



# Wedding Package

135 Southland Drive SE Calgary, Alberta T2J 5X5 Tel: 403-278-5050 Toll-Free: 1-877-278-5050

# Your Wedding Day at the Delta Calgary South

**I wrote your name in the sky,  
but the wind blew it away.  
I wrote your name in the sand,  
but the waves washed it away.  
I wrote your name in my heart,  
and forever it will stay.**



Congratulations as you embark on your Journey of Marriage. Our Event Services team looks forward to working with you to create your “**dream come true**” wedding. Choose from a wide range of delectable dinner selections or sit down with our Executive Chef and plan your own custom feast. We are pleased to be able to help you plan your special day.

Please contact our Conference Service Manager by calling 1-877-278-5050 and ask for the Catering Sales Department or email [service@deltacalgarysouth.com](mailto:service@deltacalgarysouth.com). Please note our office hours are Monday to Friday from 8:30 a.m. - 5:00 p.m.



  
**DELTA**  
CALGARY SOUTH

# Wedding Menu



## Hot Hors D'Oeuvres

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

## Cold Hors D'Oeuvres

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

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  
**\$7.00 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 Homemade Pesto Sauce  
**\$9 per guest** Serves 30 guest Add Chicken **\$12 per guest**

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## Soup

Tomato Bisque with Fresh Basil and a splash of Gin  
Cream of Green Asparagus with Truffle Oil  
Fire Wheat Honey Cream of Wild Mushrooms  
Italian Minestrone with Fresh Basil Pesto  
Roasted Bell Pepper and Tomato Bisque

## Salad

Assorted Tender Field Greens with Candied Pecans, Mandarin Oranges and Roasted Sunflower Seeds  
Heart of Romaine Caesar Salad and Garlic Baguette Crustini  
Butter Lettuce with Marinade Fennel, Red Onions and Carrots  
Marinated Rice Noodle and Baby Shrimp Salad topped with Peppers, Scallions and Sesame Seeds

**Main** Served with appropriate starch and vegetable

Dijon Mustard and Potato Chips with Crusted Supreme of Chicken **\$39**  
Alberta Beef Tenderloin with Cognac Green Peppercorn Sauce **\$44**  
Haida Marinated Atlantic Salmon with Dill Tartar Sauce **\$37**  
Red Wine Poached Alberta Beef Tenderloin with Braised Beef Shank **\$46**  
Whole Pork Tenderloin Saltimbocca with a Herb Wine Reduction **\$35**  
Seared Duck Breast with Ginger Bing Cherry Compote and Cornmeal **\$42**  
Roast Lamb Rack Sous-Vide and Braised Lamb **\$54**

## Desserts

Chocolate Fondant with Sour Cherry Compote and Vanilla Bean Ice Cream  
Roasted Red Pepper Panacotta with Chocolate Biscotti and Basil Reduction  
Roasted Pear and Honey Cheesecake with Caramel Sauce and Berries  
Ice Wine Jelly with Seasonal Berries, Rhubarb Soup and Mint Crème Fraîche  
Trio of Chocolate: Chocolate Mousse Cake, Chocolate Brûlée and Chocolate Sorbet in a Gingersnap Basket

All Served Dinners include Fresh Brewed Coffee, Imported Organic Teas & Dinner Rolls

## Appetizers

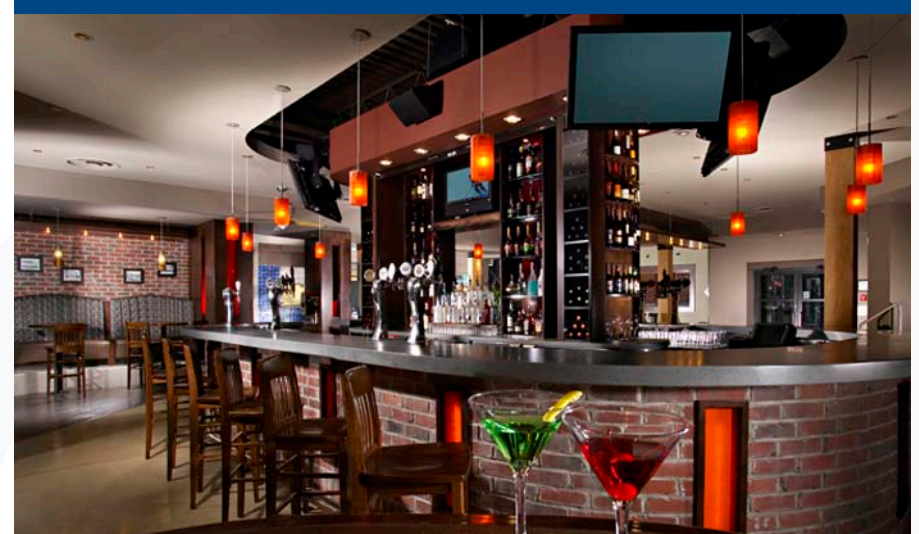
Rocky Mountain Platter Assorted Cured European Meats **\$11**  
Antipasto Platter **\$10**  
Duo of Smoked Salmon and Gravad Lox with Rain Coast Crackers and Crème Fraîche **\$11**

