

CAMBRIDGE SUITES HOTEL

15 richmond street east toronto, ontario, canada M5C 1N2

hotel 416.368.1990 reservations 800.463.1990

www.cambridgesuitestoronto.com

catering overview

Location

Situated at the corner of Victoria and Richmond Streets, the Cambridge Suites Hotel is centrally located in the heart of Toronto's business, entertainment and shopping districts. The hotel is conveniently connected via the underground PATH to the Eaton Centre and the downtown core. The subway system, theatre district, SkyDome and Harbourfront are within walking distance.

All-Suite Hotel

This 4 diamond hotel offers spacious one bedroom suites, keeping your waking and sleeping areas separate. Granite top entertainment bar, Wi Fi, bright work area, windows that open, and private bath and dressing areas makes each stay a home away from home.

Each guest enjoys:

- Complimentary gourmet teas, coffee.
- Two private phone lines and Wi Fi Connectivity
- In-suite movies available
- Complimentary shoe-shine
- Penthouse fitness centre with sauna and whirlpool
- Complimentary daily passes to the Adelaide Health Club

Meeting/Banquet Facilities

The Cambridge Suites Hotel executive board-rooms and meeting rooms can comfortably accommodate groups of up to 90 and can easily be tailored to fit your individual needs.

It is an equally ideal venue for special events such as receptions and dinners. Our dedicated team delivers incomparable hospitality, impeccable service and attention to detail to ensure your event is perfect.

Dining

Portico located on the lobby level, provides a contemporary and comfortable atmosphere for breakfast, lunch and dinner. An intimate lounge connected to the dining room complements the setting.

Penthouse Floor

Our 22nd floor features three of the most beautiful bi-level and single level suites in the Greater Toronto area. With unobstructed city vistas, open concept entertainment areas, lofts and waterfall walls, our Penthouse Suites offer a truly unique experience.

Concierge Service

A professional concierge is at your service and is available to arrange everything from airline and dinner reservations to car rentals and local excursions.



Menu Selection

Menu selections must be made at least two weeks prior to the function to ensure availability, proper staffing and co-ordination of your function.

Special Dietary substitutions are available (in limited quantities) but must be arranged in advance of the function. Those guests who are to receive special meals are to be identified to the banquet staff prior to the commencement of service. The Cambridge Suites Hotel, with the exception of Wedding Cakes MUST provide all Food and Beverage requirements.

Guarantee

For all meal functions, the guaranteed number attending must be communicated to the Catering Department no later than NOON, two work- ing days (48 HOURS) prior to the function. If the guaranteed number is not received, the billing will be made out for the number of persons for whom the function was originally booked. If attendance is greater than the guaranteed number, the charge will be based on the actual number in attendance, unless otherwise agreed in advance.

Cancellation Charges

Private Parties & Weddings; cancellation charges will be as follows: 1 month before the date of the function - room rental; Less than 1 month - 2 times room rental.

Corporate Meetings: cancellation charges will be as follows - less than 7 working days before the date of the meeting - full meeting room rental. Charges will also apply for any food items stated on the signed contract.

*Cancellation charge comes into effect only if the room cannot be re-booked for the date cancelled. For those functions for which a deposit was received, the deposit will be applied against the cancellation charge. The deposit becomes refund- able only when the room has been re-sold.

Meeting Room

We are pleased to provide writing pads & pencils, mints, ice water and glasses at no additional charge. Also available in each room is a full stationary kit. The hotel reserves the right to provide an alternative function room, suited to the group's requirements.



Guarantees

The Catering Office must be notified of the number of guests to be served 48 hours prior to the function. On weekends, we require a 72 hour guarantee. The Hotel will provide service and seating for 5% over the guarantee. For groups of 25 guests or under, the guarantee would also represent the set number.

Food

Due to City and Provincial Health Regulations, Cambridge Suites Hotel cannot allow clients to bring in food from an outside source. Cambridge Suites Hotel will be pleased to purchase any speciality items requested.

Beverages

All alcoholic beverages served in our function rooms licensed by the L.C.B.O., must be provided by the Hotel. Alcoholic beverages cannot be brought into function rooms from an outside source, including all donated liquor. A \$45.00 charge will apply for glasses and ice set ups in Hospitality Rooms & Suites.

Credit Policy

Allow five working days for processing and establishing credit. Payment on all accounts is net 30 days. Please contact our Catering Department.

For private parties and weddings, a \$500.00 deposit is required at time of booking. The balance is to be paid in full within one week following the function.

Cambridge Suites Hotel reserves the right to cancel any function for which prepayment is not received as per contract.

Liability

Cambridge Suites Hotel reserves the right to inspect and control all private functions.

Liability for damage to the premises will be charged accordingly.

Cambridge Suites Hotel cannot assume responsibility for personal property and equipment brought into the banquet area. Cambridge Suites Hotel reserves the right to inspect and control all functions.

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 Catering Department.

Decorations

Our creative team will be happy to assist you with this important aspect of your function.

