

Weddings

AT



CAMELBACK RESORT

A seasonal ceremony and reception at Camelback Resort changes in color like that of our mountain landscape. From winter white and starlight, bursts of spring wildflowers and summer sun, to firelight embers and the warm glow of autumn foliage, celebrations at Camelback are truly magical every day of the year. With the picturesque Camelback Mountain as a backdrop, Camelback Lodge offers an impeccable blend of rustic luxury and exquisite detail. The wedding you have always envisioned deserves staff that takes a creative and thoughtful approach to deliver the special day that reflects who you are as a couple and expresses the style that you'll live your lives together. Come discover this and more at Camelback Resort.

MEADOWS PACKAGE

COCKTAIL HOUR

CRUDITÉ DISPLAY Seasonal Medley of Fresh Vegetables. Served with Blue Cheese & Ranch Dips

CHEESE DISPLAY Imported & Domestic Cheese
Whole Grain Mustard & Variety Premium Crackers

PLATED DINNER

Baskets of warm dinner rolls

SALAD *Choice of One*

FRESH FIELD GREEN SALAD Mixed Greens, Cherry Tomatoes, Cucumbers, Shaved Red Onions, House Vinaigrette & Buttermilk Ranch Dressings, served on table

SPINACH SALAD Crisp Baby Spinach with Blue Cheese, Dried Cranberries, Almonds and Shaved Red Onion, Citrus Vinaigrette

TRADITIONAL CAESAR SALAD Crisp Hearts of Romaine, Croutons, Shaved Parmesan Cheese & Creamy Caesar Dressing

ENTRÉE *Choice of 2 with counts in advance*

All Entrees Served with Chef's Choice of Seasonal Vegetable & Starch

CHICKEN FLORENTINE Spinach & Fontina Stuffed Breast of Chicken, Light Tarragon Cream

CHICKEN & WILD MUSHROOMS Seared Breast of Chicken, Wild Mushrooms, Marsala Cream

BONE-IN PORK CHOP Seared Bone In Pork Chop, Braised Apple Bacon Chutney, Rosemary Demi

ALMOND CRUSTED COD with Vanilla Cream and Wilted Baby Spinach

NORWEGIAN SALMON Pan Roasted Salmon with Creamy Cilantro Lime Sauce, Topped with Pickled Red Onion and Tomato Salad

FLAT IRON STEAK Seared Steak (served medium), with Roasted Heirloom Tomatoes and a Red Wine Reduction

DESSERT

Coffee & Tea Service

\$59 per person
minimum of 50 people



LAUREL GLADE PACKAGE

COCKTAIL HOUR

CRUDITÉ DISPLAY Seasonal Medley of Fresh Vegetables.
Served with Blue Cheese & Ranch Dips

CHEESE DISPLAY Imported & Domestic Cheese
Whole Grain Mustard & Variety Premium Crackers

BUFFET DINNER

Baskets of warm dinner rolls

SALAD Mescaline Lettuce served with Tomatoes, Cucumbers, Shaved Red Onion and Parmesan Croutons. Buttermilk Ranch, Italian and French Dressings

ENTRÉE

STUFFED CHICKEN Boneless Breast Stuffed with Cornbread Stuffing and Served with Bacon Braised Greens and Country Gravy

CAJUN BLACKENED SALMON with Creole Cream Sauce

CARVING STATION \$75 carver fee
Chef Carved Prime Rib with Au jus and Horseradish Cream.
Accompanied with Rosemary Roasted Potatoes and Chef's Choice of Seasonal Vegetable

DESSERT

Coffee & Tea Service

\$69 per person
minimum of 50 people

BIG POCONO PACKAGE

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES
Choice of three Butlered Hors d'Oeuvres

CRUDITÉ DISPLAY Seasonal Medley of Fresh Vegetables.
Served with Blue Cheese & Ranch Dips

CHEESE DISPLAY Imported & Domestic Cheese
Whole Grain Mustard & Variety Premium Crackers

PLATED DINNER

Baskets of warm dinner rolls

SALAD *Choice of One*

HOUSE SALAD Mescaline Lettuce served with Tomatoes, Cucumbers, and Shaved Red Onion. White Balsamic Vinaigrette served on table

TRADITIONAL CAESAR SALAD Crisp Hearts of Romaine, Croutons, Shaved Parmesan Cheese & Creamy Caesar Dressing

SPINACH SALAD Crisp Baby Spinach with Blue Cheese, Dried Cranberries, Almonds and Shaved Red Onion & Citrus Vinaigrette Dressing

ENTRÉE *Choice of 2 with counts in advance*
All Entrees Served with Chef's Choice of Seasonal Vegetable & Starch

FILET MIGNON Seared 8oz Angus Tenderloin (served medium),
Porcini Mushroom Demi

VEGETABLE NAPOLEON Grilled Vegetable Tower topped with Provolone Cheese on a bed of Creamy Herb Polenta

PRIME RIB OF BEEF Herb Roasted 10oz Ribeye (served medium)
with Au jus and Horseradish Cream

