



WEDDING MENUS



SILVER

79 PER PERSON | 50 GUEST MINIMUM

COCKTAIL HOUR Choice of one

VEGETARIAN ANTIPASTO DISPLAY

A local seasonal market selection of grilled & roasted vegetables, grilled ciabatta

ARTISAN CHEESE DISPLAY

Imported & domestic cheeses, roasted nuts & dry fruits, grilled sourdough, assorted crackers

PLATED DINNER

Basket of warm dinner rolls served to each table

SALAD Choice of one

BELGIUM ENDIVE

Mesclun greens, toy box tomatoes, hearts of palm, white creamy balsamic vinaigrette

ARUGULA & GOAT CHEESE

Toasted almonds, sherry vinaigrette

CAPRESE

Heirloom tomato, burrata, balsamic, Parmigiano Reggiano, croutons

CAESAR

Little gem lettuce hearts, croutons, shaved parmesan cheese, creamy Caesar dressing

ENTRÉES Choice of two with counts in advance

All entrées served with Chef's creation of market vegetables and appropriate starch

FREE-RANGE CHICKEN BREAST

Mushrooms & leek roulade, thyme garlic roasted

PAN SEARED WALLEYE

Quinoa sweet potato & wilted arugula, market vegetables, lemon oil

FAROE ISLAND SALMON

Pickled red onion, baby kale & tomato salad, lemon butter sauce

BONE IN PORK CHOP

Brown butter braised apple & savoy cabbage, bacon chutney, natural jus

FLAT IRON STEAK

Confit heirloom tomatoes, Bordelaise wine sauce

*DESSERTS

Freshly brewed regular & decaf coffees and an assortment of black & herbal teas during dessert

**Camelback Resort allows you to bring in your own dessert from your preferred vendor. Ask for our recommended vendors.*

GOLD

99 PER PERSON | 50 GUEST MINIMUM

COCKTAIL HOUR Choice of two

VEGETARIAN ANTIPASTO DISPLAY

A local seasonal market selection of grilled & roasted vegetables, grilled ciabatta

ARTISAN CHEESE DISPLAY

Imported & domestic cheeses, roasted nuts & dry fruits, grilled sourdough, assorted crackers

BRUSCHETTA DISPLAY

Vine ripe tomatoes, basil & balsamic; green tomatillo & cannellini white bean bruschetta; roasted garlic basil oil & olive tapenade; grilled breads & garlic crostini

BUFFET DINNER

Basket of warm dinner rolls served to each table

SALAD Choice of one

HOUSE

Heirloom tomato, burrata, balsamic, Parmigiano Reggiano, croutons

CAESAR

Little gem lettuce hearts, croutons, shaved parmesan cheese, creamy Caesar dressing

ENTRÉES

Served with Chef's creation of market vegetables

CAST IRON CHICKEN

Herbed gnocchi, grilled scallion, chorizo oil

STEEL HEAD TROUT

White bean cassoulet, haricot vert, pickled heirloom carrots, brown butter

PASTA PRIMAVERA

Penne rigate, roasted tomato, fresh herbs, parmesan cream

PRIME RIB CARVING STATION

Includes appropriate sauces & condiments

Subject to 150 carver fee

*DESSERTS

Freshly brewed regular & decaf coffees and an assortment of black & herbal teas during dessert

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PLATINUM

79 PER PERSON | 50 GUEST MINIMUM

COCKTAIL HOUR

PASSED HORS D'OEUVRES

Select 5 hot and 5 cold from a curated list
(Tier 3 +2 per selection, Tier 4 +3 per selection)

VEGETARIAN ANTIPASTO DISPLAY

A local seasonal market selection of grilled & roasted vegetables, grilled ciabatta

BRUSCHETTA DISPLAY

Vine ripe tomatoes, basil & balsamic; green tomatillo & cannellini white bean bruschetta; roasted garlic basil oil & olive tapenade; grilled breads & garlic crostini

PLATED DINNER

Basket of warm dinner rolls served to each table

SALAD Choice of one

BELGIUM ENDIVE

Mesclun greens, toy box tomatoes, hearts of palm, white creamy balsamic vinaigrette

ARUGULA & GOAT CHEESE

Toasted almonds, sherry vinaigrette

CAPRESE

Heirloom tomato, burrata, balsamic, Parmigiano Reggiano, croutons

CAESAR

Little gem lettuce hearts, croutons, shaved parmesan cheese, creamy Caesar dressing

WEDGE

Iceberg lettuce, buttermilk ranch dressing, pickled cherry tomatoes, Kirby cucumbers, red onion, pumpernickel crouton

