



A Story Book Wedding

Are you Married to the Idea of Having a Story Book Wedding?

The Delta Edmonton Centre Suite Hotel
is proud to introduce our
All Inclusive Wedding Package



Our All Inclusive Wedding Package Includes:

Prior to your Wedding:

- Menu Tasting for Two
- Health & Beauty Spa Gift Certificate at Spasation for the Bride (Valued at \$100.00)
- Chair Covers (Subject to Availability - Some Restrictions Apply)
- 4 Hours of Open Bar Service

During your Reception:

- Complimentary Parking for Your Bridal Party on the Day of your Event (Subject to Availability - Some Restrictions Apply - Up to 6 Passes)
- Toiletry Basket with Amenities in the Restrooms
- Complimentary Wine Punch and Hors D'oeuvres Served to Guests Upon Arrival (Alcoholic & Non-Alcoholic)
- Complimentary use of the Hotel for Wedding Photos

During your Dinner:

- Select from a Variety of Tastefully Designed Dinner Menus Create by Our Executive Chef (Custom Menus Available Upon Request)
- Domestic House Wine (3 bottles per table of 8 or 10 people only)
- One Glass of Champagne for Toasting
- Late Night Lunch

Your Ballroom Includes:

- Head Table decorated with Crisp White Linen and White Skirting
- Three-Vase Centrepieces with Floating Candles and Table Numbers
- Printed Menus to be Placed at each Table
- Oversized Ballroom Style Dance Floor
- Complete Set-up, including Damask linens, Royal Doulton Bone China, Silver Flatware and Chair Covers
- Complimentary Lectern & Microphone for your Master of Ceremonies

After the Wedding:

- Complimentary Executive Jacuzzi Suite with Special Gifts for Bride & Groom
- Special Rates for Guests Requiring Overnight Accommodations
- Breakfast for the Bride and Groom the Next Morning
- Special Prices and Menus for Children

Once Upon a Time . . .

Plated Dinner Selections:

The following items are included:

Freshly Baked Dinner Rolls and Creamery Butter
Chef's Choice of Vegetable and Potato
Freshly Brewed Coffee, Decaffeinated Coffee and Tea



Choose a Soup
and/or Salad and Dessert.
Now choose your entrée
(Please see next page) to
determine the price of your
All Inclusive Wedding Package
per person.
Tax & Gratuity Included!

Soup:

1. **Cream of Wild Mushroom Bisque** (Crispy Shitake with Tempura Onion Ring)
2. **Portage of Carrot** (Candied Ginger and Cilantro Crème)
3. **5 Onion Bisque** (Chive Crème Fraiche and Pancetta Laddons)
4. **Caramelized Butternut Squash and Pumpkin Potage** (Coconut Crème)
5. **Cream of Tomato** (Black Bean Bruschetta)

Salads:

6. **Baby Green and Bocconcini** (Roasted Cashews and a Sun-dried Cherry Vinaigrette)
7. **Hearts of Romaine Salad with House Made Caesar Dressing** (Pancetta Bits & Garlic Croutons)
8. **Organic Green Leavers with Bib Lettuce** (Sun-dried Cranberries, Bacon Bits, Candied Pecans and Balsamic Vinaigrette)
9. **Butter Leaf Mimosa** (Boiled Quail Egg, Maui Onions and Raspberry Wine Vinaigrette)
10. **Fresh Garden Greens** (Balsamic Dressing)

Three Course Meal Versus a Four Course Meal:

Three Course Meal includes Soup or Salad, a Main Entrée and Dessert.

Four Course Meal includes Soup, Salad, a Main Entrée and Dessert.

Dessert:

11. **Lemon-berry Zinger** (Vanilla Anglaise & Blueberry Compote)
12. **Crème Brulee Tulip** (Chocolate Drizzle)
13. **Mango Mousse** (Raspberry compote)
14. **Chocolate Truffle** (Fresh Fruit Coulis)
15. **Passion-berry Cream** (Espresso Anglaise)
16. **Tiramisu Tulip** (Sugar Cane Bits with Mocha Cream)
17. **Triple Chocolate Mousse** (Mango Coulis)

Boy meets Girl...

