



DELTA

GUELPH

HOTEL AND CONFERENCE CENTRE

2011 CATERING PACKAGE





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Prices are per person and do not include taxes and gratuities unless otherwise indicated

Delta Guelph Hotel and Conference Centre
Phone: 519-780-3700 Fax: 519-780-3710



MEETING MAESTRO PACKAGES

Minimum 10 guests

Meeting Package includes:

- Breakfast
- Mid-morning Break
- Working Lunch
- Afternoon Break
- Plenary Meeting Room

Monday

Bagel Breakfast
 Morning Basics Break
 Guelph's Deli
 Milk & Cookie Break

Tuesday

Delta Continental
 Nuts & More Break
 Asian Sensation
 Squares & Brownies

Wednesday

Delta Healthy Start
 Revitalize Break
 Mexican Madness
 Veggies & Hummus Break

Thursday

Delta Continental
 Milk & Cookies
 Mediterranean Festival
 Chips & Pop Break

Friday

Delta Healthy Start
 Revitalize Break
 Wrap & Roll
 Chill-out Ice-cream Break

\$59 per person*

\$62 per person*

\$67 per person*

50 or more guests

24-49 guests

10 to 24 guests

**A \$5 supplement per person applies for substitutions or changes in daily schedule*

All Meeting Rooms include:

- Jugs of Ice Water & Glasses
- Paper & Pens
- Candies on the Table
- Flipcharts and Markers
- Extension Cord
- Podium and microphone (if required)

Save Money by choosing to "Go Green".

Please refer to Page 27 for more "Green Meeting" Information



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BREAKFAST BUFFETS

All Breakfast Selections include Freshly Brewed Coffee and a Selection of Teas

COLD SELECTIONS

The Delta Continental

Apple & Orange Juice
Freshly Baked Muffins, Danish & Croissants
Butter & Fruit Preserves
Sliced Fresh Fruit
Assorted Yogurt

\$14

The Delta Health Start

Apple & Orange Juice
Low-fat Muffins & Breakfast Breads
House-Made Granola
Assorted Dried Fruits
Seasonal Berries
Low-fat Yogurts
Skim & Soya Milk
Sliced Fresh Fruit

\$15

The Bagel Breakfast

Apple & Orange Juice
Assorted Plain & Flavoured Bagels
Plain, Low-fat & Flavoured Cream Cheese
Cheese Selection
Sliced Fresh Fruit

\$16

CHEF-ATTENDED OMELETTE STATION

Offer your guests Omelets & Crepes, freshly prepared in your private function room by a member of our Culinary Team – **An additional \$9 per person**

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BREAKFAST BUFFETS

All Breakfast Selections include Freshly Brewed Coffee and a Selection of Teas

HOT SELECTIONS

Delta Signature Buffet

Minimum 10 guests or a \$3 per person surcharge applies

Apple & Orange Juice
Freshly Baked Muffins, Danish & Croissants
Scrambled Eggs with Cheddar
Maple-smoked Bacon & Country Sausage
Home-fried Potatoes
Sliced Fresh Fruit
Butter & Fruit Preserves
\$16

Guelph's Gourmet Buffet

Minimum 20 guests or a \$3 per person surcharge applies

Apple & Orange Juice
Freshly Baked Muffins, Danish & Croissants
Flavoured & Low-fat Yogurt
Sliced Fresh Fruit

PLUS YOUR CHOICE OF THE FOLLOWING:

Breakfast Options

Please select 2

Scrambled Eggs with Cheddar Cheese
French Toast with Syrup
Buttermilk Pancakes with Syrup
Vanilla Waffles with Berry Compote
Ranchero Scrambled Eggs
Spanish Egg Frittata
Low-fat Scrambled Egg Whites with Chives
Eggs Benedict (counts as 2 selections)

\$19

Breakfast Meats

Please select 2

Maple-Smoked Bacon
Country-Style Sausage
Grilled Ham
Italian Sausage
Turkey Sausage

From the Fields

Please select 1

Home fries
Potato Patties
Hash browns
Grilled Tomatoes

CHEF-ATTENDED OMELETTE STATION

Offer your guests Omelets & Crepes, freshly prepared in your private function room by a member of our Culinary Team

Add \$9 per guest

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BRUNCH BUFFET

Minimum 35 guests

For less than 35 guests, a \$5 per person Surcharge Applies

Assorted Chilled Juices

COLD SELECTIONS

Freshly Baked Breakfast Breads, Pastries, Rolls & Whole Grain Breads
Preserves & Butter
Assorted Sliced Fruit
Mixed Greens with Sweet Onion Dressing
German-Style Potato Salad
Roasted Vegetable Antipasto Salad
Tomato & Bocconcini Salad
Rotini & Mixed Seafood Salad

BREAKFAST SELECTIONS

Breakfast Options

Please select 1

Scrambled Eggs & Cheddar
Eggs Ranchero
Eggs Benedict
Pancakes with Fruit Compote
Stuffed French Toast

Meat Selections

Please select 1

Maple-Smoked Bacon
Country-Style Sausage
Grilled Ham
Italian Sausage
Turkey Sausage
Sausage Patties

