

Once in a Lifetime to Happily Ever After...

Wedding Services at The Holiday Inn Cambridge

Whether you're dreaming of an intimate ceremony or big production,
your wedding should be as unforgettable as you are.

We can assist you every step of the way - from planning the wedding
of your dreams to booking the overnight rooms.

The moment of a lifetime should always be perfect.
From early planning to the last minute details, we take care of you and
your guests before, during and after your special day.



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At the Holiday Inn the following services
are part of every wedding package we offer
... It's Our Promise To You

Planning Your Special Day

- * Complimentary Consultation with our Wedding Experts
- * Complimentary Dinner for Two featuring your Selected Menu
- * Professional Banquet Staff to Execute Every Detail to Perfection

We Vow to Make Your Wedding Day Unforgettable

- * Complimentary Fruit Punch
- * Complete set-ups including Head Table, Cake Table, Gift Table & Registration Table
- * Complimentary White Table Linens and Napkins
- * Complimentary Centerpieces
- * Complimentary Placing of your Favours
- * Slicing and Serving your Wedding Cake at Late Night with Complimentary Coffee Service
- * Special Room Rates for Guests
- * Guest Reservation Cards for Invitations

On Your Special Day Just for You ...with Our Compliments

- * Complimentary Guestroom including Early Check-in and Late Check-out
- * Breakfast for Two the Morning After Served in the Comfort of Your Room
or in our Fireside Grill



Wedding Shower Packages

High Tea - \$22.00 Per Person

Pots of Earl Grey, Orange Pekoe & Darjeeling Teas

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Lady Finger Cucumber Sandwiches

Biscuits with Old Cheddar & Stilton Cheese

Cascade of Fresh Vegetables with Assorted Dips

~

Fresh Fruit Tray

Chocolate Dipped Strawberries

Scones with Clotted Cream

Pastries & Petit Fours



Afternoon Delight - \$ 15.00 Per Person

Variety of Fresh Vegetables with Assorted Dips

Quartered Assorted Sandwiches

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Assorted Cheese & Fruit Tray

Delectable Squares

~

Selection of Teas, Brewed Regular or Decaffeinated Coffee

Above prices include room rental, but do not include taxes & gratuities.

A minimum of 20 people required.



Gift Opening Brunch - \$24.00

(Minimum of 30 people)

Chilled Fruit Juices
Freshly Baked Muffins, Croissants & Breakfast Breads
Butter, Honey & Fruit Preserves
Bagels with Flavoured Cream Cheese
Crudités Platter with Zesty Dips
Mixed Seasonal Greens with a Selection of Dressings
Chef's Selection of Four House Salads
Red-skin Potato Salad
Smoked Fish with Lemon and Capers

Hot Entrees

Farm-Fresh Scrambled Eggs, Bacon & Sausages
Baked Honey Glazed Ham with Fruit Sauce
Your Choice of Either:
Fillet of Sole with Dill White Wine Cream Sauce
or
Grilled Breast of Chicken in Lemon and Fresh Basil
or
Roast Top Sirloin of Beef with Peppercorn Sauce
Accompanied by Penne Pasta with Grilled Vegetables, Seasonal Garden Vegetables
with your choice of Rice Pilaf or Roasted Potatoes

Desserts

Chef's Pastry Table featuring Delicious Cakes, Fresh Fruit Flans,
Cheesecakes, Fruit Pies, Domestic and Imported Cheeses,
Freshly Brewed Regular and Decaffeinated Coffee and Tea



Chef-Attended Brunch Cooking Station

Omelettes freshly prepared in your private function room by a member of our culinary team
\$5.00 per person based on availability

All prices subject to a 15% gratuity & 13% HST



Stay Blissful. Stay You.
The All Inclusive Wedding Package
\$95.00 per person

Included in Your Package:

- * Fresh Fruit Punch
- * Passed Hors D'oeuvres & Canapés before Dinner
- * Three-Course Plated or Buffet Dinner
- * Two Bottles of House Wine per Table of Eight People
- * Four Hours of Host Bar
- * SOCAN & Re-Sound Fee
- * Room Rental Fee
- * Complimentary Centerpieces
- * Placement of your Favours
- * White Table Linens
- * White Chair Covers
- * Decorated Head Table, Cake Table & Gift Table
- Table Numbers with Stands
- * Slicing & Serving of your Wedding Cake at the Late Night Service, with Coffee & Tea and one Cheese & Fruit Tray
- * Room Set-up and Tear Down

Above price includes taxes & gratuities and requires a minimum of 100 guests.