## Vegetarian Options

Grilled Vegetable Lasagna with Herb Tomato Sauce  
Potato Gnocchi with Wild Mushrooms and Saffron Cream Sauce  
Phyllo with Spinach, Gorgonzola, Sweet Potato and Carrot Puree  
Portobello Mushroom Stack with Fresh Herb Oven Roasted Vegetables

**Price Based on a 3 Course Dinner**  
**Appetizer Course Extra as Indicated**

## Boomtown Pub & Patio



Enjoy all your favourites. Local microbreweries, specialty beers and imports and great food! Boomtown features three fireplaces, a forno oven, outdoor patios and a private dining area. Perfect for an after meeting cocktail and snack, or private gathering.

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## The Cascade Dinner Buffet

### Choice of Three of the Following Salads:

Organic Baby Greens

Traditional Caesar Salad

Marinated Baby Shrimp and Scallop 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 Grilled Vegetables, Artichokes, Olives and Tomatoes

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 Tenderloin 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 Meat or Vegetarian 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**

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# 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 cost.

## Bar Service

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

There will be a \$20.00 per hour bartender charge, per bartender, for a minimum of 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% GST.

## Punch Service

<b>Fruit punch</b> 25 servings minimum	<b>\$55</b>
<b>Liquor punch</b> 25 servings minimum	<b>\$80</b>
<b>Sparkling wine</b> 25 servings minimum	<b>\$80</b>

## 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**

# 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**

# Wedding Service

## Host or Cash Bar

The options for bar service at your event include:

### Cash Bar

Your guests pay for all of their beverages throughout the event. If this is the type of bar service that you select, please advise if you would like to provide complimentary non-alcoholic beverages to the guests throughout the event. The cost for the non-alcoholic beverages would be based on consumption and added to the invoice following the event.

### Host Bar

The Party agrees to pay for all beverages served throughout the event. Host beverage costs are subject to 18% gratuity and 5% GST

### Partial Host Bar

All alcoholic beverages are available for purchase by guests at a reduced cost. The remainder of the beverage cost is charged to the host. Non-alcoholic beverage costs can also be charged to the host. Beverage prices are subject to 18% gratuity and 5% GST

## Corkage

The Delta Calgary South allows outside alcohol with the proper special event license. Licenses can be purchased from the liquor outlet of your choice. No homemade wine or liquor allowed The following corkage charges will apply:

**Wine only** - \$3.00 per guest

**Full Bar** - \$11.00 per guest

A \$20 per hour bartending charge applies on all full bars provided. The hotel will provide the following for a full bar; all glassware, mix, garnishes (lemons, limes, etc) and ice.

**Your special event license must be presented to our banquet team the day of the event.**

**Ticket sellers are available at a cost of \$20.00 per hour, minimum 3 hours.** Subject to 18% gratuity and 5% GST

## Wedding Cake

The only food allowed to be brought into the hotel is the Wedding Cake. Please note a cake cutting fee of \$1.50 per guest will apply.

## Candles

The Delta Calgary South permits candles for center pieces or for decoration for any of our functions. The candles must be enclosed within a candle holder.

## S.O.C.A.N Royalty Fee

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	<b>\$20.56</b>	<b>\$41.43</b>
101-300	<b>\$29.56</b>	<b>\$59.17</b>
301-500	<b>\$61.69</b>	<b>\$123.38</b>

## Room Block

We will block up to 10 guestrooms for your event at a special rate. Your guests can make reservations directly by calling our toll free reservations line at 1-800-268-1133.

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

# Wedding Service



## Banquet Facilities

### Bonavista Ballroom

3408 sq ft banquet facility with seating for up to 225 guests, built in dance floor and additional space added with our beautiful ante rooms and foyer area.

Room Rental	\$1,200.00	
Food Expenditure*	\$5,000.00	Room Rental will be reduced by 25%
Food Expenditure*	\$7,500.00	Room Rental will be reduced by 50%
Food Expenditure*	\$10,000.00	Room Rental will be waived

A \$2000.00 non-refundable deposit is required and is payable upon signing the contract.

### Nakiska Ballroom

Our Nakiska Ballroom is located in the beautifully renovated Atrium Building with 2850 square ft of banquet space and a nook area equally 432 square ft. adding to your room. This Ballroom can accommodate up to 120 guests and includes a built in dance floor.

