



Catering Menu

Breakfast



Traditional Eggs Benedict Maximum of 40 guests

Soft Poached Egg on a Toasted English Muffin with Canadian Back Bacon
Served with Fresh Hollandaise Sauce

Rösti Potatoes

Fresh Sliced Fruit Cup

Selection of Chilled Fruit Juices

Fresh Brewed Coffee & Imported Organic Teas

\$18 per guest

The Canadian

Scrambled Eggs with your choice of:

Bacon, Spolumbo's Sausage, Ham, or Canadian Back Bacon

Rösti Potatoes

Fresh Sliced Fruit Cup

Selection of Chilled Fruit Juices

Fresh Brewed Coffee & Imported Organic Teas

\$19 per guest

Breakfast Burrito

Fresh Flour and Spinach Tortillas stuffed with

Scrambled Eggs, Onion, Bell Peppers, Jack Cheese and served with
Salsa, Sour Cream and Guacamole

Rösti Potatoes

Fresh Sliced Fruit Cup

Selection of Chilled Fruit Juices

Fresh Brewed Coffee & Imported Organic Teas

\$20 per guest

Continental

- Sliced Seasonal Fresh Fruit
- Assorted Danish and Muffins
- Butter and Assorted Preserves
- Individual Servings of Low Fat Fruit Yogurt
- Delta's Own Original Blend of Homemade Granola
- Selection of Chilled Fruit Juices
- Fresh Brewed Coffee & Imported Organic Teas

\$16 per guest

Chef's Favourite Minimum of 20 guests

- Sliced Seasonal Fresh Fruit
- Freshly Baked Danish, Croissants and Muffins
- Butter and Assorted Preserves
- Choice of two (2) meats: Ham, Bacon, or Canadian Back Bacon
- Scrambled Eggs
- Rösti Potatoes
- Assorted Breads with Toaster
- Selection of Chilled Fruit Juices
- Fresh Brewed Coffee & Imported Organic Teas

\$25 per guest

Latin American

- Individual Low Fat Yogurt
- Sliced Fresh Seasonal Fruit
- Butter and Assorted Preserves
- Meat and Vegetable Breakfast Burritos served with Salsa, Sour Cream and Guacamole
- Spicy Rösti Potatoes
- Selection of Chilled Fruit Juices
- Fresh Brewed Coffee & Imported Organic Teas

\$23 per guest

À La Carte Additions Add any of these items to your breakfast

Smoked Salmon 1 oz. per person	\$4
Assorted Bagels	\$2
Assorted Fruit and Plain Yogurt	\$2.50
Eggs Benedict One egg	\$3
Quiche Lorraine, meat or vegetarian	\$5
Breakfast Burrito Served with Salsa, Sour Cream and Guacamole	\$5
Homemade Plain and Blueberry Pancakes	\$4
Fresh-Made Waffles	\$4
5-Year-Old Cheddar Cheese Biscuits Two pieces	\$2
Warm Cinnamon Buns	\$3
French Toast	\$2
Cereal	\$2
Bacon 3 slices	\$3
Ham 2 slices	\$3
Sauage 2 pieces	\$3
Oatmeal	\$2



Prices do not include gratuity or gst and are subject to change without notice

Breaks



Smoothie Station Break

Seasonal Fresh Fruit Smoothie

\$8 per guest

Energy Break

Basket of Fresh Fruit

Assorted Granola Bars or Elevate Bars

\$6 per guest

Ice Cream Break

Selection of Häagen-Dazs Ice Cream Bars Based on one bar per person

Frozen Yogurt

\$9 per guest

Sweet and Salty Break

Chips or Popcorn and Licorice or Chocolate Bars

\$8 price

German Pretzel Break

Warm German Pretzels

Two Styles of Fine Mustard

\$6 per guest

Sweets and Cookies Break

Your Choice of three of the Following 2 per person:

Oatmeal Raisin Cookies

Chocolate Chip Cookies

Triple Chocolate Cookies

Brownie Squares

Rice Crispy Squares

\$6 per guest

Prices do not include gratuity or gst and are subject to change without notice



Snacks

Freshly Baked Cookies	\$2.00 each/\$22 per dozen
Assorted Finger Sweets	\$2.95 each/\$29 per dozen
Fresh Fruit and Seasonal Berries	\$7 per guest
Vegetables Crudités with Ranch Dip	\$6 per guest
Freshly Baked Muffins	
Croissants and Danishes	\$2.50 each/\$24 per dozen
Freshly Baked assortment of	
Fruit Loaves	\$2.90 each/\$29 per dozen
Baklava	\$2.00
Chips and salsa	\$2.50
Nuts and Bolts	\$3.50
Mini Chocolate Bars	\$3
Assorted Candies	\$3
Granola Bars	\$2.40
Elevate Bars	\$5.50
Whole Fruit	\$2
Popcorn	\$3

Refreshments

Coffee or Tea	\$3
Bottled Spring Water	\$3
Perrier Water	\$4
Assorted Juices	\$3.50
Soft Drinks	\$2.50
Vitamin Water	\$4
Energy Drink	\$6
Pitcher of Juice	
Orange, Cranberry, Apple and Grapefruit	\$12

Prices do not include gratuity or gst and are subject to change without notice



Continental Breakfast Coffee and Tea included in all Services

- Sliced Seasonal Fresh Fruit
- Assorted Danish, Muffins and Croissants
- Butter and Assorted Preserves
- Individual Servings of Low Fat Fruit Yogurt
- Delta's Original Blend of Homemade Granola

Morning Break

- Basket of Fresh Fruit
- Assorted Granola Bars
- Vitamin Enhanced Bottled Water

Sandwich Buffet

- Chef's Creation of Soup du Jour
- Tossed Field Greens with Plum Tomatoes and Assorted Dressings
- Creamy Pesto Potato Salad
- Smoked Turkey Breast with Cranberry Mayonnaise on Focaccia Bread
- Shaved Baron of Beef with Horseradish and Spiced Mustard on Ciabatta
- Market Greens with Black Olives and Feta Cheese in a Flavored Tortilla
- Black Forest Ham and Provolone Cheese on a French Baguette
- Assorted Pie's & Pastries

OR

Working Lunch Buffet Minimum of 20 people

- Italian Minestrone Served with Fresh Grated Parmesan Cheese
- B.C. Market Greens, Garnished with Fresh Tomato and Kalamata Olives
- Coleslaw
- Hungarian Style Beef Striploin Stroganoff
- Tri-color Rotini with Sautéed Wild Mushrooms and Fresh Garden Herbs
- Chef's Choice of Fresh Market Vegetables
- Assorted Cakes and Pies

Afternoon Break

- Assortment of Freshly Baked Cookies
- Sliced Fresh Fruit and Seasonal Berries

\$59 per guest

Prices do not include gratuity or gst and are subject to change without notice

Lunch



Soup

Cream of Asparagus Soup
Wild Forest Mushroom Soup

Salad

Heart of Romaine Caesar Salad Served with a Baguette Crostini

Main Served with appropriate starch and vegetable

Breast of Chicken Brushed with Dijon Mustard and Fresh Herbs **\$31**
6 oz Grilled New York Steak with Wild Mushroom Sauce **\$37**
Pecan Crusted Salmon Fillet **\$34**

Dessert

Sour Cream Apple Flan served with Caramel Sauce
Milk Chocolate Pot de Crème with Fresh Berries
New York Cheese Cake with Fresh Berries Compote

All Served Lunches include Fresh Brewed Coffee & Imported Organic Teas

Price Based on a 3 Course Lunch
Add \$7 for 4 Courses

Served Lunch

Prices do not include gratuity or gst and are subject to change without notice



Sandwich Buffet

- Chef's Creation of Soup du Jour
- Tossed Field Greens with Plum Tomatoes and Assorted Dressings
- Creamy Pesto Potato Salad
- Smoked Turkey Breast with Cranberry Mayonnaise on Focaccia Bread
- Shaved Baron of Beef with Horseradish and Spiced Mustard on Ciabatta
- Atlantic Tuna Salad and Home Made Egg Salad
- Grilled Assorted Vegetable Wrap with Fresh Salsa
- Black Forest Ham and Provolone Cheese on a French Baguette
- Assorted Pies & Pastries, Fresh Brewed Coffee & Imported Organic Teas

