Cameron Estate

INN & RESTAURANT



Historic Elegance and Timeless Beauty

Wedding Packages

CEIWEDDINGS@CAMERONESTATEINN.COM | (717) 492-0111 | (717) WEDDING WWW.CAMERONESTATEINN.COM |
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Cameron Celebration

PACKAGE INCLUDES

Complimentary Changing Space for Party #1
Complimentary Changing Space for Party #2
On-Site Ceremony
One Hour Cocktail Reception
Five Butlered Hors D'oeuvres & Three Stationary Displays
Four Hour Reception
Freshly Baked Crusty Bread with Homemade Butter
Five Course Served Meal* (1 dual entree)
(Starter, Salad, Entree, Closer, Dessert Display)
Champagne Toast with Seasonal Garnish
Cameron Closer
CEI Dessert Display of Choice
Cutting Cake
Gourmet Coffee Station
Four Hour Premium Open Bar
Floor-Length Linens
Gold, Silver or Clear Charger
Colored Napkins
Use of Grounds and Gardens for Photographs
White Glove Service
Day of Coordinator
Sparkler Sendoff
Complimentary Room for Wedding Couple*

$172 per person

OFF-SEASON* DISCOUNTS AVAILABLE!

Client-Provided Cake to be Cut & Served at No Charge! *Double Entree, Buffet, and Stations options available -Ask your consultant for more information. *One-night's stay in a standard CEI overnight room for wedding couple only, pending availability. All Menu Prices are $ per person. Prices subject to a 21% Service Fee and applicable PA Sales Tax.

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Lizzie & Luxurious

PACKAGE INCLUDES

Complimentary Changing Space for Party #1
Complimentary Changing Space for Party #2
On-Site Ceremony
One Hour Cocktail Reception
Four Butlered Hors D'oeuvres & Two Stationary Displays
Four Hour Reception
Freshly Baked Crusty Bread with Homemade Butter
Three Course Served Meal* (double entree)
(Starter, Salad, Entree)
Champagne Toast
Cake Cutting
Standard Coffee Station
Four Hour Premium Open Bar
Floor-Length Linens
Gold, Silver or Clear Charger
Use of Grounds and Gardens for Photographs
White Glove Service
Day of Coordinator

$157 per person

OFF-SEASON* DISCOUNTS AVAILABLE!

Client-Provided Cake to be Cut & Served at No Charge! *Dual Entree, Buffet, and Stations options available - Ask your consultant for more information. All Menu Prices are $ per person. Prices subject to a 21% Service Fee and applicable PA Sales Tax.



Simon & Spectacular

PACKAGE INCLUDES

Complimentary Changing Space for Party #1
Complimentary Changing Space for Party #2
On-Site Ceremony
One Hour Cocktail Reception
Three Butlered Hors D'oeuvres & One Stationary Display
Four Hour Reception
Freshly Baked Crusty Bread with Homemade Butter
Three Course Served Meal* (double entree)
(Soup, Salad, Entree)
Cake Cutting
Standard Coffee Station
Four Hour House Bar
Floor-Length Linens
Use of Grounds and Gardens for Photographs
White Glove Service
Day of Coordinator

$123 per person

OFF-SEASON* DISCOUNTS AVAILABLE!

Client-Provided Cake to be Cut & Served at No Charge! *Dual Entree, Buffet, and Stations options available - Ask your consultant for more information. All Menu Prices are $ per person. Prices subject to a 21% Service Fee and applicable PA Sales Tax.

