



Wedding Celebrations

2012

PRICES SUBJECT TO APPLICABLE TAXES AND GRATUITY CHARGES
Prices subject to change without notice
Effective September 2011



Splendid Firenze (buffet)

(Groups fewer than 40 people are subject to a per person surcharge)

Chef's Selection of Baked Breads and Rolls with Butter

Cold

Traditional Caesar Salad with
Herb Croutons & Grana Padano Cheese
Roma Tomato Salad, Basil Pesto Marinated Boconccini
Medley of Baby Salad Leaves, Seasonal Fresh Vegetables
Assorted Vinaigrettes
Mango and Pear Salad with Basil Vinaigrette

Platters

Assorted Sushi and Maki Rolls, Soya, Pickled Ginger and Wasabi

Entrées

Penne Pasta with Wild Mushroom Ragout and Fresh Parmesan
Slow Baked Citrus Rubbed Salmon with Dill and Preserved Lemon Cream
(Or Halibut Available Fresh April to September)
Roast Chicken Supreme with Basil and Parmesan Crumble, Tomato Napoli

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Lemon Olive Oil Roasted Baby Gold Potatoes with Herbs & Parmesan  
Chef's selection of Local Vegetables Prepared in the Style of the Season

### **Dessert Table**

Fresh Seasonal Fruit Platter  
Chocolate Mousse, Cheesecakes, Assorted Fruit pies, Tortes and Cakes  
Domestic and International Cheese with Cheese Biscuits  
Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$58 per person



## ***WEST COAST DELIGHT - BUFFET 1***

(Groups fewer than 40 people are subject to a per person surcharge)

Chef's Selection of Baked Breads and Rolls with Butter

### **Cold**

Roma Tomato Salad, Basil Pesto Marinated Boconccini  
Medley of Baby Salad Leaves, Seasonal Fresh Vegetables, Assorted Vinaigrettes  
Traditional Greek Salad with Oregano- Red Wine Vinaigrette  
Chow Mein Noodle salad with Cold Water Shrimp, Asian Vinaigrette  
Marinated Potato Salad with Lemon and Tarragon, Roasted Red Peppers

### **Platters**

West Coast Seafood Display to include: Snow Crab Claws  
Candied Salmon, Smoked Trout, Cold Water Shrimp,  
Marinated Mussels and Clams  
Assorted Sushi and Maki Rolls, Soya, Pickled Ginger and Wasabi  
Platters of Assorted Deli Meats with Cornichons, Mustards and Olives

### **Entrees**

Garlic, Lemon and Herb roasted "10 cut" bone in Chicken  
Slow Baked Citrus Rubbed Salmon with Dill and Preserved Lemon Cream  
(Or Halibut Available Fresh April to September)  
Penne Pasta with Wild Mushroom ragout and Grana Padano Cheese  
**CARVED Beef Strip Loin with Horseradish, Mustard & Red Wine Jus** (includes Chef)  
Lemon Olive Oil Roasted Baby Gold Potatoes with Herbs and Parmesan  
Chef's selection of Local Vegetables Prepared in the Style of the Season

### **Dessert Table**

Fresh Seasonal Fruit Platter  
Chocolate Mousse, Cheesecakes, Assorted Fruit Pies, Tortes and Cakes  
Domestic and International Cheese with Cheese Biscuits  
Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$75 per person

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## ***Westcoast Delight - Buffet 2***

(Groups fewer than 40 people are subject to a per person surcharge)

Chef's Selection of Baked Breads and Rolls with Butter

### Cold

Medley of Baby Salad Leaves, Seasonal Fresh Vegetables

Assorted Vinaigrettes

Traditional Caesar Salad with

With Herb Croutons and Grana Padano Cheese

Marinated Potato Salad with Lemon and tarragon, Roasted Red Peppers

Mango and Pear salad with Basil Vinaigrette

### Platters

Platters of Assorted Deli Meats with Cornichons, Mustards and Olives

Assorted Sushi and Maki Rolls, Soya, Pickled Ginger and Wasabi

Fresh Vegetable Crudités with Assorted Dips

### Entrees

BC Fisherman's Stew with Fresh Dill in Crispy Puff Pastry

Penne Pasta with Wild Mushroom Ragout and Grana Padano Cheese

Garlic, Lemon and Herb roasted "10 cut" bone in Chicken

Lemon Olive Oil Roasted Baby Gold Potatoes with Herbs and Parmesan

Chef's selection of Local Vegetables Prepared in the Style of the Season

### Dessert Table

Fresh Seasonal Fruit Platter

Chocolate Mousse, Cheesecakes, Assorted Fruit Pies, Tortes and Cakes

Domestic and International Cheese with Cheese Biscuits

Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$60 per person

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## ***Westcoast Delight - Buffet 3***

