



**Holiday Inn**

CAMBRIDGE-HESPELER GALT

# Meeting Package

The Holiday Inn Cambridge has been in the meetings and event business for over forty years and we bring all of that experience and professionalism to your event.

We believe that our success depends on your success and we strive to make every event an *Inn-spired* one.



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# All Inclusive Meeting Packages

All Inclusive Packages include: meeting room rental, notepads and pens, flipchart with markers, candies and ice water (Minimum of 25 people required)



## *'Honey, I'm Stuck In Meetings All Day'*

### Full Day Package Plan

## *'I'll Be Home For Dinner Tonight'*

### Half Day Package Plan

(8 am - Noon OR 1 pm - 5 pm)

<b>The Continental Breakfast</b>	<b>The Continental Breakfast</b>
Chilled Fruit Juices, Freshly Baked Danishes, Muffins, Assorted Yogurts, Croissants, A selection of Sliced Fresh Fruit & Melon, Butter & Fruit Preserves Freshly Brewed Regular, Decaffeinated Coffee & Tea	Your choice of a Continental Breakfast or Working Lunch
<b>Mid-Morning Break</b>	<b>Mid-Morning Break</b>
Bottled Juices, Bottled Water, Freshly Brewed Regular or Decaffeinated Coffee, Selection of Herbal and Regular Teas	Bottled Juices, Bottled Water, Freshly Brewed Regular or Decaffeinated Coffee, Selection of Herbal and Regular Teas
<b>Lunch</b>	<b>Lunch</b>
Enjoy a Working Lunch Buffet of your choice served right in your meeting room	Your choice of a Continental Breakfast or Working Lunch
<b>Afternoon Break</b>	<b>Afternoon Break</b>
Freshly Brewed Regular or Decaffeinated Coffee, Selection of Herbal and Regular Teas, Assorted Soft Drinks Freshly Baked Cookies	Freshly Brewed Regular or Decaffeinated Coffee, Selection of Herbal and Regular Teas, Assorted Soft Drinks Freshly Baked Cookies
<b>\$40 Per Person</b>	<b>\$29 Per Person</b>

All prices subject to a 15% gratuity & 13% HST

# All Inclusive Conference Packages

Our new All Inclusive Conference Package includes everything from the Full Day Package Plan as well as your overnight accommodation with the additional option of a dinner. (Minimum of 25 people required. Pricing is subject to change based on availability.)



## *'No Need To Sweat The Small Stuff'*

**All Inclusive Conference Package  
with DINNER & Overnight Stay**

## *'A Little Extra Time To STAY YOU'*

**All Inclusive Conference Package  
with Overnight Stay**

<b>The Continental Breakfast</b>	<b>The Continental Breakfast</b>
Chilled Fruit Juices, Freshly Baked Danishes, Muffins, Assorted Yogurts, Croissants, A selection of Sliced Fresh Fruit & Melon, Butter & Fruit Preserves Freshly Brewed Regular, Decaffeinated Coffee & Tea	Chilled Fruit Juices, Freshly Baked Danishes, Muffins, Assorted Yogurts, Croissants, A selection of Sliced Fresh Fruit & Melon, Butter & Fruit Preserves Freshly Brewed Regular, Decaffeinated Coffee & Tea
<b>Mid-Morning Break</b>	<b>Mid-Morning Break</b>
Bottled Juices, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal and Regular Teas	Bottled Juices, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal and Regular Teas
<b>Lunch</b>	<b>Lunch</b>
Enjoy a Working Lunch Buffet of your choice served right in your meeting room	Enjoy a Working Lunch Buffet of your choice served right in your meeting room
<b>Afternoon Break</b>	<b>Afternoon Break</b>
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal and Regular Teas, Assorted Soft Drinks Freshly Baked Cookies	Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal and Regular Teas, Assorted Soft Drinks Freshly Baked Cookies
<b>Dinner Included</b>	<b>Dinner On Your Own</b>
Enjoy a Dinner Buffet of your choice	Explore all the dining & entertainment options the Cambridge area has to offer on your own time
<b>\$129 Single Occupancy \$94 Double Occupancy</b>	<b>\$109 Single Occupancy \$74 Double Occupancy</b>

