

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 promise to take care of you and your guests before, during and after your special day.



**Tracey Penney**  
Catering Sales Manager  
519-658-4115 Direct Line  
519-658-4601 Main Telephone  
tracey.penney@sunraygroup.ca  
www.hicambridge.ca



At the Holiday Inn Cambridge 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
- \* Enjoy a complimentary dinner for two, featuring selected items from your chosen menu
- \* Professional banquet staff to execute every detail to perfection

### **We Vow to Make Your Wedding Day Unforgettable**

Complimentary Fresh Fruit Punch Prior to Dinner | White Table Linens and Napkins | On-site Décor Services | Centerpieces and Votive Candles | Placement of Favours and Gift Table | Slicing and Serving of your Wedding Cake at Late Night with Complimentary Coffee Service | Complimentary Parking | Special Room Rates for Guests | Reservation Reply Cards for Invitations

### **For The Bride & Groom with Our Compliments**

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



# Wedding Shower Packages

## High Tea \$22

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

Variety of Fresh Vegetables with Assorted Dips

Quartered Assorted Sandwiches

~

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.

All prices are subject to 15% Service Charge and 13% HST.  
All prices are subject to change.



# Gift Opening Brunch \$24

Freshly Brewed Regular and Decaffeinated Coffee and Tea  
Chilled Fruit Juices  
Freshly Baked Muffins, Croissants & Breakfast Breads  
Butter, Honey & Fruit Preserves  
Chef's Selection of Three House Salads

## Hot Entrees

A Selection of Sliced Fresh Fruit and Melon  
Assortment of Grains & Cereals  
Traditional Eggs Benedict & Farm-Fresh Scrambled Eggs  
Country Bacon & Sausage  
Roasted Potatoes  
Choice of Meat for Carving Station: Roast Top Sirloin of Beef or Honey Glazed Ham  
Penne Pasta with Grilled Vegetables  
Seasonal Garden Vegetables

## Desserts

Chef's Pastry Table featuring Delicious Cakes, Fresh Fruit Flans,  
Cheesecakes, Fruit Pies, Domestic and Imported Cheeses,

## Seafood Station - Market Price

Shrimp, Cold Mussels and Crab

## Fresh Omelette Station

Omelettes freshly prepared in your private function room by a member of our culinary team  
Based on availability  
\$5 per person

A minimum of 30 people required.

All prices are subject to 15% Service Charge and 13% HST.  
All prices are subject to change.



**Stay Blissful. Stay You.**  
**All Inclusive Wedding Package**  
*\$95 per person, including taxes & gratuity*

**Included in Your Package:**

- \* Fresh Fruit Punch Reception
- \* 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
    - \* White Chair Covers
- \* Slicing & Serving of your Wedding Cake at the Late Night Service, with Coffee & Tea and one Cheese & Fruit Tray

A minimum of 100 people required

One Hour Additional Host Bar available at \$5 per person

*"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."*



# A La Carte Décor Items

Standard White Chair Cover - \$3  
Standard White or Black Chair Cover with Coloured Sash - \$3.50  
Upgraded Fancy Chair Cover with Coloured Sash - \$4

Table Runner - \$7  
Table Overlay - \$9

Poly Style Table Linen - \$12  
Upgraded Fancy Pintuck/Satin or Pinwheel Linen - \$17

Head Table Draping with Colour - \$300  
Backdrop with Coloured Linen - \$300

White Ceiling Canopy - \$350  
Add Colour - \$25  
Add Extra Panels - \$25

## In Room Ceremony

(not included in room rental)  
Basic Set-Up from \$250



# 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

## Soups \$4.75

Two Potato Twirl  
Roasted Red Pepper with Crème Fraiche  
Trio of Wild Mushroom  
Butternut Squash  
Creamy Leek & Potato  
Minestrone  
Tomato Gin Bisque

## Salads

### Mixed Garden Greens \$4.50

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

### Classic Caesar \$4.50

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

### Caprese Salad \$5

Sliced Fresh Mozzarella, Tomatoes and Basil with a Drizzle of Olive Oil and Balsamic

### Napa Salad \$5

Farm Fresh Green Leaf Lettuce with Cranberries, Roasted Almonds, Mandarin Orange Segments, Raisins  
and Apricots with Creamy Poppyseed Dressing

### Blue Cheese & Pear Salad \$5

Tender Baby Spinach, Pear Slivers, Onions, Strawberries, Candied Pecans with a Balsamic Vinaigrette

### Goat Cheese Salad \$5

Woolwich Goat Cheese, Micro Greens, Grilled Peppers, Mushrooms and Zucchini  
with a Sundried Tomato Vinaigrette

## Sorbets

*\$2.50 per person*

Key Lime, Orange or Raspberry

All prices are subject to 15% Service Charge and 13% HST.  
All prices are subject to change.



