

# CAMBRIDGE SUITES HOTEL

\* **halifax**



# hotel overview

## LOCATION

Cambridge Suites Hotel is in the heart of the city, only steps away from the Nova Centre, The Scotiabank Centre and the business district. We are within walking distance of many historic sites, entertainment and shopping.

## ACCOMMODATIONS

Our spacious rooms feature a kitchenette area including mini fridge, microwave, wet bar, and coffee maker, with dishes made available upon request. Our guest rooms offer complimentary continental breakfast, WiFi and voice mail service. We are a 100% smoke free hotel.

## GUEST ROOM CATEGORIES

### Studio Guest Room:

Our open concept style with everything you require, including a luxurious queen bed and a pullout sofa or you can have two queen beds. Harbour view suites are available.

### Junior Suite:

In this suite you'll enjoy a private bedroom with a queen size bed and a pullout sofa in the living room.

### One-Bedroom Suite:

This is our most spacious suite offering a separate bedroom with either one king size or two beds and a pullout sofa in the living room. Harbour view suites are available.

## HOTEL FACILITIES

Our fitness centre is complete with exercise equipment, weights, sauna and a whirlpool tub.

Our roof top patio offers a spectacular panoramic view of the city.

We also offer:

- Coin operated laundry facilities
- Free newspapers available in the lobby
- Check in – 4:00 pm/Check out – 12:00 pm
- Express check in/check out services
- Room Services

## RESTAURANT

Located on the lobby level, Canvas Resto Lounge, offers breakfast and dinner, with room service available Tuesday to Sunday. Complimentary Continental Breakfast is served daily in the restaurant for all overnight guests.

## PARKING

Over 100 heated underground parking spaces available. Parking is secure and is reserved for hotel guests only for a fee of \$24.00 per night.

## MEETING FACILITIES

Cambridge Suites has 4 flexible function spaces that can accommodate groups from 5–100 people.

# catering overview

## **GUARANTEES**

Our catering office must be notified of the number of guests to be served by 12:00 pm, a minimum of 5 business days prior to your function. The hotel reserves the right to relocate functions to an alternate suitable hotel location based on confirmed numbers.

## **FUNCTION OR EVENT TIMES**

Your function or event must adhere to the contracted start and end times. The hotel must authorize arriving prior to or occupying the room after the contracted times.

## **CREDIT POLICY**

All private functions require a non-refundable deposit at the time of booking. Please refer to sales agreement for deposit amount. Fifty per cent (50%) of the anticipated charges are due 30 days prior with the balance due upon conclusion of event.

Clients requesting direct invoicing must allow three (3) weeks to process your credit application. Please contact our Sales & Meetings Manager for application details. Payment on all accounts is net 30 days.

## **BEVERAGE SERVICE**

All alcoholic beverages served in our function rooms or public spaces must be provided by the Hotel.

## **SPECIALTY MENUS**

The enclosed menus feature a selection of our most popular items. These are only suggestions, and our Chef would be delighted to arrange banquet menus to suit your particular requirements. We pride ourselves on paying full attention to health and specific dietary needs. Specialty items can be purchased and prepared by the hotel.

Alternate meals requested by a guest during your function will be brought to your attention and any additional charges will be added to your final invoice.

## **ALLERGIES AND DIETARY RESTRICTIONS**

The culinary team does their best to accommodate any guest who may have dietary restrictions and/or food allergies. With that in mind, we are happy to make adjustments to the existing menu with proper notice of up to 5 days prior to your event. If you have any questions or concerns, please feel free to discuss them with your event manager. Any allergies that arise without notice will be accommodated where possible with an additional fee.

## **REMOVAL OF FOOD FROM PROPERTY**

City and Provincial Health regulations governing our food service require that all food served to your function be supplied by the hotel and not from any external source or supplier. As well, we are responsible to ensure remaining food items are not removed from hotel property upon completion of your event.

## **LIABILITY AND DAMAGES**

The Hotel reserves the right to inspect and control all private functions. Cambridge Suites assumes no responsibility for personal property or equipment brought to the premises. Any damage done to the hotel property caused by function participants is the responsibility of the convener for that event.

All prices based on a per person or consumption basis where applicable. All prices subject to a 15% tax and 18% gratuity. Subject to change.