From the Fields

Select select 1

Home fries
Potato Patties
Hash browns
Steamed New Potatoes
Sweet Potato Hash

LUNCH SELECTIONS

Please select 2

Roasted Turkey
Wild Rice & Sausage Stuffing

Roasted Top Sirloin of Beef
Natural Jus

Smoked Chicken Penne
Garlic Cream Sauce

Grilled Chicken Breast
Bailey's Mushroom Sauce

Grilled Atlantic Salmon
Saffron, Tomato, Fennel Broth

Pan-seared Pickerel
Lemon-parsley Cream Sauce

Roast Beef Prime Rib
Natural Pan Jus

Pork Loin
Hoisin-glazed

Old-Fashioned Meatloaf
Mushroom & Onion Gravy

Vegetarian or Meat Lasagna
Fresh Asiago Cheese

SWEET SELECTIONS

Freshly Brewed Coffee & A Selection of Regular & Herbal Teas
Chef's Selection of Assorted Cakes, Tortes & Sweets
Old-fashioned Bread Pudding

\$32

*Upgrade your Brunch by adding Assorted Smoked Fish, Deli Meat or Cheese Platters
For an Additional \$3 per guest*

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BREAKFAST & BREAK - A LA CARTE OPTIONS

From the Bakery

Apple Brown-Betty Squares	\$18 per dozen
Nanaimo Bars	\$18 per dozen
Double Fudge Brownies	\$18 per dozen
Almond Croissants	\$18 per dozen
Freshly Baked Cookies	\$20 per dozen
Butter Croissants	\$20 per dozen
Plain Scones	\$22 per dozen
Freshly Baked Coffee Cake	\$22 per dozen
Chocolate Croissants	\$24 per dozen
Cheese Scones	\$24 per dozen
Raisin Tea Biscuits	\$24 per dozen
Raisin Butter Tarts	\$24 per dozen
Mini French Pastries	\$24 per dozen
Assorted Breakfast Breads	\$26 per dozen
Fruit Danishes	\$28 per dozen
Assorted Muffins	\$28 per dozen
Cinnamon Rolls	\$30 per dozen
Chocolate Dipped Strawberries	\$36 per dozen

Great Additions

Assorted Individual Cereals with Milk	\$4 each
Assorted Fruit Yogurt	\$3 each
Whole Seasonal Fruit	\$3 each
Sliced Fresh Fruit	\$6 per person
Assorted Granola Bars	\$4 each
Fruit Skewers with Lime Yogurt	\$5 each
Individual bags of chips and pretzels	\$3.50 each
Ice cream Bars	\$6.50 each

Beverages

Freshly Brewed Coffee	\$3.25 per person
Freshly Brewed Coffee (10 cups)	\$30 each
Freshly Brewed Coffee (20 cups)	\$60 each
Selection of Teas	\$3.25 per person
Chilled Milk (Skimmed, 1%, 2% or Chocolate)	\$3 each
Assorted Bottled Juices	\$3 each
Ice Tea/Lemonade (20 cups)	\$58 each
Bottled Natural Mineral Water (500ml)	\$3 each
Bottled Natural Mineral Water (1 Litre)	\$7 each
Bottled Sparkling Water (414 ml)	\$4 each
Bottled Sparkling Water (1 Litre)	\$8 each
Bottled Sparkling Water Flavoured (125 ml)	\$4 each
Assorted Soft drinks	\$2.25 each
Powerade	\$4 each
Red Bull	\$6 each

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SPECIALTY BREAKS

*All Breaks are served with Bottled Water, Freshly Brewed Coffee and a Selection of Teas
(With the exception of the "Thirst Quencher Break")*

Basic Break

Coffee & Tea
Orange, Apple & Grapefruit Juice
\$6

Thirst Quencher Break

Juice, Pop & Bottled Water
\$6

Morning Basics Break

Assorted Juice, Yogurt & Fruit Salad
\$8

Square & Brownies Break

Assorted Fruit Squares, Nanaimo Bars
Assorted Brownies
\$11

Chips & Pop Break

Assorted Pop & Bottled water
Individual Bags of Chips
\$11

Revitalize Break

Assorted Nutra-Grain Bars
Nature Valley Bars & Power Bars
Fresh Whole Fruit
\$12

Milk & Cookie Break

Assorted Cookies & Biscotti
Soft & Chewy or Crunchy Chocolate
Individual Cartons of Chocolate, Skim & Whole Milk
\$12

Veggies & Hummus Break

Assorted Veggies with Housemade Dipping Sauce
Hummus with Grilled Flat Bread
\$12

Nuts & More Break

Assorted Bar Mix Nuts, Cashews, Pecans,
Macadamia Nuts and Bits & Bites
\$12

Candy Store Madness

A Mountain of Assorted Items such as: Gummy
Bears, Jelly Beans, Swedish Berries and Jujubes
Potato Chips & Pretzels
\$12

Chill-out Ice-cream Break

Assorted Ice-cream Cups/Bars, Iced Fruit bars &
Ice-cream Sandwiches
\$13

Strawberry Fields

Strawberry-Banana Smoothies
Angel Food Cake
Fresh Strawberry Compote &
Vanilla Whipped Cream
\$16

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WORKING LUNCH BUFFETS

Minimum 15 Guests

\$5 per person surcharge applies for less than 15 guests OR to offer these menus as Dinner Options

For Groups of less than 15 guests, we recommend a reservation in Fifty West Restaurant, offering our Incredible A La Carte Menu

All Working Lunches include Freshly Brewed Coffee and a Selection of Tea

COLD SELECTIONS

The NY Deli Sandwiches

Chef's Daily Soup
Caesar Salad, Coleslaw & Potato Salad
Assorted Breads, Bagels and Buns
Warm Roast Beef with Sautéed Mushrooms & Onions
Warm Roasted Turkey with Gravy
Sliced Cheese, Sliced Cucumbers, Tomatoes and Bib Lettuce
Dill & Sweet Pickles, Cocktail Onions, Condiments
Assorted Mini French Pastries
\$27

