



A Story Book Wedding

Are You Married to the Idea of Having a Story Book Wedding?

The Delta Edmonton Centre Suite Hotel
is proud to introduce our
All Inclusive Wedding Package


DELTA
EDMONTON CENTRE
SUITE HOTEL

Our All Inclusive Wedding Package Includes:

Prior to your Wedding

- Menu tasting for two
- Health and beauty gift certificate for the bride

During your Reception

- Complimentary parking for your bridal party on the day of your event. (Subject to availability - Some restrictions apply - Up to 6 passes)
- Complimentary punch and hot hors d'oeuvres served to guests upon arrival including four (4) hours of open bar service. (Alcoholic & Non-Alcoholic)

During your Dinner

- Select from a variety of tastefully designed dinner menus created by our Executive Chef (Custom Menus Available Upon Request)
- Domestic red or white house wine (2 bottles per table of 10 people only)
- One glass of champagne per guest for toasting
- Late night lunch

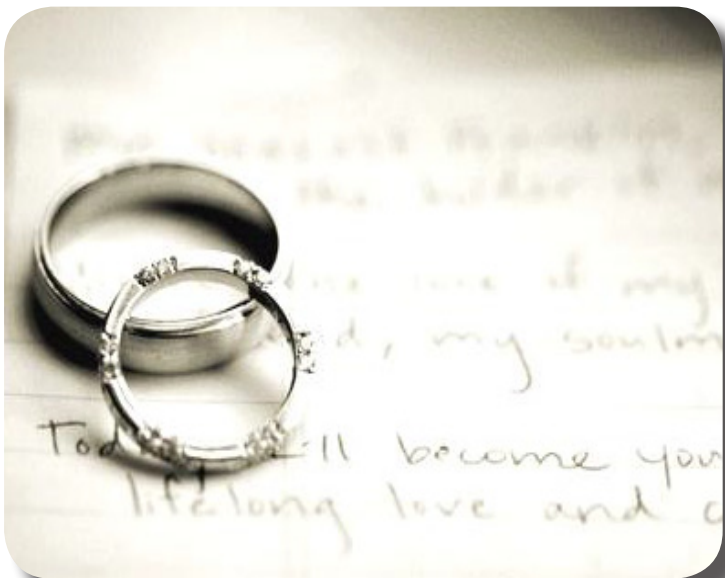


Your Ballroom Includes

- Head table decorated with crisp white linen and white skirting.
- Vase centrepieces with floating candles and table numbers.
- Printed menus to be placed at each table
- Oversized ballroom style dance floor.
- Complete set-up including linens, royal doulton bone china, and silver flatware.
- Complimentary lectern for your master of ceremonies.

After the Wedding

- Complimentary executive jacuzzi suite with special gifts for the bride and groom.
- Special rates for guests requiring overnight accommodations.
- Breakfast for the bride and groom the next morning.
- Special prices and menus available for children.
- All taxes and gratuities included. (SOCAN Fee additional Cost)



Once Upon a Time...



Plated Dinner Selections:

The following items are included:

Freshly baked dinner rolls & creamery butter, chef's choice of vegetables or potatoes, freshly brewed coffee, decaffeinated coffee and tea

Start Customizing Your Menu by Choosing a Three or Four Course Meal.

Three Course:
Soup or Salad, a Main Entrée and Dessert.

Four Course:
Soup, Salad, a Main Entrée and Dessert.

Soups

Cream of Wild Mushroom Bisque
(Crispy Shitake with Tempura Onion Ring)

Lobster Bisque

(Scallion Crème Fraiche)

Potato Leeks

(Cheddar Perogy)

Caramelized Butternut Squash & Pumpkin Potage

(Coconut Crème)

Cream of Asparagus

(Toasted Almond)

Salads

Baby Green and Bocconcini

(Roasted Cashews and a Sun-dried Cherry Vinaigrette)

Baby Spinach

(Sun-dried Apricot, Strawberries, Pineapples, Mandarin

Oranges & Lemon Poppy Seed Dressing)

Organic Green Leaves with Bib Lettuce

(Sun-dried Cranberries, Bacon Bits, Candied Pecans and Balsamic Vinaigrette)

Butter Leaf Mimosa

(Boiled Egg, Maui Onions and Raspberry Vinaigrette)

Entrees

Pan-seared Supreme of Chicken

(Wild Mushroom Demi Glaze)