# Plated Menu Selections

## Dinner Entrées

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

**Grilled Fillet of Salmon - \$19.50**

Atlantic Salmon with Creamy Dill Sauce

**Roast Top Sirloin of Beef - \$19.50**

Roasted and Deglazed with Pinot Noir Sauce

**Grilled Chicken Supreme - \$19.50**

Breast of Chicken with your Choice of Sauce:

(Thai Chili & Lime, Teriyaki, Provencal, Wild Mushroom or Roasted Red Pepper & Mango)

**Roast Turkey with Homemade Apple Stuffing - \$19.50**

Tender Roasted Ontario Turkey with Homemade Cranberry Sauce and Turkey Jus

**Broiled Alaskan Halibut - \$21**

With Browned Butter, White Wine and Fresh Lemon on Wilted Spinach

**Cordon Blue - \$21**

Breast of Chicken stuffed with Ham & Swiss Cheese, with a Spinach Mornay Sauce

**Roast Prime Rib of Beef with Yorkshire Pudding - \$22**

Served with Yorkshire Pudding and Red Wine Herb Jus

**Apple Spiced Chicken Supreme - \$22**

Mascarpone stuffed Chicken Supreme, Cashew Crusted with a Cider Honey Jus

**Black & White \$23**

Seared to perfection Beef Tenderloin with Béarnaise Sauce and Grilled Breast of Chicken with your Choice of Sauce

**Grilled Filet of Beef with Seared Gulf Shrimp - \$25**

Lemon Garlic and Madeira Sauces

**Grilled Duo - \$25**

Beef Tenderloin with Peppercorn Sauce plus choice of Chicken or Salmon with Tarragon White Wine Cream Sauce

All prices are subject to 15% Service Charge and 13% HST.  
All prices are subject to change.



# Plated Menu Selections

## Vegetarian Selections \$19.50

### **Cheese Tortellini**

A classic Cheese Tortellini with Roma Tomatoes and Asiago Cheese

### **Fire Roasted Mushroom Ravioli**

Six Jumbo Ravioli tossed in a Herb Tomato Sauce

### **Fungi Risotto**

Trio of Wild Mushrooms & Zucchini with Fresh Herbs and Grated Asiago & Parmesan Cheese

## Dessert Selections \$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 Dusted with Mocha

### **Strawberry Shortcake**

Mini Angel Food Cake stuffed with Whipped Cream & Strawberries

### **Chocolate Mousse Cake**

Finished with Whipped Cream and Seasonal Berries

## Kids Selection \$12

Carrots & Celery with Dip

Chicken Tenders served with Plum Sauce and Fresh Cut French Fries

or

Pizza and Fresh Cut French Fries

Ice Cream

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All prices are subject to change.



# Traditional Wedding Buffet \$35

Bread Basket with Butter  
Antipasto Vegetables, Caesar Salad, Fresh Garden Salad with Three Dressings,  
Chef's Selection of Two House Salads, Tomato and Bocconcini  
Spinach Salad topped with Roasted Portobello and Goat Cheese,  
Sliced Black Forest Ham, Roast Beef and Smoked Pastrami garnished with Pickles and Peppers, Dijon  
and Pommery Mustards and Horseradish

## Hot Entrée Selections

(Choose One Entrée from Each Group)

### Group A

Roasted Top Sirloin of Beef Au Jus  
Pork Tenderloin with Maple Green Apple Glaze  
Salmon Coulibiac  
Chicken Cordon Bleu

### Group B

Pepper Crusted Striploin of Beef Au Jus  
Morsels of Chicken Breast with Choice of Sauce:  
(Thai Chili & Lime, Teriyaki, Provencal, Wild Mushroom or Roasted Red Pepper & Mango)  
Broiled Halibut  
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 (Vegetarian or Meat)  
Rigatoni with Garlic Roasted Mushrooms in a Basil Cream Sauce

Served with Fresh Market Vegetables and Choice of: Wasabi Mashed Potato,  
Roast Potato, Garlic Mashed Potato or Rice Pilaf

## Chef's Dessert Table

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

## Coffee & Tea Service

## Additional Entrée Selection

\$3 per person

All prices are subject to 15% Service Charge and 13% HST.  
All prices are subject to change.



# Cocktail Reception Menu

4 pieces \$7.50 | 8 pieces \$13.50 | 12 pieces \$21  
*(Per Person)*

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 & Passed Hors D 'Oeuvres

Chili Shrimp Spoons  
Spring Rolls with Plum Sauce  
Cajun Chicken Kabobs  
Swedish Meatballs  
Spinach and Cheese Spanakopita  
Bacon Wrapped Scallops  
Shrimp & Chorizo Sausage Kabobs  
Lobster & Crab Salad  
Beef Teriyaki  
Mini Beef Wellies with Mushrooms  
Antojitos  
Avocado Crisps  
Fresh Shucked Oysters in a Red Wine & Shallot Vinaigrette  
Watermelon & Goat Cheese with a Balsamic Port Reduction on a Spoon  
Beef & Blue Cheese on a Spoon  
Caprese Skewer  
Assorted Mini Quiches  
Prosciutto Wrapped Asparagus Tips  
Smoked Salmon on a Crustini with Wasabi Cream Cheese  
Curried Chicken with Hummus on Grilled Pita Bread

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# Additional Reception Options

