

# The Cameron Estate Inn

INVITES YOU TO EXPERIENCE... 

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## Exceptional Cuisine and Outstanding Service

## A Private and Unique Location

## A Well-Appointed Bridal Changing Suite

## Professional Event Planning Assistance

Personal planning session with a custom prepared Itinerary for your ceremony and reception at the Inn

## Guest Tables Finished with Champagne or White Linens

Selection of Champagne, White & Black Napkins and Complimentary Standard Color Underlays

## Full Table Settings: Choices of Table Sizes & Shapes

Elegant Dinnerware, Flatware, Stemware and Glass Barware,  
Centerpieces with Round Mirror, Hurricane Globe & Flameless Pillar Candle

## Vendor Recommendations

List of Reputable Local Vendors (Florists, DJ's, Musicians, Photographers, Bakeries, and Officiators)

## Optional Onsite Ceremony

Outdoor Set-Up & Tear-Down of All-White Padded Chairs

Complimentary One-Hour Rehearsal

Half Hour Guest Arrival Time

Half Hour Ceremony Time, Beginning at 4PM (Carriage House Reception)

Half Hour Ceremony Time, Beginning at 6:30PM (Springview Ballroom Reception)

(\$10 per person - \$500 min / \$1,500 max)

## Multiple Ceremony Venues

Donegal Spring Garden

Gazebo Garden

Four Seasons Conservatory

## Full Service Menus

Including butlered hors d'oeuvres, first course of soup or salad, entrée(s), service of your wedding cake

## Outdoor Cocktail Hour Locations

Carriage House Patio (up to 275)

Springview Ballroom Deck / Inn Front Porch (up to 165)

## Indoor Reception Venue

The Five Hour Wedding Reception in the Carriage House starts at 4:30PM.

Overtime is available.

The Five Hour Wedding Reception in the Springview Ballroom starts at 7:00PM.

Wedding Packages: Children 10 and under are 2/3 the cost of adults; meals include cheese pizza, chicken tenders, or pasta. Vendor meals are 2/3 of the adult package price. We are happy to customize menus to your liking and to meet dietary restrictions.

## **Simply Served Wedding Package**

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### **Served Dinner Includes**

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

### **One Hour Hors d'Oeuvres Reception with Your Choice of Three Butlered Hors d'Oeuvres**

From Our Extensive List of Hors d'Oeuvres

### **Beverages Include**

Iced Tea & Ice Water on Tables during Dinner Service  
Self-Serve Coffee Station after Cake Service

### **One Salad Selection**

One common menu item for all guests

House Salad

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

Iceberg Lettuce Wedge

Served with Grape Tomatoes and Ranch Dressing

Caesar Salad with Sundried Tomatoes (+\$2)

Spinach Salad with Blueberries and Vinaigrette (+\$2)

### **Entrée Selection**

Select one common menu item for all guests to be served with Chef's Choice of  
Seasonal Accompaniments or Add Additional Entrée Selections +\$3 each per person

Chicken Dijon

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

Salmon Croquettes

Atlantic Salmon Cakes with Fire-roasted Pepper Aioli

Tilapia Ventotone

Baked Tilapia Filet Topped with Tomato, Kalamata Olive, Garlic, Italian Parsley and White Wine Velouté

Bistro Steak

6 Oz Char-Grilled Bistro Steak Served with Red Wine Reduction Sauce

Rosemary-Encrusted Pork Loin

Slow Roasted Rosemary Herb-Encrusted Pork Loin Served with Rosemary Garlic Demi-glaze

### **Dessert**

Client-Provided Cake Cut & Served at No Charge

**\$58 In Season  
\$53 Off Season**

## A Formal Affair Wedding Package

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### 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 Your Choice of Four Butlered Hors d'Oeuvres

From Our Extensive List of Hors d'Oeuvres

### Beverages Include

Iced Tea & Ice Water on Tables during Dinner Reception  
Self-Serve Coffee Station after Cake Service

### One Soup or Salad Selection

Select one garden fresh salad or savory soup for all guests

House Salad

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

Iceberg Lettuce Wedge

Served with Grape Tomatoes and Ranch Dressing

Caesar Salad with Sundried Tomatoes (+\$2)

