

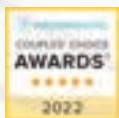
Cameron Estate

INN & RESTAURANT



Historic Elegance and Timeless Beauty

Wedding Packages



CEIWEDDINGS@CAMERONESTATEINN.COM | (717) 492-0111 | (717) WEDDING
WWW.CAMERONESTATEINN.COM | FACEBOOK.COM/CAMERONESTATEINN | @CAMERONESTATEINN



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* (dual entrée)

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 or Silver Chargers

Colored Napkins

Use of Grounds and Gardens for Photographs

White Glove Service

Day of Coordinator

Sparkler Sendoff

Complimentary Room for Wedding Couple*

\$161

OFF-SEASON* DISCOUNTS AVAILABLE!

Client-Provided Cake to be Cut & Served at No Charge!

*Double Entrée, 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.

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

Four Course Served Meal* (double entrée)

Champagne Toast

Cameron Closer

Cake Cutting

Standard Coffee Station

Four Hour Premium Open Bar

Floor-Length Linens

Gold or Silver Chargers

Use of Grounds and Gardens for Photographs

White Glove Service

Day of Coordinator

\$145

OFF-SEASON* DISCOUNTS AVAILABLE!

Client-Provided Cake to be Cut & Served at No Charge!

*Dual Entrée, 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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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 entrée)

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

\$115

OFF-SEASON* DISCOUNTS AVAILABLE!

Client-Provided Cake to be Cut & Served at No Charge!

*Dual Entrée, 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.



CAMERON ESTATE INN

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,
House Wines (Red/White/Blush),
House Sangria (Red and White), and Premium Spirits:

Ketel One Vodka, Tanqueray Gin, Jim Beam Bourbon, Crown Royal Whiskey, Jameson Irish 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, Amoretto Di Saronno, Sweet Vermouth, Dry Vermouth.

Soda Bar, Mixers, and Garnishes included.

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, and Whiskey
Rum, Tequila, Bourbon

Soda Bar, Mixers, and Garnishes Included.

Something Blue

Wow your guests as they enter the cocktail hour with a beautiful glass of "something blue"...
Blanc De Bleu Cuvee Mousseux Sparkling

\$5 per person

Custom Cocktail Napkins

Let us add a touch of personalization for you with a stack of spiral custom napkins to the bar(s)!

Contact your Coordinator for designs and pricing.

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. Cocktail 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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CAMERON ESTATE INN

COCKTAIL HOUR HORS D'OEUVRES

Butlered Cold

Spinach & Artichoke Dip on Crostini
Diced Tomato and Mozzarella on Bruschetta
Strawberry, Basil, & Brie
Crispy Goat Cheese Spoons
Citrus Poached Jumbo Shrimp Shots
Edamame Hummus
Smoked Salmon Mousse with Pumpernickel
Chicken Enchilada Cups
Cucumber Round of Goat Cheese & Sundried Tomato

Butlered Hot

Crab Fritter Souffle Spoons
Applewood Bacon Wrapped Scallops
Prosciutto Wrapped Shrimp
Grouper Fritters
Chicken Cordon Bleu bites
Vegetable Spring Rolls
Pulled Chicken & Risotto Cake
Pork Shui Mai
Beef Picadillo Open Faced Empanada
Edamame Dumpling (Potstickers)
Orange Bourbon Meatball
Mini Spanakopita
Beef & Cheddar Crostini
Chili-Hoisin BBQ Beef Kabob

Stationary Displays

Charcuterie Board

Colorful Spread of International Hard and Soft Cheeses
Garnished with Gourmet Cocktail Crackers, French Baguettes, and Dijon Dipping Sauces

Fruit & Yogurt Display

Assorted Seasonal Fruit with Yogurt Dipping Sauce

Adult Mac-&-Cheese

Made with Asiago and Sharp Cheddar Cheeses
Served Along with an Assortment of Bacon, Prosciutto, and Tomato

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 Freshly Baked Rolls
Memphis Pulled Pork // BBQ Braised Beef // Buffalo Chicken // Tuna Salad // Tomato with Mozzarella and Basil
Italian Sliders Served with Dipping Sauces and Garnishments

Whipped Potato Bar

Choice of (2) Potatoes and (3) Toppings
Yukon Gold // Purple Peruvian // 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-Bufalina Cheese Salad, and Toasted Pita

Soup Shoot

Choice of (3) Soups with Garnish
Italian Wedding Soup with Pretzel Stick // Minestrone with Bruschetta // Vegetable with Chive // Crème of
Mushroom with Crème Fraiche // Chicken and Wild Rice with Seeded Cracker // Tomato Bisque with Grilled Cheese +\$2

CAMERON ESTATE INN

STARTERS

Seasonal Ravioli

Included in the Cameron Celebration and 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

**Italian Wedding
Minestrone with Bruschetta
Maryland Crab (+\$2)
Vegetable with Chive
Crème of Mushroom with Crème 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

Baby Romaine Caesar

Fresh olives, heirloom tomato, asiago polenta 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

Watermelon & Feta Salad

Freshly Diced Watermelon, Feta, Mint Leaves, Black Pepper, and Red Wine Vinegar

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. Appetizers are served prior to soup/salad.

