


CATERING MENUS 2019-2020



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
Assorted 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
Assorted Teas*



ADDITIONAL ITEMS

*Pancakes with Syrup
French Toast
Eggs Benedict with Peameal Bacon
Peameal Bacon
Sweet Bread Pudding with Dried Fruit
Mixed Berry Crumble with Streusel Topping
Baked Beans
Quiche with Grilled Ratatouille Vegetables and
Goat's Cheese*

A La Carte Items



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

FOOD ITEMS

Assorted Pastries and Croissants
Assorted Bagels with Cream Cheese
Assorted Whole Fruit
Freshly Baked Gourmet Cookies



Themed Breaks

REFRESHER

Assorted Soft Drinks

Bottled Water

Assorted Fruit Juices

Freshly Brewed Colombian Coffee and Assorted Teas

PARFAIT BAR

Creamy Vanilla Yogurt, Fresh Fruit, Berries

Toasted Granola and Assorted Toppings

SWEET & SALTY

Assortment of Popcorn and Chips (Individual Bags)

Freshly Baked Cookies

Assorted Fruit Juices and Soft Drinks

Freshly Brewed Colombian Coffee and Assorted Teas

SAY CHEESE

Artisanal Cheese Tray and Crackers

Fresh Berries

Assorted Fruit Juices

Freshly Brewed Colombian Coffee and Assorted Teas

IN GOOD HEALTH

Seasonal Vegetable Crudité with Dip

Chickpea Hummus

Roasted Eggplant Baba Ghanoush

Flatbreads and Pitas



Lunch Buffets

GF = Gluten Friendly
VF = Vegetarian Friendly

THE FIESTA (VF & GF)

House Made Nacho Chips

Taco Salad with Bell Peppers, Chopped Tomato and Seasoned Fried Corn Tortillas

Choice of:

- *Marinated Chicken*
- *Spiced Ground Pork*

Sofrito Seasoned Rice

Warm Lime and Coriander Black Beans

Warm Flour Tortillas

Pico de Gallo

Sour Cream

Chopped Lettuce

Grated Cheese

Hot Sauce

Assorted Squares and Sweets

Freshly Brewed Premium Coffee & Assorted Teas

Vegetarian Option Spiced Chickpeas (Served Plated)

SOUTHERN BBQ (GF)

Mixed Greens with Shaved Vegetable Crudité

Creamy Fingerling Potato Salad with Grainy Mustard and Dill Pickles

Roasted Chicken Glazed with House Made BBQ Sauce

Assorted Squares and Sweets

Freshly Brewed Premium Coffee & Assorted Teas

Vegetarian Option Grilled Marinated Portobello Mushrooms (Served Plated)

MAMBO ITALIANO! (VF)

Caesar Salad, with Smoked Bacon, Aged Parmesan Cheese, Sourdough Croutons and a Creamy Garlic Dressing

Mac & Cheese

Layered Lasagna with Beef Bolognese, Ricotta and Mozzarella Cheese

Garlic Bread

Assorted Squares and Sweets

Freshly Brewed Premium Coffee & Assorted Teas

Vegetarian Option Cheese Cannelloni, Tomato Sauce and Mozzarella Cheese (Served Plated)

TASTE OF THE ORIENT (VF & GF)

Vegetable Spring Rolls with Spiced Chili Dip

Mixed Green Salad with Daikon, Carrot and Peppers. Served with a Miso Vinaigrette

Choice of:

- *Teriyaki Chicken and Vegetable Stir Fry*
- *Teriyaki Pork and Vegetable Stir Fry*

Steamed White Rice

Fortune Cookies

Assorted Squares and Sweets

Freshly Brewed Premium Coffee & Assorted Teas

Vegetarian Option Teriyaki Tempeh and Vegetable Stir Fry (Served Plated)

Lunch Buffets



GF = Gluten Friendly
VF = Vegetarian Friendly

MEDITERRANEAN (GF)

Chopped Greek Salad with Greens, Tomato, Peppers, Red Onion, Olives and Feta Cheese

