

BREAKFAST BUFFETS

priced per person

Cambridge Continental

\$19

Orange, Apple, Grapefruit and Pomegranate Juices
Fruit and Berries
Assorted Danishes, Muffins & Croissants
A Selection of Breads and Preserves
Coffee, Decaffeinated Coffee and a Selection of Teas

Health & Wellness

\$24

Orange, Apple, Grapefruit and Pomegranate Juices
Smoothie of Bananas, Blueberries, Spinach and Chia Seeds
Fruit and Berries
Low-fat Yogurt
Cottage Cheese
House-Made Granola
Low-Fat All-Bran and Oatmeal Muffins
Coffee, Decaffeinated Coffee and a Selection of Teas

Traditional

\$26

Orange, Apple, Grapefruit and Pomegranate Juices
Fruit and Berries
Scrambled Eggs
Breakfast Sausage, Bacon & Savoury Roasted Potatoes
Assorted Danishes, Muffins & Croissants
A Selection of Breads and Preserves
Coffee, Decaffeinated Coffee and a Selection of Teas

Breakfast Enhancements

priced per person

Sliced Fruit Platter	\$11
Whole Fruit	\$3
Low-Fat Fruit Yogurt	\$3
Greek Yogurt	\$3
Assorted Cereals with 2% Milk or Skim Milk	\$5
Organic Steel-Cut Oats, Soy Milk, Maple Syrup	\$6
add berries	\$2
House-Made Granola	\$4
House-Made Granola Yogurt Parfait, Maple Syrup, Berries	\$4.5
Buttermilk Pancakes, Maple Syrup, Crème Chantilly, Lemon Blueberry Compote	\$9
Maple Cinnamon French Toast, Berries or Caramelized Bananas	\$10

* Applicable tax and 17% Service Charge not included

Breakfast Enhancements

Eggs Benedict, Peameal Bacon, Whole Wheat English Muffin, Hollandaise	\$10
Eggs Florentine, Sautéed Spinach, Portobello, Grilled Sourdough, Gruyère Hollandaise	\$9
Eggs Charlotte, House-Smoked Salmon, Frisée, Multigrain Bagel, Mustard Hollandaise	\$11
Prosciutto Benedict, Arugula, Fig Jam, Grilled Baguette, Hollandaise	\$12
Baked Eggs Shakshuka, Roast Tomatoes, Harissa, Kalamata Olives, Feta	\$11
Baked Avocado, Poached Egg, Pica de Gallo, Monterey Jack	\$10
Breakfast Burrito, Scrambled Eggs, Avocado, Pica de Gallo, Black Beans, Sour Cream, Monterey Jack, Whole Wheat Tortilla	\$13
Scrambled Eggs	\$5
Poached Eggs	\$5

Select a Quiche

Savoury Quiche (serves 12 people)	\$25
- Wild and Tame Mushrooms, Spinach, Asiago	
- Black Forest Ham, Caramelized Onion, Gruyere	
- House-Smoked Salmon, Scallion, Goat Cheese	

Black Forest Ham	\$4
Pork Sausage	\$4
Maple Sausage	\$4
Bacon	\$4
Peameal Bacon	\$5
Turkey Sausage	\$5
Chicken Apple Sausage	\$5

Specialty Breads

Assorted Danishes, Muffins, and Croissants, Butter and Preserves	\$6
Banana Bread	\$3
Apple Walnut Bread	\$3
Lemon Poppy Seed	\$3
Orange Cranberry	\$3
Blueberry	\$3
Sweet Scones, Clotted Cream, Assorted Preserves	\$5
Bagels, Cream Cheese, Assorted Preserves	\$7
Bagels, House-Smoked Salmon, Cream Cheese, Pickled Red Onion, Capers, Arugula	\$11

