

# *Catering Menu*

## *Weddings*

## **MAYFAIR GRAND BUFFET**

Minimum of 75 guests

Should the number of attendees fail to meet the minimum; an additional \$250.00 labour charge will be added

### **SALADS AND COLD ARRANGEMENTS**

Freshly Baked Dinner Rolls and Creamery Butter  
Gathered Greens with Assorted Dressings,  
Pasta Salad with Aged Cheddar Cheese, Antipasto Salad,  
Traditional Greek Salad, Coleslaw, Mushroom Salad,  
Crudités of Fresh Vegetables with Herb Dip  
Domestic Cheese Display with Grapes and Water Biscuits  
European Sliced Deli Meats,  
Pickle and Olives Tray,  
Snap and Eat Crab and Marinated Mussels  
Peel & Eat Mountain of Shrimp

### **HOT SELECTIONS (CHOOSE TWO)**

Seafood Paella  
Broiled Breast of Chicken with Forest Mushroom Ragout  
Souvlaki Marinated Chicken Breasts with Tzatziki Sauce  
Poached Atlantic Salmon with Lemon Dill Butter  
Braised Beef Tenderloin Tips with a Merlot and Pearl Onion Demi  
Marinated Leg of Lamb with Rosemary Infused Jus  
Jerk Style Caribbean Roasted Leg of Pork  
Roasted Turkey Breast with Sun-Dried Cranberry Sage Demi  
BBQ Braised Bison Short Rib  
All Mayfair Buffets include:  
Chef's Choice of Potato or Rice  
Fresh Vegetable Medley  
Vegetarian Pasta in Fire-Roasted Tomato Sauce

### **CARVING STATION (per guest)**

Alberta Baron of Beef  
Roast Pork-loin with Apple Brandy Sauce  
Alberta "AAA" Prime Rib of Beef  
w/Peppercorn Sauce  
Rosemary Roasted New York Strip-loin w/Red  
Wine Maple Demi

### **DESSERT BUFFET**

Sliced Seasonal Fresh Fruit  
An Assortment of Pastries, Tortes, Cheesecakes, Squares and Tartlettes  
Black Forrest Trifle and Freshly Baked Pies  
Rum Raisin Bread Pudding with Vanilla Crème Anglaise  
  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Prices do not include a 16% Service Charge or 5% GST and are subject to change without notice.

Delta Edmonton Centre Suite Hotel 2009

## **CHURCHILL SQUARE BUFFET**

Minimum of 75 guests

Should the number of attendees fail to meet the minimum; an additional \$250.00 labour charge will be added

### **SALADS AND COLD ARRANGEMENTS**

Freshly Baked Dinner Rolls and Creamery Butter  
Gathered Greens with Assorted Dressings,  
Pasta Salad with Aged Cheddar Cheese, Coleslaw,  
Traditional Potato Salad, Marinated Vegetable Salad,  
Crudités of Fresh Vegetables with Italian Herb Dip  
Mushroom Salad  
European Sliced Deli Meats, Pickles, Olives and Relish Tray

### **HOT SELECTIONS (CHOOSE TWO)**

Indian Butter Chicken  
Roast Veal Loin with Thyme Peppercorn Sauce  
Baked Halibut with Roasted Red Pepper Cream  
Wild Rice and Sun-Dried Cranberry Stuffed Turkey Breast with Sage Jus  
Rosemary Marinated Leg of Lamb with Mint Demi  
English Cut Alberta Beef Sirloin with Rosemary Red Wine Demi  
Stuffed Portobello Mushroom Jumbo Ravioli with Sun dried Tomato Cream

All Churchill Buffets Include:  
Chef's Choice of Rice or Potato  
Fresh Vegetable Medley

### **CARVING STATION ADDITION**

"AAA" Alberta Baron of Beef with Merlot Jus  
or  
Roast Pork Shoulder with Spiced Apple Sauce

### **DESSERT BUFFET**

Sliced Seasonal Fresh Fruit  
An Assortment of Finger Pastries, Cakes, Cheesecake, Tarts, Squares and Pies  
Blueberry-Apple Crisp with Vanilla Whipped Cream  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