All prices subject to a 15% gratuity & 13% HST

# Boardroom Breakfast Menus

## The Continental \$12

Chilled Fruit Juices, Freshly Baked Danishes, Muffins, Croissants  
Our Signature Apple Cinnamon Strudel, Assorted Yogurts  
A selection of Sliced Fresh Fruit & Melon  
Butter & Fruit Preserves  
Freshly Brewed Regular or Decaffeinated Coffee & Tea

## The Healthy Start \$12

Chilled Fruit Juices, Yogurt Parfaits,  
Smoothies, Granola, Hard Boiled Eggs  
Hot Oatmeal with Brown Sugar  
A selection of Sliced Fresh Fruit & Melon  
Freshly Brewed Regular or Decaffeinated Coffee & Tea

## The Corporate \$15

Chilled Fruit Juices, Freshly Baked Danishes, Muffins, Croissants  
Our Signature Apple Cinnamon Strudel, Assorted Yogurts  
Scrambled Eggs, Country Bacon & Sausage  
Home-fried Skillet Potatoes  
A selection of Sliced Fresh Fruit & Melon  
Butter & Fruit Preserves  
Freshly Brewed Regular or Decaffeinated Coffee & Tea

## The Executive \$18

A Selection of Sliced Fresh Fruit and Melon  
Chilled Fruit Juices, Assortment of Grains & Cereals  
Hot Oatmeal with Brown Sugar  
Traditional Eggs Benedict & Scrambled Eggs  
Cinnamon Supreme French Toast with Hot Syrup, Home-fried Skillet Potatoes  
Country Bacon & Sausage  
Freshly Baked Muffins & Croissants  
Butter, Honey & Fruit Preserves  
Freshly Brewed Regular or Decaffeinated Coffee & Tea

Hot breakfasts are served buffet-style for a minimum of 25 people

All prices subject to a 15% gratuity & 13% HST

# Specialty Breaks - \$7 per person

Served with Freshly Brewed Regular or Decaffeinated Coffee and a Selection of Herbal & Regular Teas

## Beverage Break - \$3.95 per person

Pepsi Soft Drinks, Assorted Juices

## Milk & Cookies Break

Assorted Freshly Baked Cookies, 2% Milk and Chocolate Milk

## Parfait Break

Build Your Own Yogurt Parfaits with Assorted Toppings

## Munchie Break

Assorted Chips, Assorted Candy, Nuts and Soft Drinks

## We All Scream for Ice Cream

Variety of Ice Cream Treats and Soft Drinks

## Healthy Break

Chilled Selection of Fruit Juices, Carrot Bread, Assorted Granola Bars, Assorted Yogurts, Grapes and Mineral Water with Lime

## Movie Time Break

Our gourmet popcorn machine right in your meeting room!  
Fresh Popcorn, served with Warm Butter and a selection of Popcorn Shakers and Soft Drinks

## Meeting Break Items

Freshly Brewed Regular or Decaffeinated Coffee & Tea .....	(pump)	\$27
Freshly Brewed Regular or Decaffeinated Coffee & Tea .....	(silex)	\$17
English Muffin Breakfast Sandwich.....	(1.5 per person)	\$3
Chilled Fruit Juices, Pepsi Soft Drinks or Perrier .....	(can)	\$2.50
Bottled Water .....	(each)	\$2
Danishes, Muffins & Croissants ( <i>Served with Butter, Honey, and Jam</i> ).....	(each)	\$2.75
Sliced Breakfast Breads ( <i>Served with Butter and Fruit Preserves</i> ) .....	(each)	\$2.75
Assorted Granola Bars .....	(dozen)	\$16
Assorted Freshly Baked Cookies or Donuts .....	(dozen)	\$20
Bagels with Flavoured Cream Cheese .....	(each)	\$3.50
Assorted Yogurt .....	(each)	\$2
Whole Fresh Fruit .....	(per piece)	\$1.50
Hard Boiled Eggs .....	(each)	\$1.50