Guelph's Deli

Make-Your-Own Sandwiches

Chef's Daily Soup
Field Green Salad, Coleslaw, Potato Salad
Fresh Rolls & Breads
European & Domestic Meat Platter
Tuna, Egg & Chicken Salad
Sliced Cheese, Sliced Cucumbers, Tomatoes, Boston Bib Lettuce
Dill & Sweet Pickles, Cocktail Onions, Condiments
Assorted Squares & Tarts
\$24

Wrap and Roll

Chef's Daily Soup, Field Green Salad, Napa Cabbage Slaw, Pasta Salad
Tortilla Style Wraps with:
Chicken Salad, Shaved Beef, English Ham & Pickle Salad, Egg Salad, Tuna Salad,
Roasted Vegetable & Goat Cheese, Assorted Mayo & Mustard
Assorted Brownies & Nanaimo Bars
\$24

Delta Sandwich Express

Chef's Daily Soup, Field Green Salad, Potato Salad
Sandwiches are served on Multigrain, Whole Wheat or White Bread and include:
Roast Beef, Smoked Turkey, Black Forest Ham, Tuna Salad, Egg Salad
Grilled Vegetables
European Deli Meats
Sliced Cheese, Mayonnaise, Mustard, Dill & Sweet Pickles & Cocktail Onions
Butter Tarts & Squares
\$22

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WORKING LUNCH BUFFETS

All Working Lunches include Freshly Brewed Coffee and a Selection of Tea

HOT SELECTIONS

Asian Sensation

Thai Noodle Salad, Spinach Salad
Napa Cabbage Slaw
Vegetarian Egg Rolls & Vegetable Fried Rice

Please select 2 entrees:

Each Additional Choice- \$5 supplement per guest

- Sweet & Sour Pork
- Ginger Beef & Peppers
- Chicken Stir-fry
- Vegetable & Tofu Stir-fry
- Teriyaki Beef Stir-fry

Assorted Lemon & Lime Tarts

Fortune Cookies

\$28

Mexican Madness

Chef's Daily Soup, Field Green Salad

Tri-Colour Nachos with Salsa

Tomato-Onion-Cucumber Salad

Corn & Black Bean Salad

Create your own fajitas with:

Hard & Soft Taco Shells

Spicy Taco Beef, Grilled Chicken & Peppers

Spanish-Style Rice

Sour Cream, Guacamole, Shredded Cheese,

Diced Tomatoes, Jalapeno Peppers, Salsa

Chocolate Fudge Cake

\$26

Mediterranean Festival

Minestrone Soup

Greek Salad, Caesar Salad

Hummus, Babaganoush, Tzatziki with Flat Bread

Assorted Spiced Olives

Grilled Chicken Skewers

Grilled Vegetables

Lemon Scented Rice Pilaf

Baklava

\$27

Pizza Pizzazz

(Based on 2 1/2 slices per guest)

Minestrone Soup, Caesar Salad, Cucumber & Tomato Salad, Roma Tomato & Basil Bruschetta

Please select 2 types of Pizza:

Each additional choice - \$3 supplement per guest

- Pepperoni and Mushroom
- Deluxe Vegetarian with Mushrooms, Peppers, Zucchini, Tomatoes & Olives
- Pineapple, Ham and Green Peppers
- Feta Cheese, Roasted Peppers, Artichokes & Black Olives
- Sausage, Pepperoni & Bacon
- Shrimp, Scallops & Smoked Salmon

Double Chocolate Brownies

\$25

Pasta Extravaganza

Minestrone Soup, Garlic Bread

Roma Tomato & Basil Bruschetta

Caesar Salad, Tomato & Bocconcini Salad

Please select 2 Pastas:

- Penne with Smoked Chicken with Garlic/Cream Sauce
- Rigatoni with Classic Meat Sauce
- Spinach & Ricotta Cannelloni
- Fusilli Alfredo with Roasted Peppers
- Whole Wheat Penne with Vegetables & Tomato Broth
- Cheese Tortellini with Rose Sauce

Tiramisu Squares

\$26

Gourmet Burger Bar

Field Green Salad, Potato Salad, Pasta Salad

Grilled All Beef Burgers

Grilled Turkey Burgers

Fresh Baked Egg Buns

Gourmet Condiments:

Onions, Tomatoes, Assorted Cheese, Salsa, Sautéed Mushrooms, Shredded Lettuce

Dill and Sweet Pickles, Condiments

Assorted Brownies & Squares

\$28

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LUNCHES-TO-GO
(For Off-Site Functions Only)

Each Boxed Lunch includes a Bottle of Water

Meal One

Includes:

Portobello Mushrooms, Roasted Peppers & Goat Cheese Sandwich on a Whole Wheat Roll
Cucumber & Tomato Salad
Bag of Chips – Individual Serving Size
Oatmeal Raisin Cookie
Whole Fresh Fruit
\$11

Meal Two

An assortment of Deli Sandwiches

Smoked Turkey with Pepper Jack Cheese OR
Sliced Roast Beef with Cheddar Cheese on Kaiser Rolls OR
Portobello Mushrooms, Roasted Peppers & Goat Cheese Sandwich on a Whole Wheat Roll
Served with Tomato, Lettuce & Pickle Spears
Mayonnaise, Mustard, Salt & Pepper
Bag of Chips – Individual Serving Size
Oatmeal Raisin Cookie
\$12