Room Rental	\$800.00	
Food Expenditure	\$3,000.00	Room Rental will be reduced by 25%
Food Expenditure	\$5,000.00	Room Rental will be reduced by 50%
Food Expenditure	\$7,500.00	Room Rental will be waived

A \$1500.00 non-refundable deposit is required and is payable upon signing the contract.

### Acadia Fairview/ Kananaskis/ Rundle Room

Room Rental	\$650.00	
Food Expenditure	\$1,600.00	Room Rental will be reduced by 25%
Food Expenditure	\$3,000.00	Room Rental will be reduced by 50%
Food Expenditure	\$5,000.00	Room Rental will be waived

A \$1000.00 non-refundable deposit is required and is payable upon signing the contract for Acadia/Fairview, Kananaskis and Rundle Rooms.

\*Prices based on Food and Beverage only.

### All Function Room Rentals Include:

- Gift table, guest book table, cake table and DJ table
- Option of raised head table (for up to 10 people)
- Standard table numbers and stands
- Complimentary Podium and Microphone
- Coat Rack(s)
- Personalized Menus (plated dinners only)
- Tables, white or black linens and napkins, flatware and china, and 2 votive candle holders per table (optional)

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

# Wedding Service

## Wedding Policies

### Ceremonies

You are welcome to hold your ceremony in the same private room as your reception or dinner. We do require a 2 hour minimum reset time between the two events. A reset fee of \$300.00 will apply.

### Final Payment

Final payment is required ten (10) business days prior to the wedding. Additional charges to the master account will be charged to the credit card provided to cover the remaining balance. Acceptable methods of payment include: Cash, Cheque, Credit Card (Visa, MasterCard, AMEX, and Diner's Card)

### Cancellation Fees

In the event that it becomes necessary for you to cancel any and or all of the function, the Delta Calgary South will be entitled to liquidate damages based on the estimated Food and Beverage Revenue. This is calculated by referencing the estimated attendance for the event. This numeric value is then multiplied by the lowest retail price in that meal period. The following scale will determine the percentage of the cancellation fee to apply.

**On or before 6 months prior to event date** – No fee for cancellation of an entire meal or function. Only non-refundable deposit is kept.

**Six to Three Months prior to event date** – 25% of the anticipated food and beverage revenue less non-refundable.

**Three Months to 45 days prior to event date** – 50% of the anticipated food and beverage revenue less non-refundable deposit.

**45 days prior to event date** – 100% of the anticipated food and beverage revenue less non-refundable deposit.

### Food and Beverage

Menus and Wine selections must be confirmed 30 days prior to arrival. Once your final menu and beverage requirements have been confirmed, your Conference Service Manager will prepare your banquet event order and an estimate for your wedding.

For budgeting purposes please anticipate the following:

- One bottle of wine (750 ml) serves 4-5 glasses.
- One bottle of sparkling wine or champagne serves 5 flutes.
- Estimate a minimum of a half bottle of wine per person for dinner.
- Estimate a minimum of 5 pieces of hors d'oeuvres per person based on a one hour reception before main meal.
- Estimate 2 drinks per person for the first hour of the reception, then 1 drink per hour for each hour after that.
- Allow 1.5 - 2 hours for a four course plated dinner.

**Final guaranteed numbers of guests are required 10 business days prior to your Wedding Day.**

# Wedding Service



## Romance Packages

**Delta Calgary South offers a free room to our Brides and Grooms on their Wedding Night!**

### **Deluxe Room** 50 to 125 guests at your dinner

- One king or queen bed with one sofa bed, or two queen beds
- Approx. 390 sq. feet, located in the Atrium Building
- Complimentary high speed Internet access
- Complimentary local calls, 1-800 and calling card
- Includes Delta's Sanctuary Bed, fridge and microwave in room
- Inside rooms overlook the Atrium courtyard and have balconies with additional seating
- The outside facing rooms may have North, East or West views of the surrounding area
- Upgrade to a Jacuzzi Suite for \$100

### **Jacuzzi Suite** More than 125 guests at your dinner

- One king bed and one sofa bed
- Approx. 650 - 785 sq. feet, located in the Atrium Building and overlooking the newly renovated Atrium courtyard
- Consists of three distinct living areas; full living room, bedroom separated by French Doors and a large ensuite consisting of a Jacuzzi Tub and walk in shower
- Complimentary high speed Internet access
- Complimentary local calls, 1-800 and calling card
- Includes Delta's Sanctuary Bed, nightly turndown service, upgraded amenities, Ipod/MP3 Stereo system with alarm clock
- Fridge and microwave in room

# Audio Visual

## 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 **\$50**  
Wireless Microphone **\$125**

## Visual Equipment

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

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.

## 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**

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