



DELTA

VANCOUVER AIRPORT

Wedding Package





*Congratulations on your
Engagement!*

Dear Bride & Groom,

Congratulations and best wishes for your upcoming wedding!

The Delta Vancouver Airport Hotel eases the worry of wedding planning with our specialty conceived wedding packages. Our Event Managers are ready to offer expert assistance, allowing you to look forward to your special day with pleasure and confidence.

Whether you dream of a grand gala or an intimate gathering, the Delta Vancouver Airport invites you to explore all the possibilities. Our elegant ballrooms, signature service and exceptional cuisine combine to create the perfect wedding.

We want you to make the right choice – the Delta Vancouver Airport Hotel!

*Sincerely,
Susan Hutcheon
Wedding Consultant
shutcheon@deltahotels.com
604-276-1993*

Wedding Package

- Complimentary Deluxe Guestroom (based on availability upon booking) for the Wedding Couple on the Night of the Wedding with a Chilled Bottle of Sparkling Wine and Chocolate Dipped Strawberries
OR
 - Complimentary One Bedroom Suite when wedding exceeds 200 guests (based on availability upon booking)
- Complimentary Full Breakfast Buffet for the Bride & Groom the morning after the Wedding
 - Complimentary Parking for your Guests on the Day of the Wedding
 - Special Reduced Guestroom Rates on Overnight Accommodations for Out of Town Guests When You Book 10 or More Rooms
 - Complimentary Podium & Wired Microphone
 - Complimentary Hardwood Dance Floor
 - Complimentary Easel for Seating Chart
 - Special Menu Pricing for Children Under 12 Years of Age

Catering Policies

Food & Beverage

The Delta Vancouver Airport will be the sole supplier of all food & beverage items. Any special items (i.e. wedding cakes) must be approved by the Director of Conference Services at least 2 weeks prior to the event, and may be subject to labour charges. The customer is to indemnify and hold harmless the Delta Vancouver Airport, their employees and agents against any damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverage for use or consumption by guests.

Menu Selection

To ensure that every detail is handled in a professional manner, the Hotel requires your finalized menu selections at least 30 days prior to your function. Should this deadline not be observed, we cannot guarantee menu contents and other necessary arrangements. Upon receiving your catering order, you will receive a copy of our Banquet Event Orders (BEO) on which you may make any necessary additions or revisions, and return to us with your confirming signature.

Food Allergies

In the event that any of the guests in your group has food allergies, please inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. We undertake to provide, on request, full information on the ingredients of any items served to your group.

Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim.

Guarantees

The Delta Vancouver Airport requires notification of your exact number of guests a minimum of three (3) business days prior to each function. This confirmed number constitutes the guarantee. Should no guarantee be received, the hotel will prepare and charge for the original numbers quoted. Upon request, and space permitting, the Hotel will prepare for 5% above the guaranteed number. The hotel will charge for the guaranteed number or actual attendance, whichever is greater.

Menu Pricing & Taxes

All food & beverage prices are subject to change without notice; however, the Hotel will guarantee prices sixty (60) days prior to the function. A 15% service charge is added to all food & beverage charges. Applicable Harmonized Sales Tax (12%) will be added to the Banquet bill.

Catering Policies

Beverages

The sale & service of alcoholic beverages is regulated by the LLBO, federal and municipal regulations. As a licensee, the Delta Vancouver Airport is responsible for the administration of these regulations. Therefore it is a policy that liquor cannot be brought into any function room from outside sources, which includes all donated liquor.

Hotel policy permits the service of alcoholic beverages from 11:00am – 1:00am (Monday to Saturday) and 11:00am - 12:00 midnight on Sundays. Last call is ½ hour prior to bar close time.

For host and cash bars, should consumption fall below \$400.00 net revenue per bar, the following charges will apply:

- \$25.00 per hour, per bartender/cashier for a minimum of 4 hours
- \$35.00 per hour, per bartender/cashier on statutory holidays for a minimum of 4 hours

SOCAN

The Delta Vancouver Airport is required by law to collect a royalty fee on behalf of the Society of Authors & Music Publishers of Canada (SOCAN), when any live or recorded music is played in any of our function rooms:

Events without Dancing		Events with Dancing	
1 – 100 People	\$20.56	1 – 100 People	\$41.13
101 – 300 People	\$29.56	101 – 300 People	\$59.17
301 – 500 People	\$61.69	301 – 500 People	\$123.38

Audio Visual

Full audio-visual service may be arranged through our preferred supplier, AVW TELAV Audio Visual Solutions. Please contact your Conference Services Manager for pricing information. Should you decide not to use the above-noted contractors and use an external provider; a minimum of \$250.00 utility fee will be applied to the master account.

