

**Before you say “I Do”...
... find out what We Can Do.**



2009 Delta Winnipeg Wedding Package

Catering Inquiries:
204.944.7205



CONTENTS

Guest Accommodations	2
What We Can Do	3
Banquet Rooms	4
Wedding Packages	5
Banquet Selections	
Reception	6
Buffet	7
Entrees	8
Accompaniments	10
Desserts	11
Specialty	12
Preferred Suppliers	13
Beverage Service	
Host Bar	14
Cash Bar	15
Corkage Bar	15
Wine List	16
Terms & Conditions	17

ELEGANT ROMANCE & SWEET DREAMS: THE PERFECT ENDING TO A DREAM DAY.

We are pleased to offer your guests a special reduced room rate to join you on or for your Special Day. Please contact our Wedding Specialist to arrange a rate and room block for your guests. Printed hotel reservation information inserts are available for reservation convenience. Rooms are subject to availability.



Delta Room



Premier Room



Deluxe Room



Jacuzzi Suite

PICK THE PERFECT HOST FOR YOUR PERFECT DAY.

Planning your dream wedding should be one of the most memorable experiences of your life. Your Delta Winnipeg Wedding Team will help make all your visions become reality. From the initial planning stages to the first morning as Newlyweds, we will ensure your wedding day is as tailored and detailed as you wish.

As one of the top wedding venues in Winnipeg, we take pride in our comprehensive Wedding Package – it's designed to meet your specific vision, taste, style and budget. We promise and always deliver delicious food, exceptional service and excellent value. Whether you have 5 or 500 guests, each one will enjoy their time at Delta Winnipeg in honour of celebrating the beloved Newlyweds. Our professional and courteous staff are true experts of excellence.



To find out how Delta Winnipeg can help make your wedding day dreams come true, please contact our catering specialists:

204-944-7205

HOTEL OF CHOICE FOR HAPPILY EVER AFTER.



Grand Ballroom

Capacity: 500 guests
Required Deposit: \$1500.00



Victoria/Albert Ballroom

Capacity: 200 guests
Required Deposit: \$750.00



Campaign Room

Capacity: 150 guests
Required Deposit: \$750.00



Japanese Gardens

Ceremony Capacity: 100 guests

Delta Winnipeg is pleased to feature unique event space for ceremonies and receptions. Contact our Wedding Specialist for your personal tour of our event rooms, or for information about unique ceremony opportunities.

ALL-INCLUSIVE FOR ALL YOU NEED.

Our [Wedding Package](#) includes all applicable gratuities and taxes, and price is based upon Entree Selection. Package features include:

- ∞ Served or Buffet Dinner Choices;
- ∞ Specialty menus & pricing for guests age 12 & younger;
- ∞ One glass of champagne for each head table attendant to toast the Newlyweds;
- ∞ Wedding cake cutting;
- ∞ Complete Host Bar or Premium Corkage bar service including our recommended number of bartenders, appropriate mixes, juices, glassware, fruit garnishes & ice;
- ∞ Late-night coffee & tea service;
- ∞ Hospitality room for the wedding party;
- ∞ Printed menus for dinner tables;
- ∞ Podium & microphone;
- ∞ White linens & skirting for head, cake, gift and guest book tables

Our [Premier Package](#) is available to weddings of 80 guests or more. In addition to the standard above inclusions, this complimentary package includes:

- ∞ Trial dinner for two;
- ∞ Guestroom in a Delta King;
- ∞ Chilled bottle of sparkling wine;
- ∞ Chocolate-covered strawberries;
- ∞ Breakfast in Bed the next day;
- ∞ Late afternoon check-out;
- ∞ Valet parking for your vehicle.

Upgrade your wedding night guestroom to our luxurious King Jacuzzi Suite in place of the Delta guestroom. This may be enjoyed for an optional upgrade of \$125.

TRUST YOUR SPECIAL DAY TO THE SPECIALISTS.

