



**CAMBRIDGE**  
HOTEL · CONFERENCE CENTRE

*Wedding  
Menu*

# *Congratulations!*

This is such an exciting chapter in your lives, and we're truly honoured you're considering celebrating it with us!

From your first tour to your final dance, our goal is simple: to make you feel supported, cared for, and completely at ease. We know wedding planning can feel overwhelming at times, and our sales and events team is here to guide you every step of the way.

Every love story is unique, and your wedding should reflect exactly who you are. Whether you're planning an elegant ballroom celebration or an intimate gathering, we take the time to listen so your vision becomes our focus.

Behind the scenes, our team works seamlessly to ensure every detail flows beautifully—from customized menus to thoughtful room design and guest accommodations. Most importantly, we want you fully present—soaking in every moment, without worrying about logistics.

Your love story deserves a beautiful setting and a team who truly cares. We can't wait to bring your celebration to life.

With excitement and warmest wishes,  
*The Sales and Events Team*

# Wedding Packages

**Hosting Your wedding with Us at the Cambridge Hotel and Conference Centre will Always include:**

- All Tables Required - Round and Rectangle
  - Choice of White or Black Table Linens
  - Choice of White or Black Linen Napkins
  - Choice of Silver Chiavari Chairs or Black Banquet Chairs
  - Professional Banquet Staff to Look After You and Your Guests
  - Complimentary Parking for All Guests
  - Special Guestroom Rates for Three Days Pre and Post Wedding
  - Complimentary Wedding Suite the Night of your Wedding with Breakfast for 2 in the Morning
- \*Subject to Hotel Availability\*



Small Bites  
Cocktail Reception



Eat, Love and  
Be Married



Sip, Savour and  
Celebrate

4 Hour Beer and Wine  
Host Bar

Passed Hors D'oeuvres  
3 Pieces per Person

2 Food Stations

Charcuterie Grazing Board

Late Night Coffee and Tea Station

Your Choice of Passed  
Hors D'oeuvres OR  
Charcuterie Grazing Board

3 Course Plated Dinner  
OR  
Dinner Buffet

1 Late Night Food Station

Late Night Coffee and Tea Station

Your Choice of Passed  
Hors D'oeuvres OR  
Charcuterie Grazing Board

3 Course Plated Dinner  
OR  
Dinner Buffet

1 Late Night Food Station

Late Night Coffee and Tea Station

One Bottle of Red and White  
House Wine per Table

6 Hour Host Bar



# Cocktail Reception

## **Hors D'oeuvres** **Choose Three Options**

### Meatball Arrabiata (GF)

Spicy Italian Sausage topped with Pomodori Tomato Sauce and Shaved Parmigiano Reggiano

### Bruce Slider

Chuck Brisket Patty topped with Cheddar Cheese, Smoked Bacon, Onion, Pickle and Mustard Aioli

### Vegetable Gyoza (V/DF)

Served with Hoisin, Sesame and Scallions

### Vegetable Spring Roll (V/DF)

Served with Gochujang Honey Dip

### Fried Chicken and Waffle

Topped with Chili Honey and Scallions

### Tempura Tiger Prawn (DF)

Served with Unagi Sauce and Sesame

### Jalapeno Cheddar Potato Keg (GF)

Topped with Creme Fraiche, Smoked Bacon and Chives

### Truffle Mac and Cheese Fritter (V)

Served with Smoked Tomato Relish

### Prosciutto Wrapped Grilled Peach (GF)

Topped with Labneh, Basil and Sumac

### Heirloom Tomato Bruschetta (V)

Stracciatella Burrata, Basil and Balsamic Caviar served on Crostini

## **Reception 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 and Berries

### **Crudité & Dip**

Seasonal Vegetables served with Chef's Seasonal Dip

### **Seasonal Cheese Board**

Domestic and Imported Cheese with Crackers

## *Customize Your Menu*

Hoping for Something Else?  
Let us know. Our Chefs are happy to  
customize a menu for your event.  
Ask our Sales Team for Pricing!