(Groups fewer than 40 people are subject to a per person surcharge)

Chef's Selection of Baked Breads and Rolls with Butter

### **Cold**

Roma Tomato Salad, Basil Pesto Marinated Boconccini  
Marinated Potato Salad with Lemon and Tarragon, Roasted Red Peppers  
Medley of Baby Salad Leaves, Seasonal Fresh Vegetables  
Assorted Vinaigrettes

### **Platters**

Fresh Vegetable Crudités with Assorted Dips

### **Entrees**

Rooast Chicken Supreme with Basil and Parmesan, Tomato Napoli  
Braised Beef with Burgundy Wine,  
Caramelized Pearl Onions & Tiroller Lardons  
Slow Baked Citrus Rubbed Salmon with Dill and Preserved Lemon Cream  
(Or Halibut Available Fresh April to September)  
Lemon Olive Oil Roasted Baby Gold Potatoes with Herbs and Parmesan  
Chef's selection of Local Vegetables Prepared in the Style of the Season

### **Dessert Table**

Fresh Seasonal Fruit Platter  
Chocolate Mousse, Cheesecakes, Assorted Fruit Pies, Tortes and Cakes  
Domestic and International Cheese with Cheese Biscuits  
Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

**\$58 per person**



## ***The Honeymoon (plated)***

Chef's Selection of Baked Breads and Rolls with Butter

### Hors D'hourves

Roast Pear and Asiago risotto Arancini  
And  
Prosciutto wrapped Melon with Mint

### Antipasto

Marinated vegetables, Olives, Serrano Ham

### Pasta

Pasta Bolognese and Fresh Parmesan

### Entrée

Wild Mushroom and Boursin Stuffed Chicken breast,  
Potato and Pine Nut Pave, Celeriac Puree, Merlot Jus

### Dessert

"Le Ballet"

Raspberry Chocolate Mousse Tower with Grand Marnier Anglais

Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$62 per person



## ***Venetian Kiss (plated)***

Chef's Selection of Baked Breads, Focaccia and Rolls with Butter

### Hors D'hourves

Roast Pear and Asiago Risotto Arancini

### Antipasto

Marinated vegetables, Olives, Serrano ham

### Pasta

Penne Pasta with Wild Mushroom Ragout and Grana Padano cheese

### Entrée

Roast Lamb Loin, Caramelized Onion and Eggplant Bayaldi,  
Minted Lamb Jus

### Dessert

Raspberry Chocolate Mousse Cake

Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$65 per person



## ***Indian Buffet - Menu 1***

(Groups fewer than 40 people are subject to a per person surcharge)

Chef's selection of Baked Breads, Warm Naan Breads and Crisp Papadam

Beef OR Veggie Samosa with Mango Chutney

### Salads

Medley of Baby Salad Leaves, Seasonal Fresh Vegetables  
Assorted Vinaigrettes  
Chick Pea Salad with Raisins and Coriander Dressing  
Cauliflower and Potato Salad with Madras Curry

### Entrées

Tandoori Halibut with Sultanas and Curry Cream  
Traditional Butter Chicken  
Coriander Steamed Fragrant Basmati Rice  
Minted Cucumber Raita, Apricot Chutney & Sultanas  
Dhal  
Vegetarian Coconut Curry

### Dessert Table

Fresh Seasonal Fruit Platter  
Chocolate Mousse, Cheesecakes, Assorted Fruit pies, Tortes and Cakes  
Domestic and International Cheese with Cheese Biscuits  
Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$58 per person

## **ADD to either of the Indian Menus...**

(Chef Fees are applicable at \$65/hr)

Carved Marinated Leg of Lamb with Coriander Scented Lamb Jus  
\$230 (serves 20 people)

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## ***Indian Buffet - Menu 2***

(Groups fewer than 40 people are subject to a per person surcharge)

