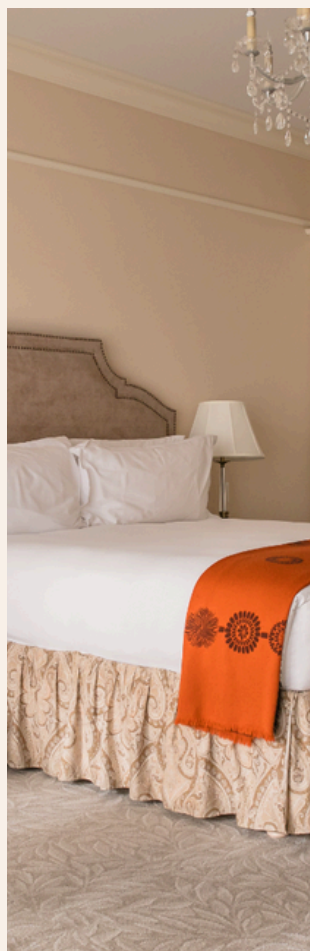


The BRUCE Hotel



2026 Corporate Packages

89 PARKVIEW DRIVE,
STRATFORD, ONTARIO
519-508-7100 EXT. 7108
EVENTS@THEBRUCE.CA



Welcome to The Bruce Hotel

One of only six CAA/AAA Five Diamond hotels in Canada, The Bruce Hotel is where exceptional service combines with a touch of humour to provide an elegant, yet relaxed atmosphere.

Located just steps from the world renowned Stratford Festival and in the heart of some of the finest agricultural land in Canada, the six-and-a-half-acre property offers an elegant retreat where culture meets country.

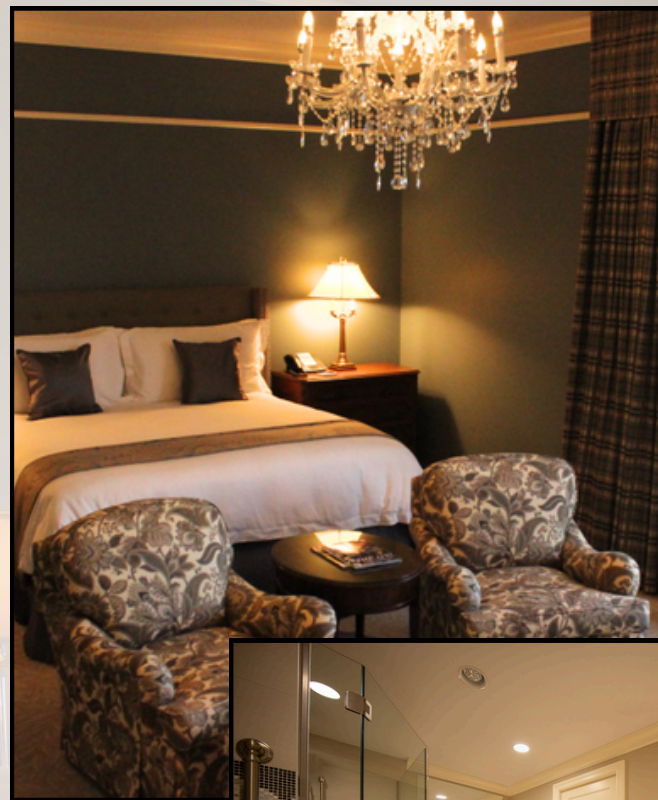
Small in size, but big in heart, The Bruce provides a level of privacy and sophistication that is perfect for milestone celebrations, executive retreats, and small conferences. The hotel features varied meeting & event spaces, menus inspired by the farms that surround us, and thoughtfully designed guest rooms.

Host your next meeting or corporate gathering where luxury feels personal.

Accommodations

Guest Rooms

- Fully wheelchair accessible, 600sq ft rooms
- Wet bar with complimentary water, coffee & tea
- Comfortable sitting area with chairs or a sofa
- Luxurious bathroom with soaker tub and separate shower
- Molton Brown bath amenities
- Twice daily housekeeping
- Complimentary morning coffee delivery
- Complimentary high speed wireless internet
- 24hr service including our famous cookie hotline
- Access to fitness facility, pool, and hot tub.



Accommodations

The Cottage

Steps from our main building is our Cottage; the perfect 'home away from home'. Designed to accommodate up to six guests for a minimum of three nights, The Cottage invites you to relax and unwind in its thoughtfully appointed spaces.

