

Banquet Menu



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HOTEL OVERVIEW

CATERING OVERVIEW

BREAKS

BREAKFAST

LUNCH

DINNER

RECEPTION

BEVERAGES

AUDIO-VISUAL

MEETING ROOMS

CONTACT US



CAMBRIDGE SUITES HOTEL
halifax

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LOCATION

Cambridge Suites Hotel is a finely appointed property located in the city centre, only steps away from the Nova Centre, the Scotiabank Centre and the business district. We are also within walking distance of historic sites, theatre and shopping.

ACCOMMODATIONS

As Halifax's first all-suite property, we are experts in handling the needs of both the overnight guest as well as those staying for longer periods. Our 200 spacious suites feature a kitchenette area including fridge, microwave oven, wet bar, and coffee maker, with dishes made available upon request. Our guest rooms offer free high-speed internet, local calls and voice mail service. We are a 100% smoke free hotel.

GUEST ROOM CATEGORIES

Studio Guest Room: This room is complete with everything you require in one room, including a luxurious queen bed and a pullout sofa in the living room area or two double beds.

Junior Suite: In this suite you'll enjoy a private bedroom with a queen size bed and a double 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 double beds and a double pullout sofa in the living room. Harbour view suites are also available.

HOTEL FACILITIES

Our penthouse fitness centre is complete with the latest in exercise equipment, sauna and a whirlpool tub. A roof top sundeck offers a spectacular view of the city. We also offer:

- Coin operated laundry facilities
- Free newspapers are also available in the lobby
- Check in – 3:00 pm/Check out – 1:00 pm
- Express check in/check out services
- 24 hour business centre

RESTAURANT

Located on the lobby level, Canvas Resto Lounge, offers a full menu for breakfast and dinner, with room service available.

Complimentary Continental Breakfast Buffet is served daily in the restaurant for all overnight guests.

- In room dining

PARKING

Over 100 heated underground parking spaces available beneath the hotel. Parking is secure and is reserved for hotel guests only. Subject to availability for guests attending your function.

MEETING FACILITIES

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

“Our guarantee is that your meeting will be just the way you want it.”

Catering Overview

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GUARANTEES

Our catering office must be notified of the number of guests to be served by 12:00 pm, a minimum of 3 business days prior to your function. The hotel reserves the right to relocate functions to an alternate suitable hotel location.

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 seven (7) business days prior to the event.

Clients requesting direct invoicing must allow three (3) weeks to process your credit application. Please contact our Sales & Meetings Manager. 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 account.

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 a week prior to your event. If you have any questions or concerns, please feel free to discuss them with your event coordinator.

PROPERTY REMOVAL OF FOOD

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.

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.

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	SoCan
1 to 100 people – Music without dancing	
\$9.25 Fee + \$1.39 (15% HST) = \$10.64 Fee	\$22.06 Fee + \$3.31 (15% HST) = \$25.37 Fee
1 to 100 people – Music with dancing	
\$18.51 Fee + \$2.78 (15% HST) = \$21.29 Fee	\$44.13 Fee + \$6.62 (15% HST) = \$50.75 Fee

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

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BEVERAGES

Coffee and assorted teas	\$3.25/person
Assorted soft drinks (charged on consumption)	\$3/each
Assorted juice (charged on consumption)	\$3/each
Bottled water (charged on consumption)	\$3.50/each
Sparkling water (charged on consumption)	\$4/each
250ml white milk	\$3/person
500ml white milk	\$5/person
250ml chocolate milk	\$3/person
500ml chocolate milk	\$5/person
Assorted Pure Leaf iced tea	\$3.50/each



PASTRIES AND SNACKS

Assorted sweet loaves	\$24/loaf
Fresh baked muffins	\$3/person
Assorted pastries	\$3.50/person
House-made donut bites (<i>minimum of 2 dozen</i>)	\$18/dozen
Assorted sweets	\$3.50/person
Fresh whole seasonal fruit	\$2.50/person
Crudités with dip (<i>25 people</i>)	\$75
Fresh baked cookies	\$24/dozen
Domestic cheese with crackers	\$7.50/person
Charcuterie	\$10.50/person
Fresh sliced fruit tray with yogurt	\$6/person
Corn chips and salsa	\$5/person
Corn chips, salsa and guacamole	\$7/person
Flat bread with house made hummus	\$5/person
Assorted yogurt	\$3/each
Yogurt with house made granola and fresh fruit	\$6/each
Flavoured popcorn	\$3.50/each
Potato chips	\$3/each
Chocolate bars	\$3/each
Granola bars	\$3/each
Protein bars	\$5/each

*All prices based on a per person or consumption basis where applicable.
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Breakfast Buffets