Spinach Salad with Blueberries and Vinaigrette (+\$2) Potato Leek Soup

Tomato Basil Soup with Crème Fraîche

Curried Butternut Squash Soup

### Entrée Selection

Select one common menu item for all guests to be served with Chef's Choice of  
Seasonal Accompaniments or Add Additional Entrée Selections +\$3 each per person

Chicken with Lemon Caper Sauce

Frenched Chicken Breast Served with a Lemon-Butter Caper White Wine Velouté

Petit Tender Steak

6 Oz Lean Marinated Petit Tender Steak Grilled and Served with a Port Wine Demi-Glaze

Orange Glazed Filet of Salmon

Roasted Salmon Served with an Orange-Soy and Garlic Glaze

Roasted Boneless Stuffed Pork Chop

Pork Chop with Dried Fruits, Apples, and Stuffing served with an Apple-Onion Agrodolce

Smoked Pork Chops with Cranberry-Peach Chutney

A Smoked Boneless Pork Loin Chop Topped with House-Made Cranberry-Peach Chutney

### Dessert

Client-Provided Cake Cut & Served at No Charge

<p><b>\$68 In Season</b> <b>\$63 Off Season</b></p>
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## **An Elegant Evening Wedding Package**

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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 Your Choice of Four Butlered Hors d'Oeuvres**

From Our Extensive List of Hors d'Oeuvres

### **Beverages Include**

Iced Tea & Ice Water on Tables during Dinner Reception

Self-Serve Coffee Station after Cake Service

### **One Soup or Salad Selection**

Select one garden fresh salad or savory soup for all guests

House Salad

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

Iceberg Lettuce Wedge

Served with Grape Tomatoes and Ranch Dressing

Potato Leek Soup

Curried Butternut Squash Soup

Tomato Basil Soup with Crème Fraîche

### **Entrée Selection**

Select one common menu item for all guests to be served with Chef's Choice of Seasonal Accompaniments or Add Additional Entrée Selections +\$3 each per person

Stuffed Chicken Chesapeake

Frenched Chicken Breast Stuffed 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 Sour-Cream-Horseradish-Panko Topping Served with a Citrus-Dill Beurre Blanc

Dual Crab Cakes

Broiled Lump Crab Meat Cakes Served with a Roasted Red Pepper Aioli

Filet Mignon

6 Oz Grilled Beef Tenderloin Filet and Port Wine Demi-Glace Reduction

Petite Filet and Crab Cake

Grilled 5 Oz Beef Filet with Port Wine Demi-Glace Reduction and a Lump Crab Cake with Roasted Red Pepper Aioli

### **Dessert**

Client-Provided Cake Cut & Served at No Charge

<p><b>\$78 In Season</b> <b>\$73 Off Season</b></p>
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# Package Pricing & Modification Options

