



OAK ROOM EVENTS



CAMBRIDGE CLUB

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

PLAN WITH US

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OAK ROOM

OAK ROOM FAMILY STYLE BREAKFAST

\$27 PER PERSON

Served on shared platters at your table

Scrambled Eggs ^{GF/NF/V}

Bacon ^{GF/NF/DF}

Country Pork Sausage ^{GF/NF/DF}

Sautéed Lemon Rosemary Potatoes ^{NF/DF/V}

Multigrain Toast ^{NF/DF/V}

Sliced Tomato & Cucumber ^{GF/NF/V/DF}

Variety of Fresh Fruit ^{GF/NF/V/DF}

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 22% on all food and
beverage items during lunch and evening service

GF - GLUTEN FREE NF - NUT FREE DF - DAIRY FREE V - VEGETARIAN



OAK ROOM

BREAKFAST BUFFET

\$36 PER PERSON – MINIMUM OF 25 PEOPLE

Scrambled Eggs ^{GF/NF/V}

Bacon ^{GF/NF/DF}

Country Pork Sausage ^{GF/NF/DF}

Sauteéd Lemon Rosemary Potatoes ^{NF/DF/V}

Multigrain Toast ^{NF/DF/V}

Selection of complimentary condiments included

Fresh brewed coffee, selection of teas

BUFFET UPGRADES

*priced per person
minimum of 10 per item*

Fresh Fruit ^{GF/NF/DF/V}10

Vanilla Yogurt ^V9
fresh blueberries, granola

Turkey Sausage ^{NF}8

Banana Nut Oatmeal ^V9
toasted walnuts, honey, chia seeds

Assorted Bagels13
*smoked salmon, cream cheese,
sliced red onion, capers*

Build Your Own Omelette Bar14
*an active station with a Chef present
to create your custom omelette*

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OAK ROOM

EXECUTIVE LUNCH

\$67 PER PERSON

APPETIZERS

Daily Soup

~OR~

House Salad ^{GF/NF/DF/V}

heritage mix, julienne carrots, julienne cucumber, pickled red onion, house balsamic dressing

MAINS

Poke Bowl ^{GF/NF/DF}

tuna, pickled radish, furikake, cucumber, carrot, edamame, sushi rice, soy marinade, goji berries, grilled pineapple and green onion aioli

~OR~

Burrito Bowl

grilled achiote marinated chicken breast, iceberg lettuce, guacamole, cilantro, BBQ corn nuts, black bean salsa, feta cheese, salsa roja, birria dressing, lime cilantro jalapeno crema

~OR~

Chili Tofu Stir-Fry ^{DF/V}

udon, tofu, carrot, onion, spinach, honey mushrooms, green onions, peanut soy sauce, chili oil, roasted sesame seeds, crispy onions

Upgrade your menu for \$5/PP to add:

Steak-Frites ^{NF/DF}

6oz certified Angus Top Sirloin, shoestring frites, red wine jus

Chocolate Pots de Crème ^{GF/V}

DESSERT

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BUILD YOUR OWN BUFFET



\$68 PER PERSON – MINIMUM OF 25 PEOPLE
select 2 protein, 2 vegetable and 2 starch dishes

additional meat \$8 • additional vegetable \$5 • additional starch \$6

PROTEIN SELECTIONS:

Hunter's Chicken ^{NF}

chicken thighs, mushrooms, caramelized onions, tarragon, red wine veal jus

Chili Con Carne ^{NF}

beef, sour cream, tortilla chips, cheddar cheese, Monterey jack cheese

Grilled Jerk Chicken ^{GF/NF/DF}

Beef Lasagna ^{NF}

Maple Grainy Mustard Salmon ^{NF/DF}

STARCH SELECTIONS:

Rice Pilaf ^{NF/DF/V}

Roasted Mini Potatoes ^{GF/NF/DF/V}

Vegetarian Lasagna ^{NF/V}

Garlic Mashed Potatoes ^{GF/NF/V}

Mac and Cheese ^{NF/V}

VEGETABLE SELECTIONS:

Seasonal Roasted Vegetable Medley ^{GF/NF/DF/V}

Caesar Salad ^{NF}

romaine lettuce, roasted garlic croutons, Caesar dressing, crispy pork belly, pecorino romano

House Salad ^{GF/NF/DF/V}

heritage mix, julienne carrots, julienne cucumber, pickled red onion, house balsamic dressing

