



OAK ROOM EVENTS



CAMBRIDGE CLUB

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

PLAN WITH US

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



**COLD PASSED
CANAPES**

PRICED PER DOZEN

**HOT PASSED
CANAPES**

PRICED PER DOZEN



OAK ROOM

**PASSED
CANAPES**

Beet Bruschetta ^{V/GF}36
 marinated roasted beets, shaved pecorino, taro chip

Tomatoes Barcelona ^V36
 tomato pulp, challah bread, Malden salt,
 toasted garlic bread, Parmesan

Seared Salmon ^{GF}45
 sesame crusted salmon, sticky sushi rice,
 seaweed wakame salad, pickled ginger, nori dressing

Grilled Shrimp Skewers ^{GF}65
 prawns, cilantro garlic honey mustard sauce

Mini Boast Burgers48
 Angus chuck beef, cheddar, lettuce, pickle, onion,
 special sauce, brioche bun

Pot-Stickers ^V36
 mushroom medley, cilantro, ponzu aioli

Mini Chicken Parmesan45
 breaded chicken thigh, tomato marinara, mozzarella,
 pesto, brioche bun

Spring Rolls36
 Thai chicken, vegetables, sweet chili

Meatballs ^{GF}45
 braised beef meatballs, marinara sauce, pecorino

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

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GF - GLUTEN FREE V - VEGETARIAN



OAK ROOM

TASTE OF THE OAK ROOM

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

Grilled Vegetable Bruschetta ^V

red peppers, red onion, eggplant, green zucchini, feta cheese, pesto, balsamic glaze, ciabatta bread

Tomatoes Barcelona ^V

tomato pulp, challah bread, Malden salt, toasted garlic bread, Parmesan

Mini Chicken Parmesan

breaded chicken thigh, tomato marinara, mozzarella, pesto, brioche bun

Mini Boast Burgers

Angus chuck beef, cheddar, lettuce, pickle, onion, special sauce, brioche bun

Seared Salmon ^{GF}

sesame crusted salmon, sticky sushi rice, seaweed wakame salad, pickled ginger, nori dressing

Spring Rolls

Thai chicken, vegetables, sweet chili

Duck Yakitori ^{GF}

duck spiedini, yakitori sauce, radish, cilantro

Pot-Stickers ^V

mushroom medley, cilantro, ponzu aioli

Meatballs

braised beef meatballs, marinara sauce, pecorino

Beet Bruschetta ^{V/GF}

marinated roasted beets, shaved pecorino, taro chip

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COLD STATION
PRICED PER PERSON

DESSERT STATION
PRICED PER DOZEN

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OAK ROOM

PLATTERS

Cheese Platter22
chef selected cheeses, berries, honey, crostini, bread sticks, assorted crackers

Charcuterie Platter22
chef selected deli meat, grainy mustard, Dijon mustard, pickles, marinated olives, crostini, bread sticks, assorted crackers

Crudit  Platter^V9
fresh cut vegetable with house made ranch

Fresh Fruit Platter^V18
assorted selection of fresh fruit

Caviar & AccoutrementsMP
toast points, hard boiled eggs, cr me fraiche, mini potato, lemon wedges, blinis

Assortment of Petit Fours Square Cakes48

Assortment of French Macarons52

Assortment of Mini-tarts48

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APPETIZER

MAIN COURSE



OAK ROOM

EXECUTIVE BREAKFAST

\$22 PER PERSON

Mixed Fruit Bowl

3 Eggs

(your choice of preparation)

Bacon or Sausage

Sautéed Lemon Rosemary Potatoes

Multigrain Toast

Bottomless Coffee Included

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OAK ROOM

EXECUTIVE LUNCH

\$75 PER PERSON

APPETIZERS

Daily Soup

~OR~

House Salad ^{V/GF}

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

MAINS

Salmon Bowl ^{GF}

sesame crusted salmon 5oz, sticky sushi rice, julienne carrots, spicy marinated cucumbers, seaweed wakame salad, pickled ginger, nori dressing

