

Catering Menus

2011



Exceptional dining, outstanding service and 40,000 sq. ft. of newly renovated meeting space.

www.deltameadowvale.com





2011 Catering Menus

Revised January 18, 2011

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MEETING MAESTRO PACKAGES

The Delta Meadowvale is pleased to offer our guests a selection of complete Meeting Maestro Packages. Each package offers breakfast, mid-morning break, a working lunch [see our 7-day Lunch Options on page 3] and an afternoon break. Packages also include meeting room rental. Subject to availability; black out dates may apply.

Meeting Maestro Package #1

Classic Continental

Chilled Apple and Orange Juice
 Fresh Baked Croissants, Danishes and Muffins
 Fruit Preserves and Butter
 Sliced Fresh Seasonal Fruit
 Regular and Decaffeinated Coffee and Tea

Mid Morning Break

Regular and Decaffeinated Coffee and Tea

Working Lunch

Please enjoy one of our pre-selected daily working lunches. See our Lunch Options schedule on pages 3-5.

Mid Afternoon Break

Regular and Decaffeinated Coffee and Tea
 Assorted Regular and Diet Soft Drinks
 Assorted Fresh Baked Cookies

Meeting Maestro Package #2

Quick Start

Chilled Apple and Orange Juice
 Individual Boxed Cereal with Milk
 Low Fat Muffins
 Fresh Fruit Cocktail
 Regular and Decaffeinated Coffee and Tea

Mid Morning Break

Regular and Decaffeinated Coffee and Tea

Working Lunch

Please enjoy one of our pre-selected daily working lunches. See our Lunch Options schedule on pages 3-5.

Mid Afternoon Break

Regular and Decaffeinated Coffee and Tea
 Assorted Fruit Juices and Bottled Water
 Energy and Granola Bars

Meeting Maestro Package #3

Meadowvale

Chilled Apple and Orange Juice
 Assorted Plain and Flavoured Bagels
 Low Fat and Flavoured Cream Cheese, Fruit Preserves and Butter
 Sliced Swiss and Cheddar Cheese
 Sliced Fresh Seasonal Fruit

Mid Morning Break

Regular and Decaffeinated Coffee and Tea

Working Lunch

Please enjoy one of our pre-selected daily working lunches. See our Lunch Options schedule on pages 3-5.

Mid Afternoon Break

Regular and Decaffeinated Coffee and Tea
 Assorted Regular and Diet Soft Drinks
 Fresh Baked Cookies

Meeting Maestro Package #4

Delta Signature Deluxe

Chilled Apple and Orange Juice
 Fresh Baked Croissants, Danishes and Muffins
 Fruit Preserves and Butter
 Sliced Fresh Seasonal Fruit
 Farm Fresh Scrambled Eggs
 Maple Smoked Bacon and Country Sausages
 Home Fried Potatoes
 Regular and Decaffeinated Coffee and Tea

Mid Morning Break

Assorted Coffee and Tea Cakes
 Regular and Decaffeinated Coffee and Tea

Working Lunch

Please enjoy one of our pre-selected daily working lunches. See our Lunch Options schedule on pages 3-5.

Mid Afternoon Break

Regular and Decaffeinated Coffee and Tea
 Assorted Regular and Diet Soft Drinks
 Assorted Signature Brownies and Squares

MEETING MAESTRO LUNCH OPTIONS

Here is our 7-day schedule of working lunches for your event. \$5.00 per person change fee applicable when substituting daily luncheons.

Monday – All Canadian

Kettle Cooked Soup of the Day
 Red Bliss Potato Salad
 Marinated Tomato, Cucumber and Olive Salad
 Field Green Salad with Citrus Vinaigrette
 Roast Top Sirloin with Root Vegetable Gravy
 Market Fresh Vegetables
 Manitoba Long Grain and Wild Rice
 Assorted Squares and Tarts
 Coffee, Tea and Decaffeinated Coffee

Tuesday – Asian Influence

Ginger-Lemongrass Egg Drop Soup
 Thai Noodle Salad
 Asian Coleslaw
 Fried Tofu and Vegetable Salad
 Crispy Vegetable Spring Rolls with Sweet Chili Plum Sauce

(Please select 1 entrée)

Hoisin Chicken and Vegetable Stir Fry
 or
 Five Spiced Beef, Ginger Oyster Sauce
 or
 Sweet n' Sour Pork with Pineapple Glaze

Vegetable Fried Rice
 Lychee And Melon With Mint
 Fortune Cookies
 Coffee, Tea and Decaffeinated Coffee

Wednesday- Delta Deluxe Sandwiches

Kettle Cooked Soup of the Day
 Field Green Salad with Citrus Vinaigrette
 Pasta Salad with Fresh Herbs
 Deluxe Pre-Made Sandwiches on Kaisers, Baguettes and Wraps to include:
 Honey Baked Ham And Aged Cheddar, Herb Crusted Roast Beef With Horseradish Mayo
 Smoked Turkey with Cranberry Mayo, Genoa Salami,
 Tuna and Egg Salad, Balsamic Grilled Vegetables
 Dill and Sweet Pickles, Cocktail Onions, Pickled Beets
 House Baked Pecan and Raisin Butter Tarts
 Coffee, Tea and Decaffeinated Coffee

Thursday – Taste of the Danforth

Kettle Cooked Soup of the Day

Fresh Pita Bread

Hummus, Babaganoush and Tzatziki Dips

Spiced Olives

Greek Salad

Dolmades

(Please select 1 entrée)

Grilled Chicken Skewers With Oregano Tomato Broth

or

Grilled Spiced Pork Skewers

or

White Perch Fillet Lemon Butter

Lemon Scented Rice with Lentils
Stewed Eggplant, Tomatoes and Peppers

Assorted Baklava

Coffee, Tea and Decaffeinated Coffee

Friday - Little Italy

Tuscan Bean Minestrone

Oven Roasted Garlic Bread

Roma Tomato and Basil Bruschetta

Caesar Salad With Herbed Croutons and Garlic Dressing

Tomato and Bocconcini Salad

Lemon Thyme Roasted Chicken

Market Fresh Vegetables

(Please select 1 entrée)

Rigatoni Bolognese

or

Whole Wheat Penne with Vegetables and Tomato Broth

or

Cheese and Spinach Cannelloni on Tomato Basil Puree

or

Cheese Tortellini on Blue Cheese Herb Cream

Biscotti and Italian Cannoli

Coffee, Tea and Decaffeinated Coffee



Recommended as an ocean-friendly seafood choice.