\$24 per guest

Wrap and Pita Buffet

- Chef's Creation of Soup du Jour
- Organic Field Greens with Plum Tomatoes and Assorted Dressings
- Traditional Caesar Salad with Home Baked Herbed Croutons
- Chicken and Grape Salad in a Sun dried Tomato Tortilla Wrap
- Vegetable Falafel Wrap with Hummus
- Baby Shrimp Caesar in a Spinach Tortilla Wrap
- Assorted European Cold Cuts in a Pita
- Assorted Cakes & Pastries, Fresh Brewed Coffee & Imported Organic Teas

\$25 per guest

Create Your Own Sandwich Buffet

Minimum of 15 guests, an additional \$10 per guest for fewer than 15 guests will apply

- Chef's Creation of Soup du Jour
- Caesar Salad Served with Baguette Croutons
- Marinated Breast of Chicken, Roast Beef and Black Forest Ham
- Canadian Baby Shrimp Salad
- Atlantic Tuna Salad and Home Made Egg Salad
- Swiss and Canadian Cheddar Cheese Platter
- Assorted Marinated Grilled Vegetable Platter
- Green Leaf Lettuce, Tomatoes, Cucumber, Onions and Pickles
- Mustard, Mayonnaise and Horseradish
- Freshly Baked Focaccia, Multigrain and Ciabatta Bread
- Assorted Cakes & Pastries, Fresh Brewed Coffee & Imported Organic Teas

\$27 per guest

Prices do not include gratuity or gst and are subject to change without notice



Pasta Lunch Buffet

Minimum of 15 guests, an additional \$10 per guest for fewer than 15 guests will apply

Sliced Tomatoes, Drizzled with Extra Virgin Olive Oil, Fresh Cracked Black Pepper and Shaved Parmesan Cheese

Caesar Salad Served with Baguette Croutons

Tri Color Rotini with Pesto Sauce

Three Cheese Tortellini with Blackened Chicken and Wild Mushroom Cream Sauce

Selection of Garden Fresh Vegetables

Assorted Cakes & Finger Sweets

Fresh Brewed Coffee & Imported Organic Teas

\$28 per guest

Working Lunch Buffet

Minimum of 15 guests, an additional \$10 per guest for fewer than 15 guests will apply

Italian Minestrone Soup Served with Fresh Grated Parmesan Cheese

B.C. Market Greens, Garnished with Fresh Tomato and Kalamata Olives
Coleslaw

Hungarian Style Beef Striploin Stroganoff

Tri-color Rotini with Sautéed Wild Mushrooms and Fresh Garden Herbs

Chef's Choice of Fresh Market Vegetables

Assorted Cakes & Finger Sweets

Fresh Brewed Coffee & Imported Organic Teas

\$29 per guest

Healthy Style Lunch

Minimum of 15 guests, an additional \$10 per guest for fewer than 15 guests will apply

Field Greens with Assorted Dressings

Traditional Caesar Salad & Greek Salad

Grilled Chicken Breast with Wild Mushroom Ragout

Mustard and Fresh Herbs Crusted Atlantic Salmon

Served with Chef's Choice of Fresh Market Vegetables

Starch of the Day

Assorted Mini Pastries

Fresh Brewed Coffee & Imported Organic Teas

\$33 per guest

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Ranchland Buffet

Creamy Potato Salad & Homemade Coleslaw
Organic Fresh Market Greens with Assorted Dressings
Alberta Roast Beef with Au Jus
Southern Fried Chicken
Chef's Daily Fresh Vegetables
Fire Wheat Honey Oven Roasted Baby Potatoes
Warm Apple Cobbler
Fresh Brewed Coffee & Imported Organic Teas

\$29 per guest

Burger Buffet

Vallbella Beef Burger
Vegetarian Burger
Lettuce, Tomatoes, Onions and Cheese
Plain and Onion Kaiser Buns
Selection of Condiments
Caesar Salad
Assorted Bean Salad
Sautéed Onions
Home-Fried Onion Rings
Fresh Sliced Seasonal Fruit
Keylime Pie and Lemon Meringue Pie
Fresh Brewed Coffee & Imported Organic Teas

\$26 per guest

Ukrainian Buffet

Ukrainian Borsch Traditional Soup
Potato Salad & Organic Field Greens
Koubasa Sausage served with Mustard Sauerkraut
Potato Perogies with Fried Onions and Bacon
Holubsti Ukrainian Stuffed Cabbage Rolls
Bread and Butter Pudding with Warm Rum Sauce
Fresh Brewed Coffee & Imported Organic Teas