THEMED BREAKS

Priced per person

<u>Boardroom Break</u>	\$16
Orange, Grapefruit and Pomegranate Juices	
Fruit Kebabs	
Biscotti and Cookies	
Assorted Pastries	
Coffee, Decaffeinated Coffee and a Selection of Teas	
<u>Movie Break</u>	\$20
Popcorn	
Strawberry Licorice	
Maltesers	
Chocolate M&M's	
Assorted Soft Drinks and Waters	
<u>Banana Break</u>	\$16
Banana Bread	
Chocolate-dipped Banana Pops	
Strawberry Banana Smoothie	
Bottled Water	
Coffee, Decaffeinated Coffee and a Selection of Teas	
<u>Chocoholic</u>	\$19
Chocolate Dipped Strawberries	
Chocolate Petit Fours	
Chocolate Brownies	
Chocolate Milk – Hot or Cold	
Coffee, Decaffeinated Coffee and a Selection of Teas	
<u>Lemon Break</u>	\$16
Lemon Coconut Cranberry Bars	
White Chocolate Lemon Triangles	
Lemon Poppy Seed Bread	
Lemon Iced Tea	
Coffee, Decaffeinated Coffee and a Selection of Teas	
<u>Light 'n' Healthy</u>	\$23
Sun Chips	
Whole Fruit	
Granola Bars	
Crudités, Hummus, Green Goddess	
Soy Banana-Blueberry Smoothie	
Green Tea	

* Applicable tax and 17% Service Charge not included

BREAK ENHANCEMENTS

Sweet

Freshly Baked Cookies \$23/dozen

Assorted Biscotti \$27/pound

Assorted Petit Fours \$7

A Variety of Squares from which to choose – Date Bar, Gluten-Free Brownie, Lemon Coconut Cranberry Square, 'Smores, Kahlua Toffee Bar, Nanaimo Bars \$35/dozen (*minimum order, one dozen per item*)

Häagen-Dazs Ice Cream Bars \$6

Fruit and Berries \$9

Sliced Fruit Platter \$11

Fruit Kebabs \$3.50

Savoury

Crudités, Hummus, Green Goddess Dip \$7

Potato Chips, Caramelized Onion Dip \$5

Avocado Hummus, Naan \$5

Chef's Roasted Rosemary Nuts \$26/pound

Parmesan Rosemary Popcorn \$7/bowl

Sun Chips \$5

Granola Bars \$4

Baked Corn Tortillas, Pica de Gallo, Jalapeños, Black Beans, Avocado Salsa Verde, Monterey Jack \$5

Imported and Domestic Cheese Platter, Raisin Walnut Crisps, Quince Paste \$18

Land and Sea Charcuterie Platter, Selection of Meats and Fish, Pickled Vegetables, Artisanal Breads \$14

Beverages

Coffee, Decaffeinated Coffee and Selection of Teas \$4

Orange, Apple, Grapefruit Juice and Pomegranate Juices \$4.75 or \$21/litre

Regular & Diet Soft Drinks \$3.50

Soy Milk \$2.75 or \$10/litre

Almond Milk \$3.25 or \$12/litre

Smoothies \$27/litre

- Strawberry, Banana, Honey, Almond Milk
- Kale, Ginger, Blueberry, Almond Butter and Coconut Water
- Mango Soy, Greek Yogurt

Unlimited Beverage Break

Coffee, Decaffeinated Coffee, Selection of Teas, Soft Drinks, Assorted Juices and Bottled Water \$22

WORKING LUNCHES

Option #1

\$35

Soup of the Moment

Kale, Sweet Potato, Quinoa, Pumpkin Seeds & Maple Tahini Dressing

Assorted Gourmet Sandwiches to consist of:

- Italian B.L.T., Prosciutto, Basil Pesto, Provolone, Vine-Ripened Tomatoes, Arugula, Rosemary Focaccia
- Avocado Egg Salad, Green Goddess Mayo, Wild Cress, Butter Lettuce, Croissant
- Tarragon Tuna Melt, Tomato Jam, Havarti, Alfalfa Sprouts, Multigrain Bread

Sliced Fruit Platter

Freshly Baked Cookies

Soft Drinks and Water

Coffee, Decaffeinated Coffee and a Selection of Teas

Option #2

\$37

Romaine Hearts, Sunflower Seeds, Brussel Sprouts, Focaccia Croutons, Spiced Chickpeas, Yogurt Caesar Dressing

Baked Penne, Fennel, Bocconcini, Spinach, Arugula Pesto, Ricotta, Basil Tomato Sauce

Assorted Petit Fours or Sliced Fruit Platter

Freshly Baked Cookies

Soft Drinks and Water

Coffee, Decaffeinated Coffee and a Selection of Teas

Option #3

\$39

Chopped Vegetable Salad, Hearts of Palm, Radish, Cucumber, Iceberg, Olives, Oregano Dressing