Speciality Menus

The enclosed menus feature a selection of our most popular items.

These are only suggestions and our Executive Chef would be delighted to design customized banquet menus to suit your particular requirements.



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Prices

Prices quoted at the time of booking will be honored for 90 days. Please note that all prices quoted are subject to applicable taxes unless otherwise stated. HOST & CASH BAR - if sales are less than \$400 a fee for a bartender will apply of \$30.00 per hour, 3 hour minimum. A \$45 charge will apply to all Hospitality Suites for glass & ice set-ups. Menu, bar, personnel and room rental charges are subject to change without notice.

Audio/Visual

Please refer to our recommended supplier's equipment list on the last two pages of this package. Full details can be discussed with our Catering Manager.

Exhibits/Displays

If displays, exhibits and products are to be used arrangements for their arrival, unloading and departure must be made with the Catering Department. Such displays, exhibits and products are the responsibility of the exhibitor and Cambridge Suites Hotel accepts no liability whatsoever for loss or damage thereto, whether caused by the negligence of Cambridge Suites Hotel, its' employees and agents or otherwise. Such displays, exhibits or products must be removed from the function room at the end of the day unless the room is reserved on a 24 hour basis. Cambridge Suites Hotel, at the customer's request, will arrange to have the function room locked. Cambridge Suites Hotel will not be responsible for displays, exhibits and products locked in the function room. Any special security arrangements are the responsibility of the client.

Cleaning

A nominal fee may be applied to an account when special cleaning requirements are necessary.

Changes

In cases where the function space is booked by someone NOT attending the function, an "on-site" contact name must be provided. Only this individual will be allowed to alter requests not on the original signed contract.

Telephone Charges

All telephone calls (both local and long distance) made from any reserved meeting room shall be charged at the prevailing rates set by the Cambridge Suites Hotel.



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NUTRITION BREAK

Morning and Afternoon

Freshly Brewed Regular & Decaffeinated Coffee	\$4.00 per person
Selection of International & Herbal Teas	\$4.00 per person
Skim, Homogenized or 2% Milk	\$4.25 or \$20.00 /litre
Assorted Soft Drinks	\$4.50 each
Cranberry, Pineapple, Prune, V8, Tomato, Apple Juice	\$4.50 each
Fresh Orange Juice	\$4.50 /glass or \$40.00 /gallon
Selection of International & Herbal Teas	\$4.00 per person
Cranberry, Pineapple, Prune, V8, Tomato, Apple Juice	\$4.50 each
Assorted Danish, Muffins, Croissants	\$5.25 per person
Assorted Yogurt on Ice	\$4.50 each
Bagel and Cream Cheese	\$6.50 per person
Crudités & Dip	\$6.50 per person
Fresh Fruit Platter	\$9.95 per person
Fresh Fruit Cocktail	\$8.25 per person
Assorted Country-Style Cookies	\$22.50 /doz.
Assorted Mini Tarts	\$4.50 each
Assorted French & Vienna Pastries	\$4.50 each
Banana Bread or Carrot Bread or Coffee Cake	\$5.25 per person
Chocolate Brownies or Chocolate Dipped Rice Crispy Squares	\$4.25 each
Tea Biscuits or Assorted Scones with Preserves & Butter	\$5.75 each
Chocolate Truffle	\$4.50 each
Imported & Domestic Cheese	\$15.95 per person
Granola Bar	\$19.00 /doz.
Ice Cream Bar	\$9.50 each

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REFRESHMENT IDEAS

Mid Morning Refresher

\$9.00 per person

Freshly Brewed Coffee and Selection of Teas
Assorted Chilled Juices, Soft Drinks and Bottled Water

The Afternoon Kick

\$9.00 per person

Freshly Brewed Coffee and Selection of Teas
Assorted Chilled Juices, Soft Drinks and Bottled Water

The Unlimited All Day Beverage Break

\$18.00 per person

Continuous Beverage All Day Throughout Your Meeting

Refreshment Additions

Whole Fresh Fruit and Granola Bar	\$5.50 per person
Assorted Cookies and Fruit Bread	\$8.50 per person
Assorted Muffin, Danish and Croissant	\$5.25 per person
Assorted Regular Yogurt and Low Fat Yogurt on Ice (individual)	\$4.50 per person
Fresh Fruit Platter	\$9.95 per person
Tea Biscuits and Assorted Scone with Preserves & Butter	\$9.50 per person
Bagel and Cream Cheese	\$6.50 per person
Assorted French Pastries and Assorted Tarts	\$5.25 per person
Assorted Muffin, Danish and Croissant	\$5.25 per person

Choice of two of the following items:

Chocolate Brownies, Chocolate Dipped Rice Crispy or Coffee Cake	\$5.50 per person
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* Applicable taxes and 17% Service Charge not included



