



THE FIRST ITEM ON THE AGENDA IS PICKING THE PERFECT PLACE!

Where you choose to have your next business meeting or social event is the most important factor in making sure the event is successful. You want to choose the place with people who have creative ideas, are knowledgeable, enthusiastic and dependable from start to finish.... every time. Someone who works with you because they understand your needs and want to help you. Delta Winnipeg is committed to delivering creative solutions, trusted expertise, reliability and “WOW” quality events. The best way to get your event off to a great start is to speak with a Delta Winnipeg Trusted Expert. Someone who truly cares.

From excellent cuisine to flawless execution of services, Delta Winnipeg has enjoyed being chosen as the preferred hotel by organizations such as Special Olympics Manitoba, Peak of the Market, Manitoba School Board Association and Cargill. We were proud to play to host the following conventions; Canadian Tire Dealers’ Association 2010, LPGA, 2011 Taekwondo Nationals We want to show you that some events are just different. We’re innovators. Every time you plan an event with us, we promise to present at least one unique idea to improve the function, to make it better, more productive.

Membership; CSAE, MC-MPI Manitoba Chapter Meeting Professionals International, MHA, MB Chamber, Wpg Chamber, CPSA.

Breaks and Refreshments

Beverages

Fresh ground coffee, decaf coffee and assorted teas
Chilled juice
Fresh juice, served in a 1.7 Litre pitcher
Soft drinks
Bottled water
Perrier water
Chocolate or white milk

From the Bakery

Selection of muffins, Danishes, croissants or fruit turnovers
Selection of assorted croissants
Bagels and cream cheese
Fresh fruit tarts
Selection of breads, banana/carrot/lemon (2 slices per person)
Cookies
Cinnamon buns served warm in chaffing dishes

Healthy Snacks

Assorted cereal bars
Granola bars
Individual yogurt
Seasonal whole fresh fruit
Sliced fresh fruit

Snacks

Salted peanuts
Assorted chocolate bars
Potato chips
Pretzels

Morning Refreshments

Coffee, Tea & Morning Cookies
(Selection of Oatmeal, Raisin and Nut)

Good Morning Winnipeg

Tropicana orange juice
Assorted Danishes
Freshly toasted bread
Selection of preserves butter and marmalades
Assorted seasonal sliced fruits

Station 1

Honey roasted pork ham with pineapple sauce
Sautéed potatoes with sweetened onions

Station 2

Egg white omelet station with condiments

Freshly brewed coffee, decaf
Selection of teas

Invigorating SPA

Chilled soya milk
Muesli bars
Low fat banana bread
Multigrain bread with cream cheese
Watermelon served with cottage cheese

Apple and carrot on ice freshly brewed
Buckwheat crepes with apple and berry compote

Selection of teas

Theme Breaks

Health Break

Fruit smoothies
Assorted still & sparkling water
Orange, lemon and lime slices
Display of fresh fruit
Natural fruit yogurts
Assorted granola bars

Add:

Smoothie bar
Water bar

Cookies and Milk

Assorted cookies
Variety of milk and low fat milk
Coffee, decaf, assorted teas

Movie Day

Popcorn with assorted seasonings
(Nacho, bbq, cinnamon and sugar)
Nacho chips with salsa
Assorted candy bars
Assorted potato chips
Coffee, decaf, assorted teas

St. Boniface

French vanilla flavouring
Perrier sparkling water
Assorted pastries
Sliced fresh fruit
Coffee, decaf, assorted teas

Sports Break

Assorted soft drinks
Gatorade
Sliced fresh fruit
Banana muffins
Nutrigrain bars

Morning Sunrise

Assorted breakfast breads
Variety of cereal bars
Biscotti
Coffee, decaf, assorted teas

Add:

Sliced fresh fruit

Floats

Black Cow – root beer and vanilla ice cream
Brown Cow – root beer and chocolate ice cream
Pepsi Float – Pepsi and vanilla ice cream
Snow White – 7-Up and vanilla ice cream
Chocolate brownie with vanilla sauce
Coffee, decaf, assorted teas

Chocoholic

Hot chocolate
Chocolate milk
Chocolate ice cream in cones
Dark and white chocolate mousse
Nanaimo squares
Coffee, decaf, assorted teas

*Minimum of 25 people required for all theme breaks

*For groups less than 25 a \$3.00 surcharge per person will be added

Red Rover
Cranberry 7-Up
Strawberry tarts
Red velvet cake
Raspberry mousse
Coffee, decaf, assorted teas

True Blue
Grape juice
Blue virgin Pina Colada
Blueberry muffins
Blueberry chocolate mousse
Coffee, decaf, assorted teas

Mellow Yellow
Orange juice
Fresh pineapple slices
Peach cottage cheese strudel
Egg custard tart
Coffee, decaf, assorted teas

Easy to be Green
Honeydew melon juice
Kiwi Jello
Key lime tart
Lime cupcakes
Coffee, decaf, assorted teas

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Continental Breakfast

Grab 'n Go Bagged Breakfast

Orange juice
Apple and oatmeal muffin
Fruit yogurt
Coffee, decaf, assorted teas

To Go Bagged Breakfast

Orange juice
Croissant with preserves
Fruit salad
Coffee, decaf, assorted teas

Add

Bagel with omelet

The Continental

Selection of juices
Assortment of croissants, Danish and muffins
Butter and preserves
Coffee, decaf, assorted teas

Delta Continental

Selection of juices
Assorted bagels and flavoured cream cheese
Sliced cranberry bread
Butter and preserves
Coffee, decaf, assorted teas

Voyageur

Selection of juices
Egg croissant
Sliced fresh fruit
Coffee, decaf, assorted teas

Healthy Continental

Selection of juices
Gourmet granola with nuts and raisins
Fresh seasonal fruit kabobs with yogurt dressing
Assorted yogurt
Oatmeal
Coffee, decaf, assorted teas

Red River

Selection of juices
Sliced fresh fruit
Home made granola
Assortment of freshly toasted bagels
House flavoured cream cheeses:
Plain, smoked salmon, leek and herb
and cranberry cream
Butter and fruit preserves
Coffee, decaf, assorted teas

