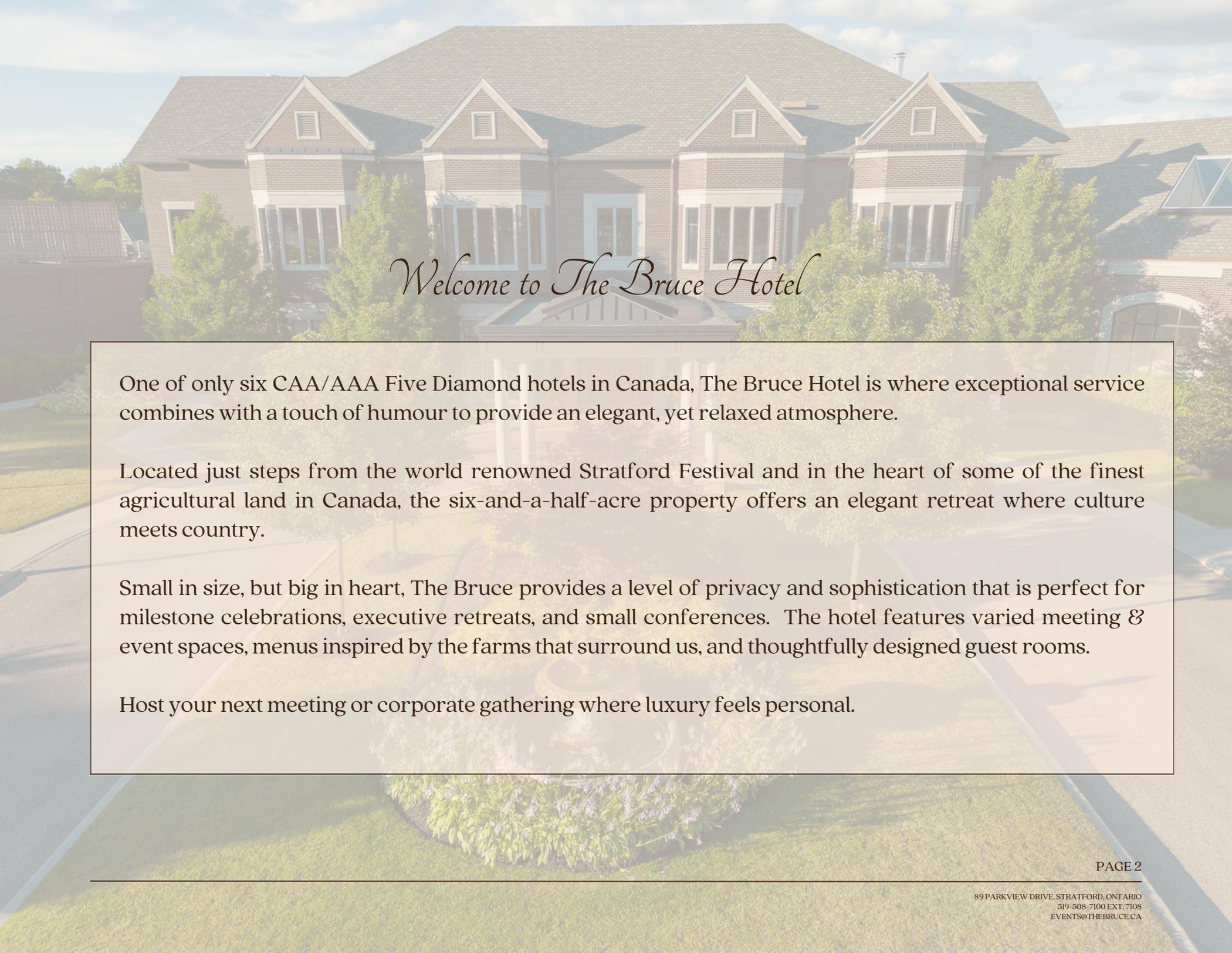


# The BRUCE Hotel



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.

