



# YOUR DREAM DAY, ELEVATED

## WEDDINGS IN THE HEART OF THE POCONOS



## YOUR WEDDING IS OUR MOST IMPORTANT DAY OF THE YEAR

At Camelback Resort, unforgettable weddings are defined by extraordinary mountain settings, seamless service, and moments meant to be shared. From intimate mountaintop ceremonies to grand celebrations with family and friends, Camelback offers breathtaking Pocono views, distinctive indoor and outdoor venues, and a dedicated team focused on bringing your vision to life.

Guided by experienced wedding and catering specialists, your celebration unfolds effortlessly from "I do" to the farewell brunch. As a full-service, all-in-one resort destination, Camelback transforms your wedding into a full weekend experience, complete with year-round activities and seamless venues for every moment, all in one unforgettable place.



## SIGNATURE RECEPTION STYLES

Camelback offers a range of reception experiences to match your vision and guest count:

### Plated Dinner Receptions

Elegant, coursé dining with attentive tableside service, perfect for timeless, formal celebrations

### Buffet Receptions

A relaxed yet elevated experience offering variety and flexibility for guests

### Family-Style Dinners

Ideal for smaller weddings, creating an intimate, communal dining experience

### Cocktail-Style Receptions

A modern, social celebration featuring chef driven stations and passed hors d'oeuvres





## EVERY RECEPTION PACKAGE INCLUDES:

- Deluxe one-bedroom suite for the wedding couple for two nights
- Guestroom upgrade for the parents of the wedding couple
- Discounted hotel room rate for your guests
- Complimentary self-parking for all your guests
- Choice of two season passes for the upcoming ski season or two season passes for Camelbeach Outdoor Waterpark
- 15% discount on rehearsal dinner
- 15% discount on the morning after breakfast/brunch
- Complimentary sparkling toast
- Signature cocktail design
- Complimentary cake cutting service
- Complimentary food tasting for four (4)
- Ivory table linen and napkins
- Dance floor



### ALPINE Plated Dinner Package

#### Cocktail Hour

Choice of one stationary display

*Options marked with an asterisk (\*) on Displays and Stations Page*

Chef's selection of six tray-passed hors d'oeuvres

Champagne and sparkling cider toast

#### Three-Course Served Dinner

##### First Course

Choice of soup or salad

##### Entrée Course

Choice of three entrée selections

##### Dessert Course

Assortment of petit fours and macarons served to each table

Choice of: Table-side coffee and tea service OR Coffee and tea station

#### Cake Cutting Service

Wedding Cake Not Included

Cake can be served to guests or bagged/boxed

*Camelback does not provide cake bags/boxes*

#### Beverage Service

4.5 Hour Deluxe Open Bar

**\$136 per person**

*plus 6% sales tax and 23% service charge,  
bar is closed for 30 minutes at the beginning of the reception*





## **NORDIC** Plated Dinner Package

### **Cocktail Hour**

Choice of two stationary displays

*Options marked with an asterisk (\*) on Displays and Stations Page*

Chef's selection of ten tray-passed hors d'oeuvres

Champagne and sparkling cider toast

### **Three-Course Served Dinner**

#### **First Course**

Choice of soup or salad

#### **Entrée Course**

Choice of three entrée selections, with counts in advance

#### **Dessert Course**

Choice of: Assorted cupcake display OR s'mores action station

Choice of: Table-side coffee and tea service OR Coffee and tea station

### **Cake Cutting Service**

Wedding Cake Not Included

Cake can be served to guests or bagged/boxed

*Camelback does not provide cake bags/boxes*

### **Beverage Service**

4.5 Hour Deluxe Open Bar

**\$146 per person**

*plus 6% sales tax and 23% service charge,  
bar is closed for 30 minutes at the beginning of the reception*

