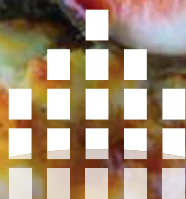




Corporate & Social Menu



CAMBRIDGE
HOTEL • CONFERENCE CENTRE

700 Hespeler Road, Cambridge, ON N3H 5L8 | 519-624-7738 | meetings@cambridgehotel.ca

The Cambridge Hotel & Conference Centre stands as the region's premier destination for meetings and events, offering an impressive array of venue options and services. With over 14,000 square feet of flexible event space and 10 dedicated function rooms, our facilities are designed to accommodate everything from corporate meetings to weddings.

VERSATILE EVENT SPACE

Our multi-functional event areas are strategically designed to host a variety of gatherings, including:

- **Corporate Meetings:** Ideal for brainstorming sessions, board meetings, and workshops.
- **Multi-Day Conferences:** Fully equipped to handle large-scale conferences with seamless logistics.
- **Social Gatherings and Weddings:** Perfect settings for celebrations of all kinds, tailored to your vision.

PERSONALIZED SERVICE

At the Cambridge Hotel & Conference Centre, every event is managed by a dedicated team of experienced event managers and talented chefs. We prioritize personalized service, working closely with you to ensure every detail aligns with your vision and needs.

CUSTOMIZABLE PACKAGES

Our event packages are fully customizable, allowing you to tailor everything from catering options to room layouts. Whether you're hosting an intimate gathering for 4 or a grand event for 400, we accommodate your requirements with precision.

MEMORABLE EXPERIENCES

We take care of every detail, from arrival to departure, ensuring a seamless and memorable experience for you and your guests. Our commitment to excellence establishes the Cambridge Hotel & Conference Centre as the go-to destination for any event.

*Tour Our
Facilities*

We invite you to tour our beautiful facilities and discover how we can help you create an unforgettable event. Let us turn your vision into reality at the Cambridge Hotel & Conference Centre, where exceptional service meets versatile event space.

CONTINENTAL BREAKFAST BUFFET

Assorted Freshly Baked Pastries
Assorted Fresh Fruit Platter
Individual Fruit Yogurts
Butter & Preserves
Assorted Chilled Fruit Juices / Coffee & Tea

CANADIAN BUFFET

Scrambled Eggs
Smoked Bacon & Country Sausage
Home Fried Potatoes
Assorted Freshly Baked Pastries
Assorted Fresh Fruit Platter
Individual Fruit Yogurts
Butter & Preserves
Assorted Chilled Fruit Juices / Coffee & Tea

Add
Ons

Pancakes with Syrup or French Toast
Eggs Benedict with Peameal Bacon
Fresh Fruit Platter
Crudités and Dip
Seasonal Cheese Board
Assorted Freshly Baked Muffins
Assorted Freshly Baked Pastries
Assorted Freshly Baked Cookies

Drink
Options

Assorted Fruit Juices
Bottled Water
Assorted Soft Drinks
Thermos of Coffee (Serves 9 Cups)
Medium Coffee (Serves 30 Cups)
Large Coffee (Serves 55 Cups) Assorted Teas
Assorted Teas

BUFFET

Freshly Baked Muffins and Pastries
Assorted Yogurt
Fresh Seasonal Fruit Platter
Home Fried Potatoes
Country Breakfast Sausage & Smoked Bacon
Wild Mushroom and Goat Cheese Frittata
Aged Cheddar & Chive Scrambled Eggs
Pain Perdu with Smashed Raspberries,
Whipped Butter and Ontario Maple Syrup
Assorted Fruit Juice, Coffee & Tea Station

*One Complimentary Mimosa
Per Person*

Included in all Brunch Buffets

PLATED

Freshly Baked Muffins and Pastries Served
Family Style

Starter - One choice for group

Fresh Fruit Salad Bowl
Greek Yogurt Parfait

Entrée - Preselect prior to event

Wild Mushroom and Goat Cheese Frittata
with Home Fried Potatoes
Pain Perdu with Smashed Raspberries,
Whipped Butter and Ontario Maple Syrup

Dessert - One choice for group

Portuguese Custard Tart
Coconut Chocolate Pot du Crème (GF/DF)
Assorted Fruit Juice, Coffee & Tea Station