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BAR PACKAGES

Premium Bar

Included in Cameron Celebration & Lizzie Luxurious Packages

Four Hours of Continuous Beverage Service
Includes (2) House Beers + (1) Specialty Beer/Cider/Seltzer
House Wines (Red/White/Blush)
House Sangria (Red and White), and Premium Spirits

Tito's Vodka, Tanqueray Gin, Jim Beam Bourbon. Crown Royal Whiskey, Jameson lrish Whiskey, Johnnie Walker Black Scotch. Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Jose Cuervo Especial Tequila, Seagram's 7, Kahlua, Triple Sec, Peach Schnapps, Amaretto Disaronno, Sweet Vermouth, Vermouth

Soda Bar, Mixers and Garnishes included:
Mixers: Coke, Diet Coke, Ginger Ale, Sprite, Lemonade, Club Soda, Tonic Water, Ginger Beer
Juices: Orange Juice, Cranberry, Grapefruit, Pineapple
Garnish: Orange, Lemon, Lime, Cherry, Twist

House Bar

Included in Simon Spectacular Package

Four Hours of Continuous Beverage Service
Includes (2) House Beers
House Wines (Red/White/Blush)
House Sangria (Red and White), and House Spirits of Vodka, Gin, Whiskey, Rum, Tequlia and Bourbon

Soda Bar, Mixers and Garnishes included:
Mixers: Coke, Diet Coke, Ginger Ale, Sprite, Lemonade, Club Soda, Tonic Water, Ginger Beer
Juices: Orange Juice, Cranberry, Grapefruit, Pineapple
Garnish: Orange, Lemon, Lime, Cherry, Twist

Something Blue

Wow your guest as they enter the cocktail hour with a beautiful glass of "something blue"...
Blanc De Bleu Cuvee Mousseau Sparkling
$8.00 per person/based on availability

The Bar Packages Above Include complimentary bartenders & setup. **Guests under 21 will receive a credit.**

Bar service extended beyond four hours is available at prorated rates. Cocktails hour is part of the continuous four-hour bar service**. Additional Bar Set-ups** (when logistics and/or space permits) are subject to an additional bartender and/or bar setup fee.
IN COMPLIANCE WITH PLCB REGULATION/ RAMP/AND OUR INSURANCE CARRIER'S DIRECTIVE, WE DO NOT SERVE SHOTS AND WE REQUEST VALID PICTURE ID FROM ALL GUESTS.

Enjoy Responsibly!

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COCKTAIL HOUR HORS D'OEUVRES

Butlered Cold

Spinach & Artichoke Dip on Crostini
Diced Tomato and Mozzarella on Bruschetta
Crispy Goat Cheese Spoons (Hot)
Citrus Poached Jumbo Shrimp Shots
Cucumber Round of Goat Cheese & Sundried Tomato Edamame Hummus
Smoked Salmon Mousse with Pumpernickel
Antipasto Skewer
Melon & Prosciutto Skewer

Butlered Hot

Crab Fritter Souffle Spoons
Applewood Bacon Wrapped Scallops
Prosciutto Wrapped Shrimp
Chicken Cordon Bleu Bites
Vegetable Spring Rolls
Pork Pot Stickers
Orange Bourbon Meatball
Mini Spanakopita
Beef Crostini with Horseradish Sauce
Beef Open Faced Empanada
Edamame Dumpling (Pot-stickers)
Chili-Hoisin BBQ Beef Kabob
Raspberry & Brie in a Phyllo Dough

Stationary Displays

Charcuterie Board
Colorful Spread of International Hard & Soft Cheeses, Pepperoni, Salami. Garnished with Gourmet Cocktail Crackers and Dijon Dipping Sauces

Fruit & Yogurt Display
Assorted Seasonal Fruit with Yogurt Dipping Sauce

Adult Mac & Cheese
Made with Sharp Cheese. Served along with an Assortment of Beef Short Ribs and Pulled Pork

Mediterranean Bar
Roasted Red Pepper Hummus, Assorted Olives, Roasted Red Peppers, Garlic and Artichokes, Mixed Nuts, Feta and Pita

Slider Station
Choice of (2) to be served on Freshley Baked Rolls Memphis Pulled Pork/ BBQ Braised Beef/ Buffalo Chicken/ Tuna Salad/ Tomato with Mozzarella & Basil Italian Sliders served with Dipping Sauces and Garnishments

