



À LA CARTE 2024 MENU



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

BREAKFAST BUFFETS

DELUXE CONTINENTAL BREAKFAST

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

CANADIAN BREAKFAST

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

ADDITIONAL ITEMS

Pancakes with Syrup
French Toast
Eggs Benedict with Peameal Bacon
Breakfast Fruit Salad



À LA CARTE OPTIONS

BEVERAGES

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
All Day Coffee

FOOD

Assorted Freshly Baked Pastries
Assorted Bagels with Cream Cheese
Assorted Whole Fruit
Freshly Baked Cookies
Assorted Freshly Baked Muffins



THEMED BREAKS

REFRESHER

Assorted Soft Drinks
Bottled Water
Assorted Fruit Juices
Coffee & Tea

SWEET & SALTY

Assorted Popcorn & Chips (*Individual Bags*)
Freshly Baked Cookies
Assorted Soft Drinks
Coffee & Tea

PARFAIT BAR

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

BODY BREAK

Infused Water and Light Snacks
Fresh Hummus / Ras el Hanout / Olive Oil
Selection of Crispy Armenian Flatbreads
Coffee & Tea

Select Two Infused Waters:

Cucumber Mint
Lemon and Orange Blossom
Triple Berry
Blackberry Ginger
Honey Grapefruit Rosemary

SWEET TREATS

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



THEMED BREAKS

MILKSHAKE BAR

Chef Attended (1 Hour) | Made to Order

Select Two:

Old School French Vanilla - French Vanilla Ice Cream / Fresh Milk / Whipped Cream / Sprinkles

Cookies and Cream - French Vanilla Ice Cream / Oreo Pieces / Whipped Cream / Chocolate Chips

Chocolate Fudge Brownie - Dutch Chocolate Icecream / Chocolate Milk / Chocolate Sauce / Whipped Cream

Strawberries and Cream - French Vanilla Icecream / Strawberry Milk / Strawberries / Whipped Cream

Tiramisu - French Vanilla Icecream / Chocolate Milk / Espresso / Whipped Cream / Lady Finger Crumble

EPIC SMOOTHIE CO. BAR

Chef Attended (1 Hour) | Made to Order

Select Two:

The Morning Glory - Banana / Oats / Greek Yogurt / Protein Powder / Orange Juice

Berry Blast - Strawberry / Blueberry / Blackberry / Raspberry / Greek Yogurt / Orange Juice

Sunshine - Mango / Pineapple / Banana / Orange Juice / Greek Yogurt

Green Goddess (Vegan) - Avocado / Spinach / Coconut Milk / Protein Powder / Banana



LUNCH BUFFETS

Includes Assorted Soft Drinks, Coffee and Tea.

Menus can be made Gluten or Vegetarian Friendly - Inquire with your Catering Manager.

THE FIESTA

Warm Mexican Street Corn Salad - Red Onion / Queso Cotija / Lime / Corn Chips

Chicken Fajita - Bell Pepper / Onion / House Fajita Spice

Flour Tortillas - Shredded Cheese / Sour Cream / Salsa / Chopped Lettuce

Cinnamon Sugar Dusted Churros

THE DIRTY SOUTH BBQ

Deviled Egg Potato Salad

Citrus Apple Slaw

American Style Bacon and Jalapeno Mac and Cheese

BBQ Ontario Chicken

Warm Berry Crumble

MAMBO ITALIANO

Panzanella Salad - Heirloom Cherry Tomato / Artisan Greens / Red Onion / Torn Bocconcini / Seasoned Croutons / Peppers / Oregano Olive Vinaigrette

Chicken Parmigaino - Fire Roasted Tomato / Mozzarella Cheese

Rigatoni a la Caprese - Oven Burst Cherry Tomatoes / Basil / Roasted Garlic

Tiramisu Torte Cake

MY THAI

Mango Salad - Peppers / Scallion / Artisan Greens / Sesame Lime Vinaigrette

Thai Red Coconut Curry Chicken - Seasonal Vegetables

Steamed Jasmine Rice

Vegetable Dumplings - Sweet and Spicy Dip

Squares & Sweets



LUNCH BUFFETS

Includes Assorted Soft Drinks, Coffee and Tea.

Menus can be made Gluten or Vegetarian Friendly - Inquire with your Catering Manager.

