

Catering Menu

URBAN | CORE



Cambria Maple Grove
9655 Grove Circle North
Phone 855-849-1513
cambriahotelsandsuites.com

Catering Menu

Continental Breakfast Buffets

Rise + Shine \$9pp

- freshly baked blueberry muffins | butter | jelly
- orange juice | cranberry juice
- Wolfgang Puck® coffee
- Numi® organic tea | honey

Breakfast Bar \$11pp

- steel-cut oatmeal | blueberries | brown sugar honey | cream
- yogurt | berries | granola
- seasonal fruit salad
- orange juice
- Wolfgang Puck® coffee
- Numi® organic tea | honey

All-American Breakfast Buffet \$14pp

- scrambled eggs | cheese | salsa
- bacon | sausage
- breakfast potatoes
- freshly baked mini blueberry muffins
- fresh fruit salad
- orange juice | cranberry juice
- Wolfgang Puck® coffee
- Numi® organic tea + honey

Breakfast Buffet Enhancements

Oatmeal Bar \$6pp

- steel-cut oatmeal | strawberries | blueberries brown sugar | honey | cream

Blueberry Muffin \$2ea

- butter | jelly

Yogurt + Berries \$6pp

- bowl of yogurt | berries | crunchy granola

Fresh Baked Goodies \$8pp

- blueberry muffins | croissants | fruit danish - two flavors
- butter | jelly

Cold Cereals \$3pp

- assorted cereals | non-fat milk | 2% milk | fresh fruit

Pancakes + Syrup \$6pp

- buttermilk pancakes | butter | syrup
substitute flavored pancakes (select one) - add \$2pp
blueberry | strawberry | banana | chocolate chip

Catering Menu

Breakfast À La Carte

Beverage Selections

- Wolfgang Puck® coffee (gallon) \$26
 - Numi® organic tea (gallon) \$16
 - Nestle® hot chocolate (gallon) | whipped cream mini-marshmallows \$26
-
- individual fruit juices - assorted \$3ea
 - individual sodas - assorted \$2ea
 - bottled water \$2ea
 - sparkling water \$3ea
 - individual sport/energy drinks \$3ea
 - individual Red Bull® \$4ea
-
- lemonade (gallon) \$22
 - brewed iced tea (gallon) \$22

Board Room Breakfast Selections

- steel cut oatmeal \$7ea
 - cereal | 2% milk | fruit \$7ea
 - yogurt | berries | crunchy granola \$8ea
-
- BLT+E | bacon | lettuce | tomato | egg | croissant \$11ea
 - ham + egg + cheese croissant \$10ea
 - egg + green chile breakfast burrito | bacon | potatoes cheese | tortilla | salsa \$9ea
-
- fried eggs | bacon | potato \$11pp
 - egg white omelet | chicken breast | spinach mushrooms | avocado | salsa \$12pp
 - flat iron steak + sunny side-up egg | basil pesto breakfast potatoes \$18pp
-
- buttermilk pancakes | butter | syrup \$10pp
substitute flavored pancakes (select one) - add \$2pp
blueberry | strawberry | banana | chocolate chip

Catering Menu

Lunch Buffets

Build-Your-Own Deli Sandwich \$16pp

- sliced turkey | sliced ham | chicken salad
- american cheese | swiss cheese | provolone
- iceberg lettuce | sliced tomato | red onion | pickles
- black pepper mayo | mustard
- ciabatta | 9-grain bread

- individual bags of chips - assorted
- chocolate chip cookies | oatmeal cookies

The Working Lunch \$18pp

select soup OR salad - for soup AND salad, add \$4pp

- tomato-basil soup | Ritz® crackers
OR
- chopped iceberg salad | bacon | egg | crumbled bleu cheese | tomatoes | red onion | scallions
bleu cheese dressing

select one sandwich - for both, add \$4pp

- chicken salad sandwich | lettuce | tomato
black pepper mayo
OR
- triple decker club sandwich | roasted turkey | ham
bacon lettuce | tomato | basil-pesto mayo

- toffee crunch blondies | fabulous chocolate chunk
dessert bars | lemon crumb dessert bars

American Burger Buffet \$21pp

- mixed greens | tomatoes | red onion | croutons
balsamic vinaigrette | bleu cheese dressing

includes 1/2-burger per person

- Cambria cheeseburger | american cheese | lettuce
tomato | onion | pickle | thousand dressing | soft bun

select one additional 1/2-burger per person

- bacon + mushroom + swiss burger | sautéed mush-
rooms | lettuce | garlic mayo | soft bun
OR
- cubano mojo-pork “burger” | pulled pork | ham | swiss
cheese | pickles | cilantro | mojo aioli | ciabatta roll

- lemon crumb dessert bars | peanut butter cookies

Lemon Chicken + Broccoli^{GF} \$21pp

- caesar salad | romaine lettuce | tomatoes | croutons
parmesan cheese | caesar dressing

- lemon-seared breast of chicken | sautéed broccoli +
charred onions | e.v.o.o.