BREAKFAST

The Continental

\$18.95 per person

Chilled Orange, Grapefruit or Apple Juice
 Danish Pastries, Assorted Muffins and
 Croissants, served with Preserves,
 Sweet Butter & Honey Selections of International Teas
 Freshly Brewed Regular and
 Decaffeinated Coffees

The Health & Wellness Breakfast

\$21.95 per person

Chilled Orange, Grapefruit, Apple Juice or Cranberry Juice
 Spa Granola Cereal, Plain Yogurt and Assorted Dry Fruit
 Freshly Sliced Melon, Bananas and Berries
 Raisin Bran Muffin and Whole Wheat Bread with Margarine & Low Fat Preserves Skim Milk,
 Decaffeinated Coffee and Assorted Herbal Teas

The Canadian Breakfast

\$24.95 per person

Based on a min. of 20

Guests Assorted Chilled Juices
 Scrambled Farm Fresh Eggs, Bacon, Black Forest Ham and Country Sausage
 Hash Brown Potatoes
 Assorted Baked Goods (croissants, muffins and danish)
 Plain and Whole Wheat Bread, served with Sweet Butter, Preserves and Honey
 Freshly Sliced Seasonal Fruit or Fruit Cocktail
 Coffee & Tea

Additional Breakfast Items

Selection of Dried Breakfast Cereal with Skim,

Homo, 2% Milk or Cream	\$5.75 per person
Add Dry Fruit for your Cereal	\$3.25 per person
Sliced Fruit & Fresh Berries	\$9.95 per person
Fresh Fruit Cocktail	\$8.25 per person
Bagel and Cream Cheese	\$5.95 per person
Assorted Yogurt Fruit	\$4.50 per person
Bread (2 pieces per person)	\$3.95 per person
Fresh Whole Fruit	\$3.50 per person
Assorted Sliced Cheese	\$4.00 per person

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WORKING LUNCH

Buffet Style

Option #1

\$34.50 per person

Mixed Baby Greens with House Dressing
Open-Face Sandwiches on French Bread, to consist of: Smoked Salmon,
Smoked Ham, Tuna Salad, Egg Salad & Vegetarian

Sliced Cheddar and Swiss Cheese
Seasonal Fresh Fruit Platter & Gourmet Cookies
An Assortment of Soft Drinks and Bottled Water
Coffee & Tea

Option #2

\$37.00 per person

Greek Salad with Crispy Lettuce, Tomato, Onions & Feta Cheese with Oil & Vinegar Dressing
Pasta Salad Prima Vera
Assortment of 7" Submarine Sandwiches to consist of: Smoked Ham & Cheese,
Chicken Salad with Celery & Mayonnaise, Smoked Meat with Onions,
Tomatoes & Lettuce & Vegetarian

Choices of Assorted French, Vienna Pastries or
Assorted Tarts
Assortment of Soft Drinks and Bottled Water
Coffee & Tea.

Option #3

\$35.00 per person

Classic Caesar Salad with Herb Crouton, Fresh Parmesan Cheese & Creamy Dressing
Penne Pasta with Sautéed Vegetables & Arrabbiata Sauce & Fresh Basil
Choices of Assorted Tarts, French Pastries, Vienna Pastries or Fresh Fruit Platter
Assortment of Soft Drinks and Bottled Water Coffee & Tea.

Option #4

\$35.00 per person

Choices of Mixed Green Salad or Caesar Salad
Assorted Deli Meat Platter, to consist of: Roast Beef, Smoked Turkey, Black Forest Ham,
Mortadella, Salami & Sausage
Sliced Cheddar and Swiss Cheese
Sliced Tomato, Cucumber, Pickles & Sweet Onions
Assorted Breads & Rolls, Butter, Mayonnaise, Horseradish & Mustard
Fresh Fruit Platter & Gourmet Cookies
Assortment of Soft Drinks and Bottled Water
Coffee & Tea.

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WORKING LUNCH

Buffet Style

Option #5

\$37.00 per person

Greek Salad with Crispy Lettuce, Tomato, Onions & Feta cheese with Oil & Vinegar Dressing
Soup of the Day (fresh daily)
Assorted Gourmet Sandwiches to consist of: Egg Salad, Tuna Salad, Smoked Ham,
Turkey & Vegetarian on an Assortment of Breads
Fresh Fruit Platter & Gourmet Cookies
Assortment of Soft Drinks and Bottled Water
Coffee & Tea.

Option #6

\$35.50 per person

Soup of the Day (fresh daily)
Mesclun Greens Salad with Three Vinaigrette
Selection of Bread & Rolls with Butter
Emincé of Chicken with Exotic Mushroom Dijon Mustard Cream & Fussili Pasta
Fresh Fruit Cocktail or Fruit Platter & Assorted Cookies
Assortment of Soft Drinks and Bottled Water
Coffee & Tea.