Hors D'oeuvres

Enjoy pre-reception passed hors d'oeuvres for \$8.95/guest. Hors d'oeuvres Reception Package includes Chef Jerome's choice of three served hors d'oeuvres pieces per guest.

Should you wish to enjoy our selections by the dozen *without* the package, the below prices reflect one dozen per selection. Below prices are inclusive of taxes and gratuities.

Chilled:

- ∞ Asparagus wrapped with Prosciutto \$33.25
- ∞ Roasted chicken with five-onion chutney on canapé toast \$33.25
- ∞ Smoked baby shrimp & basil on canapé toast \$35.75
- ∞ Smoked Atlantic salmon on potato and wild rice cakes \$38.25

Hot:

- ∞ Mini Beef Wellington in puff pastry \$37.00
- ∞ Smoked bacon-wrapped scallops \$37.00
- ∞ Coconut shrimp with tomato horseradish dipping sauce \$37.00
- ∞ Beef, chicken or vegetarian samosa \$35.75
- ∞ Ginger beef skewers \$30.50
- ∞ Vegetarian-style spring rolls with dip \$26.75
- ∞ Spanakopita triangles \$29.25

Martini Bar:

A stylish glass block bar with an ice-carved martini luge. Your Delta trained bartender(s) will shake and mix all your martini favourites.



DELTA WEDDING DINNERS

Dinner Buffet

Corkage Bar: \$67.95

Host Bar: \$53.95

Prices shown are inclusive of PST, GST & Gratuity

Breads, Salads & Starters

- ∞ Sourdough, pumpnickel & multigrain rolls;
- ∞ House-tossed salad with julienne of fresh root vegetables with selection of dressings;
- ∞ Caesar salad with herb croutons & freshly-grated asiago cheese;
- ∞ Creamy coleslaw with fresh herbs;
- ∞ Italian-style pasta salad;
- ∞ Basil-infused Manitoba potato salad;
- ∞ Chef's Selection of European deli meats;
- ∞ Chef's Selection of seasonal fresh vegetables & dip;
- ∞ Domestic cheese platter with grapes & seasonal berries.

Potato & Vegetable

- ∞ Oven-roasted red potatoes or sour cream & chive mashed potatoes;
- ∞ Chef's selection of fresh seasonal vegetables.

Main Courses – Choice of 2

- ∞ Pre-carved baron of prairie beef with a mushroom demi-glace;
- ∞ Breaded chicken breast topped with a roasted red pepper garlic cream sauce;
- ∞ Grilled chicken breast with a wild mushroom & shallot demi-glace;
- ∞ Turkey with savory stuffing and all the fixings;
- ∞ Pan-seared pork medallions with a port wine jus;
- ∞ Atlantic baked salmon marinated in bourbon and maple syrup;
- ∞ Portobello mushrooms stuffed with wild rice and roasted peppers;
- ∞ Baked honey-glazed ham;
- ∞ Chef-carved hickory-smoked prime rib of beef *(add \$8.00/guest)*

Desserts & Hot Drinks

- ∞ Chef's Selection of cakes, pies, tortes & sliced fresh seasonal fruit
- ∞ Freshly-brewed coffee, decaf and teas

Served Dinner

Each choice is accompanied with your choice of salad, choice of starch, Chef's fresh seasonal vegetables and choice of dessert.

