:00 PM until 10:00 PM so the restaurant space is specifically excluded from use by the group.** Occasionally we will also host brunch events earlier in the day. CEI will accommodate couples wishing to close the restaurant for an additional fee. **Clients are asked to leave the inn as they found it and remove all wedding materials from the inn premises prior to checkout.** Check-in is typically from 3:00PM-8:00PM; Check-out is by 10AM **IF** guests are staying for one night or 11AM if guests are staying for two nights. Groups renting the entire inn for one night must check out by 10AM. Early check-in at 1:00PM is \$25 per room and is available for **UP TO** three rooms.

When Is A Deposit Required To Secure The Rental Of The Inn? Whole house reservations are sold on a first come, first serve basis. A \$3,500 Inn Deposit is required A.S.A.P. if you wish to reserve ALL the guest rooms in the inn for your group. This deposit will block the rooms from online reservations – however this is a room block deposit and not the sum price of the individual guest rooms. **Your guests will need to call the inn to make their individual room reservations. Room rates are those in effect at the time the individual room reservations are made by your guests.** Online room specials or other website discounts do not apply to wedding group reservations. **Complete room assignments must be submitted by the bridal party before any reservations can be taken.** Changes to the room assignments must be provided in writing by submitting a fresh complete updated room roster. **The only way to ensure availability of all or some of the rooms more than a year in advance is to rent the entire inn. The one exception to this is the bridal suite which is available for overnight stays for the bride and groom for a fee. This suite is located in a separate building. Breakfast is included in all overnight stays.**

I Think We Will Have Guests Who Want To Stay At The Inn, But We Don't Know How Many Rooms We Will Need This Far In Advance. What Should We Do? Cameron Estate Inn rents the entire inn out on a first come, first serve basis so it's important to get a sense of whether you have enough guests to rent out the entire inn. Individual rooms can be reserved up to one (1) year in advance, but no earlier (except for the bridal suite). Large groups reserving the entire inn can make reservations two (2) years in advance. Some groups will rent the inn for two nights and take advantage of special concierge package the day before or the day after their wedding. **If room availability is limited at the Cameron Estate Inn on the day of your wedding, your coordinator can provide you with a list of other B&Bs and hotels nearby (including those that provide shuttle services) along with information about renting The Mansion at River Bend, a local 20-person vacation property that is located approximately four (4) miles from the Cameron Estate Inn. For photos visit: www.cameronestateinn.com/MansionatRiversBend.htm**

PLEASE ASK ABOUT OUR INN RESERVATION CANCELLATION POLICY.

This & That - The Fine Print

PACKAGES INCLUSIONS - We try to provide a seamless all-inclusive catering package. There are basically five things that are not included in our wedding packages: decorations, a photographer, a ceremony officiator, musicians and a florist. Service provided by these vendors vary greatly so most couples prefer to select these particular vendors and products for themselves.

CEREMONY OPTIONS - We have several locations available on the property that are appropriate for the exchange of your wedding vows. A formal ceremony garden is located behind our Carriage House Banquet Facility complete with a cast iron European Gazebo from France though this may not always be available for weddings utilizing our Main Dining Room for the reception. There are other ceremony locations on the grounds beneath the centuries old trees on the expansive front lawn; an arched stone bridge over one of the trout streams that bisect the property; or our Spring Garden which is an ideal setting overlooking the historic Donegal Spring and reflecting pool. Some of these areas may have limited accessibility to guests of limited mobility.

FOOD SERVICE - Cameron Estate Inn holds an Eating and Drinking License from the PA Dept of Agriculture. Cameron Estate Inn strictly complies with and enforces all food safety regulations so consequently we must provide all food and beverages for all events. No other food or beverages may be provided by any other caterer or food service provider, and it may not be provided personally by the client. The single exception to this is wedding cakes and similar specialty items provided by an insured and licensed food vendor. Any specialty item, other than a wedding cake, provided by another insured and licensed vendor must be pre-approved by Cameron Estate Inn.

WEDDING CAKE – Some of our wedding packages include a wedding cake and some of the packages offer a wedding cake as a package enhancement. Depending upon your preference, you are welcome to provide a cake from an outside commercial licensed and insured baker. If you prefer to have an outside vendor provide your cake then an appropriate substitution can be made for the cake included in the package. Your vendor will be solely responsible for the delivery and set-up and our staff will be happy to cut and serve your cake at no extra charge. The Cameron Estate Inn does not provide a catering credit when you bring a cake from an outside vendor however you are welcome to order a Decadent Dessert Station or something of equivalent value as a substitution. The availability of wedding cake, whether ordered separately or with the platinum upgrade, can only be guaranteed when the cake is pre-ordered at contract execution. Ask the catering director about availability if you decide you would like to order cake further into the planning process.