Saturday – Build Your Own Sandwich

Allow our culinary team to construct an assortment of sandwiches for your group of more than 100 guests

Kettle Cooked Soup of the Day
 Field Green Salad with Citrus Vinaigrette
 Coleslaw
 Balsamic Roasted Vegetable Salad
Create Your Own Sandwich Buffet
 Fresh Rolls and Country Breads
 Sliced Honey Baked Ham, Herb Crusted Roast Beef,
 Smoked Turkey, Genoa Salami,
 Tuna, Egg and Chicken Salad
 Sliced English Cucumber, Roma Tomato, Bibb Lettuce
 Dill and Sweet Pickles, Cocktail Onions, Pickled Beets
 Sliced Swiss and Aged Cheddar
 Butter, Mayonnaise and Grainy Mustard
 Individual Bags of Assorted Chips
 Assorted Squares and Tarts



Sunday - Italian Bread

Kettle Cooked Soup of the Day
 Caesar Salad with Herbed Croutons and Garlic Dressing
 Roma Tomato and Basil Bruschetta
 Cucumber, Olive and Tomato Salad
 Pepperoni and Mushroom Pizza
 Whole Wheat Vegetarian Pizza with Mushrooms, Peppers and Olives
 Tiramisu Squares
 Coffee, Tea, and Decaffeinated Coffee

BREAKFAST

Where applicable a minimum number of guests may be required. For any guarantee less than the minimum a \$5.00 per guest surcharge will apply. All breakfast buffets include an assortment of chilled juices, freshly brewed coffee and premium assorted teas

Continental

Freshly Baked Muffins,
Danish & Croissants
Fruit Preserves and Butter
Sliced Fresh Seasonal Fruit
Assorted Yogurts

Quick Start

Individual Boxed Cereal
Selection of White, Whole Wheat Bread
Fruit Preserves and Butter
Fresh Fruit Cocktail
Assorted Regular and Low Fat Yogurts
Berry Smoothies

Healthy Choice

Low Fat Muffins
House Made Granola
Low Fat Yogurt
Cottage Cheese
Poached Peaches and Pears
Berry Smoothies

Add individual Boxed Cereals with Milk
\$4 per guest

Add Fresh Cooked Oatmeal
\$4 per guest

Meadowvale Morning

(minimum 10 guests)

Assorted Flavoured Bagels
Low Fat and Flavoured Cream Cheese,
Butter & Preserves
Sliced Swiss & Cheddar Cheese
Hard Boiled Eggs
Deli Meat Platter
Trio of Melon

Add Smoked Salmon with
Traditional Condiments for \$5 per guest

Morning Wrap

(minimum 10 guests)

Freshly Baked Muffins, Danish & Croissants
Fruit Preserves and Butter
Sliced Fresh Seasonal Fruit
Herb and Chive Omelette Wrap
(choice of Low Fat egg white or farm fresh eggs)
Home Fried Potatoes
Balsamic Grilled Roma Tomatoes
Sliced Honey Ham



Meeting Maestro

BREAKFAST & BREAKS

Lunch

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Delta Signature

(minimum of 10 guests)

Freshly Baked Muffins,
Danish & Croissants
Selection of White, Whole Wheat
Bread and English Muffins
Sliced Fresh Seasonal Fruit
Scrambled Eggs with Cheddar
Maple Smoked Bacon
and Country Sausage
Home Fried Potatoes
Fruit Preserves and Butter

Streetsville Gourmet

(minimum of 20 guests)

Assorted Breakfast Loaves
Fruit Preserves and Butter
Cold Cereals with Milk
Multigrain Pancakes
Brioche French Toast with Berry Compote
Sausage Patties
Ranchero Scrambled Eggs
Sliced Fresh Seasonal Fruit

Mississauga Executive

(minimum of 15 guests)

Hot Oatmeal with Brown Sugar
Cold Cereals with Milk
Assorted Regular and Low Fat Yogurts
Eggs Benedict
Hash Brown Potatoes
Herb Sautéed Mushrooms
Sliced Fresh Seasonal Fruit
Freshly Baked Croissants
Fruit Preserves and Butter

Add a Chef attended Omelette Station for \$7 per guest

Enhance any Breakfast Buffet with the following special offerings:

(minimum of 10 orders)

Balsamic Grilled Roma Tomatoes	Per Guest
Low Fat Scrambled Egg Whites with Chives	Per Guest
Ranchero Scrambled Eggs	Per Guest
Turkey Sausages	Per Guest
Spanish Egg Frittata	Per Guest
Eggs Florentine	Per Guest
Western Eggs with Peppers, Onion and Four Cheese Blend	Per Guest
Eggs Benedict	Per Guest
Berry Smoothies	Per Guest
Chef Attended Omelette Station	Per Guest
Oatmeal	Per Guest
Smoked Salmon with Capers	Per Guest

From The Meadowvale Bakery

Morning & Afternoon A la Carte Selections

Where appropriate these items are served with butter and preserves
Minimum One Dozen per order where applicable. All items to be sold by the dozen

Plain Scones	Per Dozen
Cheese Scones	Per Dozen
Raisin Tea Biscuits	Per Dozen
Assorted Breakfast Bread	Per Dozen
Fruit Danish	Per Dozen
Assorted Muffins	Per Dozen
Butter Croissants	Per Dozen
Chocolate Croissants	Per Dozen
Almond Croissants	Per Dozen
Cinnamon Rolls	Per Dozen

Can't Decide? Make it a "Baker's Breakfast Basket" Chef's selection of morning pastries
Per Dozen

From The Morning Pantry

Assorted Fruit Yogurts	Priced Individually
Whole Seasonal Fruit	Priced Individually
Assorted Individual Cereals with Milk	Priced Individually
Assorted Granola Bars	Priced Individually
Fruit Skewers with Lime Yogurt	Priced Individually
Fresh Fruit Cocktail	Per Guest
Sliced Fresh Fruit	Per Guest



From The All Day Pantry

All items to be sold by the dozen

Individual Bags of Chips and Pretzels	Per Bag
Raw Cut Vegetables and Dip	Per Guest
Ice Cream Bars	Priced Individually
Cocktail Sandwiches – Tuna, Egg, Turkey, Roast Beef	Per Guest
Individual Kaiser Sandwiches	Per Guest
Domestic & International Cheese Platter	Per Guest
Baskets of Peanuts (serves 15)	Per Bowl
Fresh Baked Coffee Cake	Per Dozen
Freshly Baked Cookies – Assorted Selection of Macadamia Nut, Chocolate Chip, Oatmeal Raisin	Per Dozen
Apple Brown Betty Squares	Per Dozen
Nanaimo Bars	Per Dozen
Double Fudge Brownies	Per Dozen
Butter Pecan Tarts	Per Dozen
Chocolate Dipped Strawberries	Per Dozen
Raisin Butter Tarts	Per Dozen
Mini French Pastries	Per Dozen

Can't Decide? Make it a "Baker's Snack Basket" Chef's selection of pastries, cookies, squares, and tarts
Per Dozen

Coffee & Tea (10 cup minimum)	Per Guest
Soft Drinks – Selection of Coke Products	Priced Individually
Bottled Juice (300 ml)	Priced Individually
Nestle Mineral Water (500 ml)	Priced Individually
Evian Mineral Water (1 litre)	Priced Individually
San Pellegrino Sparkling Water (250 ml)	Priced Individually
Sparkling Water (1 litre)	Priced Individually
Skim & 2% White & Chocolate Milk	Priced Individually

THEMED BREAKS

All meeting breaks include freshly brewed coffee and premium assorted teas
(minimum 10 guests per Break)

Truly Canadian

Delta Signature Pecan Butter Tarts
Ontario Apples
Nanaimo Bars
Maple Bundt Cake
Dasani Flavoured Water

From the Garden

Assorted Fruit Juices
Crudités and Dip
Corn Tortilla Chips with Pico de Gallo
Baby Bel Cheese and Crackers
Whole Fruit Basket

Cookie Delight

Ice Cold 2% and Chocolate Milk
Assorted Fresh Baked Country Cookies
Italian Style Biscotti
Shortbread Cookies
Ginger Snaps

Tea Party

Assorted Tea Sandwiches:
Cucumber and Watercress,
Tomato and Cheddar,
Smoked Salmon and Crème Fraiche
Scones with Cream and Fruit Preserves
Seasonal Berry Compote

Add your Company Logo for \$30 / dozen
Requires 1 week notice.