## ***THE KLONDIKE WESTERN THEME BUFFET***

**Minimum of 50 guests**

Should the number of attendees fail to meet the minimum; an additional \$250.00 labour charge will be added

Mixed Field Greens with Assorted Dressings  
Traditional Mustard Seed Potato Salad  
Country Coleslaw  
Smoked Corn and Black Bean Salad  
Raw Vegetable Crudités with a Roasted Garlic Ranch Dip

— —

“AAA” Rib Eye  
Carved by a Chef  
With Round-up BBQ Jus

— —

Grilled Bison Smokies  
Bone in Chicken with a Pepito Chipotle Sauce  
Baked Ranchero Beans

— —

Mashed Potato with Butter, Sour Cream and Green Onions  
Niblet Corn with Creamery Butter

— —

Freshly Baked Dinner Rolls and Creamery Butter

— —

Country Fresh Deep Dish Apple Pie  
with Cinnamon Cream  
(Served to your table)

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

## ***PLATED DINNER SELECTIONS***

### **THE FOLLOWING ITEMS ARE INCLUDED IN YOUR PRICE:**

Freshly Baked Dinner Rolls and Creamery Butter

Your Choice of Soup or Salad

One Hot Entrée Selection with appropriate Vegetable and Potato

Your Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **SOUPS**

**Our Chef's Daily Soup**  
Tomato Basil  
With Feta Cheese  
**Wild Mushroom Bisque**  
with Wild Rice Shack  
**Roasted Butternut Squash**  
with Chili Oil  
**Potato and Leek**  
With Onion Straws

### **SALADS**

**Fresh Garden Greens**  
Balsamic Dressing  
**Caesar Salad**  
with Herb Croutons  
**Butter Leaf Mimosa**  
with Raspberry Wine Vinaigrette  
**Market Green Salad**  
Candied Pecans  
and Smoked Bacon Dressing

### **STARTERS**

**Antipasto Plate**  
Italian Meats, Olives, Artichoke  
\$8.95 per guest  
**Trio of Smoked Fish**  
Smoked Salmon, Pepered Salmon and Smoked  
Artic Char  
\$9.95 per guest  
**Beef Carpaccio**  
With Baby Greens and Mission Figs  
\$8.95 per guest

*~Enhance your Dinner by adding an Iced Sorbet Course~*

### **ENTRÉES**

**Slow Roasted "AAA" Prime Rib  
of Alberta Beef Au Jus**  
(Minimum of 15 people)

**Pan-Seared Alberta Beef Tenderloin**  
Caramelized Onion and Gorgonzola Demi-glace

**Grilled New York Striploin of Alberta Beef**  
with Chipotle Demi

**Baked Salmon**  
With Maple Dijon Glaze

**Baked Breast of Chicken Supreme**  
with Wild Mushroom Brandy Demi

**Roast Loin of Grain Fed Veal**  
Rubbed with Meaux Mustard and Anise

**Breast of Chicken**  
with a Garlic and Herb Crust and a Rosemary Chicken Jus

**Pan Seared Halibut**  
With a Lemon and Lime Pepper Butter

### **DESSERTS**

**Cheese & Berry Pedestal**  
with Marinated Berries and a Crisp Almond Tuile

**Chocolate Monton**  
With Warm Caramel Drizzle

**Raspberry and Mango Mousse**  
displayed in Dual Chocolate Cages

**Chocolate Port Pedestal**  
With Raspberry Coulis

**Teardrop Mango Mousse**  
in a Chocolate Tulip with Raspberry Compote

**Italian Tiramisu**  
with Roasted Almonds and Chocolate Drizzle

**Wild Blueberry and White Chocolate**  
Cheesecake with Whipped Cream

**Crème Brulee Tulip**  
with Chocolate and Vanilla Cream

Children 0-3 years are complimentary; 4-10 years will be charged ½ the menu price  
For Dinners with more than 1 plated option the highest menu price will be charged, plus an additional service fee of \$2.00 per guest.  
Vegetarian meals can be prepared at your request, please ask your Conference Services Manager for details

Prices do not include a 16% Service Charge or 5% GST and are subject to change without notice.

