

## ***REFRESHMENTS & BAKERY***

### **BEVERAGES**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea (Regular and Herbal)  
\$3.25 per cup

Fresh Fruit Smoothie  
\$4.95

Bottled Juice (Assortment / 300 ml)  
\$3.25 each

Perrier & San Pellegrino  
\$3.50 each

Soft Drinks (Assortment of Regular and Diet)  
\$3.25 per can

Assortment of Soft Drinks, Bottled Juices and Bottled Water  
\$3.50 each

### **FROM OUR BAKERY**

(Minimum of One Dozen)

Freshly Baked Danish Pastries, Croissants, Muffins, Scones, Fruit Turnover, Apple Almond Strudel  
(Served with Butter and Fruit Preserves)  
\$34.00 / Dozen

Chocolate Chip Marble, Cinnamon-Coconut or Lemon Loaf  
\$30.00 / Dozen

Fondant Glazed Cinnamon Buns or Double Chocolate Brownies  
\$34.00 / Dozen

Assorted Freshly Baked Doughnuts  
\$26.00 / Dozen

Assorted Giant 2 oz Cookies  
(Chocolate Chip, Oatmeal-Raisin, White Chocolate-Macadamia Nut, Double Chocolate Chip)  
\$29.50 / Dozen



## ***BREAKFAST BUFFET***

### **THE CONTINENTAL**

(\*Minimum of 10 guests)

In-House Baked Muffins, Fruit Danish, Croissants, Turnovers, Apple Almond Strudel and Breakfast Loaves

(Based on 1 ½ pieces per guest)

Toaster with Assorted Breads and English Muffins

Butter and Fruit Preserves

Fresh Fruit Salad, Assorted Yogurts

Assorted Granola Bars

Assorted Chilled Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Add Hot Oatmeal \$3.00/person

### **THE HEALTHY START**

(\*Minimum of 10 guests)

Assorted Chilled Juice

Fresh Fruit Salad, Assorted Yogurts,

Freshly Baked Low Fat Muffins, Your CHOICE of Hot Oatmeal or Granola Cereal with Skim Milk,

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **THE DELTA CLASSIC**

(\*Minimum of 10 guests)

Assorted Chilled Juices

Sliced Seasonal Fresh Fruit, Scrambled Eggs

Choice of TWO Meats: Turkey-Sage Sausages, Pork Sausage Patties, Chicken Sausages or Honey Cured Bacon,

Herb Grilled Tomatoes, Sautéed Mushrooms and Home Style Potatoes,

In-House Baked Muffins, Fruit Danish and Croissants (Based on 1 piece per guest)

Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **OMELETTE STATION ADDITION**

(Minimum of 25 and Maximum of 75 guests)

**WOW your Guests by adding an omelette to any of the above Breakfasts**

One of our Chefs will prepare your "made to order" omelette with your choice of:

Sliced Mushrooms, Cheddar Cheese, Ham, Bell Peppers, Tomatoes and Scallions

\$7.95 per guest

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## ***PLATED BREAKFAST SUGGESTIONS***

### **COCOA'S PLATE**

Chilled Orange Juice  
2 Fresh Scrambled Eggs  
Grilled Chicken Sausages, Turkey-Sage Sausages, Honey Cured Bacon or Pork Sausage  
Herb Grilled Tomato and Home Style Potatoes  
In-House Baked Muffins, Fruit Danish, Croissants,  
Apple Almond Strudel and Breakfast Loaves  
Butter and Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **SYRUP SOPPERS**

(Maximum of 50 guests)  
Assorted Chilled Juice  
Choice of Buttermilk Pancakes, French Toast or Belgian Waffles  
Choose One of the Following Meats:  
Grilled Chicken Sausages, Honey Cured Bacon or Maple Glazed Ham  
Served with Bush Berry Compote and Quebec's own Maple Syrup  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **THE CHEF'S BENNY**

Assorted Chilled Juice  
Two Poached Eggs  
On a English Muffin with  
Canadian Back Bacon and our House Made Hollandaise Sauce  
Fresh Herb Grilled Tomato and Home Style Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

For the non traditional change the English muffin and back bacon to Alberta tenderloin wrapped in bacon for an additional \$3.00 per person

**Add seasonal sliced fresh fruit to any plated breakfast for an additional \$3 per person**

## ***BREAK TIME***

### **ALL DAY SPECIALTY BREAKS ENHANCEMENTS**

(\*Minimum of 10 guests)

#### **DOUGHY GOODNESS**

An Assortment of Outstanding  
Freshly Baked Doughnuts and Cinnamon Buns  
(1 per guest in total)  
\$6.00