Whipped Potato Bar
Choice of (2) Potatoes and (3) Toppings Yukon Gold / Sweet Potato Bacon Pieces, Cheddar Cheese, Broccoli, Diced Tomatoes, Chives, Sour Cream, Marshmallows, Cinnamon Sugar

Antipasto Plate
Shaved Prosciutto, Cured Salamis, Marinated Olives, Roasted Peppers, Grilled Artichokes, Marinated Mozzarella, Crumbled Gorgonzola, Peppadew Peppers, Grilled Asparagus, Marinated Tomato-Cucumber-Bufalini Cheese Salad and Toasted Pita

Crudité Station
Assorted Seasonal Vegetables & Dips (2)

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STARTERS

Seasonal Ravioli

Included in the Cameron Celebration & Lizzie Luxurious

Freshly made pasta dough wrapped around local seasonal ingredients topped with a delicious homemade sauce

Soup

One Soup included in the Simon Spectacular package **only**

Italian Wedding
Minestrone Maryland Crab (+$2)
Vegetable
Creme of Mushroom with Creme Fraiche
Chicken and Wild Rice
Tomato Bisque
Butternut Squash

Salad

One Salad included in All Packages

Cameron Salad
Baby Spinach, Strawberries, Goat Cheese, in a Spiced Blueberry Vinaigrette

Greek Salad
Romaine Lettuce, Served with Grape Tomatoes, Onions, Feta, Kalamata Olives with Roasted Garlic Vinaigrette

Romaine Caesar
Heirloom tomato, Asiago croutons, Lemon oil, Creamy Caesar Dressing

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

Autumn Salad
Arugula, Goat Cheese, Butternut Squash, Dried Cranberries, Spiced Pecans in a Honey Mustard Dijon Dressing

Mixed Green Salad
Grape Tomato, Cucumber, Crumbled Feta Cheese, Pickled Red Onion, and Crispy Chickpeas Served in a Balsamic-Basil Vinaigrette

Orange Fennel Salad
Fennel, Mixed Greens, and Orange Supreme served with a Grilled Lemon Vinaigrette

Poached Pear & Gorgonzola
Chopped Romaine, Sliced Pears, Gorgonzola, and Poppy Seeds Served with our homemade Dijon Dressing

Fresh Tomato and Mozzarella Cheese Watercress, Sorrel-arugula pesto, Citrus basil vinaigrette, Vanilla-Balsamic reduction, Micro basil

Chopped Salad
Romaine, Bacon, Egg, and Cranberries finely chopped. Garnished with bleu cheese crumbles and Honey Vinaigrette

Appetizers

Available as an Upgrade.

Brie & Pear Quesadilla $6 Grilled Brie and Pear Quesadilla Toped with Mulled Wine Syrup
Seasonal Fresh Fruit with Berry Garnish $6 Seasonal Fruits tossed with a Poppy Seed Dressing and Garnished with Seasonal Berries
Shrimp Cocktail $8 Three Classically Steamed Shrimp a top Shredded Lettuce and Cocktail Sauce
Petite Crab Cake $8 "Chesapeake Bay" Style Lump Crab Cake with Champagne Mustard Sauce
Mushroom Strudel $6 Mushrooms, Herbs, & Fontina Cheese in Puff Pastry Served with Browned-Butter Vinaigrette
Duck Sausage with Mustard Sauce $6 Roasted Ground Duck Sausage Finished with a Whole Grain Mustard Sauce

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ENTREES

Center Cut Filet Mignon 6oz
Char-Grilled Center Cut Filet Mignon, served with Roasted Rosemary, Red Bliss Potatoes, Truffled Asparagus and a Port Wine Demi Glaze

Peppercorn Encrusted Filet Mignon 6oz
Pan Roasted, Peppercorn Encrusted Filet Mignon Baked with Gorgonzola Cheese, served with Truffled Asparagus, and a Marsala Beef Reduction