Power Supplies

Standard 110v/15amp power outlets are available in all our banquet rooms. Additional power requirements can be supplied upon request through our Conference Services Department. We recommend that you check with the Hotel before installing any electrical equipment such as lighting, DJ equipment, etc., to ensure adequate power is available.

Promotional Materials / Signage

In order to keep the Hotel looking its very best for your group and others, we do not permit anything to be nailed, posted or otherwise attached to our walls. Only pre-authorized signage will be allowed in any public areas.

Meeting Room Set-up Changes

A minimum labour charge of \$175.00 will apply for set-up changes within 12 hours of the function.

Cocktail Receptions

Canapés can be served stationary or butler passed

COLD CANAPÉS

PER DOZEN

OVEN DRIED GRAPE TOMATO, SHAVED GRANA PADANO	\$27
TRIPLE CREAM BRIE, RASPBERRIES	\$28
POACHED PEARS, CAMBOZOLA & CANDIED PECANS	\$28
GRILLED VEGETABLE GOAT CHEESE	\$29
SEARED BEEF CARPACCIO, BRANDY MUSTARD & HONEY CAPER RELISH	\$30
ROASTED NUGGET POTATO, PANCETTA, PRESERVED LEMON & CHIVE CRÈME FRESH	\$30
SMOKED CHICKEN & BOCONCCINI IN A CUCUMBER CUP	\$32
SEARED SEA SCALLOPS, PEPPERED WATERCRESS SALAD	\$32
PEPPER CRUSTED SEARED AHI TUNA, ASIAN SLAW	\$32
CRISPY PLANTAIN CHIPS WITH SHRIMP CEVICHE, CILANTRO PESTO	\$32
CAJUN BABY SHRIMP SALAD ON CRISP CORN TORTILLA	\$32
FRESH SHUCKED OYSTERS, APPLE THYME REDUCTION	\$32
DUNGENESS CRAB, TRUFFLE AIOLI & CHIVES	\$34
SPICED DUCK BREAST, APPLE MINT PUREE	\$34
MARINATED FLANK STEAK, TOMATO CONFIT & SMOKED SEA SALT	\$34

HOT CANAPÉS

PER DOZEN

SPICY CHICKEN WINGS, BLUE CHEESE DIP	\$20
ASSORTED VEGETARIAN MINI QUICHE	\$29
SPANIKOPITA	\$30
VEGETABLE SPRING ROLLS	\$30
CHICKEN SPRING ROLLS	\$30
PORTOBELLO IN PHYLLO	\$30
PULLED PORK CROSTINI	\$32
CHICKEN YAKITORI	\$32
SHRIMP DUMPLINGS	\$32
ASIAN STICKY RIBS	\$32
VEGETABLE SAMOSAS, MANGO CHUTNEY	\$32
DUCK CONFIT, SWEET ONION & THYME RELISH ON A CRISP APPLE CHIP	\$33
CHICKEN WELLINGTON	\$33
GRILLED LAMB, SHROPSHIRE BLUE CHEESE CREAM, MINT & ALMOND PESTO	\$34
SEARED CRAB CAKES, TEQUILA LIME AIOLI	\$34

Cocktail Receptions

FOR GROUPS FEWER THAN 25 PEOPLE, A \$5 PER PERSON SURCHARGE WILL APPLY

ANCHORS AWAY

FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

QUEBEC ARTISAN CHEESE PLATTER

*St. Raymond, BlueBry Blue Cheese, Le Cendrillon Goat Cheese, Le Contonnier, Sir Laurier d'Athabaska & Triple-Cream Brie
Toasted Pistachios, Dried Apricots, Artisan Crackers & Baguette*

ASSORTMENT OF HAND-ROLLED SUSHI

4 Pieces Per Person

WEST COAST OYSTERS

*Mignonette, Fresh Lemon, Tabasco & Fresh Grated Horseradish
2 Pieces Per Person*

SALMON TRIO PLATTER

*Hot Smoked, Tartar & Gravlax
With Citrus Aioli, Caper Berries, Fried Capers, Lemon, Shaved Pickled Onions & Herb Bagel Chips*

CHILLED ROASTED CHICKEN & CHOW MEIN SALAD

Toasted Cashews, Bean Sprouts, Snow Peas with Lime Soy & Sweet Chili Vinaigrette

SATAY STATION

6 Pieces Per Person

Beef Satay

Chicken Satay

Mushroom & Bell Pepper Satay

Prawn Satay

Selection of Satay Dips

\$39 Per Person

Cocktail Receptions

FOR GROUPS FEWER THAN 25 PEOPLE, A \$5 PER PERSON SURCHARGE WILL APPLY

THE INTERNATIONAL

— CANADIAN —

FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

SALTSPRING ISLAND CHEESE PLATTER

*Basil Goat Cheese, Claire Blue Cheese, Island Brie & Rathrevor Gruyere
Toasted Pistachios, Dried Apricots, Artisan Crackers & Baguette*

