

2025/2026 CATERING MENU



**HOMEWOOD
SUITES** by Hilton™

45 & 55 Benjamin Rd. Waterloo, ON N2V 0C6

Homewood: 519-514-0088

Hampton: 519-514-0090



Meeting Spaces

HOMEWOOD
SUITES by Hilton™

1368 sq. ft.

HEARTH ROOM



Located at Homewood Suites by Hilton



Room Set Up Capacity
with appropriate social distancing

Classroom- 30 persons
Theatre- 110 persons
Banquet- 80 persons
Conference- 30 persons
U-Shape- 30 persons
H-Square- 25 persons

BENJAMIN A/B

Located at Homewood Suites by Hilton



680 sq. ft.

Room Set Up Capacity
with appropriate social distancing

Classroom- 10 persons
Theatre- 45 persons
Banquet- 25 persons
Conference- 20 persons
U-Shape- 20 persons
H-Square- 15 persons



Hilton EventReady with CleanStay delivers event experiences that provide peace of mind from start to finish. Designed to create event experiences that are clean, flexible, safe & socially responsible, Hilton EventReady with CleanStay provides curated solutions for every step of your event planning process, such as inspiring food & beverage with thoughtful presentations served individually.



Meeting Spaces



TRILLIUM THINK TANK

Located at Hampton Inn Waterloo



200 sq. ft.

Room Set Up Capacity

Conference: 6 persons

BERLIN BALLROOM

Located at Hampton Inn Waterloo



3500 sq. ft.

Room Set Up Capacity

Classroom- 80 persons

Theatre- 250 persons

Banquet- 200 persons

BERLIN BALLROOM A/B

1750sq. ft.

Room Set Up Capacity

Classroom- 84 persons

Theatre- 100 persons

Banquet- 50 persons

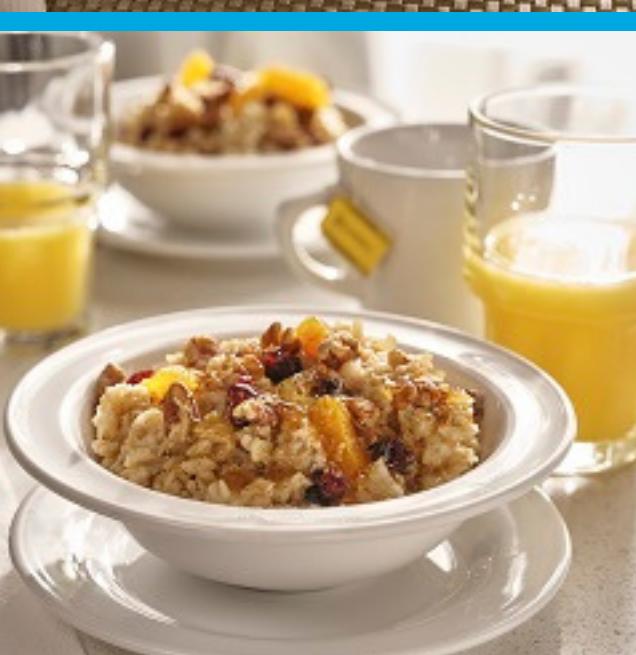
U-Shape- 40 persons

H-Square- 50 persons



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BREAKFAST

SUITE START® BREAKFAST

Fluffy Scrambled Eggs, Bacon Ham or Sausage, Potatoes, French Toast, Mixed Fruit Bowls, Assorted Cold Breakfast Items, Tea, Coffee, Juices 22.00

FRENCH TOAST BREAKFAST

House made French Toast Casserole served with local maple syrup, whipping cream, and berry compote. 15.00

WAFFLES AND BERRIES

House-made Fluffy Waffles served with Berry Compote, Maple Syrup, Butter, Whipped Cream, Nuts, Fresh Berries Tea, Coffee, Juices. 15.50

BLT BAGELS/BREAKFAST SAMMIES

Everything Bagels toasted with Bacon, Lettuce Tomato, Cheese, and Mayonnaise. English Muffins with Egg, Ham, and Cheese. Vegetarian options available. Tea, Coffee, Juices 12.95

AM SNACKS

ON THE HEALTHY SIDE

Sweet Breads, Pastries or Croissants Granola Yogurt Parfaits Fresh Whole Fruit Coffee, Tea, Juices 10.95