THE CLASSIC SANDWICH GRILL

Mixed Green Salad - *Shaved Vegetable Crudité / Sherry Shallot Vinaigrette*

Roasted Tomato Soup - *Crispy Cheese Croutons*

Mediterranean Wrap - *Hummus / Roasted Eggplant / Goat Cheese / Ras el Hanout / Chickpeas / Pickled Red Onion*

Smoked Ham - *Gruyere Cheese / Lettuce / Tomato / Grainy Mustard Aioli / Butter Croissant*

Smoked Turkey - *Triple Cream Brie / Cranberry Aioli / Leaf Lettuce / Baguette*

Squares & Sweets

MAKE IT PLATED!

Seared Atlantic Salmon - *Caramelized Citrus Chimichurri*

Warm Marinated Du Puy Lentils

Dressed Sprouts - *Radish / Peas / Shaved Cucumber*

Seasonal Fruit Crumble - *Cinnamon Chantilly*



CANAPES

Cocktail reception items run for 1 hour and are priced at 3 pieces per person. Add an additional piece for \$5.00 per person (minimum 3 dozen)

VEGETARIAN

Thai Red Curry Arancini - Thai Basil / Cilantro / Scallion / Coconut / Lemongrass / Lime Aioli

Brie Crostini - Onion Jam / Cranberry Compote

Vegetable Gyoza - Hoisin / Sesame / Pickled Chili / Scallion

Spanish Tortilla - Egg / Manchego / Parsley / Roasted Red Pepper / Olive Tapenade

Fig, Goat Cheese & Balsamic Tart

MEAT

Fried Chicken - Buttermilk Waffle / Scallion / Maple Gastrique

Pork Belly Bao Bun - Pickled Vegetable / Cucumber & Scallion Slaw / 5-Spice Black Bean Sauce

Dutch Bitterballen - Veal & Beef Crispy Croquette / Triple Crunch Mustard / Sorrel

Chuck Brisket Patty - American Cheddar / Beer Braised Onion / Smokey BBQ Sauce / Crispy Onions / Brioche Bun / Pickle

Smoked Duck Breast - Pickled Blueberry Mascarpone / Sourdough Croute / Juniper Salt

2-Bite Tourtiere du Lac St. Jean - Beef / Pork / Potato / Butter Pastry / Smoked Tomato Relish

Lamb Kofta - Ontario Lamb / Coriander & Garlic Spiked Yogurt / Cilantro

SEAFOOD

Canadian Salmon Cake - Dill Pickle Aioli / Smoked Tomato Relish

Warm Masala Seared Shrimp Salad - Mini Naan / Vindaloo Aioli

Ontario Smoked Trout - Blini / Dill / Crème Fraiche / Caviar

Smoked Oyster Po-Boy - Pretzel Bun / New Orleans Remoulade / Cajun Coleslaw

Piri-Piri Octopus - Taro Chip / Avocado / Roasted Pepper / Olive Salsa



PLATTERS

ANTIPASTO PLATTER

Domestic & Imported Cheese / Meats /
Pickled Vegetables / Olives / Crackers

CRUDITÉ & DIP

Seasonal Vegetables / Seasonal Dip

SEASONAL CHEESE BOARD

Domestic & Imported Cheese / Fruit /
Pickled Vegetables / Crackers

FRESH FRUIT PLATTER

Seasonal Sliced Fruit & Berries

PETIT FOURS

Selection of Finger Desserts

DEMITASSE DESSERT BAR

Selection of Bite Sized, Hand Curated
Sweets and Treats

From Mini Pot du Crème, Crème Brûlée,
and Crème Caramel to Ganache Filled Soft
Beignets, Zeppolis and Tiramisu.

When one type of sweet just isn't enough!



