

CORPORATE MENUS 2018-2019



Breakfast *Buffets*

DELUXE CONTINENTAL BREAKFAST

*Assortment of Freshly Baked Breakfast Pastries
Butter and Preserves
Individual Fruit Yogurts
Selection of Fresh Fruit
Assorted Chilled Fruit Juices
Freshly Brewed Premium Colombian Coffee and
Higgins and Burke Teas*

CANADIAN BUFFET

*Fresh Scrambled Eggs
Smoked Bacon and Country Sausage
Home Fried Potatoes
Selection of Freshly Baked Breakfast Pastries,
Bread, Butter and Preserves
Assorted Chilled Fruit Juices
Freshly Brewed Premium Colombian Coffee and
Higgins and Burke Teas*



ADDITIONAL ITEMS

*Pancakes with Syrup
French Toast
Eggs Benedict with Ham
Canadian Back Bacon*

All prices subject to a 15% service charge and 13% HST.



BEVERAGES

Bottled Fruit Juices (330ml)
Bottled Water
Regular & Diet Soft Drinks (cans)
Thermos of Coffee (serves 9 cups)
Medium Samovar of Coffee (serves 30 cups)
Large Samovar of Coffee (served 55 cups)
Assorted Teas
All Day Coffee
Coffee Break (per break)

FOOD ITEMS

Assorted Pastries and Croissants
Assorted Bagels with Cream Cheese
Assorted Whole Fruit
Freshly Baked Gourmet Cookies
Fresh Fruit Platter
Seasonal Cheeseboard and Crackers
Crudités and Dip
Pita and Hummus
Finger Desserts





Themed *Breaks*

REFRESHER BREAK

Assorted Soft Drinks

Bottled Water

Assorted Fruit Juices

*Freshly Brewed Colombian Coffee and
Higgins and Burke Teas*

HEALTH BREAK

Fresh Fruit and Berries

Kombucha Tea

Low Fat Greek Yogurt

*Freshly Brewed Colombian Coffee and
Higgins and Burke Teas*

SWEET AND SALTY BREAK

Farm to Table Popcorn Assortment (Bags)

Freshly Baked Cookies

Assorted Fruit Juices

*Freshly Brewed Colombian Coffee and
Higgins and Burke Teas*

CHEESE BREAK

Artisanal Cheese Tray

Fresh Berries

Crackers

Assorted Fruit Juices

*Freshly Brewed Colombian Coffee and
Higgins and Burke Teas*

HIGH TEA

Freshly Baked Scones

Jams, Preserves, Honey and Butter

Assortment of Macaroons

Selection of Fine Teas

ADD-ONS

*Apples, Oranges, Clementine's, Plums, Pears,
Peaches, Grapes, Strawberries (Seasonal
Availability)*

Kashi Quinoa, Chocolate Chip 7- Grain Bars

*Infused Waters - Seasonally Inspired (Requests
Welcomed)*

GF = Gluten Friendly

VF = Vegetarian Friendly

(With minimal substitutions menus can be made gluten free or vegetarian friendly. Inquire with our catering managers for details)

THE FIESTA (VF & GF)

*House Made Nacho Chips
Mexican Style Taco Salad
Seasoned Chicken
Mexican Style Rice
Cilantro and Lime Infused Black Beans
Warm Mini Tortillas
Fresh Toppings
Assorted Squares
Assorted Pop and Juices
Freshly Brewed Premium Columbian Coffee and
Assorted Higgins and Burke Teas*

TASTE OF THE ORIENT (VF & GF)

*Vegetable Spring Rolls with Spiced Chili Dip
Mixed Greens Tossed with Diakon Radish,
Carrot, Peppers and Miso Vinaigrette
Teriyaki Chicken and Vegetable Stir Fry
Steamed White Rice
Fortune Cookies
Assorted Squares
Assorted Pop and Juices
Freshly Brewed Premium Columbian Coffee and
Assorted Higgins and Burke Teas*

SOUTHERN BBQ (GF)

*Grilled Vegetable Pasta Salad
Artisan Greens with Fresh Vegetables and
Chef's Choice of 2 Dressings
BBQ Dijon Glazed Chicken
Assorted Squares
Assorted Pop and Juices
Freshly Brewed Premium Columbian Coffee and
Assorted Higgins and Burke Teas*

MAMBO ITALIANO!