(minimum 10 people)

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CONTINENTAL BREAKFAST / \$14 per person

Bagels

Assorted pastries

Seasonal sliced fruit

Butter, jam and cream cheese

Assorted juices

Coffee and assorted teas

EARLY RISER / \$16 per person

Yogurt, granola and honey

Banana bread

Sliced cheese

Seasonal sliced fruit

Assorted juices

Coffee and assorted teas

CAMBRIDGE CLASSIC / \$20 per person

Scrambled eggs

Bacon and sausage

Seasonal sliced fruit

Home fries

Toast with butter and jam

Muffins

Assorted juice

Coffee and assorted teas

ADDITIONS

Ham, bacon or sausage

\$4/person

Smoked salmon

\$5/person

Grilled tomato

\$3/person

Baked beans

\$5/person



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Plated Breakfast

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THE SCRAMBLER / \$18 per person

Scrambled eggs
Choice of: bacon, ham or sausage
 Home fries
 White **or** whole wheat toast
 Coffee and tea

THE BENNY / \$22 per person

English muffin
Choice of: ham, spinach or smoked salmon
 Medium poached egg
 House made hollandaise
 Home fries
 Coffee and tea

ADDITIONS

Ham, bacon or sausage	\$4/person
Smoked salmon	\$5/person
Grilled tomato	\$3/person
Baked beans	\$5/person

*A delicious, healthy breakfast
 is sure to get your meeting off
 to a great start.*



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Lunch Buffets

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DELUXE WRAPS / \$19 per person

Chef's choice soup

Garden salad with balsamic dijon dressing

—

Turkey BLT with spicy mayo

Roast beef, bell pepper and dijon mayo

Curry chicken and apple

Roasted vegetables with hummus

—

Freshly baked cookies

Coffee and assorted teas

GOURMET SANDWICHES / \$23 per person

Chef's choice soup

Cobb salad

—

Turkey, brie, green apple and aioli on croissant

Prosciutto, provolone, roasted tomatoes and basil pesto on ciabatta

Tofu chorizo wrap with roasted tomato and pickled carrots

—

Assorted sweets

Coffee and assorted teas

CHILI AND CORNBREAD / \$21 per person

(Minimum 10 people)

Garden salad with balsamic dijon dressing

Fresh baked corn bread

Shredded cheese

Hot peppers

Sour cream

Corn chips

Choice of:

- Beef chili

- Three bean and vegetable chili

Freshly baked cookies

Coffee and assorted teas

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Lunch Buffets

(minimum 15 people)

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PASTA / \$23 per person

Garlic bread

Caesar salad

Choice of one entrée:

- Fettuccini bolognese
- Blackened chicken alfredo
- Mushroom ravioli with spinach cream
- Sausage and chicken penne

Freshly baked cookies

Coffee and assorted teas

FAR EAST / \$22 per person

Naan bread

Crispy Thai noodle salad

Vegetables and rice

Butter chicken

Freshly baked cookies

Coffee and assorted teas

Additional choice of entrée add \$7 per person

BARBEQUE / \$25 per person

Freshly baked rolls

Garden salad

Traditional potato salad

Spicy coleslaw

Choice of one entrée:

- Pulled pork sandwich
- Slow roasted beef ribs
- BBQ spiced chicken

Apple crumble

Coffee and assorted teas

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Plated Lunch

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THREE COURSE PLATED LUNCH

STARTERS

Choose one of the following:

Corn chowder

Curried carrot and coconut soup

Kale caesar salad with smoked bacon

Spinach salad with crudités, goat cheese and balsamic dressing

ENTRÉES

Choose one of the following:

Creole chicken breast with red beans and rice / \$25

Crusted haddock with seasonal vegetables and mushroom risotto / \$24

Wild mushroom risotto with truffle oil and grana padano / \$24

Braised beef, crispy onions, red wine demi and mashed potatoes / \$27

DESSERT

Choose one of the following:

Apple crumble with vanilla bean ice cream

New York style cheesecake with lemon curd

Molten chocolate cake with berry coulis

Coffee and tea



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Dinner Buffets

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DINNER BUFFET / \$40 per person

(Minimum 30 people)

Fresh baked rolls

Quinoa and kale salad

Garden salad with balsamic dijon dressing

Mediterranean chickpea salad

ENTRÉES

Choice of one entrée:

Panko crusted haddock with lemon dill cream

Pork loin with red wine, apple and sage jus

Seared chicken with mushroom cream sauce

Flank steak with chipotle coffee rub

All served with rice **or** potatoes and seasonal vegetables

DESSERT

Choice of one dessert:

Chocolate budino

Apple crumble

Coffee and assorted teas

Additional choice of entrée add \$7 per person

PASTA / \$33 per person

(Minimum 20 people)

