

# Cameron Estate

## INN & RESTAURANT



*Historic Elegance and Timeless Beauty*

## Wedding Packages



CEIWEDDINGS@CAMERONESTATEINN.COM | (717) 492-0111 | (717) WEDDING  
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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\* (dual entrée)**

(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\***

**\$170 per person**

## 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, 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 & Co 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 entrée)**

**(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**

**\$154 per person**

**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)**

(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**

**\$124 per person**

## 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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# 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:

*Tito's 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, Amoretti 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  
Raspberry & Brie in a Phyllo Roll  
Wild Mushroom & Artisan Cheese Tart  
Citrus Poached Jumbo Shrimp Shots  
Edamame Hummus  
Smoked Salmon Mousse with Pumpernickel  
Chicken Enchilada Cups  
Cucumber Round of Goat Cheese & Sundried Tomato

### Butlered Hot

Mini Crab Cakes  
Applewood Bacon Wrapped Scallops  
Crab Rangoon  
Chicken Cordon Bleu bites  
Vegetable Spring Rolls  
Char Siu Bao Pork Buns  
Mini Beef Wellington  
Orange Bourbon Meatball  
Mini Spanakopita  
Beef & Cheddar Crostini

### 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 // 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-Butalina 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  
Maryland Crab (+\$2)  
Vegetable  
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

#### **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. 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

### 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, Glazed Baby Carrots, Roasted Red Bliss Potatoes and a Mint Marsala Lamb Reduction

### Grilled Stuffed Pork Rib Chop

Marinated Grilled Pork Chop stuffed with Prosciutto and Poached Pear Brie Cheese, served with a Roasted Vegetable Medley and a Spiced Chambord Pork Reduction

### 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

### Encrusted Mahi Mahi

Encrusted Mahi Mahi with Crab Meat, Sun Dried Tomato baked in a Puff Pastry Lattice, served with a Crispy Garlic Basil Polenta topped with a Sherry Tarragon Reduction

### 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 (+\$10)

Twin Broiled Lobster Tails, served with Garlic Haricot Vert, Twice Baked Potatoes, and a Champagne Tarragon Butter

### Coriander Jumbo Sea Scallops

Coriander dusted seared Sea Scallops, Sweet Baby Maine Shrimp and Asparagus Tip Saffron Risotto Saga Marsala Butter Reduction

### 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, Glazed Baby Carrots, Roasted Rosemary Red Bliss Potatoes, and a Apricot Brandy Chicken Demi Glaze

### 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, Caramelized Fennel, Yukon Gold Mashed Potatoes, and a Buttered Chardonnay Tarragon Dijonnaise Cream

### Rolled, Stuffed Chicken Valdostano

Thin Chicken Breast Layered with Prosciutto, Spinach, and Boursin Cheese Rolled and Baked with Puff Pastry served with Wasabi Coriander Spiced Yukon Whipped Potatoes

### Sweet and Spicy Worcestershire Hoisin

Teriyaki Marinated Angus Beef Tenderloin served with Braised Baby Bok Choy, Enoki Mushrooms, Water Chestnuts, and a Wasabi Rum Beef Reduction

### Caribbean Jerked Pork Tenderloin Medallions

Caribbean Jerk Pork Tenderloin Medallions served with Sautéed Oyster Mushrooms, Coriander Curried Honey Glazed Baby Carrots, Whipped Coconut Potato Puree, and a Bourbon Bing Cherry Pork Reduction

### Butternut Squash and Ricotta Filled Gnocchi

Sauteed Butternut Squash and Ricotta Filled Gnocchi served with Black Mission Figs, Toasted Chestnuts, Crisp Prosciutto, Shiitake Mushrooms, and a Hazelnut Lavender Cream

### Spinach, and Ricotta Cheese Filled Stuffed Rigatoni

Ground Veal, Spinach, and Ricotta Cheese Stuffed Rigatoni served with Roasted Yellow Bell Peppers, Baby Spinach, Sundried Tomato, Ground Veal, and a Vodka Rosa Cream Sauce

### Braised bone-In Short Ribs

Slow Roasted Beef Short Ribs served with Roasted Garlic Yukon Whipped Potatoes, a Roasted Vegetable Ragout, and a Sweet Vermouth Beef Reduction

### 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 Closer - *Included in Cameron Celebration*

Lime Sherbet Punch,

Sparkling Purple Punch,

Peach Bellini Mocktail,

Blueberry Iced Green Tea,

Honey Lemonade with fresh mint



# 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)

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 Crème, Royal Chocolate, Lemon, Orange Crème and Chocolate Strawberry  
Banquet Mini Pastries – Cannoli Puff, Cappuccino Square, Chocolate Covered Cream Puff, Chocolate Cake Bites, Napoleon, Raspberry Ecstasy  
Mignon – Assorted Artisan; 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)

Amerena Cherry, Cappuccino, Gianduia, Dolce de Leche, Tiramisu, Pistachio, Hazlenut  
Served with Sigarette

### **Cake Table \$12** (Choice of 5)

Ricotta & Pistachio Torte, Torta Nocciola, Mixed Berry (Frutti Di Bosco), Cappuccino Cake, Caramel Apple Walnut 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". 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>
<b>CEREMONY</b>	Onsite Ceremony Included	Onsite Ceremony Included	Onsite Ceremony Included
<b>BEVERAGES</b>	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
<b>HORS D'OEUVRES</b>	Five Butlered Items Three Stationary Displays	Four Butlered Items Two Stationary Displays	Three Butlered Items One Stationary Display
<b>ENTRÉE(S)</b>	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
<b>DESSERT</b>	CEI Gourmet Dessert Station Included with Individual Cutting Cake	Not included	Not included
<b>COURSES</b>	Five (5) Starter, Salad, Entrée, Closer, CEI Dessert	Three (3) Starter, Salad, Entrée	Three (3) Soup, Salad, Entrée
<b>TABLESCAPE</b>	Chargers China Colored Napkins, Upgraded Linens	Chargers China Standard Napkins, Standard Linens	China Standard Napkins, Standard Linens
<b>SPARKLER SENDOFF</b>	Included	Not Included	Not Included
<b>OVERNIGHT ROOM</b>	Standard Room Included for Wedding Couple	Not Included	Not Included
<b>STAFFING</b>	Professional Planning Day of Coordinator Parking Attendants	Professional Planning Day of Coordinator Parking Attendants	Professional Planning Day of Coordinator Parking Attendants
<b>TASTING</b>	Included for Couple	Included for Couple	Not Included
<b>CENTERPIECES</b>	Standard CEI Included	Standard CEI Included	Standard CEI Included
<b>PROPERTY USAGE</b>	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.
	<b>\$170 per person with Premium Bar</b> \$162 with House Bar \$130 with No Alcohol	<b>\$154 per person with Premium Bar</b> \$146 with House Bar \$114 with No Alcohol	<b>\$124 per person with House Bar</b> \$132 with Premium Bar \$92 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: \$13,000  
Friday: \$11,500  
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 guest, 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 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 \$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 1.5 to 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!