Asian Sunrise

Mango juice
Steam pork stuffed in a Chinese bun
Spinach mushroom and chili omelet
Lightly curried potatoes
Assorted yogurts
Coffee, decaf, assorted teas

Additional Breakfast Enhancements

For the Health Nut

Individual cold cereals with milk
Fresh fruit salad
Individual yogurt

From the Bakery

Cinnamon French toast and maple syrup
Butter milk pancakes and maple syrup
Selection of muffins, Danishes and croissants
Bagels and cream cheese
Selection of morning breads, banana/cranberry/lemon

Something Hot

Canadian cornmeal breaded pea meal bacon
Sliced Canadian back bacon
Grilled black forest ham
Cheese filled perogies with sour cream, onions and bacon
Hot maple and cinnamon oatmeal
Cottage cheese filled blintzes with flavoured yogurt

Plated Breakfasts

Classic Canadian

Selection of juices
Scrambled eggs topped with shredded cheese
Two strips of bacon
Two sausage links
Home style potatoes with parsley and
grilled tomato
Assorted croissants, Danish and muffins
Butter and preserves
Coffee, decaf, assorted teas

Taste of Manitoba

Selection of juices
Wild rice potato pancakes with sour cream
Grilled ham
Warm Bannock
Blueberry yogurt
Butter and preserves
Coffee, decaf, assorted teas

The Colonial

Selection of juices
Two toasted English muffins topped with poached
eggs, Canadian back bacon and hollandaise sauce
Home style potatoes with parsley
and grilled tomato
Fresh fruit
Coffee, decaf, assorted teas

Golden Triangle

Watermelon juice (seasonal)
Fried rice
Crab omelet
Cucumber slices
Assorted yogurt
Coffee, decaf, assorted teas

Bubbles

Strawberries with honeyed oranges and a
dash of champagne
3oz sterling silver fillet of beef
Scallion and tomato scrambled eggs
Sautéed portabella mushrooms
Thyme potatoes
Coffee, decaf, assorted teas

Add:

Smoked salmon
Winnipeg smoked white fish

Breakfast Buffets

Golden Boy

Assortment of croissants, Danish and muffins
Butter and preserves
Selection of juices
Fresh scrambled eggs
Bacon and sausage links
Home style potatoes with parsley
Coffee, decaf, assorted teas

Manitoba Ukrainian

Selection of juices
Selection of rye, multigrain and white bread
Kielbasa and grilled tomato
Potato pancakes
Perogies and sour cream
Peeled hard boiled eggs
Coffee, decaf, assorted teas

Assiniboine

Selection of juices
Basket of croissants, Danish and muffins
Butter and preserves
Selection of cereals
Scrambled eggs topped with cheese
Strips of bacon and sausage links
Home style potatoes with parsley
Pancakes or cinnamon toast with traditional maple syrup
Sliced fresh fruit with yogurt
Coffee, decaf, assorted teas

Asian

Selection of juices, including mango juice
Chocolate and plain soya milk
Chinese rice congee "chicken & rice porridge"
Condiments including spring onions, shredded ginger and roasted garlic oil
Sausage and vegetable fried rice
Japanese omelet with seaweed
Stir-fry vegetables with tofu
Coffee, decaf, assorted teas

Add:

Lentil and spinach curry

* Minimum of 25 people required for all buffet breakfasts

The Premier

Chilled juices including orange, grapefruit, tomato
apple or pineapple

Assortment of croissants, Danish and muffins
Butter and fruit preserves
Banana, cranberry and poppy seed bread

Farmed fresh scrambled eggs with
smoked salmon and chives
Sautéed potatoes with onions and red peppers
Maple pork sausage or apple wood smoked bacon

Peach yogurt

Sliced fresh fruit

Coffee, decaf, assorted teas

The Presidential

Chilled juices including orange, grapefruit, tomato,
pineapple and organic apple juice

Assortment of croissants, Danish and muffins
Butter and fruit preserves
Banana, cranberry and poppy seed bread

Farmed fresh scrambled eggs with chives and
spinach
Smoked salmon eggs benedict
Manitoba blueberry pancakes
Maple syrup and apple cinnamon chutney

Pan fried potatoes with onions and red peppers
Zucchini Provencal
Maple pork sausage or apple wood smoked bacon

Peach yogurt

Sliced fresh fruit

Coffee, decaf, assorted teas

*Minimum of 25 people required for all buffet breakfasts
*For groups less than 25 a \$4.00 surcharge per person will be added

Brunch

Meeting Maestro

Selection of juices

Selection of cold cereals
Sliced fresh fruit with yogurt
Selection of breads, croissants, Danish
and muffins
Butter and preserves

Cured meat and cheese platters
Chef's creative soup
Rolls and butter

Scrambled eggs topped with cheese
Strips of bacon and sausage
Home style potatoes with parsley

Grilled chicken with a garlic red wine sauce

Chef's selection of cakes and pies
Assorted cookies

Coffee, decaf, assorted teas

Adventure

Chilled juices including orange, grapefruit, tomato,
cranberry, pineapple and apples

Selection of cold cereal
Sliced fresh fruit
Selection of fruit and neutral yogurt
Selection of fruit bread, croissant, Danish and
muffins

Butter and preserves
Bagel station with smoked fish, cured meat and
assorted cream cheeses

Scrambled eggs and basil vol-au-vent
Maple wood smoked bacon
Pork sausage

Chocolate French toast and raisin brioche
Maple sugar and snow sugar

Chef's creative soup pot
Rolls and butter

Selected salad greens with assorted dressings
Blaze Caesar salad
Basil tomato salad

Green beans and artichoke salad with pecan nuts
and French dressing

Potato and yam gratin
Herb tossed vegetables
Grilled breast of chicken with mustard cream and
sautéed mushrooms
Pan-fried salmon with three spices and chive
cream sauce
Vegetable lasagna

Chef's selection of cakes and pies
Cookies

Coffee, decaf, assorted teas

* Minimum of 25 people required for all brunch buffets

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Cold Lunch Buffets

The hotel allots for 1.5 sandwiches per person for all working lunches. If you would like to allot 2 sandwiches per person, please add \$1.50.