#### **CHIPS AND DIP**

Basket of Grilled Pita Chips and Corn Chips  
Hummus and Spinach Dip  
Fresh Salsa, Sour Cream  
\$7.00

#### **HEALTHY CHOICE**

Assorted Health Bars and Yogurts  
Fresh Fruit Skewers  
\$6.00

#### **COOL SUMMER**

Chocolate Milk  
Assorted Häagen-Dazs Ice Cream Bars  
\$9.00

#### **ICE CREAM STAND**

Build Your Own Sundae  
Fresh Fruit Cocktail  
Assorted Soft Drink  
\$8.00

#### **CHOCOLATE DELIGHT**

White Chocolate-Macadamia Nut Cookies  
Chocolate Dipped Marble Loaf  
White and Dark Chocolate Dipped Strawberries  
\$6.50

#### **MOVIE THEME**

Fresh Popcorn, Assorted Mini Chocolate Bars  
Liquorice from the Snack Bar  
\$6.00

#### **WINTER WARM-UP**

Chocolate Chip Cookies  
Chocolate Twist and Hot Chocolate  
\$7.00





## Delta Greens

### ***The Delta Edmonton Centre Suite Hotel is proud to offer our Complete “Delta Greens” Meeting Packages***

*(Please see the next page for complete menu and package offerings)*

#### **WHAT MAKES IT GREEN?**

At the Delta Edmonton Centre Suite Hotel we wanted to start small and offer something that our guests have told us they want.

*Something local, something sustainable, something with a smaller environmental foot print and something different.*

We took what you asked for and came up with some ideas that make our packages more environmentally friendly:

- No Pads and Pens at every setting (unless requested)
- Ice Water *stations* instead of bottled water and pre-poured glasses at each setting
  - Buy Local whenever possible
- Additional recycling bins in the room for paper, bottles and other items
  - Pitchers of assorted Juice instead of Bottled Juice
- Composting partnership with the City Centre Mall – no more straight to the landfill
  - Complete property wide lighting retro-fit

***Our Hotel participates in the Hotel Association of Canada’s Green Key Eco-Rating program and has achieved a rating of 4 keys***



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## OUR COMPLETE “Delta Greens” MEETING PACKAGE

COMPLIMENTARY MEETING ROOM RENTAL  
HIGH-SPEED AND WIRELESS INTERNET

### PRIOR TO YOUR MEETING

In-House Baked Muffins, Fruit Danish, Croissants, Turnovers,  
Apple Almond Strudel and Breakfast loaves  
(Based on 1 ½ Pieces per Guest)  
Toaster with assorted breads and English Muffins  
Butter and Fruit Preserves  
Assorted Yogurts, Fresh Fruit Salad  
Assorted Granola Bars  
Pitchers of Assorted Juice  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
Add Hot Oatmeal \$3.00/person

### YOUR MORNING BREAK

Assorted NutriGrain Bars  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
*Ask your Conference Services Manager about break beverage options*

### THE BUSINESS LUNCH

Our Chef's Daily Soup  
Tossed Garden Greens  
Marinated Vegetable Salad, Pickles and Olive Tray  
Assorted cut Sandwiches on a variety of Freshly Baked Gourmet Breads  
(A minimum of six varieties including vegetarian)  
Pastry Chef's Selection of Finger Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
(Based on 2 half Sandwiches per guest)

### YOUR AFTERNOON BREAK

An Assortment of Freshly Baked Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
*Ask your Conference Services Manager about break beverage options*

Substitute the *Business Lunch* for the *Homesteader Lunch (pg.8)* for an additional \$????? per guest,  
Or substitute the *Business Lunch* for *Taste of Italy, Mexican Fiesta, Ukrainian Feast*  
Or the *Far East Temptation (pg.?)* For an additional \$?????per guest.

If you book more than one day we will, at your request, substitute the *Business Lunch* with the  
*Edmonton Wrapture or Build your own Sub (pg.?) for the consecutive days at no additional charge.*

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## WORKING LUNCHEON CHOICES

*Need to work through lunch? Our working lunches are designed to minimize disruption allowing your meeting to continue with as little interruption as possible.*

~Add Sliced Seasonal Fresh Fruit to any Working Lunch for \$2.50 per guest ~

### THE BUSINESS LUNCH

Our Chef's Daily Soup  
Tossed Garden Greens  
Greek Salad, Pickles and Olive Tray  
Assorted cut Sandwiches on a variety of Freshly Baked Gourmet Breads  
(A minimum of six varieties including Vegetarian)  
(Based on 2 half Sandwiches per guest)  
Pastry Chef's Selection of Assorted Finger Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### THE EDMONTON WRAPTURE