Lemon Thyme Chicken Breast, Dark Chicken Jus

Sweet Herb Seasonal Vegetables

Olive Oil Spun Potatoes

Sliced Fruit Platter

Freshly Baked Cookies

Soft Drinks and Water

Coffee, Decaffeinated Coffee and a Selection of Teas

Option #4

\$35

Arugula, Bosc Pears, Shaved Parmesan, Honey Vinaigrette

Penne Rigate, Smoked Chicken, Mushrooms, Spinach, Sundried Tomatoes, Grainy Mustard Cream Sauce

Biscotti

Tiramisu

Soft Drinks and Water

Coffee, Decaffeinated Coffee and a Selection of Teas

Option #5

\$37

Miso Soup, Kombu and Tofu

Chopped Kale Salad, Bean Sprouts, Carrots, Edamame, Sweet Peppers, Red Cabbage, Sesame Ginger Vinaigrette

Choice of a Stir-Fry, with Chow Mein or Jasmine Scented Rice:

- Beef, Broccoli, Shiitake Mushrooms, Bean Sprouts, Sesame Seeds
- Chicken, Snap Peas, Gai Lan, Carrots, Sweet Peppers
- Vegetable, Edamame, Carrots, Shiitake Mushroom, Gai Lan, Sweet Peppers, Bean Sprouts

Sliced Fruit Platter

Sour Cherry Almond Tarts

Fortune Cookies

Soft Drinks and Water

Coffee, Decaffeinated Coffee and a Selection of Teas

Option #6

\$35

Pasta Salad with Cherry Tomatoes, Bocconcini, Peas, Asparagus, Arugula Pesto

Build your own Sandwich Platter:

Smoked Turkey, Roast Beef, Black Forest Ham, Calabrese Salami, & Grilled Salmon Salad

White Cheddar, Swiss, & Jalapeño Havarti

Butter Lettuce, Tomato, Onions, Pickles, Grilled Portobello

Assorted Breads, Butter, Dijon Mustard, Sweet Herb Mayo, & Horseradish

Sliced Fruit Platter

Petit Fours

Soft Drinks and Water

Coffee, Decaffeinated Coffee and a Selection of Teas

Soups

\$8/person

Soup of the Moment

Chilled

Roast Cherry Tomato Gazpacho

Carrot Ginger Pineapple

Corn Bisque, Chorizo, Shrimp

Red Beet Gazpacho

Potato and Leek (papa de poro y papa)

Hot

Mushroom Barley

Tomato Dill, Smoked Cheddar

Spiced Carrot Daal

White Bean and Kale

Curried Butternut Squash, Coconut, Pumpkin Seeds

Pasta e Fagioli

New England Clam-Chowder

Kale Minestrone

From the Garden

\$9/person

Greek Salad, Romaine, Spiced Chickpeas, Kalamata Olives, Cherry Tomatoes, Cucumbers, Sweet Peppers, Red Onion Slivers, Marinated Feta, Lemon Oregano Vinaigrette
Seasonal Greens, Goji Berries, Blueberries, Sunflower Seeds, Chia Seeds, Quinoa, Honey Vinaigrette
Kale, Radicchio, Sweet Potato, Quinoa, Pumpkin Seeds, Maple Tahini Dressing
Fusilli, Cherry Tomatoes, Bocconcini, Peas, Asparagus, Arugula Pesto
Chopped Kale, Carrots, Edamame, Sweet Peppers, Red Cabbage, Sesame Ginger Vinaigrette
Roast Chicken, Bulgur Wheat, Asparagus, Spinach, Pine Nuts, Feta, Lemon Vinaigrette
Chopped Vegetable Salad, Hearts of Palm, Radish, Cucumber, Iceberg, Olives, Oregano Dressing
Romaine Hearts, Sunflower Seeds, Brussel Sprouts, Focaccia Croutons, Yogurt Caesar Dressing, Spiced Chickpeas
Boston Bibb, Radishes, Faro, Fennel, Hazelnuts, Buttermilk Chive Vinaigrette
Arugula, Fennel, Apple, Walnuts, Shaved Parmesan, Honey Vinaigrette