All prices subject to a 15% gratuity & 13% HST

# The Brunch Buffet \$24

*(Minimum of 30 people)*

Freshly Brewed Regular and Decaffeinated Coffee and Tea  
Chilled Fruit Juices  
Freshly Baked Muffins, Croissants & Breakfast Breads  
Butter, Honey & Fruit Preserves  
Chef's Selection of Three House Salads

## Hot Entrees

A Selection of Sliced Fresh Fruit and Melon  
Assortment of Grains & Cereals  
Traditional Eggs Benedict & Farm-Fresh Scrambled Eggs  
Country Bacon & Sausage  
Roasted Potatoes  
Choice of Meat for Carving Station: Roast Top Sirloin of Beef or Honey Glazed Ham  
Penne Pasta with Grilled Vegetables  
Seasonal Garden Vegetables

## Desserts

Chef's Pastry Table featuring Delicious Cakes, Fresh Fruit Flans,  
Cheesecakes, Fruit Pies, Domestic and Imported Cheeses



## Seafood Station - Market Price

Shrimp, Cold Mussels and Crab

## Fresh Omelette Station \$5 per person

Omelettes freshly prepared in your private function room by a member of our culinary team  
Based on availability

All prices subject to a 15% gratuity & 13% HST

# Working Lunches

All Menus Served with Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Herbal & Regular Teas

## Gourmet Deli \$16

Chef's Selection of Three Assorted Salads, a Selection of Wraps and Sandwiches on French, Calabrese Breads and Panini Rolls with Smoked Turkey, Egg, Tuna, Capicola, Beef Pastrami, Emmental and Cheddar Cheeses, Crudités and Dip with Assorted Desserts

## The Health Conscious \$18

Mixed Garden Salad with Assorted Dressings, Grilled Breast of Chicken or Fillet of Salmon with your choice of Teriyaki or Citrus Sauce, Steamed Vegetables and Herb Polenta Nestled on a bed of Salsa, and Couscous with assorted Philo Strudels and Fresh Fruit

## The Executive \$18

Soup of the Day, Mixed Garden Greens with Assorted Dressings, Chef's Selection of Two Salads, Display of Open Faced Sandwiches including Shrimp, Tuna, Smoked Salmon, Top Sirloin of Beef and Grilled Chicken Breast with Assorted Desserts

## The Fiesta \$17

Chef's Selection of Two Salads, Strips of Grilled Chicken and Ground Beef, Tri-Colour Peppers, Onions and Tomatoes served with Warm Tortillas, Sour Cream, Salsa, Guacamole and Shredded Cheese  
Assorted Desserts with Brownies

## Italian Pranzo \$17

Chef's Selection of Three Assorted Salads  
Choice of Beef or Vegetarian Lasagna  
Chicken Alfredo  
Assorted Rolls, Cannoli, Chocolate Éclairs and Assorted Desserts

## Little Italy \$17

Chef's Selection of Two Salads, Caesar Salad  
Chicken Parmesan in Tomato Sauce served with Fettuccini and Grilled Vegetables  
A variety of Fresh Rolls with Butter and Assorted Desserts

## Southern BBQ \$19

Chef's Choice of Two Salads, Pulled Pork and Chicken in a Tangy BBQ Sauce, Fresh Buns, Coleslaw and Assorted Desserts with Sliced Fruit

## The Mediterranean \$19

Chicken and Vegetable Kabobs with Pita Bread and Tzatziki Sauce with Mediterranean Rice  
Chef's Selection of Three Salads and Assorted Desserts with Sliced Fruit