Meal Three

Black Forest Ham with Gruyere & Basil Pesto on Paesano Bread
Pineapple Coleslaw with Apricots
Bag of Chips – Individual Serving Size
Oatmeal Raisin Cookie
Whole Fresh Fruit
\$13

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FULL-SERVICE LUNCHEON BUFFETS

Minimum 25 guests

The BBQ Luncheon Buffet

Weather Permitting

Selection of Crusty Rolls & Whole Grain Breads
Field Green Salad
Caesar Salad
Old-Fashioned Pasta Salad
Cole Slaw
Marinated Mushroom Salad
German Style Potato Salad
Oven-baked Potato Wedges with Chive Sour Cream
BBQ Vegetables

Entrées

Please Select 2

(Additional Selections - \$5.00 per person)

All Entrees are accompanied with the appropriate starches & vegetables, selected by our team of Culinary Experts

Jack Daniels BBQ Chicken
Cajun Grilled Salmon
Spicy Grilled Pork Chops
Bourbon Grilled Flank Steak
Jerk Lamb Chops
Teriyaki Marinated Beef Skewers
Italian Sausage
Glazed Baby Back Ribs - *Please add \$3 per guest for this option*

Desserts

Warm Apple Brown Betty
Assorted Fruit Pies & Cakes
Fresh Fruit Salad
Coffee, Tea & Decaffeinated Coffee

\$32

**Add a Chef-Attended BBQ Station on the Outside Patio,
for only \$75 per Chef per 25 guests**

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FULL-SERVICE LUNCHEON BUFFETS

Minimum 25 guests

The Traditional Full Buffet

Chef's Daily Soup
German-Style Potato Salad
Greek Salad
Marinated Mushroom Salad
Field Green Salad
Caesar Salad
Assorted Deli Meats & Cheeses
Assorted Breads & Rolls with Butters & Dips

Entrees

All Entrees are accompanied with the appropriate starches & vegetables, selected by our team of Culinary Experts

Please select 2 of the following:

Additional Selections- \$5 per person

Grilled Chicken Breast with Bailey's Mushroom Sauce

Roasted Top Sirloin of Beef with Natural Jus

Gilled Atlantic Salmon with Saffron, Tomato and Fennel Broth

Vegetarian or Meat Lasagna

Old-fashioned Glazed Ham with Pineapple Chutney

Curried Butter Chicken

Beef Bourguignon with Buttered Egg Noodles

Smoked Chicken Penne with Garlic Cream Sauce

Pan-seared Orange Roughy with Crab & Mushroom-Cream Sauce

Dessert Selection

Old-fashioned Bread Pudding with Caramel Sauce

Assorted Cakes & Tortes

Sliced Fresh Fruit

\$36

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PLATED DINNER MENUS

Create your own 4-Course Meal by Choosing One Item from Each Category

*All plated Dinners include:
A Selection of Rolls, Freshly Brewed Coffee & a Selection of Teas*

Soups

Please select one of the following

Chef's Seasonal Recommendation

Cauliflower & Truffle
Sliced Chives and Shaved Parmesan

Cream of Wild Mushroom
Tarragon Drizzle

Leek & Potato
Chipotle Drizzle

Roasted Pear & Squash
Curry Crème Fraiche

Carrot & Ginger
Peppered Honey Drizzle

Roasted Red Pepper & Tomato
Basil Drizzle

Italian Minestrone
Fresh Chopped Herbs

Salads

Please select one of the following

Delta Signature Caesar
Herbed Croutons & Fresh Asiago

Tomato & Bocconcini
*Baby greens, Balsamic Reduction & Olive Oil
Drizzle*

Local Field Green Salad
*Carrots, Cucumbers, Cherry Tomatoes and
Grainy Mustard Vinaigrette*

Boston Bibb & Spinach Salad
*Sliced Cremini Mushrooms, Strawberries,
Grilled Red Onions with White Balsamic
Vinaigrette*

Spinach & Arugula
*Diced Brie, Candied Pecans, Cherry Tomatoes
& Fig Balsamic Dressing*

Antipasto Salad
*Prosciutto, Roasted Peppers, Kalamata Olives,
Cherry Tomatoes, Bocconcini Cheese &
Micro-Greens*

***Add an Intermezzo for only \$5 per guest
Choose from: Champagne Ice, Lemon Lime Ice, Mango Sorbet or Strawberry Ice***

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PLATED DINNER MENUS (continued)