ALCOHOL - Multiple liquor options and packages are available to meet a variety of service preferences and budgets. We are happy to help you evaluate our offerings to determine which option works best for your group and budget. Cameron Estate Inn holds a liquor license from the Pennsylvania Liquor Control Board as well as a liquor liability insurance policy. In compliance with these laws and regulations, all alcohol for your entire event must be purchased from and served by the Cameron Estate Inn. Cameron Estate Inn strictly enforces all laws and regulations stipulated by the PLCB and we uphold all standards of responsible service as mandated by RAMP. An alcohol/security deposit of \$1,000 is required via credit card authorization to ensure compliance by the client with applicable state laws and our insurance company regulations.

EVENT COORDINATION - Cameron Estate Inn employs a full time Special Events Director who is responsible for the planning and coordination of the aspects of your event we are responsible for as your caterer. This is provided as part of all our wedding packages at no additional cost. The Director will review our proprietary bridal planner and questionnaire with you and facilitate the creation of your custom event orders which can be used to communicate your timeline and plans with other vendors, including your ceremony officiator and DJ. The officiator of your ceremony is typically responsible for coordination of all aspects of the ceremony. You may hire a coordinator for any other aspects of your wedding (i.e. decorations, place-cards, staging, wedding favors, etc.) and we will be happy to work with them. Please note that there can only be one designated point of contact that will provide direction and decisions to us for your event. If you hire a coordinator with the intent of having them run your event we require that they attend all planning meetings, the final walk-through, your rehearsal (if applicable) and that they sign off on all event orders and provide detailed timelines and floor plans no less than thirty days prior to your wedding.

Cameron Estate Inn Weddings 2012-2013

EVENT DEPOSIT - A non-refundable deposit is required for the day/time you have chosen to have your event. The deposit amount varies depending upon the space utilized. A separate Inn Deposit is required if you wish to reserve all the guest rooms in the inn for your group. Separate deposit receipts will be provided for each. A contract will be generated by the Cameron Estate Inn for the services contracted for your event. The contract process is generally completed within thirty days and your Event Deposit holds your date until a contract is generated and executed. This contract covers all aspects of your event. Our receipt of both your Event Deposit and Executed Contract guarantees your date.

SECURITY DEPOSIT - We require a \$1,000 security deposit in the form of a credit card guarantee for any outstanding balance and/or damages to the property. This information is typically requested at the bridal planning session.

DECORATIONS / CENTERPIECES - Safety is always our primary concern. Potted plants or pre-arranged floral arrangements in vases are permitted. The use of bubbles, confetti, glitter, loose flower petals or similar material is not permitted indoors as these pose a safety hazard to your guests if they get on the floor. Biodegradable items such as birdseed and fresh flower petals may be used outdoors only. The use of tape, tacks, nails, glues or any other adhesive material is not permitted. Requirements by local fire ordinance and our insurance carrier dictate that all candles must have an enclosed flame. Centerpieces with a hurricane globe or votives (tea lights only please) may be used on the tables with a maximum of three candles per table. Additional decorations are subject to the approval of Cameron Estate Inn. Decorations can in no way cause any safety hazard to your guests or damage to the facility. Decorations on the grounds must be removed at the conclusion of the event. Use of rice or other items that endanger the local wildlife is strictly prohibited. Luminaries in glass containers are permitted outdoors unless an outdoor burning ban is in effect. Florists specifically are expected to arrive with their work nearly completed and may not use our building as their workshop.

PHOTOGRAPHS - Groups renting the entire inn are welcome to have photographs taken on the grounds prior to your wedding. Otherwise, your photographer may arrive one hour prior to the scheduled event start time. Use of the mansion for photographs may be limited for groups not renting rooms. Please direct any specific questions to our Wedding Director.

VENDORS (D.J.'S, FLORISTS, BANDS, PHOTOGRAPHERS, ETC) - We can provide you a list of reputable vendors that regularly work at our venue. You are not limited to using vendors on the list, these are merely vendors that we are familiar with and are happy to recommend. Vendors may arrive up to two hours prior to your scheduled event start time. We are happy to coordinate and provide direction to these vendors but we do expect them to arrive with all their own tools and equipment necessary for them to perform their service. Vendors must carry their own equipment as well as set-up and tear-down without assistance from the Inn staff. Vendors are not permitted to stand on chairs or furniture. Client assumes responsibility for vendor compliance with all Inn policies.