CHEF CARVED STRIP LOIN OF BEEF

Cabernet Demi-Glace, Dollar Rolls, Assorted Mustards & Horseradish

SALMON TRIO PLATTER

Hot Smoked, Tartar & Gravlax

With Citrus Aioli, Caper Berries, Fried Capers, Lemon, Shaved Pickled Onions & Herb Bagel Chips

TARTE SUCRE

— ASIAN —

DELUXE ASSORTMENT OF SUSHI & SASHIMI

4 Pieces Per Person

TRIO OF DIM SUM

3 Pieces Per Person

CHICKEN SATAY

MUSHROOM & BELL PEPPER SATAY

PRAWN SATAY

Selection of Satay Dips

MANGO CUSTARD

— MEDITERRANEAN —

ROASTED GARLIC HUMMUS & TZATZIKI

Whole Wheat Pita Chips

STEAMED SHELLFISH

Chorizo, Black Beans, Roasted Garlic, Leek & Cherry Tomato

ANTIPASTO OF THE GODS

*Scallop, Prawn, Pickled Carrot & Onion, Parma Ham, Grilled Green Beans, Grilled Asparagus,
Marinated Artichoke, Gorgonzola, Boconccini, Kalamata Olives & Rosemary Flatbread*

BAKLAVA

\$45 Per Person

Cocktail Receptions

OR GROUPS FEWER THAN 25 PEOPLE, A \$5 PER PERSON SURCHARGE WILL APPLY

DESSERT RECEPTION

MILK CHOCOLATE FONDUE

Fresh Seasonal Fruit Skewers, Mini Short Bread Cookies & Mini Rice Crispy Squares

HANDMADE ASSORTMENT OF TRUFFLES

FRUIT CONSOMMÉ STATION

Diced Fresh Seasonal Fruit & Berries

ICE CREAM SUNDAE STATION

Vanilla & Toffee Ice Cream

Stewed Strawberries, Sweet Street Brownies, Caramel & Chocolate Sauce, Crushed Oreo Cookies, & Sweet 'n Salty Pecans

WARM CREPE STATION

Stewed Fruit & Berries, Whipped Cream & Maple Cream

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

\$20 Per Person

CHOCOLATE FOUNTAINS

YOUR CHOICE OF WHITE, MILK OR DARK CALLEBAUT CHOCOLATE

SMALL FOUNTAIN - \$300

Comes with 5 pounds of chocolate (serves approx 30-75 people)

Each additional pound of chocolate - \$15

Small fountains can accommodate up to 10 pounds of chocolate (up to 120 people)

MEDIUM FOUNTAIN - \$395

Comes with 10 pounds of chocolate (serves approx 75-120 people)

Each additional pound of chocolate - \$15

Medium fountains can accommodate up to 17 pounds of chocolate (up to 225 people)

LARGE FOUNTAIN - \$495

Comes with 20 pounds of chocolate (serves approx 275 - 350 people)

Each additional pound of chocolate - \$15

Large fountains can accommodate up to 25 pounds of chocolate (up to 450 people)

CHOCOLATE FOUNTAIN ACCOMPANIMENTS

SEASONAL FRUIT & BERRY SKEWERS - \$4 Per Person

MINI RICE CRISPY SQUARES - \$12 Per Dozen

MINI SHORTBREAD COOKIES - \$15 Per Dozen

CREAM FILLED PROFITEROLES - \$15 Per Dozen

***DUE TO A LIMITED NUMBER OF FOUNTAINS, PLEASE BOOK YOUR
FOUNTAIN AS EARLY AS POSSIBLE TO ENSURE AVAILABILITY***

Late Night Buffets

ROASTED GARLIC HUMMUS & TZATZIKI

Whole Wheat Pita Chips
\$5 Per Person

FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

\$6 Per Person

FRESH SEASONAL FRUIT & BERRY PLATTER

\$4 Per Person

TRI COLORED CORN TORTILLA CHIPS & FRESH CUT SALSA

\$5 Per Person

ASSORTED SMOKED & CURED DELI MEATS

Dollar Rolls, Assorted Mustards & Horseradish
Garnished with Baby Dills, Olives & Cocktail Onions
\$8 Per Person

GRILLED FLAT BREAD

With Olive Oil & Balsamic Vinegar
\$5 Per Person

DELUXE ASSORTMENT OF SUSHI & SASHIMI

4 Pieces Per Person
\$10 Per Person

QUEBEC ARTISAN CHEESE PLATTER

St. Raymond, BlueBry Blue Cheese, Le Cendrillon Goat Cheese,
Le Contonnier, Sir Laurier d'Athabaska & Triple-Cream Brie
Toasted Pistachios, Dried Apricots, Artisan Crackers & Baguette
\$8 Per Person