**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 sales department.

**MANDATORY ENTERTAINMENT AND MUSIC FEES**

ReSound Music Licensing Company of Canada and SoCan levy fees for all events in which music or entertainment are employed. These fees are ruled by the Copyright Approval Board of Canada and will automatically be applied to your hotel invoice as follows. Prices are subject to change without notice:

**RESOUND**

1 to 100 People, Music without Dancing .....	\$9.25
1 to 100 People, Music with Dancing.....	\$18.51

**SoCAN**

1 to 100 People, Music without Dancing .....	\$22.06
1 to 100 People, Music with Dancing.....	\$44.13

**PRICING**

All prices are subject to change without notice and are subject to applicable taxes and gratuities.

**BOXES AND MATERIALS**

Any items that you need to ship in advance are to be labeled with your hotel contact, event name and date of function.

Please forward to the following address:

c/o: The Cambridge Suites Hotel  
1583 Brunswick Street  
Halifax, NS B3J 3P5

Any packages received prior to 1 week before event date is subject to a storage fee of \$10.00 per box, per day.

# breaks

## BEVERAGES

Freshly brewed coffee and assorted teas.....	\$3.25 per person
Assorted soft drinks (charged on consumption) .....	\$3.50 each
Assorted juices (charged on consumption) .....	\$3.50 each
Bottled water (charged on consumption) .....	\$3.50 each
Sparkling water (charged on consumption) .....	\$4.00 each
Milk 2% .....	\$10 per liter
Chocolate milk .....	\$10 per liter
House-made lemonade or iced tea .....	\$12 per liter
Non-dairy alternative upon request - oat will be provided.	

## PASTRIES AND SNACKS

Fresh baked muffins .....	\$3 per person
Assorted pastries .....	\$4 per person
Assorted sweets .....	\$3.75 per person
Fresh whole seasonal fruit .....	\$2.50 each
Crudités with dip (minimum of 5 people) .....	\$5.00 per person
Freshly baked cookies .....	\$26 per dozen
Scones and fruit preserves .....	\$4 per person
Assorted cheese and chacuterie .....	\$12 per person
Cupcakes (minimum 12 of one flavor) .....	\$3.75 each

### CHOICE OF

- Vanilla
- Chocolate
- Lemon

Sweet loaves (serves 8) .....	\$28 per loaf
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### CHOICE OF

- Blueberry
- Banana chocolate chip
- Fruit and nut
- Lemon raspberry

House-made smoothie (minimum of 10) .....	\$6 per person
Fresh sliced fruit .....	\$6 per person
Tortilla chips and salsa .....	\$5 per person
Flat bread with house-made hummus or tzatziki .....	\$6 per person
Assorted individual yogurt .....	\$3 per person
Individually packaged popcorn .....	\$3.50 each
Assorted chocolate bars .....	\$3.50 each
Individually packaged chips .....	\$3.50 each
Individually packaged granola bars .....	\$3.50 each

# breakfast buffet

**CONTINENTAL BREAKFAST** ..... \$16 per person

- Croissants
- Assorted pastries
- Seasonal sliced fruit
- Butter, jam and cream cheese
- Assorted juices
- Coffee and assorted teas

**EARLY RISER** (10 person minimum) ..... \$18 per person

- Yogurt, granola, and honey
- Banana bread
- Seasonal sliced fruit
- Smoothies
- Assorted juices
- Coffee and assorted teas

**CAMBRIDGE CLASSIC** (10 person minimum) ..... \$22 per person

- Scrambled eggs

**CHOICE OF ONE**

- Bacon
- Sausage

- Assorted seasonal sliced fruit
- Home fries
- Breads & Bagels with butter and jam
- Muffins
- Assorted juices
- Coffee and assorted teas

**ADDITIONS**

- Ham, bacon, or sausage ..... \$5 per person
- Grilled tomato..... \$4 per person
- Home fries..... \$4 per person

All prices based on a per person or consumption basis where applicable. All prices subject to a 15% tax and 18% gratuity. Subject to change.