PLATED DINNER

Includes Freshly Baked Bread & Butter /
Coffee & Tea

SOUP

Heirloom Tomato - *Fresh Cream / Basil Oil / Cracked Pepper*

Black Bean - *Chorizo / Lime Crema / Coriander*

Cauliflower - *Fresh Cream / Ras El Hanout Fried Cauliflower / Scallion*

Chef's Choice - *Seasonally inspired soup*

SALAD

Marinated Heirloom Tomato - *Whipped Feta / Basil / Aged Balsamic / Baguette Croutons*

Heritage Greens - *Shaved Crudit  / Sherry Shallot Vinaigrette*

WH Caesar Salad - *Romaine / Endive / Radicchio / Shaved Parmesan / Bacon Lardons /
Baguette Croutons / White Anchovy*

PASTA

Caprese Rigatoni - *Heirloom Tomato / Spinach / Basil / Fiore Di Latte*

Germelli Mac and Cheese - *Aged Cheddar / Parmigiano Reggiano / Pecorino Romano /
Crispy Gremolata*

Penne Amatriciana - *Smoked Bacon / Fire Roasted Tomato / Chili / Basil*



PLATED DINNER

Includes Freshly Baked Bread & Butter /
Coffee & Tea

ENTRÉE *Served with Chef's Choice of Seasonal Vegetables*

Choice of Protein - 1 Selection Per Group

Blackened Salmon - Herb Chimichurri

Braised Beef Short Rib - Red Wine Jus

Prosciutto Wrapped Chicken Breast - Smoked Tomato Relish

Grilled Sirloin Steak - Red Wine Jus

Impossible Kofta - Coconut Raita / Coriander (Vegan, Gluten Free)

Choice of Potato - 1 selection for All

Garlic Mashed Potato

Herb Roasted Creamer Potatoes

Potato Pave - Thyme / Parmigiano Reggiano / Shallots

DESSERT

Vanilla Bean Crème Brûlée - Fresh Berries

Coconut Chocolate Pot du Crème

Crème Brûlée Cheesecake - Bourbon / Caramel / Chantilly

Lemon and Berry Tart - Citrus Curd / Berry Compote



DINNER BUFFETS

Includes Freshly Baked Bread and
Butter / Coffee & Tea

SALAD *(Choice of 2)*

Marinated Heirloom Tomato - Whipped Feta / Basil / Aged Balsamic / Baguette Croutons

Heritage Greens - Shaved Crudit  / Sherry Shallot Vinaigrette

WH Caesar Salad - Romaine / Endive / Radicchio / Shaved Parmesan / Bacon Lardons / Baguette Croutons / White Anchovy

PASTA *(Choice of 1)*

Caprese Rigatoni - Heirloom Tomato / Spinach / Basil / Fiore Di Latte

Gemelli Mac and Cheese - Aged Cheddar / Parmigiano Reggiano / Pecorino Romano / Crispy Gremolata

Penne Amatriciana - Smoked Bacon / Fire Roasted Tomato / Chili / Basil

SOUP

Heirloom Tomato - Fresh Cream / Basil Oil / Cracked Pepper

Black Bean - Chorizo / Lime Crema / Coriander

Cauliflower - Fresh Cream / Ras el Hanout Fried Cauliflower / Scallion

Chef's Choice - Seasonally Inspired Soup

ENTR  

Choice of Protein - 1 Selection Per Group

Blackened Salmon - Herb Chimichurri

Braised Beef Short Rib - Red Wine Jus

Prosciutto Wrapped Chicken Breast - Smoked Tomato Relish

Grilled Sirloin Steak - Red Wine Jus

Impossible Kofta - Coconut Raita / Coriander (Vegan, Gluten Free)

Choice of Potato - 1 Selection For All

Garlic Mashed Potato

Herb Roasted Creamer Potatoes

Potato Pave - Thyme / Parmigiano Reggiano / Shallots

Braised Beef Short Rib - Red Wine Jus

FINGER DESSERTS & PETIT FOURS



FOOD STATIONS

\$18.00 Per Person

SALAD BAR

Tuscan & Butter Blend Lettuce / Assorted Toppings / Shaved Crudit  / Gluten Free Dressings

BYO MAC N' CHEESE BAR

Aged Cheddar / Smoked Bacon / Scallion / Tomato / Crispy Onions / Ketchup / Hot Sauce

SLIDER BAR

Chuck Brisket Sliders / Aged Cheddar / Smoked Bacon / Dill Pickle Relish / BBQ Sauce / Fried Onions / Brioche Bun (Vegetarian Options Available)

BYO SHAWARMA BAR

Chicken Shawarma / Pickled Red Onion / Lebanese Garlic Sauce / Lettuce / Tomato / Hot Sauce / Creamy Garlic Sauce / Soft Pita

Ask Your Catering Manager About Customizing Stations!