Grilled Asparagus ^{GF/DF/V}

garlic, parsley, olive oil, toasted almonds

Cauliflower Au Gratin ^{NF/V}

mornay sauce, parmesan, panko crumb, chives

Caramelized Brussels Sprouts ^{GF/NF/DF}

caramelized onions, bacon bits

BUFFET UPGRADE

Roast Beef Carving Station ^{NF}

\$899 per roast

feeds 30 people

an active station with a Chef present to slice a prime rib roast accompanied with Yorkshire pudding, hot horseradish, and a red wine veal jus



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OAK ROOM

EXECUTIVE DINNER

\$79 PER PERSON

APPETIZERS

Daily Soup

~OR~

Caesar Salad ^{NF}

romaine lettuce, roasted garlic croutons, caesar dressing, crispy pork belly, pecorino romano

~OR~

Summer Rocket Strawberry ^{GF}

arugula, blue cheese, toasted almonds, cucumbers, strawberries, pickled red onion, soy ginger lime dressing

MAINS

Poke Bowl ^{GF/NF/DF}

tuna, pickled radish, furikake, cucumber, carrot, edamame, sushi rice, soy marinade, goji berries, grilled pineapple and green onion aioli

~OR~

Burrito Bowl

grilled achiote marinated chicken breast, iceberg lettuce, guacamole, cilantro, BBQ corn nuts, black bean salsa, feta cheese, salsa roja, birria dressing, lime cilantro jalapeno crema

~OR~

Chili Tofu Stir-Fry ^{DF/V}

udon, tofu, carrot, onion, spinach, honey mushrooms, green onions, peanut soy sauce, chili oil, roasted sesame seeds, crispy onions

~OR~

Steak-Frites ^{NF}

6oz certified Angus Top Sirloin, shoestring frites, red wine jus

Upgrade your menu for \$5/PP to:

double your steak to a 12oz selection

DESSERTS

Chocolate Pots de Crème ^{GF/V}

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BUILD YOUR EVENT MENU



THREE COURSE DINNER - \$75/PERSON

select 1 soup or 1 salad
+ select 2 meat/fish entrées (guests choose 1)
+ select 1 dessert

FOUR COURSE DINNER - \$85/PERSON

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

All additional choices added to the menu will increase menu price by \$8/person

SOUPS

Tomato Vegetable Lentil

parmesan, green onion

Mushroom Purée ^{NF}

garlic parmesan croutons,
herb sour cream, olive oil

APPETIZERS

House Salad ^{GF/NF/DF/V}

heritage mix, julienne carrots,
julienne cucumber, pickled red onion,
house balsamic dressing

Caesar Salad ^{NF}

romaine lettuce, roasted garlic croutons,
caesar dressing, crispy pork belly,
pecorino romano

Summer Rocket Strawberry

arugula, blue cheese, toasted almonds,
mini cucumbers, strawberries,
pickled red onion, soy dressing

MAINS

Red Snapper ^{GF/NF}

pan seared red snapper, cauliflower puree,
golden beets, maple Brussels sprouts,
lemon beurre-blanc

Roasted Sirloin ^{NF}

6oz roasted sirloin, carrot purée, grilled asparagus,
red wine jus, crispy shallots

Maple Grainy Mustard Salmon ^{NF/DF}

salmon, maple grainy mustard, roasted fingerling
potatoes, corn purée, grilled broccolini

Fusilli Puttanesca ^{NF/DF/V}

tomato sauce, capers, sundried tomatoes, basil,
parmesan, olive dust

Roasted Chicken Breast

creamy polenta, honey mushrooms, broccolini, veal jus

DESSERTS

Crème Brûlée Cheesecake ^{NF/V}

Chantilly cream, blueberries

Chocolate Pots de Crème ^{GF/V}

chocolate pot de crème, whipped cream, berries

Sticky Toffee Pudding

whiskey toffee sauce, salted caramel ice cream

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OAK ROOM

TASTE OF THE OAK ROOM

\$21 PER PERSON (one piece per item per person)

Boast Burger Sliders

Angus chuck beef, cheddar, lettuce, pickle, onion, special sauce, Hawaiian roll

Ahi Tuna Poke Spoon ^{GF/NF/DF}

tuna, soy marinade, sticky sushi rice, pickled radish, furikake, goji berries

Spring Rolls ^{NF/DF}

Thai chicken, vegetables, sweet chili

Duck Yakitori ^{GF/NF}

duck spiedini, yakitori sauce, radish, cilantro

Pot-Stickers ^{NF/DF/V}

mushroom medley, cilantro, ponzu aioli

Bourbon Meatballs ^{GF/NF}

meatballs, bourbon sauce, chives

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**COLD PASSED
CANAPES**
PRICED PER DOZEN