Build Your Own Sandwich

Chef's creative soup
Rolls and butter

Assorted salad greens with dressings
Caesar salad with herb croutons and Asiago cheese
Fresh vegetable platter with dip
Pickle and relish tray
Breads and buns

Fillings:

Assorted sliced meat platter
Tuna, onion and pepper salad
Egg and spring onion salad
Sliced domestic cheeses
Toppings and condiments
Nanaimo bars, dessert squares and brownies
Coffee, decaf, assorted teas

Substitute Fillings:

Brined salmon salad with celery and onions
Mexican chicken corn and pepper salad

Wrap it Up Sandwich Party

Chef's creative soup
Rolls and butter
Manitoba cabbage slaw

Pasta salad with ham, tomato and cheese
Spinach salad with sliced Manitoba mushrooms
and blueberry poppy seed dressing
Olive, onion, potato and zucchini salad with
sun-dried tomato dressing
Tortilla wraps with old fashion ham, roast beef
bistro style, smoked turkey, egg and green onion
salad and chicken and tomato salad
Assorted dessert squares
Coffee, decaf, assorted teas

Substitute Fillings:

Tuna onion and pepper salad
Salami with corn and pepper spread

Add Fillings:

Mexican beef and vegetable salad

The Forks Parisian Sandwich

Chef's creative soup
Rolls and butter

Assorted salad greens with dressings
Spinach salad with fresh sprouts and
raspberry vinaigrette
Sliced tomato and cucumber salad with Roquefort
cheese dressing

Fresh vegetable platter with dip
Pickle and relish platter

Parisian Sandwiches:

Smoked turkey, roast beef, black forest ham, egg
salad and tuna salad on Parisian bread
Chocolate and vanilla éclairs
Coffee, decaf, assorted teas

Substitute fillings:

Baby shrimp palm heart salad
Artichoke and salami salad
Grilled vegetables with thyme and balsamic

Add Fillings:

Smoked salmon and horseradish cream
Prosciutto and sundried tomato

Red River Deli

Chef's creative soup
Rolls and butter

Assorted salad greens with dressings
Greek salad

Potato and leek salad with mustard mayo

Pickle and relish platter

Sandwiches on deli rolls:

Beef and onion, turkey and cranberry, ham and
cucumber, cheese and tomato, egg and beetroot
Lemon crunch and macaroon dessert squares
Coffee, decaf, assorted teas

* Minimum of 25 people required for all lunch buffets

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*For groups less than 10 a \$5.00 surcharge per person will be added

Deluxe Sandwiches

Fresh vegetable platter with dip

Marinated mushroom salad

Mixed spring mix salad with our house garlic balsamic vinaigrette

Caesar salad with herb croutons and Asiago cheese shreds

Open-faced sandwiches featuring:

Lobster and crab salad with avocado mayonnaise on a croissant

Roast beef with Provolone cilantro mayonnaise on marble rye

Smoked white turkey breast with horseradish on flax seed and multigrain bread

Old fashioned black forest ham with Chipotle pepper aioli on a pumpernickel deli roll

Atlantic smoked salmon with caper cream cheese and red onion chutney on sunflower seed bread

Sliced fresh fruit platter

Chef's selection of cakes

Coffee, decaf, assorted teas

Dessert Enhancements

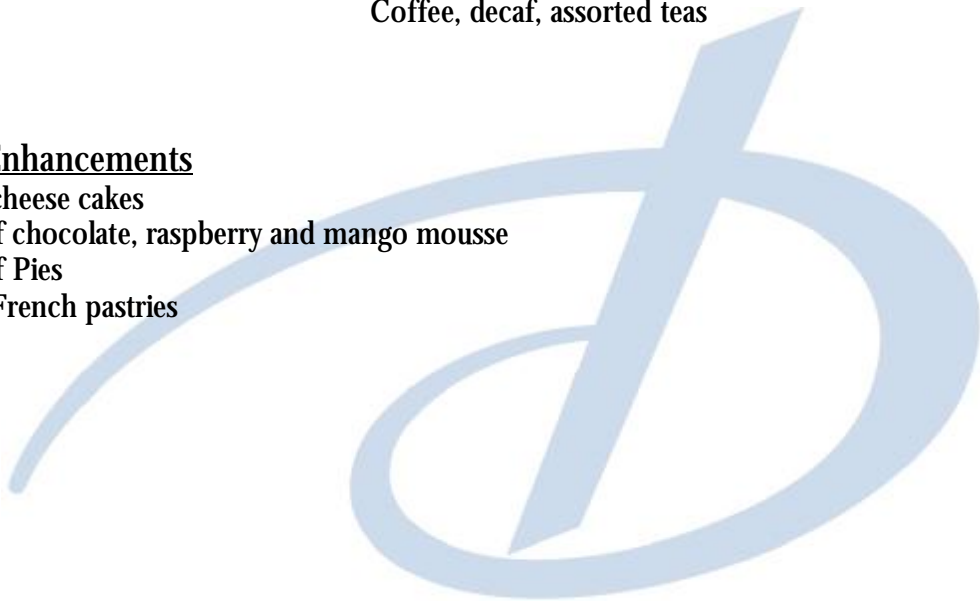
Variety of cheese cakes

Selection of chocolate, raspberry and mango mousse

Selection of Pies

Variety of French pastries

Dainties



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PST, GST and Gratuity not included

Updated on 7/18/11

Hot Lunch Buffet

Grand Beach BBQ

Chef's creative soup
Locally made cornbread muffins
Mixed salad greens with assorted dressings
Caesar salad with herb croutons and Asiago
Manitoba coleslaw
Corn on the cob
Baked potato with condiments
Grilled herb chicken with Saskatoon demi
Blueberry and apple pie
Coffee, decaf, assorted teas

