

Banquet Menu



HOME

HOTEL OVERVIEW

CATERING OVERVIEW

BREAKS

BREAKFAST

LUNCH

DINNER

RECEPTION

BEVERAGES

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CAMBRIDGE SUITES HOTEL
halifax

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LOCATION

Cambridge Suites Hotel is a finely appointed property located in the city centre, only steps away from the World Trade & Convention Centre, the Scotiabank Centre and the business district. We are also within walking distance of historic sites, theatre and shopping.

ACCOMMODATIONS

As Halifax's first all-suite property, we are experts in handling the needs of both the overnight guest as well as those staying for longer periods. Our 200 spacious suites feature a kitchenette area including fridge, microwave oven, wet bar, and coffee maker, with dishes made available upon request. Our guest rooms offer free high-speed Internet, local calls and voice mail service. We are a 100% smoke free hotel.

GUEST ROOM CATEGORIES

Studio Guest Room: This room is complete with everything you require in one room, including a luxurious queen bed and a pullout sofa in the living room area or two double beds.

Junior Suite: In this suite you'll enjoy a private bedroom with a queen size bed and a double pullout sofa in the living room.

One-Bedroom Suite: This is our most spacious suite offering a separate bedroom with either one king size or two double beds and a double pullout sofa in the living room. Harbour view suites are also available.

“Our guarantee is that your meeting will be just the way you want it.”

HOTEL FACILITIES

Our penthouse fitness centre is complete with the latest in exercise equipment, sauna and a whirlpool tub. A roof top sundeck offers a spectacular view of the city and a barbecue is available for guests to enjoy. We also offer same day valet service and coin operated laundry facilities.

Complimentary Continental Breakfast Buffet is served daily in the restaurant for all overnight guests.

- In room dining
- Free Newspapers are also available in the lobby
- Check in – 3:00 pm/Check out – 1:00 pm
- Express check in/check out services

RESTAURANT

Located on the lobby level and offers a full menu for breakfast and dinner. The restaurant also caters to meeting room functions and offers guest room service.

PARKING

Over 100 heated underground parking spaces available beneath the hotel. Parking is secure and is reserved for hotel guests only. Subject to availability for guests attending your function.

HOTEL SOCIAL

Join hotel management each Wednesday evening from 5:00 to 6:00 pm for a complimentary drink and appetizers.

MEETING FACILITIES

Cambridge Suites Halifax has four (4) flexible meeting rooms that can accommodate groups of up to 100 people.

BUSINESS CENTRE

Our business centre is open 24/7 and equipped with two computers, copy, fax and messenger services, free wifi, printer, overnight delivery/pickup.

Catering Overview

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GUARANTEES

Our catering office must be notified of the number of guests to be served by 12:00 pm, a minimum of 3 business days prior to your function. For functions larger than 25 persons, the hotel will provide service and seating for 5% above the guaranteed number. The hotel reserves the right to relocate functions to an alternate suitable hotel location.

FUNCTION OR EVENT TIMES

Your function or event must adhere to the contracted start and end times. The hotel must authorize arriving prior to or occupying the room after the contracted times.

CREDIT POLICY

All private functions require a \$500.00 non-refundable deposit at the time of booking. Fifty per cent (50%) of the anticipated charges are due 30 days prior with the balance due seven (7) business days prior to the event.

Clients requesting direct invoicing must allow three (3) weeks to process your Credit Application (please contact our Sales & Meetings Manager). Payment on all accounts is net 30 days.

BEVERAGE SERVICE

All alcoholic beverages served in our function rooms, licensed by the NSLC, must be provided by the Hotel. Our beverage service license does not permit the service of beverages supplied by an external source, including all donated liquor. A \$50 charge will apply for glasses and ice set ups in Hospitality Rooms and Suites.

SPECIALTY MENUS

The enclosed menus feature a selection of our most popular items. These are only suggestions, and our Head Chef would be delighted to arrange banquet menus to suit your particular requirements. We pride ourselves on paying full attention to health and specific dietary needs. Specialty items can be purchased and prepared by the hotel.

Alternate meals requested by a guest attending your function will be brought to your attention and any additional charges will be added to your account.

ALLERGIES AND DIETARY RESTRICTIONS

The Cambridge Suites culinary team does their best to accommodate any guest who may have dietary restrictions and/or food allergies. With that in mind, we are happy to make adjustments to the existing menu with proper notice of up to a week prior to your event. If you have any questions or concerns, please feel free to discuss them with your event coordinator.

All prices based on a per person or consumption basis where applicable. Prices subject to 15% tax and 16% gratuity. Subject to change.