	SIMPLY SERVED (SERVED)	CASUAL CLASSICS* (SERVED)	FORMAL AFFAIR (SERVED)	ELEGANT EVENING (SERVED)
BEVERAGES INCLUDED	ICED TEA & WATER CARAFES ON TABLES COFFEE STATION	ICED TEA & WATER CARAFES ON TABLES COFFEE STATION	ICED TEA & WATER CARAFES ON TABLES COFFEE STATION	ICED TEA & WATER CARAFES ON TABLES COFFEE STATION
HORS D'OEUVRES INCLUDED	3 STANDARD SELECTIONS UPGRADES AVAILABLE	3 STANDARD SELECTIONS UPGRADES AVAILABLE	4 STANDARD SELECTIONS UPGRADES AVAILABLE	4 STANDARD SELECTIONS UPGRADES AVAILABLE
SALAD INCLUDED	1 STANDARD SELECTION INCLUDED	1 STANDARD SELECTION INCLUDED	1 STANDARD SELECTION INCLUDED	1 STANDARD SELECTION INCLUDED
ENTRÉE SELECTIONS	SINGLE SELECTION INCLUDED ADDITIONAL OPTIONS - \$3	SINGLE SELECTION INCLUDED ADDITIONAL OPTIONS - \$3	SINGLE SELECTION INCLUDED ADDITIONAL OPTIONS - \$3	SINGLE SELECTION INCLUDED ADDITIONAL OPTIONS - \$3
DESSERT	WEDDING CAKE SERVICE ADDITIONAL DESSERT SELECTIONS AVAILABLE	WEDDING CAKE SERVICE ADDITIONAL DESSERT SELECTIONS AVAILABLE	WEDDING CAKE SERVICE ADDITIONAL DESSERT SELECTIONS AVAILABLE	WEDDING CAKE SERVICE ADDITIONAL DESSERT SELECTIONS AVAILABLE
SERVED DINNER Served Salad One Entrée Selection Complimentary Cake Service	\$58	\$58	\$68	\$78
Off Season and Large Group Discounts available!				
BUFFET OPTION +\$8* Served Salad 2 Entrée Selections +\$3 + 20% more food +\$8	\$66 Base Package Additional Entrée Additional Food	\$66 Base Package Additional Entrée Additional Food	\$76 Base Package Additional Entrée Additional Food	N/A
*Buffet Option is available up to 75 guests in the Restaurant and 225 in the Carriage House. (Minimum order 50 in the restaurant and 75 in the carriage house)				
STATIONS OPTION - +\$12** Salad Station - 1 Choice Entrée Station - 2 Choices - \$3 Pasta Station - 1 Choice - \$6 Carved Meat - 1 Choice - \$8 Complimentary Cake Service	\$70 (Save \$5) Base Package Additional Entrée Pasta Station Carved Meat	\$70 (Save \$5) Base Package Additional Entrée Pasta Station Carved Meat	\$80 (Save \$5) Base Package Additional Entrée Pasta Station Carved Meat	N/A
**Stations Option is available for up to 60 guests in the Restaurant and 225 in the Carriage House. (Minimum order 50 in the restaurant and 75 in the carriage house)				
DELUXE STATIONS +\$20*** Salad Station - 2 Choices - \$3 Entrée Station - 2 Choices - \$3 Pasta Station - 2 Choices - \$12 Carved Meat - 2 Choices - \$16 Complimentary Cake Service	\$78 (Save \$14) Base Package 2 Salads 2 Entrées 2 Pasta Stations 2 Carved Meat	\$78 (Save \$14) Base Package 2 Salads 2 Entrées 2 Pasta Stations 2 Carved Meat	\$88 (Save \$14) Base Package 2 Salads 2 Entrées 2 Pasta Stations 2 Carved Meat	N/A
***Deluxe Stations Option is available for up to 60 guests in the Restaurant and 200 in the Carriage House. (Minimum order 50 in the restaurant and 75 in the carriage house)				
* SUGGESTED CASUAL CLASSIC MENUS INCLUDE: BBQ, CREOLE/CAJUN, TEX-MEX, ASIAN, ITALIAN, GREEK, PA DUTCH.				
<b>WE ARE HAPPY TO CUSTOMIZE ANY MENU TO YOUR PARTICULAR NEEDS OR TASTE!</b>				

All menu prices are \$ per person. Prices Subject to 20% Service Fee & Applicable PA State Sales Tax

## Beverage Selections

### Four-Hour Full Open Bar – Host Pays

**Beer, Sangria & Soda Bar – Host Pays** \$20 per person

Beer: Yuengling Lager & Miller Light , Red & White Sangria

**Beer, Wine, Sangria, & Soda Bar**

Beer: Yuengling Lager & Miller Light , Red & White Sangria & House Brands Wines +\$2 per person

**House Brands Liquors** \$24 per person

Bars are stocked with Scotch, Bourbon, Gin, Vodka, Rum, Spiced Rum, Whiskey, Tequila, Triple Sec, Coffee Liqueur, Peach Schnapps, Amaretto, Sweet & Dry Vermouth, Coke, Diet Coke, Ginger Ale, Sprite, Club Soda, Tonic, Orange Juice, Cranberry Juice, Sour Mix & Garnishes, Yuengling Lager & Miller Lite with decanted White / Red / Blush Wine Selections

**Upgrade to Call Brands** +\$8 per person

Addition of Absolut Vodka, Beefeater Gin, Dewar's White Label Scotch, Seagram's Whiskey, Jim Beam Bourbon, Bacardi Rum, Captain Morgan Spiced Rum, Kahlua, Jose Cuervo Tequila, One Additional Specialty Beer\*

**Upgrade to Premium Brands** +\$16 per person

Addition of Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Black, Seagram's VO, Maker's Mark, Bacardi Rum, Captain Morgan Spiced Rum, Kahlua, Jose Cuervo Tequila, Two Additional Specialty Beer\*  
Additional Wines: Pinot Grigio / Cabernet Sauvignon

Package includes complimentary bartenders & setup. Bar service extended beyond four hours is available at prorated rates. Cocktail hour is part of the continuous four-hour bar service. Additional open bar set-ups are subject to a \$200 set-up fee and \$200 bartender fee.

