



I do... **Wedding Packages**

*Our Professional Wedding Team
would like to “Propose” to you...*

Delectable Culinary Creations
Exquisite Banquet Facilities
Upgraded guestroom for the Wedding Night
Valet Service
Wedding Party Rehearsal functions
Customized Wedding Packages
1st Anniversary Accommodations and Dinner
Gift Opening Room
Post Wedding Brunch Options
Exclusive Room Rates for Your Visiting Guests

Delta Hotels has the perfect setting for the first day
of the rest of your lives...

Contact Tina Griggs, WPICC: 492-6448
tgriggs@deltahotels.com
for a tour of our Wedding Facilities



Revised April 29, 2011
Applicable taxes and gratuities will apply



SOME MEETINGS ARE JUST DIFFERENT



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When you book your wedding at Delta Barrington we will include:

A Certified Wedding Planner to help you plan your Reception
All Tables
All Chairs
Floor Length White Linens (Table Clothes, Overlays and Napkins)
White Chair Covers for the Head Table
Centerpieces consisting of a mirrored tile and two votives
Gift Table
Guestbook Table
Cake Table
Cake Knife and Server
Dance Floor

Wedding Taste Test for two people before the Wedding

We also have White Chair Covers to offer at \$5.00 per Chair
(\$2.00 if you rent them and we put them on)



I do... Wedding Packages

Select Wedding Package 1 (Buffet)

Your Select Wedding Package includes the following:

Fruit Punch for your Guests
Sparkling Wine for the Bride and Groom
Upgraded Guestroom for the Wedding Night for the Bride and Groom
Continental Breakfast Delivered to your Guestroom
Valet Parking for Bridal Party- 3 Cars

Appetizers

Local and International Cheese Display
Chef's Seasonal Soup
Seasonal Green Salad with Herb Vinaigrette
Caesar Salad with Shaved Parmesan and Focaccia Croutons
Grilled Vegetable Salad with Pesto
Vine Ripened Tomato with Basil Chiffonade and Balsamic Drizzle
Indian Point Steamed Mussels in White Wine and Garlic
Greek Salad with Tomatoes and Olives

Entrées (choose 2)

Cold Water Shrimp and Scallop Linguine with Cilantro Lime Oil
Roasted Chicken Breast with Fontina and Proscuitto with Chicken Jus
Maple Balsamic Salmon with Balsamic Drizzle
on a bed of Wilted Baby Spinach
Maritime Seafood Pot Pie
Orange Glazed Chicken Breast with a Grand Marnier Jus
Dijon & Panko Crusted Haddock with
White Wine Lemon Caper Sauce
Braised Smoked Pork with Sweet Onion Tomato Relish
Beef Tenderloin Tips with Wild Mushroom Ragout
Casserichia Primavera with Olive Oil and Pesto
Coq au Vin with Red Wine, Mushrooms and Olives

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I do... **Wedding Packages**

Select Wedding Package 1 *(cont'd)*

Starch *(choose 1)*

Oven Roasted Tri-Coloured Potatoes
Roasted Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Rice Pilaf
Seven-Grain Rice
Sweet Potato Mashed

Vegetables

Seasonal Vegetable Medley

Desserts

Pastry Chef's Seasonal Selection of Pastries,
Cakes and Tortes
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas

42.00 *per person*

Choose additional entrées for an extra 5.00 per person per selection

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I do... **Wedding Packages**

Select Wedding Package 2 (Plated)

Your Select Wedding Packages includes the following:

Fruit Punch for your Guests
Sparkling Wine for the Bride and Groom
Printed Menu on Guest Tables
Upgraded Guestroom for the Wedding Night for the Bride and Groom
Continental Breakfast Delivered to your Guestroom
Valet Parking for Bridal Party- 3 Cars

Your Choice of Appetizer
(choose 1)

Roasted Butternut Squash Soup with a Seared Digby Scallop,
Caramelized Local Apples and a Maple Cream
Wild Mushroom Bisque Encroute
Mixed Field Green Salad with Baby Tomatoes, Dried Cranberries,
Goat Cheese, Cucumbers and Herb Vinaigrette
Baby Spinach Salad with Roasted Pears and Sherry Vinaigrette
topped with Stilton Cheese

Your Choice of Entrée
(choose 1)

Grain Fed Roasted Chicken Breasts marinated with Lemon, Garlic
and Fresh Herbs
Maple Balsamic Salmon
Bacon & Blue Cheese Wrapped Pork Tenderloin with
Oxford Wild Blueberry Demi Jus
Grilled Striploin Steak with Roasted Peppers, Sautéed Mushrooms
and Cabernet Sauce

