

The Cameron Estate Inn

INVITES YOU TO EXPERIENCE...

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 available: Round Mirror, Hurricane Globe & Flameless Pillar Candle. See Coordinator for pricing.

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

Optional additions available including appetizers, sorbet, and / or sweet or savory endings

Cocktail Hour Locations

Carriage House Patio / Indoor Space (up to 275)

Springview Ballroom Patio / Inn Front Porch (up to 135)

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

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

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

One Salad Selection

Select one garden fresh salad 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

Greek Salad

Served with Grape Tomatoes, Onions, Feta, Pepperoncini with Roasted Garlic Vinaigrette

Southwestern Chopped Salad

Served with Bacon, Cheese, Hard Boiled Egg, Corn, Diced Tomatoes with Avocado Ranch

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

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

Salmon Croquettes

Atlantic Salmon Cakes with Fire-roasted Pepper Aioli

Tilapia Ventotine

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

Bistro Steak (+\$2)

6 Oz Char-Grilled Bistro Steak Served with Red Wine Demi-Glace

Rosemary-Encrusted Pork Loin

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

Dessert

Client-Provided Cake Cut & Served at No Charge

<p>\$58 In Season \$53 Off Season</p>

A Formal Affair Wedding Package

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

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

Most Popular!

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

Greek Salad

Served with Grape Tomatoes, Onions, Feta, Pepperoncini with Roasted Garlic Vinaigrette

Southwestern Chopped Salad

Served with Bacon, Cheese, Hard Boiled Egg, Corn, Diced Tomatoes with Avocado Ranch

Potato Leek 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

Chicken with Lemon Caper Sauce

French Cut 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-Glace

Orange Glazed Filet of Salmon (+\$2)

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

\$68 In Season
\$63 Off Season

An Elegant Evening Wedding Package

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 Five Butlered Hors d'Oeuvres

From Our Extensive List of Hors d'Oeuvres

Beverages Include

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

French Cut 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 Herb-Horseradish-Panko Topping Served with a Citrus-Caraway Beurre Blanc

Dual Crab Cakes

Broiled Lump Crab Cakes Served with a Roasted Red Pepper Aioli

Filet Mignon (+\$4)

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

Petite Filet and Crab Cake (+\$4)

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>\$78 In Season \$73 Off Season</p>

Package Pricing & Modification Options

	SIMPLY SERVED (SERVED)	CASUAL CLASSICS* (SERVED)	FORMAL AFFAIR (SERVED)	ELEGANT EVENING (SERVED)
BEVERAGES INCLUDED	Ice Water CARAFES ON TABLES COFFEE STATION	Ice Water CARAFES ON TABLES COFFEE STATION	Ice Water CARAFES ON TABLES COFFEE STATION	Ice 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	5 STANDARD SELECTIONS UPGRADES AVAILABLE
SALAD INCLUDED	1 STANDARD SELECTION INCLUDED	1 STANDARD SELECTION INCLUDED	1 STANDARD SELECTION INCLUDED (salad or soup 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.				
WE ARE HAPPY TO CUSTOMIZE ANY MENU TO YOUR PARTICULAR NEEDS OR TASTE!				

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

Beverage Selections

Open Bar Packages – 4 consecutive hours

Sangria & Soda Bar \$18

Red & White Sangria & Assorted Sodas

His & Her Signature Cocktails, Sangria & Soda Bar \$22

Choice of 2 House Liquor Brand Signature Cocktails, Red & White Sangria & Assorted Sodas

House Brands \$26

Bars are stocked with Scotch, Bourbon, Gin, Vodka, Rum, Whiskey, Tequila, Triple Sec, Peach Schnapps, Sweet & Dry Vermouth, Pepsi Products, Club Soda, Tonic, Orange Juice, Cranberry Juice, Sour Mix & Garnishes, choice of two house beers, Red & White Sangria and decanted White / Red / Blush Wines

Call Brands \$34

Includes House Brands with the Addition of Absolut Vodka, Tanqueray Gin, Dewar's White Label Scotch, Seagram's Whiskey, Jim Beam Bourbon, Bacardi Rum, Spiced Rum, Coffee Liqueur, Jose Cuervo Tequila, Champagne, One Additional Specialty Beer*

Premium Brands \$42

Includes Call Brands with the 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 Beers*

Wine Package Upgrade (Available to be added to House, Call or Premium Open Bars) +\$2

Includes Moscato, Cabernet Sauvignon, Pinot Grigio, and Sauvignon Blanc

Flavored Vodka Package Upgrade (Available to be added to House, Call or Premium Open Bars) +\$3

Includes choice of 3 flavored Vodkas: Lemon, Raspberry, Vanilla, Whipped, Orange, & Others

Mimosa Bar \$16

Includes house champagne with chef's assortment of juices and fruit garnishes

Bloody Mary Bar \$16

Includes house vodka with chef's assortment of juices and vegetable garnishes

Mimosa & Bloody Mary Bar \$20

Includes house champagne & house vodka with chef's assortment of juices and fruit & vegetable garnishes

The Open Bar Packages above include 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.