Enjoy a spacious kitchen and dining room ideal for shared meals and gatherings, complemented by an elegant wet bar perfect for entertaining. The cozy living area offers a welcoming spot to relax, while the convenient laundry room ensures all the comforts of home are at your fingertips.

With three and a half beautifully designed bathrooms and two luxurious master suites each featuring romantic Juliet balconies you'll find the perfect blend of style, comfort, and privacy.



Plated Lunch Menu

Our plated hot lunch prix fixe menu is available for all groups and offers a taste of the Bruce between meetings and presentations. Experience true farm to table cuisine while enjoying a relaxing mid-day meal that includes still or sparkling water and the choice of one starter, one entree, and one dessert.

STARTERS

Squash & Charred Garlic Bisque
aged Gouda foam, melted onion cream, truffle

Roasted Beets
arugula, walnuts, mint, whipped goat cheese vinaigrette

Organic Greens
dried cranberry, fried shallot, pumpkin seed, shallot vinaigrette

Rare Roasted Beef
horseradish creme fraiche, pickled shallot, aged cheddar, smoked almond-honey granola., celery leaf



ENTREES

Organic Mushroom Mille-Feuille
celeriac puree, pickled mustard seeds, maple-malt gastrique, watercress

Braised Beef Shortrib
parmesan risotto, grilled rapini, lemon gremolataf

Chicken Schnitzel
apple sauce, grainy mustard, fennel, onion, celery, handeck cheese slaw

Seared Rainbow Trout
potato pave, wilted greens, sauce grenobloise

DESSERTS

Butterscotch Pudding
shortbread cookie

Apple Galette
caramelized milk powder, spiked cider sorbet

Chef's Sorbet Trio
seasonal selection

Working Lunch Menu

Keep the momentum going with our working lunch buffet that includes still and sparkling water, assorted soft drinks, your choice of two salads, four sandwiches, and assorted petit fours.

SALADS

Classic Caesar

romaine, pork belly crisp, sourdough croutons, parmesan

Organic Greens

shallot vinaigrette

Beet & Chevre

roasted beets, arugula, mint, whipped goat cheese vinaigrette

Mediterranean Chickpea

chickpeas, tomato, cucumber, roasted peppers, olives, fresh herbs, red wine vinaigrette

SANDWICHES

Roasted Chicken Club

grilled coppa, smoked aioli, lettuce, tomato, focaccia

Ham & Cheese Croissant

shaved ham, truffle gouda, onion jam, mustard aioli, croissant

Falafel

garlic aioli, pickled veggies, sumac onions, grilled flatbread

Smoked Trout

dill cream cheese, onions, capers, marble rye

Grilled Vegetable

hummus, pickled onions, aioli, focaccia

Roast Beef

horseradish, mustard, lettuce, sharp cheddar, sourdough





Hors D'oeuvres & Canapés

Gougeres

whipped brie cheese, truffle honey

Spinach Vol-au-Vent

cream cheese, puff pastry

Mushroom Arancini

organic mushrooms, fresh mozzarella, tomato jam

Gouda Tart

crab apple jelly, 3-year aged Gouda custard

Beet Tartare

pickled beets, dulce crisp, burnt goat cheese

Carrot

charred carrot baton, carrot coulis, hazelnut crumb, dill

Smoked Trout

rye crisp, lebneh, 'mustard pickle'

Fried Oyster

wild Acadian caviar, horseradish cream

Salted Cod Fritters

potato, pickled chilies

Pork Belly Donut

shallot sugar, crisp pork belly, compressed apple

Fois Gras

brioche, wild Acadian caviar, sauternes gelée, black truffle duxelles

Beef Tartare

smoked shallot aioli, cornichon

Beef Crostini

shaved beef, sourdough, smoked ikura caviar, aioli

A Dinner to Remember

Make your next gathering unforgettable with one of our thoughtfully crafted event packages, designed to make hosting effortless. Whether you're envisioning an elegant evening with a five-course wine-paired dinner, a relaxed family-style feast, or a spirited holiday cocktail reception, there's a package to suit every mood and moment. Each option highlights exceptional food, attentive service, and a touch of seasonal charm. Explore our offerings below and discover the perfect fit for your celebration.

Each package includes staffing, seasonal decor, standard rentals and floral accents.

Dinner Packages

Mezzanine

Includes:

- One Starter
- One Entree
- One Dessert

Balcony

Includes:

- One Starter
- Choice of Entree (2)
- One Dessert

Orchestra

Includes:

- Amuse
- One Starter
- Choice of Entree (3)
- One Dessert
- Petit Fours

Station Experience

Add to any package for a chef attended culinary experience.