BREAKFAST CHARCUTERIE

Hard Boiled Eggs, Mixed Nuts, Grapes, Cheese, Dried Fruits, Ham, Croissants, Spread Cheese, Butter 8.95

YOGURT PARFAITS

Greek Yogurt served with fresh honey granola and dried berries. Strawberry, and Blackberries served on top. 6.95

DANISH CROISSANTS AND MUFFINS

Fruit Danishes, Fluffy Croissants and House-made Muffins made daily served warm. 8.95

TRIPLE BERRY SMOOTHIES

Assortment of house made smoothies with premium ingredients 7.95

SIDES

BOILED EGGS 1.25

30.00 DZ.

GLUTEN FREE MUFFINS 4.95

4.95

HOT GLUTEN FREE OATMEAL 5.95

5.95

GLUTEN FREE/VEGAN CORN BLACK BEAN SALSA 3.25

3.25

LACTOSE FREE MILK 2.25

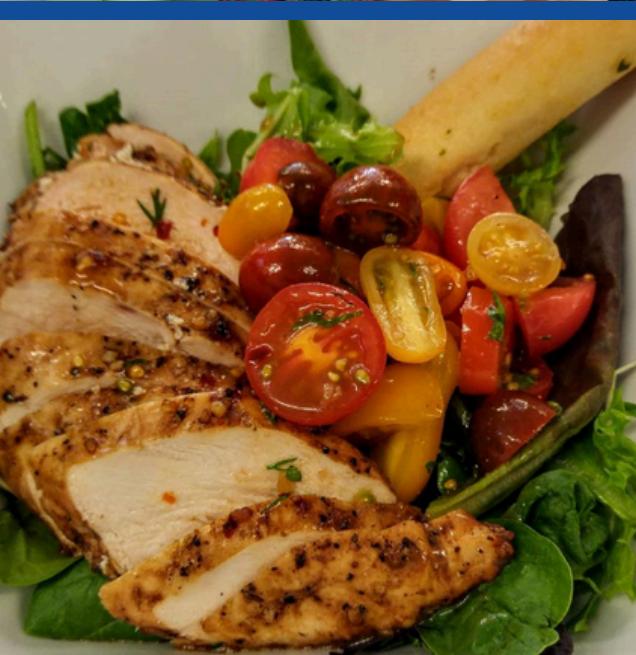
2.25

SOY BEVERAGES 5.95

5.95

GLUTEN FREE SWEET BREAD

All pricing is based on per-person and is subject to 18% Gratuities and 13% HST



LUNCH COLD

DELI PLATTER SANDWICHES

Turkey with brie and cranberry sauce, thinly sliced granny apple, mayo and spring mix.
 Roast beef with spring mix, mayo, cheddar cheese, and crispy onion
 Ham with swiss cheese, lettuce, tomato
 BBQ chickpea salad, topped with coleslaw and crispy onion
 Kettle chips and pickle spears
 Build your own salad (Caesar and Garden)
 Potato salad, quinoa salad, or penne pasta salad
 Chefs Choice of Dessert with Fruit Platter
 Assorted Beverages such as Soda, Juice, Water, Coffee, Decaf, Tea

29.95

LUNCH HOT

GET EM' TO THE GREEK

Spanakopita
 Lightly Marinaded Chicken or Vegetable Souvlaki
 Greek Marinated Rice and Potatoes
 Greek Salad with feta
 Baklava with Fruit Platter
 Assorted Beverages Coffee Tea Decaf Soda Juice Water

35.95

TACOS

Chicken or Beef Tacos
 Fajita Mix Veggies (Onions, peppers)
 Assorted toppings: cheese, tomato, onions, salsa, sour cream, guac
 Tex-Mex salad
 Chef's choice of Dessert

32.95

ITALIAN MEAL

Penne Pasta with Alfredo or Tomato Sauce
 Chicken Parmesan
 Eggplant Parmesan (as vegetarian substitute)

34.95

PHO

Build your Own Pho Broth, Noodles, Shredded Carrots, Bean Sprouts, Green Onions, Shrimp, Chicken, Boiled Eggs, Soy Sauce, Sriracha.
 Asian Noodle Salad Fortune Cookies
 Chef Choice of Desserts Assorted Beverages

29.95

CHILI

Vegetarian and Meat Friendly Chili
 Nachos, and Bread Bowls
 Sour Cream, Salsa, and Guacamole
 Tex Mex Salad
 Chef Choice of Desserts Assorted Beverages

