



# OAK ROOM EVENTS



## **CAMBRIDGE CLUB**

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

## **PLAN WITH US**

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## APPETIZER

## MAIN COURSE



OAK ROOM

# EXECUTIVE BREAKFAST

\$27 PER PERSON

Mixed Fruit Bowl<sup>GF/NF/DF/V</sup>

3 Eggs<sup>GF/NF/V</sup>

*(your choice of preparation)*

Bacon or Sausage<sup>GF/NF/DF</sup>

Sautéed Lemon Rosemary Potatoes<sup>NF/DF/V</sup>

Multigrain Toast<sup>NF/DF/V</sup>

**Bottomless Coffee Included**

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

**Sauteéd Lemon Rosemary Potatoes** <sup>NF/DF/V</sup>

**Scrambled Eggs** <sup>GF/NF/V</sup>

**Country Pork Sausage** <sup>GF/NF/DF</sup>

**Bacon** <sup>GF/NF/DF</sup>

**Multigrain Toast** <sup>NF/DF/V</sup>

*Selection of complimentary condiments included*

*Fresh brewed coffee, selection of teas*

### BUFFET UPGRADES

*priced per person  
minimum of 10 per item*

**Fresh Fruit** <sup>GF/NF/DF/V</sup> .....10

**Vanilla Yogurt** <sup>V</sup> .....9  
*fresh blueberries, granola*

**Turkey Sausage** <sup>NF</sup> .....8

**Banana Nut Oatmeal** <sup>V</sup> .....9  
*toasted walnuts, honey, chia seeds*

**Assorted Bagels** .....13  
*smoked salmon, cream cheese,  
sliced red onion, capers*

**Build Your Own Omelette Bar** .....14  
*an active station with a Chef present  
to create your custom omelette*

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## EXECUTIVE LUNCH

\$67 PER PERSON

### APPETIZERS

#### Daily Soup

~OR~

#### House Salad <sup>GF/NF/DF/V</sup>

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

### MAINS

#### Ahi Tuna Poke Bowl <sup>GF/NF/DF</sup>

soy marinade, sticky sushi rice, radish, carrot, cucumber, nori, pickled ginger, edamame, roasted sesame seeds

~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 <sup>DF/V</sup>

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 <sup>NF/DF</sup>

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

#### Chocolate Pots de Crème <sup>GF/V</sup>

### 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 <sup>NF</sup>

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

### Chili Con Carne <sup>NF</sup>

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

### Grilled Jerk Chicken <sup>GF/NF/DF</sup>

### Beef Lasagna <sup>NF</sup>

### Roasted Salmon <sup>GF/NF/DF</sup>

glazed with grainy mustard

## STARCH SELECTIONS:

### Rice Pilaf <sup>NF/DF/V</sup>

### Roasted Mini Potatoes <sup>GF/NF/DF/V</sup>

### Vegetarian Lasagna <sup>NF/V</sup>

### Garlic Mashed Potatoes <sup>GF/NF/V</sup>

### Mac and Cheese <sup>NF/V</sup>

## VEGETABLE SELECTIONS:

### Seasonal Roasted Vegetable Medley <sup>GF/NF/DF/V</sup>

### Caesar Salad <sup>NF</sup>

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

### House Salad <sup>GF/NF/DF/V</sup>

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

### Grilled Asparagus <sup>GF/DF/V</sup>

garlic, parsley, olive oil, toasted almonds

### Cauliflower Au Gratin <sup>NF/V</sup>

mornay sauce, parmesan, panko crumb, chives

### Caramelized Brussels Sprouts <sup>GF/NF/DF</sup>

caramelized onions, bacon bits

## BUFFET UPGRADE

### Roast Beef Carving Station <sup>NF</sup>

**\$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 <sup>NF</sup>

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

~OR~

#### Burrata Caprese Salad <sup>NF/V</sup>

heirloom tomato, pesto, olive dust, arugula, frisée, balsamic dressing, delicata squash, balsamic glaze, grilled baguette

### MAINS

#### Ahi Tuna Poke Bowl <sup>GF/NF/DF</sup>

soy marinade, sticky sushi rice, radish, carrot, cucumber, nori, pickled ginger, edamame, roasted sesame seeds

~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 <sup>DF/V</sup>

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

~OR~

#### Steak-Frites <sup>NF</sup>

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 <sup>GF/V</sup>

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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

**Roasted Corn Soup** <sup>NF/V</sup>  
corn salsa

**Mushroom Purée** <sup>NF</sup>  
garlic parmesan croutons,  
herb sour cream, olive oil

### APPETIZERS

**House Salad** <sup>GF/NF/DF/V</sup>  
heritage mix, julienne carrots,  
julienne cucumber, pickled red onion,  
house balsamic dressing

**Caesar Salad** <sup>NF</sup>  
romaine lettuce, roasted garlic croutons,  
caesar dressing, crispy pork belly,  
pecorino romano

### MAINS

**Red Snapper** <sup>GF/NF</sup>  
pan seared red snapper, cauliflower puree,  
golden beets, maple Brussels sprouts,  
lemon beurre-blanc