"It's your wedding day, so perfect and fine, with all your friends round you, to have a good time. And we wish you much happiness, starting your lives as one, always give love to each other with lots of laughter and fun."



Plated Menu Selections

A minimum of three courses is recommended.

All meals include Freshly Baked Breads, Rolls, Butter and Margarine,
Freshly Brewed Regular or Decaffeinated Coffee & a Selection of Herbal and Regular Teas

Salads

Mixed Garden Greens - \$4.50

Cherry Tomatoes, Mushrooms,
Diced Cucumbers topped with your
Choice of Dressing

Greek Salad - \$5.00

Seasonal Green Leaf Lettuce, Cucumbers,
Marinated Black Olives, Feta Cheese
with Oregano & Olive Oil Dressing

Classic Caesar - \$4.50

Crisp Romaine Lettuce, Herbed Croutons,
Parmesan Cheese and Traditional Dressing

Farmer's Delight - \$5.00

Farm Fresh Green Leaf Lettuce with
Grilled Portobello Mushrooms,
Roasted Almonds, Mandarin Orange
Segments with Creamy Poppyseed Dressing

Soups - \$4.75

Italian Wedding

Tomato Gin Bisque

Local Farm Trio of Wild Mushroom Soup

Tomato Florentine & Smoked Chicken

Butternut Squash

Creamy Leek & Potato

Sorbets - \$2.50

Assorted Sorbet

All prices subject to a 15% gratuity & 13% HST



Plated Menu Selections

Entrées

All Entrees served with Fresh Market Vegetables and Choice of Roast Potato, Mashed Potato or Rice Pilaf

Grilled Fillet of Salmon - \$19.50

Atlantic Salmon with Creamy Dill Sauce

Roast Top Sirloin of Beef - \$19.50

Prime Alberta Beef Sirloin, Roasted & Deglazed with a Pinot Noir
served with its own au jus with a hint of Rosemary

8 oz Roast Prime Rib of Beef with Yorkshire Pudding - \$22.00

Served with Red Wine Herb Jus

Grilled Chicken Supreme - \$19.50

Breast of Chicken with a choice of Herb Cream Sauce

Black & White - \$23.00

Seared to perfection Beef Tenderloin with Béarnaise Sauce
and Grilled Breast of Chicken with a Teriyaki Sauce

Roast Turkey with Homemade Apple Stuffing - \$19.50

Tender Roasted Ontario Turkey with Homemade Cranberry Sauce and Turkey Jus

Desserts - \$5.50

New York Cheesecake

A creamy baked Cheesecake finished with Strawberry Sauce

Turtle Cheesecake

With Caramel Pecan, Fresh Berries & Fruit Coulis

Tiramisu

Layers of Lady Fingers drenched in Espresso Coffee with Mascarpone &
Marsala Wine Dusting with Mocha

Strawberry Shortcake

Mini Angel Food Cake stuffed with Whipped Cream & Strawberries

Chocolate Mousse Cake

Finished with Whipped Cream and Seasonal Berries

All prices subject to a 15% gratuity & 13% HST



Traditional Wedding Buffet

Bread Basket with Butter
Tossed Garden Greens with Assorted Dressings, Red Skin Potato Salad,
Build your own Caesar Salad with all the trimmings, Crudites & Dip,
Pasta Salad with Black Olives and a Sun-dried Tomato Basil Vinaigrette
Mushrooms & Grilled Vegetables with Olive Oil & Balsamic Vinaigrette
Deli Platter with Ham, Smoked Turkey, Roast Beef & Pastrami
served with Grain Mustard & Horseradish Sauces

Hot Entrée Selections

Choose One from Group A, One from Group B & One from Group C

Group A

Roasted Top Sirloin of Beef Au Jus
Stuffed Pork Loin with Apricots & Almonds
Fillets of Atlantic Salmon with Teriyaki Sauce
Chicken Kiev with White Wine Creamy Herb Sauce

Group B

Pepper Crusted Striploin of Beef Au Jus
Morsels of Chicken Breast Simmered in Sherry Cream Sauce
Stir Fry of Shrimp & Scallops with Oriental Vegetables
Honey Mustard Glazed Ham