Chef's selection of Baked Breads, Warm Naan Breads and Crisp Papadam

Beef and Pea Samosa with Mango Chutney  
And  
Fried Onion Bhaji

### Salads

Medley of Baby Salad Leaves, Seasonal Fresh Vegetables  
Assorted Vinaigrettes  
Chick Pea Salad with Raisins and Coriander Dressing  
Cauliflower and Potato Salad with Madras Curry Dressing

### Entrées

West Coast Seafood Curry  
Beef Vindaloo  
Traditional Butter Chicken  
Coriander Steamed Fragrant Basmati Rice  
Minted Cucumber Raita, Apricot Chutney & Sultanas  
Vegetarian Coconut Curry

Chef's selection of Local Vegetables Prepared in the Style of the Season

### Dessert Table

Fresh Seasonal Fruit Platter  
Chocolate Mousse, Cheesecakes, Assorted Fruit pies, Tortes and Cakes  
Domestic and International Cheese with Cheese Biscuits

Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

**\$62 per person**

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## ***Create Your Own Plated 3-course Dinner***

\$66 per person for all 3 courses

*\*\* Cost includes Chef's selection of Baked Breads and Rolls with Butter  
And Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas*

### Appetizer

(Please Select One of the Following for All Guests)

Warm wild Mushroom and Ricotta Tart, Endive Salad, Truffle Vinaigrette

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Baked Lamb Confit Strudel, Minted Cucumber Salad, Curry Oil

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Seared Scallops, with Beetroot Infused Pearl Cous Cous,  
Tarragon Pea Coulis

~~~

Bonito Crusted Crab Cakes with Chili Bean Aioli, Vegetable Slaw

~~~

Fresh Tomato and Pesto marinated Bocconcini,  
Shallots and Balsamic Caviar

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Rare Seared Albacore Tuna, Avocado Puree,
Asparagus and Serrano Ham, Soy Fluid Gel

~~~

Fresh Tomato and Pesto marinated Bocconcini with Sea Salt,  
Shallots and Balsamic Caviar

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Roast Beetroot Salad with Warm Goat Cheese Fritter,
Textures of Orange, Pistachio Vinaigrette

~~~

Medley of Baby Salad Leaves, Compressed Pears,  
Sliced Seasonal Vegetables, Ginger and Truffle Vinaigrette

## ***Create Your Own Plated 3-course Dinner cont'd***

### Entrée

(Please Select One of the Following for All Guests)

Grilled 7oz Beef Tenderloin, Eggplant Chutney,  
Braised Beef and Spring Pea Samosa

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Roast BC Halibut with Brown Butter Spaetzle,
Seasonal Vegetables, Shellfish emulsion

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Roasted BC salmon, Pearl Couscous with Smoked Bacon and Shallots,  
Seasonal Vegetables, Lobster Cream

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Roast Lamb Loin, Caramelized Onion and Eggplant Bayaldi,
Minted Lamb Jus

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Wild Mushroom and Boursin Stuffed Chicken Supreme,  
Potato and Pine Nut Pave, Celeriac Puree, Merlot Jus

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Slow Roasted Pork Loin, Mustard and garlic Rub,
Potato Puree, Seasonal Vegetables

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Braised Boneless Beef Shortrib, Roast Cauliflower,  
Citrus and Pine nut Gremolata, Glazed Baby Vegetables

## ***Create Your Own Plated 3-course Dinner cont'd***

### Dessert Selection

(Please Select One of the Following for All Guests)

Baked Okanagan Pear Crumble

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Traditional OR Chocolate Crème Brûlée

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Traditional Baked New York Cheesecake

~~~

Apple Strudel