Choice of Entrée

Prices shown are inclusive of PST, GST & Gratuity

Poultry

Glazed chicken breast with lemon and thyme

Corkage bar: \$51.95 Host bar: \$37.90

Roasted half chicken with fresh herbs

Corkage bar \$52.95 Host bar: \$38.90

Roasted chicken breast with brandied oranges and sun-dried cranberries

Corkage bar: \$54.95 Host bar: \$40.90

Chicken Saltimbocca with fresh sage, prosciutto and mozzarella cheese

Corkage bar: \$54.95 Host bar: \$40.90

Chicken Kiev Supreme with paprika butter

Corkage bar: \$56.95 Host bar: \$42.90

Chicken Wellington with a mushroom duxelle, baked in a light puff pastry

Corkage bar \$56.95 Host bar: \$42.90

Chicken Cordon Bleu with ham, Bothwell cheese & a spiced tomato & onion compote

Corkage bar: \$56.95 Host bar: \$42.90

Prairie chicken with apricot walnut stuffing and a sage cream sauce

Corkage bar: \$57.95 Host bar: \$43.90

Stuffed chicken with blueberries, brie and a three-mushroom sauce

Corkage bar: \$58.95 Host bar: \$44.90

Maple-roasted duck breast with calvados and a sour cherry jus

Corkage bar: \$65.95 Host bar: \$51.90

Beef and Pork

Premium beef tenderloin with a Cognac shallot jus

Corkage bar: \$70.95 Host bar: \$56.90

Premium Alberta prime rib with a mustard & rosemary rub

Corkage bar: \$65.95 Host bar: \$51.90

Bison tenderloin with a creamy peppered blueberry sauce

Corkage bar: \$72.95 Host bar: \$58.90

Duo of a charred beef tenderloin and garlic roasted jumbo shrimp, with a tarragon and espresso cream sauce

Corkage bar: \$73.95 Host bar: \$59.90 (3 oz. tenderloin)

Corkage bar: \$79.95 Host bar: \$65.90 (6 oz. tenderloin)

Rosemary garlic marinated lamb loin chop with a red wine glaze

Corkage bar: \$75.95 Host bar: \$61.90

10 oz. herb-rubbed pork loin, stuffed with apple & raisin and a Calvados cream

Corkage bar: \$60.95 Host bar: \$46.90

Pork piccata with tomato confit

Corkage bar: \$58.95 Host bar: \$44.90

Fish and Vegetarian

Salmon fillet in a puff pastry with chive cream sauce

Corkage bar: \$58.95 Host bar: \$44.90

Oven roasted fillet of Atlantic salmon with a Wasabi mustard cream

Corkage bar: \$58.95 Host bar: \$44.90

Moussaka with chickpeas, eggplant and tomato

Corkage bar: \$54.95 Host bar: \$40.90

Mixed forest mushrooms, goat cheese and tofu turnover with an apricot & orange sauce

Corkage bar: \$54.95 Host bar: \$40.90

Tofu, shiitake mushrooms and miso with stir-fried vegetables

Corkage bar: \$54.95 Host bar: \$40.90

Children's

Served with an ice cream sundae with dessert. A salad course may be added for \$4.50/meal.

All choices: \$25.95 inclusive for corkage bar; \$18.30 inclusive for host bar

- ∞ Chicken fingers & French fries
- ∞ Pasta primavera in a creamy garlic sauce
- ∞ Grilled cheese sandwich & French fries
- ∞ Cheese pizza

Choice of Salad

- ∞ Butter leaf lettuce with orange segments and toasted almonds, with a raspberry & honey vinaigrette
- ∞ Manitoba field greens with sun-dried cranberries and candied walnuts, with a Wasabi sesame dressing
- ∞ Baby spinach with mushrooms, egg & crispy pancetta bacon, with a creamy ranch & hemp seed dressing
- ∞ Mixed greens with tomato, cucumber, shaved root slaw & sprouts, with a sun-dried tomato vinaigrette
- ∞ Quartered romaine hearts with herb croutons and grated asiago cheese, with a creamy Caesar dressing

Choice of Starch

- ∞ Roasted garlic mashed potatoes
- ∞ Roasted red potatoes with herbs & paprika
- ∞ Asiago potato gratin
- ∞ Seven-grain rice
- ∞ Pimento couscous

Choice of Dessert

- ∞ Orange Blossom Mousse Cake
- ∞ Chocolate Raspberry Mousse Cake
- ∞ Chocolate Truffle Mousse Cake
- ∞ Strawberry Mousse inside a dark chocolate cup
- ∞ Petite Chocolate Pear Crescent
- ∞ New York Cheesecake