# plated breakfasts

## **THE SCRAMBLER** ..... \$18 per person

Scrambled eggs

### CHOICE OF ONE

- Bacon
- Sausage
- Ham

Home fries

Assorted Breads and Preserves

Coffee and assorted teas

## **THE BENNY** ..... \$22 per person

English muffin with medium poached egg and house made hollandaise

### CHOICE OF

- Ham
- Spinach
- Smoked salmon

Home fries

Coffee and assorted teas

# lunch buffets

Minimum of 10 people

## **DELUXE WRAPS** ..... \$22 per person

Chef's choice soup

Garden salad with balsamic Dijon dressing

### CHOICE OF

- Turkey, Havarti, mixed greens, tomatoes, and chipotle aioli
- Roast beef, bell pepper, and horseradish mayo
- Curry chicken and apple salad
- Roasted vegetables with hummus

Freshly baked cookies

Coffee and assorted teas

## **GOURMET SANDWICHES** ..... \$26 per person

Chef's choice soup

Garden salad with balsamic Dijon dressing

### CHOICE OF

- Turkey, Brie, and apple butter on croissant
- Prosciutto, sundried tomato pesto and provolone on ciabatta
- Ham, smoked gouda, pickled slaw, Dijon mayo on croissant
- Tomato, roasted red pepper, mozzarella, basil pesto, and balsamic reduction on ciabatta

Freshly baked cookies

Coffee and assorted teas

## **CHILI AND CORNBREAD** ..... \$25 per person

Seasonal salad

Fresh baked corn bread

### TOPPINGS

- Shredded cheese
- Pickled jalapeños
- Sour cream
- Tortilla chips

### CHOICE OF CHILI

- Beef chili
- Three bean chili

Freshly baked cookies

Coffee and assorted teas

# lunch buffets

Minimum of 10 people

## **FLATBREAD LUNCH** ..... \$24 per person

Seasonal salad

Chef's choice soup

### CHOICE OF

- Italian salami with bocconicini
- Margarita

Assorted sweets

Coffee and assorted teas

## **PASTA** ..... \$25 per person

Garlic bread

### CHOICE OF ONE SALAD

Caesar salad

Garden salad

### CHOICE OF ONE ENTRÉE

- Spaghetti Bolognese
- Chicken, roasted red pepper, and goat cheese penne
- 5-cheese ravioli with rosé sauce

Assorted sweets

Coffee and assorted teas

## **MEDITERRANEAN** (20 person minimum) ..... \$26 per person

Pitas

Chickpea salad

Lemon roasted potatoes

### CHOICE OF ONE ENTRÉE

- Grilled chicken with lemon and oregano
- Beef meatballs with tzatziki
- Roasted cauliflower with chili garlic oil

Assorted sweets

Coffee and assorted teas

# barbeque

Minimum of 20 people ..... \$26 per person

Garden salad  
Traditional potato salad  
Spicy coleslaw

**CHOICE OF 1 ENTRÉE**..... Two Entrees add \$5 per person

- Pulled pork
- BBQ chicken
- Charred cauliflower with chili garlic oil

Assorted sweets  
Coffee and assorted teas

# plated lunch

Minimum of 10 people

## STARTERS

### CHOICE OF ONE STARTER

- Roasted garlic and tomato soup
- Creamy carrot and ginger soup
- Caesar salad with bacon, garlic croutons, and parmesan
- Spinach salad with goat cheese and shallot vinaigrette

## ENTRÉES

### CHOICE OF ONE ENTRÉE

- Chicken, blackened chicken breast with roasted potatoes and seasonal vegetables ..... \$28 per person
- Haddock, crusted haddock with seasonal vegetables and mushroom risotto ..... \$28 per person
- Beef, 7oz steak, crispy onions, red wine demi glaze, potato wedges..... \$32 per person
- Veg, wild mushroom risotto with truffle oil and Grana Padano ..... \$26 per person

## DESSERTS

### CHOICE OF ONE DESSERT

- Apple crumble with chantilly cream and dulce de leche
- New York style cheesecake with berry coulis
- Gluten free raspberry and dark chocolate torte

Coffee and tea

# dinner buffets

Minimum of 20 people

**DINNER BUFFET** ..... \$50 per person

Fresh baked bread  
Seasonal vegetables

**CHOICE OF TWO**

- Mixed greens salad
- Chickpea salad
- Caesar salad with bacon, garlic croutons, and parmesan
- Spinach salad
- Roasted garlic and tomato soup
- Creamy carrot and ginger soup
- Mushroom and thyme soup

**CHOOSE ONE**

- Butter chicken and naan
- Panko crusted haddock with lemon dill cream sauce
- Flank steak with chipotle coffee rub
- Cauliflower and pepper coconut curry
- Roasted chicken in mushroom cream sauce