Sandwiches and Such

Choice of 3 at \$11/person

Grilled Salmon Salad, Tomato Jam, Havarti, Alfalfa Sprouts, Sourdough
House-Smoked Chicken, Grainy Mustard Mayo, Celery, Tarragon, Toasted Walnuts, Roast Tomatoes, Pickled Red Onion, Frisée, Whole Wheat
Avocado Egg Salad, Green Goddess Mayo, Wild Cress, Butter Lettuce, Croissant
Chili Rubbed Flank Steak, Chimichurri, Vine-Ripened Tomatoes, Arugula, Aioli, Bianco Roll
Roast Beef, Herb Goat Cheese, Grilled Zucchini, Watermelon Radish, Arugula, Brioche
Ruebenesque, Corned Beef House-Cured Sauerkraut, Russian Dressing, Gruyere, Sourdough
Brie, Apple Chutney, Pecans, Raisin Walnut
Italian B.L.T., Prosciutto, Basil Pesto, Provolone, Vine-Ripe Tomatoes, Arugula, Rosemary Focaccia
Black Forest Ham, Brie, Arugula, Tomato, Parsley Butter, Baguette
House-Smoked Salmon, Cream Cheese, Baby Spinach, Red Onion, Dijon Dill Vinaigrette, Bagel
Black Bean, Kale, Sweet Potatoes, Quinoa, Avocado, Lime Vinaigrette, Almond Butter Mayo, Whole Wheat Tortilla
Curried Cauliflower Chickpea Wrap, Feta, Baby Spinach, Whole Wheat Tortilla

Open-Faced Sandwiches

Choice of 3 at \$13/person

(minimum 12 people)

Caprese, Bocconcini, Cherry Tomatoes, Basil, Balsamic Vinegar, Extra-Virgin Olive Oil
Prosciutto, Arugula, Pear, Ricotta, Honey
House-Smoked Salmon, Dill Cream Cheese, Avocado, Cress
Caramelized Shallot and Mushroom, Goat Cheese
Tuna Niçoise, Quail Egg, Green Beans, Radish, Black Olive Mayo
Asparagus, Peas, Pea Shoots, Radish, Sweet Herb Ricotta, Black Pepper

Pastas and Grains

\$13/person

Baked Ziti, Fennel, Spinach, Buffalo Mozzarella, Basil Tomato Sauce
Fusilli, Pancetta, Spinach, Butternut Squash, Parmesan
Orecchiette, Kale, Rapini, Sweet Italian Sausage, Chicken Stock, Parmesan
Ricotta and Spinach Ravioli, Cherry Tomatoes, Tomato Cream Sauce
Penne Rigate, Smoked Chicken, Mushrooms, Spinach, Sundried Tomatoes, Grainy Mustard Cream Sauce
Beef Stir-Fry, Broccoli, Shiitake Mushrooms, Bean Sprouts, Sesame Seeds (Chow Mein or Jasmine Rice)
Chicken Stir-Fry, Snap Peas, Gai Lan, Carrots, Sweet Peppers (Chow Mein or Jasmine Rice)
Vegetable Stir-Fry, Edamame, Carrots, Shiitake Mushroom, Gai Lan, Sweet Peppers, Bean Sprouts
(Chow Mein or Jasmine Rice)
Butter Chicken, Cucumber Raita, Basmati Rice, Naan
Quinoa Chili, Black Beans, Kidney Beans, Corn, Avocado, Corn Tortillas

Proteins

All proteins are served with seasonal vegetables and roast potatoes.

Herb-Crusted Baked Atlantic Salmon, Sauce Vierge or Lemon Dill Beurre Blanc	\$26
Roast Beef Striploin, Chimichurri or Wild and Tame Mushroom Jus	\$32
Lemon Thyme Chicken Breast, Dark Chicken Jus	\$28
Honey Mustard Rack of Lamb, Tomato Roast Garlic Jus	\$38
Rainbow Trout, Orange Saffron Emulsion	\$28

Desserts

\$9

Coconut Lemon Cake
Carrot Cake
Devil's Chocolate Cake
Apple Caramel Crumble
New York Raspberry Cheesecake
Tiramisu

Hors d'Oeuvres

Cold

	<i>per dozen</i>
Watermelon Feta Skewers, Balsamic, Basil	\$32
Sweet Pea Mint Sip	\$34
Bulgogi Lettuce Wraps, Red Cabbage, Pickled Radish, Sesame, Butter Lettuce	\$36
Mini Italian B.L.T.'s, Prosciutto, Tomato Oregano Jam, Provolone, Arugula, Focaccia	\$36
Caramelized Shallot and Mushroom, Goat Cheese, Crostini	\$32
Fig Crostini, Blue Cheese, Mint	\$34
House-Smoked Salmon, Horseradish Crème Fraiche, Coriander Cress	\$36
Salmon Tartare, Avocado, Lotus Root Chip, Salmon Roe	\$36
Steak Tartare, Horseradish Aioli, Brioche	\$42
Crudité Shooters, Green Goddess Dip	\$34
Prosciutto Crostini, Goat Cheese, Balsamic, Arugula, Honey	\$34
Ahi Tuna Poke Spoons, Sesame, Seaweed	\$48
Caprese Skewers, Bocconcini, Basil, Cherry Tomatoes	\$32