# Three Course Plated Dinner

Our Plated Dinners include Freshly Baked Bread and Butter, Your Choice of One Starter, One Entree served with Garlic Whipped Potatoes and Chef's Choice of Seasonal Vegetable and One Dessert.

Add an Additional Entree Options

## Starters - Select One

### Classic Caesar Salad

Torn Romatine, Radicchio Treviso tossed in Garlic Dressing topped with Shaved Parmigiano, Smoked Bacon and Baguette Croutons.

### Heritage Green Salad (GF/DF/V)

Topped with Shaved Radish, Cucumber, Heirloom Carrots and Toasted Sunflower Seeds Drizzled with Sherry Shallot Vinaigrette

### Tomato Soup (V)

Topped with Crispy Cheese Croutons, Basil Oil and Cracked Pepper

### Loaded Potato Soup

Topped with Smoked Bacon, Aged Cheddar and Scallions

### Penne Pomodori (V)

Tossed in Fire Roasted Tomato Sauce topped with Basil and Parmigiano Reggiano

## Entrees - Select One

### 32-Hour Braised Beef Shortrib (GF/DF)

Served with Red Wine Jus

### Apple Brined Frenched Pork Chop (GF/DF)

Topped with Apple Butter

### Prosciutto Wrapped Chicken Breast (GF/DF)

Served with Red Wine Jus

### 5oz Black Cod (GF)

Served with Lemon Mustard Cream Sauce

### Blackened Atlantic Salmon (GF/DF)

Served with Chimichurri

### Pulled Mushrooms (GF/Vegan)

Served with a Vegan Jus

### 6oz Grilled Sirloin Steak (GF/DF)

Served with Red Wine Jus

### Plant Based Chicken Kebab (GF/Vegan)

Served with a Vegan Jus

## Desserts - Select One

### Vanilla Creme Brulée

Topped with Fresh Berries

### Torta Della Nona

Lemon Torte

### New York Cheesecake

Topped with Mixed Berry Compote and Chantilly Cream

### Coconut Chocolate Pot du Creme (GF/DF)

**Dessert served with Freshly Brewed Coffee and Tea**

# Dinner Buffet

Your Choice of Two Starters, Two Entree and One Dessert

Our Dinner Buffet includes Freshly Baked Bread and Butter, Garlic Whipped Potatoes, Chef's Choice of Seasonal Vegetables and Freshly Brewed Coffee and Tea Station

## Starters - Select Two

### Classic Caesar Salad

Torn Romatine, Radicchio Treviso tossed in Garlic Dressing topped with Shaved Parmigiano, Smoked Bacon and Baguette Croutons.

### Heritage Green Salad (GF/DF/V)

Topped with Shaved Radish, Cucumber, Heirloom Carrots and Toasted Sunflower Seeds Drizzled with Sherry Shallot Vinaigrette

### Tomato Soup (V)

Topped with Crispy Cheese Croutons, Basil Oil and Cracked Pepper

### Loaded Potato Soup

Topped with Smoked Bacon, Aged Cheddar and Scallions

### Penne Pomodori (V)

Tossed in Fire Roasted Tomato Sauce topped with Basil and Parmigiano Reggiano

## Entrees - Select Two

### 32-Hour Braised Beef Shortrib (GF/DF)

Served with Red Wine Jus

### Apple Brined Frenched Pork Chop (GF/DF)

Topped with Apple Butter

### Prosciutto Wrapped Chicken Breast (GF/DF)

Served with Red Wine Jus

### 5oz Black Cod (GF)

Served with Lemon Mustard Cream Sauce

### Blackened Atlantic Salmon (GF/DF)

Served with Chimichurri

### Pulled Mushrooms (GF/Vegan)

Served with a Vegan Jus

### 6oz Grilled Sirloin Steak (GF/DF)

Served with Red Wine Jus

### Plant Based Chicken Kebab (GF/Vegan)

Served with a Vegan Jus

## Desserts - Select One

Doughnuts and Cupcakes

Assortment of Lemon Tarts, Butter Tarts,  
Pecan Tarts and Portuguese Tarts

Assortment of Crumby Cookie Dough Co.  
Edible Cookie Dough

Assorted Dessert Squares and Sheet Cakes

# Late Night Stations

## Food Stations

### Nona's Style Meatball

Fire Roasted Tomato Sauce, Gnocchetti, Parmigiano Reggiano, Pepperoncini  
Veg/GF: Impossible Meatballs