\$25 per guest

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Receptions



Hot Hors D'Oeuvres

Hot & Spicy Chicken Wings	\$26 per dozen
Scallops Wrapped in Smoked Bacon	\$32 per dozen
Seared Pot Stickers with Ponzu Vinaigrette	\$28 per dozen
Thai Chicken Saté with Spicy Peanut Sauce	\$34 per dozen
Vegetarian Asian Spring Rolls with Hoisin Sauce	\$28 per dozen
Boneless Dry Pork Ribs	\$24 per dozen
Potato and Fried Onion Frittatas	\$28 per dozen
Shrimp and Pork Wontons	\$27 per dozen
South Pacific Crab Cakes with Garlic Aioli Dip	\$42 per dozen
Coconut Shrimp with Cilantro and Pesto Aioli Sauce	\$38 per dozen
Greek Style Spanakopita	\$29 per dozen
Spicy Beef Samosas	\$28 per dozen
Spicy Vegetable Samosas	\$28 per dozen
Meat Balls	\$24 per dozen
Mini Quiche Lorraine	\$26 per dozen

Cold Hors D'Oeuvres

Jumbo Shrimps with Traditional Mary Rose Dip	\$38 dozen
California Rolls <small>Minimum 5 dozen</small>	\$28 per dozen
Salad Rolls	\$28 per dozen
Japanese Sushi and Fresh Sushi & Sashimi	\$49 per dozen
Julienne of Smoked Salmon served in a Spoon with a Lemon Dill Drizzle and Raincoast Crackers	\$30 per dozen
Shaved Alberta Beef Tenderloin Served on Pumpernickel Crustini	\$34 per dozen
Cream Cheese Pinwheels	\$24 per dozen
Fruit Kobob with Yogurt Dip	\$32 per dozen

Prices do not include gratuity or gst and are subject to change without notice



Platters

Domestic Cheese Board with Rain Coast Crackers and Dried Fruit

\$9 per guest

Imported and Domestic Cheese Board with Rain Coast Crackers and Dried Fruit

\$12 per guest

Sliced Fresh Fruit and Seasonal Berries

\$6.50 per guest

Vegetable Crudités with Herb Ranch Dip

\$6 per guest

Roasted Garlic and Fresh Tomato Bruschetta

Served with Assorted Bread and Crostini Serves 50 guests

\$45 per platter

Home-Made Pizza

Three Cheese, Tomato & Basil, Red Peppers and Pepperoni

\$8 per guest Based on 2 slices per person

Warm Artichoke and Feta Dip with Pita and Tortilla Chips

\$46 per platter Serves 50 guests

Chocolate Fondue with Fresh Berries, Pineapple, Marshmallows, Cookies and Pretzels

\$18 per guest

Side of Canadian Smoked Salmon with Classic Garnishes and Fresh Bread

\$175 per platter Serves 30 guests

Action Stations

Herb Roasted "AAA" Alberta Beef Striploin

Served with Cocktail Buns and Chipotle Pepper Aioli

\$320 Serves 60 guests

Chef Attended Flambéed Jumbo Shrimp Provençale

\$45 per dozen Minimum of 5 dozen

Sautéed Three Cheese Tortellini with Home Made Pesto Sauce

\$9 per guest Serves 30 guest Add Chicken **\$12 per guest**

Prices do not include gratuity or gst and are subject to change without notice

Dinner



Served Dinner

Soup

Roasted Red Pepper and Tomato Bisque
Cream of Asparagus Soup with Julienne of Oven Dried Cured Ham
Wild Mushroom Chowder with Thyme and Fireweed Honey
Traditional Italian Minestrone
French Onion
Lobster Bisque
Italian Wedding

Salad

Heart of Romaine Caesar Salad Served with a Baguette Crostini
Fresh BC Market Greens, Roma Tomatoes and Apple Vinaigrette Dressing
Asian Noodle Salad with Roasted Cashew Nuts and Fresh Cilantro
Butter Lettuce with Assorted Baby Greens, Heirloom Tomatoes and Herbed Goat Cheese
Spinach Salad
Greek Salad