### Beer, Wine & Soda Bar ~ Based on Consumption

Bottled Beer: Yuengling Lager & Miller Light

Three Domestic Decanted Wines: White, Red, Blush

Based on Consumption Host Pays ~ See Special Pricing

### Consumption Bar

All consumption bar set-ups are subject to a \$200 set-up fee and \$200 bartender fee

Full Liquor Service ~ Call Brands Available

Host pays per drink based on consumption.

Host guarantees minimum liquor sales of \$10 per person. Host pays advance deposit of \$15 per person.

### Cash Bar\*

All cash bar set-ups are subject to a \$200 set-up fee and \$200 bartender fee

Full Liquor Service ~ Client Specifies Brands Available ~ Guests Pay. (*Minimum of 100 guests please*)

Host guarantees minimum liquor sales of 10 per person. Host pays advance deposit of \$10 per person.

### Special pricing applies to Cash & Consumption bars:

Well Brands: Wine: \$5 per Glass,	Domestic Bottled Beer \$4 per Bottle	Mixed Drinks: \$5
Call Brands: Wine: \$6 per Glass,	Domestic Bottled Beer \$4 per Bottle,	Mixed Drinks: \$6
Premium: Wine: \$7 per Glass	Imported Beer \$5 per Bottle	Mixed Drinks: \$7

### One-Hour Specialty Punch Stations / Signature Cocktails

\$8 per person ~ based on two 4 oz drinks per person ~ Requires a bartender unless all guests are 21+

Spiked Fruit Punch

Bellini Punch

Cameron Raspberry Lemonade

Fuzzy Naval Punch

Sangria Punch

Margarita Punch

### 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.

### A La Carte Beverage

Champagne or Ginger Ale or Fruit Punch Toast \$2 per person

Champagne Fountain \$6 per person for cocktail hour

Soda Station for Four Hours \$5 per person

Non-Alcoholic Punch Station

\$2 per person for cocktail hour

## Beverage Selections Continued

- Beer, wine, liquor brands are subject to availability.
- Comparable substitutions may be made without advance notice.
- Open bar packages are priced based on four hours of continuous service.
- Extended service options and / or additional bar set-ups are available.
- Liquor packages do not include table wine service during dinner; this is available and priced by selection.
- \*Specialty beer(s) add one case per variety per 50 guests to the bar. Additional quantities are available for purchase at a discounted rate per client direction.
- Call and premium beer options may include a selection of imported and specialty beers as available through the beer distributor. Some brands are subject to an additional surcharge.
- Butlered alcohol service will be provided for events with less than 50 people served in the mansion.
- Bar setups for less than 50 people are available at an additional charge.

**IN COMPLIANCE WITH PLCB REGULATION, RAMP & OUR INSURANCE CARRIER'S DIRECTIVE, WE DO NOT SERVE SHOTS AND WE REQUEST VALID PICTURE ID FROM ALL GUESTS.**

## Butlered Hors d'Oeuvres Selections

Standard Selections Include Three or Four of the Following Most Popular

Assorted Mini Quiche	Spinach & Artichoke Crostini	Stroganoff Meatballs
Sesame Chicken	Franks in a Blanket	Asian Sweet & Sour Meatballs
Seasonal Bruschetta	Potstickers	Mini Chicken Cordon Bleu
Pesto & Goat Cheese Crostini	Orange Bourbon Meatballs	Crispy Vegetarian Spring Rolls

Upgraded Selections: Pricing Available by Request

Brie and Raspberry in Phyllo	Spanakopita	Lamb Chops
Lump Crab Cakes with Aioli	Seafood Rangoon	Chicken Satay
Shaved Grilled Beef Crostini	Chilled Jumbo Shrimp	Bacon Wrapped Scallops

