

OUR COMPLETE 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

Assorted Chilled Juice

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Add Hot Oatmeal

YOUR MORNING BREAK

Assorted Nutrigrain Bars

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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

Substitute the *Business Lunch* for *The Homesteader Lunch (pg. 8)* for an additional \$6.00 per guest,

Or substitute the *Business Lunch* for *Taste of Italy, Mexican Fiesta, Ukrainian Feast*

Or the *Far East Temptation (pg. 9)* For an additional \$5.00 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. 7) for the consecutive days at no additional charge.

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 ~

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 YOUR 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

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

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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

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Freshly Baked Rolls and Butter

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Seasonal Fresh Sliced Fruit
Assorted Squares and Tartlettes

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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

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 through 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.

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 you 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 3rd 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.