

MAYFAIR GRAND BUFFET

Minimum of 75 guests

Should the number of attendees fail to meet the minimum; an additional \$250.00 labour charge will be added

SALADS AND COLD ARRANGEMENTS

Freshly Baked Dinner Rolls and Creamery Butter
Gathered Greens with Assorted Dressings,
Pasta Salad with Aged Cheddar Cheese, Antipasto Salad,
Traditional Greek Salad, Coleslaw, Mushroom Salad,
Crudités of Fresh Vegetables with Herb Dip
Domestic Cheese Display with Grapes and Water Biscuits
European Sliced Deli Meats,
Pickle and Olives Tray,
Snap and Eat Crab and Marinated Mussels
Peel & Eat Mountain of Shrimp

HOT SELECTIONS (CHOOSE TWO)

Seafood Paella
Broiled Breast of Chicken with Forest Mushroom Ragout
Souvlaki Marinated Chicken Breasts with Tzatziki Sauce
Poached Atlantic Salmon with Lemon Dill Butter
Braised Beef Tenderloin Tips with a Merlot and Pearl Onion Demi
Marinated Leg of Lamb with Rosemary Infused Jus
Jerk Style Caribbean Roasted Leg of Pork
Roasted Turkey Breast with Sun-Dried Cranberry Sage Demi
BBQ Braised Bison Short Rib
All Mayfair Buffets include:
Chef's Choice of Potato or Rice
Fresh Vegetable Medley
Vegetarian Pasta in Fire-Roasted Tomato Sauce

CARVING STATION (per guest)

Alberta Baron of Beef
Roast Pork-loin with Apple Brandy Sauce
Alberta "AAA" Prime Rib of Beef
w/Peppercorn Sauce
Rosemary Roasted New York Strip-loin
w/Red Wine Maple Demi

DESSERT BUFFET

Sliced Seasonal Fresh Fruit
An Assortment of Pastries, Tortes, Cheesecakes, Squares and Tartlettes
Black Forrest Trifle and Freshly Baked Pies
Rum Raisin Bread Pudding with Vanilla Crème Anglaise

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Prices do not include a 17% Service Charge or 5% GST and are subject to change without notice.

Delta Edmonton Centre Suite Hotel 2011

CHURCHILL SQUARE BUFFET

Minimum of 75 guests

Should the number of attendees fail to meet the minimum; an additional \$250.00 labour charge will be added

SALADS AND COLD ARRANGEMENTS

Freshly Baked Dinner Rolls and Creamery Butter
Gathered Greens with Assorted Dressings,
Pasta Salad with Aged Cheddar Cheese, Coleslaw,
Traditional Potato Salad, Marinated Vegetable Salad,
Crudité's of Fresh Vegetables with Italian Herb Dip
Mushroom Salad
European Sliced Deli Meats, Pickles, Olives and Relish Tray

HOT SELECTIONS (CHOOSE TWO)

Indian Butter Chicken
Roast Veal Loin with Thyme Peppercorn Sauce
Baked Halibut with Roasted Red Pepper Cream
Wild Rice and Sun-Dried Cranberry Stuffed Turkey Breast with Sage Jus
Rosemary Marinated Leg of Lamb with Mint Demi
English Cut Alberta Beef Sirloin with Rosemary Red Wine Demi
Stuffed Portobello Mushroom Jumbo Ravioli with Sun dried Tomato Cream

All Churchill Buffets Include:

Chef's Choice of Rice or Potato

Fresh Vegetable Medley

CARVING STATION ADDITION

"AAA" Alberta Baron of Beef with Merlot Jus

or

Roast Pork Shoulder with Spiced Apple Sauce

DESSERT BUFFET

Sliced Seasonal Fresh Fruit

An Assortment of Finger Pastries, Cakes, Cheesecake, Tarts, Squares and Pies

Blueberry-Apple Crisp with Vanilla Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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PLATED DINNER SELECTIONS

THE FOLLOWING ITEMS ARE INCLUDED IN YOUR PRICE:

