



CAMBRIDGE
HOTEL · CONFERENCE CENTRE

Happily, Ever After Menu

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Cambridge Hotel and Conference Centre – Redefining Hospitality

Your Vision, Your Day, Your Way!

The Cambridge Hotel & Conference Centre is the region's premier destination for events of all kinds, offering an impressive array of venue options and services. With over 14,000 square feet of flexible spaces, our facilities are equipped to host all of your special events.

Our multi functional venue is strategically designed to host a variety of gatherings, including:

- Social Gatherings and Weddings*
- Brunches*
- Rehearsal Dinners*
- Showers*

Personalized Service

Each interaction, from your first consultation to the final bite, is infused with the highest standards of quality and professionalism. In addition to our culinary expertise, our experienced event planners will orchestrate every aspect of your event, ensuring a flawless flow and memorable moments. We're here to turn your dreams into reality and create lasting memories that you and your guests will cherish for years to come.

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 200, we accommodate your requirements with precision.

Memorable Experiences

From the moment you contact us, our dedicated team is here to ensure your vision comes to life. With meticulous planning and seamless execution, we handle every detail, allowing you to relax and enjoy your special occasion.

Tour Our Facilities

We invite you to tour our beautiful facilities and discover how we can help you create an unforgettable event. Let us transform your vision into reality at the Cambridge Hotel & Conference Centre, turning your special day into a truly remarkable occasion!

Small Bites & Tasting Stations

**4-Hour Maximum*
Select Three Hors D'oeuvres
Select 2 Food Stations
Charcuterie Grazing Board
Late Night Coffee and Tea Station
Host Beer and Wine

Culinary Romance Package

Cocktail Reception with One Hour of Passed
Hors D'oeuvres OR Charcuterie Grazing Board
3 Course Plated Dinner or Buffet
One Late Night Food Station
Late Night Coffee and Tea Station

Sip & Savor Celebration Package

6 Hour All-Inclusive Bar
One Bottle of Red & White House Wine Per Table
Cocktail Reception with Passed Hors D'oeuvres OR Charcuterie Grazing Board
3 Course Plated Dinner or Buffet
Late Night Food Station
Late Night Coffee and Tea Station

Ask us about Showers, Engagement Parties & Rehearsal Dinners

Brunch

Freshly Baked Muffins and Pastries
Assorted Yogurt
Fresh Seasonal Fruit Platter
Home Fried Potatoes
Country Breakfast Sausage & Smoked Bacon
Wild Mushroom and Goat Cheese Frittata
Aged Cheddar & Chive Scrambled Eggs
Pain Perdu with Smashed Raspberries, Whipped Butter and Ontario Maple Syrup
Assorted Fruit Juice, Coffee & Tea Station
**Includes One Mimosa Per Person*

Plated

Freshly Baked Muffins and Pastries Served Family Style
Starter - One choice for group
Fresh Fruit Salad Bowl OR Greek Yogurt Parfait
Entrée - Preselect prior to event
Wild Mushroom and Goat Cheese Frittata with Home Fried Potatoes
Pain Perdu with Smashed Raspberries, Whipped Butter and Ontario Maple Syrup
Dessert - One choice for group
Portuguese Custard Tart
Coconut Chocolate Pot du Crème (GF/DF)
Assorted Fruit Juice, Coffee & Tea Station
**Includes One Mimosa Per Person*

Cocktail Reception

Hors D'oeuvres

Pick 3

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

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

Ask about customizing a Food Station that best suits you

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 Cut 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



Plated Dinners

3 Course

An upgrade to 2 Entree selections is available

All dinners are served with Garlic Whipped Potatoes Includes, Chef's Choice of Seasonal Vegetables, Freshly Baked Bread, Coffee & Tea

Starters - Select Two

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)

Entrees - 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 Brulée, Fresh Berries

NY Cheesecake, Mixed Berry Compote, Chantilly

Coconut Chocolate Pot du Crème (GF/DF)

Torta Della Nona, Lemon Torte

Buffet Dinners

Buffet Style

All dinners are served with Garlic Whipped Potatoes Includes, Chef's Choice of Seasonal Vegetables, Freshly Baked Bread, Coffee & Tea

Starters - Select Two

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)

Entrees - Select Two

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)

4oz Grilled Sirloin Steak (Medium), Red Wine Jus (GF/DF)

Apple Brined Boneless Pork Chop, Apple Butter (GF/DF)

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



*Inquire about reserving
a block of guestrooms for
your out-of-town guests.*



Host & Cash Bars

Host Bar

Standard Bar Includes:

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

Standard Liquor (per oz)

Beer (473ml Tall Can)

House Wine (5oz Glass)

House Wine (750ml Bottle)

Soft Drinks, Juice

Premium Wine (5oz Glass)

Premium Wine (750ml Bottle)

Premium Liquor (per oz)

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: Rolling Rock, Bud Light, Heineken, Budweiser, Coors Light, Corona Four Fathers Starter Session IPA, Four Fathers It Takes a Village Lager, Four Fathers Shevchenko Dark Lager, KW Craft Cider

Standard Bar Rail

NE1 Craft Vodka, Flor de Cana Rum 5yr, NE1 Craft Gin, 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