Candy Store Madness

Old Fashioned Soda Pop Bottles
Jujubes, Wine Gums, Sour Chews,
Red Nibs
Chips, Pretzels, Assorted Chocolate Treats
Mini Sugared Doughnuts

Arctic Chill

Frozen Ice Cream Bars
Frozen Popsicles
Iced Tea and Lemonade
Whole Fruit Basket

Smart Choice

Assorted Fruit Juices
Whole Fruit
Granola and Energy Bars
Trail Mix
Smart Food Popcorn

Strawberry Blast

Strawberry-Banana Smoothies
Angel Food Cake
Fresh Macerated Strawberries
Vanilla Whipped Cream
Mini Strawberry Tarts



WORKING LUNCHES

All of our working lunches are custom designed to fit your busy scheduling needs. Note: To turn any of our working lunches into a working dinner please add \$10 per guest. If minimums are not met, a \$5 per guest surcharge will apply.

Taste of Canada

Kettle Cooked Soup of the Day
 Red Bliss Potato Salad
 Marinated Ontario Tomatoes, Cucumber and Olive Salad
 Field Green Salad with Citrus Vinaigrette
 Canadian Roast Top Sirloin with Root Vegetable Gravy
 Market Fresh Vegetables
 Manitoba Long Grain and Wild Rice
 Assorted French Pastries, Squares and Tarts

(minimum 15 guests)

Build Your Own Sandwich

Kettle Cooked Soup of the Day
 Field Green Salad with Citrus Vinaigrette
 Coleslaw
 Balsamic Roasted Vegetable Salad
Create your own sandwich buffet
 Fresh Rolls and Country Breads
 Sliced Honey Baked Ham, Herb Crusted Roast Beef,
 Smoked Turkey, Genoa Salami,
 Tuna, Egg and Chicken Salad
 Sliced English Cucumber, Roma Tomato, Bibb Lettuce
 Dill And Sweet Pickles, Cocktail Onions, Pickled Beets
 Sliced Swiss and Aged Cheddar
 Butter, Mayonnaise and Grainy Mustard
 Individual Bags of Regular Chips
 Assorted Squares and Tarts

(minimum 5 guests – allow our culinary team to construct an assortment of sandwiches for your group of more than 100 guests)

Asian Influence

Ginger-Lemongrass Egg Drop Soup
 Thai Noodle Salad
 Asian Coleslaw
 Fried Tofu and Vegetable Salad
 Crispy Vegetable Spring Rolls with Sweet Chilli Plum Sauce

(Please select 1 entrée)

Hoisin Chicken and Vegetable Stir Fry
 or
 Five Spiced Beef, Ginger Oyster Sauce
 or
 Sweet N' Sour Pork with Pineapple Glaze
 Vegetable Fried Rice
 Lychee and Melon with Mint
 Fortune Cookies

(minimum 15 guests)

Taste of the Danforth

Kettle Cooked Soup of the Day
 Fresh Pita Bread
 Hummus, Babaganoush and Tzatziki
 Spiced Olives
 Greek Salad
 Dolmades

(Please select 1 entrée)

Grilled Chicken Skewers
 With Oregano Tomato Broth
 or
 Grilled Spiced Pork Skewers
 or
White Perch Fillet Lemon Butter
 Lemon Scented Rice with Lentils
 Stewed Eggplant, Tomatoes and Peppers
 Assorted Baklava

(minimum 15 guests)



Recommended as an ocean-friendly seafood choice.

Delta Deluxe

Kettle Cooked Soup of the Day

Field Green Salad with Citrus Vinaigrette

Pasta Salad with Fresh Herbs

Deluxe pre-made sandwiches on kaisers, baguettes and wraps to include:

Honey Baked Ham and Aged Cheddar, Herb Crusted Roast
Beef with Horseradish Mayo

Smoked Turkey with Cranberry Mayo, Genoa Salami,
Tuna and Egg Salad, Balsamic Grilled Vegetables

Dill and Sweet Pickles, Cocktail Onions, Pickled Beets

House Baked Pecan and Raisin Butter Tarts

Coffee, Tea and Decaffeinated Coffee

(minimum 5 guests)



Mexican Fiesta

Chicken Tortilla Soup With Cilantro

Seven Bean Salad With Corn,

Jalapeño and Lime Vinaigrette

Tomato, Red Onion and Avocado Salad

Tri-Colour Nachos with Salsa

Vegetarian Chilli

Beef Tacos and Tortilla Station

with Pico De Gallo and Sour Cream

Grilled Chicken and Peppers

Mini Cheese Rellenos

Spanish Style Rice

Crème Caramel

Coffee, Tea and Decaffeinated Coffee

(minimum 10 guests)

Little Italy

Tuscan Bean Minestrone

Oven Roasted Garlic Bread

Roma Tomato and Basil Bruschetta

Caesar Salad with Herbed Croutons and Garlic Dressing
Tomato and Boccacini Salad

Lemon Thyme Roasted Chicken

Market Fresh Vegetables

(Please select 1 entrée)

Rigatoni Bolognaise

or

Whole Wheat Penne with Vegetables and Tomato Broth

or

Cheese and Spinach Cannelloni on Tomato Basil Puree

or

Cheese Tortellini on Blue Cheese Herb Cream

Biscotti and Italian Cannoli

Coffee, Tea and Decaffeinated Coffee

(minimum 15 guests)

Italian Bread

Kettle Cooked Soup of the Day

Caesar Salad with Herbed Croutons and Garlic Dressing

Roma Tomato and Basil Bruschetta

Cucumber, Olive and Tomato Salad

Pepperoni and Cheese Pizza

Whole Wheat Vegetarian Pizza with Mushrooms,

Peppers and Olives

Tiramisu Squares

or

Create your own pizza. Select any 3 toppings:

Pepperoni, Mushroom, Green Peppers, Black Olives,

Onions, Roasted Vegetables, Hot Peppers

Add \$2.00

Grilled Chicken, Caramelized Cipolini

Onions And Asiago Cheese Pizza

Coffee, Tea and Decaffeinated Coffee

(minimum 10 guests; Limit of 2 types of pizza per lunch)

Meeting Maestro

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Gourmet Delight

Kettle Cooked Soup of the Day
Cous Cous, Tomato and Baby Shrimp with Basil Olive Oil Dressing
Exotic Waldorf Salad
Spinach And Mushroom Salad With Ranch Dressing
Smoked Salmon on Bagel With Crème Fraiche
Grilled Chicken Breast on Focaccia with Garlic Mayo
Balsamic Roasted Vegetables on Whole Wheat Kaiser
Baby Shrimp And Chive Salad on Multigrain Bread
Slow Roasted Sliced Angus Sirloin with Horseradish Cream on Onion Baguette
Dill And Sweet Pickles, Cocktail Onions, Pickled Beets
Raspberry Mousse Cake

(minimum 10 guests)

Grab and Go Boxed Lunch

(Not available for groups staying on-site)

Individual Bag of Potato Chips
Assorted Kaiser Sandwich
Whole Fruit
2 Cookies
Bottle of Water



Full Service Luncheon Buffets

Minimum 50 guests for each buffet or a \$5 per guest surcharge will apply

BBQ Luncheon Buffet

Salads

Selection of Rolls, Whole Grain Breads
 Field Green Salad with Vinaigrette
 Caesar Salad with Herbed Croutons and Garlic Dressing
 Pasta Salad with Fresh Herbs
 Coleslaw
 Marinated Mushroom Salad
 Seven Bean Salad with Corn, Jalapeño and Lime Vinaigrette

Entrées

(Please Select 2)

Additional choices are \$5 per guest

24 hour Jack Daniels Marinated BBQ Chicken
 Seared Steelhead Rainbow Trout fillet, saffron, tomato and fennel broth
 Herb Rubbed Grilled Pork Chops
 Bourbon Grilled Flank Steak
 Jerk Spiced Lamb Chops
 Tandoori Grilled Chicken
 Teriyaki Marinated Beef & Vegetable Skewers
 Grilled Vegetable Skewers

Chipotle Glazed Baby Back Ribs
 Please add \$3 per guest for this option

Oven Baked Potato Wedges with Chive Sour Cream
 Roasted Seasonal Vegetables

Desserts

Assorted Fruit Pies and Cakes
 Fresh Fruit Salad
 Coffee, Tea and Decaffeinated Coffee

To have your BBQ outside on the Patio with a Chef attended BBQ station, please add \$125 labour charge per chef per 60 guests. Please remember it is weather permitting.



Recommended as an ocean-friendly seafood choice.

Meeting Maestro

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Traditional Luncheon Buffet

Minimum 50 guests for each buffet or \$5 per guest surcharge will apply.

Salads and Soup

Assorted Breads, Rolls and Flat Breads
Chef's Daily Kettle Cooked Soup
Caesar Salad with Herbed Croutons and Garlic Dressing
Red Bliss Potato Salad
Greek Salad
Marinated Mushroom Salad
Field Green Salad with Vinaigrette
Assorted Deli Meats and Cheese Platter

Entrées

(Please Select 2)

Additional Choices are \$5.00 per person

Our team of dedicated Chefs will choose the appropriate
Starch and Seasonal Vegetable Accompaniment to enhance your dish

Grilled Breast of Chicken with Baileys Mushroom Sauce
Roasted Top Sirloin of Beef, Natural Veal Stock Jus
Seared Steelhead Rainbow Trout fillet, Saffron, Tomato and Fennel Broth
Vegetarian Lasagna with Asiago Cheese
Meat Lasagna with Asiago Cheese
Old Fashioned Glazed Ham with Pineapple Chutney
Curried Butter Chicken
Beef Bourguignon with Buttered Egg Noodles
Smoked Chicken Penne, Garlic Cream Sauce
Pan Seared Mahi Mahi Fillet with Brandy and Mushroom Cream Sauce



Recommended as an ocean-friendly seafood choice.

Desserts

Old Fashioned Bread Pudding
Caramel Sauce
Assorted Cakes and Tortes
Sliced Fresh Fruit

Coffee, Tea and Decaffeinated Coffee

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Meadowvale Brunch

Minimum 50 guests for each buffet or a \$5 per guest surcharge will apply.

Assorted Chilled Juices
Freshly Baked Fruit & Breakfast Breads, Pastries, Rolls and
Whole Grain Breads
Preserves, Honey & Butter

Cold Section

Sliced Seasonal Fresh Fruit
Mixed Greens with Sweet Onion Dressing
Red Bliss Potato Salad
Roasted Vegetable Antipasto Salad
Tomato & Bocconcini Platter
Rotini and Mixed Seafood Salad

Upgraded Platters

Each platter \$3 per person

Assorted Smoked Fish with Traditional Condiments
European and Canadian Deli Meat Platter
with Assorted Mustards
Domestic and Imported Cheese Platter
with Flat Breads and Biscuits

Breakfast Selections

Breakfast Meat

(Please Select 1)

Each additional selection \$3 per guest

Farmers Sausage
Italian Sweet Sausage
Sausage Patties
Turkey Sausage
Grilled Ham

Eggs and Things

(Please Select 1)

Each additional selection \$3 per guest

Scrambled Eggs with
Aged Cheddar Cheese
Eggs Ranchero
Eggs Provencal
Pancakes with Fruit Compote
Stuffed French Toast
Eggs Benedict
Vanilla Waffles

Breakfast Starch

(Please Select 1)

Each additional selection \$3 per guest

Home Fries
Rosti Style Potato Patties
Steamed New Potatoes
Sweet Potato Hash

Main Course Selections

(Please select 2)

Each additional selection \$5 per guest

Roasted Ontario Turkey Breast
Sage and Brioche Stuffing
Herbed Turkey Gravy

Roasted Top Sirloin of Beef
Natural Veal Stock Jus



Pan Seared Mahi Mahi Fillet
Brandy and Mushroom
Cream Sauce

Grilled Breast of Chicken
Baileys Mushroom Sauce



Steelhead Rainbow Trout fillet
Saffron, Tomato and Fennel Broth

Hoisin Glazed Pork Loin
5 Spice Jus

Vegetarian or Meat Lasagna
Fresh Asiago Cheese

Smoked Chicken Penne
Garlic Cream Sauce

If you would like your Top Sirloin, Pork Loin or Turkey Breast Hand Carved in the Room by one of our Chefs please add \$125 per chef per 100 guests

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Meadowvale Brunch continues...