Option #7

\$34.50 per person

Garden Greens Salad with Vine Tomato, Cucumber and Spanish Onions with House Dressing
Veal Ravioli with Sage Butter Sauce, Top with Wild Mushroom & Julienne Vegetables
Selection of Bread & Rolls with Butter
Assorted French & Gourmet Cookies
Assortment of Soft Drinks and Bottled Water
Coffee & Tea

Option #8

\$39.00 per person

Greek Salad with Lettuce, Tomato, Onions & Feta cheese with Oil & Vinegar Dressing
Soup of the Day (fresh daily)
Assortment of Bread & Rolls with Butter
Stir Fry Beef or Chicken Asian Style with Vegetables & Soya, Ginger Glaze, served with Rice Pilaf
Seasonal Fresh Fruit Platter & Gourmet Cookies
Assortment of Soft Drinks and Bottled Water
Coffee & Tea

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COLD BUFFET LUNCHEON

Option #1

\$38.00 minimum 15 guests

Tomato, Cucumber, Olive & Red Onion Platter
Pasta Salad Primavera with Italian Dressing
Garden Green Salad with House Dressing
Assorted Deli Meat Platter to include: Roast Beef, Smoked Turkey,
Country Ham, Pastrami, Salami, Sliced Chicken Breast & Sausage served with Condiment

Assortment of Sliced Imported & Domestic Cheese
Selection of Bread & Rolls with Butter
Assorted French & Vienna Pastries
Fresh Fruit Platter
Assortment of Soft Drinks and Bottled Water
Coffee & Tea

Option #2

\$39.50 minimum 15 guests

Exotic Mixed Baby Green Salad with House Dressing
German Potato Salad with Pickles & Bacon Bits
Soup of the Day (fresh daily)
Cold Breast of Chicken Royale with Garlic Aioli
Mixed Deli Meat Platter including Paté Maison Mustard, Mayonnaise & Horseradish
Sliced Tomato, Cucumber & Onions
Selection of Bread & Rolls with Butter
Imported & Domestic Cheese Platter with Assorted Crackers & Fresh Grapes
Assorted French Pastries & Gourmet Cookies
Fresh Fruit Cocktail
Assortment of Soft Drinks and Bottled Water
Coffee & Tea

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Option #3

\$47.00 minimum 15 guests

Crudités & Dip
Pasta Salad Primavera with Italian Dressing
Smoked Salmon Platter with Lemon, Capers & Onions
Traditional Caesar Salad with Herb Crouton & Creamy Dressing
Baby Shrimp Salad with Zucchini & Tomato
Cold Chicken Royale with Garlic Aioli
Black Forest Ham, Smoked Turkey & Cold Roast Beef
Horseradish, Cranberry Sauce & Mustard Tomato, Cucumber & Red Onions
Selection of Bread & Rolls with Butter
Assorted Tarts & French Pastries
Fresh Fruit Platter
Assortment of Soft Drinks and Bottled Water
Coffee & Tea

Option #4

\$49.50 minimum 15 guests

Greek Salad with Red Onions, Black Olives, Feta Cheese, Oil & Vinegar Dressing
Creamy Caesar Salad
Pasta Salad with Mushroom, Sweet Pepper and Grilled Onions
Selection of Bread & Rolls & Butter
Grilled Mixed Vegetables to include: Eggplant, Zucchini, Tomato,
Onions and Sweet Pepper in Herb Vinaigrette
Cold Poached Atlantic Salmon Platter with Condiments
Smoked Ham, Mortadella & Cold Roasted Beef Gold Chicken Breast with Basil Aioli
Imported & Domestic Cheese
Fresh Fruit Platter
Chocolate Mousse Cake, Vienna Pastries & Assorted Tarts
Assortment of Soft Drinks and Bottled Water
Coffee & Tea

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COLD BUFFET LUNCHEON

Additional items to compliment Cold Buffet Luncheon Menus

Salads

Tomato, Cucumber & Red Onion Platter	\$5.25 per person
Pasta Salad Primavera	\$5.25 per person
Seasonal Green Salad with House Dressing	\$5.25 per person
German Potato Salad with Pickles & Bacon Bits	\$5.25 per person
Mushroom, Carrot & Pearl Onion Salad	\$5.25 per person
Baby Shrimp, Zucchini & Tomato Salad	\$6.75 per person
Tuna Salad	\$6.25 per person
Caesar Salad	\$5.75 per person
Greek Salad	\$5.75 per person
Crudités & Dip	\$5.00 per person
Soup of the Day	\$5.00 per person

Hot Items

Penne Pasta, with Sautéed Vegetables & Arrabbiata Sauce	\$9.50 per person
Veal Ravioli with Sage Butter Sauce, Top with Wild Mushroom & Julienne of Vegetables	\$10.50 per person
Emincé of Chicken with Mushroom White Wine Cream & Fussili Pasta	\$10.95 per person
Poached Atlantic Salmon Filet with Saffron Cream Sauce	\$14.75 per person
Sautéed Beef Sirloin with Green Peppercorn Sauce & Brandy Sauce	\$17.00 per person
Beef Stir-Fry with Vegetables & Soya Glaze served with Rice Pilaf	\$14.75 per person
Escalope of Veal Piccata with Tomato Coulis	\$15.50 per person
Chicken Breast Madrid	\$14.75 per person
Beef Stroganoff with Buttered Noodles	\$16.75 per person