*Caesar Salad with Bacon, Asiago and Croutons
Mac and Cheese
Meat Lasagna layered with Bolognese, Ricotta
and Mozzarella Cheese
Assorted Squares
Assorted Pop and Juices
Freshly Brewed Premium Columbian Coffee and
Assorted Higgins and Burke Teas*

GEEKY GREEKY (GF)

*Greek Salad
Chicken Souvlaki
Rice
Pita
Tzatziki
Assorted Squares
Assorted Pop and Juices
Freshly Brewed Premium Columbian Coffee
Assorted Higgins and Burke Teas*



Lunch *Buffets*

GF = Gluten Friendly

VF = Vegetarian Friendly

(With minimal substitutions menus can be made gluten free or vegetarian friendly. Inquire with our catering managers for details)

SOUTHERN COMFORT

*Artisan Greens with Fresh Vegetables and
Chefs Choice of 2 Dressings*

Cornbread

Fried Chicken

Mac and Cheese

Assorted Squares

Assorted Pop and Juices

Freshly Brewed Premium Columbian Coffee and

Assorted Higgins and Burke Teas

GOURMET SANDWICH GRILL

Grilled Vegetable Pasta Salad

*Artisan Greens with Fresh Vegetables and
Chef's Choice of 2 Dressings*

*Ham and Swiss with Grainy Mustard on A
Freshly Baked Croissant*

*Moroccan Vegetable and Hummus Wrap with
Goat Cheese*

*Shaved Prime Rib with Horseradish Aioli on a
Fresh Sourdough Bun*

*Chicken Wrap with Baba Ghanoush and
Caramelized Onion Aioli*

Assorted Squares

Assorted Pop and Juices

Freshly Brewed Premium Columbian Coffee and

Assorted Higgins and Burke Teas

THE SANDWICH GRILL (VF)

Grilled Vegetable Pasta Salad

*Artisan Greens with Fresh Vegetables and
Chef's Choice of 2 Dressings*

*A Selection of Freshly Made Sandwiches and
Wraps*

Egg Salad Wraps

*Grilled Vegetable and Goats Cheese on a
Potato Scallion Bun*

*Turkey and Swiss with a Sundried Tomato Mayo
on Herbed Ciabatta Bread*

*Ham with Cheddar and Grainy Mustard on
Potato and Scallion Bread*

*Roasted Chicken and Spinach, Pesto Mayo on
Multigrain Sourdough Bread*

Assorted Squares

Assorted Pop and Juices

Freshly Brewed Premium Columbian Coffee and

Assorted Higgins and Burke Teas

Can be served as a "Build Your Own"



Cocktail
Receptions



HORS D'OEUVRES

Pick 3

Cocktail reception items are served for 1 hour and are 3 pieces per person

GF=Gluten Free

VEGETARIAN

Wild Mushroom Bruschetta, Herbed Goat Cheese, Tarragon, Balsamic

Arancini, Manchego Cheese, Passata, Basil Pesto

Fig, Candied Walnuts, Gorgonzola Cheese, Balsamic (GF)

Moroccan Couscous Salad, Almond, Sultana, Turmeric

Vegetable Fricassee, Sundried Tomato Cup, Goat Cheese

SEAFOOD

Sesame Crusted Itsumo Tuna, Miso Aioli, Wasabi, Taro Chip (GF)

Seafood Ceviche Spoons, Lime, Shallot, Cilantro, Red Pepper, Chili (GF)

Smoked Trout Blini, Lemon Mascarpone, Caviar, Chive

Canadian Oyster, Mignonette (Shallot, Sherry, Lemon, Parsley) (GF)

Sesame Salmon Tartar, Japanese Kewpie Mayo, Nori Waffle Cup

MEAT

Rare Seared Beef, Vindaloo Aioli, Taro Chip (GF)

Ontario Lamb Slider, Camembert, Arugula, Aioli

Tanjo Family Farms Pork, Jerk Aioli, Pineapple Salsa, Plantain Chip (GF)

Carnitas Tostada, Confit Pork, Pico, Cilantro (GF)

Ontario Grass Fed Beef Meatball, Mascarpone, Truffle, Veal Jus (GF)

**CHEF'S CHOICE OF COLD AND HOT HORS D'OEUVRES
ALSO AVAILABLE FOR \$7.00 PER PERSON**

All prices subject to a 15% service charge and 13% HST.