~OR~

Burrito Bowl

grilled achiote marinated chicken breast, baby kale, brown rice, corn and black bean salad, roasted sweet potato, pickled purple cabbage, ranch dressing, BBQ corn nuts

~OR~

Paneer Masala ^V

tomato butter curry sauce, paneer, red peppers, chickpeas, green beans, broccoli, brown grain rice, grilled naan, crispy shallots

~OR~

Steak-Frites

6oz certified Angus Top Sirloin, shoestring frites, red chimichurri

DESSERT

Chocolate Pots de Crème ^{GF}

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OAK ROOM

EXECUTIVE DINNER

\$85 PER PERSON

APPETIZERS

Daily Soup

~OR~

Caesar Salad

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

~OR~

Harvest Roast Salad ^{V/GF}

mixed green, fennel, carrots, granny smith apple, cranberries, candied pumpkin seeds, feta cheese roasted pumpkin purée, curried yogurt dressing

MAINS

Salmon Bowl ^{GF}

sesame crusted salmon 5oz, sticky sushi rice, julienne carrots, spicy marinated cucumbers, seaweed wakame salad, pickled ginger, nori dressing

~OR~

Burrito Bowl

grilled achiote marinated chicken breast, baby kale, brown rice, corn and black bean salad, roasted sweet potato, pickled purple cabbage, ranch dressing, BBQ corn nuts

~OR~

Paneer Masala ^V

tomato butter curry sauce, paneer, red peppers, chickpeas, green beans, broccoli, brown grain rice, grilled naan, crispy shallots

~OR~

Steak-Frites

6oz certified Angus Top Sirloin, shoestring frites, red chimichurri

DESSERTS

Chocolate Pots de Crème ^{GF}

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BUILD YOUR EVENT MENU



THREE COURSE DINNER - \$75/PERSON

select 1 soup or 1 salad (guests choose 1)
+ 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
Vegetarian options available

SOUPS

Roasted Corn Soup ^{V/GF}
corn salsa

Mushroom Purée ^V
garlic parmesan croutons, herb sour cream, olive oil

APPETIZERS

House Salad ^{V/GF}
heritage mix, julienne carrots, julienne cucumber,
pickled red onion, house balsamic dressing

Caesar Salad
romaine lettuce, olive croutons, caesar dressing,
crispy pork belly, pecorino

Harvest Roast Salad ^V
mixed green, fennel, carrots, granny smith apple,
cranberries, candied pumpkin seeds, feta cheese
roasted pumpkin dressing

MAINS

Red Snapper ^{GF}
pan seared red snapper, cauliflower puree,
golden beets, maple Brussels sprouts,
lemon beurre-blanc

Roasted Sirloin ^{GF}
6oz roasted sirloin, carrot purée, grilled asparagus,
red wine jus, crispy shallots

Salmon
pan seared salmon 5oz, miso glaze,
seared rice cake, green beans

Bucatini Pesto ^V
Bucatini pasta, pesto, red peppers, zucchini,
eggplant, red onion, parmesan, basil