## Stationary Hors d'Oeuvres

Per Person Pricing

<b>Crudit� &amp; Dips Station</b> - Assorted Vegetables with Savory Dip	\$6
<b>Hummus, Salsa &amp; Crostini Bar</b> - Chef's Selection of Grilled Vegetables, Assorted Salsas, Dips, Hummus, Whole Grain Flatbreads, Crackers, Tapenades, Focaccia & Gourmet Chips	\$8
<b>Fruit Station</b> - Chef's Selection of Assorted Seasonal Fruit with Yogurt Dip	\$5
<b>Cheese Station</b> - Chef's Selection of Assorted Local and International Cheeses Served with Breadsticks, Sliced Baguettes, Crackers, Dried Fruits, Toasted Pecans, Olives, Mustard	\$8
<b>Macaroni &amp; Cheese Station*</b> - Served with Smokey Stewed Tomatoes & Assorted Toppings	\$8
<b>Whipped Potato Station*</b> - Petite Cups of Buttery Whipped White or Sweet Potato, Served with Appropriate Assortment of Toppings	\$5 one variety \$8 two varieties
<b>Taco Station</b> - With Ground Beef, Shredded Chicken, Soft Tortillas, and Assorted Toppings	\$8
<b>Slider Station*</b> - Assorted Sliders with Cheeses & Garnishes. Two Selections are Included: Pulled Pork, Beef Burgers, or Popcorn Chicken	\$8
<b>Seafood Station*</b> - Chilled Jumbo Shrimp, Little Neck Clams, Maryland Crab Fingers, Fried Oysters)	market price
<b>Antipasta Station</b> - Prosciutto, Genoa Salami, Cappacollo, Provolone, Fontina, Fresh Mozzarella, Mixed Olives, Roasted Vegetables, Sundried Tomatoes	\$15
<b>Chef-Attended Pasta Station</b> - Choice of Two Pastas – Farfalle, Tri-Color Rotini, Penne, Choice of Two Sauces – Marinara, Alfredo, Rosa, Choice of Two Toppings – Sausage, Chicken, Roasted Portabellas, Braised Beef Tips, Shrimp +\$5	\$10

**Roasted Vegetable & Potato Station** – Chef's Assortment of Seasonal Marinated Roasted Vegetables \$8  
And Potatoes, Displayed with Fresh Made Potato and Corn Chips

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

(\*Requires a minimum guest count of 50. Speak to Your Coordinator If You Have a Smaller Group)

All menu prices are \$ per person. Prices Subject to 20% Service Fee & Applicable PA State Sales Tax

7

**Platinum Upgrade Addition**

**\$20 per person – Savings of 33%**

Package Includes One Selection from Each Category

			Retail
Category I.	Champagne	Ginger Ale or Fruit Punch Toast	\$2
Category II.	Second Entree Selection	\$3 towards Buffet Upgrade	\$3
Category III.	Butlered Hors d'Oeuvres Upgrade / Addition	\$3 towards Station Upgrade	\$3
Category IV.	Choice of Signature Cocktail**	Selection of 2 Flavored Waters During Ceremony & Cocktail Hour (1.5 Hours)	\$8
Category V.	Choice of Any Available Colored Napkin	Salad Upgrade	\$2
Category VI.	Single Level Bar Upgrade*	Gourmet Coffee Station	\$8
Category VII.	One Beer addition to bar package	Artisanal Bread Basket	\$3
Category VIII.	Four cocktail tables	Champagne Fruit Garnish	\$1

Savings of 33% over the regular price of \$30

Prices listed are regular prices per guest. These specially selected upgrades are available only as a package and represent a bundled discount of 33% off individual pricing totaling \$30. Selections within categories are allowed but substitutions are not permitted. Non-Saturday complimentary \$5 per person towards upgrades can be applied as a reduction of \$3 off the price of the platinum upgrade.

\*Purchase of House or Call level liquor packages can be upgraded one level to Call or Premium level.