Cocktail
Reception Platters



SEASONAL CHEESEBOAR

Imported, Domestic and Local Cheese Garnished with Fruit and Crackers

CRUDITES & DIP

A Mixture Of Cold, Seasonal Vegetables, Served with Dip

FRESH FRUIT PLATTER

Assortment of Seasonal Sliced Fruit

ANTIPASTO PLATTER

Seasonally Inspired Cheeses, Meats, Pickled and Marinated Vegetables and Olives

FINGER DESSERTS

An Assortment of Petit Fours, Cheesecake, Macaroons, and Tarts



Plated *Dinners*

3 Course | 4 Course | 5 Course

Dinner Includes Freshly Baked Bread, Brewed Coffee and Assorted Teas

SOUP

Select one of the following:

*Cannellini Butterbean with Smoked Ham Hock
Sundried Tomato, Roasted Red Pepper, Arugula
Oil
Roasted Squash, Toasted Pepita, Crème
Friache*

SALAD

Select one of the following:

*Caesar, Rocket, Kale, Pancetta, Crostini,
Parmesan, Lemon Zest
Butter Blend Lettuce, Shaved Heirloom
Vegetables, Honey Shallot Vinaigrette
Roasted Beet Salad, Beet Compressed Apple
Puree, White Balsamic, Goat Cheese*

PASTA

Select one of the following:

*Penne Putanesca, Fire Roasted Tomato,
Capers, Rocket, Black Olive, Olive Oil
Gnocchi, Toasted Pine Nuts, Gorgonzola
Cheese, Smoked Pork Belly, Organic Kale
Farfalle, Sundried Tomato Pesto, Goat Cheese,
Arugula*

ENTRÉE

Select two of the following:

*All Proteins served with Seasonally Inspired Vegetables and
Roasted Fingerling Potatoes
Pasture Raised Chicken Supreme, Calvados
Jus
Braised Chicken Thigh, Beer Pan Jus
Braised Boneless Beef Short Rib, Braising
Reduction
AAA Beef Sirloin Steak, Veal Jus
Atlantic Salmon, Chimmichurri
Roasted Portobello, Goat Cheese, Chimmichurri
(VEG)
Turkey, Stuffing, Sage, Au Jus*

DESSERT

*Vanilla Bean Crème Brûlée, Fresh Berries
Chocolate Pot de Crème, Chantilly Cream, Tuiè
Lemon Curd Tart, Fresh Berries*

UPGRADE OPTIONS

*AAA Ontario Beef Striploin, Veal Jus
AAA Ontario Beef Tenderloin, Red Wine
Reduction
Duck Confit, Duck Reduction
Cornish Hen, Butter Braised Shallot Jus
Moroccan Crust Lamb Chops, Mint Raita
Halibut, Lemon Caper Compound Butter,*



STARTERS

Antipasto Bar

Local and Imported Cheeses, Charcuterie Meats and Sausages, Pickles, Marinated Vegetables, Armenian Flatbreads

Salad Bar

Tuscan and Butter Blend Lettuces, an Assortment of Toppings, Shaved Heirloom Vegetables, Gluten Free Dressings and Vinaigrettes

Pasta Station

(Semolina Pasta with Choice of Sauce)

Fire Roasted Tomato Sauce, Basil Pesto, Primavera or Puttanesca

Braised Meat Sauce, Carbonara, Mac and Cheese or A La Vodka

PROTEIN

Selections are 1 piece per person (approx. 5 oz)

Braised Chicken Thigh, Beer Pan Jus

Braised Boneless Beef Short Rib, Braising Reduction

Roasted Portobello, Goat Cheese, Chimmichuri (VEG)

Rainbow Trout, Saffron Citrus Vinaigrette

Pasture Raised Chicken Breast, Calvados Jus

AAA Beef Sirloin Steak, Veal Jus

Atlantic Salmon, Chimmichuri

Potato Gnocchi, Charred Onions, Wilted Kale, Pickled Mustard

AAA Ontario Beef Striploin, Veal Jus

AAA Ontario Beef Tenderloin, Red Wine Reduction

Duck Confit, Duck Reduction

Cornish Hen, Butter Braised Shallot Jus

Halibut, Lemon Caper Compound Butter

Moroccan Crust Lamb Chops

DESSERT

Finger Desserts, an Assortment of Petit Fours, Cheesecake, Macaroons and Tarts



Food Stations

FOOD STATIONS **SHOWTIME YOUR STATION**

CARNITAS

Confit Pork Shoulder, Refritos, Assortment of Authentic Mexican Salsas, Corn Tortillas