**Roasted Sirloin** <sup>NF</sup>  
6oz roasted sirloin, carrot purée, grilled asparagus,  
red wine jus, crispy shallots

**Salmon** <sup>NF/DF</sup>  
pan seared salmon 5oz, miso glaze,  
seared rice cake, green beans

**Fusilli Puttanesca** <sup>NF/DF/V</sup>  
tomato sauce, capers, sundried tomatoes, basil,  
parmesan, olive dust

### DESSERTS

**Orange Crème Brûlée** <sup>NF/V</sup>  
orange crème brûlée, blueberries

**Chocolate Pots de Crème** <sup>GF/V</sup>  
chocolate pot de crème, whipped cream, berries

**Lemon Tiramisu** <sup>V</sup>  
lemon cream, lady fingers, lemon curd

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## TASTE OF THE OAK ROOM

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

### Grilled Vegetable Bruschetta <sup>NF/V</sup>

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

### Tomatoes Barcelona <sup>V</sup>

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

### Pulled Pork Sliders

BBQ sauce, sauteed onions, coleslaw, cheddar, pickles, grilled jalapeño aioli, brioche bun

### Boast Burger Sliders

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

### Ahi Tuna Poke Spoon <sup>GF/NF/DF</sup>

soy marinade, sticky sushi rice, pickled ginger, nori, roasted sesame seed

### Spring Rolls <sup>NF/DF</sup>

Thai chicken, vegetables, sweet chili

### Duck Yakitori <sup>GF/NF</sup>

duck spiedini, yakitori sauce, radish, cilantro

### Pot-Stickers <sup>NF/DF/V</sup>

mushroom medley, cilantro, ponzu aioli

### Meatballs <sup>GF/NF</sup>

braised beef meatballs, marinara sauce, pecorino

### Beet Bruschetta <sup>GF/NF/V</sup>

marinated roasted beets, shaved pecorino, taro chip

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## COLD PASSED CANAPES

PRICED PER DOZEN

## HOT PASSED CANAPES

PRICED PER DOZEN



OAK ROOM

# PASSED CANAPES

**Beet Bruschetta** <sup>GF/NF/V</sup> .....36  
marinated roasted beets, shaved pecorino, taro chip

**Tomatoes Barcelona** <sup>V</sup> .....36  
tomato pulp, challah bread, Malden salt,  
toasted garlic bread, Parmesan

**Ahi Tuna Poke Spoon** <sup>GF/NF/DF</sup> .....45  
soy marinade, sticky sushi rice, pickled ginger, nori,  
roasted sesame seeds

**Grilled Shrimp Skewers** <sup>GF/NF/DF</sup> .....65  
prawns, cilantro garlic honey mustard sauce

**Boast Burger Sliders** .....48  
Angus chuck beef, cheddar, lettuce, pickle, onion,  
special sauce, brioche bun

**Pot-Stickers** <sup>NF/DF/V</sup> .....36  
mushroom medley, cilantro, ponzu aioli

**Pulled Pork Sliders** .....45  
BBQ sauce, sauteed onions, coleslaw, cheddar,  
pickles, grilled jalapeño aioli, brioche bun

**Spring Rolls** <sup>NF/DF</sup> .....36  
Thai chicken, vegetables, sweet chili

**Meatballs** <sup>GF/NF</sup> .....45  
braised beef meatballs, marinara sauce, pecorino

**Duck Yakitori** <sup>GF/NF/DF</sup> .....55  
duck spiducci, yakitori sauce, radish, cilantro

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## COLD STATION

PRICED PER PERSON

## DESSERT STATION

PRICED PER DOZEN



OAK ROOM

# PLATTERS

<b>Cheese Platter</b> <sup>NF/V</sup>	22
chef selected cheeses, berries, honey, crostini, bread sticks, assorted crackers	
<b>Charcuterie Platter</b> <sup>NF/DF</sup>	22
chef selected deli meat, grainy mustard, Dijon mustard, pickles, marinated olives, crostini, bread sticks, assorted crackers	
<b>Crudit� Platter</b> <sup>GF/NF/V</sup>	9
fresh cut vegetable with house made ranch	
<b>Fresh Fruit Platter</b> <sup>GF/NF/DF/V</sup>	18
assorted selection of fresh fruit	
<b>Sandwich Platter</b>	25
<i>assortment of the following variety</i> club, ham and cheese, egg salad wrap, caprese, and muffaletta	
<b>Pastry Platter</b> <sup>V</sup>	18
assorted selection of seasonal Danish pastries	
<b>Assortment of Petit Fours Square Cakes</b> <sup>V</sup>	48
<b>Assortment of French Macarons</b> <sup>V</sup>	52
<b>Assortment of Mini-tarts</b> <sup>V</sup>	48

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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

Le Petit Comptoir.....	74
<i>Bordeaux, 2019</i>	
<i>Cabernet Franc, Merlot Blend</i>	

Château Pierrail.....	97
<i>Bordeaux, 2017</i>	
<i>Cabernet Sauvignon, Merlot Blend</i>	