Char-Grilled NY Strip Steak 8oz
Marinated, Seasoned, and Grilled NY Strip Steak, served with a Roasted Vegetable Medley, Roasted Garlic Whipped Potatoes, Caramelized Onion, Baby Portabella Mushrooms and a Marsala Demi Glaze

New Zealand Lamb Rack Chops
Pan Roasted Lamb Chops served with Garlic Haricot Vert, Baby Carrots, Roasted Red Bliss Potatoes and a Marsala Reduction

Apricot Pork Loin
Breaded & Fried Pork Loin with Apricot Brandy Sauce, Yukon Mashed Potatoes, Haricot Vert and Baby Carrots

Bourbon Ginger Salmon
Sweet and Spicy Bourbon-Ginger Glazed Salmon Filet, served with Teriyaki Braised Baby Bok Choy, Wasabi Whipped Potatoes, and an Orange Ginger Bourbon Reduction

Mahi Mahi
Mahi Mahi with Crab Meat, Sun Dried Tomato served with a Crispy Garlic Basil Polenta topped with a Lemon Wine Sauce

Imperial Crab Stuffed Flounder
Rolled Flounder Filet Stuffed with Imperial Lump Crab, served with Grilled Asparagus, Roasted Rosemary, Red Bliss Potatoes and a Lemon Butter Shallot Reduction

Broiled Twin Lobster Tails (+$15)
Twin Broiled Lobster Tails, served with Garlic Haricot Vert, Roasted Potatoes, and a Champagne Tarragon Butter

Braised Short Ribs
Slow Roasted Beef Short Ribs served with Roasted Garlic Yukon Whipped Potatoes, a Roasted Vegetable Ragout Haricot Vert

Chicken and Scallop Francese
Egg Battered, Pan Fried Chicken Breast, combined with Pan Seared Sea Scallops served with Saffron Asparagus, Sundried Tomato Risotto, and a Chardonnay Lemon Butter Reduction

Roasted French Tipped Chicken Breast
Slow Roasted, Frenched, Chicken Breast served with Garlic Haricot Vert, Baby Carrots, Roasted Rosemary Red Bliss Potatoes, and a Chicken Velouté

Chicken Saltimbocca
Pan Seared Chicken Breast, Prosciutto Baked with Provolone Cheese served with a Roasted Vegetable Medley, Roasted Garlic Whipped Potatoes and a Sherry Sage Veal Demi Glaze

Parmesan Crusted Chicken
Grilled Free Range Chicken Breast Marinated in Olive Oil and Fresh Herbs served with Roasted Vegetable Medley, Yukon Gold Mashed Potatoes, and a Basil Cream

Rolled, Stuffed Chicken Valdostano
Thin Chicken Breast Layered with Prosciutto, Spinach, and Boursin Cheese Rolled and Baked with Puff Pastry served with Yukon Whipped Potatoes

Sweet and Spicey Worcestershire Hoisin Teriyaki
Marinated Angus Beef Tenderloin served with Braised Baby Bok Choy, Cimini Mushrooms, Seasoned Rice, and a Rum Beef Reduction

Caribbean Jerked Pork Tenderloin Medallions
Caribbean Jerk Pork Tenderloin Medallions served with Sautéed Oyster Mushrooms, Baby Carrots, Whipped Coconut Potato Puree, and a Bourbon Pork Reduction

Butternut Squash and Gnocchi
Sauteed Butternut Squash Black Mission Figs, Toasted Walnuts, Crisp Prosciutto, Shitake Mushrooms, and a Hazelnut Lavender Cream

Spinach, and Ricotta Cheese Rigatoni
Ground Sausage, Spinach, and Ricotta Cheese Roasted Bell Peppers, Sundried Tomato, and a Vodka Rosa Cream Sauce

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Dual Entrée Selections - *Included in Cameron Celebration*

Shrimp - Four shrimp with herbed butter
Lobster Tail (+$15) - 6-8 oz drizzled with dill butter
Cameron's crab cake - with Red Pepper Aioli
Chesapeake style crab cake - Bearnaise sauce

Cameron Closer - *Included in Cameron Celebration*

Lime Sherbet Punch
Sparkling Purple Punch
Peach Bellini Mocktail
Blueberry Iced Green Tea
Honey Lemonade with fresh mint

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DESSERTS

One Display included in Cameron Celebration Package. Displays Available as an Upgrade to other Packages.