Beverage Selections

The following beverage services may be ordered to enhance your event.

Consumption or Cash Bar Host or Guests are charged per drink served as priced below:

All consumption and cash bar set-ups are subject to a \$200 set-up fee and \$200 bartender fee
Host guarantees minimum liquor sales of \$10 per person. Host pays advance deposit of \$15 per person
Client Specifies Brands Available for Consumption Bar – House Brands, Call Brands or Premium Brands
Cash Bars will be stocked with Premium Brands

Pricing applies to Cash & Consumption bars:

House Brands:	Wine: \$6 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 Brands:	Wine: \$8 per Glass	Imported/Craft 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
Soda Station for Four Hours (unattended)	\$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.
- Without exception, all alcohol service must conclude 30 minutes prior to the conclusion of all events.
- *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 Main Dining Room. However, bar set ups for groups of less than 50 guests are available at an additional charge.

IN COMPLIANCE WITH PLPCB 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, Four or Five of the Following Most Popular

Sesame Chicken	Franks in a Blanket	Stroganoff Meatballs
Seasonal Bruschetta	Potstickers	Shaved Grilled Beef Crostini
Pesto & Goat Cheese Crostini	Orange Bourbon Meatballs	Mini Chicken Cordon Bleu
Spinach & Artichoke Crostini	Corn Fritters	

Upgraded Selections: Pricing Available by Request

Brie and Raspberry in Phyllo	Seafood Rangoon	Chicken Satay
Lump Crab Cakes with Aioli	Chilled Jumbo Shrimp	Bacon Wrapped Scallops
Spanakopita	Lamb Chops	
Assorted Mini Quiche	Crispy Vegetarian Spring Rolls	

Stationary Hors d'Oeuvres

Per Person Pricing

Crudit� & Dips Station - Assorted Vegetables with Savory Dip	\$6
Hummus, Salsa & Crostini Bar - Chef's Selection of Grilled Vegetables, Assorted Salsas, Dips, Hummus, Whole Grain Flatbreads, Crackers, Tapenades, Focaccia & Gourmet Chips	\$10
Fruit Station - Chef's Selection of Assorted Seasonal Fruit with Yogurt Dip	\$6
Cheese Station - Chef's Selection of Assorted Local and International Cheeses Served with Breadsticks, Sliced Baguettes, Crackers, Dried Fruits, Toasted Pecans, Olives, Mustard	\$8
Macaroni & Cheese Station* - Served with Smokey Stewed Tomatoes & Assorted Toppings	\$8
Whipped Potato Station* - Petite Cups of Buttery Whipped White or Sweet Potato, Served with Appropriate Assortment of Toppings	\$5 one variety \$8 two varieties
Taco Station - With Ground Beef, Shredded Chicken, Soft Tortillas, and Assorted Toppings	\$8
Slider Station* - Assorted Sliders with Cheeses & Garnishes. Choose from the following: Pulled Pork, Beef Burgers, or Chicken Fritters	\$8 one variety \$12 two varieties
Seafood Station* - Chilled Jumbo Shrimp, Little Neck Clams, Maryland Crab Fingers, Fried Oysters)	market price
Antipasta Station - Prosciutto, Genoa Salami, Cappelletti, Provolone, Fontina, Fresh Mozzarella, Mixed Olives, Roasted Vegetables, Sundried Tomatoes	\$15
Chili Station - A self service station with cheddar cheese, candied jalapenos, tortilla chips, minced onions, crackers, French bread, corn bread and other assorted accompaniments alongside your choice of homemade chili. Choose from beef and black bean, chicken and white bean, vegetarian three bean, chorizo and sweet corn, or turkey and red bean.	\$8 one variety \$10 two varieties
Chicken & Sausage Gumbo - Savory Gumbo Shooter with French Bread	\$8

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)

Platinum Upgrade Addition **\$19.50 per person – Savings of 40%**
 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	Chocolate Dipped Strawberries	\$3
Category VIII.	Four cocktail tables	Champagne Fruit Garnish	\$1
Category IX.	Farewell Sparkler Sendoff	(included with purchase of upgrade package)	\$2.50

Savings of 40% over the regular price of \$32.50

Prices listed are regular prices per guest. These specially selected upgrades are available only as a package and represent a bundled discount of 40% off individual pricing totaling \$32.50. 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

Brie & Pear Quesadilla

Grilled Brie & Pear Quesadilla Topped with 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 graham 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 50

Milk Chocolate, Dark Chocolate & Caramel Fondue Served with Five (5) Assorted Dippers Including Pretzel Sticks, Marshmallows, Graham Crackers, Strawberries, Rice Crispy Treats	\$8 per person
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Attended Popcorn Station

Freshly popped popcorn with chef's choice of assorted seasonings	\$6 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

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

2/27/2018

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.

Wedding Details

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

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

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. 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 from a 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 available in the Inn and 3 supplemental guest rooms available in our cottage space 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

- Twenty-One 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.
- Beer & wine can be purchased through the Estate 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 & the Inn's restaurant 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 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