~~~

Chilled Mango Cheese Cake

~~~

Lemon Tart

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Fresh Fruit and Berries with Homemade Sorbet  
Served in a Crisp Tulip Cup

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Chocolate Cylinder with Citrus Compote

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Alize...

Layers of Praline Cream, Raspberry and Pecan Nut

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Tiramisu Cake

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Chocolate and Passion Fruit Mousse Cake

### Add to your Dinner....

**Warm Apple Crumble with Virtual Nitro Ice Cream Station  
(Liquid Nitrogen Instant Ice Cream made in front of guests)**

**\$600 (Serves 50 people)**

## **Passed Hors D'hourves Reception**

Please select 2 Warm and 2 Cold from the following selections

*\* Offered as an add on to your dinner selection at \$16.00/person  
(Includes staff to serve)*

### **Hot Selections**

Steamed Dim Sum Dumplings  
Crisp Panko Seafood Cakes  
Beef, Chicken OR vegetable Samosa  
Roast pear and Asiago risotto Arancini  
Mushroom Phyllo with Herbs  
Chef's Assorted Quiche  
BBQ Duck Springrolls  
Mushroom and Tofu Vegetarian Springrolls  
Bonito Crusted Scallop on Daikon and Seaweed Salad, Wasabi Aioli  
Pork and Cabbage Gyoza, Ponzu  
Grilled Chicken skewers with Peanut sauce  
Mini Sheppard's Pie  
Mini Beef sliders with Aged Cheddar and Brioche Buns

### **Chilled Hors D'hourves**

Tuna Tartar with Capers and Soya  
Seafood Ceviche with Chili and Pickled Mango  
Assorted Sushi with Soya, Pickled Ginger and Wasabi  
Poached Asparagus with Prosciutto  
Smoked Salmon Mousse on Toasted Brioche  
Tomato and Bocconcini Brochette with Pesto  
Poached Prawn and Cucumber "Lettuce wraps"  
Olive and Confit Tomato Bruschetta  
Prosciutto Wrapped Melon with Mint  
Classic Poached Prawns with Cocktail Sauce and Lemon Aioli

### ***Midnight Buffet Snacks***

Available 10:00 pm to 1:00 am for your Wedding Day

**Grilled Naan with Cucumber  
and Mint Raita**  
\$5 per person

**Vegetable Crudités with Herb Dip**  
\$6 per person

**Seasonal Fruit & Berries**  
\$6 per person

**Crispy Tortilla Chips & Fresh Salsa  
Sour Cream & Guacamole**  
\$5 per person

**Assorted Smoked & Cured Meats  
Garnished with Cornichons, Olives &  
Cocktail Onions**  
\$9 per person

**A Selection of Imported & Local Cheese  
Lavosh Crackers, Armenian Flatbreads  
Assorted Sliced Baguettes**  
\$8 per person

**Traditional Antipasto Plate  
Prosciutto Ham, Grilled Zucchini,  
Oven Dried Roma Tomatoes  
Marinated Artichoke Hearts, Sicilian  
Olives**  
\$9 per person

**Assortment of Tea Sandwiches**  
(Based on 3 pieces per person)  
Smoked Salmon, Egg Salad, Cucumber &  
Black Forest Ham  
Garnished with Baby Dills, Olives &  
Cocktails Onions  
\$9 per person

**Smoked Fish Platter**  
Cold Smoked,  
Hot Smoked & Candied Salmon  
Smoked Trout and Peppered Mackerel  
Pickled Onions, Capers and Citrus  
\$12 per person

**Deluxe Assortment of Sushi**  
(4 pieces per person)  
\$8 per person



## ***Other Details***

### **Alternate Menu**

An additional charge of \$8 per person, per course is applicable for a 50/50 alternate placement menu when offered with your RSVP's and bride & groom provide name cards & assigned seating for the event.

### **Choice Menu**

An additional charge of \$20.00 per person, per course is applicable for a choice menu when offered to your guests once seated the night of the wedding.

### **Cake Cutting fee**

For your wedding cake to be cut, trayed and presented on the dessert table for your guests to help themselves is \$1.50 per person.

To have your cake cut, plated individually, garnished and served to your guests be it for dinner or late lunch, the charge is \$4.00 per person.

Please note that the Delta Burnaby Hotel does not store nor set up wedding cakes. Please make arrangements with your bakery.

### **Extension Package**

Your Wedding Reception is based on a 6:00 pm – 1:00 am time frame (Midnight on Sundays). Should the function extend past this time, a labor surcharge of \$4.00 per person per hour or portion thereof may apply. This surcharge per person is based on final guaranteed numbers.

### **Band Meals**

The Musicians Awards states that all musicians and entertainers booked for 4 hours or more are entitled to a meal. The Hotel can provide a main meal, soft drinks and coffee at \$50.00 per person. Any alcohol served to the band is to have prior approval by the client. All charges will be billed on a consumption basis to the client.



### **Children's Meal**

We are happy to provide half serves of your selection menu with the following options...

Ages 5 years and under – Complimentary

Ages 6 to 12 years – 25% off the cost of the meal chosen

Alternatively, we can tailor a suitable menu to suit your younger guests

I.e. chicken fingers & fries with salad & dessert.

### **Statutory Holidays**

Labor charges will apply should your event fall on a Statutory Holiday