Appetizing Accompaniments

Prices shown are inclusive of PST, GST & Gratuity

- ∞ Four-cheese ravioli with a shiitake mushroom & tomato garlic concasse and basil cream \$18.00
- ∞ Smoked duck breast with baby lettuces and cherry tomatoes, with a maple & soya vinaigrette \$16.00
- ∞ Cracked pepper & sea salt-crusted beef tenderloin carpaccio, with shaved parmesan and baby frisee, and a artichoke & balsamic olive oil blend \$24.00
- ∞ Smoked salmon with cucumber caper salsa, baguette crackers & cream cheese \$14.00

Sizzling Soups

Prices shown are inclusive of PST, GST & Gratuity

Choose to add soup for additional course: add \$6.00 per person

- ∞ Roasted Roma tomato with melted mozzarella & green peppercorn
- ∞ Beef consommé with vegetables and prairie barley
- ∞ Creamy roasted onion and fennel with snipped chives
- ∞ Manitoba prairie mushroom cream with wild rice
- ∞ Maple roasted butternut squash with crispy apple fritter
- ∞ Crab and roasted corn bisque with curry oil (add \$4.00)

Delicious Deluxe Desserts

Upgrade your dessert for a final 'WOW'! Add \$4.95 to the dinner entree price

- ∞ Chocolate Monton
- ∞ Brulee Tulip with a raspberry coulis
- ∞ Tiramisu Tulip with a sauce espresso
- ∞ White Chocolate Amaretto Cheesecake
- ∞ Caramel Pecan Flan
- ∞ Teardrop Lemonberry Zinger

Upgrade to a Dessert Extravaganza!

Add \$7.95 to the dinner entrée price

A decadent dessert buffet, featuring a variety of cheesecakes and tortes plus a chocolate fountain with fresh fruit and pound cake to dip.

CHOICES AS UNIQUE AS YOUR LOVE.

Creative additions can greatly style your evening, and the possibilities are endless. Whether your vision is detailed and precise, or you need a few creative ideas to boost the imagination, Delta Winnipeg is here to help design an event all your own.

Lovely Linens

Prices include labour for set-up and take-down, and are subject to applicable PST & GST

∞ Chair covers (white, ivory or black)	\$3.75/guest
∞ Satin chair covers (champagne, gold, brown, silver)	\$5.00/guest
∞ Coloured tablecloths (chocolate brown, ivory, dove grey)	\$15.00/table
∞ Satin tablecloths (various colours)	\$18.00/table
∞ Organza overlays (various colours)	\$10.00/table
∞ Coloured napkins (various colours)	\$0.75/napkin

Fun & Entertaining

Prices include labour for set-up and take-down and are subject to applicable PST & GST

∞ Martini bar with ice sculpture & martini luge	\$395.00
∞ Espresso & Cappuccino cart by Deluca's	\$750.00
∞ DJ service from 6:00pm to 1:00am	\$425.00

Late Night Perks

Prices shown are subject to applicable PST, GST & Gratuity

∞ Traditional cultural pastries provided by your family	\$1.75/guest
∞ Chocolate fountain with fruit & pound cake (min. 50 guests)	\$8.50/guest
∞ Fresh seasonal fruit	\$4.95/guest
∞ Giant Imperial Cookies (raspberry, key lime & mocha cream)	\$3.95/ea
∞ Chocolate-covered strawberries	\$30.00/dozen
∞ Gourmet cheese platter	\$8.00/guest
∞ Coffee Zone (flavoured syrups with take-home service)	\$1.25/guest

DELTA DELIGHTS

- ∞ Lloyd Rempel Photography & Video
- ∞ Photography by Michelle
- ∞ Planned Perfectly (decorator)
- ∞ Creating A Scene (decorator)
- ∞ Events by Emma (decorator/planner)
- ∞ Bodas Savvy Weddings (Ms Lesbia Sediles-Ong, planner)
- ∞ Brian D. Paul (pianist)
- ∞ NU Frequency Music Services (jazz trios, vocalists, harpists, pianists)
- ∞ Crystal Sound (DJ service)
- ∞ AVW TEL-AV (audio visual)
- ∞ Platinum Productions (lightning and DJ services)
- ∞ Dessert Sensations (bakery)
- ∞ The Cupcakery (cupcake bakery)
- ∞ The Friendly Florist

MARRIED TO THE IDEA OF THE PERFECT WEDDING? SO ARE WE.