Group C

Pasta with Shiitake Mushrooms & Sun-dried Tomatoes in Olive Oil
Cheese Tortellini with Roma Tomatoes and Asiago Cheese
Lasagna, either Vegetarian or Meat
Stir Fry of Chicken or Beef

A Medley of Garden Fresh Vegetables and your choice of Roasted Potatoes, Herbed Whipped Potatoes or
Mixed Rice Pilaf

Fresh Fruit Cocktail, Orange Brandy Scented English Trifle,
Assortment of Pies, Cakes & Pastries, New York Style Cheesecake with Strawberry Coulis
Coffee & Tea Service

\$35.00 per person

All prices subject to a 15% gratuity & 13% HST



Cocktail Reception Items

4 pieces per person \$7.50

8 pieces per person \$13.00

*For ease of selection our Executive Chef will present an assortment of the following Cold Canapés and Hors D'oeuvres for your enjoyment.
We are pleased to alter reception menus based upon personal preferences.*

Cold Canapés

Baby Shrimp and Dill

Served on a Cucumber Disc

Smoked Salmon

Smoked Salmon on a Crustini with Wasabi Cream
Cheese and Red Onions

Snow Crabmeat

Tender morsels of Snow Crab on Pumpernickel Bread

Asparagus Tips

Asparagus Tips garnished with Grilled Sweet Red Pepper Strips

Beef Rosette

Thinly sliced Roast Striploin of Beef Nestled on Melba Toast

Curried Chicken Brunoise

Served on Celery

Prosciutto & Melon

Herbed Goat Cheese

Passed Hors D'Oeuvres

Assorted Mini Quiches

With a Variety of Fillings

Swedish Meatballs

Swedish Meatballs with Piquante Herb and Sour
Cream Sauce

Spring Rolls with Plum Sauce

Shrimp or Vegetarian Selections Available

Cajun Chicken Satay

Spicy New Orleans Style Chicken Kabobs

Breaded Scallops

Gently seasoned, lightly breaded and deep fried

Spinach and Cheese Spanakopita

Spinach with Dill and Cheeses wrapped in Phyllo
Pastry

Scallops Wrapped in Bacon

Sautéed and brushed with BBQ Sauce

Shrimp Satay

Beef Teriyaki Skewers

Grilled Skewers of tender Marinated Beef

Escargot Puffs

Sautéed in White Wine and Onions, gently seasoned,
wrapped in Puff Pastry

Lobster in Phyllo Rolls

Lobster Thermidor rolled in Phyllo Pastry

Beef with Mushrooms in Phyllo

Stuffed Mushroom Caps with Beef wrapped in
Phyllo Pastry

Sausage Rolls

All prices subject to a 15% gratuity & 13% HST



Hospitality & Reception Selections

Fresh Assorted Sandwiches - \$24.00 Per Dozen

Assortment of Open-faced Sandwiches with Smoked Salmon, Black Forest Ham, Swiss cheese, Smoked Turkey, Cumin Chicken, Grilled Vegetables, Egg and Tuna Salad *(Reception Only)*

Thin Crust Pizza - \$13.00 Each

Assorted 12" Thin Crust Pizzas *(6-8 slices per pizza)*

Cascade of Garden Fresh Vegetables - \$65.00 Per Display

Served with Ranch-style Sour Cream and Onion Dip *(Serves approximately 40 people)*

Antipasto Platter - \$75.00 Per Display

Assorted Grilled Vegetables, Tri Coloured Peppers, Zucchini, Eggplant, Mushrooms, Red Onions, Olives, Feta Cheese and Carrots Drizzled with Balsamic Glaze *(Serves approximately 40 people)*

Barbeque Chicken Wings - \$60.00 Per Display

Choice of Mild or Hot Served with Celery Sticks and Blue Cheese *(50 pieces)*

Jumbo Shrimp - \$250.00 Per Display

Served with Lemons and Cocktail Sauce *(100 pieces)*

Side of Smoked Salmon - \$200.00 Per Display

With Pumpernickel Bread, Capers, Onions and Dill Sauce *(Serves approximately 30 people)*