INTERMEZZO Choice of one

Thyme lemon sorbet • Raspberry sorbet
Champagne (+2 per person)

PLATINUM

(continued)

ENTRÉES Choice of two with counts in advance
All entrées served with Chef's creation of market vegetables and appropriate starch

CAST IRON CHICKEN

Herbed gnocchi, grilled scallion, chorizo oil

GRILLED PRAWNS

Cannellini beans, prosciutto broth, crispy basil, Calabrian chili

SEARED SCALLOPS

Celery root puree, roasted grapes, verjus blanc, crisp pancetta

GRILLED PORTOBELLO

Squash & zucchini salad, fresh herbs, tomato vinaigrette, basil whipped tofu

MOROCCAN BEAN STEW

Herb couscous, slow cooked eggplant, Marcona almonds

GRILLED NY STRIP

Heirloom fingerling potatoes, chimichurri, roasted heirloom carrots

ENTRÉES (continued)

PRIME RIB

Potato gratin, grilled asparagus, horseradish cream, au jus

PETIT FILET & GRILLED PRAWNS

Red wine jus, green goddess sauce, confit potato, roasted vegetables

*DESSERTS

Freshly brewed regular & decaf coffees and an assortment of black & herbal teas during dessert

**Camelback Resort allows you to bring in your own dessert from your preferred vendor. Ask for our recommended vendors.*

COCKTAIL & RECEPTION ENHANCEMENTS

BASED ON 1-HOUR OF SERVICE | 50 GUEST MINIMUM

PASTA STATION 19 per person

Subject to 150 chef fee

Cheese tortellini, penne rigate, & fusilli pasta, marinara, alfredo, or vodka sauce, warm garlic bread sticks, hot chili flakes, Parmesan Reggiano cheese
add chicken +4 • add shrimp +5

STREET TACO STATION 24 per person

Corn white tortilla, chicken tinga, carne asada beef, fiesta rice & beans, shredded lettuce, queso fresco, salsa roja & verde, guacamole & pico de gallo, cilantro crema

ANTIPASTO DISPLAY 20 per person

Assorted grilled vegetables, marinated mushrooms, mozzarella & provolone cheese, marinated artichokes, assorted olive salad, cured Italian meats, grilled ciabatta bread

MASHED POTATO BAR 25 per person

Subject to 150 chef fee

White creamer potato, sweet potato & purple Peruvian mashed potatoes piped to order into a martini glass, whipped butter, crispy onions, shredded cheddar cheese, sour cream, crispy bacon, chopped scallions

SHRIMP COCKTAIL DISPLAY 16 per person

Chilled jumbo shrimp, cocktail sauce, white horseradish crema, lemon wedges

CRUDITÉ DISPLAY 8 per person

Market selection of fresh vegetables, caramelized onion, blue cheese & peppercorn ranch dips

MACARONI & CHEESE BAR 20 per person

Lemon scented broccolini, braised short rib, herb roasted chicken, chopped scallions, crispy bacon

SLIDER STATION 22 per person

Angus beef cheeseburger with dill pickle & secret sauce, Philly cheesesteak, salmon slider with pickled red onion & remoulade sauce.

"FIRE & ICE" DISPLAY 26 per person

Crab clusters, shrimp cocktail, steamed mussels, prepared with roasted garlic herb butter

"OCEAN ON ICE" DISPLAY 30 per person

Little neck clam, East Coast oyster, chilled jumbo shrimp, and crab cluster served with spicy cocktail sauce, white horseradish crema, green apple mignonette, and lemon wedges

COCKTAIL & RECEPTION ENHANCEMENTS

(continued)

CHINA TOWN STATION 38 per person

Subject to 150 chef fee

Assorted dumplings & dim sum with ginger infused soy. Stir fry action station with orange beef & sesame chicken. Fried rice, stir fried vegetables, and fortune cookies

SUSHI DISPLAY 28 per person

Approximately 4 pieces per person

A selection of assorted sushi nigiri & sashimi, wasabi, pickled ginger, soy sauce

BRUSCHETTA DISPLAY 10 per person

Vine ripe tomatoes, basil & balsamic; green tomatillo & cannellini white bean bruschetta; roasted garlic basil oil & olive tapenade; grilled breads & garlic crostini

ARTISAN CHEESE DISPLAY 14 per person

Imported & domestic cheeses, roasted nuts & dry fruits, grilled sourdough, assorted crackers