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LUNCHEON MENU

Option #1

\$38.50 per person

Hand Picked Exotic Baby Greens Salad with House Dressing
Poached Fresh Atlantic Salmon with Lemon Dill & White Wine Cream
Sautéed Vegetables & Steamed Potatoes
Chocolate Truffle
Cake Coffee & Tea

Option #2

\$38.50 per person

Tomato & Basil Soup with Goat's Cheese
Sautéed Breast of Chicken with Rosemary Red Wine Sauce
Steamed Broccoli, Carrots & Roasted Potatoes
Strawberry Shortcake
Coffee & Tea

Option #3

\$39.50 per person

Traditional Caesar Salad with Herbed Crouton & Parmesan Cheese
Sautéed Escalope of Veal Piccata with Marsala Wine & Tomato Concasse
Buttered Noodles & Sautéed Zucchini
Fresh Fruit Cocktail with Seasonal Berries
Coffee & Tea

Option #4

\$38.50 per person

Greek Salad with Tomato, Red Onions, Feta Cheese, Oil & Vinegar Dressing
Steamed Filet of Pickerel with Parsley Ginger and Tomato Purée
Steamed Potatoes, Sautéed Honey Carrot & Zucchini
Apple Normandy with Chocolate Sauce & Crème Anglaise
Coffee & Tea

Option #5

\$44.50 per person

Puree of Vegetable Soup with Fresh Herbs & Cheese Crouton
Grilled 6oz New York Steak with Three Peppercorn & Brandy Sauce
Broccoli, Carrots & Roasted Potatoes
Tiramisu with Raspberry Coulis
Coffee & Tea

* Applicable taxes and 17% Service Charge not included



CREATE YOUR OWN MENU

Lunch Plate Served Only Choices of the following: (All prices are per person)

Soup Selections

Tomato & Basil Soup with Goat's Cheese	\$9.00
Purée of Vegetables Soup with Fresh Herbs & Cheese Crouton	\$9.00
Cream of Watercress Soup top with Toasted Almond	\$9.00
Purée of Asparagus Soup with Cheddar Cheese	\$9.00
Cream of Mushroom with Dice Tomato	\$9.00

Salad Selections

Hand Picked Baby Greens Salad with House Dressing	\$9.00
Traditional Caesar Salad with Herbed Crouton & Parmesan Cheese	\$10.00
Greek Salad with Tomato, Red Onions, Feta Cheese, Oil & Vinegar Dressing	\$10.00
Tomato, Bocconcini Salad with Red Onions, Black Olives & Basil Dressing	\$10.00

Entrées Selections (All entrées come with Vegetables & Potatoes)

Poached Fresh Atlantic with Dill & White Wine Cream	\$22.50
Sautéed Breast of Chicken with Rosemary Red Wine Sauce	\$22.50
Sautéed Escalope of Veal Piccata with Marsala Wine & Tomato Concassé and Butter Noodles	\$24.50
Seared Filet of Pickerel with Parsley, Ginger & Tomato Purée	\$22.50
Grilled 6 oz New York Steak with Three Peppercorn & Brandy Sauce	\$28.50
Penne Pasta with Sautéed Vegetables & Arrabiata Sauce	\$20.00
Spanish Chicken Breast Madrid with Sweet Pepper, Onions & Tomato Sauce	\$22.50

Dessert Selections

Chocolate Truffle Cake	\$9.00
Strawberry Short Cake	\$9.00
Apple Normandy with Chocolate Sauce	\$9.00
Tiramisu with Raspberry Coulis	\$9.00
Fresh Fruit Cocktail with Seasonal Berries	\$8.00
Chocolate Pecan Torte with Vanilla Ice Cream	\$10.00

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DINNER MENU

Option #1

\$54.50

Garden Mixed Greens Salad with Three Vinaigrette
Purée of Vegetable Soup with Goat Cheese
Seared Fresh Atlantic Salmon Filet with Lemon Dill Cream & Touch of Champagne
Mini Potatoes, Baby Carrots & Zucchini
Raspberry Charlotte with Chocolate Sauce
Coffee & Tea

Option #2

\$54.50

Heart of Romaine with Garlic Dressing, Herbed Crouton & Parmesan Cheese
Minestrone Soup
Roasted Supreme of Chicken with Dijon Mustard & Red Wine Sauce
Roasted Potatoes, Sautéed Mixed Seasonal Vegetables
Marble Cheese Cake with Vanilla Cream
Coffee & Tea

Option #3

\$56.50

Tomato, Bocconcini Salad with Red Onions, Black Olives & Basil Dressing
Cream of Watercress Soup Top with Toasted Almond
Roasted Australian Leg of Lamb with Rosemary & Pommery Mustard Sauce & Hint of Garlic
Red Skin Potatoes, Cauliflower & Grilled Sweet Pepper
Chocolate Pecan Torte & Vanilla Ice Cream
Coffee & Tea