Main Served with appropriate starch and vegetable

Grilled Beef Tenderloin with Wild Mushroom Red Wine Reduction	\$53
Pan Seared Salmon, Grilled Jumbo Scallops and Prawns with Warm Prosciutto in Roasted Garlic Saffron Vinaigrette	\$47
Supreme Chicken Breast with a Maple Whisky Cream	\$46
7 oz New York Steak with a 5 Peppercorn and Brandy Reduction	\$48

Dessert

Pumpkin White Chocolate Crème Brulée
Tiramisu Cheesecake
Chocolate Mille Feuille with Passion Fruit Cream and Seasonal Berries
Pot de Crème with Seasonal Berries and Cranberry Pistachio Biscotti

All Served Lunches include Fresh Brewed Coffee & Imported Organic Teas

Price Based on a 3 Course Dinner
Add \$7 for 4 Courses

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The Cascade Dinner Buffet

Choice of Three of the Following Salads:

Organic Baby Greens
Traditional Caesar Salad
Baby Shrimp and Scallop Marinated Salad
Marinated Grilled Asparagus
Thinly Sliced Organic Tomato with Extra Virgin Olive Oil Drizzle and Julienne of Fresh Basil

Rocky Mountain Platter European Cured Meats or Anipasto Platter
Fresh Cut Vegetables and Dip

Choice of the Following Entrees:

Pan Seared Chicken Breast with Dijon Mustard and Fresh Herb Glaze
Haida Marinated Atlantic Salmon Medallions with Dill Tartar Sauce
Beef Stroganoff Garnished with Sautéed Mushrooms, Pearl Onions and Fresh Croutons
Medallions of Beef Forestière
Maple Glazed Pork Loin with Cider Glaze
Prime Rib of Beef Au Jus with all the Trimmings
Roast Turkey with Stuffing and Cranberry Sauce
Italian Lasagna

Roasted Garlic Cream Mashed Potatoes
Garden Vegetables

Dessert Buffet

Assorted Tortes, Pastries and Sliced Fresh Fruit
Fresh Brewed Coffee & Imported Organic Teas

\$45 per guest with two (2) entrée choices

\$49 per guest with three (3) entrée choices

\$54 per guest with four (4) entrée choices



Just for Kids!

Carrot and Celery Sticks with Ranch Dressing
or
Fruit Plate and Yogurt

Choice of ONE of the following:

Macaroni and Cheese
Chicken Fingers and Fries with Plum Sauce
Cheeseburger and Fries
Grilled Cheese Sandwich and Fries
Penne Pasta and Tomato Sauce

Vanilla or Chocolate Ice cream with Smarties

Milk, Soft Drink or Juice

\$12.95 per child



Conveniently located in the heart of south Calgary, approximately 20 minutes from the downtown core and 20 minutes from Calgary International Airport. Recreational facilities at Delta Calgary South include two swimming pools, fitness centre, two whirlpools and the 130-foot “Big Gusher” waterslide.

Prices do not include gratuity or gst and are subject to change without notice

Beverage Service

All bar set-ups include premium brands of liquor, a variety of domestic beer, domestic wines, soft drinks and juice. Upon request a more extensive selection will be provided including imported beers, liqueurs and cognac at an additional charge.

Bar Service

	Host Bar	Cash
Highballs 1oz	\$5.50	\$6
Deluxe brands 1oz	\$6	\$6.50
Liqueurs/Brandy	\$6.50	\$7
Cognac VSOP/Grand Marnier	\$6.50	\$7
Domestic beer	\$5	\$5.50
Imported beer	\$5.50	\$6
House wine	\$6	\$7
Soft drinks/juice	\$2.50	\$2.50

There will be a \$20.00 per hour bartender charge, per bartender, for the first three hours. Bartender fees are waived if bar revenues exceed \$500.00 per bar. Please note that hosted bar prices are subject to an 18% gratuity and 5% Goods and Services Tax.