Starch
(choose 1)

Oven Roasted Tri-Coloured Potatoes
Roasted Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Rice Pilaf
Seven-Grain Rice
Sweet Potato Mashed

Vegetables

Seasonal Vegetable Medley

Your Choice of Dessert
(choose 1)

Hazelnut Crème Brûlée with Hazelnut Brittle
Warm Apple Tart with Bourbon Anglaise
Bread and Butter Pudding with Caramel Sauce

45.00 per person

Choose additional entrées for an extra 5.00 per person per selection



I do... Wedding Packages

Premium Wedding Package

Your Premium wedding Package includes the following:

Fruit Punch and Crudités
Sparkling Wine and Chocolate Dipped Strawberries for the Bride and Groom
Printed Menu on Guest Tables
Upgraded Guestroom for the Wedding Night for the Bride and Groom
Dressing Room for Bridal Party
Breakfast Delivered to your Guestroom
Dinner for Bride and Groom on their 1st Anniversary
Valet Parking for Bridal Party- 3 Cars

Your Choice of Appetizer *(choose 1)*

Smoked Duck Breast over Baby Greens with a Currant and Port Chutney
Roasted Garlic Shrimp Risotto with Chives and Crispy Leeks
Butternut Squash Soup with a Seared Digby Scallop,
Caramelized Local Apples and a Maple Cream
Acadian Seafood Chowder- *our Specialty!*
Chorizo Stone Soup with Chorizo Sausage and Beans in Smokey Tomato Broth
Vine Ripened Tomato Salad with Fresh Bocconcini,
Baby Greens and Aged Balsamic
Organic Field Greens with Warm Brie Croutons,
Baby Tomatoes and Champagne Vinaigrette

Your Choice of Sorbet or Granite *(choose 1)*

Icewine Granite with Pomegranate and Lemongrass
Strawberry Black Pepper Sorbet
Fall Pear and Cardamom Sorbet
Lime Sorbet with Fresh Thyme
Champagne Sorbet

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I do... **Wedding Packages**

Your Choice of Entrée
(choose 2)

Your Choice of Dessert
(choose 1)

Premium Wedding Package *(cont'd)*

Fontina and Proscuitto filled Chicken Breast with
a Chicken Jus
Maple Balsamic Salmon
Pan Seared Nova Scotia Scallops with Seasonal Vegetables
and a Citrus Chive Sauce
Bacon & Blue Cheese Wrapped Pork Tenderloin with
Oxford Wild Blueberry Demi Jus
Grilled Atlantic Tenderloin Steak with Roasted Peppers,
Sautéed Mushrooms, and Cabernet Sauce

Hazelnut Crème Brûlée with Hazelnut Brittle
Warm Apple Tart with Bourbon Anglaise
Bread and Butter Pudding with Caramel Sauce
S'more Cheesecake with House Made Marshmallow and Chocolate Bark
Warm Chocolate Marscapone with Vanilla Bean Ice Cream
and Grand Marnier Sauce

55.00 *per person*

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I do... Wedding Packages

Elite Wedding Package

Your Elite Wedding includes the following:

Red Carpet Arrival
Fruit Punch Crudités and International Cheese Platter
Sparkling Wine and International Cheese Platter for the Bride and Groom
Printed Menu and a Box of Truffles for each Guest
Upgraded Guestroom for the Wedding Night for the Bride and Groom
Dressing Room for Bridal Party
Breakfast Delivered to your Guestroom
One Night Accommodation and Breakfast for
Bride and Groom on their 1st Anniversary
Valet Parking for Bridal Party-3 Cars

Your Choice of Appetizer *(choose 1)*

St. Mary's Smoked Salmon with Brioche Toasted Points,
Butter Lettuce, Cream Cheese, Capers and Red Onions
Roasted Garlic Shrimp Risotto with Chives and Crispy Leeks
"Award Winning" Roasted Butternut Squash Soup with a
Seared Digby Scallop, Caramelized Local Apples and a Maple Cream
Pan Seared Crispy Digby Scallops with an
Apple Butter Sauce and Diced Local Apples
Acadian Seafood Chowder – *Our Specialty!*
Apple and Celery Root Salad with Fresh Herbs and Toasted Walnuts
Vine Ripened Tomato Salad with Fresh Bocconcini,
Baby Greens and Aged Balsamic

