

***All Inclusive  
Wedding Packages***  
(minimum of 75 guests)

**Prior to Dinner**

- ♥ Fruit Punch and Wine Punch during Reception
  - ♥ Selection of Hot Hors d'Oeuvres
  - ♥ Use of our Landscaped Courtyard Patio for your Wedding Photos
- ♥ Use of a Complimentary Guestroom for Your Wedding Party 4 Hours Prior to Dinner Reception

**During Dinner**

- ♥ Printed menu Cards Per Table
- ♥ Unlimited Wine with Dinner & Standard Host Bar throughout the Evening (8pm-1am)
  - ♥ Four Course Gourmet Dinner
- ♥ Glass of Sparkling Wine for Toasting

**After Dinner**

- ♥ Late Night Coffee & Tea Service

**Personal Touches**

- ♥ A complimentary Guestroom upon arrival for the Bridal Couple with a Chilled Bottle of Sparkling Wine & Chocolate Dipped Strawberries
  - ♥ Personal Wedding Planner
- ♥ 15% Discount for you and your Wedding Party at Aqua Salon and Spa
- ♥ Printed Hotel Reservation Information Inserts
  - ♥ Complimentary Menu Tasting for Two
    - ♥ Elegant Full Chair Covers
    - ♥ Complimentary Coat Check
  - ♥ Full Breakfast for Two the Next Morning
    - ♥ Special Guestroom Rates for your Overnight Guests
      - ♥ Complimentary Parking



*Our Executive Chef  
John Flynn welcomes you to  
enjoy our exquisite cuisine.*

**MAP TO HOTEL**



*5444 Dixie Road, Mississauga, ON  
L4W 2L2 Phone: 905-624-1144  
Fax: 905-624-9477*

*Web Site:*

*[www.deltatorontoairportwest.com](http://www.deltatorontoairportwest.com)*

*Our Wedding Planners Direct Line:  
905-206-5937*

*\*Prices subject to a nominal annual increase*



**2009  
All Inclusive  
Wedding  
Packages**



*Consult with one of our  
professional wedding planners to  
create the day you will  
always remember.*



## Menu Selections

### Choice of Soup or Appetizer

- ♥Chicken Vegetable Consommé with Chanterelles and Scallions
- ♥Honey Roasted vine Ripe Tomatoes with fresh basil and Feta Cheese
- ♥Butternut Squash Soup with Garden Fresh Herbs and Sour Cream
- ♥Smoked Salmon and Red Onion Quiche with Swiss Cheese and Capsicum
- ♥Medley of Smoked Chicken, Prosciutto and Smoked Salmon
- ♥Striped Bauletti Pasta Stuffed with Shrimp, served with Shitaki Mushrooms and Brandy Basil Cream

### Choice of Salad

- ♥Baby Spinach, Fresh Sliced Strawberries, Mandarin Oranges and Sun Dried Mango served with Papaya Balsamic Reduction
  - ♥Chardonnay Caesar Salad with herbed Focaccia Croutons and Grated Parmesan Cheese
  - ♥Crisp Boston Leaves with Roma Tomatoes, Sliced Peppers, Bocconcini Cheese & Apple Balsamic Reduction
  - ♥Portobello Mushroom Stuffed with Roasted Peppers & Eggplant
- served over Assorted Garden Fresh Greens with Balsamic Vinaigrette

### Package #1

#### Herb Crusted Filet of Sole

served with market fresh vegetables and mini red potatoes in herb butters

**\$90 per person**

### Package #2

#### Stuffed Breast of Chicken Supreme

A 7 oz. chicken breast stuffed with cranberries and Brie with an Orange sauce.

Served with garlic mashed potatoes and a medley of fresh vegetables

**\$100 per person**

### Package #3

#### Maple Glazed Atlantic Salmon

Fire grilled fresh Atlantic salmon marinated in Ontario maple syrup served with sweet mashed potatoes and a medley of fresh vegetables

**\$100 per person**

### Package #4

#### Roast Prime Rib of Beef Au Jus

Tender AAA Canadian prime rib prepared to your specifications served in its own juice, with Roasted Parisienne potatoes and a medley of fresh vegetables

**\$105 per person**

### Package #5

#### Duo of Chicken and Beef Tenderloin

Herb crusted chicken breast married with a 5oz AAA tenderloin steak, topped with a fire grilled Portobello mushroom & a Merlot reduction served with herbed mashed potatoes and a medley of fresh vegetables

**\$115 per person**

### Choice of Desserts

#### Brandy Snap Basket

Filled with brandy infused fresh berries & cream

#### Dessert Sampler

A selection of fruit mousses and tarts with fruit coulis and berries

#### Mango Tear Drop Mousse

served with a rainbow of sauces, fresh berries and chocolate rum sauce

#### New York Style Baked Cheesecake

served with a rainbow of sauces, fresh berries and chocolate pieces

#### Ice Cream Crepe

Vanilla Icecream and raspberry compote wrapped in a crepe laced with Chocolate Sauce. Garnished with fresh berries

All the above served with fresh baked bread and butter

♥All package prices are inclusive of taxes and gratuities

Prices subject to change without notice

### The Extra Touch....

#### Deluxe Bar

(including aperitifs, cognacs, liqueurs) Add an extra hour of deluxe bar service

**\$10.95 per person**

#### Antipasto Platters

Marinated grilled vegetables, olives, Bocconcini cheese and sliced breads

**\$4.95 per person**

#### Seafood Platters

Marinated scallops, shrimps, mussels and clams

**\$10.95 per person**

#### Chocolate Dipped Strawberries

**\$1.50 each**

#### Fresh Fruit Display

**\$6 per person**

#### A Light Evening Snack

Assorted finger sandwiches, assorted domestic and international cheeses with crackers

**\$9.95**

#### Sweet Table (Minimum 75 persons)

Assorted cheeses and fruits, mousses, cakes, petit fours, cheesecake, tortes and pastries

**\$13.95 per person**

The above extra touches are subject to taxes and gratuities

**Please note that our professional Wedding Planner will customize any menu to suit your event**