**HOT PASSED
CANAPES**
PRICED PER DOZEN



OAK ROOM

**PASSED
CANAPES**

Ahi Tuna Poke Spoon ^{GF/NF/DF}45
soy marinade, sticky sushi rice, pickled ginger, nori,
roasted sesame seeds

Watermelon Lime Caprese ^{GF/NF}36
compressed watermelon, lime, feta cheese, mint,
port wine reduction

Roasted Cherry Tomato36
roasted cherry tomato, lemon ricotta, baguette,
balsamic glaze, basil

Caramelized Onion Quiche Tarts.....36
egg, caramelized onion, goat cheese, chives

Boast Burger Sliders.....48
Angus chuck beef, cheddar, lettuce, pickle, onion,
special sauce, Hawaiian roll

Pot-Stickers ^{NF/DF/V}36
mushroom medley, cilantro, ponzu aioli

Spring Rolls ^{NF/DF}36
Thai chicken, vegetables, sweet chili

Bourbon Meatballs.....45
meatballs, bourbon sauce, chives

Duck Yakitori ^{GF/NF/DF}55
duck spiducci, yakitori sauce, radish, cilantro

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COLD STATION
PRICED PER PERSON

DESSERT STATION
PRICED PER DOZEN



OAK ROOM

PLATTERS

Cheese Platter^{NF/V}22
chef selected cheeses, berries, honey, crostini, assorted crackers

Charcuterie Platter^{NF/DF}22
chef selected deli meat, grainy mustard, Dijon mustard, pickles, marinated olives, crostini, assorted crackers

Crudité Platter^{GF/NF/V}9
fresh cut vegetable with house made ranch

Fresh Fruit Platter^{GF/NF/DF/V}18
assorted selection of fresh fruit

Sandwich Platter25
assortment of the following variety
club, ham and cheese, egg salad wrap, caprese, and muffaletta

Pastry Platter^V18
assorted selection of seasonal Danish pastries

Assortment of Petit Fours Square Cakes^V48

Assortment of French Macarons^V52

Assortment of Mini-tarts^V48

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LIQUOR & SPIRITS

MIXED DRINKS

No pre-order necessary

SIGNATURE COCKTAILS \$19

Select a signature cocktail for your event

Pre-order required

Discount of \$3 per cocktail for batches ordered of 50 or more

CUSTOM COCKTAIL \$22-\$25

Work with our in-house mixologist to

come create a custom themed cocktail

for your event. Pre-order required

Discount of \$3 per cocktail for batches ordered of 50 or more



OAK ROOM

COCKTAILS

Standard Bar Rail..... 8-11
 Premium Bar Rail.....11-15
 Open Bar

Classic Cocktails.....19-20

Old Fashioned

Whisky, Demerara, Angostura

Negroni

Gin, Campari, Sweet Vermouth

Boulevardier

Whisky, Campari, Sweet Vermouth

Manhattan

Rye, Sweet Vermouth, Angostura

Martini

Gin or Vodka, Dry Vermouth

Margarita

Tequila, Triple Sec, Lime, Agave

Paloma

Tequila, Grapefruit, Agave, Soda

Aperol Spritz

Aperol, Prosecco, Soda

French 75

Gin, Prosecco, Lemon



OAK ROOM

BEER & WINE

BEER

Bottles & Cans.....	9-10
Draught.....	10-12.50

RED WINE

Domaine du Seminaire.....	74
<i>Cote du Rhone, 2024</i>	
<i>Grenache, Syrah, Carignan</i>	
Château Pierrail.....	97
<i>Bordeaux, 2017</i>	
<i>Cabernet Sauvignon, Merlot Blend</i>	

WHITE WINE

Flores	74
<i>Languedoc-Roussillon, 2024</i>	
<i>Chardonnay</i>	
Domaine du Chardonnay.....	99
<i>France, 2023</i>	
<i>Chablis</i>	

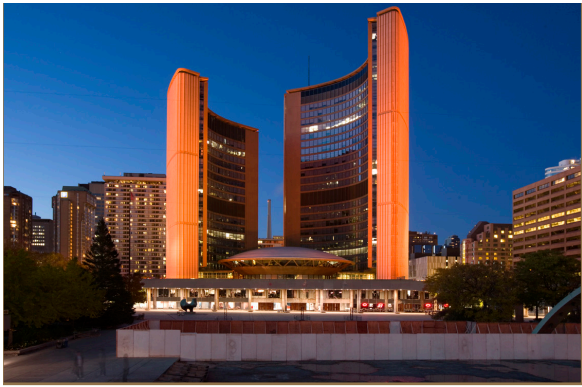
SPARKLING WINE

Castello Di Roncade.....	74
<i>Italy, NV</i>	
<i>Prosecco</i>	
Veuve Clicquot.....	215
<i>France</i>	
<i>Champagne</i>	