Hot

	<i>per dozen</i>
Mushroom Arancini, Bocconcini, Roast Garlic Aioli	\$32
Cauliflower Sip, Blue Cheese, Focaccia Croutons	\$32
Beef Sliders, Tomato Oregano Jam, Smoked Cheddar, Pain au Lait	\$44
Daal Samosas, Coriander Chutney	\$35
Vegetable Spring Rolls, Spiced Plum Sauce	\$35
Mini Grilled Cheese, Brie, Fig Jam	\$34
Maple Chipotle Pulled Turkey Sliders, Brussel Sprout Slaw	\$42
Shrimp Tempura Skewers, Soy Sake Dipping Sauce	\$46
Boneless Pork Ribs, Smoked Aioli	\$48
Crab Fritter, Mole, Avocado Crema	\$46
Saffron Buttermilk Chicken Wings, Mango Mojo	\$46
Thai Chicken Satay, Spiced Peanut Sauce	\$36

Pub Fare Menu

\$57/person

Baked Corn Tortillas, Pica de Gallo, Jalapeños, Black Beans, Avocado Salsa Verde, Monterey Jack
Butter Chicken, Saffron Basmati Rice Pilaf, Cucumber Raita, Garlic Naan
Maple Chipotle-Baked Wings, Blue Cheese Crème Fraiche, Crudité
Beef Sliders, Tomato Oregano Jam, Smoked Cheddar, Fried Quail Egg, Pain au Lait
House-Smoked Salmon Bagels, Sweet Herb Cream Cheese, Red Onions, Avocado, Coriander Cress
Daal Samosas, Coriander Chutney
Chef's Roasted Rosemary Nuts
Build Your Own Poutine, Braised Turkey, Cheese Curds, Black Pepper Jus
Fish 'n' Chips, Coleslaw, Malt Vinegar Tartar Sauce

Private Dining

Our Catering Team will be happy to create customized dinner menus for your event.

* Applicable tax 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) 1 1/4 oz.	\$9.25
Domestic House Wine	\$10.00
Imported House Wine	\$11.00
Domestic Beer	\$7.50
Imported Beer	\$8.50
Liqueurs	\$10.25
Cognac	\$13.00
Soft Drinks	\$4.75

Host Bar

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

Liquor (Premium Brands) 1 1/4 oz.	\$6.75
Domestic House Wine	\$9.00
Imported House Wine	\$10.00
Domestic Beer	\$6.50
Imported Beer	\$7.50
Liqueurs	\$8.25
Cognac	\$11.50
Soft Drinks	\$4.25

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.

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

* Applicable tax and 17% Service Charge not included

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 Toronto, with the exception of Wedding Cakes MUST provide all Food and Beverage requirements.

Specialty Menus

The enclosed menus feature a selection of our most popular items. Our Executive Chef would be delighted to design customized menus to suit your particular requirements.

Food

Due to City and Provincial Health Regulations, Cambridge Suites Toronto does not allow clients to bring in food from an outside source. Cambridge Suites Toronto 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. It is a policy, therefore, that alcoholic beverages cannot be brought into function rooms from an outside sources, including all donated liquor. A \$45.00 charge will apply for glasses and ice set ups in Hospitality Rooms & Suites.

Guarantee

The Catering office must be notified of the number guests to be served 48 hours prior to the function. On weekends, we require a 72-hour guarantee. 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. 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.

Meeting Room

We are pleased to provide writing pads and 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.

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.

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 Toronto.

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 contract.

Credit Policy

Clients requesting credit must 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, 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 Toronto reserves the right to cancel any function for which prepayment is not received as per contract.

Liability

Cambridge Suite Toronto reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. Cambridge Suites Toronto cannot assume responsibility for personal property and equipment brought into the banquet area. Cambridge Suite Toronto reserves the right to inspect and control all functions.

Cancellation Charges

Private Parties; 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 charges 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 refundable only when the room has been resold.