Entrees:

- A. **Supreme of Chicken**
Brushed with Ancient Mustard Crust, Goat Cheese Demi
- B. **Baked Halibut Fillet**
Lemon and Lime Crusted, Mango Crème
- C. **Turkey Scaloppini**
Laced in Wild Cranberries and Port Jus
- D. **Boneless Chicken Breast**
Marinated in Chinese Five Spice, Sweet Marim Soya Glaze
- E. **Roasted Pork Tenderloin**
Crisp Sweet Potato Cake, Curried Onions and Maple BBQ Glaze
- F. **Fillet of Pacific Salmon**
Oriental Herb Tea Rub, Thai Lemongrass Sauce
- G. **Grilled Alberta Striploin Steak**
With Giant Tempura Onion Rings
Gorgonzola Cream Veal Jus Reduction
- H. **Slow Roasted "AAA" Prime Rib**
Natural Beef Au Jus
- I. **Pan-Seared Alberta Beef Tenderloin**
Lobster Infused Butter
- J. **Roast Loin of Grain Fed Veal**
Rubbed with Meaux Mustard and Anise, Wild Blueberry Demi

Pricing:

*All Inclusive Wedding Package
pricing starting at \$96.00 per
person.*

*Please note that the pricing will
be dependant on the Entrée
selection.*

*For a copy of the All Inclusive
Package including all pricing
please contact:*

*Stacy Young
780-423-9654
syoung@deltahotels.com*

Entrees:

- K. **Make your Own Chicken!**
Choose one of the following options for a wonderful stuffed
Chicken Entrée:
 - 1. Boursin cheese and Sun-dried Tomato
 - 2. Wild Cranberries and Chorizo Sausage
 - 3. Chevre Cheese and Spinach
 - 4. Chicken Sausage and Filed Mushroom
- L. **Vegetarian Options:**
 - 1. Baked Spinach and Ricotta Cheese Cannelloni (Herb Pesto and Sun-dried Tomato Ragout)
 - 2. Butternut Squash Ravioli (Roost Vegetables and Light Parmesan Cream Sauce)
 - 3. Portobello Mushroom Napoleon (Vegetable Rataouille, Seared Spinach, Asparagus and Boursin Cheese)

*Three Course Meal Versus a Four
Course Meal:*

**Three Course Meal includes
Soup or Salad, a Main Entrée
and Dessert.**

**Four Course Meal includes
Soup, Salad, a Main Entrée
and Dessert.**

They Fall in Love...

Buffet Dinner Menu:

Salads and Cold Arrangements:

Freshly Baked Dinner Rolls with Creamery Butter

Gathered Greens with Assorted Dressings, Pasta Salad with Aged Cheddar Cheese, Tomato and Maui Onion Salas, Traditional Greek Salad, Coleslaw, Mushroom Salad, Crudités of Fresh Vegetables with Italian Herb Dip, Domestic Cheese Display with Grapes and Water Biscuits, European Sliced Deli Meats, Pickles and Olives Tray, Assorted Smoked Fish, Marinated Baby Clams, Lemon Pepper Scallops, Easy Peel Shrimp & Marinated Kiwi Mussels

Hot Selections:

(Choose Two)

Broiled Breast of Chicken with Forest Mushroom Ragout

Baked Filet of Atlantic Salmon with Lemon-Line Pepper Butter

Marinated Leg of Lamb with Rosemary Infused Jus

Roasted Turkey Breast with Sun-Dried Cranberry Demi

Roasted Porkloin with Honey Mustard Pecan Crust

Buffet Includes:

Chef's Choice of Potato or Rice

Fresh Vegetable Medley

Chef's Choice of Pasta with Fire-Roasted Tomato Sauce

Carving Station Addition:

Add "AAA" Alberta Baron of Beef with Merlot Jus

OR

Roast Pork Shoulder with Apple Brandy Sauce

For an Additional cost per guest

Sweets Table:

Sliced Seasonal Fresh Fruit

An Assortment of Finger Pastries, Tarts, Squares and Pies

Blueberry Apple Crisp with Vanilla Crème Anglaise

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Extra Items on Late Lunch

Add a Sandwich Tray for an additional cost per guest or a Vegetable Tray with Dip for an additional cost per guest

Extra Hours of Host Bar

Want to keep the party going? Each hour of host bar over the included 4 hours is an additional cost per guest

Chocolate Fountain

Sure to "Wow" your guests, our Chocolate Fountain comes complete with a Fresh Fruit Tray, Banana Bread & Biscotti cost per guest

Chocolate Dipped Strawberries

One per place setting cost per guest

And they lived happily ever after...