PROPERTY REMOVAL OF FOOD

City and Provincial Health regulations governing our food service require that all food served to your function be supplied by the hotel and not from any external source or supplier. As well, we are responsible to ensure remaining food items are not removed from hotel property upon completion of your event.

LIABILITY AND DAMAGES

The hotel reserves the right to inspect and control all private functions. Cambridge Suites assumes no responsibility for personal property or equipment brought to the premises. Any damage done to the hotel property caused by function participants is the responsibility of the convener for that event.

100% SMOKE FREE

All guestrooms and public areas including restaurant, patio and function rooms offer a smoke-free environment.

AUDIO-VISUAL REQUIREMENTS

Allow us to assist you with the planning of these details. Full details on pricing and specifications can be discussed with our sales department.

ENTERTAINMENT AND MUSIC FEES

ReSound Music Licensing Company of Canada levy fees for all events in which music or entertainment are employed. These fees are ruled by the Copyright Approval Board of Canada and will automatically be applied to your Hotel invoice as follows. Prices are subject to change without notice.

1 to 100 people – Music without dancing
\$9.25 Fee + \$1.39 (15% HST) = \$10.64 Fee

1 to 100 people – Music with dancing
\$18.51 Fee + \$2.78 (15% HST) = \$21.29 Fee

PRICING

All prices are subject to change without notice and are subject to applicable taxes and gratuities.

BOXES AND MATERIALS

Any items that you need to ship in advance are to be labeled with your hotel contact, event name and date of function. Please forward to the following address:

c/o: The Cambridge Suites Hotel, 1583 Brunswick Street,
Halifax, NS B3J 3P5

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BEVERAGES

Seattle's Best coffee	\$3/each
Tazo teas	\$3/each
Assorted soft drinks (charged on consumption)	\$3/each
Assorted juices (charged on consumption)	\$3/each
Bottled water (charged on consumption)	\$3/each
Sparkling water (charged on consumption)	\$3.50/each
Milk 2%	\$10/liter
Chocolate milk	\$10/liter
House-made lemonade or iced tea	\$12/liter

PASTRIES AND SNACKS

Assorted sweet loaves	\$6/person
Fresh baked muffins	\$3/person
Assorted pastries (cinnamon buns, danish, croissants)	\$3.50/person
House-made donuts (<i>minimum of 10</i>)	\$3/each
Assorted sweets	\$3/person
Fresh whole seasonal fruit (GF/V)	\$2.50/each
Vegetable tray with dip (GF/V)	\$5/person
Freshly baked cookies	\$24/dozen
Domestic and international cheese	\$7.50/person
Fresh sliced fruit tray with dip (GF/V)	\$6/person
Chips and salsa (GF/V)	\$4/person
Flat bread with house-made hummus or tzatziki (V)	\$4/person
Assorted yogurt (V)	\$3/person
Greek yogurt with house made granola (GF/V)	\$5/person

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GF - Gluten-free / V - Vegetarian

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Themed Breaks

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INDULGENCE / \$12 per person

- House-made almond brittle
- Chocolate fudge
- Salted caramels
- Assorted cookies
- Seattle's Best coffee and Tazo teas

BRUNSWICK BAKE SHOP / \$10 per person

- Sweet loaves
- Cookies
- Cinnamon buns
- Donuts
- Seattle's Best coffee and Tazo teas

SUPER FOODS (GF/V) / \$13 per person

- Baked kale chips
- Greek yogurt with toasted cardamom and honey
- Guacamole and corn chips
- Curry toasted sunflower seeds
- Seattle's Best coffee and Tazo teas

CRUNCH AND MUNCH (v) / \$10 per person

- Vegetable chips
- Green onion dip
- Flavored popcorn
- Seattle's Best coffee and Tazo teas

Revitalize your audience with one of our themed selections to ensure your meeting is a success.



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Breakfast Buffets

(minimum 10 people)

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EARLY RISER / \$15 per person

Yogurt, granola and honey
 Assorted pastries (muffins, danish, croissants)
 Seasonal sliced fruit **(GF/V)**
 Assorted chilled juices
 Seattle's Best coffee and Tazo teas

CAMBRIDGE CLASSIC / \$18 per person

Scrambled eggs **(GF/V)**
Choice of: Bacon or sausage
 Seasonal sliced fruit **(GF/V)**
 Home fries **(GF/V)**
 Biscuits, muffins, butter and jam
 Assorted chilled juices
 Seattle's Best coffee and Tazo tea

MAPLE BREAKFAST / \$22 per person

Maple smoked cheddar scrambled eggs **(GF/V)**
 Maple sausage and bacon **(GF)**
 Pancakes
 Home fries **(GF/V)**
 Toast and biscuits with maple butter
 Assorted chilled juices
 Seattle's Best coffee and Tazo teas

ADDITIONS

Ham, bacon, or sausage	\$3 per person
Smoked salmon	\$5 per person
Fish cakes and chow	\$5 per person
Grilled tomato (GF/V)	\$2 per person
Yogurt	\$3 per person

continued >



A delicious, healthy breakfast is sure to get your meeting off to a great start.