### **Pre-Meeting for Wedding**

Bride and Groom attendance will be required at a pre-meeting approximately 5 business days prior to the actual wedding day. This will include hotel staff in attendance to review the final details of your wedding day and to accept guaranteed numbers and payment of estimate.

## ***Catering Information***

To ensure the highest quality of services for your wedding at the Delta Burnaby, the following guidelines are in place to provide you with additional information and available services.

### **Menu Selection**

The Delta Burnaby is pleased to offer the above menus. Should you not find a menu that suits your preference or budget, please allow our Executive Chef and our Catering Professionals to create a custom Wedding Menu exclusively for you. Dietary substitutes are available with prior notification.

**Your menu selection along with all set up details should be submitted to your Catering Manager a minimum of 30 to 45 days prior to your wedding.**



## **Confirmation of Space and Account Settlement**

A non-refundable deposit and signed wedding agreement is required to confirm your booking.

**Prepayment of 90%** of the estimated amount for the booking is required by the hotel a minimum of 30 days prior to your event start date. **Payment of any balance is required 5 business days** prior to your event with the guaranteed numbers.

Adjustments to the account will be either charged or refunded after the function. Payment owing will be settled by the hotel with the credit card on file within the first 2 Business days following the event. The hotel reserves the right to deny admission to event should proper payment methods not be supplied within timelines as listed above.

Certified cheque, cash or credit card are accepted. Note MAX allowable that can be charged to a credit card is \$50,000.00.

## **Service Charge and Tax**

All food and beverage prices are subject to a service charge and applicable taxes. Subject to change.

## **Guarantee**

In order to ensure the success of your wedding, it is necessary that the hotel be notified of the exact number of guests attending a minimum of **5 business days prior to the event**. This will be considered the minimum guarantee and the numbers cannot be reduced.

If no guarantee is received by the requested date, the hotel will assume the contracted number of guests to be the guarantee or the actual number of guests in attendance, whichever is greater. The hotel will be able to accommodate 2% above the guaranteed number.



## **Food & Beverage Provisions**

The Delta Burnaby reserves the right to be the sole provider of all food and beverage served within the hotel, with the exception of wedding cakes from a licensed bakery. To maintain the high standards the hotel sets for food and quality, The Delta Burnaby reserves the right to make menu changes/substitutions and cost adjustments based on availability of product and current market conditions.

In accordance with Health and Safety Regulations, food and beverage products may not be removed from the hotel. We are pleased to custom design your menu and special order any food or beverage item that is not currently available.

## **Guestroom Accommodations**

A special wedding guestroom rate will be provided for your guests that would like to stay at the Delta Burnaby.

Your Catering Manager can provide you with further information.

## **Power**

Certain musical entertainment such as large bands, function space décor elements and audio-visual equipment may require additional or specialized power requirements. All additional power sources must be connected and purchased through the hotel's engineering department. Costs may apply, please inquire.

## **Socan**

All musical entertainment is subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) charges.

SOCAN charges are based on room capacity authorized under the Hotel's Liquor License and if there is dancing or not. Please inquire as to pricing.



## Client Décor Items

Any client décor items (rented or self provided) for the wedding are the responsibility of the client to arrange delivery, pick up, set up and tear down. Should the hotel assist in any of these duties, it may be subject to a labor charge at the hotel's discretion

It is the client's responsibility to arrange to have any items that have been provided for the wedding in terms of wedding cake, decorations, centerpieces, guest favors, wedding gifts, etc... packed and removed from the banquet room at the end of the event. The Delta Burnaby will not store such items overnight for next day pick up.

The hotel reserves the right to charge the client for all damages incurred for the occupants and / or agents of the event. Confetti is not allowed in either the banquet room or guest rooms. Labor charges will apply for clean up of confetti. The hotel does not permit nails, staples, tacks or duct tape to be used on the function room walls, doors or ceiling – charges may apply should these guidelines not be followed and damages occur. Masking tape or blue "funtack" is acceptable.

**\*\*Please consult separate Wedding Conditions of Booking for complete policies\*\***