Delta Winnipeg is pleased to offer options for your bar services to ensure your wedding day matches your vision, taste, style and budget.

Choosing a [Host Bar](#) ensures premium service with utmost convenience and ease – all drinks are charged to your master account. Service includes orange, pineapple, cranberry and clamato juices; soft drinks, garnishes and straws, cocktail picks and napkins, ice and glassware. A Bartender Fee of \$20.00 per bartender for each hour (minimum three hours service required) will be applicable should bar sales not exceed \$300.00 per bartender. Prices shown are subject to taxes & gratuity.

Liquor	\$4.24
<i>Canadian Club Rye, Banff Ice Vodka, Lambs Rum, Gilbeys Gin, J&B Scotch</i>	
Domestic Beer	\$4.24
<i>Labatt Lite, Kokanee, Budweiser, Coors Lite, MGD, Canadian, Fort Garry</i>	
Imported Beer	\$5.36
<i>Stella Artois, Corona, Becks</i>	
Wines by the Glass	\$5.80
<i>Canada - Peller Estates Proprietor's Reserve, Jackson Triggs Vintners Selection</i>	
<i>Australia - Lindemans Premier Selection</i>	
Liqueurs	\$6.25
<i>Bailey's Irish Cream, Kahlua, Drambuie, Grand Marnier</i>	
Soft Drinks/Juices	\$1.79
Bottled Water	\$2.46
Perrier	\$3.13

Choosing a [Cash Bar](#) offers your guests the opportunity to enjoy their own personal beverage service. Service includes orange, pineapple, cranberry and clamato juices; soft drinks, garnishes and straws, cocktail picks and napkins, ice and glassware. A Bartender Fee of \$20.00 per bartender for each hour (minimum three hours service required) will be applicable should bar sales not exceed \$300.00 per bartender. Prices shown are inclusive of PST & GST.

Liquor \$4.75
Canadian Club Rye, Banff Ice Vodka, Lambs Rum, Gilbeys Gin, J&B Scotch

Domestic Beer \$4.75
Labatt Lite, Kokanee, Budweiser, Coors Lite, MGD, Canadian, Fort Garry

Imported Beer \$6.00
Stella Artois, Corona, Becks

Wines by the Glass \$6.50
Canada - Peller Estates Proprietor's Reserve, Jackson Triggs Vintners Selection
Australia - Lindemans Premier Selection

Liqueurs \$7.00
Bailey's Irish Cream, Kahlua, Drambuie, Grand Marnier

Soft Drinks/Juices \$2.00
Bottled Water \$2.75
Perrier \$3.50

Choosing a [Corkage Bar](#) allows you personal management of your liquor purchase and supply while we take care of the service. Our Premium Corkage Service provides one trained bartender for each 80 guests, appropriate mixes and juices, glassware, fruit garnishes and ice. Prices shown are subject to taxes & gratuity.

Service

- ∞ Passed champagne to your guests upon arrival;
- ∞ Wine service with dinner;
- ∞ Liqueur service after dinner.

Pricing

- ∞ Full Corkage Bar \$11.00/guest
- ∞ Wine-Only Corkage \$6.00/guest
- ∞ Children Corkage \$6.00/guest

Delta Winnipeg Wine List

Prices shown are subject to taxes & gratuity

Whites:

∞ Jackson Triggs, Vintners Sauvignon Blanc, Canada	\$28.00
∞ Pellar Estates Proprietor's Reserve Pinot Grigio, Canada	\$28.00
∞ Lindemans Premier Selection Chardonnay, Australia	\$30.00
∞ 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:

∞ Jackson Triggs, Vintners Merlot, Canada	\$28.00
∞ Pellar Estates Proprietor's Reserve Cabernet/Merlot, Canada	\$28.00
∞ Pasqua Sangiovese di Puglia, Italy	\$31.00
∞ Lindemans Premier Selection Shiraz/Cabernet, Australia	\$30.00
∞ 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
∞ Moet Chandon, Dom Perignon	\$279.00

THE FINE PRINT.