Delta Edmonton Centre Suite Hotel 2009

## ***LATE LUNCH SELECTIONS***

Served in addition to a full plated dinner or dinner buffet only

### **SAY CHEESE!**

Domestic Cheese Display  
With Water Biscuits and Red Flame Grapes  
Sliced Melon  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **DELI'S DELIGHT**

European Smoked Deli Meats and Ukrainian Sausage  
Pickle And Relish Tray  
Freshly Baked Kaiser Rolls with Condiments and Creamery Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **Oh la la!**

French Pastries  
Assorted Petit Fours  
Chocolate Truffles  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **DECADENCE**

Glass of Sparkling Champagne  
White and Dark Callebaut Chocolate Dipped Strawberries  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **ITALIANO ANTIPASTO**

Antipasto Table  
(Minimum 30 Guests)  
Consisting of cold Grilled Marinated Vegetables, Prosciutto, Genoa Salami  
Mortadella, Provolone Cheese, Melon  
Sliced Ciabatta and Focaccia

### **FOIE GRAS**

Selection of House-Made Pates & Terrines  
With Dijon Mustard, Cumberland Sauce, Mixed Pickled Gherkins  
Olives, Pearl Onions and Sliced French Baguette

### **CHIPS AND DIP**

Nacho Chips served with Salsa and Sour Cream,  
Plain Potato Chips with Herb and Garlic Dip,  
Vegetable Crudités with Dill Dip

## ***RECEPTION ENHANCEMENTS***

### **Deluxe Cheese Tray**

A Selection of Assorted Domestic or Imported Cheese  
with Grapes and Biscuits  
Domestic  
Imported

### **Vegetable Tray**

Carrots, Celery, Mushrooms, Broccoli,  
Cauliflower, Cherry Tomatoes  
Served with a Creamy Dip

### **Seasonal Fresh Fruit Tray**

An Assortment of Sliced Fresh Fruit

### **Fresh Fruit Pyramid**

(Minimum 60 guests)  
With Wild Berry Yogurt Dip

### **Sandwich Tray**

A Variety of Quartered Sandwiches  
(4 quarters per guest)

### **Mediterranean Hummus or Spinach Dip**

With Fresh Pita Chips and Crackers

### **Cold Cut Deli Platter with Cheese**

Variety of Cold Cuts and Deli Sausages, with Domestic  
and Imported Cheese served with assorted Freshly Baked  
Breads and Crackers

### **Centre "Sweets"**

Assortment of Bite Sized Cookies, Squares, Chocolate  
Dipped Strawberry and Tartlettes  
(50 pieces)

**Add an Ice Sculpture or Martini Luge with your Company Logo to Enhance your Event**

**See your Conference Services Manager for Details**

**\*\*All "per guest" enhancements must be ordered for a minimum of 10 guests.**

### **To Munch On**

Assortment of Peanuts, Potato Chips,  
Tortilla Chips and Salsa

### **Jumbo Shrimp on Ice with Classic Cocktail Sauce**

### **Carved House Cured Smoked Salmon or Salmon Pâté**

(Minimum 20 guests)  
With Mini Cocktail Rye and Honey-Dijon Glaze

### **Pasta Sautée Station**

Prepared in Front of your Guests  
Choice of Two Sauce: Fire Roasted Marinara Sauce,  
Tomato Rose or Alfredo Cream Sauce

### **Sautéed Shrimp Station**

in Garlic butter  
Flambéed with Sambuca

### **Alberta Beef Striploin**

Roasted with Dijon and Peppercorns Carved by a Chef  
with Garlic Jus and Mini Kaiser Buns  
(minimum 20 guests)

### **Flambé Station**

Bananas Foster served over Vanilla Rum Whipped Cream

### **Chilled Seafood Display**

A Combination of Smoked Fish,  
Peel and Eat Shrimp, Clams  
Smoked Salmon and Baby Scallops with Pesto

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## ***RECEPTION HORS D' OEUVRES***