Dinner Selections

STARTERS

Squash & Charred Garlic Bisque
*aged Gouda foam, melted onion cream,
truffle*

Caesar Salad
*romain, garlic & anchovy dressing, focaccia
crouton, smoked bacon, shaved parmesan*

Organic Greens
*dried cranberry, fried shallot, pumpkin seed,
shallot vinaigrette*

Beet Salad
*roasted beets, whipped goat cheese
vinaigrette, arugula, walnuts, mint*

APPETIZERS

Shrimp Croquette
*fogo island shrimp, saffron cucumber,
paprika oil, fennel*

Beef
*rare roasted beef, horseradish crème
fraîche, pickled shallot, aged cheddar,
smoked almond & honey granola, celery
leaf*

Mushroom Mille-Feuille
*celeriac purée, pickled mustard seeds,
maple-malt gastrique, watercress*



ENTRÉES

Short Rib Bourguignon
*pearl onions, wild mushrooms, pomme
purée*

Chicken Supreme
*chestnut & roast garlic butter, roasted
parsnip, wilted spinach*

Seared Trout
*braised red cabbage, sauce soubise, potato
crisps*

Pumpkin Risotto
*crisp sage, onion jam, dried fig-sunflower
seed gremolata*

ENTRÉE ENHANCEMENTS

Beef Tenderloin
*bacon wrapped beef tenderloin, peppercorn
brandy sauce, wilted spinach, pommes
purée*

Crab & Lobster Pasta
*butter poached crab & lobster, housemade
pasta, shellfish bisque, brussel sprouts,
vanilla braised carrots*

DESSERTS

Winter Torte
*maple, walnuts, candied pear, rum, nutmeg, layered meringue/nut
cake, spiced whipped cream, grated dark chocolate*

Lemon & Saskatoon Berry Tart
short bread crust, crème fraîche ice cream

Chocolate Cremeux
*caramelized milk powder, sponge toffee, meringue, chantilly
cream, sherry vinegar caramel, buckwheat crisp*

Chef's Sorbet Trio
seasonal selection

Meeting Breaks

The following break packages are priced per person and can be added to any corporate booking. Each break includes coffee and tea service.

Morning Break

Includes:

- Fresh Fruit Platter
- Scones
- Muffins
- Assorted Jams & Butter

Healthy Break

Includes:

- Assorted Smoothies
- Energy Bites
- Yogurt & Granola
- Fresh Cut Fruit

Sweet & Savoury

Includes:

- Chocolate Covered Strawberries
- Assorted Cookies
- House-made Snack Mix
- Storm Chips

Cheese & Chocolate

Includes:

- Assorted Local & International Cheeses
- Seasonal Preserves
- Crackers & Bread
- Local Chocolate

Savoury

Includes:

- Assorted Cheese & Charcuterie
- Spiced Nuts
- Marinated Olives

Enhance Your Stay

Elevate your celebration with unforgettable touches; from luxurious overnight stays to custom experiences like an oyster shucking station, immersive farm tour, or anything else you can dream of. Our team delights in bringing your vision to life with creativity and care, ensuring every moment feels effortlessly special. Call our Events Team today to begin planning a celebration that's truly your own.



"...Thank you once again for an unforgettable experience. Your passion for culinary excellence and hospitality has left an indelible mark on our hearts. We look forward to many more memorable experiences at The Bruce Hotel."

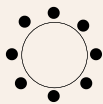
Event Spaces

Host your next corporate meeting or event in a setting designed for success. Each space features high-speed Wi-Fi, advanced audiovisual technology, an integrated screen and projector, and premium executive stationery. Our curated food and beverage offerings and dedicated service team ensure a seamless, sophisticated experience that reflects the highest standards of professionalism.

Event Space	Square Footage	Dimensions	Capacities				
			Banquet	Reception	Conference	U-Shape	Theatre
Boardroom	312	13x24	N/A	N/A	10	N/A	N/A
Hamnet	580	20x29	40	50	30	32	60
Judith	277.5	18.5x15	10	10	10	N/A	N/A
Lounge	525	21x25	16	20	N/A	N/A	N/A
Main Dining Room	1170	30x39	85	100	N/A	N/A	N/A

Set Ups

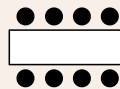
Banquet



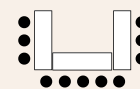
Reception



Conference



U-Shaped



Theatre