Add a Chef Attended Omelette Station \$7 per guest
(minimum 20 guests)

Sweet Selection

Chef's Selection of Assorted Cakes, Tortes and Sweets
Old-fashioned Bread Pudding
Coffee, Tea and Decaffeinated Coffee



Meeting Maestro

Breakfast & Breaks

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Plated Luncheons

Each of our plated lunches are served with oven fresh rolls and breads, butter, tea, coffee and decaffeinated coffee
Please select one appetizer, one entrée and one dessert. Additional courses are \$8.00 each.
(minimum 15 guests)

Appetizers

(Please Select 1)

Tomato and Gin Soup with Basil Oil
Forest Mushroom Pure with Snipped Chives

Vegetable Barley

Cream of Leek and Potato with Stilton

Field Greens Salad with Cherry Tomatoes and Raspberry Vinaigrette

Traditional Caesar Salad with Garlic Dressing and Herbed Croutons



Entrée

(Please Select 1)

Our team of dedicated Chefs will choose the appropriate Starch and Seasonal Vegetable Accompaniments to enhance your dish

Herb Roasted Breast of Chicken Supreme

Red Current Wine Jus

Slow Roasted Beef Striploin

Pinot Noir Veal Stock Reduction

Pan Seared Steelhead Rainbow Trout Fillet

Sherry Orange Glaze, Tomato, Ginger and Cucumber Salsa



Recommended as an ocean-friendly seafood choice.

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Macadamia Nut Crusted Pacific Halibut
Ginger, Passion Fruit Sauce



Recommended as an ocean-friendly seafood choice.

Roasted Vegetable and Tomato Strudel
Charred Pepper and Chive Coulis

Portobello Mushroom Cannelloni
Asparagus Spears, Cherry Tomato Confit, Parmesan Truffle Cream

Willowgrove Hill Omega-3 Pork Chop
Mascarpone Polenta, Lemon Tarragon Butter

Dessert Selection

(Please Select 1)

Pear Raspberry Flan
Calvados Infused Crème Anglaise
Caramel Brownie Cheesecake
Raspberry Gelee
Semi-Sweet Double Chocolate Truffle Cake
Espresso Coulis
Lemon Curd Tart
Cranberry Compote and Rum Chantilly Cream
Vanilla Bean and Raspberry Crème Brulee
Chocolate Marble Cup with Seasonal Berries
Ginger Snap Crisp

Add your company logo to a dessert for \$2 per guest – 1 week advance notice required



Meeting Maestro

Breakfast & Breaks

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DINNER

Plated Dinners

All of our gala dinners are served with bakery fresh breads and rolls, butter, coffee, tea and decaffeinated coffee. Please select one soup, one salad, one entrée, and one dessert. Additional entrees may be selected with a \$10.00 per choice, to a maximum of 3 choices. Guarantees required 72 hours in advance of event. (minimum 15 guests)

Soup

(Please Choose 1)

Roasted Butternut Squash

Cinnamon Crème Fraiche

Spiced Gin and Tomato

Basil Drizzle

Leek and Yukon Gold Potato

Aged Stilton

Cream of Wild Mushroom

Tarragon Drizzle

Smoked Chicken and Corn Chowder

Chipotle Drizzle

Carrot and Ginger Puree

Pepper Honey Drizzle

Tuscan Bean Minestrone

Basil Tomato Broth

Salad

(Please Choose 1)

Delta Signature Caesar

Herbed Croutons, Fresh Asiago

Field Green Salad

Raspberry Vinaigrette

Baby Spinach and Mache

Red Wine Poached Pears, Candied Walnuts,

Quebec Brie Cheese, Sweet Onion Dressing

Roma Tomato and Bocconcini Ring

Field Greens

Balsamic Vinaigrette

Bibb Salad and Smoked Duck

Dried Cranberries and Grape Tomatoes, Pomegranate Vinaigrette

Deluxe Starters

Surcharge of \$2 per guest for Deluxe Starter

Chicken Broth with Enoki Mushrooms

Chives and Cilantro under Golden Crust

(maximum 50 guests)

Italian Antipasto Salad

Fresh Greens, Roasted Peppers,

Shaved Prosciutto, Cherry Tomatoes,

Bocconcini Cheese, Balsamic Vinaigrette

Add an Intermezzo for \$5 per guest

Champagne Ice, Lemon Lime Ice, Mango Sorbet, Pomegranate, Blood Orange Sorbet

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Entrée Selections

Our team of dedicated Chefs will choose the appropriate Starch and Vegetable accompaniments to enhance your dish.

Herb Roasted Breast of Chicken Supreme
*Forest Mushroom and Roasted Shallot Ragout,
Truffle Scented Butternut Squash Pure*

Pinot Noir, Inniskillin, Ontario, VQA

8 oz. Black Peppered Slow Roasted Prime Rib of Beef
Yorkshire Pudding, Natural Pan Jus, Yukon Gold Mash and Root Vegetables

Cabernet Sauvignon, Wyndham Estate Bin 44, Australia

Slow Roasted Striploin of Beef
Port Wine Shallot Jus, Yukon Gold Mash and Root Vegetables

Cabernet Blend, Jackson Triggs, Ontario, VQA

Herb Roasted Beef Tenderloin
Red Wine Jus, Yukon Gold Mash and Root Vegetables

Malbec, Finca Flichman, Argentina

Pan Seared Steelhead Rainbow Trout fillet
Sherry Orange Glaze, Multi-grain Lavender Risotto

Sauvignon Blanc, Jackson Triggs, Ontario, VQA

Pumpkin Seed Crusted Pacific Halibut
Green Tea Jus Lie, Sautéed Spinach and Whipped Sweet Potato

Chardonnay Un-oaked, Trius, Ontario, VQA

Cranberry and Brie Stuffed Breast of Chicken
Red Wine Reduction and Caramelized Onion Potato Rosti

Shiraz, Jacob's Creek, Australia

Slow Baked Black Cod
*Orange Pecan Butter, Giant Goat Cheese Ravioli,
Roasted Sunchoke Puree*

Chardonnay, Macon-Villages, George Duboeuf, Burgundy, France

Suggested Wine Pairing



Recommended as an ocean-friendly seafood choice.



Duo of Oven Roasted Beef Tenderloin and Grilled Breast of Chicken
Herbed Veal Jus, Potato and Vegetables

Zinfandel, Ravenswood, Sonoma, California

Duo of Oven Roasted Beef Tenderloin and Slow Baked Steelhead Rainbow Trout Fillet
Truffle Sauce and Preserved Lemon



Shiraz, Penley Estates, Coonawara, Australia

Maple Mustard Glazed Rack of Ontario Lamb
Rosemary Lamb Jus, Root Vegetables

Pinot Noir, Private Selection, Mondavi, California

Roasted Vegetable and Tomato Strudel
Charred Pepper and Chive Coulis

Sangiovese/Merlot, Mezzomondo Wines, Italy

Portobello Mushroom Cannelloni
Asparagus Spears, Cherry Tomato Confit, Parmesan Truffle Cream

Chardonnay, Santa Carolina, Chile

Dessert Selection

Semi-Sweet Double Chocolate Truffle Cake
Espresso Coulis

Toffee Apple Cheesecake

Dolce De Leche and Seasonal Berries

Spiced Strawberry and Rhubarb Crumble

Apple Compote

Chocolate Marble Cup with Seasonal Berries

Ginger Snap Crisp

Baileys Chocolate Cheesecake

Strawberry Compote

Vanilla Bean and Raspberry Crème Brûlée

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Gala Buffet

Minimum of 50 Guests required or an \$8 per guest surcharge will apply.