**CHOICE OF**

- Rice pilaf
- Roasted potatoes

**DESSERT**

Sea salted chocolate caramel tarts  
Cinnamon apple crumble

Coffee and assorted teas

# dinner buffets

Minimum of 20 people

**PASTA BUFFET** ..... \$36 per person

Garlic bread  
Caesar salad

**CHOICE OF TWO**

- Beef lasagna
- Spaghetti Bolognese
- Chicken, roasted red pepper, and goat cheese penne
- Mushroom ravioli with spinach cream sauce
- 5-cheese ravioli with rosé sauce

Assorted sweets  
Coffee and assorted teas

**FAMILY STYLE BBQ** ..... \$38 per person

Biscuits  
Garden salad  
Spicy coleslaw  
Marinated and grilled vegetables  
Roasted Potato Wedges

**CHOICE OF TWO**

- BBQ Chicken
- Pulled pork sandwich
- Beef brisket
- Buttermilk fried chicken

Assorted sweets  
Coffee and assorted teas

# plated dinner service

Minimum of 10 people

Freshly baked bread and butter

## CHOICE OF ONE STARTER

- Roasted garlic and tomato soup
- Creamy carrot and ginger soup
- Chipotle sweet potato soup
- Caesar salad with bacon, garlic croutons, and parmesan
- Spinach salad with goat cheese and shallot vinaigrette
- Mixed green salad with roasted pistachios and house made vinaigrette

add seafood chowder .....\$8.00 additional per person

## CHOICE OF ONE

- Flatiron steak ..... \$48 per person  
Wilted greens, polenta, and red wine demi glaze
- Chicken breast ..... \$46 per person  
Seasonal vegetables, roasted potatoes, and herb parmesan cream sauce
- Pork tenderloin ..... \$48 per person  
Spiced apple chutney, seasonal vegetables, and roasted potatoes
- Seared scallops ..... \$48 per person  
Roasted butternut squash risotto, smoked bacon, and Grana Padano
- Tofu coconut curry ..... \$40 per person  
Fried tofu, peppers, carrots, in coconut sauce and steamed rice

## CHOICE OF ONE

- Vanilla panna cotta with coffee custard sauce
- Blueberry brown butter tart with chantilly cream
- Flourless chocolate cake with berry coulis

Coffee and assorted teas

# reception

Items priced per dozen, minimum 3 dozen per selection

## COLD HORS D'OEUVRES

Tomato bruschetta with crispy parmesan on crostini .....	\$30
Roasted red pepper bruschetta with olive tapenade.....	\$30
Smoked salmon on cucumber with herb cream cheese, capers and pickled onion.....	\$34
Caprese skewers .....	\$30
Mushroom ragout on crostini with aged cheddar and crispy shallots .....	\$32
Lobster salad with tarragon on crostini.....	\$45
Chipotle lime crab crisps .....	\$40
Oysters with traditional garnish .....	market price

## HOT HORS D'OEUVRES

Mini fish and chips with tartar sauce.....	\$34
Veggie spring roll with Thai dipping sauce .....	\$29
Spanakopita .....	\$29
Chimichurri grilled chicken wings .....	\$40
Bacon wrapped scallops with spiced maple syrup.....	\$38
Stuffed mushrooms with artichoke and goat cheese .....	\$30
Buffalo cauliflower wings.....	\$30
Risotto balls with smoked gouda.....	\$30
Korean fried chicken with kimchi .....	\$30

## LATE NIGHT SNACKS

Mini donairs (minimum 1 dozen) .....	\$5 each
Mini poutine (minimum 10) .....	\$6 each
Nachos (serves 25) .....	\$100 tray
Individual mac and cheese (minimum 10).....	\$8 each
Fries.....	\$24 per dozen
Crudités with dip (min 5 ppl).....	\$5 per person
Fresh sliced fruit.....	\$6 per person
Tortilla chips and salsa.....	\$5per person
Flat bread with house-made hummus or tzatziki.....	\$6 per person
Assorted cheese and chacuterie .....	\$12 per person

# bar

## BEER

Domestic .....	\$5.50
Imported .....	\$6.50

## WINE BY THE GLASS

House Red .....	Glass \$6.09
House White .....	Glass \$6.09

ADDITIONAL OPTIONS AVAILABLE UPON REQUEST. SEE CANVAS MENU.