### **HOT HORS D' OEUVRES**

**Chef's Choice of Assorted Hors d'oeuvres**

**Bacon Wrapped Digby Scallops**

**Beef Satay with Teriyaki Sauce**

**Crispy Buffalo Style Chicken Wings  
Scream 'n Hot or Teriyaki Glazed**

**Moroccan Chicken**

**Noodle Wrapped Shrimp**

**Vegetable Cocktail Samosas  
with Indian Tamarind Chutney**

**Thai Style Spring Rolls  
with Lemongrass Salsa**

**Seared Pork or Chicken Pot-Stickers  
with Hot and Sweet Sauce**

**Assorted Mini Quiche**

**Beef Empanada**

### **COLD HORS D' OEUVRES**

**Chef's Choice of Assorted Cold Canapés**

**Blackened Duck Breast with Cranberry Compote**

**Herbed Brie with Roasted Pecans**

**Smoked Salmon on Herb Toasts  
Baked Bruschetta with Grana Pradano Parmesan**

**Assorted Japanese California Rolls**

**Prosciutto Wrapped Asparagus Spears**

**Roasted Beef Roulade with Dijon Mustard and Horseradish**

## ***CHOCOLATE FOUNTAIN***

***Sure to “WOW” your guests, our chocolate fountain is the perfect addition to your event!  
Minimum 50, Maximum 150 Guests***

### **Buffet Addition**

Accompany the existing fruit on the dessert buffet

### **Sweet Simplicity**

Freshly Cubed Seasonal Fresh Fruit

### **Choc it up**

Freshly Sliced Fruit Tray  
Mini Cheesecake  
Biscotti

### **The Chocolate Factory**

Freshly Sliced Fruit Tray  
Chocolate Marble Loaf  
Biscotti  
Shortbread Cookies  
Marshmallows

## ***THE EUROPEAN RECEPTION PACKAGE***

**Deluxe Cheese Display**  
Domestic and Imported Cheeses

**Cold Canapés**  
Smoked Salmon Mousse  
Mini pita with Mediterranean Grill Vegetables  
Proscuttio and Melon Ball Cone  
Dijon Beef Roulade

**Hot Hors D'oeuvres**  
Smoked Meat Roll  
Pizza Bite Pissaladière (onion, tomato, anchovies)  
Chicken Wellington  
Mini Spanakopita

**Sweets Table**  
An Assortment of Bite Sized Petit Fours and Squares

**Pasta Sauté Station**  
Prepared in Front of your Guests  
Choice of Two Sauce: Fire Roasted Marinara Sauce, Tomato Rose or Alfredo Cream Sauce  
Add Chicken or shrimp

### ***ENHANCEMENTS***

**Peel and Eat Shrimp on Ice**  
Served with Classic Cocktail Sauce

**Fresh Fruit Pyramid**  
(Minimum 60 guests)  
With Wild Berry Yogurt

Food quantities are based on a 2-hour reception with 4 hot and 4 cold canapés per guest  
Food consumption is based on time of day and length of reception  
Please discuss with your catering manager accordingly

Minimum of 30 Guests

## ***THE MACKENZIE RECEPTION PACKAGE***

**Crudités of Fresh Vegetables  
With Dill Ranch Dip**

**Fresh Seasonal Fruit  
With Berry Yogurt Dip**

**Mediterranean Hummus and Spinach Dip  
With Pita Wedges**

**Cold Canapés  
Smoked Salmon on Herbs Toasts  
Roasted Beef Roulade with Dijon Mustard and Horseradish  
Prosciutto Melon Skewers  
Herbed Brie with Roasted Pecans**

**Hot Canapés  
Chicken Satays  
Thai Style Spring Rolls with Lemongrass Salsa  
Mini Quiche  
Noodle Wrapped Shrimp**

### ***ENHANCEMENTS***

**Deluxe Cheese Display  
Domestic and Imported Cheese with Water Biscuits**

**Alberta Beef Carving Station  
With Mini Kaiser Bun  
Mustard, and Horseradish  
(Carved by a Chef)**

Food quantities are based on a 2-hour reception with 4 hot and 4 cold canapés per guest  
Food consumption is based on time of day and length of reception  
Please discuss with your catering manager accordingly

Minimum of 30 Guests

## ***THE PACIFIC RIM RECEPTION PACKAGE***

### **Cold Canapés**

Assorted Japanese California Rolls  
With Pickled Ginger and Wasabi  
Chilled Gulf Shrimps with Cocktail Sauce  
Five Spiced Marinated Mussels  
Hoi sin Vegetables in crispy Wonton Basket

