



wedding packages

PLATED DINNER PACKAGE

Up to 75 Attendees

Cocktail Hour

Sixed Passed Hors D'oeuvres

1 Hot Action Station

1 Cold Display

Appetizer Course

Salad Course

Three Entrée Selections

Dessert Course (select 2) or Cake

Bar & Beverage Service

Five Hour Premium Open Bar

Sparkling Wine Toast

Coffee & Tea Service

\$140 per person

RECEPTION PACKAGE

Up to 250 Attendees

Cocktail Hour

Sixed Passed Hors D'oeuvres

2 Hot Action Stations

2 Cold Stationed Appetizers

Buffet

2 Entrees (1 Chicken, 1 Seafood)

Vegetable Pasta

Starch Choice

Vegetable Choice

Dessert Course (select 2) or Cake

Bar & Beverage Service

Five Hour Premium Open Bar

Sparkling Wine Toast

Coffee & Tea Service

PASSED HORS D'OEUVRES

HOT

Spicy Andouille Sausage Puff Pastry
Grilled Steak Skewer with Chimichurri
Korean BBQ Pork Belly Skewers with Grilled Pineapple and Ginger Miso Dip
Coconut Shrimp, Orange-Horseradish Marmalade
Mini Baltimore Crab cakes with Remoulade
Thai Vegetable Pot Stickers V*
Fried Oysters with Avocado
Coconut Chicken
Bacon Wrapped Scallops
Mushroom Florentine
South Western Black Bean Spring Roll V*
Mushroom Risotto Fritters V*
Moroccan Chicken Pita Bites
Chicken & Pesto Phyllo Blossom
Chicken Satay
Truffle Mac & Cheese Spoon V*
Spinach & Cheese Spanakopita V*
Brie & Raspberry Phyllo V*

CHILLED

Antipasto Brochette on a Bamboo Skewer
Shrimp Tempura
Peppered Beef with Boursin Cheese on Polenta Round
Asparagus, Prosciutto Ham, Roasted Red Pepper on a Crostini
Spicy Ancho Chicken, Avocado Crema on Cucumber
Wasabi Tuna on Cucumber Sphere
Olive Tapenade Crostini
Gazpacho Shots, Traditional Gazpacho & Cucumber Yogurt
Smoked Salmon Blini, Sour Cream and Scallion
King Salmon Tartar, Wonton Cup, Siracha Sauce
Watermelon & Feta Bites
Rustic Gorgonzola & Fig Flatbread
Santa Fe Chicken Salsa in Black Bean Cup
Scallop Ceviche Tasting Spoon
Tomato and Mozzarella Bruschetta
Beef Roulade, Herbed Cheese
Genoa Salami Wrapped Herbed Marinated Artichoke Skewer
Dates Stuffed with Goat Cheese, Pecans and Pomegranate Seeds

HOT DISPLAY ENHANCEMENTS

LET'S GIVE 'EM SOMETHING TO TACO 'BOUT |

\$18 per person

Soft Shell Tacos with Mahi Mahi or Grilled Marinated Chicken. Served with Black Beans, Cilantro Infused Jasmine Rice and all the fixings. Garnished with Radishes, Cilantro and Picked Jalapenos

HOT DISPLAY ENHANCEMENTS

NEW ORLEANS BARBECUE SHRIMP SAUTÉ STATION |

\$29 per person

Large Gulf Shrimp Sautéed & Simmered in New Orleans-Style Brown Butter Sauce

Served with Steamed Rice, Green Onion and French Bread

PASTA BAR |

\$18 per person

Chef's Selection of Pasta's made to order with Fresh Garlic, Sweet Peas, Roasted Mushrooms, Asparagus Tips & Fire Roasted Peppers, Parmesan Alfredo & Pesto Sauces. Chile Flakes, Fresh Chopped Herbs, Grated Pecorino Cheese served with Italian Bread

GOURMET MAC & CHEESE STATION |

\$14 per person

Homemade creamy macaroni and cheese, grilled ham bites, bacon bits, diced tomatoes, sour cream, scallions