Our Chef's Daily Soup and Tossed Garden Greens  
Selection of Colourful Fajita Wrap Sandwiches  
Herb Marinated Vegetable Salad, Pickle Tray  
(Ham, Roast Turkey, Egg Salad, Pastrami, Tuna Salad and Vegetarian)  
Pastry Chef's Selection of Finger Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### Build Your Own Sub

(\*Minimum of 30 guests, Based on 1 sub per guest)

**Delta Edmonton Centre Suite Hotel proudly supports the Edmonton affiliate of Habitat for humanity.  
\$2 from every "BUILD YOU OWN SUB" sold will be donated to our local affiliate**



Our Chef's Daily Soup and Tossed Garden Greens  
An Assortment of Sliced Deli Meats Including Ham, Salami, Roast Beef,  
Turkey, Pepperoni, with Pizza Sauce, Red Onions  
Sliced Tomatoes, Cucumbers, Lettuce, Aged Cheddar  
and Swiss Cheese, Pickles, Olives and Hot Peppers  
Variety of Condiments Including our *Secret Sub Sauce*  
White and Whole Wheat 8" Sub Buns  
Pastry Chef's Selection of Finger Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea



\*Should the number of attendees fail to meet the minimum; an additional \$75.00 labour charge will be added

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## ***HOMESTEADER LUNCH BUFFET***

**Minimum of 30 guests**

Should the number of attendees fail to meet the minimum; an additional \$75.00 labour charge will be added

Tossed Greens with Assorted Dressings  
Baby Potato Salad, Greek Salad and Marinated Vegetable Salad

— —

Your choice of any Two of the following selections:  
(Accompanied by your choice of Rice or Potatoes and a Vegetable Medley)

Szechwan Style Chicken Breast

Herb Marinated Roasted Bone-in Chicken

Roast Leg of Lamb with a Dijon Demi Glaze

Veal Scaloppini with Sun-Dried Cherry Brandy Sauce

English-Cut Roast Sirloin Tip of Beef with Rosemary Demi Glaze

Cheese Tortellini with Chevre and Herb Cream OR Marinara Sauce

Filet of Salmon with Lime Pineapple Salsa

Beef Stroganoff

— —

Freshly Baked Rolls and Butter

— —

Seasonal Fresh Sliced Fruit  
Assorted Squares and Tartlettes

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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## ***EXPRESS LUNCH BUFFETS***

Minimum of 30 guests - Should the number of attendees fail to meet the minimum an additional \$75.00 labour charge will be added

### **A TASTE OF ITALY**

(Minimum of 30 guests)

Minestrone Soup

Cheese Sticks

Caprese Salad (Tomato Basil and Bocconcini)

Market Greens with Italian Vinaigrette

Chicken Parmesan with Tomato Ragout

Meat or Vegetarian Lasagne

Tiramisu Cake, Chocolate Dipped Pistachio Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **A MEXICAN FIESTA**

(Minimum of 30 guests)

Mexican Black Bean Soup

South of the Border Corn Salad

Build your own Tacos with Spicy Beef,

Cheddar Cheese, Lettuce, Tomatoes, Guacamole, Sour Cream and Salsa

Spanish Rice

Key Lime Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **UKRAINIAN FEAST**

(Minimum of 30 guests)

Borscht

German Style Potato Salad (With Bacon)

Ukrainian Koblbassa Sausages with Sauerkraut

Perogies with Condiments

Chicken Kiev

Cabbage Rolls

Black Forest Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **THE FAR EAST TEMPTATION**

(Minimum of 30 guests)

Hot and Sour Soup

Choy Thai Noodle Salad with Sesame Oil, Mandarin and Soy

Ginger Chicken

Sweet and Sour Pork

Cantonese Style Vegetable Stir-fry

Vegetable Fried Rice

Fresh Fruit Salad, Fortune Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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## **PLATED LUNCHEON SELECTIONS**

**THE FOLLOWING ITEMS ARE INCLUDED IN YOUR PRICE:**

Freshly Baked Dinner Rolls and Creamery Butter  
Chef's Daily Soup  
or  
Market Green Salad with our Signature Raspberry Vinaigrette  
(Select both for an additional \$5.00 per Guest)  
One Hot Entrée Selection  
Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