Your Choice of Sorbet or Granite *(choose 1)*

Icewine Granite with Pomegranate and Lemongrass
Strawberry Black Pepper Sorbet
Fall Pear and Cardamom Sorbet
Lime Sorbet with Fresh Thyme
Champagne Sorbet

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I do... **Wedding Packages**

Your Choice of Entrée
(choose 2)

Your Choice of Dessert
(choose 1)

Elite Wedding Package *(cont'd)*

Sea Crusted Halibut Loin with Vanilla Saffron Sauce
Pan Seared Digby Sea Scallops with Seasonal Vegetables
and Citrus Chive Sauce

Roasted Veal Tenderloin with Wild Mushroom Ragout,
Greek Yogurt Crusted Rack of Lamb with,
Red Wine Jus and Roasted Seasonal Vegetables
Grilled Striploin Steak with, Sautéed Mushrooms
and a Cabernet Sauce

Grilled Filet Mignon with Frizzled Onions, Porcini Mushrooms
and Cabernet Sauce

Hazelnut Crème Brûlée with Hazelnut Brittle
Warm Apple Tart with Bourbon Anglaise
Bread and Butter Pudding with Caramel Sauce
Chocolate S'more Cheesecake with House Made Marshmallow and Bark
Warm Chocolate Marscapone with Vanilla Bean Ice Cream
and Grand Marnier Sauce
Opera Cake with Chocolate Butter Icing
Coffee and Toasted Almond Semifredo

65.00 *per person*

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Hors d'œuvres

Hot Selections

All Hors d'œuvres offered by the dozen and require minimum order of 3 dozen per selection

Crab Rangoon with Thai Chili Sauce	28.00
Artichoke and Crab Fritter with Lemon Chive Aioli	25.00
Baby Lamb Chops with Mediterranean Rub	34.00
Bacon Wrapped Scallops	34.00
Black Sesame Chicken Tempura with Honey Soy Sauce	27.00
Warm Melt in your Mouth Oysters	34.00
Duck Confit on Toasted Brioche	33.00
Lobster Cappuccinos	35.00
Mini Chicken Quesadillas	26.00
Mini Vegetable Spring Rolls with Plum Sauce	25.00
Mushroom Caps filled with Spinach and Artichoke Dip	24.00
Wonton Shrimp with Chili Remoulade	30.00
Seared Foie Gras with Caramelized Apples and Port	33.00
Beef Sliced Tenderloin on Blue Cheese Croustade	32.00
Spicy Meatballs with Sweet and Sour Sauce	24.00
Tempura Shrimp on a Stick with Wasabi Mayo	32.00
Tequila Lime Grilled Shrimp	32.00
Tandoori Chicken Brochettes with Riata Dip	31.00
Oyster Po' Boys	33.00
Pulled Pork Fire Sticks with Chipotle BBQ	28.00
Sun Dried Tomato and Feta Cheese Phyllo Crisp	26.00

Cold Selections

Beef Carpaccio Roulade on Puff Pastry with Grilled Asparagus	32.00
Foie Gras and Truffle Mousse on Toasted Brioche	32.00
Local Lobster on Toasted Brioche	33.00
Oyster on the Half Shell	34.00
Shrimp Cocktail	32.00
Roasted Pear with Whipped Goat Cheese and Pecans	28.00
Smoked Salmon Tartar on Flatbread Crisp with Lemon Oil	32.00
Tuna Tartar with Potato Coins and Yuzu Cream	32.00
Sushi and Maki with Soy Sauce, Pickled Ginger and Wasabi	36.00
Tomato Mozzarella Bruschetta	25.00
Wild Mushroom Phyllo Crisp with Crème Fraîche	27.00
Sliced Smoked Salmon on Pumpernickel with Citrus Sour Cream	32.00
Prosciutto Wrapped Grilled Asparagus	30.00



