



OAK ROOM EVENTS



CAMBRIDGE CLUB

100 Richmond St. W., 11th fl.
(overlooking Nathan Phillips Square, City Hall)

PLAN WITH US

Food & Beverage Manager
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All minimums are based on food and
exclusive of taxes and gratuities

If the minimum spend fee is not met, the difference
will appear on the bill as a room rental

Gratuity is charged at a rate of 20% on all food and
beverage items during lunch and evening service



PASSED HORS D'OEUVRES

TASTE OF THE OAK ROOM

\$42 PER PERSON (one piece per item per person)

Tomatoes Barcelona*

tomato, sea salt, toasted garlic bread, Manchego

Mini Caprese Skewer*

grape tomato, Buffalo mozzarella, basil

Truffled Mushroom Crostini*

wild mushroom mix, sour cream, Dijon, truffle oil, chives

Warm Farm House Brie

red onion-port chutney, balsamic glaze, crostini

Fried Sweet Potato Bites

blue cheese, bacon, spicy mayo

Shrimp Chimichurri*

grilled prawn, bell pepper, lemon-cilantro chimichurri

Mini Lobster Roll

lobster tail, herbed-lemon aioli, cucumber, romaine, celery, chives, cayenne, warm bun

Mini Mac Sliders

beef, cheese, lettuce, tomato, cc sauce

Grilled Lamb Lollipop*

grilled rack of lamb cutlet, lemon-oregano, garlic aioli

Fried Chicken Skewer

house ranch

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*These items are GF or can be modified to become gluten free
with additional charges.



**PASSED
HORS D'OEUVRES**
PRICED PER DOZEN

COLD HORS D'OEUVRES A LA CARTE

Tartare*\$45
salmon tartare avocado crema, cilantro,
spicy aioli, taro root chip

Tomatoes Barcelona*\$36
tomato, sea salt, toasted garlic bread, Manchego

Mini Caprese Skewer*\$36
grape tomato, Buffalo mozzarella, basil

Truffled Mushroom Crostini\$42
wild mushroom mix, sour cream, Dijon,
truffle oil, chive

Mini Lobster Roll.....\$58
lobster tail, herbed-lemon aioli, cucumber, romaine,
celery, chives, cayenne, warm bun

Chef's Selection of Cheese.....\$18
international cheeses, accompaniments

Oak Room Charcuterie.....\$18
selection of artisanal cured meats, accompaniments

Crudit .....\$5
served with house ranch, hummus, tzatziki

Fresh Fruit.....\$10

COLD STATIONS
PRICED PER PERSON

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**PASSED
HORS D'OEUVRES**
PRICED PER DOZEN

HOT HORS D'OEUVRES A LA CARTE

- Warm Farm House Brie**\$42
red onion-port chutney, balsamic glaze, crostini
- Fried Sweet Potato Bites**.....\$42
blue cheese, bacon, spicy mayo
- Mini Mac Sliders**.....\$48
beef, cheese, lettuce, tomato, cc sauce
- Shrimp Chimichurri***\$48
grilled prawn, bell pepper, lemon-cilantro chimichurri
- Grilled Lamb Lollipops***\$52
grilled rack of lamb cutlet, lemon-oregano,
garlic aioli
- Fried Chicken Skewers**.....\$48
house ranch

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1ST COURSE

2ND COURSE

3RD COURSE

EXECUTIVE LUNCH

\$48 per person

Market Salad*

arugula, onion, carrot, broccoli, celery, tomato, Dijon-lemon vinaigrette

~OR~

Soup of the Day*

please inquire with your server

Tuscan Steak Salad (4oz)*

grilled hanger steak (strips), arugula and frisée lettuce mix, broiled Roma tomato with aged balsamic and garlic drizzle, fresh Italian herbs, confit lemon, Parmesan chards

~OR~

Grilled Atlantic Salmon (6oz)*

roasted fennel, cauliflower silk and roasted florets, broccoli, arugula-lemon pesto

~OR~

Savoury Squash Ravioli

stewed cherry tomato, bell pepper, roasted artichoke, capers, sun dried tomato, arugula-lemon pesto, crispy kale