CONTINGENCY RAIN PLANS – During our comprehensive planning process we always address backup planning for inclement weather. Contingency plans depend upon the size of your group and the severity of the weather. The front porch of the mansion provides a lovely setting for groups of less than 100, 20 of which can be seated. If there is a need or preference for all the guests to be seated or there is a driving wind, we may be able to provide ceremony seating indoors utilizing the front portion of the Carriage House ballroom pending room availability. The ceremony alcove in the ballroom is the perfect setting for an indoor ceremony for <135 people. Ceremonies for 135+ people are set up using the larger area of the ballroom. A single ceremony setup will be provided for your event. We are happy to work with the client and recommend a setting based upon our experience. The decision to move indoors will be based upon weather conditions and forecasts from the National Weather Service located in State College, PA. Please take into consideration the safety of your guests as well as any possible damage to our grounds or equipment. We make every effort to accommodate our client's requests and wishes.

CEREMONY REHEARSAL - Our Special Events Director will schedule your complimentary rehearsal at your convenience as close as possible to your wedding day. The specific times are based upon the availability of your particular ceremony venue and are scheduled around other weddings.

REHEARSAL DINNER - Rehearsal dinners can be scheduled in our restaurant following your ceremony rehearsal. Please see our affordable banquet menus for available options.

Cameron Estate Inn Weddings 2012-2013

EVENT TIMING - Most events begin during daylight hours and conclude three to five hours later depending upon the package you purchased. A local ordinance requires us to conclude any outdoor music by 10PM. For groups hosting their wedding in the restaurant please be advised that evening events extending beyond 8:30PM on weekends are required to rent out the five rooms adjacent to the restaurant space, Rooms 11, 12, 14, 25, 26.

EVENT DURATION / GUEST ARRIVAL - Groups utilizing our Carriage House Banquet Facility are allotted four and a half (4½) hours and groups utilizing our restaurant space are allotted three (3) hours. On site ceremonies add an additional half (½) an hour for the ceremony and a half (½) an hour for guest arrival time (*if they choose to be married onsite*). Overtime is available in ½-hour increments for a fee. Your guests may arrive up to ½-hour prior to the scheduled start of your ceremony and must depart within ½ hour after the scheduled conclusion of your event. Deliveries may be scheduled up to 2 hours prior to the start of the event. ***All equipment, gifts and other materials must be removed at the conclusion of the event.***

CHANGING AREAS - ***For groups that have not rented a room in the house, a bridal suite located in the carriage house or the guest house will be available at least two (2) hours prior to your event time and one (1) hour following the event for evening weddings.*** There is currently no designated changing area for the groomsmen, but they are welcome to use the restroom facilities in the carriage house. Groups are welcome to rent rooms in the inn but are not required to do so. ***Our Reservation Manager will assist you with lodging reservations; please see important information about Renting the Inn if you or your guests plan to spend the night.*** The restrooms in the Carriage House are also suitable for changing if you do not rent rooms in the inn. If a separate changing area is required by both the bride and groom and there are no available rooms for rent in the inn, an on-site back-up changing location can be available for a nominal fee.

PARKING - There is no charge for parking and there is adequate paved parking provided (120 spaces) for your guests as well as unlimited overflow parking on the lawns if needed. Overnight guests staying at the inn may leave their vehicles overnight but all other non-inn guests must leave the premises within 30 minutes of the conclusion of the event. Please coordinate any shuttle services with the Special Events Director.

PETS - While we understand that pets are an integral part of many families, our insurance carrier prohibits pets on the property.

CHILDREN - Children are welcome at our location but our venue does contain geographical hazards which include but are not limited to a fast moving stream, uneven stream banks containing loose rocks, stonewalls with elevated drop offs, and densely wooded areas. Additionally there is poison ivy in the woods and there may be snakes along the stream. These represent a multitude of hazards for unsupervised children so children must be supervised at all times anywhere on the premises and especially near the stream and woods. If you have guests who plan to bring children to your event please advise them that we require continuous and uninterrupted oversight. Anyone, specifically children, observed to be acting in a hazardous or reckless manner will be asked to leave the premises. Children over 12 are permitted to stay overnight in the inn. Our No Children Under 12 inn restriction is waived for groups that reserve the entire inn.

SMOKING POLICY - Smoking is prohibited everywhere indoors at Cameron Estate Inn. Ashtrays and Smokers Oasis' will be provided outdoors in designated areas.

KITCHEN ACCESS – In compliance with Pennsylvania Department of Agriculture Food Safety regulations, *without exception* our kitchen is a limited access area and is not accessible to clients, client's guests or client's vendors.