Receptions

Domestic and International Cheese Display with Sliced Baguettes, Crackers & Fruit Garnish (per tray, serves 30)	220.
Crisp Seasonal Vegetable Crudités with Assorted Dips (per tray, serves 30)	140.
Antipasto Platter: Sliced Italian Meats, Asiago, Bocconcini, Olives, Roasted Garlic, Grilled Peppers and Oven Dried Tomatoes served with White Bean Dip, Pita Chips and Flat Bread Crisps (per tray, serves 30)	240.
Crisp Tortillas with Garden Fresh Salsa, Guacamole and Sour Cream, Quesadillas with Grilled Chicken, Peppers and Spicy Jack Cheese (per tray, serves 30)	160.
Fresh Sliced Fruit with Yogurt Dip (per tray, serves 30)	160.
Tea Sandwiches: Cucumber, Egg Salad, Smoked Salmon and Cold Water Shrimp salad (per 3 dozen)	60.
Local Oysters and Shrimp with Cocktail Sauce, Cucumber Ice, Lemons and Hot Sauce (per dozen, minimum order of 6 dozen)	34.
<i>Have our Chef shuck the oysters in front of your guests by adding an additional \$75 for attending Chef</i>	
Maritime Smoked Seafood Platter with Smoked Salmon, Peppered Mackerel, Cold Marinated Mussels, Roll Mops served with Capers, Lemons, Red Onions and Sour Cream (per tray, serves 30)	210.
Local Indian Point Mussels choice of White Wine & Garlic, or Garrison Ale and Double-Smoked Bacon (10 pounds, serves 20)	75.
Mediterranean Hummus and Artichoke and Red Pepper Dip with Pita Chips, Olives, Feta Cheese, Diced Tomatoes with Fresh Basil, Roasted Garlic with Pita Chips and Flat Bread Crisps (per tray, serves 30)	160.
Hot House Smoked Maple Glazed Salmon with Sweet Potato Coins and Sour Cream (per tray, serves 25)	190.
St. Mary's Cold Smoked Salmon with Capers, Lemons, Red Onions, Sour Cream and Brioche Toast Points (per side, serves 25)	190.
Sushi, Maki and California Rolls with Pickled Ginger, Wasabi and Soy Sauce (per tray, 90 pieces - we suggest 3 pieces per guest)	280.
"Oriental Station" Tandoori Chicken Brochettes with Riata Dip, Springrolls with Chili Sauce, Potstickers with Honey Soy Sauce (per tray, serves 30)	200.

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Receptions

Pastries and Chocolate Truffles with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Specialty Teas (per person, 3 pieces per guest) **8.00**

Chocolate Fondue with Fresh Fruit, Strawberries, Biscotti and Melted Dark Chocolate, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Specialty Teas (per person) **10.00**

Reception Stations attended by our Chef

Add an additional \$75 for attending Chef

Double Smoked Porkloin with Sweet Onion Tomato Relish served with Rustic Breads (station, serves 30) **195.**

Roast Hip of Beef with Fresh Kaiser Rolls, Horseradish Cream, Grain and Dijon Mustards (station, serves 100) **695.**

Roasted Garlic Rubbed Beef Tenderloin with Warm Mushroom Ragout served with Rustic Breads (station, serves 25) **275.**

Flambé Crêpes smothered with Strawberries, Apples and Bananas in Grand Marnier and/or Rum, Whip Cream and Chocolate Shavings (per person) **8.00**

Risotto Station. Choose either, Pan Fried Scallops with Apple butter, Cider Reduction & Citrus Chive Risotto or Nova Scotia Cold Water Lobster Risotto with Lobster Roe Butter Foam (per person, minimum 25) **12.00**

Tri-Colored Fusilli or Gemmeli Pasta, Grilled Chicken Breast with Tomato Basil Sauce and/or Roasted Garlic Asiago Cream Rustic Breads, Parmesan Cheese and Cracked Black Pepper (per person, minimum 25) **11.00**

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Reception Packages

Portions within the packages are intended for receptions of 60 to 90 minutes.

Package # 1

Crisp Seasonal Vegetable Crudités with Dips
Fresh Sliced Fruit with Honey Yogurt
Antipasto Platter with Sliced Italian Meats,
Asiago and Bocconcini, Olives, Roasted Garlic
Grilled Peppers and Oven Dried Tomatoes served with
House made Hummus, Pita Chips and Flat Bread Crisps
Sun Dried Tomato and Feta Cheese Phyllo Crisp
Tomato Mozzarella Bruschetta
5-6 pieces per person

22.00 person

Package # 2

Domestic and International Cheese Display with
Sliced Baguettes, Crackers and Fruit Garnish
Fresh Sliced Fruit with Honey Yogurt
Local Indian Point Mussels - Choice of White Wine Garlic
or Garrison Ale and Double-Smoked Bacon
Sun dried Tomato and Feta Cheese Phyllo Crisp
Wonton Tiger Shrimp with Chili Remoulade
5-6 pieces per person