**Add our Soup of the Day for \$3 per person**

All prices subject to a 15% gratuity & 13% HST

# Classic Dinner Buffet

## Salads and Cold Platters

Tossed Garden Salad with Assorted Dressings, Red Skin Potato Salad and Chef's Selection of two additional House Salads  
Sliced Black Forest Ham, Roast Beef and Smoked Pastrami, Garnished with Pickles and Peppers, Dijon and Pommery Mustards and Horseradish

## Hot Selections

Roast Turkey with Gravy and Cranberry Sauce, Grilled Salmon with a Creamy Dill Sauce  
Honey Dijon Glazed Ham, Grilled Breast of Chicken with Choice of Sauce:  
(Thai Chili & Lime, Teriyaki, Provencal, Wild Mushroom or Roasted Red Pepper & Mango)  
Carving Station: Roast Top Sirloin of Beef with Peppercorn Sauce  
Accompanied by Seasonal Garden Vegetables, Long-Grain Rice, Roasted or Mashed Potatoes and Pasta Primavera with Choice of Sauce: Alfredo, Pesto, or Marinara

## Desserts

Grapes, Seasonal Fruits and Cheese, New York Cheesecake with Berry Coulis, Selection from our Pastry Shop  
Freshly Brewed Regular or Decaffeinated Coffee & a Selection of Herbal and Regular Teas

**One Hot Selection - \$27 | Two Hot Selections - \$30 | Three Hot Selections - \$33**  
*(Minimum of 25 people)*

# Deluxe Dinner Buffet

## Salads and Cold Platters

Antipasto Vegetables, Caesar Salad, Fresh Garden Salad with Three Dressings,  
Chef's Selection of Two House Salads, Tomato and Bocconcini  
Spinach Salad topped with Roasted Portobello and Goat Cheese, Poached Atlantic Salmon,  
Cold Marinated Kiwi Mussels, Sliced Black Forest Ham, Roast Beef and  
Smoked Pastrami garnished with Pickles and Peppers, Dijon and Pommery Mustards and Horseradish

## Hot Selections: Choice of Three

Roast Lamb Leg with Mint Sauce, Salmon Coulubiach, Pork Tenderloin with Maple Green Apple Glaze  
Roast Prime Rib of Beef (carved in the room), Chicken Cordon Bleu, Apple Spiced Chicken Supreme,  
Accompanied by Seasonal Garden Vegetables, Long-Grain Rice, Roasted or Mashed Potatoes and  
Pasta Primavera with Choice of Sauce: Alfredo, Pesto, or Marinara

## Desserts

Grapes, Seasonal Fruits and Cheese, New York Cheesecake with Berry Coulis, Selection from our Pastry Shop  
Freshly Brewed Regular or Decaffeinated Coffee & a Selection of Herbal and Regular Teas

**\$40 per person**  
*(Minimum of 30 people)*

All prices subject to a 15% gratuity & 13% HST



# Plated Menu Selections

A minimum of three courses is recommended.

All meals include Freshly Baked Breads, Rolls, Butter and Margarine,  
Freshly Brewed Regular or Decaffeinated Coffee & a Selection of Herbal and Regular Teas

## Soups \$4.75

Two Potato Twirl  
Roasted Red Pepper with Crème Fraiche  
Trio of Wild Mushroom  
Butternut Squash  
Creamy Leek & Potato  
Minestrone  
Tomato Gin Bisque

## Salads

### Mixed Garden Greens \$4.50

Cherry Tomatoes, Mushrooms, Diced Cucumbers topped with your Choice of Dressing

### Classic Caesar \$4.50

Crisp Romaine Lettuce, Herbed Croutons, Parmesan Cheese and Traditional Dressing

### Caprese Salad \$5

Sliced Fresh Mozzarella, Tomatoes and Basil with a Drizzle of Olive Oil and Balsamic