### WHITE WINE

Le Petit Comptoir .....	74
<i>Bordeaux, 2019</i>	
<i>Sauvignon Blanc</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>	

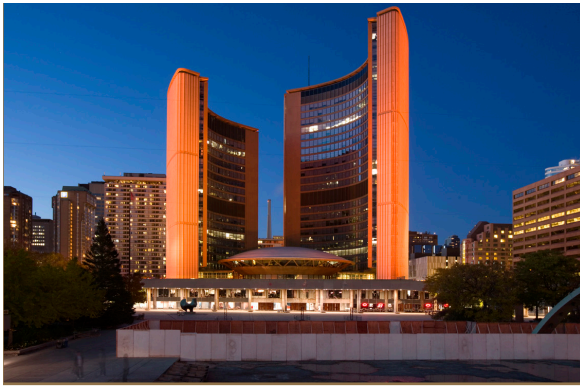
Veuve Clicquot.....	215
<i>France</i>	
<i>Champagne</i>	

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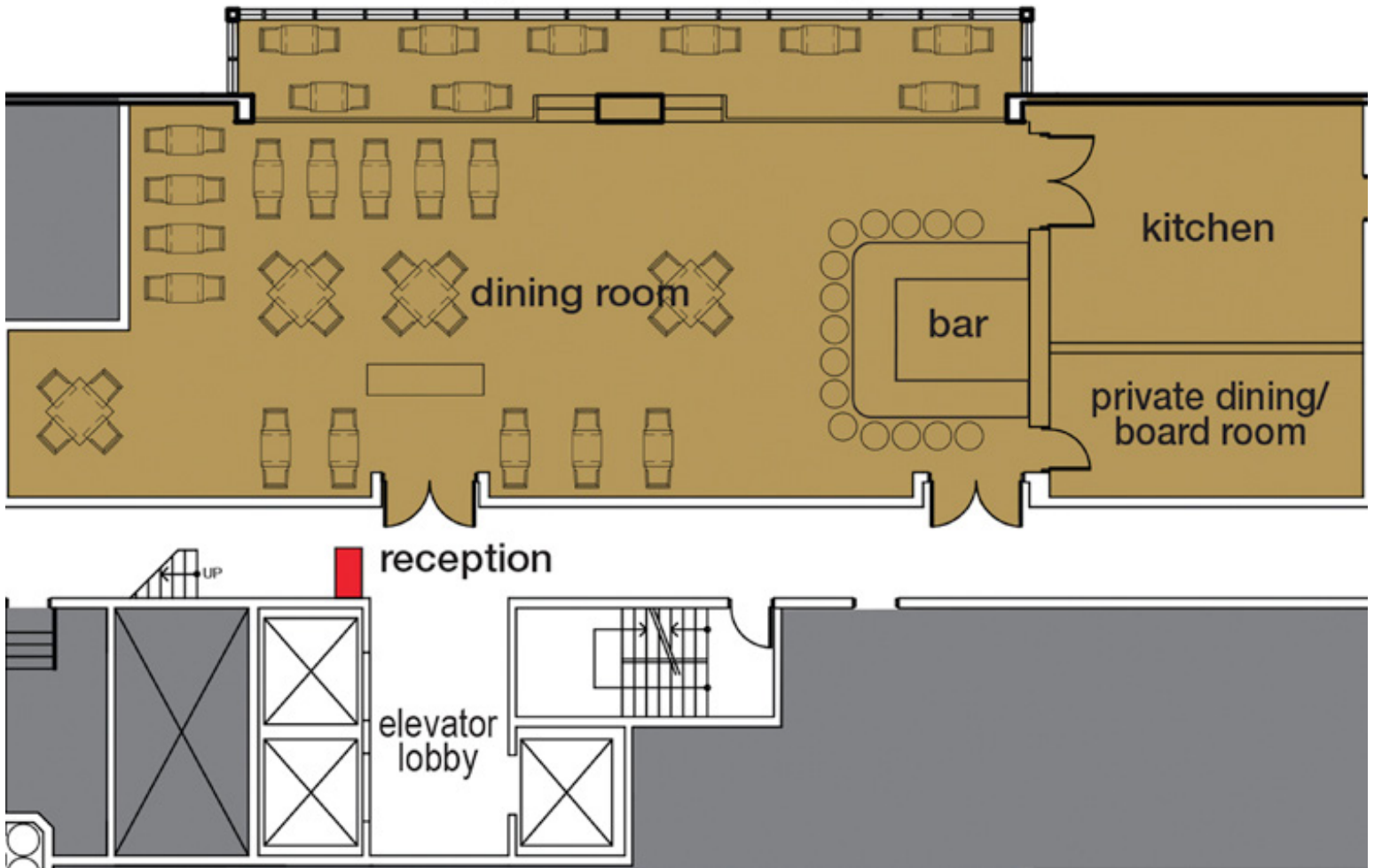


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## FLOOR PLAN

overlooking Nathan Phillips Square



OAK ROOM

PLAN WITH US  
HEATHER WONG

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