Venetian Display $12 (Choice of 6)
Fresh squeezed Cannoli's with Chocolate Chip Cannoli Cream, Mini Cheesecakes, Limoncello Bars, Tiramisu, Mini Chocolate Bomboloni, Profiteroles (Dark, White or Plain), Raspberry Linzer Bites, Caramel Pecan Bites

Chocolate and Caramel River $8
Milk Chocolate, Dark Chocolate, and Caramel Fondue Served with Five (5) Assorted Dippers, including Pretzel Sticks, Marshmallows, Graham Crackers, Strawberries, Rice Crispy Treats

Mini Dessert Bar $10
Baby Cakes - Assortment of bite size cakes; Royal Vanilla, Triple Chocolate Brownie, Strawberry, Vanilla Creme, Royal Chocolate, Lemon, Orange Creme and Chocolate Strawberry
Banquet Mini Pastries -Cannoli Puff, Cappuccino Square, Chocolate Covered Cream Puff, Chocolate Cake Bites, Napoleon, Raspberry Ecstasy
Mignon -Assorted Artesian; Chocolate Layer Cake, Mini Tiramisu, Chocolate Cup filled with Chantilly cream, Short Crust Pastry filled with Cream and Berries, Cream Puff, Puff Pastry

Gelato Bar $10 (Choice of 5)
Amarena Cherry, Cappuccino, Gianduja, Dolce de Leche, Tiramisu, Pistachio, Hazelnut Served with Sigarette

Cake Table $12 (Choice of 5)
Ricotta & Pistachio Torte, Torta Nocciola, Mixed Berry (Frutti Di Bosco), Cappuccino Cake, Caramel Apple Cake, Old Fashioned Chocolate Cake, 3 Chocolate Mousse Cake, Limoncello Raspberry Cake, Ultimate Chocolate Cake, New York Style Cheesecake, Lemon Blueberry Crumble Cheesecake, Chocolate Ganache Cheesecake

Attended Sundae Bar (Available for 45 minutes)
Standard $6 - Vanilla Ice Cream with Chocolate Syrup, Whipped Cream, Cherries, and Rainbow Sprinkles
Deluxe $8 - Standard inclusions plus Chocolate and Strawberry Ice Cream, Caramel Sauce, Crushed Pretzels, Sprinkles, Bananas, Crushed Oreos

Get a FREE Cutting Cake with the purchase of any CEI Dessert Display!
Cutting Cakes are 6". Vanilla Cake with Vanilla Icing. Use of CEI Cake Knife and Server included for photo.
All desserts must be ordered from CEI, with the exception of traditional wedding cakes.
No cake cutting/plating fee!



