



WEDDINGS 2018 • 2019

700 Hespeler Road, Cambridge, ON N3H 5L8 | Phone: 1-866-622-1505 | Email: weddings@cambridgehotel.ca



Weddings



Congratulations

On your upcoming wedding day!

Your Wedding Day is one of the most meaningful days of your life. Let us be a part of the memories that will last a lifetime. Whether it's an intimate exchange of vows amongst close friends and family, or the ultimate fairytale wedding, the staff at The Cambridge Hotel and Conference Centre are committed to making your day extraordinary.

We will ensure that your wedding reflects your personal style, and we will make your day a beautiful event that you will always cherish.

We Provide...

*Draped head table, cake table, gift table and registration table
Complimentary black or white table linens, napkins, flatware, china and glassware
Complimentary centerpieces - vases with stones and tea lights
Complimentary black or white chair covers
Complimentary ceiling canopy (in Ballroom)
Complimentary table numbers and holders
Special guestroom rates for guests
Complimentary parking
Placement of favours and centerpieces
Slicing and serving of your wedding cake
Guest reservation reply cards
Custom table menus*

For the Couple:

*Complimentary best available suite for your wedding night
Late check-out and breakfast for two in "The Bruce Crafthouse" restaurant
Complimentary menu tasting (for plated meals only)*



All Inclusive Package



Sapphire

4 Hour Standard Host Bar
Unlimited Wine Pour throughout Dinner - Sommelier's Choice
Standard White or Black Chair Covers
Sash Ceiling Canopy (Ballroom)
3 Course Plated Dinner
Late Night Service of Freshly Brewed Columbian Coffee and
Higgins & Burke Teas

Emerald

Discounted Room Rental
5 Hour Standard Host Bar
Unlimited Wine Pour Throughout Dinner - Sommelier's Choice
Standard White or Black Chair Covers
Sash Ceiling Canopy (Ballroom)
Cocktail Reception with Chef's Choice of Hot and Cold Hors D'oeuvres
and Seasonal Cheeseboard
3 Course Plated Dinner
Late Night Service of Freshly Brewed Columbian Coffee and
Higgins & Burke Teas

Diamond

Complimentary Room Rental
6 Hour Standard Host Bar
Unlimited Wine Pour throughout Dinner - Sommelier's Choice
Standard White or Black Chair Covers
Sash Ceiling Canopy (Ballroom)
Cocktail Reception with Chef's Choice of Hot and Cold
Hors D'oeuvres, Seasonal Cheeseboard and Vegetable Antipasto
Board
4 Course Plated Dinner
Late Night Service of Freshly Brewed Columbian Coffee and
Higgins & Burke Teas
Choice of One Late Night Food Station

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



Cocktail Reception



Hors D'oeuvres

Pick 3

Cocktail reception items run 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, Local Wasabi Sprouts, Taro Chip (GF)
Seafood Ceviche Spoons, Lime, Shallot, Cilantro, Red Pepper, Chili (GF)
Smoked Trout Blini, Lemon Mascarpone, Caviar, Chive
Canadian Oysters, 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, Pistachio Aioli
Tanjo Family Farms Pork, Jerk Aioli, Pineapple Salsa, Plantain Chip (GF)
Carnitas Tostada, Confit Pork, Pico de Gallo, Cress (GF)
Ontario Grass Fed Beef Meatball, Mascarpone, Truffle, Veal Jus (GF)

Chef's Choice of Cold and Hot Hors D'oeuvres also available for 1 hour and are 3 pieces per person



Cocktail Reception Platters



Antipasto Platter

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

Seasonal Cheeseboard

Imported, Domestic and Local Cheeses garnished with Fruit and Crackers

Crudites & Dip

A Mixture of Cold, Seasonal Vegetables, served with Garlic Basil Dip

Fresh Fruit Platter

Assortment of Seasonal Sliced Fruits

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 Frîache*

Salad

Select one of the following:

*Caesar, Rocket, Kale, Pancetta, Crostini, Parmesan, Lemon Zest
Butter Blend Lettuce, Shaved Heirloom Veg, 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 one 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, Tuilè
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*

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



Buffet Dinners



Create Your Own Linear or Stationed Buffet

All Buffets come with Seasonal Vegetables, Roasted Fingerling Potatoes, Breads and Flatbread, Assorted Teas and Coffee

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



Late Night Food Stations



Late Night Options
Showtime Your Station (Includes a Chef building each guest's order)

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, Prices Vary



Host and Cash Bar Prices



Punch Reception (Serves approximately 40 people, priced per bowl)
Fruit Punch Non-Alcohol **\$75** | White Wine or Red Wine Sangria **\$175** | Rum Punch **\$175**

All Inclusive Standard Bar Options

An assortment of 3 beers (2 domestic, 1 craft), whiskey, rum, vodka, scotch, gin and our house red and white wine. Assorted soft drinks and a variety of mixers and garnish is also available.

