

# 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- 80persons

Theatre- 250 persons

Banquet- 200 persons

## BERLIN BALLROOM A/B

1750sq. ft.

Room Set Up Capacity

Classroom- 84persons

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

### GLUTEN FREE MUFFINS

30.00 DZ.

### HOT GLUTEN FREE OATMEAL

4.95

### GLUTEN FREE/VEGAN CORN BLACK BEAN SALSA

5.95

### LACTOSE FREE MILK

3.25

### SOY BEVERAGES

2.25

### GLUTEN FREE SWEET BREAD

5.95

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





## LUNCH COLD

### DELI PLATTER SANDWICHES

29.95

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

## LUNCH HOT

### GET EM' TO THE GREEK

35.95

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

### TACOS

32.95

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

### ITALIAN MEAL

34.95

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

### PHO

29.95

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

### CHILI

25.95

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

### ASIAN MEAL

25.95

Vegetable or Chicken Fried Rice  
Chicken Balls  
Steamed Broccoli  
Egg Rolls  
Vegetarian Spring Rolls  
Chefs Choice of Dessert

## 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

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## MORE GREAT LOCAL EATS

### HOMWOOD BBQ

30.95

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

### OKTOBERFEST BBQ

30.95

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

### SOUTHERN BBQ

33.95

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

### QUICHE

30.95

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



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

**MENNONITE BREAD (MINI LOAF)**

5.25

**LOOSE LEAF TEA**

4.95

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## ENERGY BOOSTER

### **HARVEST BARS**

8.95

a mixture of seasonal dry berries and granola mix.

### **ENERGY SHAKES**

10.95

seasonal smoothie creations utilizing the freshest ingredients

### **FRUIT AND CHEESE**

15.95

seasonal fruits served with local cheese and baguette/crackers.

## ITS OK TO BE BAD

### **POP POPIN**

7.95

popcorn drizzled with caramel and melted chocolate served individually

### **NACHOS AND SALSA**

6.95

corn nachos served with salsa and guacamole

### **POTATO CHIPS AND PRETZELS**

4.95

warm kettle chips and pretzels

### **COOKIES AND MILK**

6.95

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

### **THE ULTIMATE CANDY BREAK**

9.95

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

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



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

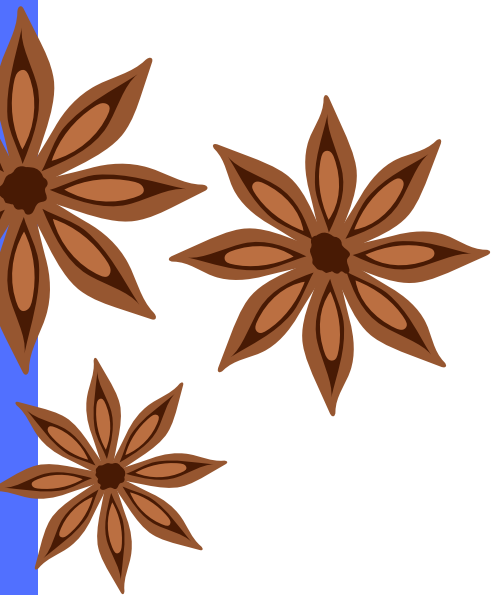
## MEAT ENTREE

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

## APPETIZERS

Roasted red pepper soup cups  
Cheese & meats platter (GF crackers available)  
Crudit  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