Freshly Baked Dinner Rolls and Creamery Butter

Your Choice of Soup or Salad

One Hot Entrée Selection with appropriate Vegetable and Potato

Your Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

SOUPS

Our Chef's Daily Soup
Tomato Basil
With Feta Cheese
Wild Mushroom Bisque
with Wild Rice Shack
Roasted Butternut Squash
with Chili Oil
Potato and Leek
With Onion Straws

SALADS

Fresh Garden Greens
Balsamic Dressing
Caesar Salad
with Herb Croutons
Butter Leaf Mimosa
with Raspberry Wine Vinaigrette
Market Green Salad
Candied Pecans
and Smoked Bacon Dressing

STARTERS

Antipasto Plate
Italian Meats, Olives, Artichoke
\$8.95 per guest
Trio of Smoked Fish
Smoked Salmon, Peppered Salmon and Smoked
Artic Char
\$9.95 per guest
Beef Carpaccio
With Baby Greens and Mission Figs
\$8.95 per guest

~Enhance your Dinner by adding an Iced Sorbet Course~

ENTRÉES

Slow Roasted "AAA" Prime Rib
of Alberta Beef Au Jus
(Minimum of 15 people)

Pan-Seared Alberta Beef Tenderloin
Caramelized Onion and Gorgonzola Demi-glace

Grilled New York Striploin of Alberta Beef
with Chipotle Demi

Baked Salmon
With Maple Dijon Glaze

Baked Breast of Chicken Supreme
with Wild Mushroom Brandy Demi

Roast Loin of Grain Fed Veal
Rubbed with Meaux Mustard and Anise

Breast of Chicken
with a Garlic and Herb Crust and a Rosemary Chicken Jus

Pan Seared Halibut
With a Lemon and Lime Pepper Butter

DESSERTS

Cheese & Berry Pedestal
with Marinated Berries and a Crisp Almond Tuile

Chocolate Monton
With Warm Caramel Drizzle

Raspberry and Mango Mousse
displayed in Dual Chocolate Cages

Chocolate Port Pedestal
With Raspberry Coulis

Teardrop Mango Mousse
in a Chocolate Tulip with Raspberry Compote

Italian Tiramisu
with Roasted Almonds and Chocolate Drizzle

Wild Blueberry and White Chocolate
Cheesecake with Whipped Cream

Crème Brulee Tulip
with Chocolate and Vanilla Cream

Children 0-3 years are complimentary; 4-10 years will be charged ½ the menu price
For Dinners with more than 1 plated option the highest menu price will be charged, plus an additional service fee of \$2.00 per guest.
Please note that no more than two choices are to be selected and each choose much be for a minimum of 10 guests.
Vegetarian meals can be prepared at your request, please ask your Conference Services Manager for details

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Delta Edmonton Centre Suite Hotel 2011

LATE LUNCH SELECTIONS

Served in addition to a full plated dinner or dinner buffet only

SAY CHEESE!

Domestic Cheese Display
With Water Biscuits and Red Flame Grapes
Sliced Melon
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

DELI'S DELIGHT

European Smoked Deli Meats and Ukrainian Sausage
Pickle And Relish Tray
Freshly Baked Kaiser Rolls with Condiments and Creamery Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Oh la la!

French Pastries
Assorted Petit Fours
Chocolate Truffles
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

DECADENCE

Glass of Sparkling Champagne
White and Dark Callebaut Chocolate Dipped Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

ITALIANO ANTIPASTO

Antipasto Table
(Minimum 30 Guests)
Consisting of cold Grilled Marinated Vegetables, Prosciutto, Genoa Salami
Mortadella, Provolone Cheese, Melon
Sliced Ciabatta and Focaccia

FOIE GRAS

Selection of House-Made Pates & Terrines
With Dijon Mustard, Cumberland Sauce, Mixed Pickled Gherkins
Olives, Pearl Onions and Sliced French Baguette

CHIPS AND DIP

Nacho Chips served with Salsa and Sour Cream,
Plain Potato Chips with Herb and Garlic Dip,
Vegetable Crudités with Dill Dip

