



B·ELEGANT

Catering & Event Planning



WEDDING PACKAGE

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A lot goes into a name. A name of a company to be specific, not just words or a logo. It's a goal, a sense of pride, a mission. What goes into B Elegant Catering & Event Planning can only be described as that. Elegance. Hard work, dedication and professionalism. Our staff has one unified goal; to give you the best experience possible at your wedding, event, business gathering or social.

We hear words thrown around like "Organic", "Farm-Fresh", "Local". But what do they mean? At B Elegant Catering & Event Planning this means years of hard work forging relationships with the great producers of this land. Shaking hands with farmers and putting boots on the ground. Seeing first-hand how the masters of their craft produce some of the most spectacular meats, produce, grains and products this country has to offer. They're not just words to us. We live and breathe them every day to give our clientele the best possible product available.

We have over 75 years combined culinary experience, over a century in combined hospitality and service experience, so you know your event will be catered by skilled professionals. Our menus and services that we can provide are only limited by your imagination. Customization is always welcomed and encouraged. We would love the opportunity to service your event. When choosing a caterer for your event, why not make it elegant? Why not make it perfect.



ALL INCLUSIVE WEDDING PACKAGE

Dinner includes freshly baked breads, brewed coffee & assorted teas

6 HOUR ALL INCLUSIVE HOST BAR

An assortment of our standard liquors, domestic beers & house wine

Additional hour at \$6.00/person

SOMMELIERS CHOICE OF WINE

Unlimited pour throughout dinner

COCKTAIL RECEPTION

Chef's selection of hot & cold hors d'oeuvres

Non-alcoholic bowl of punch

Selection of domestic & imported cheeses garnished with fruit

Vegetable antipasto platter

DINNER

Choose one of:

3-Course Dinner, Dinner Buffet, or Pig Out Buffet

See next page for details

LATE NIGHT FOOD TRUCK

Choose one of:

Plain Jane Mac:

Fresh cream, Parmesan, cheddar, Monterey jack

The Bruce Poutine:

Fresh chipped fries, Pine River cheese curds, house chicken gravy

The Big 'O' Riginal Grilled Cheese:

Cheddar, swiss, Bruce ketchup

LATE NIGHT SERVICE

Freshly-brewed Columbian coffee

Biscotti

Higgins & Burke teas

COCKTAIL RECEPTION MENU

Customize your own special day

HORS D'OEUVRES

Fried Goat Cheese & Wild Mushroom Ravioli

Butter Chicken Antojitos

Vegetable Samosa with Cucumber Raita

Spanakopita

Fried Brie

Mini Caprese Skewers

Wild Mushroom Arancini

Mac & Cheese Fritter

Mini Tacos

HORS D'OEUVRES

Frangelico Grilled Shrimp

Rare Seared Ontario Striploin

Blue Crab & Cucumber Bites

Smoked Trout Blini

Thai Pork Steam Bun

CHEF'S CHOICE HOT & COLD HORS D'OEUVRES

Assortment of chef's choice hors d'oeuvres

PLATTERS

Season Cheeseboard

Imported, domestic & local cheeses garnished with fruit & crackers

Seafood Platter

Smoked fish, poached shrimp, marinated mussels, measoned steamed crawfish

Finger Desserts

Cheesecake lollipops, mini cupcakes, petit fours, squares & cookies

Fresh Fruit Platter

Assortment of seasonal sliced fruit

Crudités & Dip

A mixture of cold seasonal vegetables served with garlic basil dip

Sandwich Platter

Sandwiches on a selection of artisan bread & wraps garnished with a variety of deli meats & grilled vegetables

Antipasto Platter

Seasonally inspired cheeses, meats, pickled & marinated vegetables & olives

Italian Style Deli Platter

Sliced, smoked & traditional cured meats

MENU

PIG OUT BUFFET

Includes 6 sides & assorted buns

Mac & Cheese

Aged cheddar, fontina & Parmesan cheeses

Baked Potatoes

Chives, cheese, sour cream & bacon

Coleslaw

Sweet cabbage, carrot & coleslaw dressing

Greens Salad

Ranch dressing & seasonal vegetables

Baked Beans

Bacon, thyme & onion

Grilled Corn on the Cob

(seasonal)

Sesame Buns, Potato Scallion Buns, Focaccia

Upgraded Options:

Pig Roast to Prime Rib

Add Grilled Chicken

Pig Roast to a Lamb Roast

3 COURSE DINNER

CHOICE OF ONE STARTER:

Greens Salad

Topped with seasonal radish, vegetables, shallot vinaigrette

Mediterranean Salad

Marinated olives, feta, Ontario cucumbers, croutons

Caesar Salad

Smoked bacon, Asiago, croutons, lemon, cream garlic dressing

Mixed Greens Salad

Charred peach, blueberries, toasted sunflower seeds, lemon poppy seed vinaigrette

Cannellini & Butterbean Soup

(award winning)

Sweet Potato & Bacon Soup

Drizzled with fresh cream

CHOICE OF ONE DESSERT:

New York Style Cheesecake

Seasonal berry compote

Crème Brûlée

With fresh berries

Flourless Chocolate Torte

CHOICE OF TWO ENTREES:

AAA Grilled Beef Sirloin Steak

Roasted potatoes & seasonal vegetables, au jus

Rotisserie Chicken

Roasted potatoes & seasonal vegetables, au jus

Grilled Pork Loin

Roasted potatoes & seasonal vegetables, au jus

Smoked Pork Chop

Roasted potatoes & seasonal vegetables, au jus

Grilled Chicken

Roasted potatoes & seasonal vegetables, au jus

Grilled Salmon

Roasted Potatoes & Season Vegetables, Chimichurri

Upgrade Options:

Striploin

Tenderloin

Prime rib

BUFFET DINNER

Served with freshly baked breads & butter

CHOICE OF THREE STARTERS:

Seasonal Cheeseboard

Imported, domestic & local cheeses with crackers, crostinis, fruit & preserves (counts as two choices)

Mixed Greens Salad

Charred peach, blueberries, toasted sunflower seeds, lemon poppy seed vinaigrette

Pasta Salad

Sundried tomatoes, grilled zucchini, marinated olives, mozzarella

Broccoli Salad

Sesame vinaigrette, orange, carrot, peppers, sesame seeds

Beet Salad

Roasted beets, goat cheese, toasted walnuts, olive oil, aged balsamic

Mediterranean Salad

Marinated olives, feta, Ontario tomatoes, field cucumber, croutons

Greens Salad

Topped with seasonal radish, vegetables, shallot vinaigrette

Caesar Salad

Smoked Bacon & Asiago cheese

CHOICE OF TWO ENTREES:

Grilled Beef Sirloin Steak

Rotisserie Chicken

Grilled Salmon

Grilled Pork Loin

Smoked Pork Chop

Grilled Chicken

3 course dinner upgrade options apply here

SIDES:

Roasted Potatoes

Seasonal Vegetables

DESSERTS:

Chef's Selection

Cakes, pies & tortes

Fresh Fruit Platter

Seasonal sliced fruit

Additional Options:

Add a Starter

Add a Platter

Add a Meat Entrée

FOOD TRUCK

Pre-selected late night food options

OPTION #1

Guests will have a choice of the following:

The Bruce Poutine

Fresh chipped fries, Pine River cheese curds, house chicken gravy

Bacon Poutine

Fresh chipped fries, Pine River cheese curds, peppercorn spiked house chicken gravy, smoked bacon, truffle bacon aioli

OPTION#2

Guests will have a choice of the following:

Jerk Chicken Taco

Fish Taco

Chickpea Taco

OPTION #3

Guests will have a choice of the following:

Plain Jane Mac

Fresh cream, Parmesan, cheddar, Monterey Jack

Bacon Mac

Double smoked bacon, age cheddar, Monterey Jack

OPTION #4

Guests will have a choice of the following:

Plain Jane Mac

Fresh cream, Parmesan, cheddar, Monterey Jack

The Bruce Poutine

Fresh chipped fries, Pine River cheese curds, house chicken gravy

The Big 'O'iginal Grilled Cheese

Double smoked bacon, aged cheddar, Monterey Jack

FOOD STATIONS

A selection of manned & self-serve stations

Build Your Own Mac & Cheese

Freshly prepared by one of our experienced chef's with a variety of fresh toppings

Sushi Station

Hand rolled california & a variety of sushi rolls with wasabi, soy & pickled ginger

Build Your Own Salad Bar

Artisan greens with chef's selection of a variety of toppings and dressing

Antipasto Station

Seasonally inspired cheeses & meats, pickled & marinated vegetables & olives

Fruit and Smoothie Bar

Fresh cut local and exotic fruit skewers display and fresh fruit smoothies and assorted dessert squares and cheesecake lollipops

Pulled Pork Slider Bar

Slow roasted and pulled Tanjo Farms omega-3 enriched pork with ciabatta and sesame slider buns, house made salsas, BBQ sauces, coleslaws and toppings

Chicken & Fish Taco Station

Soft corn and flour tortillas, chicken and fish, lettuce, spring cabbage, house made salsas, queso fresco cheese, cilantro, garlic taco sauce and Mexican hot sauce