## **CROSS COUNTRY**

### **Plated Dinner Package**

### **Cocktail Hour**

Choice of two stationary displays

*Options marked with an asterisk (\*) on Displays and Stations Page*

Chef's selection of ten tray-passed hors d'oeuvres

Champagne and sparkling cider toast

### **Three-Course Served Dinner**

#### **First Course**

Choice of served appetizer

#### **Second Course**

Choice of soup or salad

#### **Entrée Course**

Choice of three entrée selections

#### **Dessert Course**

Choice of: Assorted cupcake display OR s'mores action station

Choice of: Table-side coffee and tea service OR Coffee and tea station

### **Cake Cutting Service**

Wedding Cake Not Included

Cake can be served to guests or bagged/boxed

*Camelback does not provide cake bags/boxes*

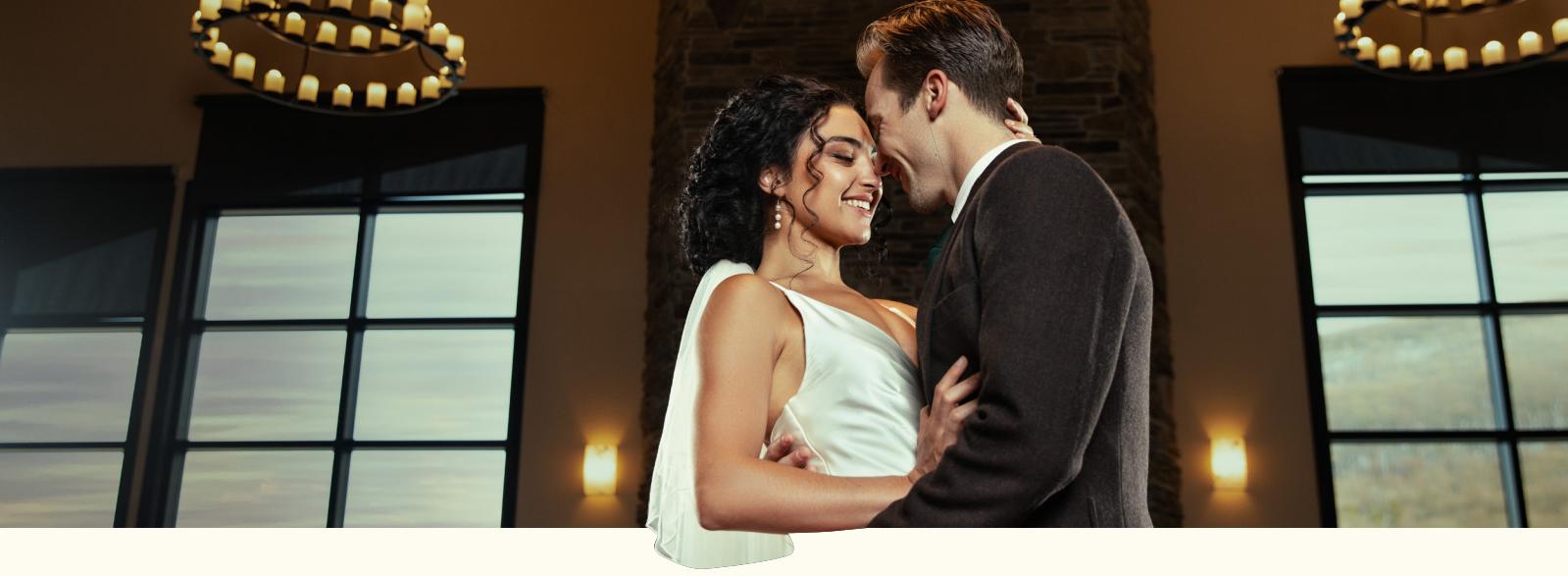
### **Beverage Service**

4.5 Hour Deluxe Open Bar

**\$152 per person**

*plus 6% sales tax and 23% service charge,  
bar is closed for 30 minutes  
at the beginning of the reception*





## **BACK COUNTRY**

---

### Buffet Dinner Package

#### **Cocktail Hour**

Choice of two stationary displays

*Options marked with an asterisk (\*) on Displays and Stations Page*

Chef's selection of ten tray-passed hors d'oeuvres

Champagne and sparkling cider toast

#### **Buffet Dinner**

Choice of two salads

Choice of two entrée selections

Choice of pasta selection

Choice of four sides

#### **Dessert**

Choice of: Assorted cupcake display OR s'mores action station

Choice of: Table-side coffee and tea service OR Coffee and tea station

#### **Cake Cutting Service**

Wedding Cake Not Included

Cake can be served to guests or bagged/boxed

*Camelback does not provide cake bags/boxes*

#### **Beverage Service**

4.5 Hour Deluxe Open Bar

**\$157 per person**

*plus 6% sales tax and 23% service charge,  
bar is closed for 30 minutes at the beginning of the reception*

