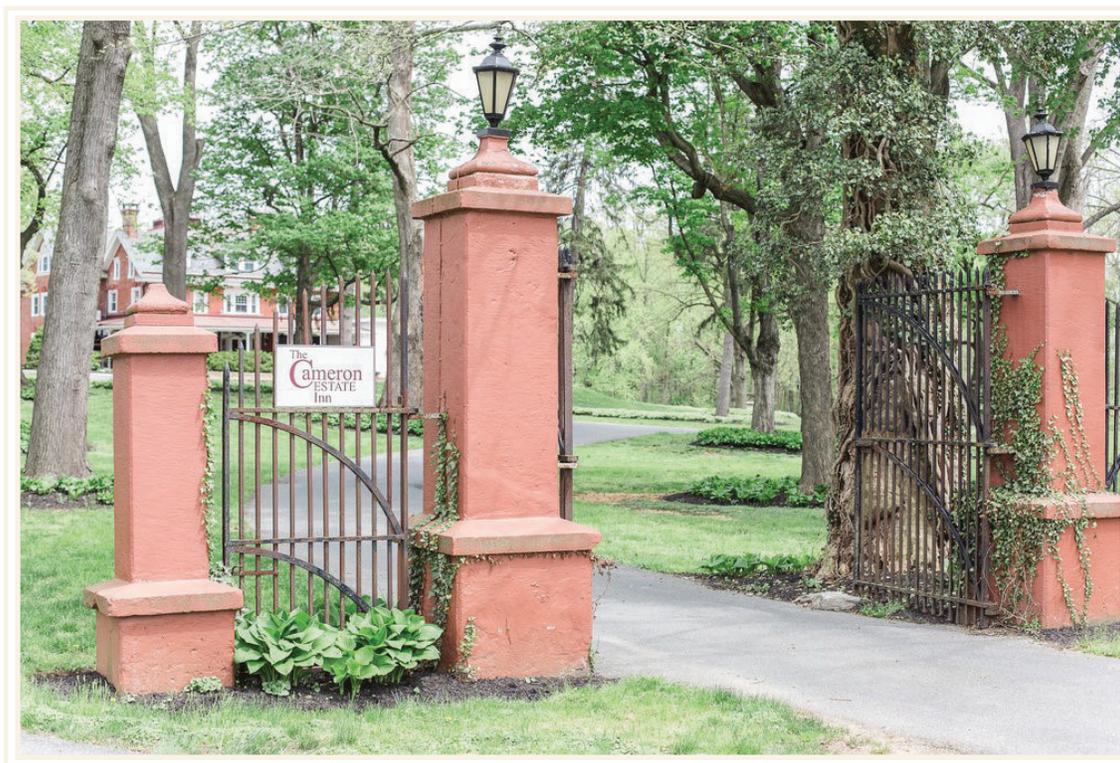


Cameron Estate

INN & RESTAURANT



Historic Elegance and Timeless Beauty

Wedding Packages



CEIWEDDINGS@CAMERONSTATEINN.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 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 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.

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 entrée)

(Starter, Salad, Entree)

Champagne Toast

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 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.





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

\$115 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-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
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, Shitake 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 Aiolo

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>
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	Three (3) Starter, Salad, 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 per person	\$145 per person	\$115 per person
	\$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: \$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 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!