REFRESHER

Assorted Soft Drinks
Bottled Water
Fruit Juice
Coffee & Tea

PARFAIT BAR

Creamy Vanilla Yogurt
Fresh Fruit & Berries
Toasted Granola & Assorted Toppings
Assorted Juices
Coffee & Tea



SWEET & SALTY

Individual Bags of Assorted Popcorn & Chips
Freshly Baked Cookies
Assorted Soft Drinks
Coffee & Tea

BODY BREAK

Fresh Hummus / Ras el Hanout / Olive Oil
Selection of Crispy Armenian Flatbreads

Select Two Infused Waters:

1. Cucumber Mint
 2. Lemon and Orange Blossom
 3. Triple Berry
 4. Blackberry Ginger
 5. Honey Grapefruit Rosemary
- Coffee & Tea

SWEET TREATS

Assorted Candies - Gummies / JuJubes /
Chocolates / Jellybeans
Assorted Specialty Soft Drinks -
Blue Raspberry / Cream Soda / Root Beer /
Green Apple / Cherry
Coffee & Tea

ARTISAN SANDWICH TABLE

Roasted Tomato Soup, Basil, Crispy Onions
Heritage Greens Salad, Shaved Vegetable
Crudit , Sherry Shallot Vinaigrette
Assorted Squares

A Selection of Freshly Made Sandwiches:

Roasted Honey Ham, Gruyere Cheese, Basil
Pesto, Pickled Red Onion, Arugula, Honey
Mustard Aioli, Ciabatta

Smoked Roast Turkey, Provolone Cheese,
Alabama White Sauce Slaw with Dried
Cranberry, Sesame Bun

BLT Croissant, Heritage Lettuce, Smoked
Bacon, Seasoned Tomato, House Sauce,
Butter Croissant

Roasted Vegetable Wrap, Marinated
Halloumi, Chickpea Hummus, Pickled Red
Onion, Arugula

SOUTHERN CHICKEN & WAFFLE CRUNCH

Dirty Greens, Heritage Lettuce, Croutons,
Tomato, Cucumber, Crispy Onions, Grilled
Peach, Charred Corn, Chive Buttermilk Ranch
Southern Style

Crispy Fried Boneless Chicken Belgian Maple
Waffles, Chili Honey Cajun

Chipotle Slaw

Queso Mac and Cheese, Cornbread Crumb

Southern Style Doughnuts

Complimentary

Assorted Soft Drinks,
Juice & Bottled Water

Coffee & Tea

for all Lunch Buffets

GREEK GATHERING

Greek Salad, Tomato, Cucumber, Feta,
Olives, Mint, Oregano

Pita, Cucumber Tzatziki

Olive Brined Roasted Chicken

Greek Style Roasted Potatoes

Baklava

FLAVOURS OF VIETNAM

Vietnamese Style BBQ Chicken

Vermicelli Noodles, Mixed Lettuce,
Bean Sprouts, Cucumber

Pickled Daikon + Carrot, Soft Herbs

Crispy Onions, Chopped Peanuts, Nuoc Cham

Hoisin, Sriracha

Assorted Squares

ITALIAN HARVEST

Sicilian Salad, Heritage Lettuce, Black Olives, Cherry Tomato, Shaved Red Onion, Pepperoncini, Croutons, Shaved Parmigiano Reggiano, Oregano Vinaigrette

Sicilian Chicken, Sundried Tomato, Basil, Shaved Fennel, Marsala Cream Sauce

Penne a la Vodka, Prosciutto, Spinach, Fire Roasted Tomato Rosé

Tiramisu, Ladyfinger, Espresso, Whipped Mascarpone

**Upgrade to Chicken Parm available*

MEDITERRANEAN MEDLEY

Fattoush Salad, Tomato, Cucumber, Red Onion, Pita Croutons, Cilantro, Mint

Flatbread + Greek Yogurt and Feta Dip, Pomegranate, Duqqah

Mnazaleh, Ras el Hanout Roasted Eggplant, Grilled Zucchini, Onion, Chickpeas, Tomato, Baharat

Herb, Lemon and Coriander Spiced Israeli Couscous

Vegan Wild Blueberry Crumble

Option to add Beef Kofta or Impossible Kofta

BYO TEX-MEX BOWL

Southwestern Infused, Marinated Chicken

Sauteed Peppers, Onions, Tex Mex Rice, Black Beans, Mixed Lettuce, Shredded Cheese, Charred Corn, Pico de Gallo, Guacamole, Crispy Onions, Crushed Tortilla Chips