Soups, Salads and Breads

Artesian Whole and Multigrain Breads and Rolls
 Cranberry and Jalapeno Flavoured Butter
 Kettle Cooked Soup of the Day
 Pasta Salad with Fresh Herbs
 Exotic Waldorf Salad
 Nappa Cabbage Slaw
 Balsamic Roasted Vegetables

Marinated Mushroom Salad
 Field Green Salad
 Caesar Salad with Garlic Dressing and Herbed Croutons
 European Style Cold Cuts and Deli Platter
 Flavoured Mustards and Chutneys
 Assorted Smoked Fish Platter
 Traditional Style Condiments
 Fresh Vegetable Crudités with Buttermilk Dill Dressing

Entrées

(Please Select 2)

Our team of dedicated Chefs will choose the appropriate Starch and Seasonal Vegetable Accompaniment to enhance your dish

Slow Roasted Ontario Turkey, Sage and Brioche Stuffing, Herbed Turkey Gravy

or

Black Pepper Crusted Roasted Prime Rib of Beef, Natural Veal Stock Jus

or

Smoked Virginia Style Ham, Honey Mustard Glaze

or

Grilled Breast of Chicken, Baileys Mushroom Sauce

or

Steelhead Rainbow Trout fillet, Saffron Tomato and Fennel Broth

or

Grilled Vegetable Lasagne with Tomato Basil Sauce and Asiago Cheese

or

Meat Lasagne with Tomato Basil Sauce and Asiago Cheese

or

Smoked Chicken Penne with Roasted Garlic Truffle Cream

or

Pan Seared Mahi Mahi, Brandy and Mushroom Cream Sauce

or

Dried Fruit Stuffed Pork Loin, Apple Brandy Jus

or

Portobello Mushroom Cannelloni

Asparagus Spears, Cherry Tomato Confit, Parmesan Truffle Cream



Recommended as an ocean-friendly seafood choice.

Delight your Guests by having a Chef Hand Carve your Beef, Ham or Turkey for an additional \$125 per Chef per 100 Guests

Dessert Selection

House made Bread Pudding with Caramel Sauce
 Assortment of Cakes, Pastries and Pies
 Fresh Sliced Fruit Platter
 Assorted Domestic and Imported Cheese Platters

RECEPTION

Meadowvale's Perfectly Planned Cocktail Party

(minimum 25 guests)

Fresh Cut Crudités
 Buttermilk Dill Dressing
 Assorted Domestic and Imported Cheese Display
 Flavoured Chutneys and Sauces
 Hummus, Babaganoush and Roasted Red Pepper Dips
 Grilled and Fresh Flat Breads
 Chef's Selection of Hot and Cold Canapés
 Assorted Sauces and Dips
 Finger Sandwiches
 Sliced Fresh Fruit Platter
 Assorted Mini French Pastries

Chef's Selection Micro Entrée Tasting Plates

(minimum order of 3 dozen per item)

There is a limit of 5 varieties for any function.

Hokkaido Jumbo Shrimp with Thai Cocktail Sauce
 Tandoori Chicken Skewers with Lime Yoghurt Drizzle
 Jerk Lamb Lollipops on Sweet Potato Puree
 Beef Tenderloin Cube with Wasabi Veal Jus
 Butter Poached Sea Scallop on Dill Scented Rice
 Wild Mushroom Risotto Spoon with Red Pepper Drizzle
 Roasted Italian Ratatouille with Spicy Tomato Drizzle
 Curried Butter Chicken on Coriander Scented Rice
 Oyster Shot with Mandarin Vodka and Mango Salsa
 Grilled Asparagus, Roasted Red Pepper with Prosciutto



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Build Your Own Cocktail Reception Items

Tri Colour Nachos
Tomato Salsa

Hummus, Babaganoush and
Roasted Red Pepper Dips
Grilled and Fresh Flat Breads

Salted Peanuts and Pretzels (serves 15)

Domestic and International
Cheese Platters
Assorted Breads and Crackers

Cocktail Sandwiches
Egg, Tuna, Turkey, Beef, Ham

Baked Brie Wheel
Jalapeno Cranberry Chutney,
Crackers and Flat Breads
(each wheel serves 25 people)

Assorted European Style Deli Meats
Mustards and Cocktail Rolls

Assorted Sushi and California Rolls
Wasabi, Pickled Ginger Soya Sauce

Sliced Fresh Fruit
Honey Lime Yoghurt Dip

Fresh Cut Crudités
Buttermilk Ranch Dip

Chilled Cocktail Shrimp
Traditional Cocktail Sauce
(50 pieces per order)

Mini French Pastries

Crispy Breaded Chicken Strips
Plum Sauce (3 per person)

Chicken Wings
Carrot and Celery Sticks,
Blue Cheese Dip (4 per person)

Tomato Basil and Garlic Bruschetta

Pizza with Tomato Basil Sauce, Mozzarella Cheese and 2 toppings

Mushrooms, Onions, Olives, Peppers, Grilled Chicken, Pepperoni, Pineapple Ham, Grilled Zucchini
Add \$4 per pizza for Grilled Tiger Shrimp

Hot Hors D'oeuvres

(minimum 3 dozen per order)

Vegetable Spring Rolls with Plum Sauce
Crab and Brie in Phyllo Pastry
St Jacobs Sausage Rolls
Spicy Chorizo Sausage Crescents
Field Mushroom Turnovers
Moroccan Spiced Chicken Satay
Swiss Cheese and Onion Quiche
Spinach, Feta and Dill Phyllo Triangle
Vegetarian Mini Quiche
Shrimp Harkow

Cold Hors D'oeuvres

(minimum 3 dozen per order)

Crab Meat Salsa and Sour Cream on Phyllo Tulip
Smoked Salmon with Cream Cheese and Capers
Prosciutto with Fruit Melon
Cambozola Cheese, Caramelized Walnuts
and Grape Confit
Lobster Crepe Purse
Peking BBQ Duck Wraps
Antipasto Phyllo Cup
California Vegetable Maki Rolls
Thai Salad Rolls

Let our Chef create a mixture of Hors D'oeuvres on your behalf. Ask about 3 piece or 6 piece pricing.

Butler Service Available for an additional \$1 per guest

International Reception Stations

All of our International stations are designed to enhance to your reception and the portion sizes reflect this.

