

20% OFF REMAINING

2013 DATES

Take 20% off the adult
food package price!

Call for details:

717-492-0111

Cameron Estate Inn Weddings 2013-2014-2015

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
Conservatory

Outdoor Cocktail Hour Locations

Front Porch (<90) for restaurant events
Carriage House Patio (250)

Indoor Reception Venues

Carriage House (250)
Main Dining Room (<90)

Prices listed are subject to a service fee and applicable state tax.

The Cameron Estate Inn is happy to accommodate special meal preparation for Vegetarians, Vegans and those with special dietary needs at no extra cost (up to 10% of guest count) based on the Chef's recommendation.

Children 10 and under are 2/3 the cost of adults; meals include chicken tenders or pasta.

Updated June 27, 2013

Simply Served Wedding

Served Dinner Includes

Freshly Baked Rolls, Salad Course, Entrée Course, Cutting/Service of Client's Cake

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

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

Cake-Cutting is Included ~ Client Typically Provides Cake

\$ 58 Per Person

Cameron Estate Inn Weddings 2013-2014-2015

A Formal Affair

Served Dinner Includes

Freshly Baked Rolls, Salad or Soup Course, Entrée Course, Cutting/Service of Client's Cake

**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

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

Cake-Cutting is Included ~ Client Typically Provides Cake

\$ 68 Per Person

An Elegant Evening

Set the Stage with Colored Table Linen Overlays or Colored Napkins

Served Dinner Includes

Freshly Baked Rolls, Salad or Soup Course, Entrée Course, Cutting/Service of Client's Cake

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

Cake-Cutting is Included ~ Client Typically Provides Cake

\$ 78 Per Person

Updated June 27, 2013

Cameron Estate Inn Weddings 2013-2014-2015

An Evening with Friends

(Requires a minimum guest count of 100)

Stationed Dinner Includes

Freshly Baked Rolls, Salad, One Carving Station, A Portioned Entrée,
Two Pasta Selections, Cutting/Service of Client's Cake

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

Cake-Cutting is Included - Client Typically Provides Cake

\$ 81 Per Person

Add a Platinum Upgrade: \$15 per person

Individually priced these items total \$28

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

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)

Mashed Potato Station

Petite Cups of Buttery Whipped Potato, Served with an Assortment of Toppers
(\$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)

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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 Lemon Sorbet

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

Vegetarian Offerings

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

Brown Rice Pasta

Tossed with Fresh Tomatoes, Olives, Garlic Caper Olive Oil
Topped with Bread Crumbs and Navy Beans

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

Add a Sweet Ending...

Two or Three Tier Wedding Cake

A cupcake tower can be provided as an alternative to a wedding cake

A two tier (<80 guests) or three tier (>80 guests) wedding cake with a simple yet elegant design

Flavor Choices (one per tier): Chocolate, Vanilla, Red Velvet, Marble, Lemon, Spice, Pumpkin

Buttercream Filling (one): Vanilla, Chocolate, Peanut Butter, Cream Cheese, Spice, Marshmallow, Peppermint, Mocha, Raspberry, Strawberry

Icing: White Vanilla, Marshmallow, Cream Cheese, Peppermint

Simple Dot or Scrollwork Design

Flower Placement (flowers provided by your florist)

Monogram Topper

Complimentary Ribbon ~ Color-coordinated to Your Preferences

\$5 per guest

(Cake pricing is not applied to the catering minimum)

Flavor Enhancements

\$20 for each 50 guests

Cake Flavor Choices:

Raspberry Swirl, Strawberry Swirl, Carrot, Topsy Chocolate

\$24 per 50 guests

Filling: Chocolate Mousse, Whole Strawberries, Whole Raspberries, Lemon Curd, Cookies and Cream

Design Enhancements

Additional ornate design work and fondant to be priced at a consultation with the baker.

Add to your cake presentation...

Ice Cream ~ Chocolate or Vanilla (\$2)

Seasonal Berries in a Petit Chocolate Cup (\$3)

Chocolate Dipped Strawberries (\$3)

Cameron Estate Inn Weddings 2013-2014-2015

Decadent Dessert Station

Chef's Choice 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)

Seasonal Berries in a Petit Chocolate Cup (\$3)

Chocolate Dipped Strawberries (\$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)

Gingerale Wedding Toast (\$1.50 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 prorated rates.

Cocktail hour is included in open bar pricing. Soda is included in open bar pricing.

Four-Hour Beer, Wine & Soda Open Bar

Draft Beer: One Lager & One Light Beer

Three Domestic Decanted Wines: White, Red, Blush
\$21 per person including 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. WE DO NOT SERVE SHOTS.

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.

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

Prices listed are subject to a service fee and applicable state tax.