Punch Service

Fruit punch 25 servings minimum	\$55
Liquor punch 25 servings minimum	\$80
Sparkling wine 25 servings minimum	\$80

White Wine

Copper Moon, Chardonnay, Okanagan

Our House wine has a lemon yellow colour with aromas of ripe apple, pears, pineapple and a touch of floral. Soft, medium-bodied wine with flavours of ripe stone fruit and just a touch citrus to finish to. **\$30**

Peller Estates Family Series VQA, Sauvignon Blanc, Niagara

A refreshing, light to medium-bodied white wine with fruit-forward flavours of tangerine, apple, peach and melon. **\$35**

Red Rooster, Reisling, Okanagan

A refreshing white wine with notes of lime, grapefruit and green apple. Pairs well with seafood, salads and spicy foods. **\$45**

Mirassou, Pinot Grigio, California

Intense aromas and flavors of peach, pear and citrus with crisp, lively acidity create an exceptionally refreshing wine. **\$35**

Australian Legend, Chardonnay, Australia

A bold North East Victoria Chardonnay with complex fruit flavors and a refreshing finish. **\$35**

Prices do not include gratuity or gst and are subject to change without notice

Beverage Service

Red Wine

Copper Moon, Shiraz, Okanagan

Our House Red is easy on the palate, smooth and balanced with notes of black cherry and a hint of spice. Enjoy with BBQ ribs, burgers. **\$30**

Red Rock, Merlot, California

An exceptional Merlot marked by natural balance, smooth tannins, with lush, plum-like flavors and notes of blackberry and cherry. **\$40**

Fabre Montmayou Reserva, Malbec, Argentina

Very dense ruby red color with shiny violet tones. The bouquet is intense, with plenty of wild black berries, very ripe black cherry, liquorish and spices. **\$48**

Sebeka Cabernet, Pinotage, South Africa

Very fruit driven with hints of blackberry, currant and herbal notes accented by smokey earth tones. **\$35**

Boom Boom, Syrah, Washington

Boomtown's Signature Wine. Complex, rich and explosive. Think blackberry, violets, lavender and earth. THIS WINE ROCKS!! **\$60**

Hopwood, Cabernet Sauvignon, Australia

A very full bodied wine with hints of plum and pepper with a very smooth finish. Becoming one of Australia's most popular wine choices. **\$45**

Sparkling

Yellow Tail, Bubbles, New South Wales, Australia

Flavours of tropical fruits combine for a medium sweetness that ends with a crisp finish. Very light on the palate. **\$38**

La Scala, Sparkling Spumante Okanagan Valley, B.C.

A popular sparkling wine from Kelowna B.C. Intense flavours with fruity aromas. **\$30**

Veuve Clicquot Yellow, Brut, France

This Non-vintage Brut is loved all over the world for its crisp, full flavours, consistent quality and celebratory yellow label. **\$135**

Sumac Ridge, Stellar Jay Brut, Okanagan Valley, B.C.

Canada's finest Champagne style sparkling wine. **\$75**

Audio Visual

Delta Calgary South, along with Presentation Services Audio Visual, looks forward to enhancing your special event or meeting with the following services. It is our goal to make your event professional, eye-catching, and most importantly, a seamless experience! All prices are subject to change without notice. Prices do not include gratuity or gst.

Traditional LCD Projection Package

LCD Projector, Tripod Screen, Skirted Cart, VGA extension and AC power **\$395**

Deluxe LCD Projection Package

LCD Projector, Dressed 6' x 8' Fastfold Screen, Skirted Cart, VGA extension and AC power **\$560**

Client Projection Package

You provide your LCD Projector. We provide Tripod Screen, Skirted Cart, VGA extension and AC power **\$80**

Wireless Client Projection Package

Make your Projector look great! We provide 6' x 8' Fastfold Screen, Skirted Cart, all cables **\$350**

Overhead or 35 mm Projection Package

Your choice of Overhead or 35 mm Projector, Tripod Screen, Skirted Cart and AC power **\$120**

Stage Lighting Package

Four theatrical spotlights, dimming, control, stands and AC power **\$350**

Two Speaker Sound Package

Two Powered Speakers with stands, 4-channel audio mixer and one wired mic. **\$220**

LCD Projection Accessories

Wireless Presentation Mouse 100' range **\$50**
VGA Switcher For multiple laptops **\$75**
Computer Audio Patch **\$30**
Wireless Microphone **\$125**

Visual Equipment

VHS VCR **\$40**
DVD Player **\$50**
P4 Laptop Computer **\$225**

Audio Equipment

Wired Microphone, Lectern, Table or Floor Stands **\$30**
Computer Audio Patch to Sound System **\$50**
4-channel Audio Mixer **\$45**
8-channel Audio Mixer **\$85**
5-disc CD Player **\$60**
Polycom Teleconference Phone **\$125**
Patch into House Sound System **\$65**