- cheesecake tart | balsamic strawberries | mint

Soup and Sandwich \$19pp

- tomato-basil soup | Ritz® crackers

select one sandwich

- cold sandwich - select one from à la carte menu
OR
- full burger - select one from à la carte menu

GF = Gluten-Free

Catering Menu

Lunch Buffets Continued

Italian Buffet \$24pp

- basil caesar chop salad | salami | mozzarella tomatoes | red onion | croutons
- ciabatta bread | butter

select one pasta - for both, add \$5pp

- whole wheat spaghetti + basil pomodoro
- penne pasta + chicken alfredo | tomatoes | pesto
- tiramisu | chocolate sauce | caramel grapes

Flat Iron Steak \$29pp

- iceberg salad | egg | bacon | tomatoes | grapes scallions | bleu cheese
- flat iron steak | bordelaise sauce | basil pesto
- garlicky spinach + mushrooms
- mashed potatoes
- cheesecake with balsamic strawberries

Mexican Taco Bar \$21pp

- seared fajita chicken | peppers + onions
- southwest seasoned ground beef
- soft flour tortillas
- lettuce | tomatoes | cheddar cheese
- guacamole | salsa
- borracho beans
- lemon crumb dessert bars

Lunch Buffet Enhancements

Basil Caesar Chop Salad \$5pp

- salami | mozzarella | tomato | red onion | croutons
chopped chicken breast - add \$5pp

Tossed Iceberg Salad Bowl \$9pp

- chopped iceberg lettuce | egg | bacon | crumbed bleu cheese | tomatoes | red onion | scallions
bleu cheese dressing

Cobb Salad^{GF} \$8pp

- turkey | ham | egg | bacon | crumbled bleu cheese tomatoes | corn
balsamic vinaigrette

Additional Enhancements

- sautéed broccoli + charred onions \$5pp
- garlicky spinach + mushrooms \$5pp
- buttery mashed potatoes \$5pp
- ciabatta bread | butter \$.75 per mini-loaf
- hot tomato basil soup (gallon) \$50
- individual bags of chips - assorted \$2ea

GF = Gluten-Free

Catering Menu

Plated Lunches

maximum 15 guests

Soup and Sandwich \$12pp

- tomato basil soup | Ritz® crackers
- grilled ham + gruyère cheese sandwich

Lemon Chicken + Broccoli^{GF} \$13pp

- lemon-seared breast of chicken | e.v.o.o.
- sautéed broccoli + charred onions

Flat Iron Steak \$19pp

- seared flat iron steak | bordelaise sauce | pesto
- garlicky spinach + mushrooms
- french fries | ketchup

Fish + Chips \$19pp

- french fries
- coleslaw

Shrimp Street Tacos \$15pp

- lime-marinated shrimp (6) | avocado | lettuce cheddar cheese | guacamole | salsa
- borracho beans

Meatloaf “Mignon” \$15pp

- mashed potatoes | mushroom gravy
- buttery corn

Cambria Cheeseburger \$15pp

- american cheese | lettuce | tomato | red onion | pickle thousand island dressing
- french fries | ketchup