VERMONT STYLE CHICKEN Boneless Breast Stuffed with Vermont Cheddar & Applewood Smoked Bacon Stuffing

STUFFED FLOUNDER Crab & Scallop Stuffed Filet with Lemon Herb Butter

DESSERT

Viennese Tray for each Table • Coffee & Tea Service

\$79 per person
minimum of 50 people



SULLIVAN'S TRAIL PACKAGE

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

Choice of five Butlered Hors d'Oeuvres

ANTIPASTO DISPLAY Assorted Grilled Vegetables & Marinated Vegetables, Fresh Mozzarella, Vine Ripened Tomatoes, Sharp Provolone, Giardinaire Vegetables, Assorted Olives, Sliced Italian Meats & Sliced Italian Bread

BRUSCHETTA DISPLAY Tomato Bruschetta with Fresh Plum Tomatoes, Basil & Balsamic. Cannellini White Bean Bruschetta with Roasted Garlic Basil Oil. Olive Tapenade. Grilled Breads and Garlic Crustini. Infused Extra Virgin Olive Oil

PLATED DINNER

Baskets of warm dinner rolls

SALAD *Choice of One*

ACAPULCO SALAD Grilled Endive with Fig, Spiced Pecans, Crumbled Feta and Balsamic Reduction

TRADITIONAL CAESAR SALAD Crisp Hearts of Romaine, Croutons, Shaved Parmesan Cheese & Creamy Caesar Dressing

SPINACH SALAD Crisp Baby Spinach with Blue Cheese, Dried Cranberries, Almonds and Shaved Red Onion and Citrus Vinaigrette Dressing

INTERMEZZO Lemon Sorbet

ENTRÉE *Choice of 2 with counts in advance*

All Entrees Served with Chef's Choice of Seasonal Vegetable & Starch

STUFFED CHICKEN FONTINA Prosciutto and Fontina Chicken, Baby Spinach & Roasted Shallot Demi

ROASTED RACK OF LAMB Dijon & Herb Crusted Lamb Chops, Served Medium with Mint Au jus

LAND & SEA Lump Crab Crowned 6oz Seared Filet with Bordelaise

CITRUS STRIPED BASS Broiled Striped Bass with Corn and Black Bean Salsa

VEGETABLE NAPOLEON Grilled Vegetable Tower topped with Provolone Cheese on a bed of Creamy Herb Polenta

DESSERT

Viennese Tray for each Table • Coffee & Tea Service

\$99 per person
minimum of 50 people

ADD-ONS

(prices based on one hour of service)

* Chef Fee @ \$75 per chef, per hour

FISHERMAN'S WHARF

Cocktail Crab Clusters, Hand Peeled Shrimp Cocktail (2 per person), Steamed Mussels (Roasted Garlic Herb Butter) Penne Frutti DiMare (Penne Pasta Tossed with Assorted Seafood & White Wine Sauce) & Fresh Dinner Rolls

Market Price

***CHINA TOWN**

Assorted Dumplings with Ginger Infused Soy Stir Fry Action Station: Orange Beef & Sesame Chicken, Fried Rice, Stir Fried Vegetables Fortune Cookies

\$15.95 per person

NEPTUNES ON ICE

Each Selection Served with Spicy Cocktail Sauce, Horseradish, Green Apple, Mignonette, Rémooulade, Tabasco, Lemon Wedges & Oyster Crackers, Little Neck Clams on the Half Shell, Seasonal Oysters on the Half Shell, Chilled Jumbo Shrimp, Crab Clusters

Market Price

STREET TACO STATION

Tri Colored Tortilla Chips with Salsa Con Queso, Guacamole, Pico Di Gallo, Marinated Grilled Chicken, Carne Asada of Beef, Shredded Lettuce, Jack Cheese, Black Olives, Flour Tortillas, Tomato Concasse, Sour Cream, Fiesta Rice & Beans

\$15.95 per person

MEDITERRANEAN STATION

Hummus, Crispy Pita Points, Couscous, Nuts & Dried Fruits, Gyro Meatballs with Creamy Tzatziki Sauce, Curry Chicken Kabob with Mint Yogurt

\$12.95 per person

SLIDER STATION Little Big Mac Burger, Corn & Black Bean Slider Lobster Slider, Garlic Aioli

\$13.95 per person

***PASTA STATION**

Array of Fresh & Stuffed Pasta Tossed with Choice of House Made Sauces, Garlic Bread & Parmesan Cheese

\$13.95 per person

MASHED POTATO BAR

Mashed Potatoes served with Assorted Toppings: Whipped Butter, Crispy Onions, Shredded Cheddar Cheese, Sour Cream, Crispy Bacon & Chopped Scallions

\$13.95 per person



RECEPTION HOUR ADD-ONS

(prices based on one hour of service)

MACARONI & CHEESE BAR

Assorted Toppings to Include Broccoli Florets, Black Forrest Ham, Chopped Scallions & Crispy Bacon

