



Welcome to Delta Winnipeg!

Thank you for considering Delta Winnipeg for your special event. The honour of being chosen as your preferred catering facility is not taken lightly. Many factors will play a part in making your event a success for you and your guests. Our Conference Services Managers will walk you through your specific needs to ensure a truly memorable event. Our catering menus reflect the tip of the iceberg in our culinary imagination and we encourage you to allow our Culinary Team create something special for you.

Delta Winnipeg's staff and management, as a team, strive to ensure that your needs are met and surpassed. 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 Association of School Trustees and Pfizer.

To make your next meeting, social event, or even festive party an unforgettable event, contact Delta Winnipeg. I can assure you that Delta Winnipeg's event planners will deliver their dedicated professional service and creative solutions that will upgrade your event from good to great.

Bring us your ideas, your dreams, your vision of a perfect event and let us make them real.

Helen Halliday
General Manager



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Terms & Conditions

Menu Selection

Should be submitted to the catering office three weeks prior to your function to ensure availability of menu selection, proper staffing and final co-ordination of your event. Prices will be confirmed 6 months prior to event due to market fluctuations. Special Menu pricing for groups over 250 people in size is subject to the conditions and group size they were intended for. A 10% or greater reduction may require an adjustment in menu pricing, and/or meeting room rental.

Choice of Menu

Menu choices must be the same for all guests attending. Special dietary requests are available and must be arranged prior to the function. Guests who are to receive these special meals must be identified to the banquet staff prior to the service commencing. A minimum of three courses must be ordered for all served lunches and dinners.

Food

Delta Winnipeg does not allow any food or alcohol to be brought in by clients.

Guarantee

For all meal events it is the responsibility of the client to guarantee numbers 72 hours prior to the event. Guarantees for Sundays and Mondays must be given by noon on the previous Wednesday. Billing will be for the guaranteed number or the attendance, whichever is greater. The hotel will set 5% over the guaranteed number, up to a maximum of 20 covers.

Taxes and Gratuities

All food, beverage and meeting room rentals are subject to PST, GST, and a fifteen- percent gratuity.

Credit

New accounts and clients that have not used our establishment within the last 12 months, and would like to set-up credit, must complete a credit application. Please allow 21 days for processing.

Cancellation

Cancellations and Liquidated Damages under the terms of the Agreement, the Hotel is reserving in the name of the client the Meeting, Banquet, or Exhibit Requirements are set forth herein. In the event these reserved facilities and services are not used, the Hotel will experience significant monetary losses. Therefore, should the client cancel the Agreement within 6 months of the time of the event then he/she agrees to pay to the hotel as Liquidated Damages a charge of up to 100% of the total value of the event.

Damages

Delta Winnipeg reserves the right to inspect and control all private functions. Liability for damages will be billed accordingly. Delta Winnipeg cannot assume responsibility for personal property and equipment brought into the function area. Thumbtacks, staples, nails and tape are not to be used to adhere items to banquet space.

Audio/Visual

Our in house supplier is AVW-TELAV Audio/Visual. Delta Winnipeg would be pleased to place your order for you.

Floor Plans

Can be provided for all events. Delta Winnipeg reserves the right to place groups in appropriate sized space dependent on groups' size.



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
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

Granola bars
Individual yogurt
Seasonal whole fresh fruit
Sliced fresh fruit

Snacks

Salted peanuts/potato chips/pretzels
Assorted chocolate bars

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Last updated Jun 19/08



Theme Breaks

Health Break

Fruit smoothies
Whole fruit
Assorted yogurts
Assorted granola bars

Chocolate Lovers

Coffee, decaf, assorted teas
Hazelnut coffee flavouring
Hot chocolate or chocolate milk
Assorted chocolate cookies
Chocolate squares

Movie Reel

Coffee, decaf, assorted teas
Popcorn with assorted seasonings
Assorted candy bars
Assorted potato chips

St. Boniface

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

Sports Break

Assorted soft drinks
PowerAde
Nacho chips and salsa
Assorted potato chips
Pretzels

Urban Bean

Second Cup Coffee and decaf
Assorted breakfast breads
Second Cup granola bars
Biscotti

Chocolate Fantasy

Coffee, decaf, assorted teas
Hazelnut coffee flavouring
Milk chocolate fountain with fresh fruit and cake for dipping

*Minimum of 25 people required for all theme breaks

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Continental Breakfast

The Continental

Selection of juices
Basket of croissants, danish and muffins
Butter and preserves
Coffee, decaf, assorted teas