Chicken on Ciabatta \$15pp

- provolone | lettuce | tomato | pepper + onion mix garlic mayo

Bacon + Mushroom + Swiss Burger \$15pp

- sautéed mushrooms | lettuce | garlic mayo

Cubano Mojo-Pork “Burger” \$17pp

- pulled pork | ham | swiss | pickle | cilantro mojo aioli

Triple Decker Club Sandwich \$14pp

- roasted turkey | ham | bacon | lettuce | tomato basil-pesto mayo

Catering Menu

Boxed Lunches

maximum order of 100

served with bag of chips, piece of whole fruit, cookie, bottle of water

Sandwich Options

Turkey + Avocado Sandwich \$16ea

- guacamole | lettuce | tomato | red onion
black pepper mayo

Ham + Swiss Sandwich \$16ea

- roasted red pepper + artichoke tapenade | lettuce

BLT Croissant \$16ea

- bacon | lettuce | tomato | black pepper mayo
croissant

Turkey + Ham + Swiss Sandwich \$16ea

- lettuce | tomato | red onion | basil mayo

Salad Options

Basil Caesar Chop Chicken Salad \$16ea

- salami | chicken | mozzarella | tomatoes
red peppers

Iceberg Salad \$16ea

- bacon | egg | tomatoes | balsamic-marinated red onions
bleu cheese dressing

Classic Caesar Salad \$16ea

- tomatoes | croutons | parmesan | caesar dressing

Catering Menu

Meeting Breaks

Cookie Monster \$10pp

- chocolate chip cookies | oatmeal raisin cookies
peanut butter cookies
- bowls of plain and peanut m&m's™
- individual bottles of 2% milk

Build-Your-Own Sundae Bar \$10pp

- vanilla ice cream
- bananas | strawberries | pineapple
- whipped cream | chocolate sauce
- crushed cookies | m&m's™

Soup for the Soul \$9pp

- tomato basil soup | Ritz® crackers
- crusty ciabatta bread | butter

1/2 Burger + Fries \$13pp

- your choice of 1/2 burger
- french fries | ketchup

“Lollipop Lollipop”

- crispy chicken lollipops (dozen) | bleu cheese buffalo dipping sauce \$12
- lemon shrimp lollipops (dozen) | horseradish cocktail sauce \$36
- pretzel lollipops | beer + cheddar fondue \$10

Mediterranean Dips \$8pp

- hummus
- tomato basil bruschetta
- crostini

Afternoon Sweets

Snacks + Bakery Selections

- fudge brownies (dozen) \$22
- toffee crunch blondies \$26
- lemon crumb dessert bars (dozen) \$26
- chocolate chip cookies (dozen) \$22
- peanut butter cookies (dozen) \$22
- oatmeal raisin cookies (dozen) \$22
- individual bags of chips - assorted \$2ea
- assorted granola bars \$2ea
- assorted candy bars \$2ea

Bowls of Snacks

- tortilla chips + salsa (serves 15) \$25
- popcorn \$3ea

Beverages

- Wolfgang Puck® coffee (gallon) \$26
 - Numi® organic tea (gallon) \$16
 - Nestle® hot chocolate (gallon) | whipped cream mini-marshmallows \$26
-
- individual fruit juices - assorted \$3ea
 - individual sodas - assorted \$2ea
 - bottled water \$2ea
 - sparkling water \$3ea
 - individual sport/energy drinks \$3ea
 - individual Red Bull® \$4ea
-
- lemonade (gallon) \$22
 - brewed iced tea (gallon) \$22

Catering Menu

Placed Hors d'Oeuvre

Chilled Selections

Lemon Shrimp Lollipop (dozen) \$36

- horseradish cocktail sauce

Tomato Basil Bruschetta (serves 20) \$75

- chopped tomatoes | basil pesto
- crostini

Deviled "Bacon + Eggs" (24 pieces) \$24

- quartered deviled egg on white asian-style spoon

Warm Selections

Mushroom + Meatball Saté (50 pieces) \$100

- skewered mushroom cap + meatball | morel sauce
basil pesto | parmesan

Chile-Basil Chicken Drumettes (50 pieces) \$100

- bleu cheese dipping sauce

Steak Saté + Peanut Sauce (min. 24 pieces) \$2ea

- sesame seeds | scallions
- spicy peanut sauce

Buffalo Chicken Bleu Cheese Dip (serves 20) \$32

- tortilla chips

Pretzel Lollipops (dozen) \$10

- beer + cheddar fondue

Passed Hors d'Oeuvre

Chilled Selections

Lemon Shrimp Lollipop (min. 24 pieces) \$3ea

- horseradish cocktail sauce

Basil Tomato + Hummus Crostini \$2ea

Deviled "Bacon + Eggs" (min. 24 pieces) \$1ea

- quartered deviled egg on white asian-style spoon

Warm Selections

Tiny Basil-Meatball \$2ea

- served on white asian-style spoon

Crispy Chicken Lollipop (min. 24 pieces) \$2ea

- bleu buffalo dipping sauce

Steak Saté + Peanut Sauce (min. 24 pieces) \$2ea

- sesame seeds | scallions
- spicy peanut sauce

Pretzel Lollipops (dozen) \$10

- beer + cheddar fondue

Catering Menu

Reception Platters

Cheese Platter

- sliced assorted cheese | grapes | ciabatta crostini
serves up to 20 people \$45
serves up to 40 people \$85