SUNDAE 16 per person

Selection of vanilla, strawberry, & chocolate ice cream and Sugar Shack's assorted toppings: mini gummy bears, chocolate covered pretzel, heath crumble, peanut butter chocolate crumble, skittles, served in a cup or sugar cone

CARNIVAL FAIRE 15 per person

Funnel cakes, mini cotton candy, corndogs, sloppy joe sliders

CARVING STATIONS

Carver fee 150, based on 1-hour of service

Includes warm dinner rolls, appropriate sauces & condiments

PRIME RIB 375 (serves 40)

BEEF TENDERLOIN 425 (serves 25)

HAM 300 (serves 30)

TURKEY 275 (serves 30)

HORS D'OEUVRES SELECTION

BASED ON 1-HOUR OF SERVICE

SELECT 3 FROM TIER 1/TIER 2 \$15 | SELECT 5 FROM TIER 1/TIER 2 \$25

TIER ONE

COLD

Spanish torta crabmeat asparagus salad
Caprese crostini basil, baby heirloom tomato
Olive tapenade eggplant caviar ricotta salata
Sweet pea goat cheese mousse radish
Caponata sourdough crisp, shaved Manchego

HOT

Artichoke & goat cheese crisp
Virginia ham croque monsieur
Bourbon bacon wrapped chicken skewer
Cherrywood smoked chicken with Carolina BBQ
on a toasted brioche

TIER THREE +\$2 per selection

COLD

Carpaccio sirloin, pesto, brioche
Ahi tuna spicy seaweed, wasabi crème

HOT

Pepper maple bacon wrapped scallops

TIER TWO

COLD

Profiterole of mushroom sherry glaze
Smoked salmon crème fraiche, caviar
Smoked duck salad orange jam
Goat cheese & blackberry jam phyllo cup

HOT

Wild mushroom phyllo purse
Coconut shrimp, chili dipping sauce
Mini Rubeen, corned beef, sauerkraut, swiss cheese
Balsamic fig & goat cheese flat bread

TIER FOUR +\$3 per selection

COLD

Lobster salad avocado, cucumber, greens

HOT

Lamb chops grilled, mint yogurt
Crab cake, lemon curry aioli

WEDDING BEVERAGE PACKAGES

One bartender per 75 guests included in open bar packages and complimentary champagne toast.

PLATINUM BRANDS

Tito's
Hendrick's
Bacardi
Patron
Knob Creek
Jameson
John Paul
DeKuyper

PREMIUM BRANDS

Stoli
Tanqueray
Don Q
Hornitos
Jim Beam
Jack Daniel's
Dewar's 12 year
DeKuyper

HOUSE SPIRITS

Vodka
Gin
Rum
Tequila
Bourbon
Blended Whiskey
Scotch
Cordial

WINE

Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & White Zinfandel

BEER

Miller Lite, Stella Artois, Blue Moon Belgian Wheat Ale & Yuengling Lager

BY THE HOUR :	PLATINUM BRANDS	PREMIUM BRANDS	HOUSE SPIRITS
Four Hours	79 per person	63 per person	50 per person
Five Hours	88 per person	71 per person	57 per person

ON CONSUMPTION:

Platinum Liquor Drinks 18 each

Premium Liquor Drinks 14 each

House Spirits 10 each

Wine 10 each

Beer 9 each

PRE-WEDDING ENHANCEMENTS

BRIDAL BOXED BREAKFAST \$22 per person

House made pastry & croissant with assorted spreads, berries à la crème, orange juice & iced coffee

PETITE BRIDAL BRUNCH \$32 per person

10 guest minimum, 20 guest maximum; available for delivery from 7:00am until 2:00pm

Assorted house made pastries, fresh cut fruit, variety of wraps, chips, water, assorted juices or soft drinks.

Served on platters and delivered to your suite.

Add Coffee +\$7 per person

PRE-NUPTIAL LUNCHEON \$28 per person

10 guest minimum, 20 guest maximum; Available for delivery from 11:00am until 3:00pm

Assorted wraps & potato chips. Served on platters and delivered to your suite.

BUBBLES & BERRIES \$39 Serves two

Chilled Champagne with berries & chocolate covered berries delivered to your suite.

LATE NIGHT ENHANCEMENTS

25 GUEST MINIMUM

STREET TACO STATION \$24 per person

Corn white tortilla, chicken tinga, carne asada beef, fiesta rice & beans, shredded lettuce, queso fresco, salsa roja & verde, guacamole & pico de gallo, cilantro crema

SLIDER STATION \$22 per person

Angus beef cheeseburger with dill pickle & secret sauce, Philly cheesesteak, salmon slider with pickled red onion & remoulade sauce.

