



CONGRATULATIONS ON YOUR ENGAGEMENT!

Dear Bride & Groom,

Congratulations and good wishes for your upcoming wedding!

Thank you for your interest in the Delta Calgary Airport. We will ensure your special day is worry free. Our elegant function rooms, excellent service and award winning menus are designed to suit all tastes. We want you to have a memorable time that you will cherish forever.

Our conference service team is skilled in planning the perfect wedding. This is an exciting experience for the two of you. Let us take care of the details so you can relax and enjoy the evening.

Sincerely,

Conference Services Team

Sandra Kfis

Conference Service Manager

Sherri Nason

Conference Service Coordinator



ALL DELTA CALGARY AIRPORT WEDDING PACKAGES INCLUDE:

- γ Complimentary wedding cake cutting.
- γ Special guestroom with a late check out of 3:00 pm for the wedding couple on the night of the wedding in a suite, based on availability, with a chilled bottle of sparkling wine and chocolate dipped strawberries*.
- γ Complimentary valet parking for the wedding couple's vehicle.
- γ Special reduced guest room rates on overnight accommodations for out of town guests.
- γ Reduced parking vouchers for all wedding guests.
- γ Complimentary podium for your master of ceremonies.
- γ Complimentary risers/staging for head table.
- γ 10" round mirrors & votive candles for guest tables.
- γ Complimentary mezzanine parlour for pre reception gathering of the wedding party*.
- γ Complimentary menu tasting for the wedding couple (confirmed weddings, only)*.
- γ Special menus and pricing for children under 12 years of age.
- γ Personal guidance from your Delta conference service manager
- γ Our Executive Chef would be pleased to create a special menu tailored to your personal tastes.
- γ A colour copy of your menus for your photo book

* Based on 125 guests or more. *

Ceremony Rehearsal Reception:

- γ Cocktail tables set with couches for that comfortable relaxing setting
 - γ Pick from our wedding menu options
 - γ Complimentary room rental for this event*

* Based on 125 guests or more for your wedding reception. *



WEDDING PLANNING CHECKLIST

This is an exciting time for the two of you and we want to make planning it as easy as possible, let the Delta Calgary Airport take care of the details. Please use this planning checklist to assist you while you are getting started. Our conference service team are experts who are focused on ensuring that you have a successful event.

Getting Started:

- Confirm wedding party
- Guest list & invitations
- Confirm date and officiant
- Cake design, transportation to the ceremony, placement in the program
- Guest book attendant and placement
- Master of Ceremonies
- Program/Schedule of Events
- Flowers
- Photographer time of arrival, length of time needed
- Transportation for bride, groom, wedding party and guests

Hotel Arrangements:

- Menu selection and planning
- Beverage and service requirements
- Late night snacks and service
- Music, DJ or band
- Decoration set up
- Slideshow equipment ordered
- Room set-up/Staging pre arranged through the hotel
- Seating arrangements posted
- Table centrepieces
- Special Linens and chair coverings
- Parking passes
- Guestrooms for you and your guests the day before or the night of the reception

Certain services and items are available and may require additional charges. Please consult our conference service team for specific details. We can refer you to recommended suppliers for music, décor, entertainment, transportation and other services.



WEDDING DAY COUNTDOWN

12 Months Before

Announce engagement

- ☞ Set date for your big day
- ☞ Meet with Delta Calgary Airport conference service manager to book reception
- ☞ Visit Clergy or officiant

9 Months Before

- ☞ Discuss wedding budget and style with both sets of parents
- ☞ Choose attendants
- ☞ Select wedding dress, headpiece, veil & shoes
- ☞ Select photographer & videographer
- ☞ Select musicians & DJ
- ☞ Select florist
- ☞ Register with bridal registry

6 Months Before

- ☞ Establish guest list
- ☞ Order invitations
- ☞ Select & order bridesmaids' gowns
- ☞ Select & book men's attire
- ☞ Continue reception planning with Delta Calgary Airport
- ☞ Mothers of the wedding couple select their dresses

5 Months Before

- ☞ Plan honeymoon
- ☞ Mail invitations
- ☞ Arrange transportation of wedding party
- ☞ Order wedding cake

2-4 Months Before

- ☞ Choose your menu & arrange for accommodations at Delta Calgary Airport
- ☞ Arrange menu tasting with Delta Calgary Airport
- ☞ Choose attendants' gifts
- ☞ Plan rehearsal dinner
- ☞ Arrange music selections for ceremony & reception
- ☞ Book hairstylist & make-up artist