Chicken Souvlaki Skewers with Olive Oil and Oregano Marinade

Steamed Rice

Pitas

Tzatziki

Assorted Squares and Sweets

Freshly Brewed Premium Coffee & Assorted Teas

Vegetarian Option Grilled Vegetable Tofu Skewers (Served Plated)

SOUTHERN COMFORT

Mixed Green Salad with Shaved Vegetable Crudité with Chef Choice of 2 Dressings

Cornbread with Butter

Creamy Aged Cheddar Mac & Cheese

Fried Chicken with Chili Honey

Assorted Sweets and Squares

Freshly Brewed Premium Coffee & Assorted Teas

Vegetarian Option Grilled Marinated Portobello Mushrooms (Served Plated)

SANDWICH GRILL (VF)

Grilled Ratatouille Vegetable Salad

Mixed Green Salad with Shaved Vegetable Crudité with Chef Choice of 2 Dressings

Egg Salad Wraps

Grilled Pepper and Eggplant with Goat's Cheese on a Potato Scallion Bun

Shaved Turkey Breast and Swiss Cheese with Lettuce, Seasoned Tomato, and a Pesto Aioli on Sliced Sourdough

Ham and Cheddar with Lettuce, Seasoned Tomato and Grainy Mustard Mayo on a Potato Scallion Bun

Shaved Roast Beef with Horseradish Aioli, Caramelized Onion, Lettuce and Seasoned Tomato on a Baguette

Assorted Squares and Sweets

Freshly Brewed Premium Coffee & Assorted Teas

Plated Dinner



3 Course Plated Dinner

Select One Starter, One Entrée and One Dessert.

STARTER

Choice of Soup or Salad:

*Roasted Sweet Potato Soup, Spiced Yogurt
Smoked Tomato Soup, Basil Oil
Potato Soup, Smoked Bacon, Scallion
Wild Mushroom Soup, Gorgonzola*

*Dressed Greens, Shaved Vegetable Crudite,
Shallot Vinaigrette
Kale Salad, Goat Cheese, Blueberry, Toasted
Sunflower Seeds, Balsamic Vinaigrette
Caesar Salad, Smoked Bacon, Shaved
Parmesan Cheese, Croutons, Garlic Dressing
Wedge Salad, Buttermilk Ranch Dressing,
Crumbled Blue Cheese, Radish*

ENTRÉE

(Served with Roasted Potatoes and Seasonal Vegetables)

*Grilled Sirloin Steak, Red Wine Jus
Seared Chicken Supreme, Red Wine Jus
Smoked Pork Chop, Apple Butter
Lyndons Rainbow Trout, Chimichurri
Grilled Marinated Portobello Mushroom,
Chimmichurri (VF)*

DESSERT

(Served with Freshly Brewed Premium Coffee and Assorted Teas)

*Vanilla Bean Creme Brulee
Chocolate Pot du Crème
Cheese Cake with a Fruit Compote
Chocolate Fudge Brownie, Caramel, Spiced
Walnuts
Apple Crumble with Whipped Cream*

ENTRÉE UPGRADES

(priced per person)

*Grilled California Cut Striploin Steak, Red Wine Jus
Seared Pork Tenderloin, Red Wine Jus
Seared Atlantic Salmon, Chimichurri
Roast Prime Rib of Beef, Red Wine Jus
Grilled Ratatouille Vegetable Penne, Fire
Roasted Tomato Sauce, Torn Mozzarella, Basil
(V)*

ADD AN ADDITIONAL COURSE FOR \$6 PER PERSON

Dinner Buffet



Dinner Buffet

Includes Freshly Baked Buns and Butter, Seasonal Vegetables, Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Teas.

SALADS

Select three of the following:

Dressed Greens, Shaved Vegetable Crudité, Shallot Vinaigrette

Kale Salad, Goat Cheese, Blueberry, Toasted Sunflower Seeds, Balsamic Vinaigrette

Caesar Salad, Smoked Bacon, Shaved Parmesan Cheese, Croutons, Garlic Dressing

Creamy Potato Salad, Pickled Mustard Seeds, Gherkins, Green Onion

Pasta Salad, Grilled Broccoli, Red Onion, Baby Kale, Sundried Tomato Vinaigrette

ENTREES

Select two of the following:

Grilled Sirloin Steak, Red Wine Jus

Seared Chicken Breast, Pan Jus

Seared Rainbow Trout, Chimichurri

Grilled Smoked Pork Chops, Apple Butter

Braised Chicken Leg, Red Wine Sauce

PASTA

Select one of the following:

Aged Cheddar Mac and Cheese, Toasted Breadcrumbs

Grilled Ratatouille Vegetable Penne, Fire Roasted Tomato Sauce, Torn Mozzarella, Basil

Pasta Putanesca, Caper, Garlic, Blistered Tomato, Olive Oil, Herb

STARCH

Select one of the following:

Crushed Buttered Potatoes, Roasted Garlic

Thyme Roasted Potatoes

Sweet Potato Wedges, Seasoned Yogurt, Pickled Onion

Mashed Potatoes

DESSERT

A Selection of Chef's Choice Sweets and Treats

BUFFET ENTRÉE UPGRADES

(priced per person)

Striploin Steak, Red Wine Jus

Chicken Supreme, Pan Jus

Seared Pork Tenderloin, Apple Butter

Seared Atlantic Salmon, Chimichurri

Roasted Prime Rib of Beef, Red Wine Jus

Cocktail Receptions

HORS D'OEUVRES

(Minimum of three dozen Per Hors D'oeuvres)

GF = Gluten Friendly

VF = Vegetarian Friendly

Wild Mushroom Bruschetta/Herbed Goat Cheese (V)
Tanjo Family Farms Pork Meatball, Fire Roasted Tomato, Scallion (GF)
Arancini, Fresh Mozzarella, Smoked Tomato Sauce (V)
Braised Beef Tart, Potato, Goat Cheese
Brie, Caramelized Onion Jam, Tart Cranberry Compote Crostini (V)
Pulled Chicken Tostada, Pico di Gallo Cilantro (GF)

Smoked Salmon Salad, Crostini, Dill, Crème Fraiche
Frenched Chicken Wing, Smoked Garlic, Chili and Honey Sauce
Beef Meatball, Mascarpone Cheese, Scallion (GF)
Fresh Ricotta, Endive Wrap, Toasted Walnuts, Honey (V)
Caramelized Onion and Aged Cheddar Grilled Cheese, Bacon Jam

California Rolls, Wasabi Aioli Pickled Ginger (GF)
Beef Slider, Caramelized Onion Jam, Arugula, Brioche Slider Bun
Smoked Duck Breast, Grilled Bread, Wild Blueberry Mascarpone
Thai Style Beef Laab, Endive
Wild Mushroom and Goat Cheese Perogi, Caramelized Onion Crème Fraiche

**CHEF'S CHOICE OF COLD AND HOT HORS D'OEUVRES
ALSO AVAILABLE
(Based on Three 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
Assortment of Seasonal Sliced Fruit*

DIPS & SPREADS

Middle Eastern and Mediterranean Inspired Dips and Spreads, Armenian Flat Bread, Lavash and Naan

FRESH FRUIT PLATTER

Assortment of Seasonal Sliced Fruit and Berries

CHEF'S CHOICE OF FINGER DESSERTS

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

Food Stations

SALAD BAR

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

CARNITAS

Shredded Seasoned Pork, Assortment of Fresh Salsas, Corn and Flour Tortillas
Upgrade to Chicken \$2 | Upgrade to Beef \$4

SUPERFOOD BOWL STATION

Choice of Quinoa or Jasmine Rice with assorted toppings including Avocado, Radish, Bean Sprouts, chopped tomato, Baby Kale, Hard Boiled Egg, Chicken, Pickled Onion, Shredded Cheese

MAC & CHEESE BAR

Semolina Pasta, Aged Cheddar, Smoked Bacon, Scallion, Diced Tomato, Bread Crumbs, Cheddar Cheese, Ketchup

NACHO BAR

Loaded Nachos with variety of toppings including Monterey Jack Cheese, Pico De Gallo, Black Olives, Jalapenos with Salsa & Sour Cream

SLIDER BAR

Ontario Beef Sliders, Garlic Aioli, Mustard, Ketchup, Lettuce, Cheddar, Smoked Bacon
Veggie or chicken available