BAO BUNS

Smoked Pork Belly, Pickled Vegetables, Hoisin, Sriracha, Scallion

PARIS SUSHI CO

Assortment of Sushi, Sashimi and Handrolls

DIPS AND SPREADS

Middle Eastern and Mediterranean Inspired Dips and Spreads, Armenian Flatbread, Lavash and Naan

TEA SANDWICHES

Pintxos, Canapes, an Assortment of Open Faced Sandwiches, Spanish Hors D'oeuvres Sandwiches and French Sandwiches

S'MORE BAR

We Bring the Fire, You Do the Roasting, Marshmallow, Belgian Chocolate, Graham Crackers

INTERNATIONAL STREET FOOD CART

From Tacos to Bahn Mi Sandwiches, Our Chef's Selection of Worldly Street Foods, Market, Custom



Host & Cash Bars



HOST BAR

(Plus a 15% Service Charge and 13% HST)

Standard Bar Includes:

*Liquor (per oz)
Beer (Domestic)
Beer (Craft)
House Wine, Bottle
Soft Drinks, Juice
Bottled Water*

Upgrade Options:

*Beer (Imported)
Coolers
Premium Liquor
Shooter*

CASH BAR

(Includes 13% HST)

*Standard Liquor (per oz)
Premium Liquor (per oz)
Shooter (per oz)
Beer (Domestic)
Beer (Craft)
Beer (Imported)
Coolers
House Wine, Glass
House Wine, Bottle
Soft Drinks, Juice
Bottled Water*





Meeting Packages

700 HESPELER RD, CAMBRIDGE ONTARIO, N3H 5L8 | 519.622.1505
meetings@cambridgehotel.ca

READY...SET...PLANNED!

EFFICIENT - EFFECTIVE - ECONOMICAL

We know that you are busy at work, last minute meetings happen, and you need to keep costs within a budget. Our all inclusive event packages are built to accommodate all of your meeting requirements ensuring maximum results and successful outcomes.

Contact our team of skilled meeting professionals for a property site-tour and you will soon be on your way to realizing your meeting objectives. Seeing is believing!

HALF DAY MEETING PACKAGE	FULL DAY MEETING PACKAGE	FULL DAY MEETING WITH DINNER PACKAGE
<ul style="list-style-type: none"> • Main Meeting Room 8:00am - 12:00pm or 1:00pm - 5:00pm • Wireless High Speed • 1 LCD projector • 1 Screen • 1 Flipchart with Markers • All Day Coffee • Breakfast or Lunch 	<ul style="list-style-type: none"> • Main Meeting Room 8:00am - 5:00pm • Wireless High Speed • 1 LCD projector • 1 Screen • 1 Flipchart with Markers • All Day Coffee • Includes Continental Breakfast, Lunch Buffet and Afternoon Break 	<ul style="list-style-type: none"> • Main Meeting Room 8:00am - 8:00pm • Wireless High Speed • 1 LCD Projector • 1 Screen • 1 Flipchart with Markers • All Day Coffee • Continental Breakfast, Lunch Buffet, Afternoon Break and 3 Course Plated or Buffet Dinner

One Size does NOT fit All - should the above packages not suit your needs; not to worry - we will customize!

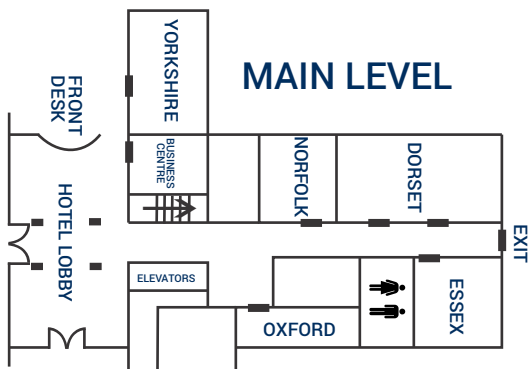
**Please NOTE: My Meetings Packages are based on a 15 person minimum. Applicable to groups of 8-14 with a \$100 meeting room charge

All prices subject to a 15% service charge and 13% HST.