Catering Terms & Conditions

All commitments are made upon and are subject to the rules and regulations of Delta Winnipeg and the terms as set out on this contract.

1. Events that take place in our Ballroom require a non-refundable first deposit of \$1,500.00 upon signing the contract. All other banquet rooms require a non-refundable first deposit of \$750.00 upon signing the contract. All events require pre-payment 10 days prior to the event. If a cheque will be supplied as the form of payment, a credit card will still be required and pre-authorized prior to the event.
2. The Client will advise Delta Winnipeg of the final guarantee (ie. the minimum number of guests) 3 full working days (72 hours) prior to the event. Such advice for events on Mondays or Holidays are due on the previous Wednesday. If a guarantee has not been advised, charges will be based on the expected number as indicated on the Banquet Event Order (BEO). Delta Winnipeg will charge for the guaranteed number of guests or attendance, whichever is greater. Should an overflow occur beyond the control of the customer, Delta Winnipeg will service the guests to the best of their ability.
3. Meal selection should be chosen two months prior to the function date. The final menu should be decided no later than one month prior to your event. Menu choices must be the same for all guests. Special dietary requests are available and are to be arranged prior to the event. All food must be provided by Delta Winnipeg unless authorized by the Catering Manager prior to event and then a food waiver must be completed. Menus and pricing will be confirmed two months prior to wedding date.
4. If you wish to arrange for a choice of an entrée to be made in advance, the surcharge is \$4.00 per person inclusive of PST, GST & Gratuity. A final breakdown of the choices must be provided to your Catering Manager 72 hours in advance. Should this final breakdown be deviated from at the time of the event, additional entrees required will automatically be charged to the master account a \$25.00 per entrée. The client is required to prepare place cards indicating each guest's selection.
5. LIMITED STORAGE space is available. Arrangements are to be made through the Catering office in advance. Labour charges may be required.
6. Cancellations and Liquidated Damages under the terms of the Agreement, Delta Winnipeg is reserving in the name of the client the Banquet Requirements set forth herein. In the event these reserved facilities and services are not used, Delta Winnipeg will experience significant monetary losses. Therefore, should the client cancel this Agreement within 6 months of the time of the event then he/she agrees to pay to Delta Winnipeg as Liquidated Damages a charge of up to 100% of the total value of the event as estimated at the date of cancellation.
7. Any major changes to the original room set-up as stated on this contract will be subject to labour charges.

8. Alcoholic beverages will be served only in accordance with the regulations of the Manitoba Liquor Control Commission. Bartender charges may apply as stated in the Catering menus.
9. 15% Gratuity is computed on the total of all food, beverage, corkage fees and meeting room rentals as stated on this contract, as outlined in the Catering menus.
10. All live entertainment and taped music is subject to SOCAN Fees (Authors and Music Publishers of Canada). www.socan.ca. Delta Winnipeg reserves the right to control maximum sound levels.
11. The client is responsible for any damages to Delta Winnipeg premises by his/her guests, agents, or independent contractors on his/her behalf during the period Delta Winnipeg premises are under his/her control.
12. Delta Winnipeg will not be responsible for damage to or loss of any articles left in Delta Winnipeg, prior to, during, or following any event by the Client or his/her guests.
13. Use of Delta Winnipeg's name or logo in advertising requires prior approval of Delta Winnipeg.
14. Audio-Visual Equipment can be arranged through our in-house supplier and is charged at the current rates. Labour charges may be charged when using alternative AV providers.
15. All setups and displays are subject to approval from the Winnipeg Fire Department. Doorways must not be obstructed in any way at any time. Banners and wall hangings are subject to approval by Delta Winnipeg.
16. Starting and ending times of all events are to be strictly adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking.
17. Provincial Sales Tax and Goods and Services Tax are applicable as regulated.