6-8 Weeks Before

- ☞ Arrange final fitting of wedding gown
- ☞ Arrange final fitting of bridesmaids' dresses
- ☞ Meet with florist, photographer, musicians, videographer, limousine & bakery
- ☞ Send announcements to newspapers
- ☞ Arrange wedding license
- ☞ Meet with clergy/officiate to plan special vows
- ☞ Plan bridesmaids' luncheon

2 Weeks Before

- ☞ If changing your name, arrange changes on bank account, credit cards & drivers license
- ☞ Hold bridesmaids' luncheon & present bridesmaids with their gifts

10 Days prior

- ☞ Hold final meeting with Delta Calgary Airport conference service manager to confirm guaranteed numbers and submit final prepayment.
- ☞ Arrange guest seating plan
- ☞ Reconfirm schedule of events for wedding reception with Delta Calgary Airport conference service manager

1 Week Before

- ☞ Make final check with clergy/officiate, florist, reception, musicians etc.
- ☞ Pack honeymoon trousseau

1 Day Before

- ☞ Have a manicure
- ☞ Check any last minute details that may be outstanding
- ☞ Deliver cake, decorations, giveaways to reception catering staff
- ☞ Hold rehearsal dinner with wedding party & parents

Wedding Day

- ☞ Allow enough time for dressing, hairstyling & make-up in a leisurely and relaxed manner.
- ☞ Have Fun!



DUTIES OF THE BRIDAL PARTY

Maid of Honour

The maid of honour, usually the bride's sister or close friend, oversees the bridesmaid(s) and helps the bride with as many of the planning and shopping details as possible. She will also host and/or attend all of the pre-wedding festivities.

During the wedding ceremony, she precedes the bride down the aisle. At the altar, she holds the bride's bouquet and the groom's ring (if it is a double ring ceremony) until the appropriate time for presentation. She also assists in the arrangement of the bridal train and signs the marriage certificate as a legal witness to the event.

Bridesmaid(s)

The bride decides on the number of bridesmaids she will have. The usual number for a formal wedding is 4 to 12 attendants. Semi-formal wedding is 2 to 6 attendants. Bridesmaids, usually close friends and/or relatives, attend pre-wedding festivities and are involved in the pre-planning stages. They will address envelopes and may co-host the bride's shower. The number of bridesmaids does not have to equal the number of ushers.

Flower Girl

Usually selected by the bride, she walks immediately in front of the bride down the aisle carrying a small bouquet of flower petals. During the procession, she follows the bride and groom down the aisle.

Ring Bearer

Usually selected by the bride, the ring bearer follows the attendants down the aisle carrying a faux ring sewn on to a satin pillow. The ring bearer wears a tuxedo or formal suit.

Best Man

The best man, usually the groom's brother or close friend, is responsible for all the activities of the groom's ushers. He arranges the bachelor dinner or stag and serves as the groom's legal witness to the signing of the marriage certificate. He helps the groom dress and accompanies him to the ceremony. He ensure the license and wedding rings are in the groom's possession and will present the officiate with his fee for performing the ceremony.

At the reception, he proposes the first toast to the bride and groom and is expected to make a speech on behalf of the groom. After the reception, he sees the couple off and returns the rented formal wear.

Ushers

Selected by the groom, usually close friends and/or relatives, they are dressed uniformly for the ceremony. They greet and seat all the guests at the ceremony. The bride's family and friends are seated on the left of the aisle, and the groom's on the right. There should be approximately 1 usher for every 50 guests.



RECEPTION SCHEDULE

- ☞ Location and time of the receiving line; location of the refreshments. Traditionally, the bride's mother is the hostess of the wedding reception and stands at the head of the receiving line followed by her husband. The groom's parents, the bride, the groom, the maid of honour and the bridesmaids follow her.
- ☞ Time for the head table to be introduced and seated.
- ☞ Time for the first course.
- ☞ Time for the toasts. The best man proposes the first toast to the wedding couple. The groom then thanks everyone and proposes a toast to his bride and thanks his best man, parents and in-laws.
- ☞ Select speakers and order of speakers.
- ☞ When the DJ or band should start the first dance.
- ☞ List of songs you would like played, especially the first and last dance.
- ☞ Who will join you on the dance floor after the first dance. Suggestions; the bride dances with her father while the groom dances with the bride's mother. The bride's parents then dance together while the bride dances with the groom's father and the groom dances with his mother.
- ☞ Order of the wedding party dances following the bride, groom and parents.
- ☞ Order of the traditional dances reflecting your heritage.
- ☞ Ceremonial cake cutting by bride and groom
- ☞ Time of the bouquet throw. Before leaving, the bride throws her bouquet to a group of unmarried women. According to folklore, the one who catches it will be the next to marry.
- ☞ Time of the garter toss, if planning to do so. The groom tosses the bride's garter into a group of unmarried men. Again, the one who catches it will be the next to marry.
- ☞ Time of the late evening buffet.
- ☞ Time to say goodbye to guests.
- ☞ Time limousine or other transportation should arrive to pick you up should you not be staying at the hotel.