## **HOT ENTRÉE SELECTIONS**

**Stuffed Portobello Mushroom Jumbo Ravioli**  
Sun Dried Tomato Cream

**Beef Stroganoff**  
with Buttered Egg Noodles and Chef's Vegetables

**Breast of Chicken**  
With Balsamic Fig Sauce,  
Garlic Mashed Potatoes, and Chef's Vegetables

**Chicken Cordon Bleu**  
with Mushroom Demi,  
Roasted Potato, and Chef's Vegetables

**"AAA" Sliced Alberta Beef Strip-loin**  
with Peppercorn Jus,  
Garlic Mashed Potatoes, and Chef's Vegetables

**Baked Pacific Salmon Filet**  
with a Citrus Cream Sauce,  
Wild Rice Pilaf, and Chef's Vegetables

**Stuffed Pork Loin**  
With Sun-Dried Cherry Sauce  
Baby Herb Roasted Potatoes, and Chef's Vegetables

**Chicken Souvlaki**  
Tzatziki Sauce  
With Greek Herb Rice and Fresh Garden Vegetable Medley

## **DESSERT SELECTIONS**

**Tiramisu Cake**  
With Chocolate Sauce

**Deep Dish Apple Pie**  
with Vanilla Whipped Cream

**Berry Burst**  
Served with Raspberry Coulis

**Classic New York Cheesecake**  
with Strawberry Compote

**Triple Chocolate Torte**  
with Strawberry Brandied Anglaise

**Mix Berry Cheesecake**  
garnished with Fresh Whipped Cream

For Lunches with more than 1 plated option the highest menu price will be charged, plus an additional service fee of \$3.00 per guest. Vegetarian meals can be prepared at your request, please ask your Conference Services Manager for details

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## **MAYFAIR GRAND BUFFET**

Minimum of 50 guests

Should the number of attendees fail to meet the minimum; an additional \$5.00 charge per person will apply

### **SALADS AND COLD ARRANGEMENTS**

Freshly Baked Dinner Rolls and Creamery Butter  
Gathered Greens with Assorted Dressings,  
Pasta Salad with Aged Cheddar Cheese,  
Traditional Greek Salad, Mushroom Salad,  
Crudités of Fresh Vegetables with Herb Dip  
Domestic Cheese Display with Grapes and Water Biscuits  
European Sliced Deli Meats,  
Pickle and Olives Tray,  
Peel & Eat Mountain of Shrimp, Seafood Sauce

### **HOT SELECTIONS (CHOOSE TWO)**

Roasted Herb Marinated Bone-in Chicken  
Souvlaki Marinated Chicken Breasts with Tzatziki Sauce  
Poached Atlantic Salmon with Roasted Red Pepper Cream  
Braised Beef Tenderloin Tips with Wild Mushroom Demi  
Marinated Leg of Lamb with Rosemary Infused Jus  
Cajun Rubbed Leg of Pork with Roasted Garlic Herb Jus  
Roasted Turkey Breast with Sun-Dried Cranberry Sage Demi

All Mayfair Buffets include:

Chef's Choice of Potato or Rice  
Fresh Vegetable Medley  
Pasta in Fire-Roasted Tomato Florentine Sauce with Feta Cheese

### **CARVING STATION (per guest)**

	<b>As a substitution</b>	<b>As an addition</b>
Alberta Baron of Beef	\$3.00	\$4.95
Roast Pork-loin with Apple Brandy Sauce	\$3.00	\$4.95
Alberta "AAA" Prime Rib of Beef w/Peppercorn Sauce	\$4.00	\$6.95
Rosemary Roasted New York Strip-loin w/Red Wine Maple Demi	\$4.00	\$6.95

### **DESSERT BUFFET**

Sliced Seasonal Fresh Fruit  
An Assortment of Pastries, Tortes, Cheesecakes, Squares and Tartlettes  
Black Forrest Trifle and Freshly Baked Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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## **CHURCHILL SQUARE BUFFET**

**Minimum of 50 guests**

Should the number of attendees fail to meet the minimum; a additional \$5.00 charge per person will apply

### **SALADS AND COLD ARRANGEMENTS**

Freshly Baked Dinner Rolls and Creamery Butter  
Gathered Greens with Assorted Dressings,  
Pasta Salad with Aged Cheddar Cheese, Mushroom Salad  
Traditional Potato Salad, Marinated Vegetable Salad,  
Crudités of Fresh Vegetables with Italian Herb Dip  
European Sliced Deli Meats, Pickles, Olives and Relish Tray

### **HOT SELECTIONS (CHOOSE TWO)**

Breast of Chicken with Warm Traditional Bruschetta  
Roast Veal Loin with Thyme Peppercorn Sauce  
Baked Salmon with Sun-dried Tomato and Caramelized Onion Cream  
Wild Rice and Sun-Dried Cranberry Stuffed Turkey Breast with Sage Jus  
Rosemary Marinated Leg of Lamb with Mint Demi  
English Cut Alberta Beef Sirloin with Rosemary Red Wine Demi  
Lobster Chervre Mac "n" Cheese