22.00 person

Package # 3

Domestic and International Cheese Display with
Sliced Baguettes, Crackers and Fruit Garnish
Crisp Seasonal Vegetable Crudités with Dips
Fresh Sliced Fruit with Honey Yogurt
Black Sesame Chicken Tempura with Honey Soy Sauce
Bacon Wrapped Scallops
Hot House Smoked Maple Glazed Salmon
with Sweet Potato Coins and Sour Cream
7-8 pieces per person

26.00 person

Package # 4

Antipasto Platter with Sliced Italian Meats,
Asiago and Bocconcini, Olives, Roasted Garlic
Grilled Peppers and Oven Dried Tomatoes served with
House made Hummus, Pita Chips and Flat Bread Crisps
Tri-Colored Fusilli and Casserichia Pasta with Tomato Basil Sauce
and Roasted Garlic Asiago Cream with Rustic Breads,
Parmesan Cheese and Cracked Black Pepper
Tomato Mozzarella Bruschetta
Roasted Pear with Whipped Goat Cheese and Pecans
Domestic and International Cheese Display with
Sliced Baguettes, Crackers and Fruit Garnish
7-8 pieces per person

26.00 person

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Reception Packages

Portions within the packages are intended for receptions of 60 to 90 minutes.

Package # 5

Domestic and International Cheese Display with
Sliced Baguettes, Crackers and Fruit Garnish
Local Lobster on Toasted Brioche
Shrimp on a fork with Avocado Salsa
Baby Lamb Chops with Mediterranean Rub
Hot House Smoked Maple Glazed Salmon
with Sweet Potato Coins and Sour Cream
Selection of Tandoori Chicken Brochettes with Riata Dip
Spring Rolls with Chili Dipping Sauce
and Potstickers with Honey Soy Sauce
Assorted Gourmet Pastries
9-10 pieces per person

32.00 person

Package # 6

Maritime Smoked Seafood Platter with Smoked Salmon,
Peppered Mackerel, Cold Smoked Mussels and Roll Mops
with Capers, Lemons, Red Onion and Sour Cream
Domestic and International Cheese Display with
Sliced Baguettes, Crackers and Fruit Garnish
Pan Seared Scallops with Cognac Scented Butternut Squash Risotto
Sun dried Tomato & Feta Cheese Phyllo Crisp
Tomato Mozzarella Bruschetta
Mini Vegetable Spring Rolls with Plum Sauce
9-10 pieces per person

32.00 person

Package # 7

Domestic and International Cheese Display with
Sliced Baguettes, Crackers and Fruit Garnish
Fresh Sliced Fruit with Honey Yogurt
Confit of Duck on Toasted Brioche
Tandoori Chicken Brochettes with Riata Dip
Tequila Lime Grilled Shrimp
Peppercorn Crusted Striploin with Cabernet Jus
served with Rustic Breads and Condiments
Chocolate Fondue with Fresh Fruits, Biscotti and Melted White Chocolate
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas
11-12 pieces per person

37.00 person

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Reception Packages

Package # 8

Portions within the packages are intended for receptions of 60 to 90 minutes.

Maritime Smoked Seafood Platter with Smoked Salmon,
Peppered Mackerel, Cold Smoked Mussels and Roll Mops
with Capers, Lemons, Red Onion and Sour Cream
Fresh Sliced Fruit with Honey Yogurt
Domestic and International Cheese Display with
Sliced Baguettes, Crackers and Fruit Garnish
Seared Foie Gras with Caramelized Apples and Port
Roast Hip of Beef with Fresh Kaiser Rolls,
Horseradish Cream, Grain and Dijon Mustard (*minimum of 100 – if less than
100 guests, a Baron of Beef will be offered rather than the Hip of Beef*)
Roasted Pear with Whipped Goat Cheese and Pecans
Wild Mushroom Phyllo Crisp with Crème Fraiche
Wonton Shrimp with Chili Remoulade
Bacon Wrapped Scallops
11-12 pieces per person

37.00 person

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Bar and Beverages

Wine	Domestic Wine by the Glass	5.00 5 oz
	Imported Wine by the Glass	5.50 5 oz
Liquor	Premium Brands	5.00 1 oz
	Deluxe Brands	6.00 1 oz
	Cordials	6.25 1 oz
	Cognacs	7.00 1 oz
	Coolers	6.00 bottle
Beer	Domestic Beer	5.00 bottle
	Imported Beer	6.00 bottle
Non-Alcoholic Beverages	Soft Drinks	3.00 glass
	Juices	3.55 glass
	Spring Water	2.75 bottle
	Mineral Water	2.75 bottle