Carving Stations

Carved Virginia Smoked Ham
(minimum 40 guests)

Assorted Cocktail Rolls, Flavoured Mustards

Carved Cedar Planked Salmon
(1 side serves approximately 20 guests)

Served with Mini Potato Blintzes
and Lemon Dill Cream Sauce

Slow Roasted Striploin of Beef
(minimum 20 guests)

Grain Mustard, Horseradish, Assorted Rolls, Pickles and
Natural Pan Jus

Slow Roasted Ontario Turkey
(minimum 20 guests)

Cranberry Compote, Traditional Condiments,
Turkey Jus, Assorted rolls



Sautéed Tiger Shrimp

(100 pieces per order | Choose 2 Styles)

Provençal Style
Garlic, Tomatoes, Shallots and
White Wine with Rice Pilaf

Garlic and Soya
Soba Noodle Salad

Sweet Coconut and Peanut
Pad Thai Noodles

Indian Style Curried
Basmati Rice

Chef attended station add \$125 per chef per 100 guests

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Seafood Delight

(minimum 15 guests)

Choose 2 Styles

Assorted Smoked Fish

Traditional Condiments and Flat Breads

Marinated Seafood Salad
Mussels, Clams and Calamari
Lemon Dill Dressing

Spiced Kiwi Mussels
Served chilled

Steamed PEI Mussels
White Wine Tomato Fennel Broth

Peel and Eat Shrimp
Cocktail Sauce

Coconut Breaded Shrimp
Tropical Fruit Salsa

Add Lobster Salad Stuffed Baby Lobsters for \$9 per guest



Recommended as an ocean-friendly seafood choice.

Rices of the World

(minimum 15 guests)

Choose 2 Styles

(Each Additional Selection add \$5 per person)

Italian Wild Mushroom Risotto
Arborio Rice, Asiago Cheese, Green Peas,
Grilled Peppers and Assorted Wild Mushrooms

Indian Biryani
Basmati Rice, Chicken, Apples,
Raisins, Cashews, Garam Masala

Chinese Vegetable Fried Rice
Long Grain, Peas, Corn, Carrots,
Mushrooms, Egg and Soya Sauce

Thai Coconut and Shrimp
Jasmine Rice, Coconut Cream,
Peanuts, Cilantro and Sprouts

Provençal Style Scallop Pilaf
Pan Seared Scallops, Long Grain Rice,
Tomatoes, Parsley, Shallots Garlic

Sicilian Seafood Risotto
Barley and Wild Rice with Shrimp and Scallops
Tomatoes, Wild Mushrooms and Herbs

Chef attended station add \$125 per chef per 100 guests

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Taste of India

(minimum 15 guests)

Vegetable Samosas
Chicken Tika Skewers
Vegetable Pakoras
Vegetable Biryani
Butter Chicken
Assorted Chutneys
and Naan Breads

Taste of Mexico

(minimum 15 guests)

Tri Colour Nachos
Jack Cheese Sauce, Tomatoes,
Sour Cream, Guacamole, Green
Onions, Jalapeños
Chilli Spiced Ground Beef
Spicy Grilled Ground Chicken
Hard and Soft Taco Shells
Salsa, Diced Tomatoes, Shredded
Lettuce, Grated Jack
and Cheddar Cheese

Taste of the Ball Park

(minimum 15 guests)

Salted Peanuts,
Fresh Baked Pretzels
Flavoured Mustards
BBQ Glazed Chicken Wings
Breaded Chicken Strips
Spicy Plum Sauce

Taste of Switzerland

(minimum 50 guests and
requires confirmation 2 weeks in advance)

Chocolate Fountain
A flowing pyramid of chocolate with
fresh fruits, cakes, brownies and
marshmallows for dipping

Taste of Europe

(minimum 15 guests)

Bread Pudding with Caramel Sauce
Mini French Pastries
Assorted Cakes and Fruit Pies
Chocolate Dipped Strawberries
Angel Food Cake with Berry Compote
Sliced Seasonal Fresh Fruit

Taste of Belgium

(minimum 15 guests)

Chocolate and Vanilla Waffles
Assorted Fruit Compotes, Syrups,
Crème Anglaise, Fresh Fruits,
Whipped Cream

Chef attended station add \$125 per chef per 100 guests

Inspired Menus

Perfectly Paired Chef's Table

(For groups of 8-25 guests)

Jerked Lamb Loin Martini
Pecan and Orange Couscous
 Viognier, Cono Sur, Chile

Winter Greens Salad
Roasted Beets, Poached Pears, Cambazola Cheese, Lingonberry Vinaigrette
 Semillon/ Chardonnay, Jacob's Creek, Australia

Intermezzo

(Please select 1)

Grilled Angus Tenderloin with Pan Seared Foie Gras
Wasabi Whipped Potato, Winter Vegetable Bundle, Wild Mushroom Jus
 Cabernet/Merlot, Santa Carolina, Chile

or

Saffron Poached Black Cod
Watercress and Mango Salad, Lemon Scented Ponzu and Miso Broth
 Sauvignon Blanc, Private Selection, Mondavi, California

Dessert

Flourless Chocolate Torte
Brandy Flamed Bananas, Vanilla Bean Ice Cream

Suggested Wine Pairing



Recommended as an ocean-friendly seafood choice.



An Evening of Elegance

(maximum of 25 guests)

Amuse Bouche

Pan Seared Diver Scallop Martini

Orange and Pecan Scented Couscous, Crispy Parsnips,

Lemon Thyme Infused Olive Oil

Cordon Negro Freixenet (Sparkling)

Soup

Lemon Grass and Crab Bisque

Sweet Corn Fritters

Chardonnay, Macon-Villages, George Duboeuf, Burgundy, France

Appetizer

Duo of Foie Gras

Truffled Foie Gras Custard with Port Wine Drizzle

Red Wine Poached Terrine of Foie Gras with Wild Mushroom

and Fingerling Potato Ragout

Pinot Noir, Inniskillin, Ontario, VQA

Intermezzo

Entrée

Oven Roasted Beef Tenderloin and Butter Poached Lobster

Truffle Scented Whipped Potato, Root Vegetable Bundle, Braised Oxtail Ragout,

Pinot Noir Veal Jus, Vanilla Butter Sauce

Shiraz, Penley Estates, Coonawara, Australia



Cheese Tasting

Truffled Chevrochon, Fig and Balsamic Chutney

Suggested Port Pairing: Taylor Fladgate

Sweet Ending

Flourless Chocolate Torte

Stewed Bing Cherries

Espresso and Chocolate Crème Caramel

Add a flight of wine for \$55 per guest



BEVERAGES

HOST BAR prices are subject to 13% HST & 15 % Gratuity

CASH BAR prices include 13% HST & 15% Gratuity

All Spirit Prices include mixes of Assorted Soft Drinks & Juices

If consumption is less than **\$400** net per bar set-up, a labour charge of \$30 per hour will apply for each bartender and cashier (if applicable) at a minimum rate of 4 hours. On statutory holidays, the labour rate is \$40.