WEDDING MENU



THAT FLUTTERY FEELING IN YOUR
STOMACH IS NORMAL.
BUT IT SHOULDN'T HAVE ANYTHING TO DO WITH THE
HOTEL YOU CHOOSE FOR YOUR WEDDING.

WEDDING INFORMATION

We thank you for choosing the Delta Calgary Airport to host your upcoming wedding. In order to ensure a successful event, please allow us to provide you with the following catering information:

Food & Beverage:

The menus in our package are suggested selections. Our Chef would be pleased to customize menus to suit any taste and occasion. All menu prices and room rental charges are subject to change without notice. Prices do not include 18% service charge or applicable government taxes.

All food and beverage served in the Hotel is to be provided by the Delta Calgary Airport, with the exception of wedding cakes. A service charge may apply. Please note that the Health Regulations prohibit the removal of any food products after a function by our guests. Buffet products will be displayed for a maximum of two hours at any function to ensure the quality and integrity of the product.

Function Guarantees:

Menu arrangements should be supplied and finalized (at least sixty (60) days) prior to your function. Should this deadline not be observed the Hotel cannot guarantee menu contents and other necessary arrangements.

An estimated number of attendees must be provided to the Hotel thirty (30) days prior to your wedding reception. A final guaranteed number of persons for each meal function along with the final balance is required ten (10) days prior to the function. Guarantees for Sunday, Monday and Tuesday are required by noon on the previous Friday. The Hotel will be prepared to set 5% above the guaranteed number. If a guaranteed number is not supplied within this time frame, we shall assume the last highest figure supplied to us by yourself.

Advance Deposit:

All private and social functions shall be required to submit a \$2500.00 non-refundable deposit.

Liability:

- a) Effective January 1, 2002, the City of Calgary Smoking Bylaw 57M92 will be enforced. Essentially the By Law states that any area or public space whereby minors have access to, shall be a smoke free area. All public areas of the Hotel are non-smoking.
- b) The Delta Calgary Airport reserves the right to inspect and control all private functions, including the conduct and performance of guests, entertainers, and audible level of music played.
- c) The Hotel does not permit any article to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tools, which could mark the floors, walls or ceilings, is prohibited. The Hotel will hold the organization and the organization's guests responsible for any and all damage to Hotel property.
- d) Any signage used within the hotel should be of professional quality. Requests to place promotional materials, signage etc., in the main lobby should be directed to your conference service manager.
- e) If you plan to include any live or recorded music during your function, a SOCAN fee will be applied to your final bill. This fee will be submitted to SOCAN in compliance with copyright law, which states that royalties must be paid to the original composers and authors of recorded music.

Shipping:

It is very important to advise us if you will be shipping any boxes to the Hotel for your upcoming event. All boxes must be addressed as follows:

*Delta Calgary Airport
2001 Airport Road NE
Calgary, Alberta T2E 6Z8
Attention: Banquet Manager

*Name of event room, *Date of wedding, *Name of the wedding party. *If the boxes are not identified as above, we will not be held responsible for any loss.

Parking:

Parking is available in the Calgary Airport Authority's parkade connected to the Delta Calgary Airport. You may purchase parking passes for your group and have them charged to your master account. Parking passes are available at \$24.00 each including GST. Prices are subject to change.