\*\* Please select from our list of available signature cocktails



**Appetizer Options**

Optional Served Course Prior to Soup or Salad, But After Cocktail Hour

**Italian Stuffed Mushrooms with Ricotta Cheese Dressing**

Silver Dollar Mushrooms with Ricotta Cheese Dressing and Topped with Parmesan Cheese \$6

**Brie & Pear Quesadilla**

Delicately Grilled & Baked Quesadilla Topped with Brie & Pear Mulled Wine Syrup \$6

**Seasonal Fresh Fruit with Berry Garnish**

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 \$8

**Seasonal Ravioli**

Chef's Special Selection of Cheese or Vegetable Ravioli Topped with Chef's Choice Sauce \$6

**Petite Crab Cake**

"Chesapeake Bay" Style Lump Crab Cake with Champagne Mustard Sauce \$8

**Mushroom Strudel**

Mushrooms, Herbs & Fontina Cheese in Puff Pastry Served with Browned-Butter Vinaigrette \$6

**Duck Sausage with Mustard Sauce**

Roasted Ground Duck Sausage Finished with a Whole Grain Mustard Sauce \$6

**Sorbet Intermezzo Course Offerings (\$2)**

- |                          |                      |
|--------------------------|----------------------|
| Lemon                    | Oregano Cabernet     |
| Raspberry                | Raspberry Chardonnay |
| White Zinfandel & Ginger | Orange Bourbon       |
| Lavender Chablis         | Champagne            |

All menu prices are \$ per person. Prices Subject to 20% Service Fee & Applicable PA State Sales Tax



## Other Menu Enhancements ~A Sweet or Savory Ending

Add to your cake presentation...

Ice Cream ~ Chocolate or Vanilla	\$2 per person
Ice Cream with Gourmet Cookie	\$8 per person

### Chocolate Dipped Strawberries

Hand-Dipped Fresh Strawberries Served on the Coffee Station	\$3 per person
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### Decadent Dessert Station\*

Gourmet Brownies, Lemon Bars, Mini Cheesecakes, & Apple Crumb Bar (3 pieces per person)	\$8 per person
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### S'mores Bar\*

Rustic style logs with an open flame for roasting marshmallows and sandwiching together between gram crackers with an assortment of chocolates.	\$8 per person
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### Attended Sundae Bar\*

Vanilla Ice Cream with Chocolate, Caramel, Whipped Cream, Cherries, Chocolate Chips, Crushed Pretzels and Sprinkles - Available for 45 Minutes of Service	\$5 per person
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### Sumptuous Chocolate River Requires a minimum guest count of 75

Milk Chocolate, Dark Chocolate & Caramel Fondue Served with Five (5) Assorted Dippers Including Pretzel Sticks, Marshmallows, Graham Crackers, Strawberries, Bananas	\$8 per person
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### Cookies & Assorted Mini Biscotti

Presented at the Coffee Station Following Wedding Cake Service	\$5 per person
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### Gourmet Coffee Station

Freshly Ground 100% Columbian Blend Coffees (regular and decaf) with chef's choice of 10+ Flavored Syrups Fresh Whipped Cream, Chocolate, Cinnamon & Nutmeg	\$8 per person
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### Hot Chocolate Station

Creamy Hot Chocolate Station Served with Fresh Whipped Cream & Assorted Toppings	
\$5 per person served with regular coffee	\$3 per person when served with Gourmet Coffee Station

### Hot Cider Station

Served with Powdered Cinnamon, Nutmeg, and Caramel Sauce	\$3 per person
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### Chips & Munchies

Assorted Small Bags of Chips, Pretzels, and Munchies	\$3 per person
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Please Note: The above stations & food bars are designed for one hour of service unless otherwise stated (\*requires a minimum guest count of 50. Speak to your coordinator if you have a smaller group)

## Vegetarian /Vegan Offerings

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### Stuffed Portabella Mushrooms

Balsamic Marinated Portabella Mushroom Cap Stuffed with Sundried Tomatoes, Garlic, Sautéed Fresh Spinach, Tomatoes & Garlic Topped with a Roasted Red Pepper Coulis

### Stuffed Acorn Squash

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

### Rice Pasta

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

*Cameron Estate Inn will accommodate your guest's special dietary needs. A single meal selection based on the Chef's preference is provided for vegetarians, vegans and to all other guests with special dietary restrictions at no extra cost for up to 10% of your total guest count. The Chef selected special meals do not count as a "formal" entrée selection; however client-specified meal selections or special dietary meals exceeding 10% of your total guest count does count as a "formal" entrée selection.*

*Please note, most protein-based dishes on the menu can be modified to be gluten-free by not serving the sauce.*

All menu prices are \$ per person. Prices Subject to 20% Service Fee & Applicable PA State Sales Tax