	<u>Host Bar</u>	<u>Cash Bar</u>
Premium Branded Spirits (1 oz.)	\$ 5.75 per drink	\$ 7.50 per drink
Deluxe Branded Spirits (1 oz.)	\$ 6.25 per drink	\$ 8.25 per drink
Domestic Beer & Ales	\$ 5.73 each	\$ 7.50 each
Imported Beer & Ales	\$ 6.12 each	\$ 8.00 each
Wine by the Glass – Domestic	\$ 6.12 per glass	\$ 8.00 each
Wine by the Glass – Import	\$ 6.75 per glass	\$ 8.75 each
Liqueurs (1 oz.)	\$ 6.25 per drink	\$ 8.25 per drink
Cognac & Deluxe Liqueurs (1 oz.)	\$ 6.75 per drink	\$ 9.00 per drink
Bottled Natural Mineral Water	\$ 3.75 per 500ml / \$7.50 per 1 litre	\$ 4.00 per 500ml / \$9.00 per 1 litre
Bottled Sparkling Water	\$ 3.95 per 414 ml / \$8.75 per 1 litre	\$ 5.00 per 414ml / \$10.00 per 1 litre
Soft Drinks (Tall)	\$ 3.75 per glass	\$ 4.00 per glass
Martini Bar	\$ 7.50 per drink	\$10.00 per drink

Punches

(Serves approximately 25)

White Rum Tropical Fruit, Vodka or Gin Citrus Punch	\$ 99.00 per gallon
Champagne Punch or Mimosa	\$100.00 per gallon
Gentle Breeze Virgin Punch (Cranberry & Grapefruit)	\$ 56.00 per gallon
Tropical Virgin Spritzer (Mango & Peach with Soda)	\$ 56.00 per gallon

Non-Alcoholic Beverages

Freshly Brewed Coffee, Tea or Decaffeinated Coffee (minimum 10 ppl)	\$3.95 per person
Freshly Brewed Coffee, Tea or Decaffeinated Coffee (20 cups)	\$79.00 per gallon
Hot Chocolate (20 cups)	\$80.00 per gallon
Iced Tea / Lemonade (20 cups)	\$70.00 per gallon
Milk (2% & Chocolate)	\$3.75 per 250ml
Assorted Canned Soft Drinks	\$3.75 per 355 ml
Bottled Natural Mineral Water	\$3.75 per 500 ml / \$7.50 per 1 litre
Bottled Sparkling Water	\$3.95 per 250 ml / \$8.75 per 1 litre
Bottled Flavour Sparkling Water	\$4.00 per 175 ml
Assorted Bottled Juices	\$3.75 per 300 ml
Powerade	\$4.00 per 591 ml
Red Bull	\$6.00 per can

WINES

Champagne and Sparkling Wines

By the bottle....

	BTL
Cordon Negro, Freixnet, Spain	44
Extra Dry Champagne, Mumm	125
Champagne, Moet & Chandon, France	150



White Wines

By the bottle....

	BTL
Sauvignon Blanc, Jackson Triggs, Ontario, VQA	32
Chardonnay, Santa Carolina, Chile	34
Pinot Grigio/ Chardonnay, Mezzomondo Wines, Italy	34
Viognier, Cono Sur, Chile	36
Chardonnay Un-oaked, Trius, Ontario, VQA	36
Semillon/ Chardonnay, Jacob's Creek, Australia	38
Chardonnay, Jackson Triggs, Ontario, VQA	39
White Zinfandel, Cave Springs, Ontario, VQA	39
Chardonnay, Macon-Villages, George Duboeuf, Burgundy, France	39
Pinot Grigio, Masi, Italy	43
Sauvignon Blanc, Private Selection, Mondavi, California	46
Sauvignon Blanc, Kim Crawford, New Zealand	53

Red Wines

By the bottle....

	BTL
Cabernet Blend, Jackson Triggs, Ontario, VQA	32
Cabernet/ Merlot, Santa Carolina, Chile	34
Sangiovese/Merlot, Mezzomondo Wines, Italy	34
Malbec, Finca Flichman, Argentina	34
Pinot Noir, Inniskillin, Ontario, VQA	36
Shiraz, Jacob's Creek, Australia	42
Merlot, Mondavi, Woodbridge, California	42
Chianti, Ruffino, Italy	44
Valpolicella, Masi, Italy	45
Cabernet Sauvignon, Wyndham Estate Bin 44, Australia	45
Pinot Noir, Private Selection, Mondavi, California	48
Cabernet Sauvignon, Wolf Blass Yellow Label, Australia	48
Zinfandel, Ravenswood, Sonoma, California	49
Shiraz, Penley Estates, Coonawara, Australia	58
Amarone Della Valpolicella, Masi, Italy	88



TECHNOLOGY

Delta Meadowvale partners with a state-of-the-art audiovisual company for all your audiovisual, event staging and web/video conferencing needs. Their office is conveniently located in the hotel, complete with management and technical staff to assist with your needs. A full range of audio visual rental equipment, sound systems, stage lighting, tradeshow services etc. is available.

Services

Video

Video and multi-media projection, plasma screens, replay systems, cameras and more to keep your image crisp.

Lighting

A well-lit presented carries a more impressive presence. An imaginative-lit set creates drama and anticipation.

Video and Audio Recording

A professional record of your event that can be distributed on CD-ROM if required.

Audio

Clean, even sound for maximum impact. Speaker systems that don't look intrusive in the corporate environment.

Staging

Everything you need to create a professional environment on stage. From stage sets to computerized teleprompter systems.

Conference Equipment

Whiteboards, flipcharts, podiums, video monitors and more, installed with the same care as the high-tech systems in the general session rooms.

Web Conferencing and Video Conferencing

When looking to create an online event or communication there are two very different technologies available to deliver high quality video as well as other content to remote locations: Video Conferencing and Webcasting. Delta Meadowvale is pleased to offer both remote conference services. Call for details.



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The Delta Meadowvale Resort & Conference Centre has over 40,000 square feet of meeting and function space, three large ballrooms, a 90-seat amphitheatre, and 40 meeting rooms. At Delta we understand that no one meeting is the same.

Let our team of qualified professionals assist in helping you plan that seamless event. "We can make it happen!"

Food and Beverage

All F&B must be provided by Delta Meadowvale Resort and Conference Centre. Any outside food requests must be authorized by the Catering office in advance.

Attendance Numbers

Final attendance numbers guarantee are due 3 business days in advance. Your guarantee or attendance will be charged, whichever is larger.

Special Meals and Vegetarian Requests

Please note that for our vegetarian guests we will custom design a special plated meal for their needs and will ensure our soups and salads for them are vegetarian. For our guests with allergies we will do our best to ensure their allergic needs are taken care of but some items we use come from outside suppliers and we have no control over cross-contamination issues. This is particularly important for our guests with nut allergies. For those guest who have inhalation or contact allergies we must remind them that we cannot guarantee that their event will ever be 100% nut free.

Our Kitchen is Your Kitchen..Should you wish an item not found on our menu, please let us know and our culinary team will do their best to accommodate your special requests.

Delta Meadowvale's Executive Chef Andrew Nelson is proud to partner with



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

For more information, visit www.oceanwisecanada.org

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Delta Meadowvale Resort and Conference Centre
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For directions to the hotel, click on the map below