RECEPTION ENHANCEMENTS

Deluxe Cheese Tray

A Selection of Assorted Domestic or Imported
Cheese with Grapes and Biscuits
Domestic
Imported

Vegetable Tray

Carrots, Celery, Mushrooms, Broccoli,
Cauliflower, Cherry Tomatoes
Served with a Creamy Dip

Seasonal Fresh Fruit Tray

An Assortment of Sliced Fresh Fruit

Fresh Fruit Pyramid

(Minimum 60 guests)
With Wild Berry Yogurt Dip

Sandwich Tray

A Variety of Quartered Sandwiches
(4 quarters per guest)

Mediterranean Hummus or Spinach Dip

With Fresh Pita Chips and Crackers

Cold Cut Deli Platter with Cheese

Variety of Cold Cuts and Deli Sausages, with
Domestic and Imported Cheese served with assorted
Freshly Baked Breads and Crackers

Centre "Sweets"

Assortment of Bite Sized Cookies, Squares, Chocolate
Dipped Strawberry and Tartlettes
(50 pieces)

To Munch On

Assortment of Peanuts, Potato Chips,
Tortilla Chips and Salsa

Jumbo Shrimp on Ice with Classic Cocktail Sauce

Carved House Cured Smoked Salmon or Salmon Pâté

(Minimum 20 guests)
With Mini Cocktail Rye and Honey-Dijon Glaze

Pasta Sautee Station

Prepared in Front of your Guests
Choice of Two Sauce: Fire Roasted Marinara Sauce,
Tomato Rose or Alfredo Cream Sauce

Sautéed Shrimp Station

in Garlic butter
Flambéed with Sambuca

Alberta Beef Striploin

Roasted with Dijon and Peppercorns Carved by a
Chef with Garlic Jus and Mini Kaiser Buns
(minimum 20 guests)

Flambé Station

Bananas Foster served over Vanilla Rum Whipped
Cream

Chilled Seafood Display

A Combination of Smoked Fish,
Peel and Eat Shrimp, Clams
Smoked Salmon and Baby Scallops with Pesto

Add an Ice Sculpture or Martini Luge with your Company Logo to Enhance your Event
See your Conference Services Manager for Details

**All "per guest" enhancements must be ordered for a minimum of 10 guests.

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Delta Edmonton Centre Suite Hotel 2011

RECEPTION HORS D' OEUVRES

HOT HORS D' OEUVRES

Chef's Choice of Assorted Hors d'oeuvres

Bacon Wrapped Digby Scallops

Beef Satay with Teriyaki Sauce

Crispy Buffalo Style Chicken Wings
Scream 'n Hot or Teriyaki Glazed

Moroccan Chicken

Noodle Wrapped Shrimp

Vegetable Cocktail Samosas
with Indian Tamarind Chutney

Thai Style Spring Rolls
with Lemongrass Salsa

Seared Pork or Chicken Pot-Stickers
with Hot and Sweet Sauce

Assorted Mini Quiche

Beef Empanada

COLD HORS D' OEUVRES

Chef's Choice of Assorted Cold Canapés

Blackened Duck Breast with Cranberry Compote

Herbed Brie with Roasted Pecans

Smoked Salmon on Herb Toasts
Baked Bruschetta with Grana Padano Parmesan

Assorted Japanese California Rolls

Prosciutto Wrapped Asparagus Spears

Roasted Beef Roulade with Dijon Mustard and Horseradish

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CHOCOLATE FOUNTAIN

*Sure to “WOW” your guests, our chocolate fountain is the perfect addition to your event!
Minimum 50, Maximum 150 Guests*

Buffet Addition

Accompany the existing fruit on the dessert buffet

Sweet Simplicity

Freshly Cubed Seasonal Fresh Fruit

Choc it up

Freshly Sliced Fruit Tray

Mini Cheesecake

Biscotti

The Chocolate Factory

Freshly Sliced Fruit Tray

Chocolate Marble Loaf

Biscotti

Shortbread Cookies

Marshmallows

THE EUROPEAN RECEPTION PACKAGE

Deluxe Cheese Display
Domestic and Imported Cheeses

Cold Canapés
Smoked Salmon Mousse
Mini pita with Mediterranean Grill Vegetables
Proscuttio and Melon Ball Cone
Dijon Beef Roulade