Taste of Italy

Minestrone with basil oil
Garlic bread
Assorted Italian cured meat platter
Kalamata olives, artichokes, red pepper and anchovies, fried zucchini and Provolone cheese
Tomato and bocconcini salad with balsamic and olive oil
Sicilian potato salad with olives, peppers and pancetta
Meat and vegetarian lasagna
Vanilla and chocolate cannoli
Coffee, decaf, assorted teas

BBQ enhancements

Grilled pork loin with paprika
Grilled beefsteak with three spices
Grilled salmon steak with cilantro

Add:

Pork piccata
Baked basil chicken with onions olives and sun-dried tomatoes
Rotini pasta with seafood marinara

Curry-Curry

Tomato cumin soup
Cucumber tomato onion raita
Malaysian rice chicken and pineapple salad
Vegetable samosas
South Indian chicken curry
Thai green pork curry
Sri Lankan tempered potato curry
Steamed jasmine rice
Pita bread
Sliced fresh fruit with vanilla ice cream
Coffee, decaf, assorted teas

Stir-Fry

Thai noodle salad
Iceberg with green bean wasabi dressing
Oriental cabbage and water chestnut slaw
Mini egg rolls with plum sauce
Sesame scented chicken stir-fry with oriental vegetables
Asian style fried rice with egg
Tapioca melon pudding
Fortune cookies
Green tea ice cream
Coffee, decaf, assorted teas

Add:

Garlic marinated beef or pork stir fry with zucchini
Sweet and sour fish wok fried with pineapple, cucumber, onion and peppers

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Ukrainian

Chef's creative soup
Rolls and butter

Mixed salad greens with assorted dressings
Potato, pepper, green pea and ham salad
Beetroot and onion salad with vinaigrette dressing
Perogies with bacon, onion, mushroom cream
sauce and sour cream
Vegetable and rice cabbage rolls with tomato sauce
Boiled rustic potatoes with fried bacon and onions
Grilled kielbasa
Fresh whole fruit display
Baked fruit pies
Coffee, decaf, assorted teas

Add:

Chicken stew
Roast beef
Sauerkraut
Boiled potatoes with dill and sour cream
Roast duck with apples

Create your Own Pasta

Chef's creative soup
Focaccia bread

Mixed salad greens with assorted dressings
Caesar salad with herb croutons and Asiago cheese
Fresh vegetable pasta salad

Choice of two pastas:

Rotini	Penne
Tortellini	Fettuccini

Choice of two sauces (on the side):

Tomato primavera	Roasted garlic alfredo
Pesto cream	Meat and her tomato

Vanilla and chocolate cannoli

Coffee, decaf, assorted teas

Tex Mex

Chef's creative soup
Rolls and butter

Mixed salad greens with assorted dressings
Romaine lettuce with Caesar toppings
Nacho chips, salsa and sour cream

Create your own fajitas:

Soft flavoured tortilla shells
Chicken with peppers, onions, lettuce,
tomato and hot peppers
Tomato salsa
Sour cream

Hot spiced Mexican rice with beans

Banana cream pie

Coffee, decaf, assorted teas

Add:

Salads

Guacamole
Roasted yam salad with tuna and pepper ranch
dressing
Fried jalapeno pepper and beef salad
Rice salad with onions, tomatoes, peppers and
yams

Entrees

Spicy beef
Seafood enchiladas
Chicken mole
Grilled snapper fish with ancho chili citron butter
Potato, yam and spicy sausage casserole
Cilantro rice with beans

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Plated Lunches

À la Carte Starters and Lunch Enhancements

Soups

Chef's creative soup
Manitoba mushrooms and herb broth
Charred tomato and basil soup with melted mozzarella
Leek and chicken consommé
Manitoba wild rice and mushroom cream
Red lentil with Portuguese chorizo
Signature cream of wild rice and mushroom
Roasted corn and clam chowder
Chilled gazpacho soup with prawns

Salad

Mixed salad greens with cherry tomato and root slaw balsamic vinaigrette
Caesar salad with herb croutons and Asiago cheese
Grilled vegetables with fresh thyme walnut vinaigrette
Tomato and Bocconcini with salami, olive oil and garlic dressing
Boston Bibb with artichoke and bacon crisp Stilton dressing
Roasted Portobello, romaine and spinach with blueberry poppy seed dressing

À la Carte Entrées

Our lunch entrées are accompanied with chef's selection of starch potato, rice or couscous and seasonal vegetables, freshly baked three types of bread and butter, coffee, decaf and assorted teas

Cold Entrées

Herb roasted Creole-spiced chicken breast with Caesar salad
Pan-fried Creole-spiced shrimps (2) with Caesar salad
Smoked turkey with marinated tomato and basil
Seared tuna Niçoise salad
Smoked duck salad with grilled orange frisse, vanilla and balsamic vinaigrette
Sliced baron of beef, grilled vegetables and tomato onion salsa
Pan-fried salmon with Greek salad

Hot Entrées

Beef lasagna with basil tomato stew
Pan-fried breast of chicken with our special herb blend and shallot red wine demi
Louisiana blackened chicken with grainy mustard and green onion cream sauce
Manitoba sirloin steak with caramelized Spanish onions and rosemary merlot reduction
Cajun spiced roasted loin of pork with mushroom mustard sauce
Pan-fried pickerel fillet served with lemon grass basil butter
Manitoba beef tenderloin with black pepper crust sauce bordelaise

Hot Vegetarian Entrées served with Breads

Vegetable lasagna with roasted tomato sauce and melted mozzarella
Penne pasta with sun-dried tomatoes, roasted garlic and basil with Asiago
Stir-fried vegetables and tofu on steamed rice
Vegetable enchiladas with salsa and sour cream
Potato Perogies with mushroom cream sauce
Vegetable quiche on braised carrots

Desserts

Apple pie
Manitoba styled carrot cake with cream cheese icing
Baked cheesecake with raspberry coulis
Black forest torte with a bing cherry coulis
Raspberry granola parfait with yogurt
Chocolate or maple mousse in a glass

Working Lunch

Delta Burger

Minced prime beef patti spiced up with a combination of peppers, onions and corn on a sesame bun