Entrée Selections

Please select one of the following

Risotto <i>3 Grain Cheese Risotto</i>	\$33
Herb Roasted Chicken Breast <i>Caramelized Onion Mashed Potato, Vegetable Batons, Thyme & Port Jus</i>	\$36
Pork Tenderloin <i>Prociutto-wrapped Port Tenderloin</i>	\$39
Cranberry and Brie-Stuffed Breast of Chicken <i>Red Wine Reduction & Goat Cheese Mashed Potatoes</i>	\$40
Grilled Atlantic Salmon <i>Orange Tomato Cilantro Salsa, Gingered Green Beans, Lemon-Scented Jasmine Rice</i>	\$40
Slow Roasted Striploin of Beef <i>Port Wine Shallot Jus, Yukon Gold Mash & Market Vegetables</i>	\$43
Pistachio-Crusted Halibut <i>Three-Grain Cheese Risotto, Baby Seasonal Vegetables, Tomato Salsa, Lemon Citrus Cream Sauce</i>	\$44
10oz Prime Rib of Beef <i>Roasted Trio of Potatoes, Yorkshire Pudding, Baby Seasonal Vegetables & Natural Pan Jus</i>	\$45
Grilled Stripped Seabass <i>Orange Juice-infused Couscous, Baby Seasonal Vegetables, Mango chutney, Red Pepper Sauce</i>	\$46
Herb-Roasted Beef Tenderloin <i>Horseradish Whipped Potatoes, Market Vegetables & Wild Mushroom Jus</i>	\$47
Maple Mustard Glazed Rack of Ontario Lamb <i>Rosemary Lamb Jus, Roasted Trio of Potatoes, Baby Seasonal Vegetables</i>	\$50
Duo of Beef Tenderloin & Chicken <i>Peppercorn Crusted Beef Tenderloin, Seared Chicken Breast, Roasted Garlic Red-skinned Mashed Potatoes, Baby Seasonal Vegetables with Thyme-infused Veal Jus</i>	\$56
Duo of Oven Roasted Beef Tenderloin & Grilled Shrimp Skewer <i>Peppercorn-crusted Beef Tenderloin, Grilled Shrimp Skewer, Roasted Garlic Red-Skinned Mashed Potatoes, Baby Seasonal Vegetables with Thyme-infused Veal Jus</i>	\$58

*****If you prefer 3 courses, the price would be reduced by \$5.00 per person*****

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PLATED DINNER MENUS (continued)

Desserts

Please select one of the following

Blueberry Cheesecake

Classic Cheesecake with Thyme Wildberry Compote

Lemon Tart

With Whipped Crème & Candied Lemon

Brownie Caramel Cheesecake

Layered Brownie Whipped Cheesecake with Irish Chocolate Drizzle

Trilogy of Cheesecake

Seasonal Assortment of Whipped Cheesecakes presented on a Chocolate Stripe

Wildberry Charlotte

Light Mousse served with Fresh Fruit Compote

Chocolate Pecan Tart

Served with Organic Vanilla Ice-cream

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GALA DINNER BUFFET

Minimum 50 Guests

If less than 50 guests, a \$6 per person surcharge applies

Appetizers

Artesian Whole & Multigrain Breads & Rolls
served with Cranberry-Flavoured &
Jalapeño-Flavoured Butters

German-Style Potato Salad

Greek Salad

Marinated Mushroom Salad

Field Green Salad

Caesar Salad

European-style Cold Cut & Deli Platter
with Flavoured Mustards and Chutneys

Assorted Smoked Seafood Platter
with Traditional Style Condiments

Fresh Vegetable Crudités
with Buttermilk Dill Dressing

Soup

Please choose 1 of the following

Roasted Pear & Squash with Curry Crème Fraiche

Roasted Red Pepper & Tomato with Basil Drizzle

Carrot & Ginger with Peppered Honey Drizzle

Italian Minestrone with Chopped Herbs

Dessert Selections

House made Bread Pudding with Caramel Sauce

Assortment of Cakes, Pastries & Pies

Fresh Sliced Fruit Platter

Assorted Domestic & Imported Cheese Platters

Consider a Chocolate Fountain with all of the Treats for an Additional \$5 per Guest

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GALA BUFFET (continued)

Entrée Selections

All Entrees are accompanied with Seasonal Vegetables & Starch

Please select 2 of the following:

Slow Roasted Ontario Turkey
*With Sage and Brioche Stuffing
& Herbed Turkey Gravy*

Black Pepper-Crusted Roasted Prime Rib
With Natural Jus

Herb Roasted Beef Striploin
With Whiskey Peppercorn Sauce

Smoked Virginia-Style Ham
With Honey Mustard Glaze

Grilled Breast of Chicken
With Wild Mushroom Sauce

Grilled Salmon Filet
With Tomato & Fennel Broth

Seared Ontario Pickerel
With Lemon-Parsley Butter Sauce

Pan-seared Mahi Mahi
*With Vegetable Succotash, Tomato Olive
Broth & Chive Oil*

Vegetable Lasagna
Tomato Basil Sauce & Asiago Cheese

Meat Lasagna
Tomato Basil Sauce & Asiago cheese

Smoked Chicken Penne
With Roasted Garlic Truffle Cream

Seared Ontario Pork Loin
With Dried Fruit & Apple Brandy Compote

\$56.00 per person

***Delight your guests by having a Chef Hand-Carve your Beef, Ham or Turkey
for an additional \$125.00 per Chef per 100 guests (for 3 hours)***

***We are also pleased to offer our Working Lunches for Dinner
For a surcharge of \$5 per person***

Prices are per person and do not include taxes and gratuities unless otherwise indicated



STAND-UP RECEPTION DINNER

Minimum 35 guests

Reception

Sparkling Alcoholic & Non Alcoholic Fruit Punch
Elegant Buffet Meal with Chef-Attended Stations
2 Glasses of Wine per Guest (Passed)
Sparkling Wine Toast (Passed)
1-Hour Standard Host Bar
Complimentary Cake Cutting
Late-Night Coffee Station

“A Taste Around the World”

Food Stations

Rustic Canada

Pulled Pork Sliders and Buns

Chef Carved Roast Beef

Assorted Mustards & Horseradish
Assorted Buns

Sweet Potato Fries or Thick Cut Fries

Little Italy

Antipasto Table
Smoked Meats, Olives, Grilled Vegetables,
Pickled Peppers &
Marinated Bocconcini Cheese