Hot Hors D'oeuvres
Smoked Meat Roll
Pizza Bite Pissaladière (onion, tomato, anchovies)
Chicken Wellington
Mini Spanakopita

Sweets Table
An Assortment of Bite Sized Petit Fours and Squares

Pasta Sauté Station
Prepared in Front of your Guests
Choice of Two Sauce: Fire Roasted Marinara Sauce, Tomato Rose or Alfredo Cream Sauce
Add Chicken or shrimp

ENHANCEMENTS

Peel and Eat Shrimp on Ice
Served with Classic Cocktail Sauce

Fresh Fruit Pyramid
(Minimum 60 guests)
With Wild Berry Yogurt

Food quantities are based on a 2-hour reception with 4 hot and 4 cold canapés per guest
Food consumption is based on time of day and length of reception
Please discuss with your catering manager accordingly

Minimum of 30 Guests

Prices do not include a 17% Service Charge or 5% GST and are subject to change without notice.
Delta Edmonton Centre Suite Hotel 2011

THE MACKENZIE RECEPTION PACKAGE

**Crudités of Fresh Vegetables
With Dill Ranch Dip**

**Fresh Seasonal Fruit
With Berry Yogurt Dip**

**Mediterranean Hummus and Spinach Dip
With Pita Wedges**

**Cold Canapés
Smoked Salmon on Herbs Toasts
Roasted Beef Roulade with Dijon Mustard and Horseradish
Prosciutto Melon Skewers
Herbed Brie with Roasted Pecans**

**Hot Canapés
Chicken Satays
Thai Style Spring Rolls with Lemongrass Salsa
Mini Quiche
Noodle Wrapped Shrimp**

ENHANCEMENTS

**Deluxe Cheese Display
Domestic and Imported Cheese with Water Biscuits**

**Alberta Beef Carving Station
With Mini Kaiser Bun
Mustard, and Horseradish
(Carved by a Chef)**

Food quantities are based on a 2-hour reception with 4 hot and 4 cold canapés per guest
Food consumption is based on time of day and length of reception
Please discuss with your catering manager accordingly

Minimum of 30 Guests

THE PACIFIC RIM RECEPTION PACKAGE

Cold Canapés

Assorted Japanese California Rolls
With Pickled Ginger and Wasabi
Chilled Gulf Shrimps with Cocktail Sauce
Five Spiced Marinated Mussels
Hoi sin Vegetables in crispy Wonton Basket

Hot Canapés

Seared Pork or Chicken Pot-Stickers
Moroccan Chicken
Noodle Wrapped Shrimp
Vegetarian Spring rolls with Chili Sauce
Szechwan Peppercorn Beef Kebab
Beef Empanada

Deluxe Cheese Display

Domestic and Imported Cheese with Water Biscuits

Sweet Tables

Assorted Bite Sized Petit Fours and Squares

Alberta Beef Carving Station

With Mini Kaiser Bun
Mustard, and Horseradish
(Carved by a Chef)

House Smoked Pacific Salmon

Red Onions, Capers Lemon and Dill Cream Cheese,
Min Bagel and Marble Rye Baguette

Food quantities are based on a 2 hour reception with 5 hot and 5 cold canapés per guest
Food consumption is based on time of day and length of reception
Please discuss with your catering manager accordingly

Minimum of 30 Guests

BANQUET BAR

***BEVERAGES FOR YOUR FUNCTION MAY BE PURCHASED
ON EITHER A CASH OR HOST BASIS***

HOSTED

- The host will pay for the bar -

Premium Brands – one ounce	_____
Deluxe Brands – one ounce	_____
Premium Liqueurs & Brandy	_____
Deluxe Liqueurs & V.S.O.P Cognac	_____
Domestic Beer	_____
Imported Beer	_____
Featured Wine – six ounces	_____
Soft Drinks	_____
Mineral Water	_____
Juice	_____
Specialty Coffees	_____

Host bar prices do not include 16% service charge or 6% GST.