Farmer's slaw
Potato wedges

Macadamia nut cookies

Coffee, decaf, assorted teas

Ciabatta

Italian cured Parma ham, artichokes and oven-dried tomatoes on olive butter Ciabatta bread

Potato wedges

Chocolate chunk cookies

Coffee, decaf, assorted teas

Salmon Bagels

Cedar wood smoked salmon with feta cheese salad on an onion bagel

Potato chips

Oatmeal and raisin cookies

Coffee, decaf, assorted teas

Veggie

Grilled vegetables marinated in balsamic and served in pita bread

French fries

Peanut butter cookies

Coffee, tea, decaf

Picnic Packs

For your business tours or pleasure trips, take along our convenient snack packs

Easy Going

Ham and cheese on rye bread
Potato chips
Coleslaw
Muffin
Banana

As good As

Stir-fried chicken with steamed jasmine rice
Hazelnut cookie
Red apple

In Style

Smoked salmon and cream cheese on a bagel
Celery and carrot sticks
Fruit yogurt
Green apple

Add:

Hard boiled egg
Soft drinks
Granola bar
Veggie pack

Stand Up Reception

Please find below the items that Delta Winnipeg has available to enhance any dining experience. As well, simply expand your selection to feature your reception as the complete event!

Cold Hors D'oeuvres

Meats

Teriyaki chicken on cucumber seaweed salad
Spicy sausage and vegetable rice paper roll
Marinated asparagus tips with Parma ham
Chicken with Spanish onion and pepper salsa
Salami cones with pearl onions on rye bread
Smoked turkey ham mousse tartlets
Foie gras mousse with pear slaw on a baguette
Bison bruschetta

Fish and Shellfish

Salmon tartar with cream fraiche (wasabi caviar) and tobiko caviar on a dill bilini
Prawn with fennel on spoons
Wasabi sake basted salmon on melba toast
Lobster and mango on spoons

Vegetarian

Basil cream cheese with cherry tomatoes
Gorgonzola cream in tomato boats
Spicy cream cheese on celery

Platters

Deluxe meat platter with condiments and deli rolls, minimum 10 persons
Assorted bruschetta; Asiago crostinis, white bean and beef, roasted tomato and garlic artichoke pesto and pickarel
Canadian smoked salmon with red onion, fresh dill, caper salsa and herb cream cheese, minimum 20 persons
Shrimp display with sweet chilies, garlic cocktail sauce and cocktails, minimum 50 pieces
Artichoke and salmon spread with French baguette
Fresh vegetable tray with herb dip
Classic tomato bruschetta served in bowls with French baguette
Hummus served with pita bread
Canadian cheese platter with assorted crackers, minimum 20 persons
Imported & Canadian cheese board with assorted crackers, minimum 20 persons

Hot Hors D'oeuvres

Meats

Chicken samosas
Chicken skewers braised in our own spiced BBQ sauce
Malaysian chicken sate with peanut sauce
Thai chicken skewers with curry dust
Mini chicken souvlaki kebab
Ginger perfumed chicken vol-au-vent
Bison Ribs

Fish and Shellfish

Smoked bacon wrapped scallops
Smoked salmon and mozzarella batons
Mini seafood spring rolls
Breaded prawns with tomato tartar
Coconut shrimp with a tomato horseradish dipping sauce
Mini vol-au-vent with seafood thermedo
Wild rice and salmon patties
Mini crab cakes with mango chili aioli
Prawn puffs
Assorted seafood puffs

Vegetarian

Sun-dried tomato and feta cheese purse
Vegetarian samosas
Spanakopita with feta cheese and spinach
Herb breaded mushroom caps with garlic chili mayo
Assorted mini vegetarian quiche with three cheeses
Wild local mushroom purse in a puff pastry
Vegetarian spring rolls with dip and a spiced plum sauce
Mushrooms parmesan and risotto rice balls

Cold Hors D'oeuvres Stations

Seafood Station

6 pieces per person

Poached shrimps, mussels, clams, scallops, crab and snow crab legs and oysters

Horseradish sauce

Cocktail sauce

Pickle ginger and wasabi remoulade

Red wine shallot vinegar

Gravlax

House specialty of raw cured salmon
(6 day grace period)

Dill mustard mayo and lemon

Dill and brandy salmon

Lemon grass and rice wine salmon

Chili cilantro salmon

Smoked Fish station

Salmon, white fish, goldeye and peppered mackerel

Horseradish sauce

Creole remoulade

Sour cream

Thinly sliced onions

Capers

Antipasto Station

Carved Italian dried and smoked meats including:

salami and prosciutto ham

Marinated kalamata olives

Garlic stuffed green olives

Artichoke with herbs

Oven-dried tomato with oregano

Grilled zucchini with red wine vinaigrette

Grilled eggplants with olive oil and white balsamic

Flat breads

Hot Hors D'oeuvres Stations

Dim Sum Station

Assorted steamed Cantonese hart delights
Ginger soya sauce, chili oil and chili sauce
Vinegar

Pasta

Your choice of two of the following pastas and sauces

Tortellini
Tomato

Penne
Alfredo

Rotini
Meat

Potato and Yam Martini

Broccoli and Fontana cheese cream

Add:

Gnocchi or ravioli

Risotto with prawns and radicchio

Risotto with mushrooms and Asiago

Lobster tarragon cappuccino

Baked Brie

Covered in puff pastry with blueberry compote

Thai tom yam seafood coconut cream

Baby reds with toppings including sautéed mushrooms, roasted garlic and chili flakes, bacon, sour cream and scallions with red wine demi

Hot Carving Stations

Creole spiced beef tenderloin

English, Dijon and grainy mustard
Grated horseradish sauce
Bordelaise sauce

Beef strip loin with peppercorn crust

English, Dijon and grainy mustard
Grated horseradish sauce
Bojeilino wine sauce

Baron of beef

Crusted with rosemary dry rub
English, Dijon and grainy mustard
Grated horseradish sauce
Shallot Shiraz reduction

Prime rib

Crusted with sea salt and coriander rub
English, Dijon and grainy mustard
Grated horseradish sauce
Merlot demi

