

Book your **2012 Graduation** with
Delta Edmonton South and
Celebrate your accomplishments!

Let us help you create an unforgettable evening at South Edmonton's
newest renovated Premier hotel!

Our Graduation Packages Start at \$62 per guest and are all inclusive of the below items:

- Gratuity & GST
- Complimentary parking
- Champagne Welcome Reception
- Signature themed drink menu
 - \$6 flat fee cash bar
- Customized themed table numbers , interfolded napkins
 - Centerpieces
 - Complimentary bartenders and servers
- Complimentary Banquet Room Rental, dance floor,
stage, set up and tear down
 - White linens
- "Take the Elevator Home" guest room rates
- Complimentary 1 night stay in our Deluxe Guest Room for your
graduation event planner (value of \$230)
- Complimentary gift certificate for your valedictorian or also makes a nice
door prize (value of \$230, must have minimum 200 guests)
- Your Choice of a Buffet or 4 course plated dinner,
With a complimentary menu tasting for plated
options.

Plated Dinner Selections

Please select one menu choice from each course for all your guests:

First Course

Soup

Cream of Forest Mushroom, Chive Garnish
Maple Roasted Butternut Squash,
Nutmeg Cream
Smoked Tomato & Red Pepper Bisque,
Pesto Drizzle
Cream of Asparagus, Herb Crouton

OR

Salad

Delta Caesar
Butterleaf & Endive, Creamy Roast Red
Pepper & Goat Cheese Dressing
Red Leaf and Roma Tomato,
Creamy Mango Curry Dressing
Asian Thai Salad, Oriental Sesame Dressing

Second Course Sorbet

Champagne
Mango

Lemon
Raspberry

Third Course Entrée Selections

Pistachio Crusted Skinless Breast of Chicken
Thai Peanut Sauce

Carved "AAA" Alberta Pepper Crusted
Beef Striploin Roast,
Peppercorn & Canadian Whisky Au Jus

Pesto Rubbed Grilled Breast of Chicken
Supreme Stuffed with Wild Mushroom
and Boursin Cheese, Fresh Basil Cream

Baked Salmon Loin
Mango and Fresh Fruit Chutney

Accompaniment Selections

All entrées are served with the freshest available vegetables which typically include
Grilled Tomato, Baby Zucchini, Baby Carrots, Butternut Squash Melon ball.

Choice of:

Steamed Parsley Potatoes

Dill Weed Roasted Creamery
Yellow Potatoes

Boursin Cheese Duchess Potatoes

Parmesan Scalloped Potato

Fourth Course Dessert Selections

Please select complimentary 2 alternating desserts!

Our Signature Triple Chocolate Paté
Raspberry Coulis

Triple Berry Mousse in Chocolate Dome
Raspberry Drizzle

Baked New York Style Cheesecake
Berry Compote

Tiramisu
Anglaise Sauce

Freshly Brewed Coffee & Specialty Tea

Deluxe Buffet

Cold Selections

Freshly Baked White & Multigrain Rolls, Whipped Butter
Mixed Garden Salad & Fresh Cut Romaine
Delta Caesar Salad condiments & Assorted Dressings & Vinaigrettes
Platter of Devilled Eggs & Crisp Market Vegetables
Three Featured Seasonal Salad Compositions
Pantry Inspired Pickles & Relish

Chafing Dish Selections

(Includes two selections from the chafing dish)

Sliced Baron of "AAA" Alberta Beef *Au Jus*
Mustard Rubbed Whole Roasted Chicken
Beef Bourguignon *Red Wine Sauce*
Traditional Roast Turkey *Sage Dressing, Cranberry Sauce*
Oven Roasted Salmon Loin *Caper Dill Cream Sauce*
Baked Lasagna With Three Cheese *vegetarian upon request*
Baked Spinach & Ricotta Canneloni *roast plum tomato sauce*
Perogies With Sour Cream and Caramelized Onions

Accompanied By:

Roasted Creamer Potato OR Steamed Jasmine Rice & Fresh Market Vegetables

Desserts

Domestic Cheese Board, Seasonal Slice Fresh Fruit
Chef's Selection of Tortes, Cheesecakes, Pies, Mousse
Squares And Pastries

Freshly Brewed Coffee And Specialty Teas

(minimum 50 people)

Upgrade To A **Late Lunch** for \$7.00 per guest
Includes the following:

Sliced Seasonal Fresh Fruit & Berries

Cold Meat & Bun Tray
(Roast Beef, Ham, Smoked Turkey,
Cappacoli Salami)
Rolls, Butter & appropriate
condiments

Assorted Relish Tray
(Marinated Vegetables, Pickles,
Olives, Artichoke Hearts)

Impact With Ice!