À LA CARTE DINNER MENUS

Includes rolls and butter
Coffee, decaffeinated coffee and tea

Appetizers

(Choice of one)

Soups
Wild mushroom & thyme
Butternut squash & apple bisque
Cream of asparagus with mini crab cakes
& asparagus tips

Salads
Mixed field greens & marinated heart of palm with raspberry vinaigrette
Butter & red leaf lettuce, sliced pears & blue cheese, caramelized pecans,
apple & cider vinaigrette
Bibb lettuce, crumbled blue cheese, jicama, apple & walnut with raspberry
vinaigrette

Main Entrées

(choice of one)

Alberta Pork Tenderloin
Hoisin glazed pork loin with dried fruit & scallion, apple scented cream
36.00

Stuffed Supreme Chicken
Breast of chicken supreme, wild mushroom & herb mousse, juniper berry & red currant reduction
38.00

Fresh British Columbia Salmon Fillet
Baked salmon, scallop & chive mousse, vanilla lobster sauce
38.00

AAA Prime Alberta Rib
Alberta prime rib topped with a fresh herb au jus
42.00

Stuffed Chicken & Alberta Beef Duet
Sundried tomato stuffed chicken (3 1/2 ounce) & Alberta beef tenderloin (3 1/2 ounce) with port wine sauce
42.00

Alberta Beef Strip Loin
Alberta AAA strip loin of beef with a cabernet demi reduction
45.00

Alberta Beef Tenderloin & Atlantic Lobster Duet
Alberta beef tenderloin (3 1/2 ounce) with port wine demi & Atlantic lobster tail (2 1/2 ounce) with sauce American
53.00

All main entrees are accompanied by the following:
(Choice of one)

Horseradish whipped potatoes, herb whipped potatoes, wild rice medley, roasted new potatoes

Chef's selection of seasonal vegetables

Dessert

(Choice of one)

Strawberry swirl cheesecake
Passion fruit Charlotte with seasonal berries
White chocolate & raspberry crème brûlée
Gateau tiramisu with chocolate sauce



WEDDING BUFFETS

Dinner Selection #1

Assorted fresh baked rolls

*

Chef's selection of four traditional salads
California organic greens with assorted dressing
Crudité platter

Assorted cold cuts and pickled vegetables

*

Choice of one of the following Entrées:

Grilled Atlantic salmon with fruit salsa

Oven roast chicken breast with sundried tomato cream

*

Herb whipped potatoes or oven roasted new potatoes

Seasonal fresh vegetables

*

Chef's selection of desserts & squares

*

Coffee & decaffeinated coffee & tea

42.00

(minimum 50 guests)

Dinner Selection #2

Assorted fresh baked rolls

*

Chef's selection of four traditional salads
California organic greens with assorted dressing
Crudité platter

Assorted cold cuts and pickled vegetables

Fruit and domestic cheese

*

Carved roasted Alberta top round, red wine

rosemary au jus

Sliced pork loin with fruit compote and apple cider

demi-glace

*

Herb whipped potatoes or oven roasted new potatoes

Seasonal fresh vegetables

*

Chef's selection of assorted cakes and pastries

*

Coffee & decaffeinated coffee & tea

50.00

(minimum 50 guests)

Dinner Selection #3

Assorted fresh baked rolls

*

Chef's selection of four traditional salads
California organic greens with assorted dressing
Crudité platter

Assorted cold cuts and pickled vegetables

Seasonal fruit and cheese display

*

Carved slow roasted Alberta prime rib with a red wine

& rosemary au jus

Grilled chicken breast, roast garlic cream sauce

*

Herb whipped potatoes or oven roasted new potatoes

Seasonal fresh vegetables

*

Chef's selection of assorted cakes and pastries

*

Coffee & decaffeinated coffee & teas

54.00

(minimum 50 guests)

RECEPTION MENU

Chef's Combination #1

Buffalo chicken wings
Pork dumplings
Barbequed meatballs
Meat samosas

10 pieces per person
19.00 per person

Chef's Combination #2

Chicken teriyaki skewers
Bacon-wrapped scallops
Spring rolls
Stuffed mushrooms with Andouille sausage
Barbequed meatballs

10 pieces per person
22.00 per person

Chef's Combination #3

Pork dumplings
Breaded shrimp
Vegetable samosas
Beef kabobs
Thai chicken skewers

10 pieces per person
25.00 per person

Chef's Combination #4

California sushi rolls
Jumbo shrimp in a pernod sauce
Bacon-wrapped scallops
Chicken teriyaki skewers
Spring rolls
Meat samosas
Barbequed meatballs

11 pieces per person
32.00 per person

Add coffee service to above menus for \$3.00 per person

EXTRA TOUCHES TO ADD TO YOUR SPECIAL DAY

Hand carved ice sculptures
Specialty linens & chair covers
Head table decorating
Menus printed for each place setting
Chocolate fountain
Late night snack