THAALI BAR

Dal Makhani / Butter Chicken / Rose and Saffron Basmati Rice / Naan / Roti / Mango Chutney / Raita

TACO STATION

Cuban Style Pulled Pork / Citrus Slaw / Cilantro / Pickled Red Onion / Feta Cheese / Mojo Sauce / Tortillas

PRETZEL BAR

Soft Pretzels / Pretzel Bites / Pretzel Sticks / Classic Pretzels / Assorted Mustards / House Queso / Flakey Sea Salt / Cinnamon Sugar

NACHO BAR

Tortilla Chips / Queso Sauce / Pico de Gallo / Sour Cream / Pickled Jalapeno / Charred Corn Salsa / Assorted Hot Sauces

COOKIE BAR

An Assortment of Crumby Cookie Dough Co. Edible Cookie Dough / Double Chocolate Chip Cookies / Chewy Ginger Cookies / Milk and Chocolate Milk



HOST & CASH BAR

WINE

House Wines

Jackson Triggs Sauvignon Blanc
Jackson Triggs Cabernet Franc

Premium Wines

Punti Ferrer Cabernet Sauvignon
Pillitteri Cabernet Merlot
Pillitteri / Chardonnay or Sauvignon Blanc

BEER

Please Select 4 of the Following:

Rolling Rock / Bud Light / Coors Light /
Budweiser / Heineken / Corona /
Four Fathers / Starter IPA / Four Fathers
Shevchenko Dark Lager / Four Fathers
Village Lager / KW Craft Cider

LIQUOR

Standard

NE1 Craft Vodka / Flor de Cana 5yr Rum / NE1
Craft Gin / Gibson's Whisky / Grants Scotch

Premium

Grey Goose Vodka / Flor de Cana 7 Yr Rum /
Hendrick's Gin / Crown Royal Whisky /
Johnnie Walker Red Scotch



HOST & CASH BAR

HOST BAR

Standard Includes:

Liquor (per oz)
Beer (473mL)
House Wine (750mL)
Soft Drinks / Juice

Premium Includes:

Premium Liquor (per oz)
Premium Wine (per bottle)

Ask About a Custom Label!

MAKE YOUR EVENT EXTRA SPECIAL WITH A SIGNATURE COCKTAIL SECTION

Additional Charge Per Guest

CASH BAR

Standard Liquor (per oz)
Premium Liquor (per oz)
Beer (473mL or 500mL)
House Wine (5oz glass)
House Wine (750mL)
Premium Wine (5oz glass)
Premium Wine (750mL)
Soft Drinks / Juice





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MEETING PACKAGE MENUS



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READY... SET... PLANNED.

EFFICIENT | EFFECTIVE | ECONOMICAL

We know that you are busy at work, last minute meetings happen, and you need to keep costs within a budget. Our all-inclusive packages are built to accommodate all of your meeting requirements ensuring maximum results and successful outcomes.

Contact our team of skilled meeting professionals for a property site-tour and you will soon be on your way to realizing your meeting objectives. Seeing is believing!

HALF DAY MEETING PACKAGE

Main Meeting Room
Wifi
1 LCD Projector - HDMI or VGA
1 Screen
1 Handheld Microphone (*Only applies to certain conference spaces*)
1 Flipchart or White Board
AM **or** PM Break
Hot Breakfast **or** Lunch

FULL DAY MEETING PACKAGE

Main Meeting Room
Wifi
1 LCD Projector - HDMI or VGA
1 Screen
1 Handheld Microphone (*Only applies to certain conference spaces*)
1 Flipchart or White Board
AM **and** PM Break
Hot Breakfast **or** Lunch

One Size Does Not Fit All - Should the above packages not suit your needs, not to worry, we will customize it!

Please Note: Meeting Packages are based on a 20-person minimum. Groups under 20 are subject to a meeting room surcharge of \$300 plus tax.



COFFEE BREAKS

MORNING COFFEE BREAK

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

AFTERNOON COFFEE BREAK

Freshly Baked Cookies
Coffee & Tea
Assorted Soft Drinks

ADD ONS

HOT BREAKFAST

Fresh Scrambled Eggs / Bacon /
Sausage / Home Fries / Toast

PARFAIT BAR

Creamy Vanilla Yogurt / Fresh Fruit & Berries /
Toasted Granola / Assorted Granola

FRESHLY SLICED FRUIT PLATTER

Assorted Seasonal Fresh Fruit & Berries

BUILD YOUR OWN TRAIL MIX

Assorted Candies / Nuts / Dried Fruit /
Granola



WORKING LUNCH BUFFETS

Includes Assorted Soft Drinks, Coffee and Tea. Menus can be made Gluten or Vegetarian Friendly - Inquire with your Catering Manager.