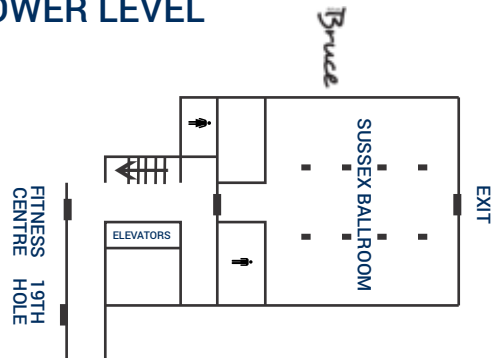


Floor Plan

FUNCTION ROOM	DIMNS (W x L)	SQ. FT	CEILING HEIGHT	ROUND 8-10	1, 2 ROUND 6	RECP	T, S	C, L	B, R	U, S	H, R
Sussex Ballroom	63 X 63	4085	10'	240	150	400	400	200	42	34	40
Dorset, Norfolk	27 X 68	1836	10'	112	84	150	200	112	60	60	64
Dorset	27 X 38	1026	10'	64	48	88	100	56	34	36	40
Norfolk	27 X 30	810	10'	48	36	68	80	48	26	27	30
Yorkshire	29 X 24	660	10'	32	24	50	50	32	20	20	24
Essex	25 X 25	625	10'	32	24	50	50	32	20	20	24
Oxford	13 X 26	335	10'	-	-	-	-	-	12	-	-
Hospitality Suites: Cosmopolitan, 2nd Fl											
Manhattan, 3rd Fl	17 X 20	340	8'	-	-	-	-	-	12	-	-
Champagne, 4th Fl											
Virtual Sports Lounge	38 X 26	998	10'	32	24	-	40	16	20	20	24
The Bruce Restaurant Lounge & Patio	N, A	N, A	10'	SEATING FOR 100, PATIO SEATING FOR 65							



LOWER LEVEL



All prices subject to a 15% service charge and 13% HST.



Preferred
Vendors

The Cambridge Hotel and Conference Centre is pleased to offer our personal recommendations of florists, decorators, cake specialists and gift ideas. These companies have contributed to the success of previous celebrations with the Cambridge Hotel and Conference Centre.

FLORIST & DECORATORS

The Creative Bride

Kim Rasokas

(519) 621-9812

kim@thecreativebride.ca

thecreativebride.ca

Fresh Look Design

Ainsley Poirier

(519) 954-8978

ainsley@freshlookdesign.ca

freshlookdesign.ca

DJ SERVICES

Flashpoint Productions

(519) 745-2558

Flashpointpro.com

Complete Weddings Event

Yasar Hazim-Shakir

(226) 791-4490

yashar@cmusic.ca cmusic.ca

PHOTOGRAPHY

Gary Evans Photography

Gary Evans

(519) 222-5840

gary@garyevansphotography.ca

EQUIPMENT RENTALS

ABC Rentals

(519) 650-5240

Abcrentalscambridge.com

TRANSPORTATION

Golden Triangle Taxi

(519) 740-2222

goldentriangletaxi.com

V.I.P Limousine

(519) 221-5466

viplimos.ca



Hotel *Policies*



DEPOSIT AND CANCELLATION OBLIGATION SCHEDULE

In order to confirm your event, you will be asked to sign a contract and return with an initial deposit.

In the event that you cancel your entire event, the following Deposit and Cancellation schedule will apply:

*** Payments will be automatically charged to credit card on file based on the time frame agreed upon with your catering manager.

ATTRITION OBLIGATION

Final guaranteed numbers are required 5 business days prior to your group's arrival date. The Client's minimum guarantee of attendance must be at least 80% of your contracted number of guests. This number is the minimum and may not be lowered. If the guaranteed confirmation number is not received on time, the expected attendance will become the guaranteed number. All charges are based on your guaranteed number or the actual attendance, whichever is larger.

EXAMPLE OF CATERING ATTRITION POLICY

Contracted , Guaranteed Number of Guests for event: 150 guests

Minus (-) Attrition allowance 20%: 30 guests
= minimum number of paid guests to avoid
Attrition: 120 guests

GUARANTEED NUMBERS:

A guaranteed number of persons are required before 12 pm (Noon), Five (5) **business days** prior to your function date. All charges are based on guaranteed attendance, or for the actual number of persons served, whichever is greater.

*Cambridge Hotel & Conference Centre reserves the right to reassign function space should your numbers fall below guarantees *

FOOD AND BEVERAGE POLICY

The Cambridge Hotel & Conference Centre is the sole supplier of food and beverage onsite, therefore, the removal of any food & beverage from the hotel premises is prohibited. All items must be purchased from us and consumed onsite.

BAR CHARGES, ALCOHOL POLICY:

The Cambridge Hotel and Conference Centre is licensed through the Alcohol and Gaming Commission (AGCO) and is responsible for all alcoholic beverage sales and service.