## **Fresh Assorted Sandwiches - \$24 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

## **Thin Crust Pizza - \$13 Each**

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

## **Cascade of Garden Fresh Vegetables**

**\$30** (Serves up to 20 people)

**\$65** (Serves up to 40 people)

Served with Ranch-style Sour Cream and Onion Dip

## **Jumbo Shrimp - Market Price**

Served with Lemons and Cocktail Sauce (100 pieces)

## **Deluxe Cheese & Fruit Tray - \$165**

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)

## **Antipasto Platter - \$75**

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

## **Potato Chips & Pretzels - \$5 Per Bowl**

## **Breads & Spreads - \$45**

Chef's selection of Dips, including Hummus, Tzatziki, Spinach and Roasted Red Pepper served with toasted pita wedges. (Serves approximately 25 people)

## **Baked Brie Wheel - \$120**

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)

## **Sliced Fresh Fruit Tray**

**\$49.95** (Approximately 20 portions)

**\$120** (Approximately 50 portions)

With a Honey-Yogurt Dip

## **Barbeque Chicken Wings - \$60**

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

## **Nacho Bar - \$12**

Tortilla Chips with Jalapeno Peppers, Black Olives, Sour Cream, Salsa and Nacho Cheese (Serves 6-8 people)

## **Fresh Quartered Sandwiches - \$20 Per Dozen**

## **Finger Desserts - \$25 Per Dozen**

## **Mixed Nuts - \$10 Per Bowl**

All prices are subject to 15% Service Charge and 13% HST.  
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# Additional Reception Options

## Carving Stations

Served with Mini Kaiser Rolls and Chef's Choice of Salad and appropriate Condiments

**Roast Hip of Beef - \$650**

*Serves approximately 100 people*

**Pepper Crusted Strip Loin - \$200**

*Serves approximately 30 persons*

**Honey Glazed Ham - \$150**

*Serves approximately 35 persons*

## Champagne Toast \$6.50

*(Per Person)*

With Fresh Fruit Garnish

## Bottled Water Service \$5

*(Per Bottle)*

Choice of Perrier or San Pellegrino



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# Beverage Services

## Host Bar

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

|                            |        |                         |        |
|----------------------------|--------|-------------------------|--------|
| Liquor (per oz.)           | \$4.25 | Liqueurs (per oz)       | \$4.75 |
| Domestic Beer (per bottle) | \$4.25 | House Wine (per bottle) | \$26   |
| 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 bartender. Below prices include taxes.

|                            |        |                        |     |
|----------------------------|--------|------------------------|-----|
| Liquor (per oz.)           | \$5.50 | Liqueurs (per oz)      | \$6 |
| Domestic Beer (per bottle) | \$5.50 | House Wine (per glass) | \$6 |
| Imported Beer (per bottle) | \$6    | Soft Drinks            | \$2 |

*With either type of bar, if the sales are below \$350.00 a bartender charge of \$15.00 per hour for a minimum of 4 hours will apply.*

## Liquors & Domestic Beers

Polar Ice Vodka, Wisner's Canadian Whiskey, Lamb's Rum, Beefeater Gin, Ballantine's Scotch Blue, Budweiser, Coors Light, Canadian, Keith's

## Premium Liquors & Imported Beers

Absolute Vodka, Crown Royal Whiskey, Malibu Rum, Bombay Sapphire Gin, Disaronno Amaretto Corona, Heineken, Stella Artois, Smirnoff Ice, Bacardi Breezers

## Punch Reception

Fresh Fruit Punch ... \$50 (*serves 40 people*)  
Fresh Fruit Punch with your choice of alcohol... \$90 (*serves 40 people*)

All prices are subject to 15% Service Charge and 13% HST.  
All prices are subject to change.



# Wine Selections

## 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

### **Jacob's Creek Shiraz**

*South Australia* 33

## Specialty Red

### **Kingston Estate**

*Shiraz, South Australia* 38

### **Casillero Del Diablo**

*Merlot, Chile* 38

### **Errazuriz Estate**

*Cabernet Sauvignon, Chile* 38

### **Mont Gras Reserve**

*Cabernet Sauvignon, Chile* 34

## Specialty White

### **Estrada Creek**

*Chardonnay, California* 38

### **Argento**

*Pinot Grigio, Argentina* 30

### **Mezzacorona**

*Pinot Grigio, Italy* 34

### **Lindemans Bin 95**

*Sauvignon Blanc, South Australia* 34

## Blush, Champagne & Sparkling

### **E&J Gallo**

*White Zinfandel, California* 29

### **Colio Estate Viva Spumante**

*Niagara Falls, Ontario* 27

### **Yellowtail Bubbles**

*Australia* 35



All prices are subject to 15% Service Charge and 13% HST.  
All prices are subject to change.



# Holiday Inn Cambridge

## Catering Information

Regardless of the size or type of your wedding, The Holiday Inn Cambridge guarantees you competitive pricing, varied menu selections, impeccable service and flexibility in custom tailoring your wedding 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

## 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 banquet rooms.

## 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 100% 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

## 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 March 2014*

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

*Photo credits to Gary from Gary Evans Photography*  
*Décor credits to Kim from The Creative Bride*