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Option #4 \$59.00

Greek Salad with Tomato, Red Onions, Black Olives, Feta Cheese & Oil Vinegar Dressing
Purée of Asparagus Soup with Cheddar Cheese
Roasted Choice Veal Striploin, Sautéed Wild Mushrooms & Marsala Demi-Glaze Sauce
New Potatoes, Roasted Tomatoes & Sautéed Zucchini
Fresh Fruit Flan
Coffee & Tea

Option #5 \$65.00

Smoked Atlantic Salmon with Lemon, Capers, Onions & Baby Lettuce
Cream of Mushroom Soup with Dice Tomato & Dill
Grilled U.S. Striploin of Beef with Port Wine, Shallots & Brandy Jus
Chateau Potatoes, Green Beans & Baby Carrots Tiramisu with Raspberry Puree
Coffee & Tea

Option #6 \$71.50

Iced Jumbo Shrimp Cocktail with Cocktail Sauce & Lemon Wedges
Beef Consommé with Julienne of Vegetables & Quail Eggs
Filet Mignon of Beef with Shitake Mushroom & Cabernet Wine Sauce
Grilled Potatoes, Asparagus & Roasted Tomatoes
Royal Tulips Filled with Seasonal Fresh Berries
Coffee & Tea

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DINNER BUFFET: Minimum 30 People

\$76.00 per person

Assorted Dinner Rolls, with Butter
Assorted Relish Tray,
Crudités with Dips
&
Mixed greens with Assorted Dressing
Caesar salad
Tomato and Boconccini Salad with Basil Dressing
Marinated potato and Green Beans Salad with Herbed Dressing
Grilled Vegetables Platter with Balsamic Glazed
&
(Chef's choice of soup of the day)
&
European sliced cold cuts with condiments
Smoked salmon with red onions and capers
Smoked turkey and cold roasted beef
&
Poached fresh Atlantic salmon with dill champagne cream
Roasted top sirloin of beef with demi- glazed
Penne pasta with mushroom and tomato herb sauce
Medley of garden fresh vegetables Roasted potato or rice pilaf
&
(Dessert table)
Chocolate mousse cake
Marble cheese cake
Assortment of French pasties
Assortment of mini tarts
Fresh fruit platter
Canadian and European cheese board with fresh grape
&
Fresh brewed coffee & selected tea

Prices are quoted per person. Applicable taxes and 17% Service Charge not included



CREATE YOUR OWN DINNER MENU

Plate Served Only

Choices of the following: (All prices are per person)

Soup Selections

Tomato & Basil Soup with Goat's Cheese	\$9.00
Purée of Vegetables Soup with Fresh Herbs & Cheese Crouton	\$9.00
Cream of Watercress Soup top with Toasted Almond	\$9.00
Purée of Asparagus with Cheddar Cheese	\$9.00
Cream of Mushroom Soup with Diced Tomato	\$9.00
Beef Consommé with Julienne of Vegetables & Quail Eggs	\$10.00
Purée of Butternut Squash Soup with Cinnamon Apples	\$9.00
Minestrone Soup	\$9.00

Salad Selections

Hand Picked Baby Greens Salad with House Dressing	\$9.00
Heart of Romaine with Garlic Dressing, Herbed Crouton & Parmesan Cheese	\$10.00
Greek Salad with Tomato, Red Onions, Feta Cheese, Oil & Vinegar Dressing	\$10.00
Tomato, Bocconcini Salad with Red Onions, Black Olives & Basil Dressing	\$10.00
Baby Spinach Salad with Mushroom, Sweet Onions, Pine Nuts & Honey Dijon Mustard Dressing	\$10.00

Appetizer Selections

Smoked Salmon with Lemon, Capers, Onions & Baby Lettuce	\$14.50
Iced Jumbo Shrimp Cocktail with Cocktail Sauce & Lemon Wedge	\$16.00
Duo of Two Melon with Proscuitto	\$13.50
"Anti Pesto" Vegetarian Plate: with Grilled Eggplant, Zucchini, Red Pepper, Mushroom & Charred tomato with a Balsamic Glazed Top with Sprinkle Of Goat Cheese	\$13.50

* Applicable taxes and 17% Service Charge not included



CAMBRIDGE SUITES HOTEL

15 richmond street east toronto, ontario, canada M5C 1N2

hotel 416.368.1990 reservations 800.463.1990

www.cambridgesuitestoronto.com

catering menu

Entrée Selections

(all Entrées come with Vegetables and Potatoes)