Enhance your graduation with custom Ice Sculptures, or impress your guests by serving sorbet on specially designed ice plates. Ask your Catering Consultant for more details!

BAR SERVICE

CASH BAR

*Guests purchase tickets from a Cashier provided by the Hotel. Prices include GST.
\$20.00 per hour bartender labour charge (minimum 4 hours) will be applied to your bill should bar sales not exceed \$300.00.*

STANDARD BRAND BAR

Liquor (1 oz)	\$6.00
Beer (bottle)	\$6.00
Coolers (bottle)	\$6.00
House Wine (5 oz glass)	\$6.00
Liqueurs	\$6.00
Import Beer (bottle).....	\$6.00
Non- Alcoholic Beer.....	\$6.00
Soft Drinks & Juice	\$2.00

Premium brands and Host Bar/Ticket options available, ask your consultant for more details!

WINE LIST

SPARKLING WINE AND CHAMPAGNE

(price per bottle)

Henkell Trocken - (Germany).....	\$35.95
Cribari Extra Dry (USA).....	\$31.95
Sumac Ridge Stellar's Jay Brut (BC VQA).....	\$79.95
Sparkling White Grape Juice (Non-Alcoholic).....	\$18.00
Sparkling Red Grape Juice (Non-Alcoholic).....	\$18.00

WHITE WINE

Chardonnay-Wyndan Estates Bin 222(Australia).....	\$34.95
Chardonnay-Proprietors Reserve- Jackson Triggs (Canada).....	\$37.95
Chardonnay -Jackson Triggs (Canada).....	\$29.95
Diamond Chardonnay - Rosemount Estates (Australia).....	\$45.95
Chardonnay - Yellowtail (Australia).....	\$34.75
Pinot Grigio - Robert Mondavi Woodbridge (USA).....	\$35.95
Pinot Gris - Peller Estates VQA (Canada).....	\$32.95
White Zinfandel-Robert Mondavi Woodbridge (USA).....	\$34.75
Dry Riesling VQA-Jackson Triggs (Canada).....	\$46.95
Piesporter Goldtrophchen-(Germany).....	\$36.95
Piesporter Michelsberg - (Germany).....	\$32.95
Sauvignon Blanc-Quails Gate (Canada).....	\$49.95
Sauvignon Blanc - Santa Rita (Chile).....	\$35.95

RED WINE

Cabernet Sauvignon – Jackson Triggs VQA (Canada).....	\$47.95
Cabernet Sauvignon - Peller Estates Private Reserve.....	\$47.95
Cabernet Sauvignon -Santa Rita Reserva (Chile).....	\$37.95
Cabernet Merlot - Peller Estates Heritage Series (Canada).....	\$36.95
Merlot- Jackson Triggs (Canada).....	\$29.95
Merlot - Rosemount Estates Diamond (Australia).....	\$49.95
Merlot - Robert Mondavi Woodbridge (USA).....	\$34.95
Merlot –Proprietors Reserve- Jackson Triggs (Canada).....	\$43.95
Valpolicella - Fabiano Classico (Italy).....	\$33.95
Shiraz - Rosemount Estates Diamond (Australia).....	\$49.95
Shiraz-Hardys Nottage Hill (Australia).....	\$34.95
Shiraz - Yellowtail (Australia).....	\$34.95
Zinfandel-Kenwood Sonoma (USA).....	\$42.95

PUNCH STATION

Approximately 30 glasses per gallon

Fruit Punch (per gallon).....	\$75.00
Gin, Rum or Vodka Punch (per gallon).....	\$135.00
Champagne Punch (per gallon).....	\$105.00