Brie & Pear Quesadilla \$6 Grilled Brie and Pear Quesadilla Topped 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 atop 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



CAMERON ESTATE INN



ENTREES

Grilled Center cut Filet Mignon (6oz) OR Grilled New York strip (8oz)

- Red wine Reduction
- Herb butter
- Marsala with Mushrooms
- Brandy cream sauce
- Horse Radish Cream Sauce
- Pesto
- Bordelaise Demi-glaze
- Roasted red pepper Demi-glaze
- Balsamic Cabernet Demi Glaze
- Port Wine Demi Glaze

Bacon Wrapped Center Cut Filet cabernet demi

Mini Smoked Pot Roast

Delicious morsels of beef simmered until tender and smothered with a rich gravy, served with a generous portion

Pan Roasted Atlantic Salmon roasted pepper & olive tapenade

Pecan Encrusted Salmon Filet

pan seared and finished in the oven with maple butter sauce

Seared Mahi Mahi

topped with pineapple mango salsa

Stuffed Rolled Tilapia

Tilapia filled with spinach stuffing finished off with champagne cream sauce

Pan Seared Sea scallops walnut butter

Signature Cameron Dual Crab Cakes

Our famous broiled crab cakes made with Jumbo lump crab meat, mixed with our secret recipe and roasted pepper aioli

Artichoke-Goat Cheese Crusted Chicken Breast tomato ragu

Grilled Chicken Breast

shiitake-shallot ragu, charred lemon chicken jus

Chicken Saltimbocca

Chicken and sage wrapped in prosciutto and Swiss

Chicken Breast Lemon

Pan seared chicken in traditional piccata sauce

Parmesan Crusted Chicken

Creamy parmesan sauce

Chicken Dijonnaise

Roasted Chicken Breast, Finished with a rich, creamy, Dijon-Tarragon Sauce

Tuscan Stuffed Chicken Breast Topped with Basil Cream Sauce

Baby Spinach, Roasted Artichokes, Sundried Tomatoes, Boursin / Cream Cheese
Shaved Aged Parmesan Cheese

Chicken and Scallop Francese

Lightly breaded and pan seared chicken breast, drizzled with a lemon beurre-blanc, and topped with mini grilled scallops

Stuffed Pork Loin

Apple and spinach stuffed Pork loin with Apple-Onion Gastrique

Rosemary Marinated Pork Loin

Apple sage demi

Pork Tenderloin

Topped with a Bourbon Glaze / Figs / Apples

Dual Entrée Selections

Included in Cameron Celebration

Shrimp

Four shrimp with herbed butter

Lobster Tail (+\$10)

6-8 oz drizzled with dill butter

Cameron's crab cake

5 oz jumbo lump crab cake with Red Pepper Aioli

Chesapeake style crab cake

Bearnaise sauce

Cameron Closers

Included in Cameron Celebration and Lizzie Luxurious

Lime Sherbet Punch

Sparkling Purple Punch

Peach Bellini Mocktails

Cucumber Lemonade

Blueberry Iced Green Tea

Honey Lemonade with fresh mint

Beef entrees cooked to medium rare, Entrees served with Chef's Choice Starch and Vegetable

Entree choices for the packages are subject to change based on CEI Chef preferences prior to the couples actual selection. We are happy to customize menus to your liking and to meet any dietary restrictions. One vegan or vegetarian option will be offered at no charge for less than 10% of guest count.





CAMERON ESTATE INN



DESSERTS

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

Venetian Display \$12

Choice of (6) Items

Fresh squeezed Cannoli's, Cheesecake, Biscotti, Tiramisu, Limoncello Bars, Fruit Salad, Nutella Pudding Cups

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

Assorted Mini Desserts \$10

Key Lime, Apple Crumb, Lemon, Raspberry, Salted Caramel and Pistachio,

Black and White Petit Fours, Cheesecake Lollipop Assortment, Chocolate Mocha Assortment, Shooter Cup Assortment, Mini Cupcakes

Macaroon Selection \$10

Citrus, Chocolate, Thyme-Hazelnut, Macadamia Nut Pastry

Cream, Vanilla Scented Powdered Sugar, Berry Dust

Attended Sundae Bar

Standard \$6 - Vanilla Ice Cream with Chocolate Syrup, Whipped Cream, Cherries, and Rainbow Sprinkles.