Sliced Fresh Fruit Tray - \$120.00 Per Tray

With a Honey-Yogurt Dip *(Approximately 30 portions)*

Baked Brie Wheel - \$120.00 Per Display

Chef's Signature Baked Brie in Phyllo Pastry with Red Onion Marmalade, Balsamic Glaze
Served with Olive Bread, French Baguettes and Trio of Crackers *(Serves up to 40 People)*

All prices subject to a 15% gratuity, & 13% HST



Hospitality & Reception Selections

Deluxe Cheese & Fruit Tray - \$165.00 Per Tray

Canadian Medium Cheddar, St. Pauline, Swiss cheese, Brie, Oka,
Garnished with Grapes, Honeydew Melon, Cantaloupe and Seasonal Berries
Served with Crackers and a Basket of Freshly Baked Baguettes *(Serves up to 50 People)*

The Sweet Table - \$10.50 Per Person

Chocolate Mousse Cake, Raspberry Charlotte, New York Style Cheesecake, Cinnamon Apple Tart,
Chocolate Pecan Pie, Fresh Fruit Slices Fresh Fruit Tartlets, French Pastries *(Minimum of 30 people)*



Additional Upgrades

Champagne Toast

With Fresh Fruit Garnish
\$6.50 per person

Bottled Water Service with Dinner

Butler Poured, choice of Perrier or San Pellegrino \$5.00 per bottle

White Chair Covers

\$3.00 each

Coloured Linens

Napkins \$0.50 each
Table Overlays \$3.00 each

Ceremony

Basic Set-Up starting at \$250.00

All prices subject to a 15% gratuity & 13% HST



Bar Prices

Host Bar

Recommended when the Host provides the reception. Holiday Inn charges the Host only for the amount of liquor consumed. Below prices do not include taxes and gratuity.

Liquor (per oz.)	\$4.25	Liqueurs (per oz)	\$4.75
Domestic Beer (per bottle)	\$4.25	House Wine (per bottle)	\$26.00
Imported Beer (per bottle)	\$4.75	Soft Drinks	\$1.50

Cash Bar

Recommended when the guests are to pay for their own drinks. Holiday Inn provides a ticket seller and bartender. Below price do include taxes.

Liquor (per oz.)	\$5.50	Liqueurs (per oz)	\$6.00
Domestic Beer (per bottle)	\$5.50	House Wine (per glass)	\$6.00
Imported Beer (per bottle)	\$6.00	Soft Drinks	\$2.00

With either the Host Bar or Cash Bar if the sales are below \$350.00, a bartender and cashier charge of \$15.00 each, per hour, for a minimum of 4 hours will apply.



Punch Reception

Fruit Punch (non-alcoholic) ... \$50.00 (serves 40 people)
Fruit Punch (alcoholic) ... \$90.00 (serves 40 people)

Liquor – Standard Brands

Vodka – Polar Ice
Rye – Wisers
Rum – Lamb's
Gin – Beefeater
Scotch – Ballantine's

All prices subject to a 15% gratuity & 13% HST



Catering Wine List

House

Colio Estate Proprietors Selection, Niagara Falls Ontario 27

White – light yellow colour; featuring aromas of honey, green apple and peach; beautifully balanced

Red – Dark red in colour; tart dark berry, black currant and tannin; with toasted oakiness

Jacob's Creek Chardonnay, South Australia 33

Straw yellow colour; apple, lemon and toasty aroma; forward fruit flavour; medium-body; crisp dry finish.

Jacob's Creek Shiraz, South Australia 33

Deep ruby red colour; plummy, black cherry aromas with spice and dill accents; dry, medium bodied, with moderate tannins and light berry fruit flavours.

Specialty Red Wine by the Bottle

Kingston Estate, South Australia 38

Shiraz

Deep red to purple colour; the nose is reminiscent of blackberry and licorice with a cracked pepper spice overtone.

Casillero Del Diablo, Chile 38

Merlot

Deep ruby colour; forward, fruity, blackberry and black cherry nose; richly fruity and warm on the palate; finishes with concentration and power.

Errazuriz Estate, Chile 38

Cabernet Sauvignon

Dark red with brick edge; cassis, dried cherry, plum, gentle smoke and pepper aromas; dry, medium- full bodied, velvety textured with fruity flavours of cassis and berries; well-balanced with a medium finish

Mont Gras Reserva, Chile 34

Cabernet Sauvignon

Deep red violet; aromas of cherry fruit, smoky plums and cassis; dry, medium to full bodied with ripe black cherry, spice and chocolate; long finish.