Fruit Kebab Platter (min. 12 pieces) \$3ea

- skewered strawberries | grapes | pineapple
- strawberry yogurt dip

Sliced Melon + Strawberry Platter

- sliced seasonal melon | cubed pineapple | half-cut strawberries | red grapes
serves up to 15 people \$40
serves up to 40 people \$95

Lemon Shrimp Lollipop (dozen) \$36

- horseradish cocktail sauce

Chef-Action Stations

Carving Stations

*served with accompanying sauces and mini slider buns
requires addition of chef-attendant @ \$50 per hour*

Slow-Roasted Prime Rib (serves 15-20) \$195

- au jus | horseradish cream

Sage-Roasted Turkey Breast (serves 15-20) \$150

- cranberry sauce | basil mayo

Honey-Glazed Ham (serves 15-20) \$150

- spicy brown mustard | BBQ sauce

BBQ-Braised Beef Brisket (serves 15-20) \$175

- BBQ sauce | creamy coleslaw

Enhancements (served in hot chafing dish)

- sautéed broccoli + charred onions \$5
- garlicky spinach + mushrooms \$5
- sautéed mushrooms + charred onions \$5
- mashed potatoes with brown gravy \$5
- french fries | ketchup \$5

Catering Menu

Themed Buffet Dinners

Burger Buffet \$29pp

- chopped iceberg salad | bacon | tomatoes | onion
bleu cheese

includes 1/2-burger per person

- Cambria cheeseburger | american cheese | lettuce
tomato | onion | pickle | thousand dressing | soft bun

select one additional 1/2-burger per person

- bacon + mushroom + swiss burger | sautéed mushrooms | lettuce | garlic mayo | soft bun
OR
- cubano mojo-pork “burger” | pulled pork | ham | swiss
cheese | pickles | cilantro | mojo aioli | ciabatta roll
- root beer floats | seasonal melon

A Tour Through Italy \$31pp

- basil caesar chop salad | salami | mozzarella
tomatoes | red onion | croutons
- ciabatta bread | butter

select one pasta - for both, add \$5pp

- roman chicken cutlets | garlic-sautéed broccoli
penne pasta | alfredo sauce
- whole wheat spaghetti + basil pomodoro
- tiramisu | chocolate sauce | caramel grapes

Mexico City \$35pp

- basil caesar chop salad | salami | mozzarella |
tomato
red onion | croutons | basil caesar dressing
- lime-marinated shrimp street tacos | avocado
lettuce | cheddar cheese | soft flour tortillas
guacamole | salsa
- lemon-seared atlantic salmon | avocado
green chile grits
- borracho beans
- cheesecake tart

Market “Fresh & Light” Cooking \$39pp

- chopped romaine | tomato | crouton | parmesan
caesar dressing
- lemon-seared breast of chicken | e.v.o.o.
sautéed broccoli + charred onions
- seared flat iron steak (3oz) | garlicky spinach | pesto
- lemon curd bars

Homemade Meatloaf \$29pp

- buffalo mozzarella + vine-ripened tomato
red onion | pesto | aged balsamic
- meatloaf “mignon” mashed potatoes | buttery corn |
mushroom gravy
- tiramisu

Catering Menu

Design-Your-Own Dinner Buffet

minimum 20 guests \$38pp

Salad Options - Select One

Chopped Mixed Greens

- tomato | red onion | croutons | ranch dressing

Tossed Classic Caesar Salad

Iceberg Salad

- bacon | egg | tomato | red onion
bleu cheese dressing

Basil Caesar Chop Salad

salami | mozzarella | tomato | red onion | croutons

Seasonal Fruit Salad add \$3pp

Entrée Option - Select Two

Lemon Chicken^{GF}

Chicken Cutlets with Pesto Drizzle

Sliced Roasted Turkey with Mushroom Gravy

Slow-Cooked BBQ Beef Brisket

Penne Pasta with Chicken Alfredo + Parmesan

Meatballs with Penne Pasta and Marinara Sauce

Seared Flat Iron Steak (3oz portion) Bordelaise

BBQ Pork Ribs (half-rack pp)