### Napa Salad \$5

Farm Fresh Green Leaf Lettuce with Cranberries, Roasted Almonds, Mandarin Orange Segments, Raisins and Apricots with Creamy Poppyseed Dressing

### Blue Cheese & Pear Salad \$5

Tender Baby Spinach, Pear Slivers, Onions, Strawberries, Candied Pecans with a Balsamic Vinaigrette

### Goat Cheese Salad \$5

Woolwich Goat Cheese, Micro Greens, Grilled Peppers, Mushrooms and Zucchini  
with a Sundried Tomato Vinaigrette

All prices subject to a 15% gratuity & 13% HST

# Plated Menu Selections

## Entrées

All Entrees served with Fresh Market Vegetables and Choice of Wasabi Mashed Potato, Roast Potato, Garlic Mashed Potato or Rice Pilaf

**Grilled Fillet of Salmon - \$19.50**

Atlantic Salmon with Creamy Dill Sauce

**Roast Top Sirloin of Beef - \$19.50**

Roasted and Deglazed with Pinot Noir Sauce

**Grilled Chicken Supreme - \$19.50**

Breast of Chicken with your Choice of Sauce:

(Thai Chili & Lime, Teriyaki, Provençal, Wild Mushroom or Roasted Red Pepper & Mango)

**Roast Turkey with Homemade Apple Stuffing - \$19.50**

Tender Roasted Ontario Turkey with Homemade Cranberry Sauce and Turkey Jus

**Broiled Alaskan Halibut - \$21**

With Browned Butter, White Wine and Fresh Lemon on Wilted Spinach

**Cordon Blue - \$21**

Breast of Chicken stuffed with Ham & Swiss Cheese, with a Spinach Mornay Sauce

**Roast Prime Rib of Beef with Yorkshire Pudding - \$22**

Served with Yorkshire Pudding and Red Wine Herb Jus

**Apple Spiced Chicken Supreme - \$22**

Mascarpone stuffed Chicken Supreme, Cashew Crusted with a Cider Honey Jus

**Grilled Filet of Beef with Seared Gulf Shrimp - \$25**

Lemon Garlic and Madeira Sauces

**Grilled Duo - \$25**

Beef Tenderloin with Peppercorn Sauce plus choice of Chicken or Salmon with Tarragon White Wine Cream Sauce

All prices subject to a 15% gratuity & 13% HST

## **Vegetarian Entrées \$19.50**

### **Cheese Tortellini**

A classic Cheese Tortellini with Roma Tomatoes and Asiago Cheese

### **Fire Roasted Mushroom Ravioli**

Six Jumbo Ravioli tossed in a Herb Tomato Sauce

### **Fungi Risotto**

Trio of Wild Mushrooms & Zucchini with Fresh Herbs  
and Grated Asiago & Parmesan Cheeses

## **Dessert Selections \$5.50**

### **New York Cheesecake**

A creamy baked Cheesecake finished with Strawberry Sauce

### **Chocolate Extravaganza**

Two Layers of Chocolate Cake with Seasonal Berries and Fresh Fruit Coulis

### **Brandy Snaps Basket**

Filled with Seasonal Fresh Fruit and Essence of Grand Marnier

### **Tiramisu**

Layers of Lady Fingers drenched in Espresso Coffee with Mascarpone &  
Marsala Wine Dusted with Mocha

### **Carrot Cake**

Two Layers of Fresh Farm Shredded Carrots, Almond Pieces and Fresh Fruit Coulis

### **Chocolate Mousse Cake**

Finished with Whipped Cream and Seasonal Berries



# Cocktail Reception Items

4 pieces \$7.50 | 8 pieces \$13.50 | 12 pieces \$21  
*(Per Person)*

For ease of selection our Executive Chef will present an assortment of the following Cold Canapés and Hors D'oeuvres for your enjoyment. We are pleased to alter reception menus based upon personal preferences.