COLD DISPLAY ENHANCEMENTS

SUSHI DISPLAY | *BASED ON 3 PIECES PER PERSON*

\$500/50 people

Assorted Sushi & California Rolls

\$900/100 people

Served with Wasabi, Soy Sauce & Pickled Ginger

RAW BAR | *BASED ON 3 PIECES PER PERSON*

\$42 per person

Jumbo Shrimp Cocktail, Little Neck Clams, Blue Point Oysters

Served with Lemons, Tabasco Sauce, Cocktail Sauce, Horseradish & Old Bay Aioli

ANTIPASTO STATION |

\$21 per person

Imported Cured Meats, Soft and Dry Cheeses, Local Seasonal Vegetables, Marinated Olives. Warm Spinach and Artichoke Fondue. Served with Flatbreads, Crostini's and Breadsticks

MEDITERRANEAN STATION |

\$16 per person

Pita Bread & Pita Chips, Chickpea Hummus, Tzatziki Sauce, Baba Ganoush, Stuffed Grape Leaves, Curried Lentil Salad, Vegetable Couscous, Roasted Garlic Aioli, Mixed Marinated Olives, Cucumber Spears and Spiced Feta Cheese Spread

SALAD SELECTION

CLASSIC CAESAR SALAD

Parmesan Crisp, Herb Croutons

FRESH PEAR & ROMAINE

Poached Pear, Blue Crumbles, Candied Walnuts and Sherry Vinaigrette

FIELD MIXED GREEN SALAD

Crumbled Goat Cheese, Pickled Purple Onion, Candied Pecans

ENTRÉE

SEARED CHATHAM COD

Carrot Fettuccine, Risotto Arancini, Bouillabaisse, Arugula Puree

SEARED SALMON

Bean Ragout, Crispy Kale, Lemon Zest and Baby Turnips

PAN SEARED CHICKEN BREAST

Farro, Spinach, Cipollini Onion, Mushroom, Honey Poached Cranberries

VIDALIA ONION & PANCETTA CRUSTED BEEF TENDERLOIN

Truffle Yukon Potato Puree, Jumbo Asparagus, Cabernet Wine Sauce

CHARBROILED FILET MIGNON

Mousseline Potato, Haricot Vert, Red Wine Jus

HERB CRUSTED PORK TENDERLOIN

Sweet Potato & Apple Hash, Braised Red Cabbage, Cider Jus

OUR FAVORITE DUOS

FILET MIGNON & LOBSTER TAIL

Truffle Mash Potatoes, Thumbelina Carrots, Bordelaise

BOURBON-GLAZED MAHI MAHI & SPICED PECAN AIRLINE CHICKEN BREAST

Scalloped Potatoes, Caramelized Peach-Red Wine Sauce

PAN SEARED SANDESTIN CRAB CAKE & BEEF TENDERLOIN

Baby Vegetable, Sweet Potato Gratin, Bordelaise Sauce

SLOW BRAISED BEEF SHORT RIB & PESTO MARINATED GRILLED SHRIMP

Cheddar Cheese Potato Cake, Mushroom Smoked Onion Braising Reduction

HERB CRUSTED PORK TENDERLOIN

Sweet Potato & Apple Hash, Braised Red Cabbage, Cider Jus

-Add \$31 per person-

VEGETARIAN ENTREES

PORTABELLA (G, V)

Mushroom Stuffed with Bulgur Pilaf, accompanied with Roasted Brussel sprouts and Sweet Potatoes

POLENTA

Roasted Polenta with Caramelized Red Onions, Blue Cheese and Sage Leaves

MOUSSAKA

Roasted Eggplant, Fresh Tomato Sauce, Toasted Pine Nuts

DESSERT COURSE

TRIPLE CHOCOLATE CHEESECAKE

Cherry Armagnac Emulsion

CRÈME CARAMEL

Cardamom Beignets, Compressed Strawberries

BERRY PARFAITS SERVED IN MARTINI GLASSES

Greek Yogurt with a DIY Fruit Bar

S'MORES TART

Graham Cracker Cup , Semisweet Chocolate Ganache and Topped with a Torched Marshmallow

DESSERT ENHANCEMENTS

MILK & COOKIES

\$6 per person

2% Milk served in a Shot glass served with a Chocolate Chip Cookie

DONUT MIND IF I DO

\$12 per person

Assortment of Freshly Made Donuts

VIENNESE TABLE

\$18 per person

Fresh Fruit Tart, Napoleons, Eclairs, Tortes and Fresh Fruit and Assorted Bite Size pastries

CREPE STATION

\$22 per person

Freshly prepared crepes with Chocolate Mousse, Fresh Strawberries and Chantilly Cream