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Plated Breakfast

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THE SCRAMBLER / \$16 per person

Scrambled eggs (GF/V)

Choice of: Bacon, ham or sausage

Home fries (GF/V)

White and whole wheat bread

Seattle's Best coffee and Tazo teas

THE BENNY / \$20 per person

Grilled english muffin

Choice of: Ham, spinach or smoked salmon

Medium poached egg

House-made hollandaise

Home fries

Seasonal greens

Seattle's Best coffee and Tazo teas



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Lunch Buffets

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EXPRESS SANDWICHES / \$17 per person

Chef's choice soup

OR

Garden salad with balsamic dijon dressing **(GF/V)**

Choice of 3 sandwiches:

Turkey, tomato and lettuce with spicy mayo

Roast beef, bell pepper and horseradish mayo

Curry, apple chicken salad

Ham and cheese

Vegetable wrap with balsamic reduction **(V)**

Choice of dessert:

Seasonal sliced fruit **(GF/V)**

Assorted cookies

Seattle's Best coffee and Tazo teas

CHILI AND CORNBREAD / \$21 per person

Seasonal salad **(GF/V)**

Fresh baked cornbread

Shredded cheese

Hot peppers **(V)**

Sour cream

Corn chips **(GF/V)**

Choice of 1 chili:

Texas beef chili

Pork and ale

Three bean and vegetable **(GF/V)**

Assorted sweets

Seattle's Best coffee and Tazo teas

continued >



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Lunch Buffets

(minimum 15 people)

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PASTA PERFECT / \$23 per person

Additional choice of entrée: \$5 per person

Toasted bread with butter

Caesar and garden salad **(GF)**

Choice of 1 entrée:

Lasagna bolognese

Vegetable lasagna **(V)**

Blackened chicken alfredo

Mushroom ravioli with spinach cream **(V)**

Sausage and chicken marinara

Assorted sweets

Seattle's Best coffee and Tazo teas

THE FAR EAST / \$22 per person

Naan bread

Sweet and spicy thai noodle salad **(GF/V)**

Wok fried vegetables and rice **(GF)**

Choice of 1 entrée:

Butter chicken **(GF)**

Ginger beef

Vegetarian panang curry **(GF/V)**

Sweet and sour chicken

Choice of dessert:

Assorted sweets

Fresh fruit tray **(GF/V)**

Seattle's Best coffee and Tazo teas

FAMILY BBQ / \$25 per person

Additional choice of entrée: \$5 per person

Rolls with butter

Garden salad **(GF/V)**

Potato salad **(GF)**

Spicy coleslaw **(GF)**

Choice of 1 entrée:

Pulled pork

Beef brisket

BBQ chicken

Beef burgers

Assorted sweets

Seattle's Best coffee and Tazo teas

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Plated Lunch

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THREE-COURSE PLATED LUNCH

Soup or salad

SOUP OPTIONS:

Chipotle corn chowder

Curry carrot and apple **(GF/V)**

Tomato vegetable with barley **(GF/V)**

OR

SALAD OPTIONS:

Caesar salad with prosciutto

Spinach salad with vegetables, goat cheese and balsamic dressing

Kale salad with walnuts, apple and sweet onion dressing **(GF/V)**

ENTRÉES

Boneless pork loin with pan sauce **(GF)** / \$25

Chef's choice potato and seasonal vegetables

Braised chicken with tomato **(GF)** / \$25

Rice and seasonal vegetables

Flat iron steak / \$27

Crispy onions, mushroom demi, roasted potato wedges

Cornmeal crusted haddock / \$24

Wild rice, seasonal vegetables, malt tartar sauce

Wild mushroom risotto **(GF/V)** / \$24

Truffle oil and grana padano

DESSERTS

Apple pie with vanilla bean ice cream

Vanilla bean cheese cake with seasonal fruit

Chocolate torte **(GF)**

Lemon cake

Seattle's Best coffee and Tazo teas

TWO-COURSE QUICK SERVE LUNCH / \$20

(maximum 25 people)

Additional choice of entrée: \$3 per person

Choice of 1 entrée:

Includes choice of salad or fries

Classic burger

California club

Haddock sandwich

Grilled vegetable and hummus wrap **(V)**

Assorted sweets

Seattle's Best coffee and Tazo teas



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Dinner Buffets

(for groups of 20 or more)

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DINNER BUFFET

Dinner includes bread and butter

Kale and quinoa salad **(GF/V)**

Seasonal salad with white balsamic dressing **(GF/V)**

Mediterranean chickpea salad **(GF/V)**

Pasta salad with spinach and mushroom **(V)**

Chef's choice potato and seasonal vegetables **(GF/V)**

ENTRÉES

Choice of 1 entrée:

Additional choice of entrée: \$5/person

Traditional roast turkey with stuffing and gravy / \$31

Steamed salmon with miso mustard sauce / \$32

Apple and sage stuffed pork loin / \$31

Smoked bacon and red wine braised chicken / \$34

Beef bourguignon **(GF)** / \$36

Vegetarian panang curry **(GF/V)** / \$29

ASSORTED DESSERT DISPLAY

Cheesecake, chocolate torte, squares, fresh fruit

Seattle's Best coffee and Tazo teas



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PASTA PERFECT / \$29 per person

Toasted bread and butter basket

Caesar and garden salad

Choice of 2 entrées:

Lasagna bolognese

Vegetable lasagna **(V)**

Blackened chicken alfredo

Mushroom ravioli with spinach cream **(V)**

Sausage and chicken marinara

Choice of dessert:

Dessert squares

Fresh fruit tray **(GF/V)**

Seattle's Best coffee and Tazo teas

FAMILY BBQ / \$32 per person

Additional choice of entrée: \$5/person

Rolls with butter

Garden salad **(GF/V)**

Potato salad **(GF)**

Spicy coleslaw **(GF/V)**

Mac and cheese

Choice of 1 entrée:

Pulled pork

Beef brisket

BBQ chicken

Beef burgers

Choice of desert:

Apple pie

Chocolate torte

Seattle's Best coffee and Tazo teas

Plated Dinner Service

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PLATED DINNER SERVICE

(for groups of 10 or more)

includes bread, starter, entrée, dessert, coffee and tea

STARTERS

Additional choice of starter: \$3/person

SALAD OPTIONS:

Garden salad with balsamic dijon dressing (GF/V)

Caesar salad (GF)

Kale and quinoa salad (GF/V)

SOUP OPTIONS:

Vegetable minestrone (V)

Spiced sweet potato (V)

Mushroom with wild rice (GF/V)

ENTRÉES

Additional choice of entrée: \$5/person

Red wine braised beef short rib (GF) / \$37

Wilted greens and creamy polenta

Free range chicken breast (GF) / \$35

Spiced carrots and mashed potatoes

Bone-in pork chop (GF) / \$36

Spiced apple chutney, roasted potatoes and broccoli

Atlantic salmon (GF) / \$35

Wild rice, with green pea purée and pickled fennel

Curry vegetable panang (GF/V) / \$31

Fried tofu, citrus curry sauce, steamed rice

Prime rib au jus / \$42

Yorkshire pudding, seasonal vegetables, potato medley

DESSERT OPTIONS

Salted caramel crème brûlée

Vanilla bean cheese cake with seasonal fruit (GF)

Chocolate torte (GF)

Lemon cake



Reception

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HOT HORS D'OEUVRES

Items priced per dozen. Minimum 3 dozen per selection.

Hickory smoke shrimp (GF)	\$29
Corn fritters with chipotle adobo aioli	\$26
Apricot beer battered salmon with malt tartar sauce	\$31
Vegetable spring rolls with sweet chili sauce (V)	\$28
Spanakopita	\$27
Breaded chicken wings with hot sauce	\$29
Salt cod cakes with tomato ginger chutney	\$29
Bacon wrapped scallops with acadian maple syrup	\$31
Gruyère cheese puffs	\$26
Tempura asparagus and zucchini (V)	\$26
Sweet and sour meatballs (GF)	\$29
Coconut curry stuffed mushroom (GF)	\$26

COLD HORS D'OEUVRES

Items priced per dozen. Minimum 3 dozen per selection.