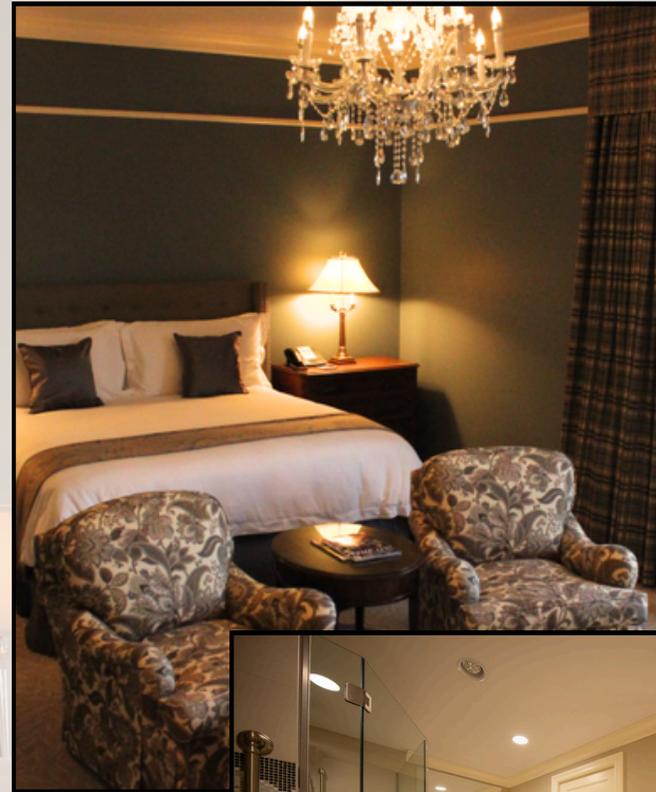
Small in size, but big in heart, The Bruce provides a level of privacy and sophistication that is perfect for milestone celebrations, executive retreats, and small conferences. The hotel features varied meeting & event spaces, menus inspired by the farms that surround us, and thoughtfully designed guest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



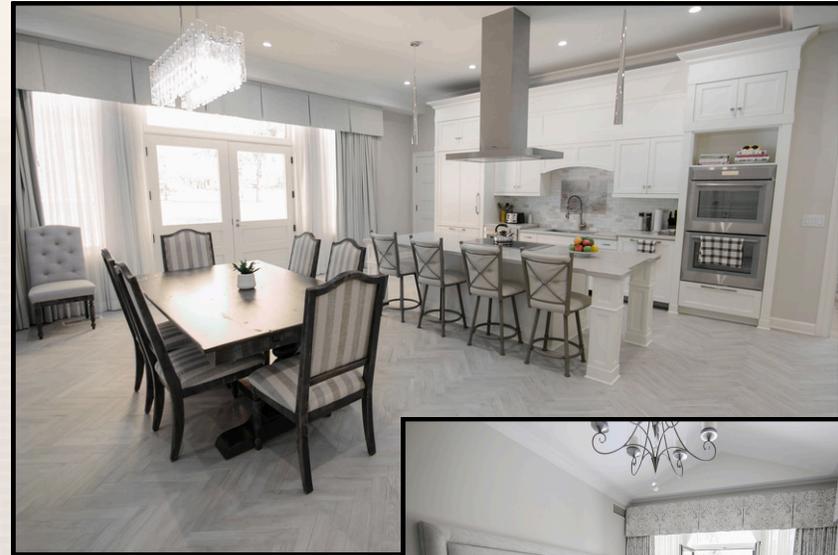
# Accommodations

## 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*

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

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

**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

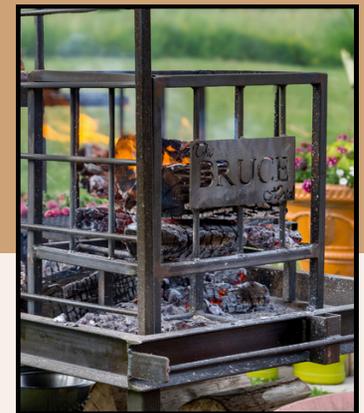
## Savoury

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

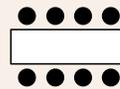
Banquet



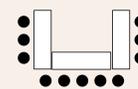
Reception



Conference



U-Shaped



Theatre