All Churchill Buffets Include:  
Chef's Choice of Rice or Potato  
Fresh Vegetable Medley

### **CARVING STATION ADDITION**

"AAA" Alberta Baron of Beef with Merlot Jus  
or  
Roast Pork Shoulder with Spiced Apple Sauce  
\$4.95 per Guest

### **DESSERT BUFFET**

Sliced Seasonal Fresh Fruit  
An Assortment of Finger Pastries, Cakes, Cheesecake, Tarts, Squares and Pies  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

## ***THE KLONDIKE WESTERN THEME BUFFET***

### **Minimum of 50 guests**

Should the number of attendees fail to meet the minimum; a \$5.00 charge per person will apply

Mixed Field Greens with Assorted Dressings  
Traditional Mustard Seed Potato Salad  
Country Coleslaw  
Smoked Corn and Black Bean Salad  
Raw Vegetable Crudités with a Roasted Garlic Ranch Dip

— —

“AAA” Rib Eye  
Carved by a Chef  
With Round-up BBQ Jus

— —

Bone in Chicken with a Chipotle Cream Sauce  
Pasta Casserole  
(Spinach and Sundried tomato Goat Cheese Cream Sauce)

— —

Mashed Potato with Butter, Sour Cream and Green Onions  
Niblet Corn with Creamery Butter

— —

Freshly Baked Dinner Rolls and Creamery Butter

— —

Country Fresh Deep Dish Apple Pie  
with Cinnamon Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

## **PLATED DINNER SELECTIONS**

### **THE FOLLOWING ITEMS ARE INCLUDED IN YOUR PRICE:**

Freshly Baked Dinner Rolls and Creamery Butter

Your Choice of Soup or Salad  
(Select both for an additional \$6.00 per Guest)

One Hot Entrée Selection with appropriate Vegetable and Potato

Your Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **SOUPS**

**Our Chef's Daily Soup**  
Tomato Basil  
With Feta Cheese  
**Wild Mushroom Bisque**  
with Wild Rice Shack  
**Roasted Butternut Squash**  
with Chili Oil  
**Potato and Leek**  
With Onion Straws

### **SALADS**

**Fresh Garden Greens**  
Balsamic Dressing  
**Caesar Salad**  
with Herb Croutons  
**Butter Leaf Mimosa**  
with Raspberry Wine Vinaigrette  
**Market Green Salad**  
Candied Pecans  
and Smoked Bacon Dressing

*~Enhance your Dinner by adding an Iced Sorbet Course for only \$3.50 per Guest~*

### **ENTRÉES**

**Slow Roasted "AAA" Ribeye**  
With Beef Au Jus  
(Minimum of 15 people)

**Grilled New York Striploin of Alberta Beef**  
with Wild Mushroom Demi

**Baked Breast of Chicken Supreme**  
with Sun dried Tomato Basil Cream

**Breast of Chicken**  
with a Garlic and Herb Crust and a Rosemary Chicken Jus

**Pan-Seared Alberta Bison Tenderloin**  
Maple Blueberries Demi-glace

**Baked Salmon**  
With Béarnaise Sauce

**Roast Loin of Grain Fed Veal**  
Rubbed with Grainy Dijon Mustard, Honey Veal Jus

### **DESSERTS**

**Cheese & Berry Pedestal**  
With Marinated Berries and a Crisp Almond Tuile

**Chocolate Raspberry Mousse**  
With Vanilla Anglaise

**Teardrop Mango Mousse**  
In a Chocolate Tulip with Raspberry Compote

**Wild Blueberry and White Chocolate Cheesecake**  
With Whipped Cream

**Chocolate Mousse Cake**  
With Warm Caramel Drizzle

**Red Velvet Cake**  
With Cream Cheese Icing

**Italian Tiramisu Cake**  
With Roasted Almonds and Chocolate Drizzle

**Crème Brulee Tulip**  
With Chocolate and Vanilla Cream

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Vegetarian meals can be prepared at your request, please ask your Conference Services Manager for details

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## ***CHILDRENS MENU***

Carrot and Celery Stick with Ranch Dip  
Chicken Finger with Fries  
Or Mac "n" Cheese  
Cookies and Milk

## ***LATE LUNCH SELECTIONS***

Served in addition to a full plated dinner or dinner buffet only

### **SAY CHEESE!**

Domestic Cheese Display  
With Water Biscuits and Red Flame Grapes  
Sliced Melon  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **DELI'S DELIGHT**