Garlic bread

Caesar and garden salad

ENTRÉES

Choice of two entrées:

Fettuccini bolognese

Blackened chicken alfredo

Mushroom ravioli with spinach cream

Sausage and chicken penne

Assorted sweets

Coffee and assorted teas

BARBEQUE / \$35 per person

(Minimum 20 people)

Biscuits

Garden salad

Spicy coleslaw

German potato salad

ENTRÉES

Choice of two entrées:

Pulled pork sandwich

Slow roasted beef ribs

Buttermilk fried chicken

Baked macaroni and cheese

Apple crumble

Coffee and assorted teas



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Plated Dinner Service

(Minimum 10 people)

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STARTERS

Choice of one starter:

Garden salad with balsamic dijon dressing

Kale caesar salad with smoked bacon

Spinach salad with crudités, goat cheese and balsamic dressing

Curried carrot and coconut soup

Vegetarian hot and sour soup

ENTRÉES

Choose one of the following:

Bacon wrapped chicken breast with roasted potatoes, seasonal vegetables and red wine demi / \$40

Panko crusted haddock with lemon dill cream, roasted potatoes and seasonal vegetables / \$40

Maple glazed salmon with herb risotto and seasonal vegetables / \$43

Pork tenderloin with wild mushroom cream, mashed potatoes and seasonal vegetables / \$45

Red wine braised beef short rib with wilted greens and polenta / \$46

DESSERT

Choice of one dessert:

Molten chocolate cake with berry coulis

New York style cheesecake with lemon curd

White chocolate and orange pot de crème, with earl grey whipped cream

Coffee and tea



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Reception

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COLD HORS D'OEUVRES

Roasted red pepper bruschetta with olive tapenade	\$28
Shrimp cocktail	\$34
Smoked salmon on crispy rye bread with herb cream cheese, capers and pickled onion	\$32
Caprese skewers	\$28
Potato salad in prosciutto cups	\$32
Mushroom ragout on crostini with aged cheddar and crispy shallots	\$30
Lobster salad with tarragon on crostini	\$38
Chipotle lime crab crisps	\$38
Shrimp salad in cucumber cups	\$34
Oysters with traditional garnish	\$36
Ramen deviled eggs	\$28

Items priced per dozen. Minimum 3 dozen per selection.

HOT HORS D'OEUVRES

Corn fritters with chipotle aioli	\$28
Fish and chips with tartar sauce	\$32
Veggie spring roll with Thai dipping sauce	\$28
Spanakopita	\$28
Chimichurri grilled chicken wings	\$29
Bacon wrapped scallops with spiced maple syrup	\$34
Stuffed mushrooms with artichoke and goat cheese	\$28
Szechuan cauliflower wings	\$28
Stuffed potatoes with sour cream, aged cheddar and bacon	\$30
Risotto balls with smoked gouda	\$28
Mini grilled cheese with caramelized onions, dijon and prosciutto	\$29
Buttermilk fried chicken with spicy honey on potato rösti	\$32
Crêpe with spiced pork and pickled onions	\$32
Cranberry and brie on puff pastry	\$28

LATE NIGHT SNACKS

Mini donairs (<i>minimum 1 dozen</i>)	\$3.50/each
Mini poutine with cheese curds and gravy	\$5/each
Mini grilled cheese	\$22/dozen
Nachos (<i>25 people</i>)	\$100/tray
Fries	\$22/dozen



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Beverages

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BAR

BEER

Domestic	\$5.22
Imported	\$6.09

WINE BY THE GLASS

House Red	Glass	\$6.09
Mirassou Pinot Noir, USA	Glass	\$9.13
House White	Glass	\$6.09
Barefoot Sauvignon Blanc, USA	Glass	\$9.13

SPIRITS

Vodka, Gin, Rye, Rum, Single Malt, Baileys	\$5.22
Deluxe Back bar	\$7.39

Enjoy an assortment of quality premium spirits

Special requests, ie: ciders, local beers & speciality cocktails can be discussed as requested and based on availability

WINE BY THE BOTTLE

House Red, Import (1L)	Bottle	\$32.00
Mirassou Pinot Noir, USA (750ml)	Bottle	\$36.50
House White, Import (1L)	Bottle	\$32.00
Barefoot Sauvignon Blanc, USA (750ml)	Bottle	\$36.50

Additional options available upon request.



*Exactly what your group needs to
quench thirsts and delight taste buds.*

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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

When it's show time, we can help make sure you have the right equipment for a dynamic presentation.

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

Hotel: **902.420.0555**

Reservations: **800.565.1263**

www.cambridgesuiteshalifax.com



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