Visual Equipment

VHS VCR **\$40**
DVD Player **\$50**
P4 Laptop Computer **\$225**

Presentation Accessories

Black Velour Drape, 16' high **\$12/ft**
Laser Pointer **\$30**
Flipchart with standard paper & markers **\$30**
Flipchart with 3M 'Post-It' paper **\$55**
32" LCD TV with DVD or VHS player **\$225**

Labour Priced per hour

Setup/Dismantle Technician **\$75**
Specialized Event Operator **\$75**
Event Operator After 8 consecutive hours **\$110**
Overnight/Holiday Technician **\$75**

Prices do not include gratuity or gst and are subject to change without notice

Catering Policies

All prices are subject to change and will be confirmed no more than three months prior to the event.

All new clients are required to submit a deposit to confirm booking.

All functions are to be paid in full prior to the function taking place.

Billing privileges may be requested by the convener and are subject to approval of a completed credit application.

DEPOSIT REQUIREMENTS: A non-refundable deposit of \$500 is required to confirm the booking. A further fifty percent (50%) of the estimated bill is required thirty (30) days prior to the function, and the remaining balance is due three days prior to the function.

CANCELLATION: Should a function be cancelled without due notice (three (3) weeks), the customer will be charged full room rental. Should a catered function be cancelled, the initial deposit will be forfeited.

GUARANTEE: The Catering Office must be notified of the guaranteed number of guests attending the function(s) no later than 12:00 pm (noon) three (3) business days prior to the event. Should guaranteed numbers not be received, the estimated number will be used as the guarantee. Clients will be billed for guaranteed numbers, or actual numbers if higher.

The Delta Calgary South will be the sole supplier of all food and beverages, the only exception being special occasion cakes (extra charge may be applied for cutting).

All food and beverage service is subject to an 18% gratuity charge (gratuity subject to change). The 5% GST will be calculated on all charges, including gratuity.

The Delta Calgary South is not responsible for damages to, or loss of, any article left in the hotel prior to, during, or following any function by the customer or guest. Items recovered will be recorded and stored in our secured lost and found room.

The hotel reserves the right to provide an alternate function room best suited for the group size and needs.

Once the function room has been set to the agreed upon specification as outlined in the Banquet Event Order, an hourly labour fee will apply should changes be required.

In order to guarantee availability of your menu selection, you are required to advise

the hotel of your menu selection at least thirty (30) days prior to the event.

Food prepared and served in the hotel will not leave the hotel unless purchased as take-out.

We request that no confetti, rice, or like substances be used on the premises (this includes decorating). Should they be used on hotel premises, a minimum clean-up fee of \$75 will be charged.

Thumbtacks, nails, tape, and staples are not to be used in any banquet room. Any damages caused by the use of these items will result in a charge to the convener. Painters green tape as well as white 'funtack' is acceptable. When placing banners, please ask for assistance prior to the event.

It is the policy of the **Delta Calgary South** to always serve alcoholic beverages in a responsible manner. Persons who appear 25 years of age or under must present identification in order to be served alcoholic beverages. Alcohol will not be served to persons under eighteen (18) years of age or intoxicated persons. **The Delta Calgary South** is privately owned and reserves the right to refuse service. **The Delta Calgary South** will, in all cases, adhere to the Alberta Liquor Control Act. The hotel reserves the right to remove persons from the premises who contravene this policy.

SHIPPING: It is very important to advise us if you will be shipping any boxes to the Hotel for your upcoming meeting. All boxes must be addressed as follows and also include *Name of meeting room, *Date of meeting, *Name of person who is looking after your group, *Number of Boxes & Dimensions:

Attn: Banquet Manager/Delta Calgary South

135 Southland Drive SE

Calgary, AB T2J 5X5

If the boxes are not identified as above, will not be held responsible for any loss. Deliveries must be sent within 24 hours of your event for ease of storage.

All live and recorded entertainment is subject to S.O.C.A.N (Society of Composers, Authors and Music Publishers of Canada) charges as applicable.

S.O.C.A.N. FEE STRUCTURE

Number of Guests	Without Dance	With Dance
1-100	\$20.56	\$41.43
101-300	\$29.56	\$59.17
301-500	\$61.69	\$123.38