CASH

- Guests will purchase their own beverages -

Premium Brands – one ounce	_____
Deluxe Brands – one ounce	_____
Premium Liqueurs & Brandy	_____
Deluxe Liqueurs & V.S.O.P Cognac	_____
Domestic Beer	_____
Imported Beer	_____
Featured Wine – six ounces	_____
Soft Drinks	_____
Mineral Water	_____
Juice	_____
Specialty Coffees	_____

Cash Bar prices include GST when sold directly to the guest.

Should the consumption on a cash or host bar be less than \$350.00
a \$20.00 per hour/ per bartender labour charge will apply.
(Minimum 3 hours)

WINE LIST





~ WHITE ~

- Naked Grape, Sauvignon Blanc 
- Jackson Triggs Esprit, Chardonnay 
- Woodbridge by RM, Pinot Grigio 
- Hardys Nottage Hill, Chardonnay 
- Sumac Ridge Gewurztraminer VQA 
- Rosemount Diamond Label Traminer, Riesling 
- Quails Gate, Dry Riesling VQA 
- Wolfblass Yellow Label, Chardonnay 

~ RED ~

- Naked Grape, Shiraz 
- Jackson Triggs Esprit, Merlot 
- Woodbridge by RM, Cabernet Sauvignon 
- Da Luca Primitivo, Merlot 
- Hardys Nottage Hill, Cabernet Sauvignon 
- Ravenswood VB Zinfandel 
- Rosemount Diamond Label, Shiraz 
- Quails Gate, Pinot Noir 
- Wolfblass Yellow Label, Cabernet Sauvignon 

~ SPARKLING ~

- President Brut, Sparkling Wine 
- Freixenet, Cordon Negro 
- Domaine, Chandon 
- Sumac Steller's Jay VQA 

Catering Information Sheet

Prices: Menu prices and room rental fees are subject to change without notice. Rates will be guaranteed no earlier than 3 months in advance. All food, beverage and rental are subject to 16% service charge and 5% goods and service tax.

Guaranteed Attendance: The Hotel must be notified of the guaranteed number of guests attending a minimum of seventy-two business hours prior to the function. If a guarantee is not received, the Hotel will bill the original expected number or the actual number of guests, whichever is greater. The Hotel will set up for an additional 5% over the guaranteed number.

Menus: Our Catering Team and the Executive Chef would be pleased to assist in creating any specialized menus for your function.

Audio Visual Equipment and Services: All audiovisual equipment can be rented from our on-site company AVW Telav Audiovisual and arranged through the catering department. Should an alternate audiovisual company be selected, a power-drop or patch fee of \$150.00 per /day will be charged to the organizers of the function.

Outside Food: The Delta Edmonton Centre Suite Hotel will be the sole supplier of all food and beverage, with the exception of wedding cakes. Any other special items (i.e. food samples) must have the Hotel's approval. Any food that is permitted to be brought in by a guest must be from a retail supplier and a food liability waiver must be signed.

Beverage Information: The Delta Edmonton Centre Suite Hotel will supply all alcoholic beverages served in a licensed public area. The Alberta Liquor Control Board does not permit any liquor to be served after 2:00 a.m.

Music: All functions where music is a part of the entertainment are subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) fees. These fees are dependant upon the number of attendees and purpose of the music (Example: dance, fashion show, etc). The hotel requires music to be turned off by 1:00am.

Statutory Holidays: A 15% surcharge will apply to all food and beverage for all Canadian Statutory Holidays.

Decorations/Signage: All candles used must be in enclosed containers. The Alberta Fire Laws do not permit any open flames in public facilities. Any decorations or signs may be hung from the current hangers throughout the function space. Use of tacks, staples, nails, tapes or anything that could mark the walls is not permitted. All décor and signage must be removed directly after the function unless otherwise arranged through the catering department. Should teardown be required by the Hotel staff, a labour fee will apply.

Credit Information: New accounts must apply for direct billing a minimum of 10 working days prior to the function date. All social functions must provide a deposit upon confirmation of booking.