European Smoked Deli Meats and Ukrainian Sausage  
Pickle and Relish Tray  
Freshly Baked Kaiser Rolls with Condiments and Creamery Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **ITALIANO ANTIPASTO**

Antipasto Table  
(Minimum 30 Guests)  
Consisting of cold Grilled Marinated Vegetables, Prosciutto, Genoa Salami  
Mortadella, Provolone Cheese, Melon  
Sliced Ciabatta and Foccacia

### **CHIPS AND DIP**

Nacho Chips served with Salsa and Sour Cream,  
Plain Potato Chips with Herb and Garlic Dip,  
Vegetable Crudités with Dill Dip

## **RECEPTION ENHANCEMENTS**

### **Deluxe Cheese Tray**

A Selection of Assorted Domestic or Imported Cheese  
with Grapes and Biscuits

### **Vegetable Tray**

Carrots, Celery, Mushrooms, Broccoli,  
Cauliflower, Cherry Tomatoes  
Served with a Creamy Dip

### **Seasonal Fresh Fruit Tray**

An Assortment of Sliced Fresh Fruit

### **Fresh Fruit Kabobs**

(Minimum 60 guests)  
With Wild Berry Yogurt Dip

### **Sandwich Tray**

A Variety of Quartered Sandwiches  
(4 quarters per guest)  
**\$9.00 / \$8.00 / \$7.00** per guest

### **Mediterranean Hummus or Spinach Dip**

With Fresh Pita Chips and Crackers

### **Cold Cut Deli Platter with Cheese**

Variety of Cold Cuts and Deli Sausages, with Domestic  
and Imported Cheese served with assorted Freshly Baked  
Breads and Crackers

### **Sushi Platter**

Assortment of Salmon and Tuna Sushi  
Japanese California Rolls  
With Pickled Ginger and Wasabi

### **Centre "Sweets"**

Assortment of Bite Sized Cookies, Squares, Chocolate  
Dipped Strawberry and Tartlettes

### **To Munch On**

Assortment of Peanuts, Potato Chips,  
Tortilla Chips and Salsa

### **Jumbo Shrimp on Ice with Classic Cocktail Sauce**

### **Carved House Cured Smoked Salmon or Salmon Pâté**

(Minimum 20 guests)  
With Mini Cocktail Rye and Honey-Dijon Glaze

### **Pasta Sautée Station**

Prepared in Front of your Guests  
Choice of Two Sauce: Fire Roasted Marinara Sauce,  
Tomato Rose or Alfredo Cream Sauce

### **Sautéed Shrimp Station**

Flambéed with Sambuca  
in Garlic butter

### **Alberta Beef Striploin**

Roasted with Dijon and Peppercorns Carved by a Chef  
with Garlic Jus and Mini Kaiser Buns

### **Chilled Seafood Display**

A Combination of Smoked Fish,  
Peel and Eat Shrimp, Clams  
Smoked Salmon and Baby Scallops with Pesto

**\*\*All "per guest" enhancements must be ordered for a minimum of 10 guests.**

## ***RECEPTION HORS D'ŒUVRES***

### **HOT HORS D'ŒUVRES**

Chef's Choice of Assorted Hors d'oeuvres

Bacon Wrapped Digby Scallops

Beef Satay with Teriyaki Sauce

Mini Kobe Beef Cheese Sliders

Cozy Shrimp

Thai Style Spring Rolls

Seared Pork or Chicken Pot-Stickers  
with Hot and Sweet Sauce

Assorted Mini Quiche

Mini Beef Wellington

Breaded Herb Cheese Stuffed Mushrooms

### **COLD HORS D'ŒUVRES**

Chef's Choice of Assorted Cold Canapés

Grilled Flat Iron Steak with Sweet Onion Aioli on Rice Crackers

Mini Caprese Salad

Smoked Salmon on Herb Toasts

Baked Bruschetta with Grana Padano Parmesan

Assorted Japanese California Rolls

Coconut Curred Shrimp Salad on Toast

Macaroon Citrus Chicken Roasted Garlic Aioli on a Baguette

## ***CHOCOLATE FOUNTAIN***

***Sure to “WOW” your guests, our chocolate fountain is the perfect addition to your event!  
Minimum 50 guests***

### **Buffet Addition**

Accompany the existing fruit on the dessert buffet

### **The Chocolate Factory**

Freshly Sliced Fruit Tray  
Mini Cheesecake  
Biscotti

### **Chocolate Extream**

Freshly Sliced Fruit Tray  
Chocolate Marble Loaf  
Biscotti  
Shortbread Cookies  
Marshmallows