## Cold Canapés & Passed Hors D 'Oeuvres

Chili Shrimp Spoons  
Spring Rolls with Plum Sauce  
Cajun Chicken Kabobs  
Swedish Meatballs  
Spinach and Cheese Spanakopita  
Bacon Wrapped Scallops  
Shrimp & Chorizo Sausage Kabobs  
Lobster & Crab Salad  
Beef Teriyaki  
Mini Beef Wellies with Mushrooms  
Antojitos  
Avocado Crisps  
Fresh Shucked Oysters in a Red Wine & Shallot Vinaigrette  
Watermelon & Goat Cheese with a Balsamic Port Reduction on a Spoon  
Beef & Blue Cheese on a Spoon  
Caprese Skewer  
Assorted Mini Quiches  
Prosciutto Wrapped Asparagus Tips  
Smoked Salmon on a Crustini with Wasabi Cream Cheese  
Curried Chicken with Hummus on Grilled Pita Bread

All prices subject to a 15% gratuity & 13% HST

# Hospitality & Reception Selections

## **Fresh Assorted Sandwiches - \$24 Per Dozen**

Assortment of Open-faced Sandwiches with Smoked Salmon, Black Forest Ham, Swiss cheese, Smoked Turkey, Cumin Chicken, Grilled Vegetables, Egg and Tuna Salad

## **Thin Crust Pizza - \$13 Each**

Assorted 12" Thin Crust Pizzas (6-8 slices per pizza)

## **Cascade of Garden Fresh Vegetables**

**\$30** (Serves up to 20 people)

**\$65** (Serves up to 40 people)

Served with Ranch-style Sour Cream and Onion Dip

## **Jumbo Shrimp - Market Price**

Served with Lemons and Cocktail Sauce (100 pieces)

## **Deluxe Cheese & Fruit Tray - \$165**

Canadian Medium Cheddar, St. Pauline, Swiss cheese, Brie, Oka, Garnished with Grapes, Honeydew Melon, Cantaloupe and Seasonal Berries Served with Crackers and a Basket of Freshly Baked Baguettes (Serves up to 50 People)

## **Antipasto Platter - \$75**

Assorted Grilled Vegetables, Tri Coloured Peppers, Zucchini, Eggplant, Mushrooms, Red Onions, Olives, Feta Cheese and Carrots Drizzled with Balsamic Glaze (Serves approximately 40 people)

## **Potato Chips & Pretzels - \$5 Per Bowl**

## **Breads & Spreads - \$45**

Chef's selection of Dips, including Hummus, Tzatziki, Spinach and Roasted Red Pepper served with toasted pita wedges. (Serves approximately 25 people)

## **Baked Brie Wheel - \$120**

Chef's Signature Baked Brie in Phyllo Pastry with Red Onion Marmalade, Balsamic Glaze Served with Olive Bread, French Baguettes and Trio of Crackers (Serves up to 40 People)

## **Sliced Fresh Fruit Tray**

**\$49.95** (Approximately 20 portions)

**\$120** (Approximately 50 portions)

With a Honey-Yogurt Dip

## **Barbeque Chicken Wings - \$60**

Choice of Mild or Hot Served with Celery Sticks and Blue Cheese (50 pieces)

## **Nacho Bar - \$12**

Tortilla Chips with Jalapeno Peppers, Black Olives, Sour Cream, Salsa and Nacho Cheese (Serves 6-8 people)

## **Fresh Quartered Sandwiches - \$20 Per Dozen**

## **Finger Desserts - \$25 Per Dozen**

## **Mixed Nuts - \$10 Per Bowl**

# Carving Stations

Served with Mini Kaiser Rolls and Chef's Choice of Salad and appropriate Condiments

## **Roast Hip of Beef - \$650**

Serves approximately 100 people

## **Pepper Crusted Strip Loin - \$200**

Serves approximately 30 persons

## **Honey Glazed Ham - \$150**

Serves approximately 35 persons

All prices subject to a 15% gratuity, & 13% HST

# Beverage Services

## Host Bar

Recommended when the Host provides the reception. Holiday Inn charges the host only for the amount of alcohol consumed. Below prices do not include taxes or gratuity.