Healthy Continental

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

Classic Continental

Selection of juices
Basket of assorted bagels, flavoured cream cheese
and a toaster in the meeting room
Sliced cranberry morning bread
Butter and preserves
Coffee, decaf, assorted teas

Red River Deluxe

Selection of juices
Basket of croissants, danish and muffins
Sliced banana bread
Butter and preserves
Sliced fresh fruit
Coffee, decaf, assorted teas

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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

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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 fried tomato
Basket of croissants, danish and muffins
Butter and preserves
Coffee, decaf, assorted teas

Substitute Eggbeaters for an additional

Eggs Benedict

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

Add smoked salmon

Add Winnipeg smoked white fish

Manitoba Classic

Selection of juices
Mushroom and cheese quiche
Two strips of bacon
Two sausage links
Fried tomato
Basket of croissants, danish and muffins
Butter and preserves
Assorted yogurt
Coffee, decaf, assorted teas

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Breakfast Buffets

Golden Boy

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

minimum 25 people

Assiniboine

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

minimum 25 people

Manitoba Ukrainian

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

minimum 25 people

Breakfast Enhancements

Omelet station:

Selection of bell peppers, ham, cheddar cheese, green onions, baby shrimp or mushrooms

Eggs Benedict

Two toasted English muffins topped with poached eggs, Canadian back bacon and hollandaise sauce

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Brunch

Meeting Maestros
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
Soup of the day
Rolls and butter
Scrambled eggs topped with cheese
Strips of bacon and sausage links
Home style potatoes with parsley
Grilled chicken with a garlic red wine sauce
Chef's selection of cakes and pies
Dessert squares
Cookies
Coffee, decaf, assorted teas

minimum 25 people

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Cold Lunch Buffets

Build Your Own Sandwich

Soup of the day
Rolls and butter
Manitoba mixed greens with assorted dressings
Create your own Caesar salad
Fresh vegetable platter with dip
Pickle and relish tray
Assorted sliced meat platter
Tuna and egg salad
Sliced domestic cheeses
Breads and buns
Topping and condiments
Nanaimo bars, dessert squares and brownies
Coffee, decaf, assorted teas

The Forks Parisian Sandwich

Soup of the day
Rolls and butter
Prairie mixed greens with assorted dressings
Spinach salad with fresh sprouts and
raspberry vinaigrette
Tomato and cucumber salad with Roquefort
cheese dressing
Fresh vegetable platter with dip
Pickle and relish platter
Smoked turkey, roast beef, black forest ham, egg
salad and tuna salad on Parisian bread
Chocolate and vanilla éclairs
Coffee, decaf, assorted teas

Red River Deli

Soup of the day
Rolls and butter
Prairie mixed greens with assorted dressings
Our own Caesar salad
Fresh vegetable platter with dip
Pickle and relish platter
Sandwiches on deli rolls
Lemon crunch and macaroon dessert squares
Coffee, decaf, assorted teas

Wrap it Up Sandwich Party

Soup of the day
Rolls and butter
Manitoba cabbage slaw
Fresh herb scented pasta salad
Spinach salad with sliced Manitoba mushrooms
Mandarin orange and blueberry
poppy seed dressing
Our own Caesar salad
Tortilla wraps with old fashion ham, roast beef
bistro style, smoked turkey, egg salad and
chicken salad with scallions
Fresh fruit mixed berry yogurt
Coffee, decaf, assorted teas

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Premier Open Faced Sandwiches

Fresh vegetable platter with dip

Marinated vegetable salad

Mixed spring mix salad with our house garlic balsamic vinaigrette

Our own Caesar salad

Open-faced sandwiches including:

Lobster and crab salad with cilantro mayonnaise on a croissant

Bistro style roast prime rib with basil mayonnaise on a baguette

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

Seasonal fresh fruit platter

French pastries including éclairs, lemon tarts, chocolate truffles and coconut flans

Coffee, decaf, assorted teas

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Hot Lunch Buffet

Grand Beach BBQ

Soup of the day
Locally made cornbread muffins
Manitoba mixed greens with assorted dressings
Our own Caesar salad
Manitoba potato salad
Fresh vegetable platter with dip
Herb seared chick with Saskatoon demi
Roasted potatoes and green onions
Our famous in-house baked cookies
Assorted dessert squares
Coffee, decaf, assorted teas

Create Your Own Pasta

Soup of the day
Foccacia bread
Manitoba mixed greens with assorted dressings
Our own Caesar salad
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 herb tomato