## ***THE EUROPEAN RECEPTION PACKAGE***

**Deluxe Cheese Display**  
Domestic and Imported Cheeses

**Cold Canapés**  
Smoked Salmon Mousse  
Mini pita with Mediterranean Grill Vegetables  
Proscuttio and Melon  
Dijon Beef Roulade

**Hot Hors D'oeuvres**  
Lobster Phyllo Roll  
Chicken Chilito  
Beef Wellington  
Breaded Parmesan Artichoke

**Sweets Table**  
An Assortment of Bite Sized Petit Fours and Squares

**Pasta Sauté Station**  
Prepared in Front of your Guests  
Choice of Two Sauce: Fire Roasted Marinara Sauce, Tomato Rose or Alfredo Cream Sauce  
Add Chicken or shrimp for \$ 5.00 Per Person

### ***ENHANCEMENTS***

**Peel and Eat Shrimp on Ice**  
Served with Classic Cocktail Sauce  
\$9.00 per guest

**Fresh Fruit Kabob**  
(Minimum 60 guests)  
With Wild Berry Yogurt  
\$9.00 per guest

Food quantities are based on a 2-hour reception with 4 hot and 4 cold canapés per guest  
Food consumption is based on time of day and length of reception  
Please discuss with your catering manager accordingly

Minimum of 30 Guests

## ***THE MACKENZIE RECEPTION PACKAGE***

**Crudités of Fresh Vegetables**  
With Dill Ranch Dip

**Fresh Seasonal Fruit**  
With Berry Yogurt Dip

**Mediterranean Hummus and Spinach Dip**  
With Pita Wedges

**Cold Canapés**  
Smoked Salmon on Herbs Toasts  
Roasted Beef Roulade with Dijon Mustard and Horseradish  
Prosciutto Melon Skewers  
Herbed Brie with Roasted Pecans

**Hot Canapés**  
Chicken Satays  
Thai Style Spring Rolls with Lemongrass Salsa  
Mini Quiche  
Noodle Wrapped Shrimp

### ***ENHANCEMENTS***

**Deluxe Cheese Display**  
Domestic and Imported Cheese with Water Biscuits

**Alberta Beef Carving Station**  
With Mini Kaiser Bun  
Mustard and Horseradish  
(Carved by a Chef)

Food quantities are based on a 2-hour reception with 4 hot and 4 cold canapés per guest  
Food consumption is based on time of day and length of reception  
Please discuss with your catering manager accordingly

Minimum of 30 Guests

## ***THE PACIFIC RIM RECEPTION PACKAGE***

### **Cold Canapés**

Assorted Japanese California Rolls  
With Pickled Ginger and Wasabi  
Chilled Gulf Shrimps with Cocktail Sauce  
Five Spiced Marinated Mussels  
Hoi sin Vegetables Lettuce Wrap

### **Hot Canapés**

Seared Pork or Chicken Pot-Stickers  
Dragon Shrimp  
Tofu Spring rolls with Chili Sauce  
Szechwan Beef Satay  
Crab Rangoon

### **Deluxe Cheese Display**

Domestic and Imported Cheese with Water Biscuits

### **Sweet Tables**

Assorted Bite Sized Petit Fours and Squares

### **Alberta Beef Carving Station**

With Mini Kaiser Bun  
Mustard and Horseradish  
(Carved by a Chef)

### **House Smoked Pacific Salmon**

Red Onions, Capers Lemon and Dill Cream Cheese,  
Min Bagel and Marble Rye Baguette

Food quantities are based on a 2 hour reception with 5 hot and 5 cold canapés per guest

Food consumption is based on time of day and length of reception

Please discuss with your catering manager accordingly

Minimum of 30 Guests

# **BANQUET BAR**

**BEVERAGES FOR YOUR FUNCTION MAY BE PURCHASED  
ON EITHER A CASH OR HOST BASIS**

## **HOSTED**

- The host will pay for the bar -

Premium Brands – one ounce	_____
Deluxe Brands – one ounce	_____
Premium Liqueurs & Brandy	_____
Deluxe Liqueurs & V.S.O.P Cognac	_____
Domestic Beer	_____
Imported Beer	_____
Featured Wine – six ounces	_____
Soft Drinks	_____
Mineral Water	_____
Juice	_____

Host bar prices do not include 17% service charge or 6% GST.