\$105 - 111

Boneless Chicken Breast

(Marinated in Chinese Five Spice, Sweet Mirim Soya Glaze)

\$97 - 103

Roasted Pork Tenderloin

(Onion Straws and Maple BBQ Glaze)

\$97 - 103

Fillet of Pacific Salmon

(Peach Ginger Glaze)

\$110 - 116

Grilled Alberta Striploin Steak

(Gorgonzola Cream Veal Jus Reduction)

\$110 - 116

Slow Roasted "AAA" Prime Rib

(Green Peppercorn Sauce)

\$111 - 121

Pan-Seared Alberta Beef Tenderloin

(Lobster Infused Butter)

\$115 - 121

Roast Loin of Grain Fed Veal

(Honey Dijon Mustard Glaze)

\$111 - 118

Baked Breast of Chicken with Petite Beef Tenderloin

(Five Peppercorn Brandy Sauce and Wild Mushroom Demi)

\$110 - 116

Boy Meets Girl...

Make your Own Stuffed Chicken!

Boursin Cheese & Sun-dried Tomato

\$110 - 116

Wild Cranberries & Chorizo Sausage

\$110 - 116

Chevre Cheese & Spinach

\$110 - 116

Chicken Sausage & Filled Mushroom

\$110 - 116

Vegetarian Options

Herb Polenta

(Mediterranean Ratatouilles)

Cheese Tortellini

(Roots Vegetables and Light Parmesan Cream Sauce)

Portobello Mushroom Ravioli

(Sautéed Spinach and Sun-dried Tomato Cream)

Gluten Free Lasagna

(Tomato Ragout)



Desserts

Chocolate Raspberry Mousse

(Bush Berry Compote)

Crème Brulee Tulip

(Chocolate Drizzle)

Teardrop Mango Mousse

(Raspberry Coulis)

French Vanilla Cheesecake

(Fresh Fruit Coulis)

Triple Berry Cheesecake

(Vanilla Creme)

Triple Chocolate Mousse

(Mango Coulis)

Gluten Free Chocolate Almond Torte

(Caramel Sauce)



Ask us about our additional add-ons at convenient per person (pp) prices including:

Extra Items on Late Lunch (Sandwich Tray: \$4.25 pp / Vegetable Tray: \$3.50 pp)

Chocolate Dipped Strawberries (\$3.00 pp)

Extra Hours of Host Bar (\$6.00 pp/hour)

They Fall in Love...

Buffet Menu:

Buffet Includes

Freshly Baked Dinner Rolls with Creamery Butter
Chef's Choice of Potato or Rice
Fresh Vegetable Medley
Chef's Choice of Pasta with Fire-Roasted
Tomato Sauce

Salads and Cold Arrangements

Gathered Greens with Assorted Dressings
Pasta Salad with Aged Cheddar Cheese
Grilled Artichoke & Boccocini Salad
Traditional Greek Salad
Mushroom Salad
Crudit  of Fresh Vegetables with Dip
Domestic Cheese Display with Grapes & Water Biscuits
European Sliced Deli Meats
Pickles & Olives Tray
Marinated Baby Clams
Easy Peel Shrimp & Marinated Mussels

Hot Selections

(Choose Two)

Pan-Seared Breast of Chicken with Forest
Mushroom Ragout
Baked Filet of Atlantic Salmon with Saut ed
Spinach & Sun-dried Tomato
Marinated Leg of Lamb with Rosemary Infused Jus
Roasted Turkey Breast with Sun-Dried
Cranberry Demi Sauce
Roasted Porkloin with Maple BBQ Sauce

Sweets Table

Sliced Seasonal Fresh Fruit
Assorted Finger Pastries, Tortes, Cakes & Cheesecakes
Squares & Tartlettes
Chocolate Fondue
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$124.00 per guest

Additions and Substitutions

Add Alberta Baron of Beef
Alberta "AAA" Prime Rib of Beef
Smoked Salmon
*Ask Your Wedding Planner for Pricing



For a copy of the
All Inclusive Wedding Package
including all pricing please contact:

Stacy Young
780-423-9654
syong@deltahotels.com

***Want to really WOW your guests
with some great d cor?***

Ask us about our d cor add-on packages!
These include Chair Covers, Backdrops,
and Colored Linens.

And They Lived Happily Ever After...