### 32-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, Onions, Cilantro, Lime Crema, Tortillas  
V: Pulled Mushrooms GF: Corn Tortillas

### Beef Slider Station

Ontario Chuck Brisket Patty, Cheddar Cheese, Pickle, Onion, Lettuce, Sliced Tomato, Mustard Aioli, Ketchup  
V: Impossible Slider

### Mac & Cheese

Gemelli with Mornay Sauce, Aged Cheddar, Smoked Bacon, Peas, Crispy Onions, Crispy Jalapeños,  
Diced Tomatoes, Ketchup, Hot Sauce

### Poutine Bar

Fresh Cut Fries, Quebec Cheese Curds, Poutine Sauce, Smoked Bacon, Crispy Onions, Crispy  
Jalapeños, Ketchup, Hot Sauce

### Demitasse and Finger Desserts

Selection of Mini and Two-Bite Confectionaries, Doughnuts, Petit Fours, Tarts, Macaroons, Cookies

### Cookies and Milk

Assorted Crumby Cookie Dough Co Edible Cookie Dough, Fresh Cookies, White Milk and Chocolate Milk

# Bar Options

## Host Bar

Pricing subject to 18% Admin Fee and 13% HST

### Standard Bar Options

Liquor (per oz)

Beer (473mL Tall Cans)

House Wine (750mL Bottle)

Soft Drinks

### Premium Bar Options

Premium Wine (750mL Bottle)

Premium Liquor (per oz)

## Cash Bar

13% HST Included in Prices.

### Standard Bar Options

Liquor (per oz)

Beer (473mL Tall Cans)

House Wine (5oz Glass)

House Wine (750mL Bottle)

Soft Drinks

### Premium Bar Options

Premium Wine (by the glass)

Premium Wine (750mL Bottle)

Premium Liquor (per oz)

## Customize Your Bar Options

We are happy to customize the offerings available on the bar for your event! Inquire with our sales team for pricing and availability!

## Bartender Fee

When Bar Revenue is less than \$500.00, a bartender charge of \$30.00 per hour per bartender, for the duration of the event, with a minimum of four hours will apply.



# SPECIAL GUESTROOM RATES

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Make it easy for your guests to relax and enjoy every moment at the Cambridge Hotel and Conference Centre. We are pleased to offer preferred wedding guestroom rates exclusively for your celebration.

Your guests will enjoy spacious, modern accommodations, complimentary parking, high-speed Wi-Fi, and convenient on-site amenities—all just steps away from your event space. Keeping everyone together in one location means more time celebrating and less time coordinating transportation.

Let us reserve a dedicated room block for your special day and ensure a comfortable, seamless stay for everyone attending.

Ask Your Sales Team Member for Pricing



# BRIDAL SUITE

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Begin your wedding day in comfort and style at the Cambridge Hotel and Conference Centre. Our bridal get-ready suite offers a spacious, private setting for you and your wedding party to relax, prepare, and soak in every special moment.

Enjoy plenty of natural light, comfortable seating, mirrors for hair and makeup, and room for your dresses, details, and champagne toasts. With everything conveniently located on-site, you can savour a calm, joyful morning before walking down the aisle—stress-free and right on schedule.

OUR SIGNATURE BRIDAL SUITE IS ONE OF A KIND – BOOK EARLY TO ENSURE IT'S YOURS.