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COMPARISON CHART

	Cameron Celebration	*Lizzie Luxurious*	*Simon Spectacular*
CEREMONY	Onsite Ceremony Included	Onsite Ceremony Included	Onsite Ceremony Included
BEVERAGES	Water carafes on table Champagne Toast w/ Garnish 4-hour Premium Bar Gourmet Coffee Station	Water carafes on table Champagne Toast 4-hour Premium Bar Standard Coffee Station	Water carafes on table 4-hour House Bar Standard Coffee Station
HORS D'OEUVRES	Five Butlered Items, Three Stationary	Four Butlered Items, Two Stationary Displays	Three Butlered Items, One Stationary Display
ENTREE(S)	Displays Dual Entree (I) Or Choice of (2) entrees for guests Vegetarian Option Available	Choice of (2) entrees for guests Vegetarian Option Available	Choice of (2) entrees for guests Vegetarian Option Available
DESSERT	CEI Gourmet Dessert Station Included with Individual Cutting Cake	Not included	Not included
COURSES	Five (5) Starter, Salad, Entree, Closer, CEI Dessert	Three (3) Starter, Salad, Entree	Three (3) Soup, Salad, Entrée
TABLESCAPE	Chargers China Colored Napkins, Upgraded Linens	Chargers China Standard Napkins, Standard Linens	China Standard Napkins, Standard Linens
SPARKLER SENDOFF	Included	Not Included	Not Included
OVERNIGHT ROOM	Standard Room Included for Wedding Couple	Not Included	Not Included
STAFFING	Professional Planning Day of Coordinator Parking Attendants	Professional Planning Day of Coordinator Parking Attendants	Professional Planning Day of Coordinator Parking Attendants
TASTING	Included for Couple	Included for Couple	Not Included
CENTERPIECES	Standard CEI Included	Standard CEI Included	Standard CEI Included
PROPERTY USAGE	Indoor/Outdoor Access for Ceremony, Cocktail Hour, and Reception. Access to 15 acres of beautiful grounds for photos.	Included Indoor/Outdoor Access for Ceremony, Cocktail Hour, and Reception. Access to 15 acres of beautiful grounds for photos.	Indoor/Outdoor Access for Ceremony, Cocktail Hour, and Reception. Access to 15 acres of beautiful grounds for photos.
	$172 per person with Premium Bar $164 with House Bar $131 with No Alcohol	**$157 per person with Premium Bar** $149 with House Bar $116 with No Alcohol	**$123 per person with House Bar** $131 with Premium Bar $90 with No Alcohol

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CATERING MINIMUMS

Spring View Ballroom

JANUARY - MARCH	APRIL - AUGUST	SEPTEMBER - OCTOBER	NOVEMBER -DECEMBER
Saturday: $8,000	Saturday: $10,000	Saturday: $12,000	Saturday: $10,000
Friday: $7,000	Friday: $8,500	Friday: $10,000	Friday: $9,000
Sunday: $6,500	Sunday: $8,000	Sunday: $8,000	Sunday: $ 7,500
Thursday: $5,000	Thursday: $5,000	Thursday: $5,000	Thursday: $5,000

Ceremony Begins at 6:00pm
Reception Ends at 11:30pm

Carriage House

JANUARY - MARCH	APRIL - AUGUST	SEPTEMBER - OCTOBER	NOVEMBER -DECEMBER
Saturday: $9,500	Saturday: $13,000	Saturday: $15,000	Saturday: $13,000
Friday: $8,500	Friday: $12,000	Friday: $13,000	Friday: $11,500
Sunday: $7,000	Sunday: $9,500	Sunday: $10,000	Sunday: $8,500
Thursday: $6,000	Thursday: $6,000	Thursday: $6,000	Thursday: $6,000

Ceremony Begins at 3:30pm
Reception Ends at 9:00pm



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ENHANCEMENTS

Favors

Cookie Bag $3-$5
Individual favor bags of home baked cookies for your guests!

Cameron Mug $22
What better way to treat your guests than with one of our hand painted CEI mugs... Mix and match colors, or choose one for all! BONUS: We can fill the mug with assorted chocolates for an additional $2 per person!

Experience

Inn Block
Reserve 18-22 rooms Guest rooms for your guests! Perfect for guests traveling near and far who want to spend extra quality time together making memories that will last forever. Ask your coordinator how to reserve rooms today!

After Party
The fun doesn't have to stop! Continue the party with your wedding VIPS once the reception has ended for an additional 1-to-2-hour celebration with late night bites! Food and Beverages for your After Party are an additional cost. After parties available for inn block guests only.

Rehearsal Dinner
Cameron Couples will receive a FREE 30-minute social hour and Charcuterie Board when they host both the rehearsal dinner and wedding at CEI!