Bread Display
Olive Oil & Balsamic
Flavoured Butters

Margarita Pizza
Italian Sausage Pizza
Goat Cheese and Mushroom Pizza
Assorted Classic Pizza

Greek Treat

Chicken Souvlaki with Sautéed Peppers &
Onions
Tzatziki & Grilled Pita
Hummus & Babaganoush
Spanakopita

Asian Flavours

Vegetable Spring Rolls
Egg Rolls
Steamed Lemon Scent Rice
Tofu Stir Fry

Seas & Ocean

Fried Shrimp with Vodka Infused Cocktail
Sauce
Smoked Fish Platter
Kiwi Mussels with Mango Chutney
Bacon Wrapped Scallops

Sweet Treats

Chocolate Fountain

Seasonal Fruit & Berries, Marshmallows, Mini Cookies, Sponge Cake, Brownie Pieces

Banana Flambé

Dark Rum, Brown Sugar, Butter & Bananas
Assorted Squares & Cookies

\$85 per person (Includes taxes and gratuities)

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RECEPTIONS

The Perfectly Planned Cocktail Party

Minimum 20 guests

Served Buffet-Style

Fresh-cut Crudités with Buttermilk Dill Dressing
Assorted Domestic and Imported Cheese Display with Flavoured Chutneys and Sauces
Hummus, Babaganoush and Roasted Red Pepper Dips with Pita Points
Chef's Sections of Hot and Cold Canapés with assorted sauces and dips
Fresh Sliced Fruit Platters with Lime Honey-yogurt Dip
Assorted Mini French Pastries

\$34

Crustini, Skewers and Shells Reception

*These tasty one and two-bite treats can either be hand-passed or stationed for all to see.
Minimum order of 2 dozen per option. Maximum of 5 options*

Grilled Jumbo Shrimp
Vodka-infused cocktail sauce

Cumin-scented Pork Crustini
Apple and Onion Slaw

Tandori Chicken Skewers
Lime yogurt drizzle

Butter-Poached Scallop Skewers
Wasabi-Scented Yogurt Drizzle

Jerk Lamb Lollipops
Mango chutney

Warm Brie Crustini
Sundried Cranberry Compote

Oyster Shot
Mandarin vodka and mango salsa

Thai-Style Mussels
Spicy Green Curry

Beef Tenderloin Crustini
Blue cheese crumble

Roasted Italian Ratatouille Crustini
Spicy Tomato Drizzle

\$36 per dozen

Prices are per person and do not include taxes and gratuities unless otherwise indicated



RECEPTIONS

Stand-up Reception Stations

Minimum 15 guests

“Taste Around the World”

Rustic Canada

Pulled Pork Sliders and Buns
Chef-Carved Roast Beef and Buns
Sweet Potato Fries or Thick Cut Fries

\$36 (with Chef-carved Beef)

\$28 (without Chef-carved Beef)

Little Italy

Antipasto Table
Smoked Meats
Grilled Vegetables
Marinated Boccancini Cheese
Olives and Pickled Peppers

Bread Display

Olive Oil & Balsamic Vinegar
Flavoured Butters

Assorted Classic Pizzas:

Margarita
Italian Sausage
Goat Cheese & Mushroom Pizza
\$26

Greek Treat

Chicken Souvlaki with Peppers & Onions
Spanakopita
Tzatziki, Hummus & Babaganoush with Grilled
Flatbread

\$24

Asian Flavours

Vegetable Spring Rolls
Egg rolls
Tofu Stir-fry with steamed lemon-scented Rice

\$24

Seas & Ocean

Fried Shrimp with vodka infused cocktail sauce
Smoked Fish Platter
Kiwi Mussels with Mango Chutney
Bacon-wrapped Scallops

\$24

Select 2 Stations	\$52
Select 3 Stations	\$65
Select All Stations	\$82

Sweets

Everyone Loves Chocolate

Chocolate Fountain with:
Seasonal fruit & berries
Marshmallows
Mini-cookies
Sponge cake
Brownie pieces
Assorted Squares & Cookies
\$16

Caribbean Banana Flambé

Bananas flambéed with dark rum,
brown sugar and butter
\$18

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Delta Guelph Hotel and Conference Centre

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RECEPTIONS

Build-Your-Own Reception Items

Antipasto Station

Assortment of Fresh Breads
Olive Oil & Balsamic Vinegar
Sliced Cured Meats
Sliced Smoked Fish
Roasted and Grilled Vegetables
Olives, Pickles and Pickled Peppers
\$16

Pizza Pie

A Selection of:
Pepperoni, Vegetarian, Meat-Lovers,
Cheese & Hawaiian Pizzas
\$9

Cold Canapés

Minimum of 3 dozen per item
Ceviche of Atlantic Sea Scallops
Smoked Chicken & Apple Butter
Smoked Salmon with Cream Cheese & Capers
Prosciutto with Fruit-Flavoured Cream Cheese
Cambozola Cheese with Caramelized Walnuts
& Grape Confit on Multi-Grain Bread
Shrimp Salad Tartlets with Shaved Fennel
\$34 per dozen

Hot Canapés

Minimum of 3 dozen per item
Oriental Spring Rolls with Plum Sauce
Crab & Brie Bundle
Escargot in Garlic Butter Puffs
Spicy Chorizo Sausage Crescents
Field Mushroom Turnovers
Moroccan Chicken Rolls
Swiss Cheese & Onion Quiche
Spinach, Feta & Dill Triangles
Antipasto Strudel with Roasted Peppers
\$34 per dozen