FRENCH FRY BAR \$20 per person

Various fried potatoes with sauces & accompaniments

MIDNIGHT SNACK \$18 per person

Chicken fingers with assorted dipping sauces, soft pretzel bites with mustard, fresh popped popcorn with assorted toppings

CARNIVAL FAIRE \$15 per person

Funnel cakes, mini cotton candy, corndogs, sloppy joe sliders

PIZZA

From our resort pizzeria, Graffiti Pizza 11-inch pies

Cheese \$14 per pie

Pepperoni \$16 per pie

CAMELBACK RESORT BANQUET AND CATERING POLICIES

Welcome to Camelback Resort! With any special gathering, we understand that it is the unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a small intimate wedding or a grand affair, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. To anticipate your event planning needs, we have created the following guide for your review.

WEDDING PACKAGE INCLUSIONS:

- Complimentary food tasting for couple plus up to 4 guests at 6 months prior to event. (Date to be agreed upon by both parties. Mid-week, non-holiday dates preferred.)
- High cocktail tables
- 6ft Round Tables
- Banquet Chairs
- All Standard Place Settings and Glassware
- Your choice of white or ivory table linens
- Your choice of napkin color from a selection
- Group rate for 10+ guest rooms per night
- Dance Floor
- Complimentary Suite for the night of your wedding

FOOD AND BEVERAGE SERVICES

Camelback Resort is the only authorized licensee to sell and serve food and beverage (including alcohol) on the premises. Therefore, all food and beverage must be supplied by the Hotel. This includes hospitality suites and food amenity deliveries.

TAXES AND SERVICE CHARGES

The hotel will add a 22% service charge and 6% state sales tax on food and beverage. Alcoholic beverages are not subject to sales tax in the state of Pennsylvania. Function room rental is subject to 22% service charge and 6% sales tax. Such taxes and service charges are subject to change without notice. Where noted that an Action Station* is included in the menu, a Chef Attendant is required at a fee of \$125 per 75 guests. For all bars, there is a fee of \$150 per bartender, per 75 guests unless included in your open bar package.

MENU SELECTION

To ensure that every detail is handled in a timely manner, the hotel requests that the menu selections and event details be finalized eight (8) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function, the hotel will select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEOs) to which additions or deletions can be made. BEOs must be signed and returned to the Conference or Catering Manager at least ten (10) business days prior to the first event. BEOs serve as the food and beverage contract for the event. Our team of Conference and Catering professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten-free and low carb-high protein items.

CAMELBACK RESORT BANQUET AND CATERING POLICIES (continued)

GUARANTEE

We need your assistance in making all your events a success. Camelback Resort requests that clients notify their Conference or Catering Manager with the minimum number of guests attending each function by 12:00pm (noon), thirty (30) days prior to the first function. Once given, this figure may not be decreased. Final attendance figures are required fourteen (14) days prior to the first function.

If fewer than the guaranteed number of guests attend the function, the client will be charged for the original guaranteed number. Additionally, if the Hotel serves more than the guaranteed number, the client will be charged the actual number of people in attendance.

AUDIO VISUAL

The Hotel is equipped with a full line of audio visual services. In the event your group wishes to contract with an outside audio/visual vendor or provide your own audio/visual equipment, you must receive approval from the Conference or Catering Manager. Any outside vendor must provide proof of insurance.

WEATHER CALL

The Hotel reserves the right to make the final decision regarding outdoor functions based on prevailing weather conditions and the local forecast. For outdoor wedding ceremonies, a weather call is required by 10:00am the day prior.

DESTINATION MANAGEMENT

Camelback Resort's destination services, production and team building preferred partners are available to assist you with any entertainment and decor needs to create just the right atmosphere for all event types. Please contact your Conference or Catering Manager directly for information.

EXHIBITORS

To guarantee a flawless hotel arrival experience for all guests, we kindly request that all exhibitors please load in through the designated service entrances of the hotel and check-in with security. For load-in, exhibitors must be completely self contained and be prepared to transport their own materials, packages, and equipment. The hotel requests that all shipping needs be provided by the exhibitor's show decorator or primary point of contact. However, should shipping be processed by the hotel, the hotel will charge shipping and handling fees in advance prior to the hotel's shipping and receiving agent releasing items. Please note that the hotel's operating departments are not staffed nor prepared to handle exhibitor demands.

FOOD PREPARATION

Our culinary team can satisfy all your dietary restrictions and/or allergies. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. To ensure the quality and safe handling of products serviced by the hotel, we request that no food and beverage be transferred or re-plated. Additionally, food and beverage may not be removed from any function by the client or any of the invitees.

