

# Cameron Estate Inn Banquet Guidelines

We are pleased that you have chosen us as the location for your special event. Please do not hesitate to ask any questions or for assistance in planning your event. The following guidelines are designed to assist you with the organization and execution of your event. If you have any questions regarding these guidelines, please contact a member of our staff. We are here to help! Groups of 25 or less can also order from our Seasonal Dinner Menu with a complete pre-order. Please ask for our Group Guidelines for Fine Dining.

**Size / Accommodations:** The main dining room of the mansion can hold up to 50 guests banquet style and the sun porch dining room can hold up to 40. These rooms can be utilized individually or together depending upon the size of your group. Groups with more than 90 guests can be accommodated in our Carriage House banquet facility. The Carriage House can seat groups up to 250 with a dance floor or 275 without. There is a \$250 fee for the setup and cleaning of the banquet facility.

**Deposit / Payment:** A \$250 non-refundable deposit is required to hold a specific date for your event. We will prepare a single check for all food and alcohol for your event. Full payment is due at the conclusion of the event. A service fee (in lieu of gratuity) of 20% will be added to your total bill. Payment via personal or corporate check or cash is preferred. Credit cards can be utilized but are subject to transaction processing fees of 3.5% for Visa / MasterCard / Discover and 3.5% for American Express. Your Invoice total can be paid by multiple credit cards but separate checks are not available.

**Menu Selection:** Banquet prices are based on a single soup or salad selection and a single entrée selection and a single dessert served to your entire group. Additional entrée selections can be added so you can offer a choice of entrées to your guests (please limit to a maximum of three selections). Two entrée selections are \$2 or three entrée selections are \$3 per guest. Entrees are served with our chef's choice of an appropriate starch and seasonal vegetable. Vegetarians can be accommodated without the additional entrée charge. Children's meals (a single selection of either chicken fingers or pasta served to all children) can be provided with a soup or salad, beverage and dessert for \$19. You may select a single dessert or offer a choice of two desserts for an additional \$1 per guest. A member of our staff can provide you with our seasonal dessert options. A custom decorated cake can be ordered for your event at an additional charge of \$1 per guest (prices may be higher depending upon the type, size and decorations requested). Your confirmed (guarantee) headcount and entrée breakdown are due no later than 10 days prior to your event.

**Seating Arrangements:** We encourage you to provide us with input regarding the seating arrangements for your group. A floor plan is available for the space where you plan to host your event. When you provide us with your estimated guest count, we can provide you with a seating diagram for your guests. Special requirements such as wheelchair access, highchairs or booster seats, should be provided to us as well. We request that you provide place cards for events where a choice of entrée is offered. The place card should include your guest's name, entrée selection, and dessert selection if applicable. 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.

**Beverages:** Complimentary carafes of ice tea and water are provided on the tables. Coffee is served with dessert.

**Alcohol Service:** We offer several options for alcohol service for your event. Cost for all alcohol service will be added to your invoice. We regret that we cannot accommodate individual drink checks for groups. **Consumption bar:** We will keep track of what is consumed by your guests during the event and bill you for it at the conclusion of the event. You can limit the choices for your group if you desire. **Wine Service:** Pre-selections can be made from our wine list for wine service served during dinner. Our wine list can be found online. You will be billed for only the bottles that are opened and served if selections are made from regular stock items. Special liquor orders are welcome but you will be charged for the amount ordered and can take any overage not consumed with you. Please see our wine list to pre-select wines served during dinner. **Open Bar:** Depending upon the size of your event, we can set up a bar or butler cocktail service to your guests and provide unlimited beverage service to your guests for a flat hourly fee. Ask one of our staff for pricing. Without exception, all alcohol consumed in the public areas of the inn must be purchased from and served by the Cameron Estate Inn.

**Centerpieces:** Candles or lanterns can be provided. We can arrange for floral centerpieces for you by prior arrangement at an additional charge. Please consult with a member of our staff to establish a budget for flowers and preferences for colors.

**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 negatively affects not only the service and food quality to you and your guests but to our other dining guests as well.

# Cameron Estate Inn Banquet Menu

Entrées are accompanied by your choice of a single soup or a single preset dressed house salad, bread or rolls, chef's choice of fresh seasonal vegetables and starch, carafes of water and iced tea, served dessert with regular or decaf coffees. Entrees marked with a "B" are available buffet style for groups of 75 or more guests for an additional \$5 per person. Entrees marked with an "M" require a minimum order of 15.

Alcoholic beverage services available upon request ~ Please see our wine list to pre-select wines served during dinner.

## Poultry

	Price	Codes
Chicken Breast finished Marsala, Dijon, Champignon, or Piccata Style	\$29	B
Golden Roasted Turkey Breast with Cranberry Pecan Chutney	\$30	B M
Pan seared half Game Hen with Honey-Lavender Glaze	\$30	
Slow Roasted Long Island Duck with Orange-bourbon Glaze	\$42	

## Fish & Seafood

Grilled Salmon with Lemon-dill-white-wine Sauce	\$32	B
Spice Rubbed Salmon with Brown Butter Vinaigrette	\$32	B
Tilapia with Sundried Tomato, Artichoke, White Wine Sauce	\$30	B
Double Jumbo Lump Crab Cake	\$36	

## Beef

London Broil - marinated flank steak thinly sliced and topped red onion marmalade	\$30	
Filet Mignon & Port Wine Reduction Sauce - Grilled 8 oz	\$43	
Filet Mignon (Grilled 5 oz) and Crab Cake	\$38	
Herb Crusted Slow Roasted Prime Rib	\$42	M

## Pork & Ham

Rosemary Crusted Pork Loin with Mustard Cream and Braised Leeks	\$29	B M
Smoked Pork Chops with Cranberry Pecan Chutney	\$29	
Pork Loin Medallions with Apple-Onion Gravy or Applejack Brandy Sauce	\$29	B M

## Appetizers:

\$6 unless otherwise noted

BBQ Pulled Pork Quesadillas • Seasonal Fresh Fruit with Berry Garni • Chesapeake Crab Gratin (\$8) • Petite Crab Cake with Champagne Mustard Sauce (\$7) • Classic Shrimp Cocktail (\$9) • Honey Sweetened Goat Cheese

## Homemade Soups:

\$4 unless otherwise noted

Chilled Fruit Soup with Cinnamon Croutons • Creamy Leek and Potato Soup • Tomato Basil Soup with Crème Fraîche • Roasted Corn & Crab Chowder (\$6) • Seafood Gumbo (\$5)

## 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 (+ \$2) • Dried Cranberry Mesclun Salad (+\$2) • Strawberry, Hearts of Palm, & Spinach Salad (+2)

## Specialty Desserts:

Complimentary unless otherwise noted

• Molten Chocolate Spice Cake • White chocolate raspberry or Bananas Foster bread pudding • New York Style Cheesecake with seasonal topping • Ice Cream served with cake \$2 • Assorted Pies and Cakes • Gourmet Coffee Station with Two Flavored Coffees \$2 • Specially decorated cake for your special occasion (priced accordingly)

Your invoice will be subject to 6% Pennsylvania Sales Tax and a 20% Service Fee.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