Pub Grub

Grilled Cheese or Grilled Cheese with Bacon
Build your Own Poutine
\$14

Hip of Beef

Mini buns, Beef Jus
Horseradish & Mustard
\$695 per hip (serves 100 people)

Whole Roasted Beef Tenderloin

Mini Buns, Beef Jus
Horseradish & Mustard
\$225 (serves 30 people)

Deluxe Cold Canapés

Minimum of 3 dozen per item
Peppercorn-seared Ahi Tuna
with Marinated Oriental Salad
Smoked Duck with Ligonberry Compote
Peppered Beef Tenderloin Tartare
Lemongrass Poached Shrimp
with Spicy Horseradish Salsa
Smoked Salmon with Caper Cream Cheese
served on a Grilled New Potato
\$40 per dozen

Deluxe Hot Canapés

Minimum of 3 dozen per item
Whole Bacon-Wrapped Scallops
Crispy Oriental Tiger Shrimps
Crunchy Coconut Shrimp
with spicy peanut sauce
Oriental Dim Sum with Dipping Sauce
\$40 per dozen

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RECEPTIONS

Build-Your-Own Reception Items

Fresh-cut Crudités & Dip	\$4.25
Tri-Colour Nachos & Salsa	\$4.50
Sliced Fresh Fruit with Honey-lime Yogurt Dip	\$6.50
Hummus, Babaganoush & Roasted Red Pepper Dips with Flat Bread	\$6.50
Domestic & International Cheese Platters <i>With Assorted Breads and Crackers</i>	\$7.50
Assorted European-Style Deli Meats with Cocktail Rolls & Mustards	\$7.50
Assorted Finger & Cocktail Sandwiches (Egg, Tuna, Turkey, Beef & Ham)	\$9.95
Salted Peanuts & Pretzels (serves 15 guests)	\$14/bowl
Chilled Cocktail Shrimp (50 Pieces)	\$125
Baked Brie Wheel (serves 25 guests) with Jalapeño Cranberry Chutney, Crackers and Flat Bread	\$100
Mini French Pastries	\$24/dozen

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BEVERAGES

All Spirit Prices Include Ice & Mix

ITEM	HOST BAR <i>(subject to taxes & 15% gratuity)</i>	CASH BAR <i>(includes taxes and gratuities)</i>
Standard Liquor (1 oz.)	\$ 4.20 each	\$ 6.00 each
Premium Liquor (1 oz.)	\$ 4.90 each	\$ 7.00 each
Domestic Beer	\$ 4.20 each	\$ 5.50 each
Premium Beer (Sleeman, Keiths)	\$ 4.90 each	\$ 6.50 each
Imported Beer (Heineken, Corona)	\$ 5.40 each	\$ 7.00 each
Wine by the Glass (5 oz.) – House Domestic Wine	\$ 5.08 per glass	\$ 7.00 per glass
Wine by the Glass (5 oz.) – House Import Wine	\$ 6.83 per glass	\$ 9.00 per glass
Liqueurs (1 oz.)	\$ 5.25 each	\$ 6.50 each
Cognac (1 oz.)	\$ 5.43 each	\$ 7.75 each
Martinis (2 oz.)	\$ 6.65 each	\$ 9.00 each
Domestic Cocktails (1 oz.)	\$ 5.25 each	\$ 7.50 each
Non-Alcoholic Beer	\$ 3.33 each	\$ 4.75 each
Non-Alcoholic Cocktails	\$ 2.98 each	\$ 4.25 each
Bottled Natural Mineral Water	\$ 2.98 each	\$ 3.00 each
Bottled Sparkling Water	\$ 2.98 each	\$ 4.00 each
Juice & Soft Drinks	\$ 1.93 per glass	\$ 2.25 per glass

If Net Bar Sales (Host or Cash) are less than \$350, a Bartender Fee of \$25 per hour, per Bartender will be applied (for a minimum of 4 hours).

For Cash Bar, if Net Bar Sales are less then \$350, a Cashier Fee of \$25 per hour will be applied (for a minimum of 4 hours).

Punch

Serves Approximately 25

Gentle Breeze Virgin Punch (Cranberry & Grapefruit)	\$56
White Rum Tropical Fruit, Vodka or Gin Citrus Punch	\$99

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WINE LIST
By the Bottle

House Wine

Colio Prop Selection White	(Ontario)	\$28
Colio Prop Selection Red	(Ontario)	\$28

Premium Wine

White

Jackson Triggs Chardonnay	(Ontario)	\$32
Stoney Ridge "Q" Chardonnay Sauvignon	(Ontario)	\$34
Lindeman's Bin 85 Pinot Grigio	(Australia)	\$36
Woodbridge Sauvignon Blanc	(California)	\$36
Rosemount Chardonnay	(Australia)	\$40

Red

Jackson Triggs Cab Franc/Cab Sauv	(Ontario)	\$32
Stoney Ridge "Q" Cabernet Merlot	(Ontario)	\$34
Lindeman's Bin 40 Merlot	(Australia)	\$36
Rosemount Shiraz	(Australia)	\$40
Masi Valpolicella	(Italy)	\$40
Ravenswood Vintners Blend Zinfandel	(California)	\$52

Blush

Woodbridge White Zinfandel	(California)	\$32
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Sparkling Wine

Freixenet Sparkling Wine		\$36
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Champagne

Veuve Clicquot Ponsardin Champagne	(France)	\$170
Dom Perignon	(France)	\$300

Non-Alcoholic Wine

Various Flavours Available		\$19.95
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AUDIO VISUAL