25.95

ASIAN MEAL

Vegetable or Chicken Fried Rice
 Chicken Balls
 Steamed Broccoli
 Egg Rolls
 Vegetarian Spring Rolls
 Chef's Choice of Dessert

25.95

À LA CARTE

STUFFED GLUTEN FREE VEGAN PEPPERS

15.95

HEIRLOOM TOMATO SALAD

10.95

SOUP (GLUTEN FREE VEGAN OPTIONS AVAILABLE)

6.95

GLUTEN FREE SANDWICHES

+2.25

VEGGIE PLATTER

5.25

CHICKEN BREAST AND GARDEN SALAD

18.95

All pricing is based on per-person and is subject to 18% Gratuities and 13%HST



MORE GREAT LOCAL EATS

HOMEWOOD BBQ

Beef Burgers Grilled on our BBQ Patio

Assorted Toppings: Cheese, Lettuce, Tomato, Onions, Relish, Mustard, Ketchup, Mayo, Pickles, Banana Peppers.

Kettle Chips and Pickle Spears`

Potato Salad and Macaroni Salad

Chefs Choice of Dessert with Fresh Cut Fruit

Assorted Beverages such as Soda, Juice, Water, Coffee, Decaf, Tea

30.95

OKTOBERFEST BBQ

Oktoberfest Local Sausages Grilled on our BBQ Patio

Assorted Toppings: Sauerkraut, Mustard, Onions, Relish, Ketchup, Pickles, Banana Peppers.

Kettle Chips and Pickle Spears

Potato Salad and Macaroni Salad

Chefs Choice of Dessert with Fresh Cut Fruit

Assorted Beverages

30.95

SOUTHERN BBQ

Pulled Pork and Beef Brisket

Baked Beans and Corn

Coleslaw, and Macaroni Salad

Corn Bread and Biscuits

Chef Choice of Dessert with Fresh Cut Fruit

Assorted Beverages

33.95

QUICHE

Choice of Quiche: Ham and Swiss, Florentine (spinach, cheese, onion), Roasted tomatoes, peppers and green onions.

Choice of Soup: Red pepper, Italian wedding, Golden broccoli, Chicken noodle

Build your own salad (Garden or Caesar)

Chefs choice of Dessert and Fruit Platter

Assorted Beverages

30.95



Homewood Suites & Hampton Inn and Suites Waterloo St Jacobs Supports St Jacobs Farmers Market! Taste the difference local makes with our team sourcing majority of our ingredients directly from the St Jacobs Farmers Market, Canada's Largest Year Round Market!

LOCAL SIDES

FRENCH MACARONS (FROM ST JACOBS MARKET)

2.10

SUMMER SAUSAGE TRAY (FEEDS 6-8 PERSON)

39.95

CHEESE CURDS (FEEDS 6-8 PERSON)

40.95

APPLE FRITTERS (1 DOZ.)

24.95

BEEF AND TURKEY PEPPERETTES (FEEDS 6-8)

19.95

MENNOMITE BREAD (MINI LOAF)

5.25

LOOSE LEAF TEA

4.95

All pricing is based on per-person and is subject to 18% Gratuities and 13%HST



ENERGY BOOSTER

HARVEST BARS

a mixture of seasonal dry berries and granola mix.

8.95

ENERGY SHAKES

seasonal smoothie creations utilizing the freshest ingredients

10.95

FRUIT AND CHEESE

seasonal fruits served with local cheese and baguette/crackers.

15.95



ITS OK TO BE BAD

POP POPIN

popcorn drizzled with caramel and melted chocolate served individually

7.95

NACHOS AND SALSA

corn nachos served with salsa and guacamole

6.95

POTATO CHIPS AND PRETZELS

warm kettle chips and pretzels

4.95

COOKIES AND MILK

warm chocolate chip cookies, and oatmeal raisin served with individual white 2% and chocolate milk

6.95



THE ULTIMATE CANDY BREAK

the ultimate candy station that will make all of your childhood excitement come back

assortment of gummies, chocolates, salty treats, taffy, and much more!

9.95



Our Benjamin Rooms Is the perfect setting for your boardroom style settings accommodating up to 15 persons.