Starch Options - Select One

Mashed Potatoes

Oven-Roasted "Home Fried" Potatoes + Onions

Mac + Cheese | Ham | Mushrooms

Vegetable Options - Select One

Sautéed Broccoli + Charred Onions

Garlicky Spinach + Mushrooms

Sautéed Buttery Corn

Sautéed Sliced Mushrooms

Butter-Roasted Mixed Vegetables

Dessert

Assorted Dessert Bars

GF = Gluten-Free

Catering Menu

Multi-Course Plated Dinner

select one item from each course to build your dinner menu

Starter Course

Iceberg Slice \$7pp

- egg | bacon | tomatoes | red onion
- bleu cheese dressing

Caesar Salad \$7pp

- tomato | crouton | parmesan
- caesar dressing

Soup \$4pp

- tomato basil soup | Ritz® crackers

Steak Satés + Peanut Sauce \$14pp

- sesame seeds | scallions
- spicy peanut sauce

Lemon Shrimp Lollipops^{GF} \$16pp

- horseradish cocktail sauce

Entrée Course

Flat Iron Steak \$19pp

- seared flat iron steak | bordelaise sauce | pesto
- garlicky spinach + mushrooms
- french fries | ketchup

Lemon Chicken + Broccoli^{GF} \$14pp

- lemon-seared breast of chicken | e.v.o.o.
- sautéed broccoli + charred onions

Cambria Burger \$15pp

- american cheese | lettuce | tomato | onion | pickle
1000 island dressing
- french fries | ketchup

Fish + Chips (limited to 20 ppl or less) \$19pp

- coleslaw
- french fries
- tartar sauce

Shrimp Street Tacos \$16pp

- lime-marinated shrimp (6) | avocado | lettuce
cheddar cheese | guacamole | salsa
- borracho beans

Meatloaf “Mignon” \$15pp

- mashed potatoes | mushroom gravy
- buttery corn

Catering Menu

Plated Desserts

Tiramisu \$7pp

- chocolate sauce | caramel grapes

Cheesecake Tart \$7pp

- balsamic strawberries | mint

One Scoop, Please! \$4pp

- vanilla ice cream | chocolate ice cream

Buffet Desserts

Dessert Bars \$12pp

includes one piece of each of the following served with chocolate sauce

- toffee crunch blondie
- fabulous chocolate chunk
- lemon crumb
- chocolate brownies

Cookies \$6pp

includes one piece of each of the following

- chocolate chip
- oatmeal raisin
- peanut butter

Build-Your-Own Ice Cream Sundae Bar \$9pp

- vanilla ice cream
- bananas | strawberries | pineapple
- whipped cream | chocolate sauce
- crushed cookies | m&m's™

Dessert Bars + Cookies \$10pp

includes total of three pieces per person

- assorted dessert bars - two flavors
- assorted cookies

Catering Menu

Bar Service

*requires addition of bartender @ \$100 - includes up to three hours of service
bartender fee waived if bar sales exceed \$400 - recommend one bartender per 50 guests*

Host Bar

all prices subject to addition of service charge + sales tax

- well spirits + cocktails \$5
- premium cocktails \$7
- domestic beer \$5
- imported beer \$6
- local craft brew \$7
- wine by the glass \$5
- soft drinks \$2
- bottled water \$2
- sparkling water \$3
- energy drinks \$4

No-Host Bar

all prices include state tax

- well spirits + cocktails \$6
- premium spirits + cocktails \$8
- domestic beer \$6
- imported beer \$7
- local craft brew \$8
- wine by the glass \$6
- soft drinks \$3
- bottled water \$3
- sparkling water \$4
- energy drinks \$5

Premium Brands

- Smirnoff Vodka | Tanqueray Gin
- Jack Daniel's Whiskey | Crown Royal Whiskey
- Dewar's Blended Scotch
- Captain Morgan Spiced Rum | Bacardi Rum
- El Jimador Blanco Tequila

Domestic Beer on Ice | 12oz bottle

- Bud Light \$5
- Coors Light \$5
- Miller Light \$5

Imported Beer on Ice | 12oz bottle

- Corona Extra \$6
- Stella Artois \$7
- Clausthaler NA \$7

Craft Beer on Ice | 12oz bottle

- *Blue Moon* Belgian White \$7
Blue Moon Brewing Co.
- *Pilsner* German Pilsner \$7
St. George Brewing Co.
- *Grateful* Pale Ale \$7
Starr Hill Brewery
- *Ways + Means* Session IPA \$7
Port City Brewing Co.
- *Switch Monkey* Belgian Pale Ale \$7
Roanoke Rail House Brewery
- *Hoppocalypse* Imperial Red Ale \$7
Apocalypse Ale Works
- *The Great Return* IPA \$7
Hardywood Park Craft Brewery
- *Raven's Roost* Baltic Porter \$7
Parkway Brewing Co.