Liquor (per oz.)	\$4.25	Liqueurs (per oz)	\$4.75
Domestic Beer (per bottle)	\$4.25	House Wine (per bottle)	\$26.00
Imported Beer (per bottle)	\$4.75	Soft Drinks	\$1.50

## Cash Bar

Recommended when the guests are to pay for their own drinks. Holiday Inn provides a bartender. Below prices include taxes.

Liquor (per oz.)	\$5.50	Liqueurs (per oz)	\$6.00
Domestic Beer (per bottle)	\$5.50	House Wine (per glass)	\$6.00
Imported Beer (per bottle)	\$6.00	Soft Drinks	\$2.00

*With either type of bar, if the sales are below \$350.00 a bartender charge of \$15.00 per hour for a minimum of 4 hours will apply.*

## Liquors & Domestic Beers

Polar Ice Vodka, Wisner's Canadian Whiskey, Lamb's Rum, Beefeater Gin, Ballantine's Scotch Blue, Budweiser, Coors Light, Canadian, Keith's

## Premium Liquors & Imported Beers

Absolute Vodka, Crown Royal Whiskey, Malibu Rum, Bombay Sapphire Gin, Disaronno Amaretto Corona, Heineken, Stella Artois, Smirnoff Ice, Bacardi Breezers



## Punch Reception

Fresh Fruit Punch ... \$50 (*serves 40 people*)  
Fresh Fruit Punch with your choice of alcohol... \$90 (*serves 40 people*)

All prices subject to a 15% gratuity & 13% HST

# Wine Selections

## House

### **Colio Estate Proprietors Selection**

*Niagara Falls Ontario* 27

**White** – light yellow colour; featuring aromas of honey, green apple and peach; beautifully balanced

**Red** – Dark red in colour; tart dark berry, black currant and tannin; with toasted oakiness

### **Jacob's Creek Chardonnay**

*South Australia* 33

### **Jacob's Creek Shiraz**

*South Australia* 33

## Specialty Red

### **Kingston Estate**

*Shiraz, South Australia* 38

### **Casillero Del Diablo**

*Merlot, Chile* 38

### **Errazuriz Estate**

*Cabernet Sauvignon, Chile* 38

### **Mont Gras Reserve**

*Cabernet Sauvignon, Chile* 34

## Specialty White

### **Estrada Creek**

*Chardonnay, California* 38

### **Argento**

*Pinot Grigio, Argentina* 30

### **Mezzacorona**

*Pinot Grigio, Italy* 34

### **Lindemans Bin 95**

*Sauvignon Blanc, South Australia* 34

## Blush, Champagne & Sparkling

### **E&J Gallo**

*White Zinfandel, California* 29

### **Colio Estate Viva Spumante**

*Niagara Falls, Ontario* 27

### **Yellowtail Bubbles**

*Australia* 35



All prices subject to a 15% gratuity & 13% HST

# Holiday Inn Cambridge

## Catering Information

**Regardless of the size or type of your function, The Holiday Inn Cambridge guarantees you competitive pricing, varied menu selections, impeccable service and flexibility in custom tailoring the event to match your precise needs.**

### Menu Selections

The enclosed banquet menus are mere suggestions. Our food and beverage experts would be pleased to assist you, should you prefer to customize a menu to suit your specific requirements. As a note of interest, special dietary alternatives are available for guests with specific requirements (salt-free, vegetarian, nut / dairy allergy, etc.) with one week's advance notice.

Our sales office must receive final menu selections at least 45 days prior to your function. Prices quoted are for 90 days and are subject to change, thereafter. Holiday Inn will supply all food and beverage items, with the exception of wedding cakes.