Specialty White Wine by the Bottle

Estrada Creek, California 38

Chardonnay

Light yellow colour; has a lush tropical fruit core, balanced by crisp acidity and nicely integrated oak with clean finish.

Argento, Argentina 30

Pinot Grigio

Pale straw colour; peach and tropical fruit aromas; extra dry palate with medium body and crisp flavours.

Mezzacorona, Italy 34

Pinot Grigio

Pale straw yellow colour; fresh aromas of lemon, lime apple and mineral; refreshingly crisp, light and dry with a long citrusy finish.

Lindemans Bin 95, South Australia 34

Sauvignon Blanc

Pale straw colour; complex aroma of pear, gooseberry herbs & grass; flavour follows nose, crisp acidity balances fruit.

White Zinfandel

E&J Gallo, California 29

Salmon pink colour; strawberry, grapey nose with a hint of tea; semi-sweet with berry fruit flavours and balanced acidity.

Champagnes & Sparkling Wine

Colio Estate Viva Spumante, Niagara Falls, Ontario 27

Honouring the great tradition of the noteworthy Italian sparkling wines, this frothy, fun bubbly has soft, spice notes with an off-dry fruitiness.

Yellowtail Bubbles, Australia 35

Fresh and fragrant; the flavours of tropical fruits combine for a medium sweetness that ends with a crisp finish.



All prices subject to a 15% gratuity & 13% HST



Holiday Inn Cambridge

Catering Information

Regardless of the size or type of your function, The Holiday Inn Cambridge guarantees you competitive pricing, varied menu selections, impeccable service and flexibility in custom tailoring the event to match your precise needs.

Menu Selections

The enclosed banquet menus are mere suggestions. Our food and beverage experts would be pleased to assist you, should you prefer to customize a menu to suit your specific requirements.

Our sales office must receive final menu selections at least 60 days prior to your function. Prices quoted are for 60 days and are subject to change, thereafter. Holiday Inn will supply all food and beverage items, with the exception of wedding cakes.

As a note of interest, special dietary alternatives are available for guests with specific requirements (salt-free, gluten-free, vegetarian, allergies, etc.) with one week's advance notice.

Complimentary Dinner for Two

Once you have chosen the Holiday Inn as the host for your wedding reception and have decided on your menu selection, the Holiday Inn would be delighted to extend an invite for a complimentary menu tasting for two. This complimentary dinner must be pre-arranged two weeks in advance with the Catering Department. Additional guests are welcome to join you and the extra cost will be charged accordingly. This offer is valid only prior to your wedding.

Food and Beverage Constraints

Due to liability insurance, all food and beverage items served must be provided by Holiday Inn. Therefore, the **removal of any and all food and beverage from the hotel premises is prohibited.** In the event that an exception is made, with written consent from the Catering Manager, Holiday Inn will not be held responsible for any misfortune or illness resulting from the transportation, refrigeration or preparation of any food or beverage item(s) removed from the premises. Holiday Inn will accept pastry goods for the Late Night Service for a fee of \$1.00 per person. Holiday Inn is not responsible for the set up of cakes.

Wine Policy

Should the party decide to provide their own wine to be served during dinner a \$10.00 per bottle corkage fee will apply. The couple is responsible for obtaining a liquor license from the LCBO and providing it to the Holiday Inn prior to the event. All boxes must arrive secure and labeled with the couple's names and wedding date. All remaining bottles must be collected upon departure. Empty bottles will be saved upon request.

The corkage fee includes properly storing and chilling wine, corking, full table service, clean up, use of wine glasses, etc. Wine will be served according to convenors requirements. During service of your wine, all other 'in-house' bars must be closed. Holiday Inn bars may re-open once service is completed.



Catering Information ... continued

Special Occasion Liquor Permit

If you wish to provide your own wine, a Special Occasion Liquor Permit must be purchased from the LCBO closest to the hotel a minimum of 14 days in advance.

101 Holiday Inn Drive, Cambridge, N3C 1Z3

Alcohol Policy

Holiday Inn must provide and serve all bars operating for the event. The hotel reserves the right to refuse service to guests under the Smart Serve regulations. Absolutely no alcohol may be brought into or out of the hotel.