Available for 45 minutes.

Deluxe \$8 – Standard inclusions plus Chocolate and Strawberry Ice Cream, Caramel Sauce, Crushed Pretzels, Sprinkles (choice of color to match wedding), Bananas, Crushed Oreos. Available for 45 minutes.

Donut Board \$40/Dozen (minimum order of 6 dozen)

Memorable peg board featuring self-serve donuts for guests to enjoy! Ask your Coordinator for more details on flavors.

Get a FREE Cutting Cake with the purchase of any CEI Dessert Display!

Cutting Cakes are 6". Choice of Vanilla or Chocolate Cake with Vanilla or Chocolate 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. Wedding cakes must be ordered from a licensed and certified baker.

Proof of baker's insurance must be provided to your CEI Wedding Coordinator at least 2 weeks prior to wedding day.

No cake cutting/plating fee!



CAMERON ESTATE INN

COMPARISON CHART

	<i>Cameron Celebration</i>	<i>Lizzie Luxurious</i>	<i>Simon Spectacular</i>
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 Displays	Four Butlered Items Two Stationary Displays	Three Butlered Items One Stationary Display
ENTRÉE(S)	Dual Entrée 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, Entrée, Closer, CEI Dessert	Four (4) Starter, Salad, Closer, Entrée	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.	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.
	\$161	\$145	\$115
	\$153 with House Bar \$123 with No Alcohol	\$137 with House Bar \$107 with No Alcohol	\$123 with Premium Bar \$85 with No Alcohol



CAMERON ESTATE INN



CATERING MINIMUMS

Spring View Ballroom

JANUARY - MARCH

Saturday: \$8,000
Friday: \$7,000
Sunday: \$6,500
Thursday: \$5,000

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

APRIL - AUGUST

Saturday: \$10,000
Friday: \$8,500
Sunday: \$8,000
Thursday: \$5,000

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

SEPTEMBER - OCTOBER

Saturday: \$12,000
Friday: \$10,000
Sunday: \$8,000
Thursday: \$5,000

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

NOVEMBER - DECEMBER

Saturday: \$10,000
Friday: \$9,000
Sunday: \$7,500
Thursday: \$5,000

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

Carriage House

JANUARY - MARCH

Saturday: \$9,500
Friday: \$8,500
Sunday: \$7,000
Thursday: \$6,000

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

APRIL - AUGUST

Saturday: \$13,000
Friday: \$12,000
Sunday: \$9,500
Thursday: \$6,000

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

SEPTEMBER - OCTOBER

Saturday: \$15,000
Friday: \$13,000
Sunday: \$10,000
Thursday: \$6,000

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

NOVEMBER - DECEMBER

Saturday: \$12,500
Friday: \$11,000
Sunday: \$8,500
Thursday: \$6,000

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

*Property Buyout
Options Available!*

The CEI Restaurant may still be open for dinner guests on nights with weddings and events. Additionally, if you wish to guarantee that you are the only wedding on property that day, you may purchase exclusive access. Please ask your CEI Wedding Consultant for more information on pricing and availability.



CAMERON ESTATE INN



ENHANCEMENTS

Favors

French Macarons \$6.50

Two macarons per guests, delicately tucked in a clear gift box for all to see! Can be placed on a favor table or at each guest's place setting. Contact your coordinator for flavors and colors to match your wedding theme!

Cookie Bag \$3-\$5

Individual favor bags of home baked cookies for your guests! Tied with a ribbon in your choice of color.

Cameron Mug \$22

What better way to treat your guests than with one of your 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 \$1 per person!

Welcome Bags

A special thank you for your guests staying overnight at CEI. A custom Welcome Bag setup in their room upon their arrival. Can include champagne/wine, water bottles, snacks, Cameron Estate Inn Mug, custom-made order of events handout, and more! Ask for coordinator for more information on pricing and inclusions.

Experience

Inn Block

Reserve all 22 rooms of Estate exclusively 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! Meet in our Fireside Lodge with your wedding VIPs once the reception has ended for an additional 2-hour celebration with late night bites! Pre-order required. After parties available for inn block guests only.

Rehearsal Dinner

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

Wedding Day Luncheon

Having a 2-night inn block? Block out the Main Dining Room and treat your guest to a private luncheon! This way, no one has to leave the estate and can stay and enjoy the grounds! Talk about convenience and pampering!