Lemon Curd Tartelette & Berries

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EXECUTIVE DINNER

\$58 per person

1ST COURSE

Festive Salad*

taro root, arugula, apple, dried cranberry, blueberry, honey-lime yogurt dressing

~OR~

Tomatoes Barcelona

hand grated tomato, sea salt, toasted garlic bread, Manchego

~OR~

Soup of the Day*

please inquire with your server

2ND COURSE

Grilled Atlantic Salmon (6oz)*

roasted fennel, cauliflower silk and roasted florets, broccoli, arugula-lemon pesto

~OR~

Stuffed Chicken Breast*

goat cheese, pancetta-sage pink peppercorn sauce, Parmesan-truffle celery-root puree, broccoli and shiitake

~OR~

Savoury Squash Ravioli

stewed cherry tomato, bell pepper, roasted artichoke, capers, sun dried tomato, arugula-lemon pesto, crispy kale

~OR~

Classic Steak-Frites

grilled hanger steak, shallot red wine jus, vegetable skewer, frites, aioli

3RD COURSE

Seasonal Maple Sugar Tarte & Berries

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BUILD YOUR EVENT MENU



THREE COURSE DINNER - \$72/PERS

- select 1 soup or 1 salad (guests choose 1)
- + select 2 entrées* (guests choose 1)
- + select 1 dessert

FOUR COURSE DINNER - \$82/PERS

- select 1 soup and 1 salad (guests receive both)
- + select 2 meat/fish + veg* (guests choose 1)
- + select 2 dessert (guests choose 1)

All additional choices added to the menu will increase menu price by \$5/pers

* Vegetarian options available

SOUPS

Seasonal Minestrone

Harvest Root Vegetable Soup*

taro root crisp

APPETIZERS

Festive Salad*

taro root, arugula, apple, dried cranberry, blueberry, honey-lime yogurt dressing

Winter Salad*

spinach, frisée lettuce, red onion, pomegranate arils, aged cheddar cheese, pecans, thyme-lemon vinaigrette

Tartare

Atlantic salmon, avocado crema, cilantro, spicy aioli, taro root chip

DESSERT

(CHOOSE ONE)

Chocolate-Espresso Mousse*

~OR~

Maple Sugar Tarte & Berries

~OR~

Lemon-Lime Curd Tartelette & Berries

~OR~

Lavender-Honey Crème Brûlée* +\$3

ENTRÉES

Stuffed Chicken Breast*

goat cheese, pancetta-sage pink peppercorn sauce, Parmesan-truffle celery-root puree, broccoli and shiitake

Grilled Atlantic Salmon (6oz)*

muscat-lime cream, steamed broccolini, roasted spaghetti squash, seared parsnip, white cannellini bean mash

Maple-Whiskey Braised Short Rib (7oz)*

braising reduction jus, barley risotto, corn, pancetta, roasted root vegetables, crispy Brussels sprout leaves

Grilled Rack of Lamb (6oz)*

rosemary-pine nut gremolata, Madeira wine-Dijon reduction, roasted parsnip, swede, sun dried tomato infused mash

Seared Red Snapper Fillet (7oz)*

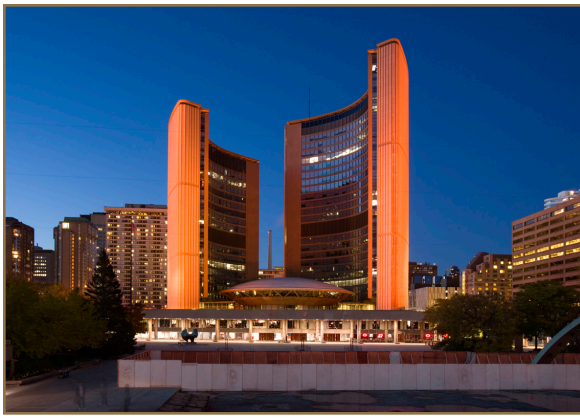
roasted fennel, steamed broccoli, pancetta, cauliflower silk and florets, Pinot Noir jus +\$5

Grilled Alberta Beef Tenderloin (6oz)*

merlot reduction glaze, tender broccolini tips, root vegetable rosti and buttermilk mash +\$5