RECEPTIONS

Hot Hors d'oeuvres	
Buffalo chicken wings	16.00 / dozen
Pork dumplings	20.00 / dozen
Mini crab cakes with mango & papaya salsa	25.00 / dozen
Breaded tiger shrimp	27.00 / dozen
Chicken saté with peanut sauce	27.00 / dozen
Chanterelle mushroom purse	28.00 / dozen
Spanikopita	29.00 / dozen
Asian spring rolls with dipping sauce	29.00 / dozen
Meat samosas	29.00 / dozen
Jumbo shrimp in a Pernod sauce	30.00 / dozen
Maple glazed scallops wrapped in bacon	32.00 / dozen
Assorted sushi	34.00 / dozen

Cold Hors d'oeuvres	
Prosciutto ham with melon	17.00 / dozen
New potatoes with Absolut Vodka cream and caviar	25.00 / dozen
Marinated Brome Lake duck with sweet onion confit	25.00 / dozen
Cured salmon on pumpernickel croutons	25.00 / dozen
Sesame seared tuna on cucumber with pickled ginger	28.00 / dozen
California rolls with wasabi and ginger	30.00 / dozen
Lobster medallions with asparagus tips and saffron aioli	34.00 / dozen
Fresh oysters on the half-shell	Market Price / dozen

From the Carving Board with Chef Attendant	
Honey glazed baked ham with cocktail rolls (serves 60)	200.00 / order
Pecan-crust pork loin with bourbon apple sauce (serves 20)	225.00 / order
Pacific salmon filet en croûte, layered with scallop & spinach mouse, saffron cream (serves 20)	250.00 / order
Roast beef tenderloin, peppercorn sauce (serves 20)	300.00 / order
Grainy Dijon crusted Alberta striploin, cabernet demi glaze (serves 30)	325.00 / order
Carved Alberta baron of beef with cocktail rolls (serves 60)	375.00 / order

Speciality Items	
Assorted cold cut tray and freshly baked rolls (serves 50)	150.00 / tray
Rosemary baked Brie wheel en croûte served with berry compote and pumpernickel	160.00 / wheel
Assorted fruit and domestic cheese tray (serves 35)	195.00 / tray
Side of smoked Atlantic salmon on rye bread (serves 25)	195.00 / order
100 jumbo shrimp pyramid with cocktail sauce	250.00 / order

Action Stations with Chef Attendant (per person, minimum order 30 persons)

Sautéed Shrimp Scampi	
Gulf shrimp with garlic, white wine, Italian parsley, lemon, tomato and finished with whole butter	26.00 / person

Pasta Station	
Mushrooms, onions, olives, capers, prosciutto, tomatoes, grated Parmesan	21.50 / person
Choice of two pastas: penne, tortellini or bow tie	
Choice of two sauces: sun dried tomato cream, Asiago cream, roasted garlic cream, marinara	

Fajita station	
Marinated sliced chicken & beef, flour tortillas, sautéed onions & colourful peppers, salsa, sour cream and guacamole	20.50 / person

* A labour charge of 20.00 per hour will apply for speciality service.

RECEPTIONS (cont)...

Sandwiches and Snacks	
Dry snacks (nuts, pretzels, chips & dip)	2.75 / person
Vegetables and dip	3.00 / person
Tortilla chips and salsa	3.50 / person
Seasonal sliced fresh fruit	5.00 / person
Imported and domestic cheese with crackers	6.00 / person
Assorted domestic cheese with crackers and assorted seasonal fruit	6.75 / person
Assorted sandwiches (1 per person)	8.00 / person
Pizza (12" ham, deluxe or cheese)	19.00 / pizza
Desserts	
Chocolate dipped strawberries	2.25 each
Assorted French pastries	4.50 each
Assorted desserts rounds	5.00 each
Fruit tarts	5.00 each
Assorted 8" buffet cakes 14-pieces cut	45.00 each

* A labour charge of 20.00 per hour will apply for speciality services.



Beverage Service...

Host Bar: For groups when the host is paying for all liquor consumption.

Host bar prices shown do not include an 18% gratuity charge and 5% GST that is added when billing

Cash Bar: When guests purchase their own tickets from a cashier/bartender provided by the Hotel.

Cash bar prices include an 18% gratuity and 5% GST.

All bars include the following standard items:

Premium liquor, domestic beer, non-alcoholic beer and house wine.

Bar mixes include: orange juice, clamato juice, tomato juice, regular and diet soft drinks.