Beef Slider Bar

Handcrafted "Bruce" sliders with ciabatta and sesame buns, lettuce, tomato, house made beer mustard, Bruce ketchup, aged cheddar and smoked bacon

Grilled Cheese Station

Artisan french loaf, variety of chef's choice of ingredients

Finger Dessert Station

Cheesecake lollipops, mini cupcakes, petit fours, squares and cookies

To obtain a great variety we would recommend approximately 5 food stations for your wedding day

BAR PRICES

ALL INCLUSIVE STANDARD HOST BAR

An assortment of 4 domestic beers, whiskey, white rum, vodka, scotch, gin and our house red & white wines. Assorted soft drinks and a variety of mixes and garnishes will also be available

4 hours

5 hours

6 hours

Upgrade your wedding bar to premium brands

Add additional hours of bar

Inquire with us if you'd like to add craft beer to your wedding bar. We have a wide selection of craft beers available and would be happy to customize!

CASH BAR

Liquor (per oz)

Premium (Liquor per oz)

Shooter

Beer (Domestic)

Beer (Premium)

Beer (Imported)

Coolers

House Wine/Bottle (750ml)

House Wine/Glass

Soft Drinks/Juices

Bottled Water

HOST BAR

Standard Bar Includes:

Liquor (per oz)

Beer (Domestic)

House Wine/Bottle (750ml)

Soft Drinks/Juices

Bottled Water

Upgraded Options:

Beer (Premium)

Beer (Imported)

Coolers

Premim Liquor

Shooter

PUNCH RECEPTION

(Serves approximately 40 people)

Fruit Punch Bowl (non-alcoholic)

Sangria Bowl

Rum Punch Bowl

Keg of Craft Beer (20 litres)

Unlimited wine pour

STANDARD / DOMESTIC BRANDS

Smirnoff Vodka, 40 Creek Whiskey, Captain Morgan Rum, Beefeater Gin, J&B Scotch; Rolling Rock, Budweiser, Coors Light, Canadian

Inquire with us about replacing 2 domestic beer with a keg of craft beer

PREMIUM BRANDS

Grey Goose Vodka, Crown Royal Rye, Appleton Rum, Bombay Sapphire Gin, Johnnie Walker Black Scotch, Moose Head, Steam Whistle, MGD, Millstreet Organic

IMPORTED BEER

Corona, Heineken, Stella

RECOMMENDATIONS

The Cambridge Hotel & Conference Centre is pleased to offer our personal recommendations of florists, decorators, wedding cake specialists & gift ideas. These companies have contributed to the success of previous celebrations at The Cambridge Hotel & Conference Centre.

FLORIST & DECORATORS

The Creative Bride

Kim Rasokas
(519) 621-9812
kim@thecreativebride.ca
thecreativebride.ca

Fresh Look Design

Ainsley Poirier
(519) 954-8978
ainsley@freshlookdesign.ca
freshlookdesign.ca

DJ SERVICES

Flashpoint Productions

(519) 745-2558
flashpointpro.com

PHOTOGRAPHY

Gary Evans Photography

Gary Evans
(519) 222-5840
gary@garyevansphotography.ca

Kelsey Waterfield Photography

Kelsey Waterfield
(519) 835-0195
hello@kelseywaterfieldphotography.com

WEDDING CAKES

The Cake Box

(519) 579-6230
cakebox.ca

Tiny Cakes

(519) 622-8469
tinycakes.ca

EQUIPMENT RENTALS

ABC Rentals

(519) 650-5240
abcrentalscambridge.com

SHUTTLE BUSES/ LIMO SERVICES /TRANSPORTATION

Golden Triangle Taxi

(519) 740-2222
goldentriangletaxi.com

V.I.P Limousine

(519) 221-5466
viplimos.ca

RENTALS

Make your wedding planning easy and stress free by ordering everything through us!

EQUIPMENT PACKAGE

Banquet Chairs and Tables
Choice of black or white linens and napkins – includes head table, guest tables, DJ table and accent tables
Glassware, Flatware and China
Cruiser Tables
Easel for Seating Chart

Standard White Folding Chairs

Upgraded Chiavari Chairs

DECOR ADD-ONS

Upgraded Fancy Table Linen
Pintuck, satin or pinwheel
120" or 90" X 156"

Table Runner

Table Overlay

Backdrop

Head Table Décor

WE CAN CUSTOMIZE!

Let us help you customize a package that you envisioned on your wedding day!

We have the ability to create exactly what you want even if it isn't listed on our menus!

Inquire with our Catering Manager for further details.