ACTIVITIES AFTER THE RECEPTION ENDS - Many clients find that renting all the guest rooms in the inn works well for their group. Groups that rent the entire inn can utilize the front porch and living room of the inn for an after party following the conclusion of the reception. *Without exception, this is limited to inn guests only.* The main dining room, sunporch and kitchen are NOT available for use even by groups renting the inn, Private after-parties are only permitted with whole-inn rentals. Local ordinances state that outdoor music must conclude by 10PM.

Cameron Estate Inn Weddings 2012-2013

**Cameron Estate Inn 2012 Wedding Venues
Capacities / Availabilities / Catering Minimums**

Carriage House ~ 4 1/2 Hour Event with Dancing

Exclusive use of the Carriage House Banquet Facility with your choice of Buffet Stations or Served Dinner. Musicians or DJ permitted with dance floor provided for dancing. Groups that reserve all guest rooms in the inn may start their event as late as 5:30 PM and may also use the porch for an after party for their inn guests. Maximum # guests is 275.

		April – October				January – March / November – December			
Day		Saturdays /Holidays	Sundays	Fridays	Weekdays	Saturdays /Holidays	Sundays	Fridays	Weekdays
Start Time		3:00 pm - 4:00 pm	Any Time	5:00 PM	Any Time	3:00 pm - 4:00 pm	Any Time	5:00 PM	Any Time
Food & Beverage Min.		\$10,000	\$6,000	\$6,000	\$2,500	\$6,000	\$4,500	\$4,500	\$2,000

Main Dining Room ~ 3 Hour Event (no dancing)

Exclusive use of the Main Dining Room for a Served Dinner. Our regular dining guests are seated in the sunporch dining area during your event and will have shared use of the restroom facilities. Use of Front Porch for cocktail hour is included with restaurant music provided but no space for dancing unless your group rents the entire inn overnight. Groups utilizing the Main Dining Room beyond 8:00 PM on Fridays or Saturdays must also reserve adjoining guest rooms (#11, #12, #14, #25, #26). Maximum number of guests is 50 in the Main Dining Room or 40 on the Sunporch. Weddings of more than 50 people will have exclusive use of the sunporch and main dining room. Weddings of less than 50 people will select ONE of the spaces; and can purchase exclusive use of both spaces for an additional \$1,000.

		April – October				January – March / November – December			
Day		Saturdays /Holidays	Sundays	Fridays	Weekdays	Saturdays /Holidays	Sundays	Fridays	Weekdays
Start Time		Based on Availability				Based on Availability			
Food & Beverage Min.		Based on Guest Count & Time of Day				Based on Guest Count & Time of Day			

Event Overtime Available to Carriage House Events @ \$250 per half hour

**Cameron Estate Inn 2013 Wedding Venues
Capacities / Availabilities / Catering Minimums**

Carriage House ~ 4 1/2 Hour Event with Dancing

Exclusive use of the Carriage House Banquet Facility with your choice of Buffet Stations or Served Dinner. Musicians or DJ permitted with dance floor provided for dancing. Groups that reserve all guest rooms in the inn may start their event as late as 5:30 PM and may also use the porch for an after party for their inn guests. Maximum # guests is 275.

		April – October				January – March / Mid-November – December			
Day		Saturdays /Holidays	Sundays	Fridays	Weekdays	Saturdays /Holidays	Sundays	Fridays	Weekdays
Start Time		3:00 pm - 4:00 pm	Any Time	5:00 PM	Any Time	3:00 pm - 4:00 pm	Any Time	5:00 PM	Any Time
Food & Beverage Min.		\$10,000	\$6,500	\$7,000	\$2,500	\$4,750	\$3,000	\$3,000	\$1,250

Main Dining Room ~ 3 Hour Event (no dancing)

Exclusive use of the Main Dining Room for a Served Dinner. Our regular dining guests are seated in the sunporch dining area during your event and will have shared use of the restroom facilities. Use of Front Porch for cocktail hour is included with restaurant music provided but no space for dancing unless your group rents the entire inn overnight. Groups utilizing the Main Dining Room beyond 8:00 PM on Fridays or Saturdays must also reserve adjoining guest rooms (#11, #12, #14, #25, #26). Maximum number of guests is 50 in the Main Dining Room or 40 on the Sunporch. Weddings of more than 50 people will have exclusive use of the sunporch and main dining room. Weddings of less than 50 people will select ONE of the spaces; and can purchase exclusive use of both spaces for an additional \$1,000.

		April – October				January – March / Mid-November – December			
Day		Saturdays /Holidays	Sundays	Fridays	Weekdays	Saturdays /Holidays	Sundays	Fridays	Weekdays
Start Time		Based on Availability				Based on Availability			
Food & Beverage Min.		Based on Guest Count & Time of Day				Based on Guest Count & Time of Day			