4 Hours

5 Hours

6 Hours

Cash Bar

(Includes Tax)

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

Host Bar

(Plus, 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 (per oz)

Shooter (per oz)

Upgrade your wedding bar to premium brands

**No shots or doubles will be offered on our all-inclusive bar options.*

Unlimited tableside wine pour available

When bar revenue is less than \$350.00, a bartender charge of \$25. per hour, for a minimum of four hours will apply.

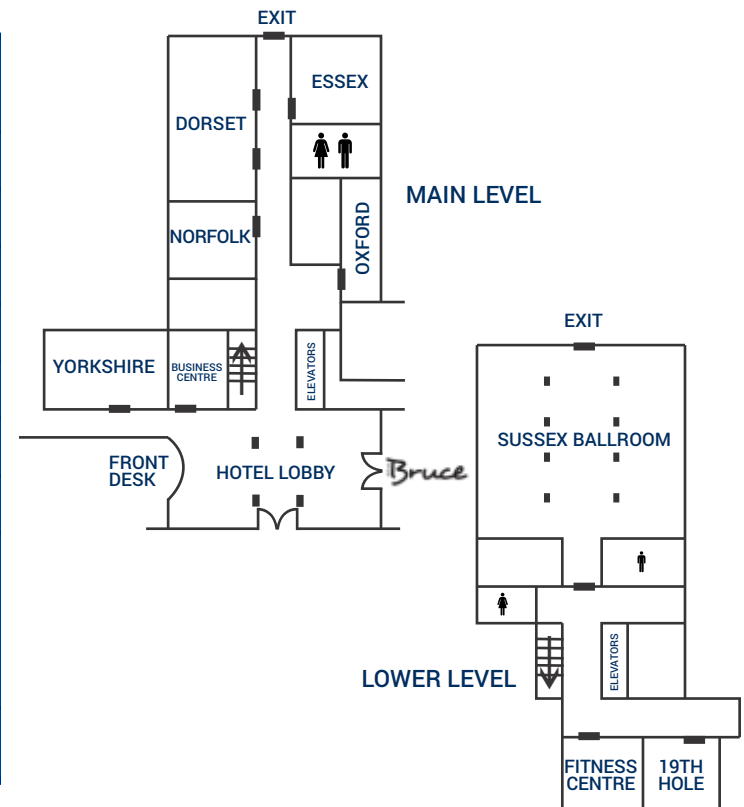
All prices subject to 15% service charge and 13% HST.



Floor Plan

CAMBRIDGE HOTEL AND CONFERENCE CENTRE WEDDINGS

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											
The Bruce Restaurant Lounge & Patio	N, A	N, A	10'	SEATING FOR 100, PATIO SEATING FOR 65							





Preferred Vendors



The Cambridge Hotel and Conference Centre is pleased to offer our personal recommendations of florists, decorators, wedding 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

Wedding Cakes

The Cake Box
(519) 579-6230
cakebox.ca

Tiny Cakes
(519) 622-8469
tinycakes.ca

Wedding Invitations

Red Bicycle Paper Co. - Heather Nagle
(519) 222-6240
redbicyclepaperco@gmail.com
redbicyclepaperco.com

Officiant

Endearing Promises - Jim Giles
(519) 222-4083
jgiles@endearingpromises.com



Catering Policies



DEPOSIT & 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 below ***

DATE, TIME FRAME	DEPOSIT AND CANCELLATION OBLIGATION SCHEDULE
With Signing the Contract	\$1000.00 Minimum deposit client forfeits the Deposit
6 Months Prior to Event	50% of estimated catering, meeting charges including taxes, less deposit on file. ** All Deposits made are forfeited **
2 Weeks Prior to Event	100% of all catering, meeting charges including taxes and service charges, less deposit on file. ** All Deposits made are forfeited **
Day of Event	All charges over and above the estimate will be charged to the credit card on file, less the deposit on file ** All Deposits made are forfeited **

ATTRITION OBLIGATION

Final guaranteed numbers are required 5 business days prior to your group's arrival date. The Clients 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 *

ROOM RENTAL:

- Ceremony Room Rental is \$650, which includes standard chair covers in black or white
- Saturday reception space rental fees apply; Contact your Catering Manager to discuss.
- Friday and Sunday incentive - Book your wedding on a Friday or Sunday and receive a complimentary ballroom rental (based on a minimum of 100 people with dinner service).



Catering Policies



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.

PRICING & 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.

*Should you select an all-inclusive package, the cost of all alcoholic beverages will be removed from the per person price for underage guests.



Catering Policies



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

ACCESS TO EVENT SPACE & DECORATIONS:

Arrangement 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 & 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.