CAMELBACK RESORT BANQUET AND CATERING POLICIES (continued)

FOOD SERVICE

Based on your selections, all menu items are priced per person unless indicated otherwise and are served for the following durations (additional cost may be incurred for any service time extensions):

Breakfast: [1] Hour
Brunch: [1.5] Hours
Morning and Afternoon Breaks: [1] Hour
Lunch and Dinner: [1.5] Hours
Receptions [2] Hours

Catered food prices are subject to 22% service charge and 6% state sales tax. Alcoholic beverages are subject to 22% service charge only. The state of Pennsylvania does not require tax on alcoholic beverages.

KOSHER MEALS

Should you require kosher meals, the hotel can accommodate upon advance notice of fourteen (14) business days from your event. Meal types and components are subject to change based on the vendor's availability. The hotel will source all kosher meals from a preferred vendor with pricing relative to the current Banquet menu.

EVENT SPACE

The hotel kindly asks that all events conclude at the contracted time. Requests to extend a function beyond the contracted time may result in additional hourly fees. Such fees will vary based on the size and scope of the event. Please note: All music events must conclude by 12:00am (midnight).

MEETING ROOM KEYS

The hotel can accommodate personal meeting room keys, should you require keys for offices and/or storage areas where you want to restrict access. Please note that function or storage rooms being held on a 24-hour basis are available at a fee per lock change and for each additional key requested. Requests for lock changes must be provided to the Hotel a minimum of two [2] weeks prior to set-up. On-site requests will be charged per lock change.

RESTAURANT MEAL VOUCHERS

For the convenience of your group, meal vouchers are available for the hotel's primary restaurant(s). Vouchers may be purchased for a pre-determined value (inclusive of service charge and city/state sales tax) and charges will be assessed for the number of vouchers issued. Vouchers are not applied to a food and beverage minimum.

SECURITY

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. Additionally, depending upon the nature of your event, the hotel reserves the right based on its reasonable judgment to require the group to retain security personnel to safeguard guests or property in the hotel. The hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance hotel approval.

CAMELBACK RESORT BANQUET AND CATERING POLICIES (continued)

DECORATION AND DECOR

The Hotel kindly requests the group refrain from the use of confetti or loose sand in the function space. Additionally, any items meant to be tossed as part of an outdoor ceremony or celebration must be biodegradable. Real flame candles are permitted if the flame is inside a hurricane vase or votive holder is higher than the flame. Camelback Resort reserves the right to decline the use of real flame candles on the day of your event if it is deemed unsafe. Please consider using battery operated candles as a safe alternative.

SIGNAGE, DISPLAYS AND DAMAGES

The hotel kindly requests that all signage be professionally printed (nothing hand-written), conform to city/state fire code regulations and placed only in registration areas or immediately outside function/meeting rooms. The hotel requests that any additional locations requesting signage or displays—including the hotel's lobby be approved in advance by your Conference or Catering Manager. To protect the hotel from damage and repair costs to the group, the hotel cannot allow the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any adhesive substance. Should you require assistance, banners that need to be hung on the wall may be done by the hotel engineering department (fees may apply). Please be advised that the hotel is not responsible for the retention or removal of any signs, banners, decorations, audio-visual or other equipment used on site.

SHIPPING AND RECEIVING

For your convenience, parcel shipping and handling services are available at the hotel. Packages for meetings or events may be delivered to the hotel three (3) business days prior to your arrival. Box handling fees are \$5 per box and \$75 per pallet. For additional information regarding package shipping instructions, please contact your Conference or Catering Manager.

SMOKING POLICY

We kindly ask that smoking not occur in any areas of the hotel to include guest rooms, suites, public areas, restaurants, outdoor terraces and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

OUTSIDE CONTRACTORS

Please be advised that there are guidelines to follow to conduct business within the hotel. As such, any outside contractor is expected to adhere to all mandatory guidelines required of our in-house providers and team. All outside companies doing business in the hotel must provide a license to do business in the city that the hotel is located in (30) days prior to the event.

A certificate of insurance evidencing general liability coverage is required from the outside company. The client agrees to protect, indemnify, and hold harmless the hotel, it's owners, management and employees from any and all claims arising out of the client's use of an outside company. The certificate of insurance, in form and substance satisfactory to hotel and evidencing the required coverages, shall be provided to the hotel prior to the commencement of services. Each vendor shall, at its own cost and expense, obtain and maintain and cause any sub-contracted party to obtain and maintain insurance.