### Food and Beverage Constraints

Due to liability insurance, all food and beverage items served must be provided by HOLIDAY INN. Therefore, the **removal of any and all food and beverage from the hotel premises is prohibited**. In the event that an exception is made, HOLIDAY INN will not be held responsible for any misfortune resulting from the transportation, refrigeration or preparation of any food or beverage item(s) removed from the premises.

### Taxes, Gratuities and Other Charges

All prices listed in this package are subject to gratuities (currently 15%) and HST (currently 13%). Please note; the gratuity amount is also subject to 13% HST. Performing Rights Charges/SOCAN Fee: All events requiring disc jockey services or live entertainment are subject to applicable performing rights charges and applicable taxes. This charge is paid to HOLIDAY INN who will forward it to the SOCAN organization on your behalf. The charge of \$59.17 (Canadian) + 13% HST.

### Credit Information

All existing accounts of HOLIDAY INN have billing privileges of net 30 days, upon receipt of the function invoice. New accounts are required to establish credit with our accounting department by submitting a fully completed credit application at least two (2) weeks prior to the function date, to allow adequate time for processing.

### Damages and Lost Items

Liability for any damages to the premises will be charged accordingly. Convenors for functions are held responsible for other members of their group. HOLIDAY INN assumes no responsibility for any personal items or equipment brought into the function room. Unless the function room has been reserved on a 24-hour basis, any and all personal items such as wedding cakes decorations and equipment must be removed from the function room at the function's ending time that is allocated on the signed function contract.



# Catering Information ... continued

## Guaranteed Numbers

A guaranteed number of persons attending and food function is required **three (3) working days (72 hours)** prior to the event. HOLIDAY INN will charge for the number of guaranteed or for the actual number of persons served, whichever is greater. Should the final guaranteed number person fall short of the minimum guarantee originally stipulated on the function contract, HOLIDAY INN reserves the right to re-assign a suitable function room, to bill for the minimum guaranteed stipulated and/or to impose a function room rental charge, plus applicable taxes and gratuities.

The Holiday Inn is prepared to set up 5% above the guaranteed number of groups of 250 persons or less; over 250 persons only 3% set up. Above guarantee to a maximum of 35 people.

## Health & Safety

The Hotel will not assume responsibility for damage or loss of any merchandise left or sent into the hotel prior to, during or following your function. In the event of any accident, mishap, damage or injury of any kind will be the sole responsibility of the company/person as outlined on this contract. It is understood that the Holiday Inn Cambridge will not be held liable or accountable for any such events. Should the company/person require a sub-contractor of any kind, an additional release of liability form must be signed before they enter the premises. It is the responsibility of the company to request the above waiver and ensure it is returned before they enter the Hotel. It is the responsibility of the company to request the above waiver and ensure it is returned before the sub-contractor enters our premises. Failure to do so will result in the company/person stated on this contract to take full responsibility. This includes decorators, technical support, rental companies, entertainment, etc... Please also note that anyone entering our property to deliver, set-up, repair, pickup, anything on our premises must first sign in at our hotel as per the hotels Health and Safety policy.

## Cancellation and Refund Policy

For meetings that require limited food and beverage, HOLIDAY INN requires a minimum of 7 Business Days notice of cancellation. Should a cancellation be made within seven working days, a function room rental charge plus applicable taxes and gratuities will apply.

All food beverage functions require an **advance deposit of \$1000.00 and/or credit card** authorization to secure the function space. Should the function be cancelled, the deposit becomes refundable only if the Hotel is able to re-sell the reserved space and food and beverage. A minimum of 30 days' notice of cancellation is required for groups that have set up direct billing and hence have not left a deposit.

*All pricing is subject to change without notice.  
Revised March 2014*

**Thank you for choosing The Holiday Inn Cambridge**  
**STAY YOU. STAY IMPRESSED.**

**Tracey Penney**  
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