## **CASH**

- Guests will purchase their own beverages -

Premium Brands – one ounce	_____
Deluxe Brands – one ounce	_____
Premium Liqueurs & Brandy	_____
Deluxe Liqueurs & V.S.O.P Cognac	_____
Domestic Beer	_____
Imported Beer	_____
Featured Wine – six ounces	_____
Soft Drinks	_____
Mineral Water	_____
Juice	_____





## ***WINE LIST***


### **~ WHITE ~**

Naked Grape, Sauvignon Blanc 


Hardys Nottage Hill, Chardonnay 

Deinhard Riesling Dry 


Woodbridge by RM, Pinot Grigio 


Trove Riesling Gewurztraminer 

Santa Isabella Sauvignon Blanc 


Wolfblass Yellow Label, Chardonnay 

### **~ RED ~**

Naked Grape, Shiraz 

Hardys Nottage Hill, Cab Sauvignon Shiraz 


Marcus James Malbec 

Woodbridge by RM, Cabernet Sauvignon 

Folonari Valpolicella 

Peller Estates Proprietors Reserve Shiraz 

Inniskillin Pinot Noir 


WolfblassYellowLabel, Cabernet Sauvignon 

### **~ SPARKLING & ROS'E ~**

Woodbridge White Zinfandel 

President Brut, Sparkling Wine 

Freixenet, Cordon Negro 

Domaine, Chandon 

Sumac Steller's Jay VQA 

## Sales and Catering Information Sheet

**Prices:** Menu prices and room rental fees are subject to change without notice. Rates will be guaranteed no earlier than 3 months in advance. All food, beverage and rental are subject to 17% service charge and 5% goods and service tax.

**Guaranteed Attendance:** The Hotel must be notified of the guaranteed number of guests attending a minimum of seventy-two business hours prior to the function. If a guarantee is not received, the Hotel will bill the contracted number of guests or the actual number of guests, whichever is greater, for each meal period.

**Menus:** Our Catering Team and the Executive Chef would be pleased to assist in creating any specialized menus for your function. At Delta, "Our Kitchen is Your Kitchen"

**Audio Visual Equipment and Services:** All audiovisual equipment can be rented from our on-site company AVW-TELAV and arranged through and billed by AVW-TELAV directly. Should an alternate audiovisual company be selected, a power-drop or patch fee of \$150.00 per /day will be charged to the organizers of the function.

**Outside Food:** The Delta Edmonton Centre Suite Hotel will be the sole supplier of all food and beverage, with the exception of specialty ordered cakes or cupcakes. Any other special items (i.e. food samples) must have the Hotel's approval. Any food that is permitted to be brought in by a guest must be from a retail supplier and a food liability waiver must be signed.

**Food Handling:** Due to Health and Safety regulations and Hotel liability, guests are not permitted to remove any remaining food items from the function areas.

**Beverage Information:** The Delta Edmonton Centre Suite Hotel will supply all alcoholic beverages served in a licensed public area. The Alberta Liquor Control Board does not permit any liquor to be served after 1:00 a.m.

**Music:** All functions where music is a part of the entertainment are subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) fees. These fees are dependant upon the number of attendees and purpose of the music (Example: dance, fashion show, etc). The hotel requires music to be turned off by 1:00am.

**Statutory Holidays:** A 15% surcharge will apply to all food and beverage for all Canadian Statutory Holidays.

**Decorations/Signage:** Use of tacks, staples, nails, tapes or anything that could mark the walls is not permitted. All décor and signage must be removed directly after the function unless otherwise arranged though the catering department. Should teardown be required by the Hotel staff, a labour fee will apply.

**Fire/Smoke Regulations:** All candles used must be in enclosed containers. The Alberta Fire Laws do not permit any open flames in public facilities, including but not limited to "Smudging", Candles, etc.

Prices do not include a 17% Service Charge or 5% GST and are subject to change without notice.

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**Lost/Damaged Items:** While every effort will be made to secure the function space, the hotel is not responsible for lost or damaged materials during your event.

**Shipping:** All items shipped to the hotel must be clearly marked with your event date, meeting room name and contact name. They are to be addressed c/o of your conference services manager to 3<sup>rd</sup> floor, receiving, Delta Edmonton Centre Suite Hotel, 10222 102 Street, Edmonton, Alberta T5J 4C5. The Hotel, upon request and arranged through the banquet department, can have items shipped back to you. Please note that all items to be shipped must be labeled and packaged according to the regulations of the delivery service of your choice and must accompany a valid way-bill.

**Credit Information:** New accounts must apply for direct billing a minimum of 30 working days prior to the function date, or if you prefer, your sales manager or conference services manager will forward a credit card authorization.

All social functions (Weddings, Birthdays, etc) must provide a deposit upon confirmation of booking. The full estimated balance must be pre-paid prior to the event date plus a 10% fee to cover any overages incurred on the day of the event.

