

Cameron Estate Inn Banquet Guidelines

We are pleased that you have chosen us as the location for your special event. The following guidelines are designed to assist you with the organization of your event.

Size / Maximum Accommodations:

- Main Dining Room – 50 guests
- Springview Ballroom – 165 guests
- Carriage House – 275 guests

Deposit / Payment:

- 25% of the event's estimated cost is required to hold a specific date for your event. This is a non-refundable deposit that will be applied to the event balance.
- A single check is prepared for all food and alcohol.
- Final guest count with entrée splits are due 14 days prior to the event. Full payment for all pre-ordered items is due 14 days prior. Alcohol purchased by consumption may be paid for the day of the event.
- A service fee of 20% will be added to your total bill along with applicable state tax.
- Payment via personal or corporate check or cash is preferred.
- Credit card use is subject to transaction fees of 3.5%
- A credit card guarantee form is requested in lieu of a security deposit.
- Your invoice can be paid by multiple credit cards but separate checks are not available
- \$250 Carriage House setup / cleaning fee (waived for groups of 75 or more)
- \$150 Springview Ballroom / cleaning fee (waived for groups of 60 or more)
- \$150 Main Dining Room / cleaning fee (waived for groups of 25 or more)

Menu Selection:

- Prices are based on a single soup or salad selection, two entrée selections (no charge for second selection), and a single dessert served to your entire group.
- Entrees are served with our chef's choice of starch and seasonal vegetable.
- Vegetarians / Vegans can be accommodated without the additional entrée charge (up to 10% of total guest count when based on our chef's recommendation).
- Client selection of a specific vegetarian / vegan meal option or a third entrée selections can be offered as a choice of entrées to your guests for an additional \$2 per guest.
- Children's meals (a single selection served to all children of either chicken fingers or pizza) include soup or salad, beverage and dessert for \$19.
- A single dessert is included - two desserts can be offered for an additional \$1pp.
- Your guaranteed headcount and entrée breakdown are due 14 days prior.
- All steaks are prepared and served medium.

Seating Arrangements:

- A floor plan is provided to best accommodate your guests
- Wheelchair access, highchairs or booster seats, should be noted on the floor plan
- Client must provide place cards for events where a choice of entrée is offered. The place card must include guest's name, entrée selection, and dessert selection.
- Optionally, table numbers can be included for assigned seating at pre-numbered tables in which case the guest place card should also contain their assigned table number.

Decorating: Loose flower petals, beads, confetti, real candles, and glitter are not permitted

Centerpieces: LED candles in Hurricane Globes can be provided.

Timing: We are happy to schedule your event at your convenience. We will block a segment of time for your event and schedule our other dining guests around your event if needed. For that reason, it is necessary that your event begin on time. If your event starts late, it can negatively affect the food quality. Events are allocated two hours. Adding a cocktail hour with bar service will extend that time allocation by one hour.



Cameron Estate Inn & *Restaurant*

Banquets, Celebrations, & Special Events

Cameron Estate Inn

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MENU INCLUSIONS

Your Selection of One Soup or Salad

Your Selection of Two Hot Entrées

Chef's Choice of Vegetable & Starch

Dinner Breads or Rolls

Dessert Selection or Party Cake

Beverage of Guest's Choice (*Iced Tea, Water, Coffee*)

SOUP & SALAD OPTIONS

SALAD SELECTIONS:

- o Organic Mesclun Greens, Tomatoes & Carrots
- o Balsamic-Pesto Italian Pasta Salad
- o Caesar Salad Topped with Sun-dried Tomatoes
- o Iceberg Wedge with Ranch Dressing
- o Spinach & Blueberry (+\$1)
- o Poached Pear & Gorgonzola (+\$1)

SOUP SELECTIONS:

- o Creamy Potato Leek Soup
- o Southwest Tortilla Soup
- o Chicken & Corn Chowder
- o New England Clam Chowder
- o Three Onions and Guinness Bisque
- o Tomato Basil Soup
- o Curried Butternut Squash
- o Gazpacho

MENU I *{Available as Served Meal / or Buffet Service for 75 or more +\$5pp}*

- o Italian Braised Beef – Slow Roasted Beef in a Red Wine Tomato Sauce served over rice (no separate vegetable) * ♣
- o Chicken Stolzhus Pot Pie – Cubed Chicken, Mixed Vegetables in a Saffron Cream Sauce Topped with Flakey Puff Pastry ♣
- o Texas Style Mexican "Lasagna" – Baked Shredded Chicken Layered with Corn Tortillas, Monterey Jack Cheese, Spicy Tomatoes & Mushroom Cream ♣
- o Chicken Dijon – Grilled Chicken Breast with Drummet with a Dijon-Tarragon Cream Sauce
- o Pork Loin with Applejack Brandy Cream Sauce*
- o Tilapia Ventotone* – Wine Poached Tilapia with Olives, Tomatoes, & Garlic
- o Tequila Lime Chicken with Seasonal Salsa over rice
- o Salmon Croquettes with Fire-roasted Pepper Aioli
- o PA Dutch Ham Loaf with Rum-Raisin Sauce
- o Pork Loin & Sauerkraut with Caramelized Apples and Caraway*
- o Braised Beef in a Brandy Sour Cream Mushroom Dill Sauce over egg noodles with peas*