	Host	Cash
Bar Prices		
Premium liquor – Scotch, Rye, Gin, Rum, Vodka (1 oz./28.4 ml)	4.75	6.00
Premium liqueurs - Bailey's, Kahlua, Brandy, Drambuie (1 oz./28.4 ml)	5.25	6.75
Deluxe liqueurs - Courvoisier VSOP, Grand Marnier (1 oz./28.4 ml)	6.75	8.50
Domestic beer (per bottle)	4.75	6.00
Imported beer (per bottle)	5.50	7.00
Non-alcoholic beer (per bottle)	3.75	4.75
House wine (per glass)	5.25	6.75
Soft drinks (per glass)	2.25	3.00
Assorted juice (per glass)	3.00	3.75
Bottled water (per bottle)	3.00	3.75
 Punches		
Fruit punch (non-alcoholic 50 servings)	75.00	
Liquor punch (50 servings)	100.00	
Champagne punch (50 servings)	100.00	

Pricing: The hotel will provide complete arrangements for Host and Cash bars, including bartender, ticket seller, mix, glasses, ice and condiments as required.

Note: A bartender charge of \$20.00 per hour (minimum of 3 hours) will be applied if sales are less than \$300.00. In addition, a ticket seller charge of \$20.00 per hour (minimum of 3 hours) will apply for cash bars.

Alcohol Service Policy

It is the policy of Delta Calgary Airport to serve alcoholic beverages in a responsible and professional manner at all times. The Delta Calgary Airport shall adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons. We ID anyone who appears to be under 25 years of age.

The hours of alcoholic beverage service at the Delta Calgary Airport are 11:00am to 1:00am, Monday through Sunday, and holidays.



Wine Selections..

To confirm availability of your wine selection please advise our Conference Services Department as soon as possible. If you prefer a wine that is not on our list, we would be happy to assist you in checking the availability of your wine preference

White & Sparkling Wine

Canada

Naked Grape Chardonnay - A light honey colour with tropical fruit, citrus & pear flavours. Mildly buttery, just as a chardonnay should be. 30

Naked Grape Sauvignon Blanc - This wine is pale yellow in colour with herbaceous & citrus flavours. A crisp, clean wine with fruit flavours abound. An easy drinking, fun wine. 30

Inniskillin Riesling Reserve VQA - Displays gold-accented straw colour & an aromatic bouquet with notes of citrus fruit & apricots. Green apple & pear flavours on the palate, with crisp acidity & a long, refreshing finish. 40

Sumac Ridge Stellers Jay Brut - This sparkling wine showcases ripe strawberry, fresh toast & crisp, lively acidity & has a soft pink hue. The palate is full of citrus & fresh strawberries. Perfect for any occasion. 65

United States

Toasted Head Chardonnay - Spiced, ripe pear & nectarine aromas with a touch of mango, tropical fruit & vanilla. On the palate, fresh nectarine, citrus & tropical fruit flavours & complemented by toasty butterscotch. 44

New Zealand

Kim Crawford Pinot Gris - Pale straw in colour. Aromas of butterscotch & apple with hints of citrus. Full-bodied palate that finishes well with crisp acidity & persistent flavour. 45

Red Wine

Canada

Naked Grape Merlot - A soft fruit forward wine with rich plum & black cherry flavours. An intriguing, easy drinking wine. 30

Naked Grape Cabernet Sauvignon - An appealing, full bodied, fruit driven wine. Deep crimson in colour, with rich black cherry flavours. 30

Jackson Triggs "Proprietors' Reserve" Merlot VQA - Fresh plum & black cherry aromas, with a hint of chocolate. The fruit flavours are sustained by velvet tannins & an elegant lingering finish. 42

Italy

Da Luca Primitivo Merlot - An intense ruby red colour, flavour of ripe red fruit with spicy notes of pepper and vanilla. Soft tannins in a big, structured wine. soft fruit forward wine with rich plum & black cherry flavours. 32

United States

Toasted Head Syrah - Deeply coloured with aromas of violets & blueberries, cola & cloves. Berry flavours are complemented by cocoa, cedar & spice notes. The wine is broad & rich in the mouth with full, ripe tannins. 44

New Zealand

Kim Crawford Pinot Noir - An aromatic wine with black cherries & red currants on the nose, with integrated oak & a smoky bacon character. Dark cherries & red fruit abound, underscored with a hint of oak & firm tannins. 53