Vanilla and chocolate cannoli
Coffee, decaf, assorted teas

Taste of Italy

Soup of the day
Rolls and butter
Tomato and bocconcini salad with basil and balsamic vinaigrette
Assorted Italian cured meat platter
Sicilian olives and tapas platter with artichokes and provolone cheese
Classic meat and vegetarian lasagna
Garlic baguette
Biscotti and tiramisu dessert squares
Coffee, decaf, assorted teas

Sir-Fry

Thai noodle salad
Manitoba mixed greens with assorted dressings
Oriental cabbage slaw

Choice of one stir-fry:

Sesame scented chicken stir-fry with oriental vegetables
Garlic marinated beef stir-fry with oriental vegetables

Mini egg rolls with plum sauce
Asian style fried rice with egg
In-house cookies and fortune cookies
Coffee, decaf, assorted teas

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Ukrainian Style Prairie Lunch

Soup of the day

Rolls and butter

Manitoba mixed greens with assorted dressings

Marinated vegetable salad

Vegetable and wild rice salad

Choice of one of the following:

Chicken or beef stew slowly simmered

Perogies and cabbage rolls

Seven-grain prairie rice pilaf

Seasonal whole fruit

Homemade fruit pies

Coffee, decaf, assorted teas

Both stews

Replace with bison stew

Stew, cabbage rolls and Perogies

Create Your Own Fajitas

Soup of the day

Rolls and butter

Manitoba mixed greens with assorted dressings

Create your own Caesar salad

Nacho chips, salsa and sour cream

Soft flavoured tortilla shells

Mexican rice with beans

Choice of beef or chicken with peppers, onions,

lettuce, tomato and hot peppers

Lemon dainties and cookies

Coffee, decaf, assorted teas

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Signature Served Lunches

À la Carte Starters and Lunch Enhancements

Soups

Soup of the day
Minestrone with vegetables
Corn and smoked potato chowder
Five onion and beef consommé
Signature cream of wild rice and mushroom

Salad

Manitoba mixed greens with balsamic vinaigrette
Our own Caesar salad
Marinated grilled vegetables with fresh basil and balsamic vinaigrette
Pickarel Ceviche and wild green
Tomato and Bocconcini with olive oils and garlic dressing
Boston Bibb with sun dried tomato dressing
Roasted Portobello and spinach with blueberry poppy seed dressing

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À la Carte Entrées



Herb Roasted Chicken

Seared in chef's herb mix topped with port wine demi-glace and served with roasted potatoes and fresh seasonal vegetables

Italian Inspired Blackened Chicken

Breast of chicken blackened with chef's special spices and topped with roasted garlic tomato sauce and Asiago cheese, served with ratatouille vegetables and roasted potatoes

Baked Citrus Marinated Chicken Breast

Served with seven-grain wild rice pilaf, fresh seasonal vegetables and lemon and roasted red pepper sauce

AAA Strip Loin Madagascar

Tender sirloin steak cooked to perfection and topped with fried mushrooms served with chef's potatoes, vegetable medley and a green peppercorn demi

Sliced Round of Canadian Beef

Slow roasted in a red wine demi-glace and served with roasted potatoes and fresh seasonal vegetables

Pickeral Cakes

Seared with lemon chili butter and served with seven-grain wild rice pilaf and fresh seasonal vegetables

Baby Pickeral Fillets

Pan fried and served over wild rice and berry pilaf and topped with julienne of vegetables and a lemon butter sauce

Vegetable Strudel

A savory mix of roasted vegetables, herbs and rice rolled in to a Philo pastry, baked in the oven until golden brown and topped with a roasted pepper sauce

Chicken Cobb Salad

Mixed peppers, Romaine lettuce and blue cheese topped with a grated egg and full grilled chicken breast

Grilled Strip Loin Caesar Salad

Our own Caesar salad with a 6-oz strip loin steak grilled medium and garnished with Asiago cheese and lemon

Greek and Chicken Salad

A full serving of Greek salad with peppers, red onions and tomato topper, with a grilled Manitoba chicken breast and feta cheese with olives

À la Carte Desserts



Choice of one of the following fruit pies

Strawberry
Apple

Rhubarb
Bumble Berry

Two scoops of vanilla, chocolate or strawberry
ice cream

Manitoba styled carrot cake with cream cheese icing

Raspberry granola parfait with yogurt

Blueberry topped baked cheesecake

Chocolate or maple mousse served in a chocolate cup

Black forest torte with a bing cherry coulis

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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