## WINE BY THE BOTTLE

House Red, Import (1L) .....	Bottle \$32.00
House White, Import (1L) .....	Bottle \$32.00
Domestic By the Bottle .....	Bottle \$26.00

ADDITIONAL OPTIONS AVAILABLE UPON REQUEST. SEE CANVAS MENU.

## SPIRITS

Vodka, Gin, Rye, Rum, Single Malt, Baileys.....	\$5.50
Premium .....	See Catering Manager

ENJOY AN ASSORTMENT OF QUALITY PREMIUM SPIRITS  
SPECIAL REQUESTS, IE: CIDERS, LOCAL BEERS & SPECIALTY

# audio-visual

## PROJECTION EQUIPMENT

LCD projector .....	\$150
VGA Cord .....	No Charge
HDMI Cord .....	No Charge

## SCREENS

6 foot tripod screen .....	\$25
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## AUDIO EQUIPMENT

Handheld microphone .....	\$75
42" LCD TV .....	\$100
Laptop .....	\$100







## CONFERENCE ACCESSORIES

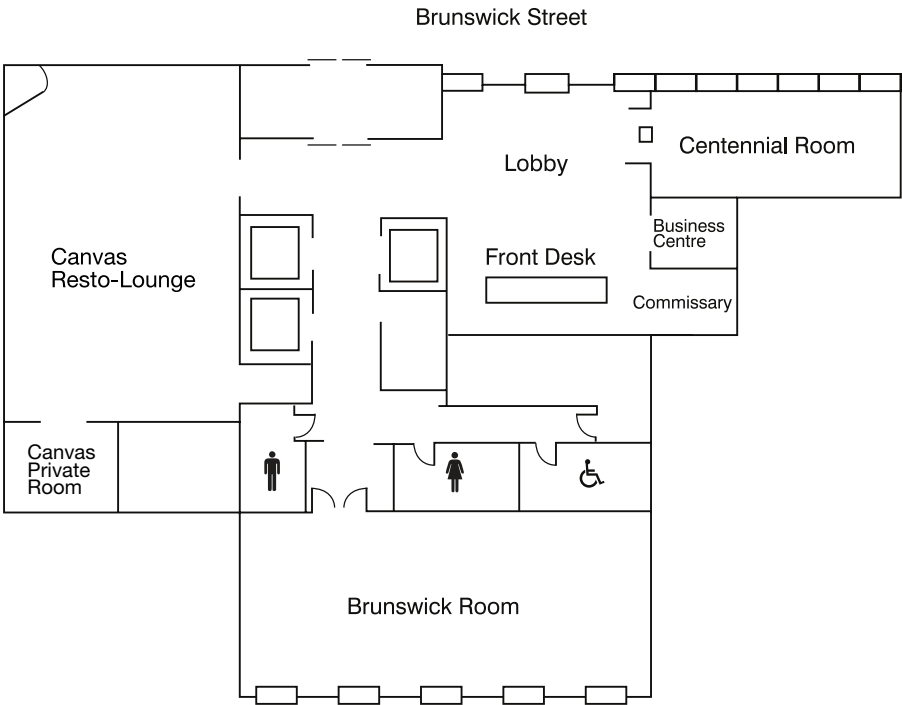
Flip chart & markers with easel .....	\$35
White board with markers .....	\$25
Easel .....	\$15
Slide advancer .....	\$30
Speakerphone .....	\$50
Podium .....	\$50
Podium & microphone .....	\$100
Power bar .....	\$5
Extension cord .....	\$5

Prices are per day and subject to 15% HST

Other equipment available upon request

# meeting rooms + capacities

Room	Dimensions		Maximum Capacity (number of persons)					
			     					
	Dimensions	Area Sq. ft.	Reception	Theatre Style	Class Room	Board Room	Dining Rounds	U Shape
Centennial Room	40 x 15'	600	40	50	20	30	32	25
Brunswick Room	57 x 20'	1140	80	90	40	50	56	50
Private Room		345	25	20	10	20	20	10
Rooftop Patio			50					
Canvas		2009	130					



# CAMBRIDGE SUITES HOTEL

**\* halifax**

## CONTACT US

Cambridge Suites Hotel  
1583 Brunswick Street  
Halifax, Nova Scotia B3J 3P5  
Canada

**Hotel:** 902.420.0555

**Reservations:** 800.565.1263

[www.cambridgesuiteshalifax.com](http://www.cambridgesuiteshalifax.com)