Catering Menu

Beer + Wine

Domestic Beer on Ice | 12oz bottle

- Bud Light \$5
- Coors Light \$5
- Miller Light \$5

Imported Beer on Ice | 12oz bottle

- Corona Extra \$6
- Stella Artois \$7
- Clausthaler NA \$7

Craft Beer on Ice | 12oz bottle

- *Blue Moon* Belgian White \$7
Blue Moon Brewing Co.
- *Pilsner* German Pilsner \$7
St. George Brewing Co.
- *Grateful* Pale Ale \$7
Starr Hill Brewery
- *Ways + Means* Session IPA \$7
Port City Brewing Co.
- *Switch Monkey* Belgian Pale Ale \$7
Roanoke Rail House Brewery
- *Hoppocalypse* Imperial Red Ale \$7
Apocalypse Ale Works
- *The Great Return* IPA \$7
Hardywood Park Craft Brewery
- *Raven's Roost* Baltic Porter \$7
Parkway Brewing Co.

Wine by the Bottle | 750mL bottle

- Chamisal *Stainless* Chardonnay \$34
- Picket Fence Chardonnay \$42
- Matua Sauvignon Blanc \$30
- Bex Riesling \$34
- Terre di Gioia Pinot Grigio \$34
- Barboursville *Reserve* Viognier \$46
- Beringer White Zinfandel (350mL) \$6
- Montpellier Pinot Noir \$30
- Belle Blos *Meiomi* Pinot Noir \$46
- Altos de las Hormigas Malbec \$30
- Hedges *I.P. Bacchus* Merlot \$42
- Plungerhead Zinfandel \$38
- Linden Claret \$54
- Joseph Carr Cabernet Sauvignon \$34
- Twenty Bench Cabernet Sauvignon \$50
- La Marca Prosecco (350mL) \$10
- Pierre Chainier *Seduction* Brut \$30

Catering Menu

Audio-Visual Equipment

Presentation

- flipchart (easel, paper, markers) \$40
- easel \$10
- power strip \$5
- extension cord \$5

Microphones

- handheld wired microphone \$25

Projectors

- LCD \$150

Podiums

- full-size floor podium \$40

Phone + Phone Lines

- Polycom conference phone \$100

Catering Menu

Cambria Suites Catering Policies

Property Location

Property Code

Banquet Menus

A member of the hotel Sales Team will work directly with you and the hotel Food + Beverage Manager to produce a menu that is most satisfying to our customers.

All menu selections must be confirmed at least seven (7) days prior to the date of the respective catering/event service to ensure proper and timely ordering of food & beverage produces for your event.

Outside Food + Beverage

No outside food and/or beverage can be brought into the meeting rooms or public areas of the hotel. Any un-consumed food and/or beverage ordered by your group during your event may not be taken from the hotel.

Guarantees

Your Sales representative or designated hotel manager must receive your final guaranteed attendance number for your catering/event service no later than 72 hours prior to date of the respective catering/event services.

The hotel will charge you for the guaranteed attendance or the number actually served, whichever is greater.

If your final guarantee is received less than 72 hours prior to the date of the respective catering/event service, the hotel will be charge you for your original contract amount or the number actually served, whichever is greater.

Service Charge Sales Tax

All prices shown are subject to a service charge equal to 24% of total food and hosted beverage charges and state sales tax of 5.75%.

Payment Arrangements

A master account may be established for room, tax, food + beverage, and miscellaneous charges incurred during the function.

Establishment of billing terms (i.e. direct bill) will require approval from hotel management at least 30 days prior to date of catering/event service.

Payment by check requires approval from hotel management prior to the event.

Payment by credit card requires submission of a completed and signed credit card authorization form provided by the hotel. The hotel will authorize the full amount due for all catering/event services as listed on the respective Banquet Event Order(s) (BEO[s]) 72 hours prior to date of first catering/event service.

CAMBRIA

hotels & suites

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URBAN|CORE Maple Grove 4.6.15