OPEN BAR PACKAGE PLAN

BEER & WINE PACKAGE

\$25 first hour, \$12 each additional hour

3 HOUSE SELECTED WINES

Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel, Moscato, Cabernet, Merlot, Pinot Noir, Malbec

3 DOMESTIC BEERS

SIMPLY SIMPLE

\$29 first hour, \$14 each additional hour

3 HOUSE SELECTED WINES

Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel, Moscato, Cabernet, Merlot, Pinot Noir, Malbec

2 DOMESTIC BEERS

4 SIGNATURE SPIRITS

Titos Homemade, Tanqueray Gin, Dewar's, Jack Daniels, Barcardi's, Captain Morgan, Johnny Walker Red, Jim Beam, Camarena Blanco

All prices are subject to a 18% Service Charge & New York Sales Tax.

\$100 Bartender Charge
per 50 people/per hour

SIGNATURE PACKAGE

\$34 first hour, \$16 each additional hour

3 HOUSE SELECTED WINES

Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel, Moscato, Cabernet, Merlot, Pinot Noir, Malbec

CHOICE OF 4 IMPORT & DOMESTIC BEERS

Choice of Heineken, Coors Light, Bud Light, Beck's, Corona

8 SIGNATURE SPIRITS

Titos Homemade, Tanqueray Gin, Dewar's, Jack Daniels, Barcardi's, Captain Morgan, Johnny Walker Red, Jim Beam, Camarena Blanco

PREMIUM PACKAGE

\$42 first hour, \$23 each additional hour

3 HOUSE SELECTED WINES

Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel, Moscato, Cabernet, Merlot, Pinot Noir, Malbec

CHOICE OF 4 IMPORT & DOMESTIC BEERS

Choice of Heineken, Coors Light, Bud Light, Beck's, Corona

SIGNATURE SPIRITS + PREMIUM SPIRITS

Grey Goose, Patron, Bombay Sapphire, Johnny Walker Black, Chivas Regal, Myer's Dark, Hennessy Privilege VSOP

NON-ALCHOLIC BEVERAGES INCLUDED:

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Lime Juice, Orange Juice, Cranberry Juice, Pineapple Juice, Heavy Cream, Tonic & Club Soda

BEVERAGE ACCOMPANIMENTS:

Lemons, Limes, Olives, Oranges and Cherries.

The amount charges is on a per person basis in accordance with the guaranteed attendance or the actual attendance if higher.

POLICIES AND GENERAL INFORMATION

FOOD & BEVERAGE MINIMUMS

In order to secure one of our beautiful meeting spaces, we will require a minimum on food and beverage for your event. If you do not meet these requirements, the remainder will be added to your final bill as room rental.

SERVICE CHARGE & SALES TAX |

A 18% service charge and a 8.375% New York sales tax applies to all charges.

OFF-SITE CATERERS

The Cambria does not permit outside caterers for events. In the case of ethnic or specialty catering menu needs, please consult and work with your Sales Manager for fees and requirements for outside caterers along with the special requirements we mandate while at the Cambria.

OUTSIDE VENDOR

Each outside vendor must provide their own equipment to perform the necessary function of their job including power cords, etc. If additional tables are required for the outside vendor please make sure this is within your contract and diagram.

CHANGES

Final menus, room diagram, seating arrangements, table, buffets, stations and furniture layouts are all required 7 business days prior to your event. While last minute changes do occur, changes made after the 7 day cut off to room set ups, tables, buffets, seating, décor, arrangements or buffets, etc. will incur a \$150 change of set up fees.

ALCOHOLIC BEVERAGES

All alcoholic beverages must be provided by the Cambria hotel for your event. Outside alcoholic beverages are not permitted in any event space. Cambria hotel is bound by all local and state regulations governing the sale, service, and consumption of alcoholic beverages on its premises. The client acknowledges that the service of alcohol is subject to Cambria hotels rules and regulations and that Cambria hotels may, at any time by its sole discretion, suspend or terminate the service of alcohol to any individual or entire event. Cambria hotels will not be liable for any actual consequential, incidental, special or other damages of any kind whatsoever. The client and their guests agree to cooperate fully with Cambria hotels efforts to comply with, and enforce all applicable rules, regulations and codes.