Leg of lamb

Garlic and rosemary inserted and slow
roasted to flavour
English, Dijon and grainy mustard
Grated horseradish sauce
Mint jelly

Pork loin

Espresso mustard rub
English, Dijon and grainy mustard
Grated horseradish sauce
Pommery mustard sauce

Roasted ham

Honey, pineapple and clove glaze
Dijon mustard
Mustard cream sauce

Leg of pork

3-spice rub
English, Dijon and grainy mustard
Grated horseradish sauce
Mushroom cream sauce

Salmon coulibiac

Salmon wrapped in puff pastry stuffed with rice,
egg and mushrooms
Dill cream sauce

Herbed rubbed turkey

Cranberry sauce, apple chutney and turkey grave

Salmon in salt crust

Dill cream sauce
Add champagne sauce

Flambé Stations

Meats

Slivers of beef tenderloin sautéed with garlic and brandy sauce, minimum 25 person
Beef medallions flamed with brandy sauce Madagascar
Veal scalloped flamed with rye mushroom cream

Seafood

Shrimp and scallops flambéed with tomatoes and basil and finished with pernod and a garlic cream sauce, minimum 35 persons at 5 pieces/person
Sautéed pickerel cheeks flambéed in chili flavoured vodka, shallots, garlic and cilantro (minimum 25 person)
Marinated tiger prawns in garlic fresh herbs and sambuca, minimum 25 persons at 5 pieces/person
Escargot flamed with pernod and chive cream

Dessert Stations

Chocolate fountain with your choice of strawberries, melons, bananas and pound cake
Ice creams and sherbet with toppings
Crepe Suzette flamed with Grand Marnier and orange butter sauce
Dessert buffet with 6 types of cakes, chocolate mousse, raspberry mousse and fresh whole fruit display

Add

Garlic mushrooms

Signature Served Dinners

The Range

Duck consommé with wild rice and spinach celastine

Spinach, endive and mushroom salad with turkey bacon

Roasted pork with corn apple salsa

Potato and herb casserole style

Roasted vegetables

or

Wing bone attached breast of chicken stuffed with baby spinach and pine nuts served with a red wine demi-glace

Vanilla cake and cream cheese mousse with berry coulis

Coffee, decaf, assorted teas

Taste of Manitoba

Smoked char on beetroot slaw drizzled with hempseed vinaigrette

Rutabaga and parsnip cream soup with maple sunflower blend

Tenderloin of bison with onion raspberry marmalade

Steamed vegetable roulade

3-grain potato and yam rosti with cranberry au jus

Cheesecake topped with Manitoba blueberry compote

Coffee, decaf, assorted teas

The Lake

Cream of spinach with wild mushroom

Manitoba mixed greens with prosciutto wrapped deer (rabbit) fillet and local pea shoots in a spring tomato and citrus vinaigrette

Pan seared pickerel fillets finished with a lemon garlic butter sauce

Julienne of vegetables on 7-grain rice cakes

Apple cheesecake with wild berry sauce

Coffee, decaf, assorted teas

The Meadows

Squash soup with barley

Pickerel and yams wrapped with parsley mousse on root vegetable haystack

Baked beef tenderloin

Bacon wrapped roasted vegetables

Rustic potatoes with a wild mushroom sauce

Salad greens with marinated tomato and cucumber raspberry vinaigrette

Blueberry swirls with strawberry compote

Coffee, tea, assorted teas

Add raspberry or lemon sorbet

Plated Dinners

Each entrée price includes one choice from the appetizer and one choice from the dessert selection. All entrees are served with chef's choice of starch, seasonal vegetables, rolls with butter and coffee, decaf assorted teas (unless listed in the menu)

Soups

Rutabaga and parsnip cream with maple drops
Butternut squash and wild rice blend
Barley and vegetable broth

Salad

Mixed salad greens in a cucumber wrap with garlic balsamic dressing and fried onions
Fresh romaine hearts sprinkled with homemade croutons, Asiago cheese and citrus Caesar dressing
Butter leaf salad with julienne radish and carrots in a sun-dried tomato emulsion
Baby spinach with egg, mushrooms and pancetta salad with creamy garlic dressing
Feta cheese salad with fresh vegetable, olives and Greek dressing

Desserts

Carrot cake with cream cheese icing
Manitoba style blueberry cheesecake
Seasonal fresh fruit flan
Mountain berry cheesecake
Chocolate brownie bombshell torte
Chocolate fantasy torte with walnuts and butter cream
Individual non-baked cheesecakes including mandarin orange, mocha swirl, chocolate Amaretto, blueberry swirl

À la Carte Plated Dinners

Entrées

Breaded chicken with Manitoba smoked ham and Bothwell cheese, topped with spiced tomato and red onion compote

Fresh herb coated breast of chicken, topped with Portobello mushroom ragout

Grilled chicken breast with roasted garlic, red and fresh rosemary demi

Stuffed herb pork loin with spinach, fresh basil and gala apples, finished with sweet sherry glaze

Gunia fowl with corn potato fritters, braised green beans, roasted red peppers, green pepper corn and shallot cream sauce

Roasted leg of lamb with garlic rosemary cream sauce and chive creamed potato chunky ratatouille

Braised Atlantic salmon served with dill lentil jasmine rice and chive cream sauce

Carved strip loin of beef slow roasted with chef's signature herb rub and finished with five-peppercorn demi

AA
AAA

Cedar smoked Alberta prime rib of beef with a shiraz red wine demi

AA
AAA

Pan-fried pickerel fillets with dill bread crust and Thai chili garlic lime glaze

Slow roasted bison tenderloin with Porcini mushrooms, house made spice rub and creamed gorgonzola demi