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CANAPÉS

TRADITIONAL FEEDS 8-10 PEOPLE

265.95

- Buffalo Caprese Tomato & Basil Skewers
- Spanakopita
- Hummus and Pita
- Assortment of Olives
- Dried Fruit & Nuts
- Assortment of Domestic and Imported Cheeses
- Baguette, Assortment of Crackers
- Roasted Red Peppers

HOT TRAY

FEEDS 8-10 PEOPLE

265.95

- Chicken Quesadillas or Chicken Tacos
- Vegetable Spring Rolls
- Mini-Chicken Pot Pies
- Mushroom and Asiago Flatbread
- Olive and Red Roasted Pepper Mini-Quiche
- Salmon Puff Pastry
- Mini Beef Burger

PARTY TRAY

FEEDS 8-10 PEOPLE

265.95

- French Fries & Build your Own Poutine Option
- Mozzarella Sticks
- Jalapeno Cheam Cheese Poppers
- Pulled Pork Sliders
- Onion Rings
- Nacho Station with Toppings

Served Buffet Style

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DINNER OPTIONS

OPTION #1 45.95

Buffalo Caprese
fresh mozzarella with grape
tomatoes and basil

Flatbread pizzas
Prosciutto with Arugula and Balsamic Dressing
Cherry Tomatoes, Red Onions, Zucchini & Goat
Cheese

Charcuterie
Assortment of domestic, and imported cheeses
with smoked meats, dried fruit, and nuts

Dessert
Espresso-soaked lady fingers
layered with a sweet cream

SERVED WITH TEA & COFFEE

OPTION #2 45.95

Local Salad

Medditerarian Kabobs
Chicken kabobs with Red Onion, Sweet
Peppers, and Zucchini

Mezza Plate
Tzatziki and Hummus served with Pita,
Assorted Olives, Roasted Red Peppers,
Eggplant, Greek Feta Cheese, Cucumbers &
Tomatoes

Dessert
Baklava with Fresh Fruit

SERVED WITH TEA & COFFEE

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DINNER OPTIONS

OPTION #3 65.95

Charcuterie and Cheese Assortment
Local Deli and Cheeses (GF option)
Dried Nuts and Fruits
Pickles, Olives and Relish Tray
Apricot Compôte and Blackberry Compôte
Breadsticks and Warmed Pita (V, GF option)

Soup
Mushroom Barley & Beef (GF)
OR
Creamy Broccoli and Cheddar (V, GF)

Garlic Mash OR Twice Baked Mini (V, GF)
Mushroom and Thyme Jus (V, GF)
Bacon Crumble and Vegan Bacon Bits
Green Onions, Spicy Peppers, Cracked Pepper

Toasted Parmesan Broccoli (GF)
Pinto Bean, Corn and Quinoa Salad (V, GF)

Entree Choices
Roasted Chicken Leg
Vegetarian Lasagna or Ratatouille (V, GF)
Apple Cider Pulled Pork (GF)

Dessert
Apple Crumble a la mode
Fruit Platters

SERVED WITH TEA & COFFEE

V= VEGAN
Veg= Vegetarian
GF + Gluten Free

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TRAYS/OFFICE CATERING

SAVORY

Sandwich and Wrap Platter
Assorted sandwiches, and wraps; turkey, ham,
roast beef, and veggie.

\$72.45

Feeds 12 people

Premium Sandwich and Wrap Platter
Assorted hot sandwiches and wraps; Rueban,
Buffalo chicken, chicken Caesar, veggie panini

\$82.45

Feeds 12 people

Tea Sandwiches

Assorted tea cut sandwiches; egg salad, English
cucumber, chicken salad, mini quiche

\$68.45

Feeds 12 people

Salad

Choice of garden, Greek, or Caesar salad

\$38.45

Feeds 12 people

Pickle Spears & Kettle Chips

\$28.45

Feeds 12 people

BREAKFAST

Breakfast Sandwiches
Assorted breakfast sandwiches; egg & cheese,
sausage, egg & cheese-on English muffin.

\$42.45

Feeds 12 people

Healthy Tray
Yogurt parfaits, whole fruit (apples, oranges,
bananas)

\$42.45

Feeds 12 people

Pastries and Croissants

Assorted fruit pastries and croissants

\$42.45

Feeds 12 people

SWEET

St Jacobs Squares
Assorted house-made squares.