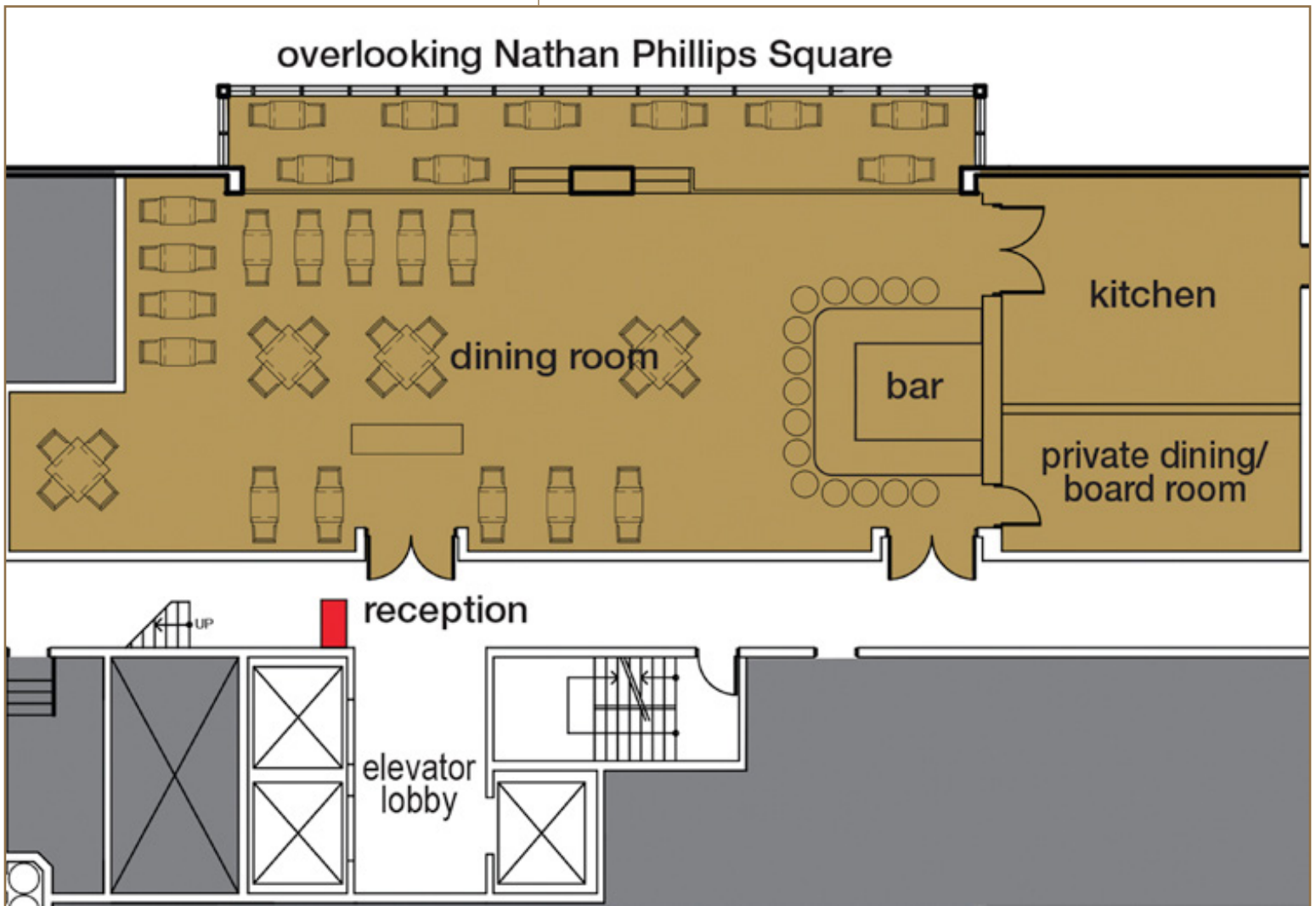
Savoury Squash Ravioli

stewed cherry tomato, bell pepper, roasted artichoke, capers, sun dried tomato, arugula-lemon pesto, crispy kale



OAK ROOM

FLOOR PLAN



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