\$13.95 per person

ANTIPASTO DISPLAY

Assorted Grilled Vegetables & Marinated Vegetables, Fresh Mozzarella, Vine Ripened Tomatoes, Sharp Provolone, Giardinaire Vegetables, Assorted Olives, Sliced Italian Meats & Sliced Italian Bread

\$13.95 per person

MINI CUPCAKE BAR

Triple Chocolate, Vanilla Bean & Salted Caramel

\$9.95 per person

BRUSCHETTA DISPLAY

Tomato Bruschetta with Fresh Plum Tomatoes, Basil & Balsamic. Cannellini White Bean Bruschetta with Roasted Garlic Basil Oil. Olive Tapenade. Grilled Breads and Garlic Crustini. Infused Extra Virgin Olive Oil

Small: **\$125**, Medium: **\$250**, Large: **\$350**

CRUDITÉ DISPLAY

Seasonal Medley of Fresh Vegetables. Served with Blue Cheese & Ranch Dips

Small: **\$100**, Medium: **\$175**, Large: **\$250**

CHEESE DISPLAY

Imported & Domestic Cheese, Whole Grain Mustard, Variety Premium Crackers

Small: **\$125**, Medium: **\$250**, Large: **\$400**

GRILLED VEGETABLES DISPLAY

Marinated & Grilled Vegetables with Olive Oil, Fresh Herbs, and Balsamic Glaze

Small: **\$125**, Medium: **\$200**, Large: **\$275**

Small feeds up to 25 people, Medium up to 75 people
& Large up to 100 people

CARVING STATIONS

All Carving Stations Require a Minimum of 50 People

Served with warm dinner rolls, sauces and condiments

\$75 Carver Fee per hour (*Prices based on one hour of service*)

MAPLE-GLAZED HAM

\$8.95 per person

FRENCH CUT TURKEY BREAST

\$8.95 per person

PORK LOIN

\$9.95 per person

HERB CRUSTED BEEF TENDERLOIN

\$18.95 per person

PRIME RIB, AU JUS & HORSE RADISH CREAM

\$14.95 per person



PREMIUM BEVERAGE PACKAGE

PRE-SET CHAMPAGNE TOAST

All Bars are set up with standard mixers

PREMIUM LIQUOR

Vodka, Beefeater Gin, Bacardi Rum, Seagram 7, Seagram VO, Jim Beam Bourbon, Tequila, Johnnie Walker Red Scotch, Peach/Sour Apple/Raspberry Schnapps, Brandy, Triple Sec, Sweet & Dry Vermouth

BOTTLED BEER SELECTION

Miller Lite, Corona, Yuengling Lager & Heineken

WINE SELECTION

House Wines include Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & White Zinfandel

4 HOUR PACKAGE **5 HOUR PACKAGE**
\$40 per person **\$50** per person

Package includes one bartender per 100 guests.

SUPER PREMIUM BEVERAGE PACKAGE

PRE-SET CHAMPAGNE TOAST

All Bars are set up with standard mixers

SUPER PREMIUM LIQUOR

Absolut Vodka, Absolut Citron Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Dewar's Scotch, Jack Daniels, Jim Beam Bourbon, Jose Cuervo Tequila, Kahlua, Bailey's Irish Cream, Amaretto, Peach/Apple/Raspberry/Melon Schnapps, Triple Sec, Sweet & Dry Vermouth

BOTTLED BEER SELECTION

Miller Lite, Corona, Yuengling Lager & Heineken

WINE SELECTION

House Wines include Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & White Zinfandel

4 HOUR PACKAGE **5 HOUR PACKAGE**
\$50 per person **\$60** per person

Package includes one bartender per 100 guests.

ULTRA PREMIUM BEVERAGE PACKAGE

PRE-SET CHAMPAGNE TOAST

All Bars are set up with standard mixers

ULTRA PREMIUM LIQUOR

Grey Goose, Absolut, Bombay Sapphire Gin, Tanqueray, Bacardi, Captain Morgan, Crown Royal, Makers Mark, Johnnie Walker Black, Dewar's, Jack Daniels, Jose Cuervo, Kahlua, Bailey's Irish Cream, Amaretto, Courvoisier VS, Peach/Apple/Raspberry/Melon Schnapps, Triple Sec, Sweet & Dry Vermouth

BOTTLED BEER SELECTION

Miller Lite, Corona, Yuengling Lager & Heineken

WINE SELECTION

House Wines include Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & White Zinfandel

4 HOUR PACKAGE **5 HOUR PACKAGE**
\$65 per person **\$75** per person

Package includes one bartender per 100 guests.

CONSUMPTION BAR & CASH BAR

Pricing by drink, bartender fees apply.

PREMIUM BRAND

SUPER PREMIUM BRAND

ULTRA PREMIUM BRAND

HOUSE WINE COLLECTION

DOMESTIC BOTTLED BEER

IMPORTED BOTTLED BEER

BOTTLED WATER

SOFT DRINKS

ASSORTED JUICES

BEVERAGE BRANDS ARE SUBJECT TO CHANGE