Cameron Estate Inn

9

3/8/2017

**Per Person Pricing**

**\* A \$5 Per Person Credit For Upgrades available for Friday & Sundays (except on Sundays prior to holidays)**

**April – October Per Person Pricing**

# of Guests	Simply Served	Formal Affair	Elegant Evening
Up to 175	\$58	\$68	\$78
176 - 225 *	\$55	\$65	\$75
226 + *	\$52	\$62	\$72

**November – March Per Person Pricing**

# of Guests	Simply Served	Formal Affair	Elegant Evening
Up to 175	\$53	\$63	\$73
176 - 225 *	\$50	\$60	\$70
226 + *	\$47	\$57	\$67

**\*Large group discounted pricing for groups over 176 apply to events purchasing BOTH catering and OPEN BAR alcohol packages.**

**All prices subject to applicable taxes and service charge. Certain revenue minimums will apply depending upon event date and time.**

A 3% Public Service Discount (off the catering package price only) for Carriage House events is offered if Bride or Groom is engaged full-time as: active or disabled military personnel, police, non-volunteer fire fighter or Public School Teacher for July & August events. These discounts require a current valid ID when the event is booked and must be in effect on the date of the event.

Discounts cannot be combined or used in conjunction with any other specials or promotions. Incentive for Non-holiday Friday and Sunday and Large Group and Public Service Discounts are not applicable to events with price reductions due to special promotions or last minute bookings. Catering minimums must be met net of any and all discounts.

- 1.) Cameron Estate Inn will honor and guarantee pricing effective on "Booking Date" for events occurring within 12 months of "Booking Date" with no increase.
- 2.) Cameron Estate Inn will limit any increase in pricing to a maximum of 10% for events occurring within 18 months of "Booking Date."
- 3.) Cameron Estate Inn will limit any increase in pricing to a maximum of 15% for events occurring within 24 months of "Booking Date."

***Package pricing changes periodically. Online prices are not guaranteed. Current and prospective clients should refer to the hard copy packages distributed in person during site tours. Prices are based on the published pricing and policies in effect as of the "Booking Date".***

***Food & Beverages Minimums Apply. Please inquire.***

All menu prices are \$ per person. Prices Subject to 20% Service Fee & Applicable PA State Sales Tax

*Cameron Estate Inn*

3/8/2017

## Wedding Details

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### Date Reservation, Event Deposit & Payment Details & Final Counts–

- 25% due upfront
- 25% due six months prior
- 25% three months prior;
- Balance due 30 days before the event.
- A credit card guarantee form is due 30 days before the wedding.
- The final meal count & floor plan is due two weeks prior.

### Event Duration / Guest Arrival & Departure

- Carriage House events are allotted (5) five hours of reception time, including cocktail hour.
- Springview Ballroom events are allotted (5) five hours of reception time, including cocktail hour.
- Ceremonies add 30 minutes to the formal event, plus an additional 30 minutes for guest arrival.

### Wedding Packages & Other Vendors

- All food and beverages are provided by Cameron Estate, except cake which must be purchase from a local baker.
- Use professional/licensed vendors for services for officiator, photographer, DJ, and florist.

**Event Planning & Coordination** – Cameron Estate Inn includes a detailed planning guide and five hours of planning for your reception. A bridal planning session will be scheduled for 3 months prior to your Wedding.

**Military & Teacher Discounts** - We offer a 3% discount for full-time teachers, active or disabled military personnel, police, or non-Volunteer full-time fire fighters during July & August and off-season. This applies to basic adult food package; and does not apply to ceremony, upgrades, liquor, or children's meals. Please ask for details if you qualify.

### Bridal Changing Areas

- A changing suite located in the Carriage House will be available at 1pm for groups using the Carriage House.
- A changing suite located in the cottage space will be available at 3pm for groups using the Springview Ballroom.

### Special Pricing

- Fridays and Sundays have lower food and beverage minimums.
  - A \$5 per person credit can be used towards food or beverage menu upgrades for **Carriage House & Springview Ballroom** events
- Last minute pricing and off-season rates are available.

**Catering Minimums** – A minimum food and beverage purchase prior to the service fee and state tax and after any discounts or special pricing has been applied is required. See our chart of catering minimums for the various spaces, days and seasons.

**Beverages & Alcohol Service** – All alcohol for your entire event must be purchased from and served by the Cameron Estate Inn. We do not serve shots and we do request ID.