Room Rental

Grand Ballroom

120+ - \$375.00

99-119 - \$500.00

Less than 99 - \$1000.00

Courtyard Room

Less than 100 - \$350.00

Events without a full dinner service are subject to a \$15.00 per person surcharge.

Prices listed are for events held on a Saturday evening with a full dinner.

Please consult with our Catering Manager if you would like pricing for weddings on other days of the week.

Taxes & Gratuities

All prices listed in this package are subject to gratuities (currently 15%) and HST (currently 13%).

Please note; the gratuity amount is also subject to 13% HST.

Performing Rights Charges/SOCAN Fee: The charge of \$59.17 (Canadian) + 13% HST.

SOCAN & Re-Sound Fee

All events requiring disc jockey services, live entertainment or the use of recorded music are all subject to applicable performing rights charges and applicable taxes. The Society of Composers, Authors & Music Publishers of Canada grants licenses on behalf of music composers, songwriters, lyricists, and their publishers for the public performance of their music. Authorization for the use of copyright music at events in a hotel, banquet hall or other like premises without a valid license constitutes infringement. This charge is paid to Holiday Inn who will forward it to the SOCAN & Re-Sound organizations on your behalf.

The current SOCAN fee is \$59.17, plus 13% HST and the current Re-Sound fee is \$26.63, plus 13% HST.

Deposits & Payment Information

To reserve a function in a Banquet Room, a minimum deposit of \$1000.00 is required at the time of signing. A valid credit card number is also required for an incidentals. An estimate will be calculated through the Catering Department and a payment plan will be set-up to ensure that 90% of the estimate will be paid two weeks prior to the event. Any remaining balance is due no later than the following business day.



Catering Information ... continued

Cancellation Policy

In the event of a cancellation 365 days or more from the wedding, the deposit will be refunded in good faith only if the room is re-booked for the date. The money will be refunded within 30 days following the function. If the cancellation occurs 270-364 days prior to the wedding, the original deposit will be lost. If the cancellation occurs 91-269 days prior to the wedding, 50% of the total estimate will be charged. If the cancellation occurs within 90 days of the wedding date a cancellation fee of 90% of the total estimate will be charged.

Guaranteed Numbers

A guaranteed number of persons attending a function with food is required 4 business days prior to the event. Holiday Inn will charge for the number guaranteed or for the actual number of persons served, whichever is greater. Should the final guaranteed number of persons fall short of the minimum guarantee originally stipulated on the function contract, Holiday Inn reserves the right to re-assign a suitable function room, to bill the minimum guaranteed stipulated and/or to impose a function room rental charge, plus applicable taxes and gratuities. The Holiday Inn is prepared to set up 5% above the guaranteed number of groups of 250 persons or less; over 250 persons only 3% set up to a maximum of 25 people.

Damages and Lost Items

Liability for any damages to the premises will be charged accordingly. Convenors for functions are held responsible for other members of their group. Holiday Inn assumes no responsibility for any personal items or equipment brought into the function room. Unless the function room has been reserved on a 24-hour basis, any and all personal items such as wedding cakes decorations and equipment must be removed from the function room at the function's ending time that is allocated on the signed function contract. The Holiday Inn does not allow the throwing of confetti or rice on our premises and open flames under any circumstances. The hotel reserves the right to charge for any excess damages to our function room cause by your attending guests.

Health, Safety & Security

The Holiday Inn will not assume responsibility for damage or loss of any merchandise left or sent into the hotel prior to, during or following your function. In the event of any accident, mishap, damage or injury of any kind will be the sole responsibility of the company/person as outlined on this contract. It is understood that the Holiday Inn will not be held liable or accountable for any such events. Should the company/person require a sub-contractor of any kind, an additional release of liability form must be signed before they enter our premises. It is the responsibility of the company to request the above waiver and ensure it is returned before the sub-contractor enters our premises. Failure to do so will result in the company/person stated on this contract to take full responsibility. This includes decorators, technical support, rental companies, entertainment, etc. Please also note that anyone entering our property to deliver, set up or pick up anything on our premises must sign in at our Front Desk.

*All pricing is subject to change without notice.
Revised May 2012*

Thank you for choosing The Holiday Inn Cambridge
STAY IMPRESSED. STAY YOU.