## **MOUNTAINEERING**

---

### Cocktail-Style Package

#### **Cocktail Hour**

Combination antipasto and vegetable crudité display

Chef's selection of ten tray-passed hors d'oeuvres

Champagne and sparkling cider toast

#### **Dinner**

Choice of carving station

Choice of: pasta, mashed potato, OR macaroni and cheese station

Choice of: street taco station OR slider station

Choice of: fire and ice station OR ocean on ice station

#### **Dessert**

Choice of: Assorted cupcake display OR s'mores action station

Choice of: Table-side coffee and tea service OR Coffee and tea station

#### **Cake Cutting Service**

Wedding Cake Not Included

Cake can be served to guests or bagged/boxed

*Camelback does not provide cake bags/boxes*

#### **Beverage Service**

4.5 Hour Deluxe Open Bar

**\$169 per person**

*plus 6% sales tax and 23% service charge,  
bar is closed for 30 minutes at the beginning of the reception*



## FREESTYLE

### Build-Your-Own Wedding Package

#### Cocktail Hour

Choose any combination of: Cold displays, tray passed hors d'oeuvres, and stations  
Champagne and sparkling cider toast

#### Dinner

Plated  
Buffet

Family Style

Cocktail Reception

Choice of: Table-side coffee and tea service OR Coffee and tea station

#### Cake Cutting Service

Wedding Cake Not Included

Cake can be served to guests or bagged/boxed

Camelback does not provide cake bags/boxes

#### Beverage Service

Open or Consumption

Classic, Deluxe, or Premium

Number of Hours

Per-person price determined by selections

plus 6% sales tax and 23% service charge,  
bar is closed for 30 minutes at the beginning of the reception



## THE CEREMONY

### Mountain Top \$2,500

A dramatic Pocono Mountain backdrop framed by a rustic pergola, ideal for large celebrations.  
Up to 300 people



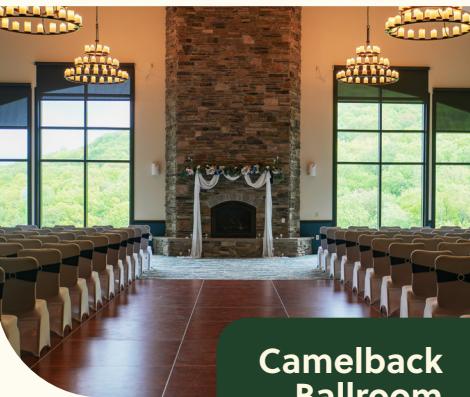
### Camelback Ballroom \$2,000

Floor-to-ceiling windows with sweeping mountain views for indoor ceremonies of any season.  
Up to 400 people



### Creekside Ceremony \$1,500

A charming, intimate setting along the creek or outdoor deck, perfect for smaller gatherings.  
Up to 60 people



#### Ceremony site fees include:

- Ceremony site seating set-up
- Rehearsal assistance from our wedding specialist
- Alternate indoor ceremony site, in the event of inclement weather

#### Ceremony Enhancements

Additions, arbor and pergola décor packages

Microphone and speaker audio for vow exchange \$150  
Linen draping for arbor or pergola (white or ivory) \$150  
Mixed faux greenery garland \$200  
Large corner floral swag \$250  
Hanging tea lights \$100  
Pillar candle ensembles (2) \$75  
Bird cages (4) \$75  
Rustic lanterns \$10



## DISPLAYS AND STATIONS

---

### \*Artisan Cheese Display \$14 per person

Imported and domestic cheeses, roasted nuts, and dried fruits, grilled sourdough, assorted crackers

### \*Crudité Display \$8 per person

Market selection of fresh vegetables and variety of dips

### \*Antipasto Display \$16 per person

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

### Pasta Station \$19 per person

Subject to \$150 chef fee

Cheese tortellini, penne rigate, and fusilli pasta, marinara, alfredo, and vodka sauces, warm garlic breadsticks, hot chili flakes, and parmesan cheese

Add chicken +\$4

Add shrimp +\$5

### Street Taco Station \$24 per person

Hard and soft shells, BBQ pork, shredded chicken, seasoned ground beef, assorted salsas, lettuce, tomato, and shredded cheddar