Seared Fresh Atlantic Salmon Filet with Lemon Dill Cream & Touched of Champagne	\$28.50
Roasted Supreme of Chicken with Dijon Mustard & Red Wine Sauce	\$28.50
Roasted Australian Leg of Lamb with Rosemary & Pommery Mustard Sauce & Hint of Garlic	\$30.00
Roasted Choice Veal Striploin, Sautéed Wild Mushroom & Marsala Demi-Glaze Sauce	\$32.50
Grilled U.S. Striploin of Beef with Port Wine, Shallot & Brandy Jus	\$35.00
Filet Mignon of Beef with Shitake Mushroom & Cabernet Wine Sauce	\$39.00
Sautéed Breast of Pheasant from Quebec with Raspberry Wine Sauce and Cranberry	\$34.00

Dessert Selections

Chocolate Truffle Cake	\$9.00
Strawberry Short Cake	\$9.00
Apple Normandy with Chocolate Sauce	\$9.00
Chocolate Pecan Torte with Vanilla Ice Cream	\$10.00
Marble Cheese Cake with Vanilla Cream Raspberry Charlotte with Chocolate Sauce	\$9.00
Fresh Fruit Flan	\$9.00
Tiramisu with raspberry Purée	\$9.00
Royal Tulips Filled with fresh Berries	\$10.00

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RECEPTION MENU: CREATE YOUR OWN

Combination of Hot & Cold

Option #1: Based on 10 pieces per person

\$38.00 per person

Cold Canapés

- Smoked Salmon Spiral on Rye
- Ham Spiral with Mandarins & Cream Cheese
- Paté Mousse with Green Peppercorn
- Salami, Horseradish, & Green Pepper
- Baby Shrimp with Eggs & Parsley

Hot Hors d'Oeuvres

- Fried Breaded Mushrooms
- Mozzarella Fritters
- Mini Vegetarian Spring Rolls
- Mini Quiche
- Spinach and Feta Triangles

Option #2: Based on 10 pieces per person

\$46.00 per person

Cold Canapés

- Asparagus Tips Wrapped Palma Ham
- Iced Jumbo Shrimp with Cocktail Sauce on Crouton
- Smoked Salmon Rosette with Sour Cream & Capers on Pumpernickel
- Goat Cheese and Tapenade with Cherry Tomato
- Cajun Scallops diced Scallion and Red Pepper Aioli

Hot Hors d'Oeuvres

- Indonesian Beef Skewer
- Chicken Fillet with Jerk Spice
- Mushroom Tarts
- Breaded Butterfly Shrimp
- Vegetarian Spring Rolls

* Applicable taxes and 17% Service Charge not included



RECEPTION MENU:CREATE YOUR OWN ADDITIONAL ITEMS

Combination of Hot & Cold

Cold Canapes

	per dozen
Asparagus Tips Wrapped with Palma	\$37.00
Iced Jumbo Shrimp with Cocktail Sauce on Crouton	\$42.00
Baby Shrimp with Eggs & Parsley	\$35.00
Cajun Scallops with Diced Scallion and Red Pepper Aioli	\$37.00
Salmon Tartare with Chives & Eggs on Canapé	\$35.00
Goat Cheese and Tapenade with Cherry Tomato	\$35.00
Smoked Salmon Rosette with Sour Cream & Capers On Pumpernickel	\$40.00
Tomato, Basil & Bocconcini on Crostini	\$35.00
Prosciutto with Melon	\$35.00

Hot Hors d'Oeuvres

	per dozen
Indonesian Beef Skewer	\$39.00
Chicken Satay Singapore Style	\$38.00
Chicken Filet with Jerk Spice	\$38.00
Sea Scallops wrapped in Bacon	\$39.00
Breaded Butterfly Shrimp	\$40.00
Lamb Satay with Mints & Mustard Sauce	\$38.00
Vegetarian Spring Roll	\$32.00
Shrimp Skewers	\$40.00
Spinach and Feta Triangle	\$35.00
Mushroom Tarts	\$35.00

Assorted Extras

Finger & Cocktail Sandwiches	\$28.00
Iced Jumbo Shrimp Platter	\$42.00
Crudités & Dip	\$5.75
Assorted Relish Tray	\$5.75
Paté Maison with Blueberry Compote	\$48.00 (10 people)
Smoked Salmon Tray with Condiments	\$24.00 per person
Mixed Nuts	\$32.00 per pound
Potato Chips & Dip	\$14.00 per bowl
Pretzels	12.75 per bowl
Nachos & Salsa	\$9.95 per person
Assorted Imported & Domestic Cheese Platter With Seasonal Fruit & Crackers	\$17.95 per person

* Applicable taxes and 17% Service Charge not included



PRIVATE RECEPTION BAR SERVICE: You may choose the following methods of handling the bar at your reception:

Cash Bar

Recommended when guests are to pay for the drinks (includes taxes). Cambridge Suites will provide the bartender, ice, mix and glassware.

Liquor (Premium Brands) 11/4 oz.	\$8.75
Domestic House Wine	\$9.50
Imported House Wine	\$10.50
Domestic Beer	\$6.95
Imported Beer	\$7.95
Liqueurs	\$9.75
Cognac	\$12.50
Soft Drinks	\$4.75

Host Bar

Recommended when the organiser of the function is paying for all drinks. Cambridge Suites will provide the bartender, ice, mix and glassware.