Chipotle Ranch, Lime Crema, Cajun Vinaigrette

Selection of Hot Sauces

Cinnamon Sugar Churros

**Upgrade to Marinated Beef available*

Option to add Tortillas for Fajitas



Complimentary

Assorted Soft Drinks,
Juice & Bottled Water

Coffee & Tea

for all Lunch Buffets

HORS D'OEUVRES

Meatball Arrabiata, Spicy Italian Sausage, Pomodori Tomato, Shaved Parmigiano Reggiano (GF)
Bruce Slider, Chuck Brisket Patty, American Cheddar, Smoked Bacon, Onion, Pickle, Mustard Aioli
Vegetable Gyoza, Hoisin, Sesame, Scallion (V/DF)
Vegetable Spring Roll, Gochujang Honey Dip (V/DF)
Fried Chicken + Waffle, Chili Honey, Scallion
Tempura Tiger Prawn, Unagi Sauce, Sesame (DF)
Jalapeno Cheddar Potato Keg, Crème Fraiche, Smoked Bacon, Chive (GF)
Truffle Mac & Cheese Fritter, Smoked Tomato Relish (V)
Prosciutto Wrapped Grilled Peach, Labneh, Basil, Sumac (GF)
Heirloom Tomato Bruschetta, Balsamic Caviar, Basil, Crostini, Stracciatella Burrata (V)

COCKTAIL PLATTERS

Charcuterie Grazing Board

Local, Domestic and Imported Charcuterie Meats, Pate, Artisan and Imported Cheeses, Fresh Fruit, Preserves, Olives, Crisps, Crackers, Buttermilk Ranch, Hummus, Whipped Feta Chili Dip, Crudité, Provisions, Heirloom Tomatoes, Burrata

Fresh Fruit Platter

Seasonal Sliced Fruit & Berries

Crudité & Dip

Seasonal Vegetables, Seasonal Dip

Seasonal Cheese Board

Domestic & Imported Cheese with Crackers



INTERACTIVE FOOD STATIONS

Sicilian Meatballs

Nona's Style Meatballs, Fire Roasted Tomato Sauce, Gnocchetti, Parmigiano Reggiano, Pepperoncini

Veg/GF: Impossible Meatballs

30-Hour Chianti-Braised Shortrib

Pulled Ontario Beef Shortrib, Truffle-Spun Potatoes, Red Wine Jus, And Crispy Parsnips

Pork Belly Tacos

Honey + Chipotle Roasted Pork Belly, Cabbage Slaw, Cilantro + Onions, Lime Crema, Tortilla

V: Mushrooms GF: Corn Tortillas

Beef Slider Station

Beef Slider, Ontario Chuck Brisket Patty, American Cheddar, Pickle, Onion, Lettuce, Sliced Tomato, Mustard Aioli, Ketchup

V: Impossible Slider

Mac & Cheese

Gemelli + Mornay Sauce, Aged Cheddar, Smoked Bacon, Peas, Crispy Onions, Crispy Jalapenos, Diced Tomatoes, Ketchup, Hot Sauce

Poutine Bar

Fresh Cut Fries, Quebec Cheese Curds, Poutine Sauce, Smoked Bacon, Crispy Onions, Crispy Jalapenos, Ketchup, Hot Sauce

Demitasse and Finger Desserts

Selection of Mini + 2-Bite Confectionaries, Doughnuts, Petit Fours, Tarts, Macaroons, Cookies

Cookies and Milk

Assorted Crumby Cookie Dough Co Edible Cookie Dough, Fresh Cookies, Milk + Chocolate Milk

Ask Us about customizing a Food Station that best suits you!

3 COURSE PLATTED DINNER

1 Starter, 1 Entrée, 1 Dessert

All dinners are served with Garlic Whipped Potato Includes, Chef's Choice of Seasonal Vegetables, Freshly Baked Bread, Coffee & Tea

Starters - Select One

Caesar Salad, Torn Romaine, Radicchio Treviso, Baguette Crouton, Shaved Parmigiano, Smoked Bacon, Garlic Dressing, Lemon

Heritage Green Salad, Shaved Radish, Cucumber, Heirloom Carrot, Toasted Sunflower Seeds, Sherry Shallot Vinaigrette (GF/DF/V)

Tomato Soup, Crispy Cheese Croutons, Basil Oil, Cracked Pepper (V)