**Sparklers** – Sparklers must be purchased from and serviced by the Cameron Estate Inn staff.

**Menu Tastings** - Menu tastings are available in the Cameron Estate Inn's restaurant Wednesday and Thursdays at \$24-\$36 plus tax and gratuity per single serving entrée. Tastings must be pre-scheduled: 717-492-0111.

### Photographs

- A one-hour pre-ceremony photography session will be schedule in your itinerary prior to the ceremony.
- Your cocktail hour can be used for outdoor photography.
- Interior mansion photography is limited to groups hosting events in the restaurant or renting rooms at the inn.

### Wedding Cakes

- Cakes must be provided a cake from any commercially licensed and insured baker.
- Your vendor will be solely responsible for the delivery and set-up
- Your package includes cutting and serving of your cake

**Parking** – There is no charge for parking and there is adequate paved parking provided for your guests as well as unlimited overflow parking on the lawns if needed.

**Lodging** – We have 18 guest rooms that may be available for your use. Please see our supplement about lodging for more information about onsite accommodations and reserving individual guest rooms or the entire inn.

All menu prices are \$ per person. Prices Subject to 20% Service Fee & Applicable PA State Sales Tax

## **Decorations & Centerpieces**

- Decorations cannot cause any safety hazards to your guests, cause damage to the facility, or impede emergency egress.
- Bubbles, confetti, loose beads, glitter, bird seed, loose flower petals or similar materials are not permitted indoors.
- Use of rice or other items that endanger the local wildlife is not permitted.

## **Lodging Details**

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- Eighteen guest rooms and a private change suite are available for lodging for a private wedding getaway.
- The Inn houses approximately 40 guests, sufficient for the bride and groom, their families and the bridal party.
- Renting the inn entitles you to host a post reception party for your inn guests.
- Alcohol can be purchased at this time for discounted rates for your post-reception party
- A separate inn deposit is required to reserve all the guest rooms in the inn for your group
- A deposit receipt and contract, separate from the event deposit receipt and contract, will be provided.
- The common areas of the inn remain open to the public even in the event of whole inn rentals.

### Full Room Reservation Benefits:

- Creates a relaxed atmosphere surrounded by family and friends prior to, during, and after your reception
- Guests enjoy the comfort and convenience of staying in a single location allowing the event to come to them.
- Creates a stress-free environment to facilitate Introduction and building camaraderie
- Entitles your group to entertain your overnight inn guests prior to and/or following the wedding reception.

### Room Reservation Policies:

- Room blocks require a deposit or reservation and are sold on a first come, first serve basis
- A \$1,500 inn deposit is required ASAP if you wish to reserve all the guest rooms in the inn for your group
- The deposit will block the rooms from online reservations – 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.
- Individual room block for the night before the wedding require **all** the rooms to be blocked
- Guests can to reserve or confirm an additional night's stay independently, pending room availability.
- Room rates are based upon double-occupancy; additional guests are \$25 per person.
- Check-in is from 3:00pm-8:00pm
- Check-out is at 10:30am.
- Early check-in at 1:00pm is \$25 per room and is available for up to three rooms.
- Complete room assignments must be submitted by the bridal party before reservations can be taken
- All changes to the room assignments must be provided in writing by submitting a fresh updated room roster
- Any changes to confirmed reservations are subject to a change fee
- Breakfast is included in all overnight stays
- The bridal change suite can be rented overnight for a fee based on availability. Check-out is 8AM.
- All wedding materials and debris from the inn premises should be removed prior to checkout.
- The main dining room, sun porch and kitchen are not available for use even by groups renting the inn

### Room Rates

- Room prices are those in effect at the time the individual room reservations are confirmed by your guests
- Online room specials or other website discounts do not apply to wedding group reservations

### Pre and Post Reception Activities

- Planned activities must be scheduled with the wedding coordinator
- Planned activities begin after the conclusion of the wedding reception provided no conflicts exist with other events.
- Pre-event activities should also be addressed during your planning consultation
- Without exception, all pre and post events are limited to inn guests only
- The restaurant space is specifically excluded from use by the group and will be booked for other events
- Local ordinances require outdoor music must conclude by 10pm
- The restaurant is open to the public until 10pm

All menu prices are \$ per person. Prices Subject to 20% Service Fee & Applicable PA State Sales Tax