### Mashed Potato Bar \$20 per person

Subject to \$150 chef fee

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

### Macaroni and Cheese Bar \$20 per person

Macaroni and cheese, buttery bread pieces, buffalo chicken, pulled pork, crumbled bacon, peas, bleu cheese, parmesan cheese

### Chinatown Station \$28 per person

Subject to \$150 chef fee

Steamed white rice, boneless chicken bites with spicy orange sesame sauce, pan-fried pork pot stickers with soy sauce, vegetable spring roll with peanut sauce, sautéed broccoli in a teriyaki-style sauce

### \*Fresh Cut Fruit Display \$12 per person

Select domestic seasonal cut fruit and dips

### \*Bruschetta Display \$10 per person

Vine ripe tomatoes, basil, and balsamic  
Green tomatillo and cannellini white bean bruschetta  
Roasted garlic, basil, oil, and olive tapenade  
Grilled breads and garlic crostini

### Slider Station \$22 per person

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

### Carnival \$12 per person

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

### Shrimp Cocktail Display \$22 per person

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

### Fire and Ice Display market price

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

### Ocean on Ice Display market price

Little neck clams, East Coast oysters, chilled jumbo shrimp, and crab clusters served with spicy cocktail sauce, white horseradish crema, green apple mignonette, and lemon wedges

### Sushi Display market price

Approximately 4 pieces per person

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

### Sundae Bar \$16 per person

Subject to \$150 attendant fee

Selection of vanilla, strawberry, and chocolate ice cream, Sugar Shack's assorted toppings including mini gummy bears, chocolate-covered pretzels, Heath crumble, and peanut butter chocolate crumble, served in a cup or cone

## REHEARSAL DINNERS & AFTER PARTIES

Turn your wedding into a full weekend of celebration with a variety of before and after event venues designed to bring your guests together in memorable ways

### Rehearsal Dinner

#### Alta Vida

Celebrate with vibrant Mexican cuisine featuring bold, modern twists, perfect for a festive and flavorful rehearsal dinner

**Loft:** up to 50 guests

**Private dining room:** up to 15 guests

**Lower level and patio:** up to 30 guests seated / up to 70 guests reception-style

#### Trails End Pub & Grille

Enjoy elevated American cuisine paired with sweeping mountainside views. Seasonal indoor dining and an outdoor patio with cozy firepits create a warm, relaxed atmosphere

#### Summit House

Host your rehearsal dinner at the top of the mountain, where spectacular views and elevated cuisine create an unforgettable pre-wedding gathering. Facility fee applies

#### Private Banquet Rooms

Versatile private dining spaces designed to accommodate rehearsal dinners of any size, from intimate gatherings to larger celebrations

### After Party

#### Alta Vida

Gather for handcrafted cocktails and light bites on the lower level and outdoor patio, offering an inviting setting for relaxed conversation and late-night toasts

#### Trails End Pub & Grille

Keep the celebration going indoors or outdoors at the base of the mountain, where casual energy meets cozy alpine ambience

#### The Lobby Bar

A semi-private lounge nestled within La Colombe, featuring a stylish backdrop and views overlooking Aquatopia Waterpark

#### The Oasis Bar

Slip into resort mode with cocktails at the swim-up bar, or reserve private cabanas for lounging, laughter, and effortless celebration

## WEDDING ENHANCEMENTS

Personalize the experience with thoughtful extras

#### In-Suite Bites for the Bridal Party

##### Continental Breakfast \$22 per person

Assortment of breakfast pastries, breads, and spreads

Sliced fruit

Orange juice and iced coffee

##### Light Lunch \$28 per person

Assortment of deli wraps

Assortment of sliced fruit

Variety of bagged chips, pretzels, and popcorn

Assortment of regular and diet soft drinks

##### Bubbles and Berries \$39

Serves two

Chilled champagne with chocolate-covered berries

#### Bathroom Attendant \$125 per attendant

#### Restroom Amenity Baskets \$50 each

#### Uplighting \$50 each

### Experiences

- UTV Mountain Tour for the wedding party (up to 30 people)
- S'mores around the fire
- Camelbeach Outdoor Waterpark private cabana party (June—September)
- Aquatopia Indoor Waterpark private cabana party

Prices vary by season





**YOUR DREAM DAY BEGINS TODAY**

**CONTACT US**

Camelback Resort  
193 Resort Drive, Tannersville, PA 18372  
[groups@camelbackresort.com](mailto:groups@camelbackresort.com)

