



# All Day Meeting Menu



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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.**

## FULL DAY MEETING PACKAGE

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Access to a private meeting room  
Complimentary parking for attendees  
Complimentary Wi-Fi access  
Projector and Screen  
Microphones (handheld) *\*Only applies to certain event spaces*  
One Flipchart  
Notepads, pens  
Dedicated on-site banquet team support during the meeting  
Morning & Afternoon Break  
Lunch buffet

## HALF DAY MEETING PACKAGE

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Access to a private meeting room  
Complimentary parking for attendees  
Complimentary Wi-Fi access  
Projector and Screen  
Microphones (handheld) *\*Only applies to certain event spaces*  
One Flipchart  
Notepads, pens  
Dedicated on-site banquet team support during the meeting  
Morning OR Afternoon Break  
Hot Breakfast OR Lunch buffet

## MORNING COFFEE BREAK

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Assorted Freshly Baked Pastries  
Individual Yogurts  
Sliced Fresh Fruit Platter  
Assorted Fruit Juice  
Coffee & Tea

## AFTERNOON COFFEE BREAK

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Freshly Baked Cookies  
Coffee & Tea  
Assorted Soft Drinks

Add On

### HOT BREAKFAST

Fresh Scrambled Eggs  
Home Fried Potatoes

Maple Bacon and Sausage  
Toast Station

## ARTISAN SANDWICH TABLE

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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

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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*

## FLAVOURS OF VIETNAM

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Vietnamese Style BBQ Chicken

Vermicelli Noodles, Mixed Lettuce,  
Bean Sprouts, Cucumber

Pickled Daikon + Carrot, Soft Herbs  
Crispy Onions, Chopped Peanuts, Nuoc Cham

Crispy Fried Vegetarian Spring Rolls

Hoisin, Sriracha

Assorted Squares

## ITALIAN HARVEST

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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

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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

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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

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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

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### 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

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### **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 Chut 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!

## ADD ON DINNERS WITH FULL DAY MEETING PACKAGE

### 3 Course Meal: 1 Starter, 1 Entrée, 1 Dessert

*All dinners are served with Garlic Whipped Potatoes 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





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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**

Doughnuts + Cupcakes

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

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

Assorted Squares and Sheet cakes



## HOST BAR

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### 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

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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



# Ballrooms & Conference Rooms Information



**SUSSEX BALLROOM**



**DORSET / NORFOLK**



**DORSET**



**NORFOLK**



**YORKSHIRE**



**ESSEX**



**OXFORD**



**MANCHESTER**



**THE VENUE**

*Ask Us* about Guestroom Block Discounts!





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*Ask Us* about our Sister Properties!