POLICIES AND GENERAL INFORMATION

GUARANTEE |

Your minimum guest requirement is established during the booking process and can be referenced on your signed contract. Final guest counts are due 14 business days before the event. If the client does not confirm a guaranteed count, the count provided with the current proposal will be considered the guaranteed count. In the case of any last minute additions to your guest list, reference your Sales Contact. They will take any special considerations into account, and may be able to increase your guest later in the process.

CANCELLATION

All cancellation notices shall be written and will be effective on the date of receipt by Cambria hotels. Should the entire or partial group cancel, the client agrees to pay, as liquidated damages, and not as penalty, a cancellation fee based on the schedule set forth below. As a reminder, all deposits are non-refundable regardless of the scheduled set forth below.

Cancellation Prior Total Estimated Revenue:

0-14 days, 100%; 15-30 days, 75%; 30-60 days, 50%

50% of total costs will be due at the signing of the contract to secure your event date. 25% of the cost will be due 3 months prior to your wedding date. The final payment of the remaining balance will be due 14 business days before your event date. Cambria hotel accepts cash, credit card or certified check.

Client Name: _____

Signature: _____ Date: _____

Event Name: _____ Date: _____

Sales Contact: _____ Date: _____

FRIENDS OF CAMBRIA

When you select the Cambria Suites as your venue for your special day you get more than just a beautiful Downtown location and memorable experience. You will also receive the benefits of the vendor relationships that we cherish.

Transportation

Red Oak Transportation, Inc.
307 Boston Post Road
Port Chester, NY 10573

Contact: Steve Brenna
Direct: 914.694.2222 Ext: 120
Steve@RedOakTrans.com

Entertainment

DFO Events- DJ Formula One
Instagram: @DFOEvents

Contact: Richard Rodriguez
718-316-9203
Info@djformulaone.com

Cake

Cake Heights
Mamaroneck, NY 10543

Contact: Betina Estela
917.310.5935
Info@cakeheights.com

Hair/Makeup

Salon Posh
516 West Boston Post Road
Mamaroneck, NY 10543

Contact: Diane Cermele-Segal
914.899.3333
Diane@salonposhhair.com

De Cara Makeup
Located within Salon Posh
Mamaroneck, NY 10543

Contact: Ashley Daniela
203.569.3285
Info@decaramakeup.com



Rehearsal Dinner

Rehearsal Dinner

Harvest Table

Crisp Crudités Vegetables with Chef's Selection of Farm Fresh Cheeses, Fruits, Roasted Nuts, Crostini's, House made Jams and Tapenade Spread.

Choice of Salad

Seasonal Greens with Aged Balsamic Vinaigrette, Caesar Salad or Mandarin Orange & Romaine Salad

Assortment of Breads and Dinner Rolls served with Sweet Butter

Choice of Potato or Rice

Baked Potatoes, Oven-Roasted Parsley Baby Red Potatoes, Whipped Garlic Mash, Rosemary Potatoes or Rice Pilaf

Choice of One Pasta

Penne with Wilted Greens and Diced Tomatoes in Pesto Cream

Pasta Primavera with Sautéed Vegetables and Garlic Sauce

Penne Marinara with Local Basil and Aged Parmesan

Choice of One Chicken

Lemon-Roasted Chicken Breast with Fresh Lemon and Herbs

Chicken Marsala with Mushroom and Marsala Sauce

Chicken Milanese with Roasted Red Pepper Coulis and Basil Oil

Choice of One Meat

Local Honey Glazed Roast Pork Loin with Caramelized Onions and Apple Compote

Herb Roasted Beef Sirloin, thinly sliced with Local Mushroom Gravy

Roasted Salmon Fillet with Cauliflower Puree and Herbed Chimichurri

Dessert & Coffee Service

Fresh Brewed Rainforest Alliance Coffee & Numi Organic Herbal Teas
Soft Drinks | Seasonal Beverages Available

Junior's NY Cheesecake served with berries. Rated "Best Overall" by Wall Street Journal
Individual Desserts served in 4oz Mason Jars
Strawberry Shortcake | Double Fudge Brownie | Tiramisu

\$65 per person

All prices are subject to a 18% service fee and state taxes.

Vegetarian, Vegan, Gluten Free and other special dietary options are available upon request.

Shaken or stirred, we can mix the perfect cocktail bar for your event!

A cash bar is available at no extra charged based on a minimum guarantee spent in banquet beverage.

Open Bar Package Plan

The amount charges is on a per person basis in accordance with the guaranteed attendance or the actual attendance if higher.