THE FIESTA

Warm Mexican Street Corn Salad -
*Red Onion / Queso Cotija / Lime /
Corn Chips*

Chicken Fajita - *Bell Pepper / Onion /
House Fajita Spice*

Flour Tortillas - *Shredded Cheese /
Sour Cream / Salsa / Chopped Lettuce*

Cinnamon Sugar Dusted Churros

THE DIRTY SOUTH BBQ

Deviled Egg Potato Salad

Citrus Apple Slaw

**American Style Bacon and Jalapeno
Mac and Cheese**

BBQ Ontario Chicken

Warm Berry Crumble

MAMBO ITALIANO

Panzanella Salad - *Heirloom Cherry Tomato /
Artisan Greens / Red Onion / Torn
Bocconcini / Seasoned Croutons / Peppers /
Oregano Olive Vinaigrette*

Chicken Parmigaino - *Fire Roasted Tomato /
Mozzarella Cheese*

Rigatoni a la Caprese - *Oven Burst Cherry
Tomatoes / Basil / Roasted Garlic*

Tiramisu Torte Cake

MY THAI

Mango Salad - *Peppers / Scallion / Artisan
Greens / Sesame Lime Vinaigrette*

Thai Red Coconut Curry Chicken - *Seasonal
Vegetables*

Steamed Jasmine Rice

Vegetable Dumplings - *Sweet and Spicy Dip*

Squares & Sweets



WORKING LUNCH BUFFETS

Includes Assorted Soft Drinks, Coffee and Tea. Menus can be made Gluten or Vegetarian Friendly - Inquire with your Catering Manager.

THE CLASSIC SANDWICH GRILL

Mixed Green Salad - *Shaved Vegetable Crudité / Sherry Shallot Vinaigrette*

Roasted Tomato Soup - *Crispy Cheese Croutons*

Mediterranean Wrap - *Hummus / Roasted Eggplant / Goat Cheese / Ras el Hanout / Chickpeas / Pickled Red Onion*

Smoked Ham - *Gruyere Cheese / Lettuce / Tomato / Grainy Mustard Aioli / Butter Croissant*

Smoked Turkey - *Triple Cream Brie / Cranberry Aioli / Leaf Lettuce / Baguette*

Squares & Sweets

MAKE IT PLATED!

Seared Atlantic Salmon - *Caramelized Citrus Chimichurri*

Warm Marinated Du Puy Lentils

Dressed Sprouts - *Radish / Peas / Shaved Cucumber*

Seasonal Fruit Crumble - *Cinnamon Chantilly*

ADD ONS

Seasonal Soup - *Chef's Soup of the Day*

Freshly Sliced Fruit Platter - *Assorted Seasonal Fresh Fruit & Berries*

Crudité and Dip - *Seasonal Vegetables / Seasonal Dip*

Cheese and Crackers - *Assorted Cheeses / Fruit / Pickled Vegetables / Crackers*



PLATED DINNER

Includes Freshly Baked Bread & Butter /
Coffee & Tea

SOUP

Heirloom Tomato - *Fresh Cream / Basil Oil / Cracked Pepper*

Black Bean - *Chorizo / Lime Crema / Coriander*

Cauliflower - *Fresh Cream / Ras El Hanout Fried Cauliflower / Scallion*

Chef's Choice - *Seasonally inspired soup*

SALAD

Marinated Heirloom Tomato - *Whipped Feta / Basil / Aged Balsamic / Baguette Croutons*

Heritage Greens - *Shaved Crudit  / Sherry Shallot Vinaigrette*

WH Caesar Salad - *Romaine / Endive / Radicchio / Shaved Parmesan / Bacon Lardons /
Baguette Croutons / White Anchovy*

PASTA

Caprese Rigatoni - *Heirloom Tomato / Spinach / Basil / Fiore Di Latte*

Germelli Mac and Cheese - *Aged Cheddar / Parmigiano Reggiano / Pecorino Romano /
Crispy Gremolata*