Liquor (Premium Brands) 11/4oz.	\$6.25
Imported House Wine	\$9.55
Domestic House Wine	\$8.55
Domestic Beer	\$5.90
Imported Beer	\$6.90
Liqueurs	\$7.70
Cognac	\$11.00
Soft Drinks	\$4.25
Non-Alcoholic Fruit Punch	\$59.50 per gallon
Alcoholic Fruit Punch	\$99.00 per gallon

Note: If less than \$400.00 net consumption per bar, the cost of each bartender and each cashier will be \$30.00/hr. for a minimum of 3 hours.

A \$5000 charge will apply to all Hospitality Suites for glass & ice set-ups. Prices are current and subject to change on reservations beyond 3 months.

Prices are per person unless otherwise specified. Applicable taxes and 17% Service Charge not included



AUDIO VISUAL Easy Order Prices & Packages Supplied by Frischkorn Audio Visual

Computer Projection Packages

LCD Projection Accessory Kit c/w: Wireless Remote Control, Skirted Screen & Projection Cart, 25' VGA Extension Cable Power Bar, 30' AC Cable, and Labour Assistance	\$110.00*
LCD Data/Video Projector, Tripod Screen, Draped Projection Cart SVGA/MAC 1000 Lumens, Labour Assistance	\$275.00*
LCD Data/Video Projector Tripod Screen, Skirted Projection Cart XGA/MAC 2000 Lumens, Labour Assistance	\$385.00*

Tripod Screen Packages

Tripod Screen, Black Velour Skirt, 30' AC Extension Cable, Setup & Dismantle	\$80.00
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Overhead Projection Package

Includes: ELMO Overhead Projector, Projection Cart c/w Skirt, Tripod Screen, Setup & Dismantle	\$100.00
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Projection Screens

7'X7' Tripod	\$40.00
6'x8' Fastfold (front & rear) c/w Velour Dress Kit	\$155.00
7.5'x10' Fastfold (front & rear) c/w Velour Dress Kit	\$180.00
9'x12' Fastfold (front & rear) c/w Velour Dress Kit	\$240.00
9'x9' Fastfold (front) c/w Velour Dress Kit	\$135.00
10'x10' Fastfold (front) c/w Velour Dress Kit	\$165.00

Projection Equipment

35mm Slide Projector c/w: Slide Tray, Wired Remote Control & Spare Lamp	\$40.00
Overhead Projector with Lamp Changer	\$40.00
Xenon Overhead (high output)	\$100.00

Accessories

Conference Phone	\$125.00
Laser Pointer	\$25.00
Podium Spotlight	\$65.00
Podium Timer	\$75.00
Projection Stand/Cart	\$20.00
Wireless Mouse	\$30.00
Flipcharts c/w Pads/Markers	\$30.00
Podium/Lecturn	\$125.00
Two Way Radio (4)	\$100.00

Sound System Package

Small Audio System (up to 100 people) c/w: One Floor Microphone, 2 JBL Powered Loudspeakers, Setup & Dismantle	\$185.00
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Data/Computer Equipment

Epson Projector SVGA/MAC (1000 Lumens)	\$175.00
Epson Projector XGA/MAC (2000 Lumens)	\$285.00
Epson Projector XGA/MAC (3000 Lumens)	\$500.00
42"HDTV Plasma Screen	\$425.00
50 "HDTV Plasma Screen	\$650.00
15" LCD Flat Screen Monitor	\$75.00
21" LCD Flat Screen Monitor	\$175.00

Video Equipment

1/2"VHS Video Player	\$50.00
VHS/DVD Combo Player	\$65.00
Multi-standard VHS Player	\$125.00
Betacam Video Player	\$180.00
33" TV Monitor	\$100.00
VHS Camcorder	\$135.00
Video Overhead	\$150.00

Audio Equipment

UHF Wireless Microphone	\$150.00
Podium Microphone	\$25.00
Stereo Cassette Deck	\$40.00
CD Player	\$55.00
4 Channel Mixer	\$40.00
8 Channel Mixer	\$85.00
16 Channel Mixer	\$150.00
JBL 100W Powered Speaker	\$65.00

Video Playback Package

Includes 33" TV Monitor, DVD/VHS Video Player, Projection Cart c/w Skirt, Setup & Dismantle	\$190.00
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Audio Visual Equipment Supplied By Frischkorn Audio Visual Rentals

Technical Personnel & Services Monday to Friday - 7:00 AM to 6:00 PM per hour	\$50.00
Saturday and Sunday per hour	\$70.00
Monday to Friday - 6:00 PM to 7:00 AM per hour	\$60.00
Holidays per hour	\$80.00

For larger meeting or convention please call the sales team at Frischkorn Audio Visual Rentals for a quotation
1-888-AV-RENTS (287-3687)

* Mandatory Frischkorn Technician Set-Up Applicable Taxes Extra