Signature Brands | \$34, first hour, \$14 each additional hour

Tito's Handmade | Tanqueray | Dewar's | Jack Daniel's | Barcardi | Captain Morgan
Johnny Walker Red | Jim Beam | Camarena Blanco | Gran Marnier | Baileys
+ Wine & Beer

Premium Brands | \$42 first hour, \$23 each additional hour

All Signature Brands + Grey Goose | Patron | Bombay Sapphire | Johnny Walker Black
Chivas Regal | Myer's Dark | Hennessy Privilege VSOP
+ Wine & Beer

Beer & Wine | \$25 first hour, \$12 each additional hour

Heineken | Coors Light | Bud Light | Beck's | Corona
Chardonnay | Pinot Grigio | Merlot | Cabernet



Brunch

Brunch

Bagels & Beignets for Days

New York Style Bagel Bar served with Sweet Butter & Cream Cheese

French Quarter Beignets

Seasonal Fruit Platter

\$24 per person.

Ready, Set, Breakfast.

Sliced Seasonal Fruits & Berries

Assorted Butter, Chocolate, Almond Croissants, Warm Beignets

Scrambled Eggs

Hickory-Smoked Bacon, Pork-Sausage Links

Home Fries with Roasted Red Peppers & Onions

\$32 per person

Wake Me Up for Brunch

Sliced Seasonal Fruit & Berries

Assorted Butter, Chocolate, Almond Croissants, Warm Beignets

Cast Iron Creole Style Egg Frittata

Buttermilk Biscuits & Sausage Gravy

Cheesy Stone Ground Grits

Casserole Style Hash Brown Potatoes

\$42 per person

Brunch on..

Brunch. Nap. Repeat.

Seasonal Assortment of Fruit

Assorted Croissants, Mini Muffins and Scones

Seasonal Field Greens, Heirloom Tomatoes served with Balsamic Vinaigrette

Chef Carving Station

New York Strip Steak

Egg Frittata, Baby Spinach, Roasted Mushroom and White Cheddar

Macaroni and Cheese served with Shrimp, Edamame and Cherry Tomatoes

Brioche French Toast served with Local NY Maple Syrup and Berry Compote

Gruyere Infused Cast-Iron Potatoes, Caramelized Onions & Fresh Herbs

Corn Beef Hash with Eggs over Easy

Bacon Wrapped Green Beans

Assorted Petite Cakes, Fruit Tarts & Pastries

\$75 per person

ALCOHOL YOU LATER.

Bloody Mary, Champagne and Mimosa Bar

Premium Vodka with Spicy Bloody Mary Mix

Enjoy Brut Champagne with Orange Juice

\$8 per drink

A \$75 Chef's Attendant Fee will apply for any Action Station

All buffet options are served with Freshly Brewed Regular, Decaffeinated Rainforest Alliance Coffee, Assorted Numi Organic Herbal Teas, and Breakfast Juices.

Brunch Enhancements

Omelet Station

Farm Fresh Omelets made to order with assorted toppings: Diced Tomatoes, Roasted Mushroom, Onions, Peppers, Cured Ham, Smoked Bacon, Salsa and assorted Cheeses available. Egg Whites also available... \$10 per person

Belgian Waffles and French Toast Bar | Served with Berry Compote, Vanilla Whipped Cream, Local NY Syrup and sweet butter
\$8 per person.

Baked Goods

Large Country Biscuits, Butter & Fruit Preserves	\$24 per dozen
Pecan Cinnamon Buns	\$40 per dozen
Assorted French Pastries and Tarts	\$35 per dozen
LOCAL Cinnamon Sugar Donuts	\$28 per dozen
Assorted Biscotti's	\$26 per dozen

Breakfast Sandwich Selection

Choice of Biscuits, Mini Croissants, Bagels or English Muffins	
Pork Sausage	\$55 per dozen
Honey-cured Ham & Cheese	\$55 per dozen
Fried Chicken Biscuit with Gravy	\$65 per dozen
Buttermilk Biscuits, Egg and Cheese	\$62 per dozen

Choice of Meat: Bacon, Country Sausage and Honey-Cured Ham

Linen Rental

The hotel offers ivory table cloths and navy blue cloth napkins, we can rent other color options

Rounds	\$32 per table
Napkins	\$5 per napkin

A 18% service charge and the NY State Taxes will be added to all Food & Beverage purchases.