Loaded Potato Soup, Aged Cheddar, Smoked Bacon, Scallion (GF)

Penne Pomodori, Fire Roasted Tomato Sauce, Basil, Parmigiano Reggiano (V)

Entrées - Select One

32-Hour Braised Beef Shortrib, Red Wine Jus (GF/DF)

Prosciutto Wrapped Chicken Breast, Red Wine Jus (GF/DF)

Blackened Atlantic Salmon, Chimichurri (GF/DF)

6oz Grilled Sirloin Steak (Medium), Red Wine Jus (GF/DF)

Apple Brined Frenched Pork Chop, Apple Butter (GF/DF)

5oz Black Cod, Lemon Mustard Cream Sauce (GF)

Pulled Mushrooms, Vegan Jus (GF/Vegan)

Plant Based Chicken Kebab, Vegan Jus (GF/Vegan)

Dessert - Select One

Vanilla Crème Brûlée, Fresh Berries

NY Cheesecake, Mixed Berry Compote, Chantilly

Coconut Chocolate Pot du Crème (GF/DF)

Torta Della Nona, Lemon Torte

Upgrade

**to have a Second Entrée
Selection available
(must be pre-selected)**

BUFFET DINNERS

All dinners are served with Garlic Whipped Potato Includes, Chef's Choice of Seasonal Vegetables, Freshly Baked Bread, Coffee & Tea

Starters - Select Two

Caesar Salad, Torn Romaine, Radicchio Treviso, Baguette Crouton, Shaved Parmigiano, Smoked Bacon, Garlic Dressing, Lemon

Heritage Green Salad, Shaved Radish, Cucumber, Heirloom Carrot, Toasted Sunflower Seeds, Sherry Shallot Vinaigrette (GF/DF/V)

Tomato Soup, Crispy Cheese Croutons, Basil Oil, Cracked Pepper (V)

Loaded Potato Soup, Aged Cheddar, Smoked Bacon, Scallion (GF)

Penne Pomodori, Fire Roasted Tomato Sauce, Basil, Parmigiano Reggiano (V)

Entrées - Select Two

32-Hour Braised Beef Shortrib, Red Wine Jus (GF/DF)

Prosciutto Wrapped Chicken Breast, Red Wine Jus (GF/DF)

Blackened Atlantic Salmon, Chimichurri (GF/DF)

6oz Grilled Sirloin Steak (Medium), Red Wine Jus (GF/DF)

Apple Brined Frenched Pork Chop, Apple Butter (GF/DF)

5oz Black Cod, Lemon Mustard Cream Sauce (GF)

Pulled Mushrooms, Vegan Jus (GF/Vegan)

Plant Based Chicken Kebab, Vegan Jus (GF/Vegan)

Dessert - Select One

Doughnuts + Cupcakes

Assortment of Lemon Tarts, Butter Tarts, Pecan Tarts and Portuguese Tarts

Assortment of Crumby Cookie Dough Co. Edible Cookie Dough (1/person)

Assorted Squares and Sheet cakes



HOST BAR

Standard Bar

Liquor (per oz)

Beer (473ml Tall Can)

House Wine (750ml Bottle)

Soft Drinks, Juice

Upgrade Options

Premium Wine (750ml Bottle)

Premium Liquor (per oz)

CASH BAR

Standard Liquor (per oz)

Beer (473ml Tall Can)

House Wine (5oz Glass)

House Wine (750ml Bottle)

Premium Wine (5oz Glass)

Premium Wine (750ml Bottle)

Premium Liquor (per oz)

Soft Drinks, Juice

Brands

House Wines

Jackson Triggs Sauvignon Blanc

Jackson Triggs Cabernet Franc

Premium Wines

Pillitteri Estates Cabernet Merlot

Chardonnay

Sauvignon Blanc

Punti Ferrer (Chile) Cabernet Sauvignon

Beer

An assortment of 4 of the following:

Bud Light

Heineken

Budweiser

Coors Light

Corona

KW Craft Cider

Rolling Rock

Four Fathers Starter Session IPA

It Takes a Village Lager

Shevchanko Dark Lager

Standard Bar Rail

NE1 Craft Vodka and Craft Gin

Flor de Cana Rum 5yr

Gibson's Whisky

Grant's Scotch

Upgrades

Grey Goose Vodka

Hendrick's Gin

Flor de Cana Rum 7yr

Crown Royal Whisky

Johnnie Walker Red Scotch