# WHILE YOU'RE GETTING READY



B Bubbly Package



Brews and Boards

Seasonal Fresh Fruit Display

Freshly Baked Pastries

Mimosa Bar

Selection of Local Beer

Charcuterie Board

# Our Preferred Vendors

## PHOTOGRAPHY

FEDORA MEDIA  
holly@fedoramedia.com  
519-589-7363

SOUTHLANDS WEDDING CO LTD  
hello@southlandsweddingco.com  
647-527-2013

HEMATITE IMAGES  
hematiteimages@gmail.com  
647-237-9743

## OFFICIANTS

AMBER SHURR WEDDINGS  
info@ambershurrweddings.ca  
289-233-4555

BLUE GLASS CEREMONIES  
maryanne\_paul@rogers.com  
519-502-1132

## DJS AND ENTERTAINMENT

INTUNE EVENTS  
mark@intune.events  
905-327-7688

THUNDERSTORM PRODUCTIONS  
info@thunderstormpro.com  
519-741-2005

ON THE LAKE ENTERTAINMENT  
info@otlentertainment.ca  
647-746-5590

## TRANSPORTATION

FIELDS TRIP  
kate.fields@fieldstrips.ca  
519-849-8687

BRENTWOOD LIVERY  
reservations@brentwoodlivery.ca  
519-741-5700

DRIVERSEAT  
cambridge@driverseatinc.com  
226-241-3736

## DECOR AND FLORALS

SERVERS WITH A SMILE  
events@serverswithasmile.ca  
519-721-5424

AWE EVENTS  
info@aweevents.ca  
519-267-6888

URBAN JUNGLE  
info@flowerscambridge.ca  
519-624-8284

BUDS AND BLOOMS  
budsandbloomskw@gmail.com  
905-483-0265

## PHOTOBOOTH

PICTURE US  
pictureuskw@gmail.com  
519-578-0925

# *Don't Forget to Plan...*

Engagement Parties filled with signature cocktails & chef-crafted bites

Bridal Showers featuring elegant brunches or afternoon tea

Rehearsal Dinners designed for heartfelt toasts & memorable dining

After-Wedding Brunches to relax, reconnect & relive the magic

Comfortable on-site accommodations for you & your guests

*Ask Your Event Planner for More Information*



# Terms and Conditions

1. All bookings must be confirmed by a signed contract within 2 business days of receiving the contract from your sales team member.
2. A non-refundable deposit of 25% is required to confirm your event. The deposit is based on the initial quote. Deposit payment will be applied to the final invoice.
3. An installment payment of 50% of the initial quote is due 6 months prior to the wedding date.
4. Final payments for the wedding are due no later than 14 days prior to the event.
5. All events must have a credit card on file for billing purposes.
  - a. Payment may be completed prior to the event by cash or debit in person with your sales team member. A credit card is still required to be on file.
6. Final guest count and dietary restrictions are required at least 14 days prior to the event. Please note: dietary restrictions that were not provided in advance, may result in an additional fee of \$50 per meal required during the event
7. Menu Selection must be made no later than 3 months prior to the event
8. Please note: No outside food and beverage is permitted within the Cambridge Hotel and Conference Centre. Special permission may be given to wedding cake or cupcakes.
9. Cancellation Policy:
  - a. 12 Months or More - Forfeiture of Deposit, if applicable
  - b. Between 6 months and 12 months prior to Event - 50% of all catering/meeting charges including taxes and administration fees, less attrition and mitigation allowances on all services contracted; less deposit on file, if applicable
  - c. Less than 6 Months prior to the event - 75% of all catering/meeting charges including taxes and administration fees, less attrition and mitigation allowances on all services contracted; less deposit on file, if applicable
  - d. Less than 1 month prior to the event - 100% of all catering/meeting charges including taxes and administration fees, less attrition and mitigation allowances on all services contracted; less deposit on file, if applicable
10. The client is responsible for any loss or damage to the venue property caused by attendees, contractors or guests. Damages will be assessed by our team and charged accordingly.
11. The Cambridge Hotel and Conference Centre is not responsible for loss, theft or damage to personal property.
12. Confetti and sparkles are not permitted in the event spaces. Failure to comply will result in a clean up charge of \$500.

*We Look Forward to Hosting Your Wedding!*