DESSERTS

Orange Crème Brûlée ^{GF}
orange crème brûlée, blueberries

Chocolate Pots de Crème ^{GF}
chocolate pot de crème, whipped cream, berries

Lemon Tiramisu
lemon cream, lady fingers, lemon curd

GF - GLUTEN FREE V - VEGETARIAN

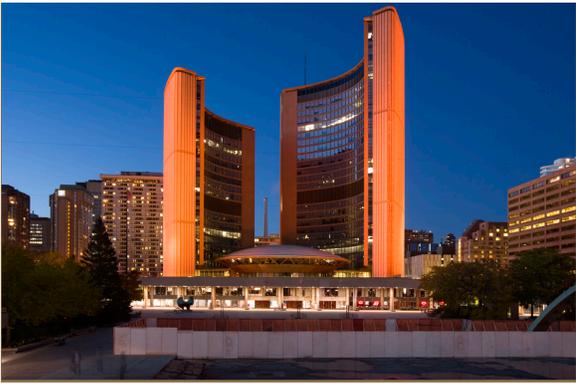


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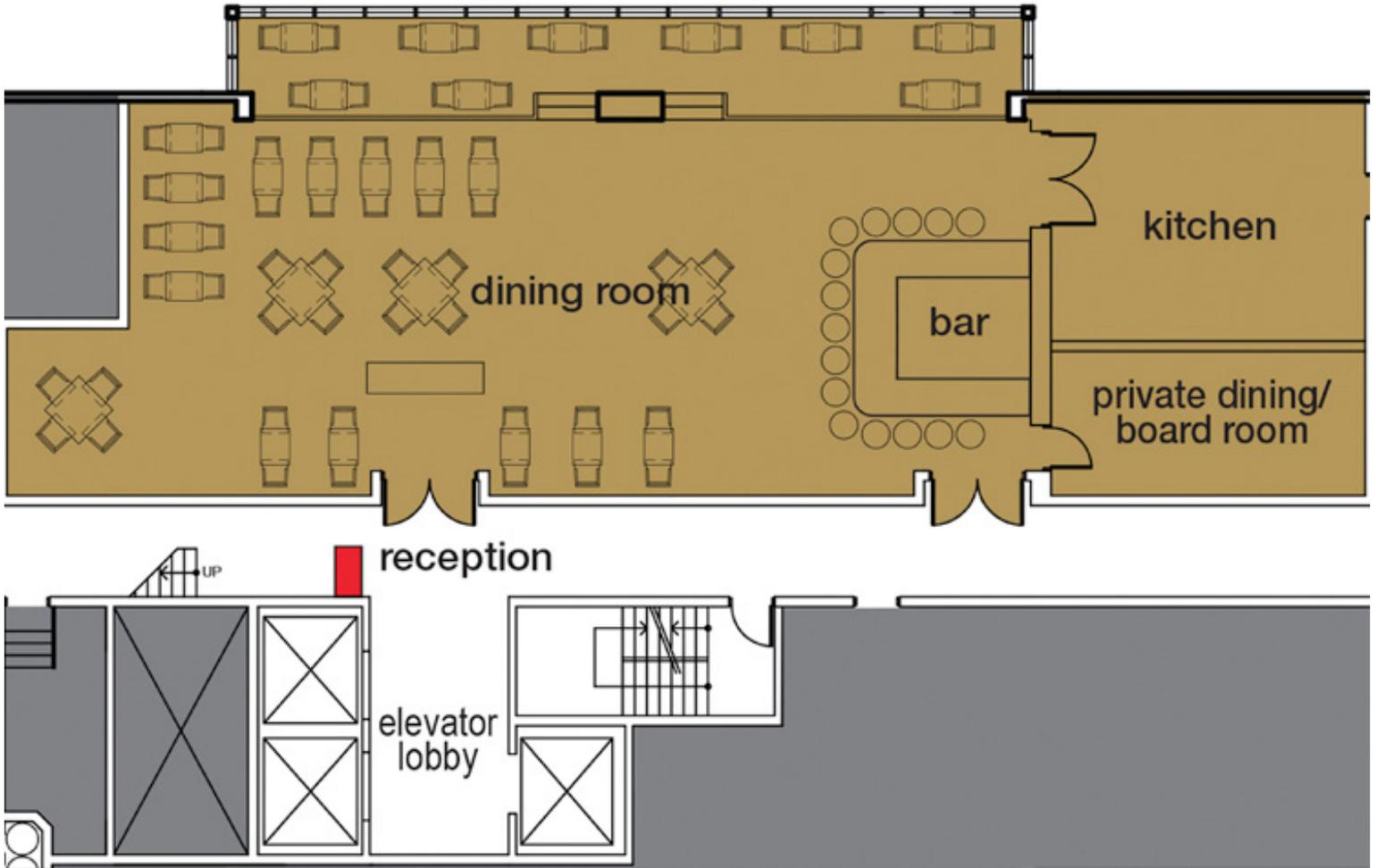


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FLOOR PLAN

overlooking Nathan Phillips Square



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