Assorted cocktail sandwiches

Sliced fresh fruit tray

Deluxe meat and cheese mirror with condiments
and mini deli rolls
minimum 20 people

Fresh vegetable tray with herb dip

Classic tomato Bruschetta served in bowls with
French baguette

Canadian cheese platter with assorted crackers
minimum 20 people

Imported & Canadian cheese board with
assorted crackers
\$8.50/person, minimum 20 persons

Smoked salmon platter with red onion, fresh dill,
caper salsa and herb cream cheese
minimum 20 people

Shrimp display with sweet chilies, garlic cocktail
sauce and cocktails
minimum 50 pieces

Manitoba smoked whitefish cream cheese with red
onion chutney in a vol-au-vent shell

Asparagus wrapped with Prosciutto ham

Buffalo carpaccio with roasted red onion chutney on
canapé toast

Sweetened Gorgonzola cheese and chives in a
pastry shell

Smoked baby shrimp and basil canapé

Roasted chicken with five-onion chutney on
canapé toast

Smoked chicken and Bruschetta canapé on
toast points

Smoked tuna tar tar with cilantro tomato chutney
in a pastry shell

Spicy bison and roma tomato salsa on sliced baguette

Smoked Atlantic salmon with raspberry sour cream
on potato and wild rice cakes

Sun dried tomato and feta cheese purse

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Hot Hors D'oeuvres

Spanakopita with feta cheese and spinach

Manitoba pork spring rolls with dip

Beef, chicken or vegetarian samosas

Chicken satay braised in our own spiced BBQ sauce

Ginger beef skewers with ginger plum sauce

Smoked bacon wrapped scallops

Coconut shrimp with a tomato horseradish dipping sauce

Mini quiche vegetarian style with three cheeses

Curried jerk chicken skewers with curried mango sauce

Vegetarian spring rolls with dip and a spiced plum sauce

Wild local mushroom purse in a puff pastry

Mini beef Wellington in puff pastry

Baked Brie wheel and crudités topped with wild berry compote and crackers

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Live Cooking Stations

Hot Carvery

Baron of beef crusted with rosemary dry rub
Served with assorted fresh baked deli rolls,
grainy mustard and horseradish
minimum 35 people

Slow roasted peppercorn crusted beef strip loin
served with roasted shallot Shiraz reduction
with deli rolls and condiments
minimum 25 people

Blaze Bistro style carved prairie plains beef tenderloin coated with dry rub
minimum 25 people

Flambé Stations

Sautéed pickerel cheeks flambéed in Chile
flavoured vodka, shallots, garlic and cilantro
minimum 25 people

Shrimp and scallops flambéed with tomatoes
and basil and finished with pernod and a garlic
cream sauce
minimum 35 people

Slivers of beef tenderloin sautéed with garlic and
brandy sauce
minimum 25 people

Pasta station with your choice of two of the
following pastas and sauces:
Tortellini Penne Rotini
Tomato Pesto Meat sauce
minimum 50 people

Marinated tiger prawns in garlic fresh
herbs and sambucca
minimum 25 people @ 5 pieces per person

Chocolate fountain

A magical fountain filled with milk chocolate for you to dip with your choice of strawberries,
melons, bananas and pound cake

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Signature Served Dinners



From the Range

Prairie plain games consommé with wild rice

Butter leaf salad topped with grilled local wild mushrooms in a balsamic and Manitoba garlic dressing

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

Chateau potatoes and a medley of vegetables

Black current cassis dome with chocolate coulis

Coffee, decaf, assorted teas

From Manitoba

Marinated pickerel Ceviche with hand picked greens drizzled with lemon and chive oil vinaigrette

Manitoba mushroom soup encrusted with puff pastry and chopped chives

Slow roasted bison tenderloin with a spicy tomato relish, double smoked bacon mashed potatoes and vegetable straws

Manitoba mixed greens placed in a cucumber basket finished with balsamic and caramelized apple chutney vinaigrette

Cheesecake topped with Manitoba blueberry compote

Coffee, decaf, assorted teas

From the Wetlands

Cream of roasted garlic and wild mushroom soup topped with crispy onions

Manitoba mixed greens with local pea shoots in a spring tomato and citrus vinaigrette

Pan seared pickerel fillets finished with a lemon garlic butter sauce and julienne of vegetables on seven-grain rice cakes