Penne Amatriciana - *Smoked Bacon / Fire Roasted Tomato / Chili / Basil*



PLATED DINNER

Includes Freshly Baked Bread & Butter /
Coffee & Tea

ENTRÉE *Served with Chef's Choice of Seasonal Vegetables*

Choice of Protein - 1 Selection Per Group

Blackened Salmon - Herb Chimichurri

Braised Beef Short Rib - Red Wine Jus

Prosciutto Wrapped Chicken Breast - Smoked Tomato Relish

Grilled Sirloin Steak - Red Wine Jus

Impossible Kofta - Coconut Raita / Coriander (Vegan, Gluten Free)

Choice of Potato - 1 selection for All

Garlic Mashed Potato

Herb Roasted Creamer Potatoes

Potato Pave - Thyme / Parmigiano Reggiano / Shallots

DESSERT

Vanilla Bean Crème Brûlée - Fresh Berries

Coconut Chocolate Pot du Crème

Crème Brûlée Cheesecake - Bourbon / Caramel / Chantilly

Lemon and Berry Tart - Citrus Curd / Berry Compote



DINNER BUFFET

Includes Freshly Baked Bread and
Butter / Coffee & Tea

SALAD *(Choice of 2)*

Marinated Heirloom Tomato - Whipped Feta / Basil / Aged Balsamic / Baguette Croutons

Heritage Greens - Shaved Crudit  / Sherry Shallot Vinaigrette

WH Caesar Salad - Romaine / Endive / Radicchio / Shaved Parmesan / Bacon Lardons / Baguette Croutons / White Anchovy

PASTA *(Choice of 1)*

Caprese Rigatoni - Heirloom Tomato / Spinach / Basil / Fiore Di Latte

Gemelli Mac and Cheese - Aged Cheddar / Parmigiano Reggiano / Pecorino Romano / Crispy Gremolata

Penne Amatriciana - Smoked Bacon / Fire Roasted Tomato / Chili / Basil

SOUP

Heirloom Tomato - Fresh Cream / Basil Oil / Cracked Pepper

Black Bean - Chorizo / Lime Crema / Coriander

Cauliflower - Fresh Cream / Ras el Hanout Fried Cauliflower / Scallion

Chef's Choice - Seasonally Inspired Soup



DINNER BUFFET

Includes Freshly Baked Bread and
Butter / Coffee & Tea

ENTRÉE

Choice of Protein - 1 Selection Per Group

Blackened Salmon - Herb Chimichurri

Braised Beef Short Rib - Red Wine Jus

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Choice of Potato - 1 Selection For All

Garlic Mashed Potato

Herb Roasted Creamer Potatoes

Potato Pave - Thyme / Parmigiano Reggiano / Shallots

Braised Beef Short Rib - Red Wine Jus

FINGER DESSERTS & PETIT FOURS



HOST & CASH BAR

WINE

House Wines

Jackson Triggs Sauvignon Blanc
Jackson Triggs Cabernet Franc

Premium Wines

Punti Ferrer Cabernet Sauvignon
Pillitteri Cabernet Merlot
Pillitteri / Chardonnay or Sauvignon Blanc

LIQUOR

Standard

NE1 Craft Vodka / Flor de Cana 5yr Rum / NE1
Craft Gin / Gibson's Whisky / Grants Scotch

Premium

Grey Goose Vodka / Flor de Cana 7 Yr Rum /
Hendrick's Gin / Crown Royal Whisky /
Johnnie Walker Red Scotch

BEER

Please Select 4 of the Following:

Rolling Rock / Bud Light / Coors Light /
Budweiser / Heineken / Corona /
Four Fathers / Starter IPA / Four Fathers
Shevchenko Dark Lager / Four Fathers
Village Lager / KW Craft Cider



HOST & CASH BAR

HOST BAR

Standard Includes:

Liquor (per oz)
Beer (473mL)
House Wine (750mL)
Soft Drinks / Juice

Premium Includes:

Premium Liquor (per oz)
Premium Wine (per bottle)
Ask About a Custom Label!

CASH BAR

Standard Liquor (per oz)
Premium Liquor (per oz)
Beer (473mL or 500mL)
House Wine (5oz glass)
House Wine (750mL)
Premium Wine (5oz glass)
Premium Wine (750mL)
Soft Drinks / Juice

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Additional Charge Per Guest





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