Lobster crostini with avocado	\$32
Mushroom crostini with smoked gouda and crispy shallots	\$26
Classic devilled eggs (GF)	\$27
Pickled beet devilled eggs (GF)	\$27
Potato salad in prosciutto cups	\$29
Puff pastry stuffed smoked salmon and goat cheese	\$30
Shaved beef mini yorkshire pudding with horseradish crème	\$31
Rice crackers with olive tapenade	\$26
Rice crackers with blue cheese, walnut, and apple	\$26
Caprèse bites (GF)	\$25



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BAR

BEER

Domestic	\$5.25/each
Imported	\$6/each
Local craft	\$6/each
Tallboys/ciders	starting at \$6.50/each

SPIRITS* (1 OZ)

House	starting at \$6/each
Premium	starting at \$8/each
Grey Goose, Tanqueray, El Dorado 12, Macallan Amber, Glen Breton, Crown Royal	

WINE

House wine (<i>by the glass</i>)	\$7/6 oz	\$10/9 oz
Villa Mura Pinot Grigio, Villa Mura Valpolicella Blend		

Soft drinks and juice	\$3/each
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***We enjoy making each event a unique experience; please let us know if you have preferences and we will tailor the bar menu to suit your group.** A fee of \$150.00 per bartender will apply if bar revenue does not exceed \$300.00 prior to tax and gratuity.



Exactly what your group needs to quench thirsts and delight taste buds.

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EXECUTIVE BOARDROOM 417

Features a wall-mounted 42" LCD TV

EXECUTIVE BOARDROOM 617

Features a wall-mounted 42" LCD TV

PROJECTION EQUIPMENT

LCD Projector	\$150
Laptop Computer	\$100
VGA Cord	No Charge
HDMI Cord	No Charge

SCREENS

6 Foot Tripod Screen	\$25
8 Foot Tripod Screen	\$25

AUDIO EQUIPMENT

Handheld Microphone	\$75
42" LCD TV	\$100
DVD	\$50
TV/DVD Combo	\$125

CONFERENCE ACCESSORIES

Flip Chart & Markers with Easel	\$25
White Board with Markers	\$25
Easel	\$15
Laser Pointer	\$25
Speakerphone	\$50
Podium	\$50
Podium & Microphone Combo	\$100

*Prices are per day and subject to 15% HST
Other equipment available upon request
Prices subject to change without notice*

When it's show time, we can help make sure you have the right equipment for a dynamic presentation.

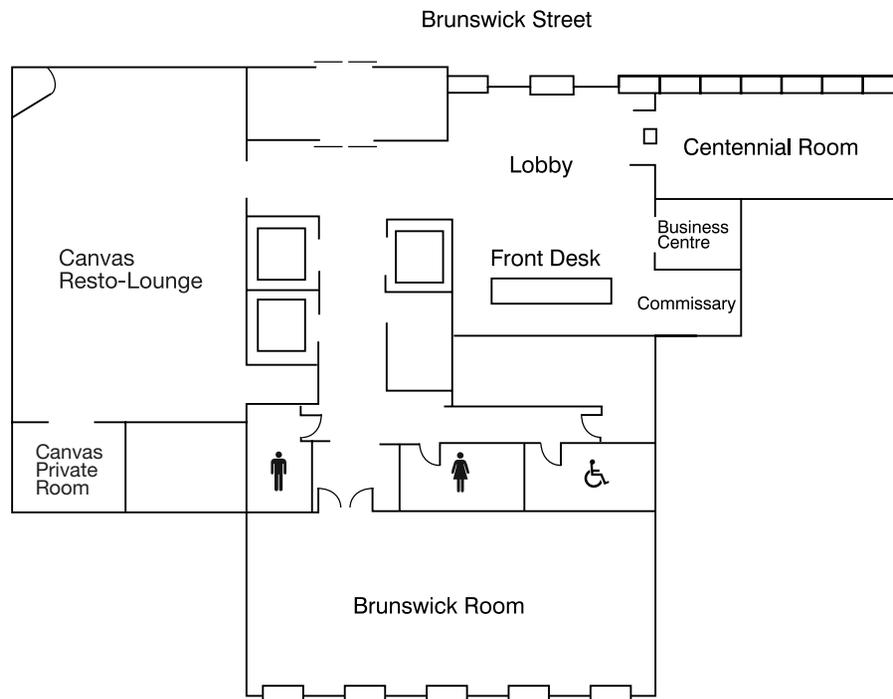


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Meeting Room Locations and Capacities

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Room	Dimensions		Maximum Capacity (number of persons)						
			Reception	Theatre Style	Class Room	Board Room	Dining Rounds	U Shape	Hollow Square
									
Centennial Room	40 x 15'	600	80	60	30	30	48	25	30
Brunswick Room	57 x 20'	1140	100	100	48	50	70	50	50
Executive Room	20 x 28'	560				10			
Private Room			25			20			



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Cambridge Suites Hotel
1583 Brunswick Street
Halifax, Nova Scotia B3J 3P5
Canada

Hotel: **902.420.0555**

Reservations: **800.565.1263**

www.cambridgesuiteshalifax.com



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