\$32.45

Feeds 12 people

Gourmet Cookies
Assorted housemade cookies

\$22.45

Feeds 12 people

Scones
Housemade scones with fruit preserves and
chantilly cream

\$42.45

Feeds 12 people

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EAST INDIAN CUISINE

APPITIZERS

Cocktail Onion Bhajias 30 pcs..... \$43.88
Vegetable Samosas 18 pcs..... \$40.50
Pappadums 12 pcs..... \$31.05

SIDES

Raita 32oz..... \$20.25
Green Chutney 32oz..... \$20.25

SALAD

Green Salad \$33.75

RICE

Steamed Basmati \$23.63
Lemon Rice \$47.25

VEGGIE ENTREE

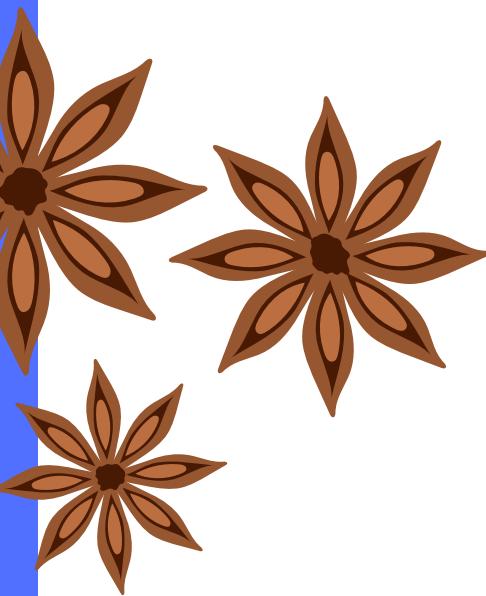
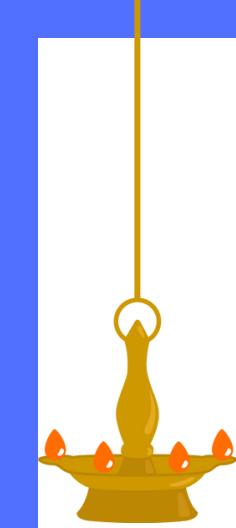
Chenna Masala \$67.50
Veggie Vindaloo \$85.05
Paneer Chettinad \$101.25
*Feeds 7 people

MEAT ENTREE

Chicken Tikka Masala \$101.25
Chicken Vindaloo \$101.25
*Feeds 7 people

DESSERTS

Carrot Halwa \$67.50
Gulab Jamoon \$54.50
*Feeds 7 people



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HOLIDAY MENU 2025/26

APPITIZERS

- Roasted red pepper soup cups
- Cheese & meats platter (GF crackers available)
- Crudité cups (GF/Vegan)
- Cheese & pickle pinwheels (GF)
- Sausage Rolls
- Spanakopita
- Hot pretzel bites with mustard dip

SIDES

- Apple & sausage stuffing
- Traditional stuffing (vegan)
- Quinoa salad (GF/vegan)
- Mashed potatoes (GF/vegan)
- Roasted squash (GF, vegan)
- Rosemary roasted potatoes (GF, vegan)
- Market green salad

ENTREES

- Traditional turkey (GF)
- Ratatouille (GF, Vegan)
- Beef brisket +\$5.00 per person (GF)
- Maple glazed ham (GF)
- Roasted chicken breast (GF)
- Salmon fillets
 - With lemon & dill
 - With herbs & garlic

DESSERTS

- House made apple & berry crisp
- Assorted chef squares
- Baklava
- Fruit Platter
- Sweet cinnamon pretzel

*Tea/Coffee/Non-alcoholic Sangria included

Select 3 appetizers

Select 3 sides

Select 3 entrees

Select 3 desserts

\$89.95 per person

Select 4 appetizers

Select 4 sides

Select 4 entrees

Select 4 desserts

\$99.95 per person

No Meeting Room Fees

Min 30 People

All pricing is based on per-person and is
subject to 18% Gratuities and 13%HST



BANQUET LIQUOR

Each ticket costs \$10.00 each + 18% gratuities and 13% HST

Rail choices (1.5Oz)

- Rye
- Rum
- Vodka
- Gin

Bottle beer (591mL)

- Budweiser
- Canadian
- Coors Light
- Blue Light
- Bud Light

Beer (20oz Draft)

- Stockyard Pilsner
- Stockyard IPA
- Stockyard St Jacobs Lager
- Stockyard Dark Coffee

Red Wine (5oz)

- Pelee Estate Shiraz Cabernet
- Pelee Estate Merlot

White Wine (5oz)

- Pelee Estate Sauvignon Blanc
- Pelee Estate Pinot Grigio