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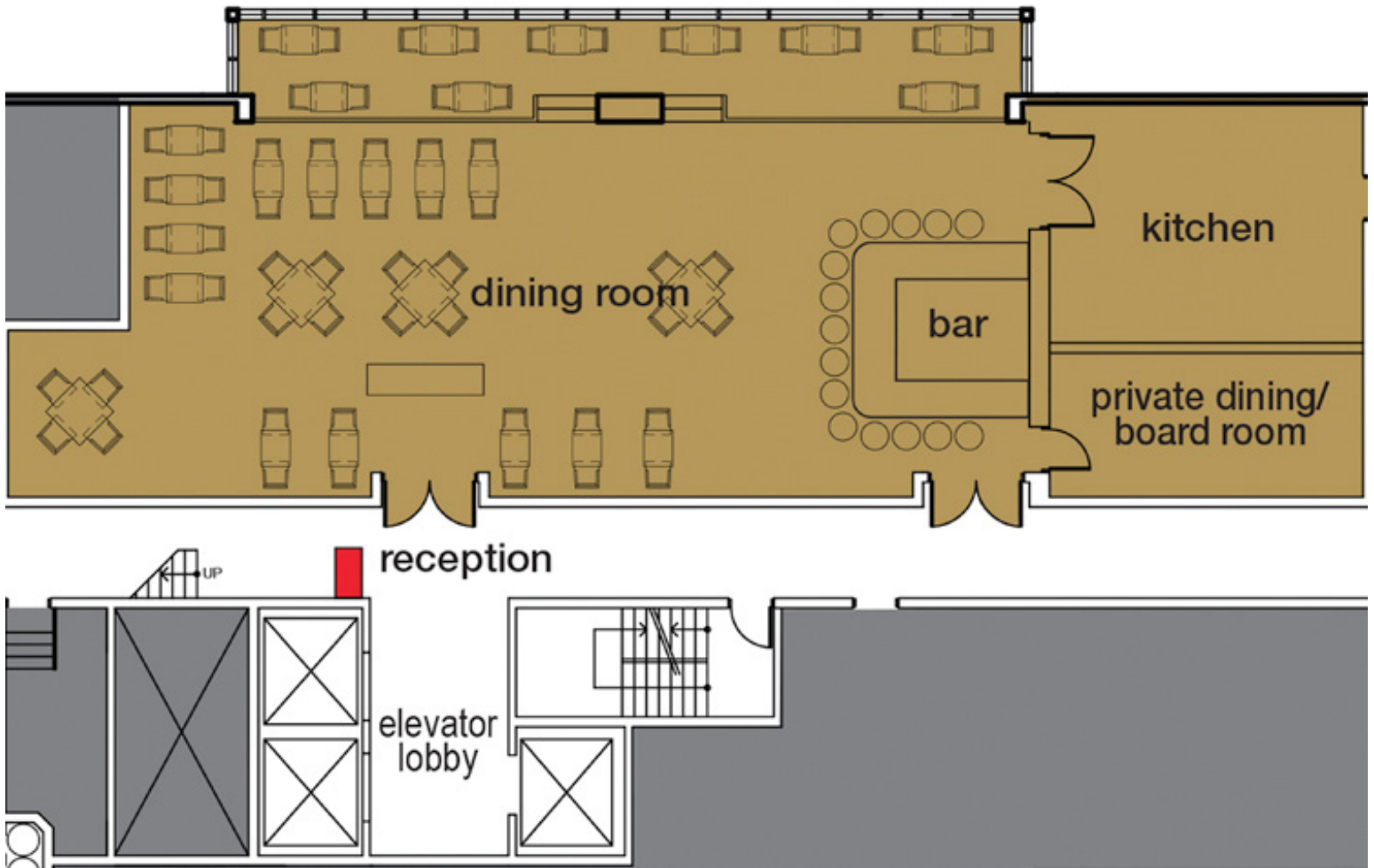


OAK ROOM

OAK ROOM

FLOOR PLAN

overlooking Nathan Phillips Square



OAK ROOM

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