All alcoholic beverages must be dispensed by the Hotel servers & bartenders who are Smart Serve Certified. The Hotel's liquor license requires the Hotel to request proper identification from any person of questionable age & refuse alcoholic beverages to anyone suspected to be under the age of 19 years if proper identification cannot be produced. The Hotel will also refuse alcoholic beverage service to any person who is in our judgement intoxicated. Termination of beverage services is at 1:00am and all alcohol must be removed from function rooms by 1:30am.

MENU SELECTIONS:

Our Catering Office must receive your final menu selections at least 60 days prior to your function. Special dietary requirements, child and vegetarian alternatives are available – in conjunction with the menu selection and guaranteed number policy.

Plated meals have a pre-selected Starter and Dessert – if you would like your guests to have choice of main course that must be pre-determined and pre-ordered 30 days prior with a floor plan.

Please note due to unforeseen circumstances, menus may need to be modified, in all instances, we would substitute a comparable or greater quality product that is consistent with the menu.

We are very happy to customize our menu offerings, should you prefer something that is not listed in our menu.



Hotel Policies

PRICING AND ADDITIONAL CHARGES:

Due to fluctuating market prices, our menu prices are subject to change.

The Cambridge Hotel and Conference Centre will gladly lock in and guarantee menu selection and pricing within 365 days prior to your catered event with a signed contract, signed event orders and a deposit per our stated deposit policy.

All food & beverage and meeting room rental prices are subject to a 15% service charge & 13% HST.

- A service charge of 10% will be added to the food charges for any meals that are delayed in service by the client by more than 30 minutes.
- Due to overtime wages on statutory holidays and special occasions, a premium charge per person will be levied.
- A clean up fee of \$150 may be applied if the room is not left in satisfactory condition as per Hotel.

CHILDREN'S MEALS

The Cambridge Hotel and Conference Centre is pleased to offer a variety of meal options for children and youth based on the following structure:

- 0-3 Years of Age: Complimentary
- 3-13 Years of Age: Choice of the Regular Menu or Chicken Fingers, Fries, and an Ice Cream Sundae (offered at a special rate)
- 13-18 Years of Age: Regular Menu.

S.O.C.A.N. FEE:

Any event with either live or recorded music is subject to fees as per tariff No. 8 of the copyright laws of Canada. Under the copyright laws of Canada and in accordance with S.O.C.A.N., we are required by law to charge an additional fee for the Society of Composers, Authors & Music Publishers of Canada. The prices below are subject to HST.

CAPACITY	WITH DANCING	WITHOUT DANCING
1-100	\$44.13	\$22.06
101-300	\$63.49	\$31.79

RE:SOUND FEE

Any event with the use of sound recording is subject to fees as per tariff No. 5B of the Copyright law of Canada. Under the copyright law of Canada and in accordance with Re:Sound, we are required by law to charge an additional fee. This fee represents and safeguards the rights of it artists and record companies and ensures that they are fairly compensated for the broadcast and public performance of their music in Canada. The prices below are subject to HST.

CAPACITY	WITH DANCING	WITHOUT DANCING
1-100	\$18.51	\$ 9.25
101-300	\$26.63	\$13.30



Hotel
Policies

ACCESS TO EVENT SPACE AND DECORATIONS:

Arrangements must be made with your Catering Manager for access to the hotel for the purpose of delivery, decorations and special set-up requirements. Room rental and, or additional staffing fees may apply for early access to the room. Additional staffing fee of \$25.00 per hour for a minimum of (4) hours.

The hotel prohibits any items to be fastened to walls or floors with tape, tacks, nails, pushpins etc. Open flame candles, sparklers & smoke machines are not allowed due to fire regulations. All items including wedding cakes, decorations and equipment must be removed from the function room at the end of the event as indicated on the catering agenda (Banquet Event Order).

The Cambridge Hotel and Conference Centre prohibits the traditional throwing of confetti or rice.

SECURITY, DAMAGES AND LOST ITEMS:

The Cambridge Hotel and Conference Centre reserves the right to inspect and control private functions. Guests reserving space with the hotel agree to reimburse The Cambridge Hotel and Conference Centre for any damage done to any part of the Hotel premises and or equipment by any person attending the function.

The Hotel does not assume responsibility for any damaged or lost articles left in the hotel or function rooms prior to, during, or following the event. Any Group requiring services from an outside sub-contractor must complete a liability form before entering the premises. It is the responsibility of the company to request the waiver and to ensure it is returned before the function. Failure to do so will result in the company, person stated on this contract to take full responsibility.

Please note that anyone entering to deliver, set-up or pick-up anything on our premises must sign in at our Front Desk.