Complimentary Audio-Visual Items included with each Function Room:

- Flipchart with Markers
- Extension cord
- Power Bar
- Easel
- Podium with Microphone (if required)
- Stapler, Masking Tape, Notepads & Pens

Rental Charges

LCD Data Projector	\$150
Projection Screen	\$50
Overhead Projector	\$40
Mac Computer Adaptor (Mini DVI to VGA Adaptor)	\$15
Conference Phone (long distance calls billed separately)	\$75
White Board with Markers 4 x 3	\$40
Presenter Wireless Mouse	\$40
Roll of Masking Tape	\$4
Laser Pointer	\$40
High Speed Internet Access (Wired) - Maximum 16 connections	\$50
High Speed Internet Access (Wireless)	\$50
Additional Hubs	\$100
52" Flat Screen LCD Monitor – 2 nd floor Function Rooms only	\$100
Handheld Wireless Microphone	\$100
Wireless Lapel Microphone	\$100
Handheld Wired Microphone	\$40
Mixers (4ch, 12ch)	\$40
Podium with Microphone	\$20
Flipchart with Markers	\$20
Additional Flipchart Paper Pad	\$15
Extension Cord	\$8
Power Bar	\$8
Easel	\$10
CD Player	\$60
Tripod Screen (7ft x 7ft)	\$100
DVD / VHS Combo	\$75
TV, VCR, DVD Combo	\$175

- Prices are based on a per item basis, per function room, per day. 7 day advance notice required for all requests.
- Additional Fees applies for Power Supply requirements of greater than 90 Amps. An advance notice of 7 business days is required
- Additional business supplies are available in our Gift Shop and On-Site Business Center for your photocopying, faxing needs and computer workstations

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GENERAL INFORMATION

The guarantee number of guests attending meal functions is required 72 business hours prior to the actual function date. Should no guarantee be received, the hotel will prepare and charge for the original expected attendance outlined on the banquet event order. The guest will be billed for the guaranteed number or attendance, whichever is larger. The hotel is prepared to set for 5% above the guaranteed number upon request to a maximum of 20 seats.

FOOD & BEVERAGE

All food & beverage is exclusive to and must be supplied by the Hotel. All other arrangements must be reviewed and approved by the Hotel. Wedding cakes are the only exception to this policy. All Alcoholic beverages must be dispensed by the hotel servers & bartenders. The Hotel's liquor license requires the Hotel to request proper identification from any person of questionable age and refuse alcoholic beverage service to that person if less than 19 years of age or proper identification cannot be produced. The Hotel will also refuse alcoholic beverage service to any person who is in our judgment intoxicated. Termination of beverage service is 1:00am and all alcohol must be removed from function rooms by 1:30am.

LABOUR CHARGES

For plated meal service, a set-up charge of \$100.00 plus tax will apply for groups of less than 20 people. Should the scheduled start time of the function be delayed by more than 30 minutes without prior notification, a labour fee may occur and will be added to the master account. For events booked on Statutory Holidays, an additional labour charge for staff will be charged.

MENU SELECTION & PLANNING

The Catering Team will be happy to assist you in arranging your catering requirements. Any arrangements for florals, theme decorations, live or recorded entertainment may be ordered through your Catering representative or referred to an event supplier. Special electrical requirements can be arranged with an outside contractor who will bill the client directly. Our Catering Representative would be pleased to make all the arrangements for you.

PRICING

Prices are current and are subject to change without notice; however, we will guarantee confirmed prices for 60 days after a price change. All banquet pricing are subject to applicable taxes and 15% Service charge unless otherwise specified.

FUNCTION SPACE

Function Rooms are held only for the hours indicated on your banquet event order. The hotel reserves the right to provide an alternative function room based on expected attendance and/or business levels. Once the banquet event order has been signed, any group requiring a room reset on the day of the event will be charged a reset fee. The fee charge is based on the size of the room and the changes required. The minimum charge is \$100.00. If the function room is left in a condition that requires extra labour for clean up, an additional charge of \$15.00 per hour per required staff member (minimum of four hours) will be applicable. Function room rental is subject to applicable taxes and set-up fee. The hotel will charge the client for any damage incurred on the premises by any person, delegate or supplier affiliated with the event. Damage includes that to walls, doors, flooring, hotel equipment or any other.

SOCAN FEES

We are required by law to charge an additional fee for the Society of Composers, Authors and Music Publishers of Canada (SOCAN), which is the license permitting the execution of music.

SECURITY

The hotel is not responsible for the damage or loss of any materials, merchandise or equipment left in the hotel prior, during or following function. Arrangements must be made for the security exhibits, equipment or merchandise left inside function rooms via an outside security company. A waiver is to be signed by the client if materials are left inside the hotel without proper protection.

SHIPPING & RECEIVING

The hotel will not accept any shipment more than 48 hours prior to the date of an event unless prior arrangements are made with the hotel. All packages should be addressed with the event name, date of function, function room and Hotel contact. If arrangements for advance shipping are made with the hotel, a daily storage fee will be applicable. If packaging requires excessive unloading or moving within the building, a handling fee will be applicable. The fee is based upon the number of boxes, weight and labour involved. All out of country materials should be shipped via a Custom Broker arranged by the client. The hotel will not become responsible for materials held in customs. If any charges are incurred by the Hotel for retrieving materials, the costs will be add to the master account. The hotel will not accept any shipments send C.O.D. (cash on delivery).

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