### **Hot Canapés**

Seared Pork or Chicken Pot-Stickers  
Moroccan Chicken  
Noodle Wrapped Shrimp  
Vegetarian Spring rolls with Chili Sauce  
Szechwan Peppercorn Beef Kebab  
Beef Empanada

### **Deluxe Cheese Display**

Domestic and Imported Cheese with Water Biscuits

### **Sweet Tables**

Assorted Bite Sized Petit Fours and Squares

### **Alberta Beef Carving Station**

With Mini Kaiser Bun  
Mustard, and Horseradish  
(Carved by a Chef)

### **House Smoked Pacific Salmon**

Red Onions, Capers Lemon and Dill Cream Cheese,  
Min Bagel and Marble Rye Baguette

Food quantities are based on a 2 hour reception with 5 hot and 5 cold canapés per guest  
Food consumption is based on time of day and length of reception  
Please discuss with your catering manager accordingly

Minimum of 30 Guests

# **BANQUET BAR**

**BEVERAGES FOR YOUR FUNCTION MAY BE PURCHASED  
ON EITHER A CASH OR HOST BASIS**

## **HOSTED**

- The host will pay for the bar -

Premium Brands – one ounce	_____
Deluxe Brands – one ounce	_____
Premium Liqueurs & Brandy	_____
Deluxe Liqueurs & V.S.O.P Cognac	_____
Domestic Beer	_____
Imported Beer	_____
Featured Wine – six ounces	_____
Soft Drinks	_____
Mineral Water	_____
Juice	_____
Specialty Coffees	_____

Host bar prices do not include 16% service charge or 6% GST.

## **CASH**

- Guests will purchase their own beverages -

Premium Brands – one ounce	_____
Deluxe Brands – one ounce	_____
Premium Liqueurs & Brandy	_____
Deluxe Liqueurs & V.S.O.P Cognac	_____
Domestic Beer	_____
Imported Beer	_____
Featured Wine – six ounces	_____
Soft Drinks	_____
Mineral Water	_____
Juice	_____
Specialty Coffees	_____

Cash Bar prices include GST when sold directly to the guest.

Should the consumption on a cash or host bar be less than \$350.00  
a \$20.00 per hour/ per bartender labour charge will apply.  
(Minimum 3 hours)

## **WINE LIST**





### **~ WHITE ~**

- Naked Grape, Sauvignon Blanc 
- Jackson Triggs Esprit, Chardonnay 
- Woodbridge by RM, Pinot Grigio 
- Hardys Nottage Hill, Chardonnay 
- Sumac Ridge Gewurztraminer VQA 
- Rosemount Diamond Label Traminer, Riesling 
- Quails Gate, Dry Riesling VQA 
- Wolfblass Yellow Label, Chardonnay 

### **~ RED ~**

- Naked Grape, Shiraz 
- Jackson Triggs Esprit, Merlot 
- Woodbridge by RM, Cabernet Sauvignon 
- Da Luca Primitivo, Merlot 
- Hardys Nottage Hill, Cabernet Sauvignon 
- Ravenswood VB Zinfandel 
- Rosemount Diamond Label, Shiraz 
- Quails Gate, Pinot Noir 
- Wolfblass Yellow Label, Cabernet Sauvignon 

### **~ SPARKLING ~**

- President Brut, Sparkling Wine 
- Freixenet, Cordon Negro 
- Domaine, Chandon 
- Sumac Steller's Jay VQA 

## 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 16% 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 original expected number or the actual number of guests, whichever is greater. The Hotel will set up for an additional 5% over the guaranteed number.

**Menus:** Our Catering Team and the Executive Chef would be pleased to assist in creating any specialized menus for your function.

**Audio Visual Equipment and Services:** All audiovisual equipment can be rented from our on-site company Ciné Audiovisual and arranged through the catering department. 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 wedding cakes. 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.

**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 2:00 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:** All candles used must be in enclosed containers. The Alberta Fire Laws do not permit any open flames in public facilities. Any decorations or signs may be hung from the current hangers throughout the function space. 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.

**Credit Information:** New accounts must apply for direct billing a minimum of 10 working days prior to the function date. All social functions must provide a deposit upon confirmation of booking.