* Not Available for Buffet Service

* Minimum order of 15 required

32⁵⁰ Per Person

♣ No separate vegetable & starch

~ Individual Entrée Counts Must Be Provided 14 Days Prior to Event ~

~ Minimum Billing of 25 Guests in Lieu Of Room Rental Fee in Main Dining Room ~

~ Minimum Billing of 60 Guests in Lieu Of Room Rental Fee in Springview Ballroom~

~ Minimum Billing of 75 Guests in Lieu Of Room Rental Fee in Banquet Facility ~

~ 6% Sales Tax And 20% Service Fee Additional ~

~ See Our Hors d'Oeuvres Menu to Welcome Your Guests with a Cocktail Hour ~

~ See Our Bar Insert & Wine List For Alcohol Accompaniments ~

Prices are Subject to a 20% Service Fee & Applicable State Taxes
All Prices Subject to Change due to Market Fluctuations. Pricing updated March 2017.

MENU II *{Available as Served Meal / or Buffet Service for 75 or more +\$5pp}*

- o Smokey Braised Short Ribs with Balsamic-Honey-BBQ Glaze
- o Bistro Steak – Grilled Marinated Steak Topped Red Onion Marmalade
- o Chicken Dijonnaise – Airline Chicken Breast Baked with a Crème Fraîche, Shallot Whole Grain Dijon Mustard and Caper Topping
- o Chicken Breast with Bread Stuffing & Mushroom Madera Cream Sauce
- o Grilled Salmon with Zesty Orange Sauce
- o Tuscan Tilapia* – Tilapia Filet with Artichokes, Sundried Tomatoes & Mushrooms White Wine Sauce
- o Roasted Pork Loin with Orange-Apricot-Ginger Glaze*
- o Longhorn Brisket & Tröegs Three Cheese Macaroni - Slow Smoked Brisket, Topped with a Sweet Smokey-Tomato Sauce*

* Not Available for Buffet Service

34⁵⁰ Per Person

MENU III *{Available Only as Served Meal}*

- o 10 oz Grilled Rib Eye Steak with Horseradish Cream
- o Petit Tender Steak with Chimichurri Sauce
- o Tuscan Chicken, Artichokes, Sun-dried Tomatoes, Mushrooms & White Wine Sauce
- o Herb Panko Crusted Broiled Salmon & Citrus-Caraway White Wine Sauce
- o Southwest Spice Rubbed Grilled Salmon with Black Bean Corn Salsa
- o Smoked Pork Chops with Cranberry Chutney
- o Apple & Spinach Stuffed Pork Loin with Apple-onion Gastrique*

37⁵⁰ Per Person

MENU IV *{Available Only as Served Meal}*

- o Devil's Cut Filet – Pepper-Crusted 6 Oz Grilled Filet Topped with Gorgonzola & Jim Beam Devil's Cut Kentucky Bourbon© Cream Sauce
- o Petit Filet & Crab Cake – Grilled 5oz Filet with Red Wine Demi-Glace Accompanied by a Jumbo Lump Crab Cake with Roasted Pepper Aioli
- o Dual Jumbo Lump Crab Cakes with Roasted Pepper Aioli
- o Pan Seared Half Game Hen Topped with a Honey-Garlic-Lavender Velouté
- o Cinnamon Crusted Pork Tenderloin with Apple Jack Brandy Sauce
- o Broiled Salmon with Crab Meat Crust and Smokey Tomato Jam
- o Cameron Chicken Chesapeake – French Cut Chicken Breast Stuffed with Crab Imperial with Béarnaise Cream Sauce

46⁵⁰ Per Person

* Minimum order of 15 required for full roasted loins

DESSERT *{Available Served}*

- o New York Style Cheesecake w/ Seasonal Topping
- o Cabernet Molten Chocolate Spice Cake
- o White Chocolate Raspberry Bread Pudding
- o Chocolate Ganache Torte
- o Apple, Cherry or Blueberry Pie
- o Snicker's Pie
- o Layered Chocolate Cake
- o Decorated Party Cake
- o Tiramisu
- o Crème Brûlée
- o Ice Cream with cake +\$2

{Additional Dessert Options +\$1pp / Cutting/Serving Fee for dessert provided by client +\$2pp}