

***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

- ♥ Unlimited Wine with Dinner & Standard Host Bar throughout the Evening (8pm-1am)
 - ♥ Buffet 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

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

**Prices subject to nominal annual increase*



***2009
All Inclusive
Buffet Wedding
Packages***



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



Jamaican Menu Selections

Appetizer and Soup (Choice of One)

Kidney Bean Soup with Sweet Potato and Dumplings
Calabaza pumpkin soup with yams, beef, dumplings,
and chayotes

Peppercot soup with ochra, calaloo and scotch
bonnet pepper

Ackee and saltfish quihe with cheddar cheese and
scallions

Salads (Choice of One)

Assorted Garden Fresh Greens with Marinated
Carrots, Tomatoes Julienne vegetables, Sun-dried
Cranberries, Red Onions, Sunflower Seeds and
Choice of Homemade Dressing

Assorted fresh garden greens, Fresh Sliced
Strawberries, Mandarin Oranges and Sun Dried
Mango. Served with Papaya Balsamic Reduction

Avocado and tomato slices with carrot and raisin on
leaf lettuce

Main Course (Choice of One)

Escovitch Red Snapper

Jerk Chicken Breast

Chicken Fricassee

Braised top sirloin steak

The above presented with a Jamaican vegetable
medley, and choice of; rice and peas, calaloo rice or
pumpkin rice

Desserts (Choice of One)

Mango mousse with mango & papaya coulis,
chocolate sauces & fresh berries

Passion fruit mousse with guava coulis, coffee
liqueur and fresh berries

Mandarin cheesecake with fresh berries and fruit
coulis

Fresh baked rolls and butter Coffee/tea or milk
\$100 per person



Traditional Jamaican Dinner Buffet

Avocado and Tomato Slices, Tossed Salad,
Marinated Shredded Carrot and Raisin Salad
Marinated Green Cabbage Slaw
Creamy Potato Salad with Pickled Cucumbers
Marinated Pasta with Peppers, Onions and
Cheddar Cheese
Chardonnay Caesar Salad with Shredded
Parmesan Cheese and Focaccia Croutons

Hot Selections (Please Select Four)

♥Traditional "Jerk" Chicken

♥Boston Beach Style "Jerk" Pork

♥Montego Style Curried Goat

♥Hot Peppered Jumbo Shrimp with Scotch
Bonnet Peppers and Onions

♥Escovitch of Red Snapper

♥Braised Top Sirloin Steak with Carrots
and Onions

Rice and Peas, or Calabaza Pumpkin Rice,
or Calaloo Rice

Medley of Jamaican Vegetables

Fresh Tropical Peeled and Sliced Melons,
Jamaican Papayas and Golden Pineapples

Fresh Strawberries and Seedless Grapes
Jamaican Fruit Cake,

Assorted Cakes and Pastries

Freshly Brewed Special Blend &

Decaffeinated Coffee

and Selection of Specialty Teas

\$105 per person

Ask about our Children's Menu

All Package Prices are inclusive of taxes and
gratuities. Prices subject to change without notice

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

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

International Cheese Board

with Grapes, Nuts, and Dried Fruit
\$7 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