Local wild berry mousse served in a chocolate cup

Coffee, decaf, assorted teas

From the Meadows

Roasted roma tomato and pepper bisque topped with fried leeks

Savory pickerel and Manitoba potato cakes, served with baby frisee and oak leaf, topped with fresh citrus aioli

Baked pork tenderloin with a red onion compote, finished with a shiraz reduction

Cured duck breast and tomato vinaigrette served on wild greens, topped with smoked bothwell gouda cheese

Frangelico and chocolate mousse dome with fresh fruit coulis and fresh cinnamon whipped cream

Coffee, decaf, assorted teas

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À la Carte 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 and rolls with butter (unless listed in the menu)

Choice of Appetizer

Soup of the day

Manitoba wild rice consume with julienne vegetables

Greek salad with cucumber and tomato julienne topped with feta cheese, roasted garlic and balsamic vinaigrette

Fresh romaine hearts sprinkled with homemade croutons, Asiago cheese and our own citrus Caesar dressing

Butter leaf salad with julienne radish and carrots in a sun dried tomato emulsion

Blaze baby spinach and panchetta bacon salad with creamy garlic dressing

Choice of Dessert

Manitoba style blueberry cheesecake

Seasonal fresh fruit flan

Mountain berry cheesecake

Carrot cake with cream cheese icing

Chocolate brownie bombshell torte

Chocolate fantasy torte with walnuts and butter cream

Individual non-baked cheesecake

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Choice of Entrée

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-glace

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

Slow roasted round of beef in chef's dry rub, topped with sautéed mushrooms, shallots and demi-glace

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

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

Slow roasted AAA Alberta beef tenderloin with roasted garlic and herbs, topped with a stilton cheese demi-glace

Poached Atlantic salmon served with lemon and cilantro scented basmati rice, topped with a dill butter sauce

Pan fried breaded pickerel fillets with lime chili glaze

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À la Carte Enhancements

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

Cream of Asparagus and aged bothwell cheese soup
with Prosciutto ham

Tomato and juniper berry bisque with saffron
crème fraîche

Manitoba wild mushroom soup

Salad

Cured duck breast with house smoked tomato
vinaigrette served on top of wild greens, sprinkled
with bothwell gouda cheese

Marinated shrimp and scallop Ceviche with a spring
tomato and citrus vinaigrette, served in a bed of
prairie field greens

Mixed Manitoba greens placed in a cucumber collar
finished with gorgonzola cheese and caramelized
apple chutney vinaigrette

Manitoba pickerel check Ceviche salad with hand
picked greens and capper berries, topped with an aged
reduction balsamic

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Dinner Buffets



Assiniboine

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

Fresh tossed 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

Create your own Caesar salad

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

Meat or 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

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Mediterranean

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

Assorted pumpernickel 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

Caesar salad with fresh grated 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

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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



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 charge of \$20.00 per hour per bartender, 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	\$6.00
Wines by the Glass Canada - Peller Estates Proprietor's Reserve, Jackson Triggs Vintners Selection Australia - Lindemans Premier Selection	\$5.58	\$6.25
Liqueurs Bailey's Irish Cream, Kahlua, Drambuie, Grand Marnier	\$6.25	\$7.00
Martinis & Manhattans - 1.5 ounce	\$6.03	\$6.75
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

PST, GST and Gratuity not included
Last updated Jun 19/08



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

PST, GST and Gratuity not included
Last updated Jun 19/08



Wine List

White Wine

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 Pino Grigio
\$37.00

Wyndham Estates Bin 222 Chardonnay, Australia
\$44.00

Red Wine

Jackson Triggs, Vintners Merlot, Canada
\$28.00

Pellar Estates Proprietor's Reserve Cabernet/Merlot,
Canada
\$28.00

Pasqua Sangiovese de Publia, Italy
\$31.00

Lindemanns Premier Selection Shiraz/Cabernet,
Australia
\$30.00

Twin Fin Shiraz, California
\$39.00

De Bortoli dB Petit Syrah, Australia
\$39.00

Vinu Undurraga Pinot Noir, Chile
\$36.00

Cono Sur Merlot, Chile
\$41.00

Wyndham Estates Bin 444 Cabernet Sauvignon,
Australia
\$49.00

Sparkling, Rose, Champagne

Beringer, White Zinfandel, California
\$30.00

Henkell Trocken Sparkling, Germany
\$41.00

Seaview Sparkling Brut, Australia
\$40.00

Moet Chandon, Dom Perignon
\$279.00

PST, GST and Gratuity not included
Last updated Jun 19/08