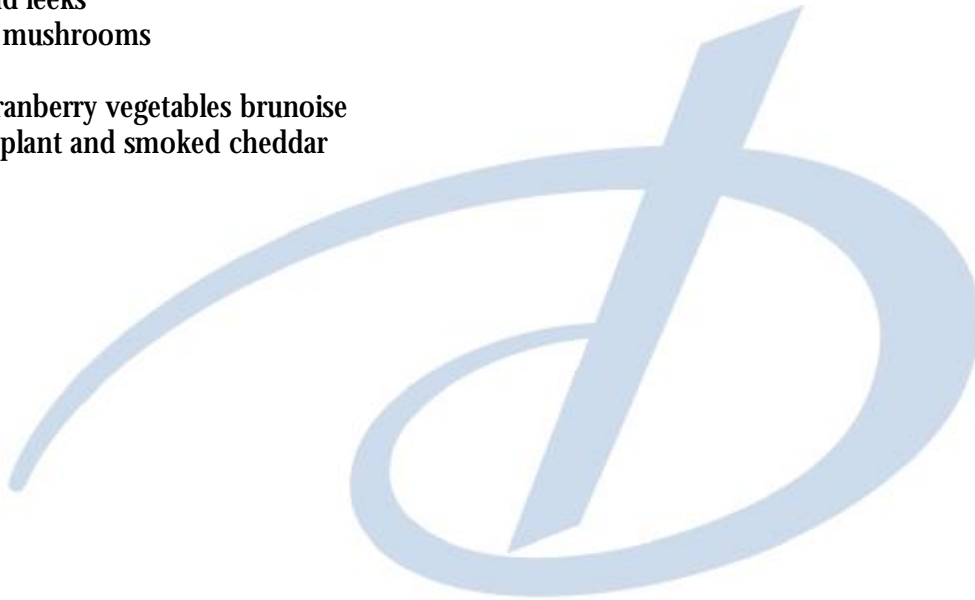
Surf and Turfs

Lemon spiced chicken with wasabi crusted salmon
Fillet of beef with foie gras
Fillet of beef with garlic prawns
Lamb loin with halibut

Select your Stuffing

Herb marinated fresh chicken breast

Couscous with peppers
Mushroom shallots and herbs
Barley, leeks and ground sausage
Wheat, tomato and parsley
Ham, cheese and leeks
Mozzarella and mushrooms
Peas and yams
Wild rice and cranberry vegetables brunoise
Red pepper eggplant and smoked cheddar



Dinner Buffets

À la Carte Enhancements

Add one of the following to create a fourth course to the à la carte menu

Soups

Manitoba mushrooms and herb consommé
Beetroot and beef broth
Curried lentil and apple soup
Roasted red pepper and crabmeat cream
Cream of broccoli and Bothwell smoked Gouda cheese
Thai chicken lemon grass and galangal broth
Cream of asparagus and aged Bothwell cheese soup with prosciutto ham

Salad

Marinated shrimp and scallop Ceviche with a spring tomato and citrus vinaigrette, served in a bed of prairie field greens
Manitoba pickerel cheeks, coconut, cilantro, onion and tomato ceviche with hand picked greens and caper berries
Cured duck breast with house smoked tomato vinaigrette served on top of wild greens, palm hearts and sprinkled with Bothwell Gouda Cheese

Chilled Starters

Poached salmon and silk tofu with ginger sake sauce
Salmon carpaccio with artichoke tomato salad, olive tapenade and lemon oil
Caribbean seafood martini with pineapple
Poached shrimps with freeze salad and crispy corn fritters
Poached lobsters and mussels with mango chutney pear salad and walnut vinaigrette

Hot Starters

Fried crab cakes with leek and shitake ragout
Tempura prawns with seafood rice roll ginger radish soy sauce
Pan roasted scallops in orange butter on carrot parmesan risotto
Lobster ravioli with tomato basil butter
Stuffed gnocchi with Fontina cheese and walnut butter sauce

Assiniboine

Delta salad spring mix with julienne of fresh root vegetables and chef's selection of assorted dressings

Fresh tossed Caesar salad with fried croutons and fresh lemon, topped with Asiago cheese

Marinated Manitoba mushroom salad with roasted garlic, fresh thyme and olives

Seasonal fresh vegetable platter with dip

Chef's selection of European deli meats

Choice of two of the following entrées:

Slow roasted sliced baron of beef with a mushroom demi-glace

Breaded chicken breast, topped with roasted red pepper garlic cream sauce

Pan seared pork medallions with port wine jus, topped with chopped pistachios and crispy smoked bacon

Salmon Mediterranean style with black olives, roma tomatoes, fresh sautéed mushrooms, finished with a chardonnay sauce

Veal cannelloni with tomato herb sauce

Fresh cakes to including black forest, apple coffee and assorted cheesecakes

Chocolate mousse truffle tortes

Tarts and cannoli

Italian

Assorted Italian breads with butter

Tossed mixed bitter greens with tomatoes and cucumbers and chef's selection of assorted dressings

Fresh tossed Caesar salad with fried croutons and fresh lemon, topped with Asiago cheese

Antipasto platter with sliced deli meats, olives, pickles and marinated vegetables

Meat and vegetable lasagna

Basil crusted chicken breast with mozzarella cheese and savory roma tomato sauce

Herb tossed baby red potatoes

Sautéed root vegetables

Vanilla and chocolate cannoli

Tiramisu tortes

Mediterranean

Tossed mixed bitter greens with tomatoes and cucumbers and chef's selection of dressings

Assorted pumpnickel and sour dough breads with butter

Greek salad with chef's selection of house dressings

Grilled cold vegetable platter, topped with virgin olive oil and roasted garlic

Pork souvlaki with a zesty Mediterranean sauce

Herb and garlic coated nine cut baked chicken

Lemon and herb crusted roasted potatoes

Fresh fruit flan

Baklava

Trail Blazer

Tossed mixed bitter greens with tomatoes and cucumbers, chef's balsamic and roasted garlic dressing

Wild rice salad with dried berries, roasted shallots and scallions

Marinated vegetable salad with poppy seed vinaigrette

Fresh tossed Caesar salad with fried croutons, fresh lemon and topped with Asiago cheese

Baked chicken breast filled with mushroom ragout

Slow roasted carved baron of beef Blaze Bistro style

Scallop potatoes

Home style baked beans

Glazed carrots and roasted shallots

Assorted pies

Red River

Delta spring salad mix with julienne of fresh root vegetables and chef's selection of assorted dressings