BAO BUNS STATION

Smoked Hoisin Glazed Pork Belly, Pickled Vegetables, Hot Sauce, Green Onion

S'MORE STATION

Chocolate, Graham Crackers, Jumbo Marshmallow Skewers, Open Flame for Roasting

BYO POUTINE BAR

French Fries, Local Cheese Curds, Beef Gravy, Smoked Bacon, Sour Cream, Scallion, Aged Cheddar

SUSHI BAR

Assorted California and Hand Rolls, Assorted Sashimi, Pickled Ginger, Wasabi, Soy Sauce

CHEF ATTENDED/ACTION STATION FLAT FEE FOR 2-HOUR SERVICE

Host & Cash Bars



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 priced per person

5 Hours priced per person

6 Hours priced per person

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)

Upgrade your bar to premium brands priced per person

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

Unlimited tableside wine pour at priced per person.

PUNCH RECEPTION

(Serves approximately 40 people, priced per bowl)

Fruit Punch Non-Alcohol | White Wine or Red Wine Sangria | Rum Punch



Meeting Packages

CAMBRIDGE
HOTEL-CONFERENCE CENTRE

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

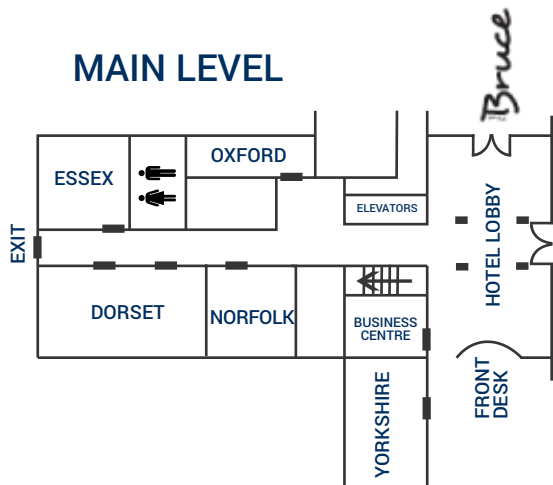
All prices subject to a 15% service charge and 13% HST.

Floor Plan

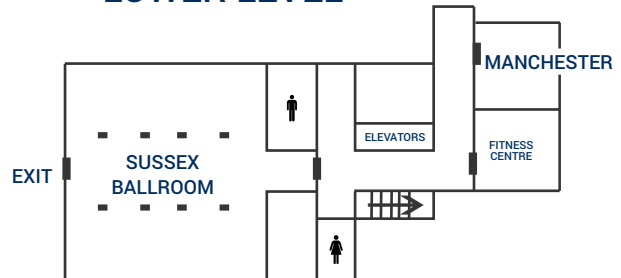


| FUNCTION ROOM | DIMNS (W x L) | SQ. FT | CEILING HEIGHT | ROUND 8 | 1, 2 ROUND | RECP | T, S | C, L | B, R | U, S | H, R |
|--|---------------|--------|----------------|--|------------|------|------|------|------|------|------|
| Sussex Ballroom | 63 X 63 | 4035 | 10' | 200 | 150 | 400 | 400 | 200 | 42 | 34 | 40 |
| Dorset/Norfolk | 27 X 68 | 1836 | 10' | 112 | 84 | 150 | 150 | 88 | 60 | 60 | 64 |
| Dorset | 27 X 38 | 1026 | 10' | 64 | 48 | 88 | 88 | 48 | 34 | 36 | 40 |
| Norfolk | 27 X 30 | 810 | 10' | 48 | 36 | 68 | 68 | 32 | 26 | 27 | 30 |
| Yorkshire | 29 X 24 | 660 | 10' | 32 | 24 | 50 | 50 | 28 | 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 | | | | | | | | | | | |
| Manchester | 38 X 26 | 998 | 10' | 48 | 36 | 70 | 68 | 32 | 26 | 27 | 30 |
| The Bruce Restaurant Lounge & Patio | N, A | N, A | 10' | SEATING FOR 100 / PATIO SEATING FOR 65 | | | | | | | |

MAIN LEVEL



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

Decorating Dreams

Lori Cook
(519) 662-6880
decoratingdreams@golden.net

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 (Additional fee will apply).

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.