Fresh tossed Caesar salad with fried croutons, fresh lemon and topped with Asiago cheese

Marinated Manitoba mushroom salad with roasted garlic, fresh thyme and olives

Fresh herb marinated pasta salad

Mediterranean potato salad

Seasonal vegetables platter with dip

Chef's selection of European deli meats

Domestic cheese platter with grapes and berries

Choice of two of the following entrées:

Slow roasted sliced baron of beef

Grilled chicken breast with Dijon tarragon crust, topped with roasted red pepper garlic cream sauce

Pan seared pork medallions with port wine jus, topped with chopped pistachios and crispy smoked bacon

Salmon Mediterranean style baked with sun-dried tomatoes, capers, basil and cream

Slivers of beef with Manitoba mushrooms and onions, finished in a red wine sauce

Pan seared pickerel fillets topped with fresh basil and lemon, finished in a chardonnay sauce

Veal cannelloni with a tomato herb sauce

Baked chocolate truffles, lemon poppy seed cake, Manitoba blueberry cheesecake, bumble berry and strawberry rhubarb pie

Philippines

Pork Sinigang (pork and vegetable soup with Tamarind)

Pineapple and macaroni salad

Cucumber and red pepper with cilantro chili and peanut dressing

Philippine coleslaw with apple and raisin

Chicken Adobo (chicken soya peppercorn stew)

Beef rump steak Tagalog (sautéed beef escalope with red onion and soya flavoured sauce)

Steamed bok choy with teriyaki and garlic sauce

Garlic fried rice

Carving

Pork leg marinate with garlic, vinegar and liver sauce

Dessert

Sticky coconut rice pudding

Philippine fruit salad with condensed milk and nestle cream dressing

Sweet potato with coconut milk and tapioca

Add:

Pork and shrimp fried rice

Pancit Guisado (stir fried noodles with an assortment of meat and seafood)

Beverage Service

Our beverage service includes the following:

Mix: soft drinks, orange juice, clamato juice, cranberry juice, pineapple juice

Garnishes, cocktail picks, straws, cocktail napkins, ice and glasses

A bartender/cashier charge of \$25.00 per hour per bartender and cashier, minimum of 3 hours, will apply to both host and cash bars, if the bar sales do not exceed \$300.00 per bartender (before taxes).

Host Bar

When drinks are charged to the host account.

Cash Bar

When drinks are sold on an individual basis.

	<u>Host</u>	<u>Cash</u> (includes taxes)
Liquor Canadian Club Rye, Banff Ice Vodka, Lambs Rum, Gilbeys Gin, Whyte & McKay Scotch	\$4.24	\$4.75
Domestic Beer Labatt Lite, Kokanee, Budweiser, Coors Lite, MGD, Canadian, Fort Garry	\$4.24	\$4.75
Import Beer Stella Artois, Corona, Becks	\$5.36	\$7.00
Wines by the Glass Canada - Peller Estates Proprietor's Reserve, Jackson Triggs Vintners Selection Australia - Lindemans Premier Selection	\$5.47	\$6.00
Liqueurs Bailey's Irish Cream, Kahlua, Drambuie, Grand Marnier	\$6.25	\$7.00
Martinis & Manhattans - 1.5 ounce	\$6.03	\$7.00
Soft Drinks/Juices	\$1.79	\$2.00
Bottled Water	\$2.46	\$2.75
Perrier	\$3.13	\$3.50

Add a Martini Bar - \$375.00 per Bar

Delta Winnipeg will provide a separate Glass Block Bar with an Ice Carved Martini Luge and our trained bartender(s) will shake and mix all your Martini Favourites

Wine List

Featured Canadian Wines:

Copper Moon Shiraz	\$33.00
Pellar Estates Heritage Series Cabernet Merlot VQA	\$42.00
Copper Moon Sauvignon Blanc	\$33.00
Pellar Estates Heritage Series Pinot Gris VQA	\$42.00

Whites:

Lindemans Premier Selection Chardonnay, Australia	\$36.00
Vina Undurraga un-oaked Chardonnay, Chile	\$36.00
False Bay Sauvignon Blanc, South Africa	\$38.00
Pasqua Pinot Grigio	\$37.00
Wyndham Estate Bin 222 Chardonnay, Australia	\$44.00

Reds:

Pasqua Sangiovese di Puglia, Italy	\$33.00
Lindemans Premier Selection Shiraz/Cabernet, Australia	\$36.00
Twin Fin Shiraz, California	\$39.00
De Bortoli dB Petit Syrah, Australia	\$39.00
Vina Undurraga Pinot Noir, Chile	\$36.00
Cono Sur Merlot, Chile	\$41.00
Wyndham Estate Bin 444 Cabernet Sauvignon, Australia	\$49.00

Sparkling, Rose, Champagnes:

Beringer, White Zinfandel, California	\$30.00
Henkell Trocken Sparkling, Germany	\$41.00
Seaview Sparkling Brut, Australia	\$40.00

The Corkage Bar

Delta Winnipeg provides complete premium corkage service. Only Delta staff can serve as bartenders. We recommend one bartender for every 80 guests.

This service includes our recommended number of bartenders along with all appropriate mixes, juices, glassware, fruit garnishes and ice.

Includes passing champagne to your guests as they arrive, wine service during dinner, and liqueur service after dinner with coffee and tea.

A special permit is required by regulations of the Manitoba Liquor Control Commission.

This permit must accompany any alcohol you wish to purchase, and have served. This permit may be obtained at the liquor store where your liquor is purchased. The permit should be ordered at least two weeks prior to your event. The amount of alcohol you are permitted will be based on your number of guests expected. Only the alcohol listed on your permit may be consumed in your Banquet Room.

Full Corkage Bar \$9.50 per person

Wine only Corkage \$5.00 per person

Wine & Beer only Corkage \$7.00 per person

Soft Drink only Bars \$5.00 per person

Children under 18 Corkage \$5.50