ANTIPASTO OF THE GODS

Scallop, Prawn, Smoked Salmon, Pickled Carrot & Onion, Parma
Ham, Grilled Green Beans & Asparagus, Marinated Artichoke,
Gorgonzola, Boconccini, Kalamata Olives & Rosemary Flatbread
\$12 Per Person

TRADITIONAL PUB SAMPLER

Asian Sticky Ribs, Vegetable Spring Rolls, Hot Chicken Wings,
Pub Style Soft Pretzels, Crudités with Dip,
Spinach Dip With Tortilla Chips
\$10 Per Person

SALMON TRIO PLATTER

Hot Smoked, Tartar & Gravlax
With Citrus Aioli, Caper Berries, Fried Capers, Lemon,
Shaved Pickled Onions & Herb Bagel Chips
\$12 Per Person

DELUXE GLOBAL CHEESE PLATTER

A Variety of Chef-Selected Global Cheese
Fresh Fruit, Toasted Pistachios, Dried Apricots,
Artisan Crackers & Baguette
\$15 Per Person

CHILLED TIGER PRAWN PLATTER

Traditional Cocktail Sauce & Lemon Wedges
\$3 Per Piece

CHEF'S SELECTION OF PASTRIES & SQUARES

\$5 Per Person

ASSORTED GOURMET PIZZAS

<i>"The Western" – With BBQ Chicken, Bacon, Shaved Red Onion, Spicy Tomato Sauce, Edam & Mozzarella Cheese</i>	\$20 Each
<i>"The Cheeseburger" – With Ground Beef, Fresh Tomato, Caramelized Onion, Mozzarella & Cheddar Cheese</i>	\$20 Each
<i>"The Med" – With Roasted Garlic, Artichokes, Tomato Sauce, Edam & Mozzarella Cheese Drizzled With Pesto</i>	\$20 Each
<i>"The Tuscany" – With Mushrooms, Oven Dried Tomatoes, Pesto & Edam Cheese</i>	\$20 Each
<i>"The Pesci" – With Shrimp, Roasted Red Peppers, Caramelized Shallots, Boursin & Edam Cheese</i>	\$25 Each
<i>"The Milano" – With Prosciutto, Asparagus, Tomato Sauce, Edam & Brie Cheese</i>	\$25 Each

Pizzas Are 14" In Diameter

Dinner Buffets

FOR GROUPS FEWER THAN 25 PEOPLE, A \$5 PER PERSON SURCHARGE WILL APPLY

STEVESTON

ASSORTED ARTISAN ROLLS & FLAT BREADS WITH SOFT BUTTER

—
BABY GREENS WITH ASSORTED DRESSINGS

CHILLED MOROCCAN COUS COUS SALAD

Spiced Chicken, Roasted Cashews, Grilled Pineapple, Mint & Cilantro

SHRIMP & CRAB PASTA SALAD

Citrus Honey Caper Dressing

—
FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

—
ROASTED WILD BC SALMON

Roasted Garlic, Lime & Olive Sauce

Shaved Carrot & Fennel Salad

PAN SEARED CHICKEN BREAST

Braised Leek, Mushroom, Fresh Thyme & Charred Artichoke

—
STEAMED NUGGET POTATOES

FRESH SEASONAL VEGETABLES

—
ASSORTED CAKES & TORTES

QUEBEC ARTISAN CHEESE PLATTER

St. Raymond, BlueBry Blue Cheese, Le Cendrillon Goat Cheese, Le Contonnier, Sir Laurier d'Athabaska & Triple-Cream Brie

Toasted Pistachios, Dried Apricots, Artisan Crackers & Baguette

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

\$43 Per Person

Dinner Buffets

FOR GROUPS FEWER THAN 25 PEOPLE, A \$5 PER PERSON SURCHARGE WILL APPLY

BRIGHOUSE

ASSORTED ARTISAN ROLLS & FLAT BREADS WITH SOFT BUTTER

BABY GREENS WITH ASSORTED DRESSINGS

GREEK SALAD WITH FETA CHEESE & BLACK OLIVE VINAIGRETTE

CAPRESE SALAD

Roma Tomato, Boconccini & Basil With Sun Dried Tomato, Cracked Pepper & Balsamic Vinaigrette

SHRIMP & CRAB PASTA SALAD

Citrus Honey Caper Dressing

FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

PLEASE CHOOSE TWO ENTREES:

ROASTED WILD BC SALMON

Roasted Garlic, Lime & Olive Sauce

Shaved Carrot & Fennel Salad

PAN SEARED CHICKEN BREAST

Braised Leek, Mushroom, Fresh Thyme & Charred Artichoke

PECAN ROASTED PORK LOIN

Spiced Apples & Veal Stock Reduction

PLEASE CHOOSE ONE PASTA:

SQUASH RAVIOLI

Whole Roasted Garlic, Leeks, Peppers, Brown Butter, White Wine, Pine Nuts & Feta

VEGETARIAN LASAGNA

ROASTED GARLIC MASHED POTATOES

FRESH SEASONAL VEGETABLES

ASSORTED CAKES & TORTES

CHOCOLATE MOUSSE CUPS

QUEBEC ARTISAN CHEESE PLATTER

St. Raymond, BlueBry Blue Cheese, Le Cendrillon Goat Cheese, Le Contonnier, Sir Laurier d'Athabaska & Triple-Cream Brie

Toasted Pistachios, Dried Apricots, Artisan Crackers & Baguette

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

\$46 Per Person

Dinner Buffets

FOR GROUPS FEWER THAN 25 PEOPLE, A \$5 PER PERSON SURCHARGE WILL APPLY

LULU ISLAND

ASSORTED ARTISAN ROLLS & FLAT BREADS WITH SOFT BUTTER

BABY GREENS WITH ASSORTED DRESSINGS

SPINACH SALAD

Goat Cheese, Poached Pears, Truffle Honey Vinaigrette & Spiced Candied Pecans

CAPRESE SALAD

Roma Tomato, Boconccini & Basil With Sun Dried Tomato, Cracked Pepper & Balsamic Vinaigrette

CHILLED MOROCCAN COUS COUS SALAD

Spiced Chicken, Roasted Cashews, Grilled Pineapple, Mint & Cilantro

NUGGET POTATO SALAD

Grilled Asparagus, Red Onion, Fresh Basil & Shaved Pancetta with Sun Dried Tomato & Basil Dressing

STEAMED CLAMS & MUSSELS

Chorizo, Black Beans, Roasted Garlic, Leek & Cherry Tomato

SALMON TRIO PLATTER

Hot Smoked, Tartar & Gravlax

With Citrus Aioli, Caper Berries, Fried Capers, Lemon, Shaved Pickled Onions & Herb Bagel Chips

FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

CHEF CARVED NEW YORK STRIP LOIN

Truffled Red Wine Sauce, Horseradish & Dijon Mustard

PAN SEARED CHICKEN BREAST

Braised Leek, Mushroom, Fresh Thyme & Charred Artichoke

BAKED HALIBUT

Bacon, Broccoli & Prawn Risotto

ROASTED GARLIC NUGGET POTATOES

FRESH SEASONAL VEGETABLES

ASSORTED CAKES & TORTES

CREPES STATION WITH ASSORTED FILLINGS & SAUCES

QUEBEC ARTISAN CHEESE PLATTER

*St. Raymond, BlueBry Blue Cheese, Le Cendrillon Goat Cheese, Le Contonnier, Sir Laurier d'Athabaska & Triple-Cream Brie
Toasted Pistachios, Dried Apricots, Artisan Crackers & Baguette*

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

\$53 Per Person

Dinner Buffets

FOR GROUPS FEWER THAN 25 PEOPLE, A \$5 PER PERSON SURCHARGE WILL APPLY

SULTAN'S FEAST

WARM CRISPY NAAN BREAD
ROTI BRUSHED WITH GHEE

—
BABY GREENS WITH ASSORTED DRESSINGS

—
MIXED VEGETABLE PAKORA
Peas, Cauliflower, Spinach, Potato & Onion Fritter In Gram Flour

TANDOORI CHICKEN WINGS AND DRUMETTES
Marinated In Yogurt, Garlic, Ginger & Vinegar

VEGETARIAN SAMOSAS
Potatoes, Peas & Spices

—
CLASSIC BUTTER CHICKEN
Tender Slices of Chicken Breast in a Velvety Smooth Tomato Butter Sauce

LAMB CURRY
Tender Pieces of Lamb in a Spicy Curry Sauce

CHANA MASALA CURRY
White Chickpeas Cooked with Indian Spices & Tomatoes

MIXED VEGETABLES
Cauliflower, Potatoes, Peas, Green Peppers & Carrots Sautéed with Onions, Ginger, Garlic & Tomatoes

PULAO RICE
Basmati Rice flavored with Cloves & cooked with Onions & Garden Peas

MANGO CHUTNEY
RAITA

—
CHEFS SELECTION OF CAKES AND SQUARES

CHAI TEA CRÈME BRULÉ
ASSORTED INDIAN BARFIS AND JALEBIS
SEASONAL FRUIT PLATTERS

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

\$55 Per Person

Dinner Buffet Enhancements

CARVED BY AN ATTENDING CHEF:

PECAN CRUSTED PORK LOIN

Spiced Apples & Veal Stock Reduction

\$6 Per Person

MAPLE & STONE MUSTARD GLAZED PICNIC HAM

\$6 Per Person

ROASTED EYE OF ROUND BEEF

Cabernet Demi-Glace

Horseradish & Dijon Mustard

\$6 Per Person

FLASH GRILLED FLANK STEAK

Lime Soy & Chili Marinade

\$6 Per Person

ROASTED LEG OF LAMB

Fig, Apple & Port Jus

\$7 Per Person

WHOLE ROASTED TURKEY

Cranberry & Pistachio Stuffing

Turkey Gravy & Dollar Rolls

\$7 Per Person

ROASTED VEAL SHOULDER

Veal Stock Reduction

\$7 Per Person

ROASTED STRIP LOIN OF BEEF

Sauce Béarnaise

Horseradish & Dijon Mustard

\$8 Per Person

ROASTED RACK OF LAMB

Black Trumpet Mushroom Crust with Red Wine Sauce

3 Bones Per Person

\$10 Per Person

ALL BUFFET ENHANCEMENTS MUST BE ORDERED FOR A MINIMUM OF 50 PEOPLE.

Plated Dinners

CREEKSIDE

QUARTET OF GREENS
Orange Ginger Vinaigrette

—
DRY SPICE RUBBED CHICKEN BREAST

Fresh Pineapple Salsa
Chef's Choice of Potato
Fresh Seasonal Vegetables

—
FRUIT FLAN

Ginger Crème Anglaise
Ginger Short Bread
\$38 Per Person

VANDUSEN

PRAWN & SCALLOP RISOTTO

Boconccini, Baby Spinach, Sun Dried Tomato,
Charred Artichoke & Shaved Pecorino Cheese

—
ROASTED HALIBUT FILET

Goat Cheese Cream & Chive Oil
Yam Gratin, Baked Spaghetti Squash & Green Beans
Truffled Tomato & Fried Leek Salad

—
WHITE CHOCOLATE & RASPBERRY ICE CREAM

PROFITEROLE
Poached Apple Parisienne
Fresh Berries & Vanilla Syrup
\$46 Per Person

STRATHCONA

POTATO & LEEK SOUP
Bacon & Scallops

—
PAN SEARED WILD BC SALMON

Truffle Braised Mushrooms
Thyme Oil
Charred Corn & Potato Puree
Fresh Seasonal Vegetables

—
MILK CHOCOLATE & CARAMEL CHEESECAKE

Dark Chocolate Cookie Base
Strawberry & Mint Syrups
\$40 Per Person

BLOEDEL

ANTIPASTO OF THE GODS

Scallop, Prawn, Smoked Salmon, Pickled Carrot & Onion, Parma Ham,
Grilled Green Beans, Grilled Asparagus, Marinated Artichoke,
Gorgonzola, Boconccini, Kalamata Olives & Rosemary Flatbread

—
WILD MUSHROOM CRUSTED RACK OF LAMB

Red Wine Sauce
Brie & Yukon Potato Gratin
Grilled Green Beans

—
PEAR TART TATIN

Goat Cheese & Cinnamon Anglaise Sauce
\$52 Per Person

QUEEN ELIZABETH

HEARTS OF ROMAINE CAESAR SALAD

Focaccia Crouton with Parmesan & Herb Triangles

—
PLEASE CHOOSE ONE ENTRÉE:

6oz 'AAA' BEEF TENDERLOIN OR 10oz 'AAA' NEW YORK STEAK
Red Wine Demi-Glace & Sauce Béarnaise

CHEF'S CHOICE OF POTATO
FRESH SEASONAL VEGETABLES

—
CREPE TERRINE

Layers of Dark Chocolate Pate, Espresso Pastry Cream & Buttery Short Bread
\$48 Per Person

UPGRADE TO A 16oz PORTERHOUSE

\$53 Per Person

ADD A GARLIC, LIME & CAJUN BUTTER PRAWN SKEWER TO YOUR ENTRÉE

\$4 Per Person

Plated Dinners

STANLEY

Minimum 72 Hours Notice Required For Entrée Selections

AMUSE BOUCHE

Chef's Choice

TRIO OF WILD SALMON

Hot Smoked, Tartar & Gravlax

With Fromage Blanc, Citrus Aioli, Caper Berries, Lemon & Herb Bagel Chips

CRAB BISQUE

Fresh Dungeness Crab & Yam Gnocchi

SALAD OF WATERCRESS & WARM DUCK CONFIT

Salt Spring Island "Blossom's" Blue Cheese

Roesti Potato

Tyroler Bacon & Smoked Tomato Vinaigrette

SEARED FOIE GRAS

Brioche, Ragout of Chanterelles & Shaved Truffle

PISTACHIO CRUSTED RABBIT ROULADE

Glazed Sweet Breads & Fresh Angel Hair Pasta

GRANITÉ

Served In an Ice Bowl

PLEASE CHOOSE ONE ENTRÉE:

WHOLE CITRUS BUTTER POACHED ATLANTIC LOBSTER

Buttered Creamer Potato & Fresh Seasonal Vegetables

WILD MUSHROOM CRUSTED RACK OF LAMB

Brie & Yukon Potato Gratin, Grilled Green Beans & Red Wine Sauce

DUO OF STERLING BEEF

Braised Short Rib & California Cut Strip Loin with Fondant Potato, Grilled Asparagus & Sauce Béarnaise

WHITE TRUFFLE

White Chocolate & Lemon Teardrop

Vanilla Tuile & Raspberry Sorbet

\$110 Per Person

ADD WINE PAIRINGS PER COURSE

\$50 Per Person

a la Carte Dinners

STARTERS

GNOCCHI <i>Oven Dried Cherry Tomato, Caramelized Shallots, Portobello Mushrooms, Fresh Thyme & Shaved Pecorino</i>	\$8 Per Person
PRAWN & SCALLOP RISOTTO <i>Bocconcini, Baby Spinach, Sun Dried Tomato, Charred Artichoke & Shaved Pecorino</i>	\$10 Per Person
TRIO OF WILD SALMON <i>Hot Smoked, Gravlox & Tartar Whipped Boursin, Citrus Aioli, Caper Berries, Shaved Red Onion & Herb Bagel Chips</i>	\$12 Per Person
ANTIPASTO OF THE GODS <i>Scallop, Prawn, Smoked Salmon, Pickled Carrot & Onion, Parma Ham, Grilled Green Beans, Grilled Asparagus, Marinated Artichoke, Gorgonzola, Bocconcini, Kalamata Olives & Rosemary Flatbread</i>	\$15 Per Person

SOUPS

CHEF'S SOUP OF THE DAY <i>Our Daily Creation of New, Classic & International Soups</i>	\$6 Per Person
LIGHT CREAM OF PARSNIP & YUKON POTATO <i>Crumbled Pancetta & Chive Yogurt</i>	\$7 Per Person
BUTTERNUT SQUASH <i>Toasted Pine Nuts & Lobster Cream with Roasted Squash</i>	\$8 Per Person
CRAB BISQUE <i>Fresh Dungeness Crab & Yam Gnocchi</i>	\$9 Per Person

SALADS

QUARTET OF GREENS <i>Orange Ginger Vinaigrette</i>	\$8 Per Person
HEARTS OF ROMAINE CAESAR SALAD <i>Focaccia Crouton with Parmesan & Herb Triangles</i>	\$10 Per Person
CAPRESE SALAD <i>Vine Ripened Tomato, Basil, Bocconcini, Olive Oil & Aged Balsamic Roasted Cracked Pepper & Smoked Sea Salt</i>	\$12 Per Person
SALAD OF WATERCRESS WITH WARM DUCK CONFIT <i>Salt Spring Island "Blossom's" Blue Cheese, Roesti Potato, Tyroler Bacon & Smoked Tomato Vinaigrette</i>	\$14 Per Person

a la Carte Dinners

ENTRÉES

DRY SPICE RUBBED CHICKEN BREAST **\$25 Per Person**

*Chef's Choice of Potato, Fresh Seasonal Vegetables, Pan Roasted Leek & Onion Ragout
Red Wine Demi-Glace*

PAN SEARED WILD BC SALMON **\$26 Per Person**

*Chef's Choice Of Potato, Grilled Green Beans, Stewed Charred Artichoke, Roma Tomato,
Whole Roasted Garlic Cloves & Chorizo*

ROASTED HALIBUT FILET **\$28 Per Person**

*Yam & Yukon Potato Gratin, Baked Spaghetti Squash & Green Beans, Truffled Tomato & Fried Leek Salad
Goat Cheese Cream & Chive Oil*

6oz 'AAA' BEEF TENDERLOIN **\$35 Per Person**

10oz 'AAA' NEW YORK STEAK **\$35 Per Person**

16oz PORTERHOUSE **\$40 Per Person**

All Steaks Come with Chef's Choice of Potato, Fresh Seasonal Vegetables, Red Wine Demi-Glace & Sauce Béarnaise

DESSERTS

CREPE TERRINE **\$8 Per Person**

Layers of Dark Chocolate Pâté, Espresso Pastry Cream & Butter Short Bread

COCONUT ICE CREAM PROFITEROLES **\$8 Per Person**

Drizzled In Caramel with Grilled Pineapple & Vanilla Syrup

TWISTED BLACK FOREST CAKE **\$8 Per Person**

Rich White Cake, Dark Chocolate Mousse & Sour Drunken Cherries

PASSION FRUIT CURD TART **\$8 Per Person**

White Chocolate Cheesecake, Meringue 'Chopsticks' & Berry Puree

FRUIT FLAN **\$8 Per Person**

Ginger Crème Anglaise, Ginger Short Bread

MILK CHOCOLATE & CARAMEL CHEESECAKE **\$8 Per Person**

Dark Chocolate Cookie Base, Strawberry & Mint Syrups

WHITE CHOCOLATE & RASPBERRY ICE CREAM PROFITEROLES **\$8 Per Person**

Poached Apple Parisienne, Fresh Berries & Vanilla Syrup

CHEF'S SELECTION OF CHEESECAKE **\$8 Per Person**

ALL PLATED DINNERS INCLUDE:

Assorted Artisan Rolls & Flat Breads With Soft Butter

Freshly Brewed Regular & Decaffeinated Coffee

Imported & Herbal Teas

Vegetarian Options

FOR THOSE GUESTS THAT REQUIRE A VEGETARIAN ENTRÉE, OR FOR GROUPS WHO WISH TO ADD OR SUBSTITUTE A VEGETARIAN ENTRÉE TO THEIR BUFFET, THE FOLLOWING SELECTIONS ARE AVAILABLE:

VEGETARIAN BUFFET ENTRÉES

WHITE BEAN CASSOULET

*Canelli Beans with Artichokes, Roasted Cherry Tomatoes & Fresh Herbs
Baked In the Oven & Topped With Grana Padano Cheese & Finished With Truffle Oil*
\$6 Per Person

GRILLED VEGETABLE MOUSSAKA

*Mediterranean Lasagna With Grilled Eggplant, Zucchini & Peppers Layered
With Spinach, Mushrooms & Potatoes, Topped With Tomatoes & A Rich Parmesan Cream*
\$6 Per Person

SWEET POTATO GNOCCHI

With White Wine, Roasted Fennel, Pine Nuts & Flat Leaf Parsley
\$7 Per Person

VEGETARIAN PLATED ENTRÉES

VEGETABLE POT PIE

*Individual Pot Pies Filled With Fresh Peas, Carrots, Onions, Celery,
Potatoes & A Rich Cream Sauce, Served With Buttered Asparagus*
\$18 Per Person

WILD MUSHROOM & GOAT CHEESE IN PHYLLO

*Portobello, Shitake, Oyster & Button Mushrooms with Goat Cheese, Rosemary & Roasted Garlic,
Wrapped In Phyllo Pastry*
Served With
*Wild Rice Pilaf
Grilled Seasonal Vegetables
Fresh Herb Pesto*
\$20 Per Person

CUBAN CORN TAMALES

Black Bean & Corn Tamales Wrapped In Banana Leaves with Mojo Sauce
Served With
*'Dirty Rice' With Tomato, Fresh Herbs, Cumin & Lime
Mojito Vegetables with Lime & Mint*
\$22 Per Person

Banquet Bar List

	<u>HOST</u>	<u>CASH</u> (INCLUSIVE OF TAXES)	
PREMIUM BRAND LIQUOR	\$5.50	\$6.25	PER OUNCE
DELUXE BRAND LIQUOR	\$6.50	\$7.50	PER OUNCE
DOMESTIC BEER	\$5.50	\$6.25	PER BOTTLE
IMPORT & MICRO BEER	\$6.50	\$7.50	PER BOTTLE
NON-ALCOHOLIC BEER	\$3.50	\$3.75	PER BOTTLE
CIDERS/COOLERS	\$6.00	\$6.75	PER BOTTLE
HOUSE WINE (5oz)	\$6.00	\$6.75	PER GLASS
LIQUEUR	\$8.00	\$9.00	PER OUNCE
GRAND MARNIER	\$8.50	\$9.50	PER OUNCE
COGNAC VSOP	\$9.00	\$10.00	PER OUNCE
SOFT DRINKS (12oz)	\$2.85	\$3.00	PER GLASS
SPRING WATER	\$2.85	\$3.00	PER BOTTLE
SPARKLING WATER	\$3.50	\$3.75	PER BOTTLE
JUICES (12oz)	\$3.50	\$3.75	PER GLASS

A COMPLIMENTARY BARTENDER IS PROVIDED FOR BOTH CASH AND HOST BARS. IF CONSUMPTION IS BELOW \$400.00 NET REVENUE PER BAR, THE FOLLOWING LABOUR CHARGES WILL APPLY:

- \$25.00 PER HOUR PER BARTENDER FOR A MINIMUM OF 4 HOURS
- \$35.00 PER HOUR ON STATUTORY HOLIDAYS FOR A MINIMUM OF 4 HOURS
- CASHIER LABOUR CHARGE WITH BARS WILL BE THE SAME AS THE ABOVE BARTENDER CHARGES

PLEASE NOTE: HOST BAR PRICES DO NOT INCLUDE APPLICABLE TAXES OR GRATUITIES
CASH BAR PRICES INCLUDE 12% HARMONIZED SALES TAX

SPECIALTY BEVERAGES:

SPARKLING APPLE JUICE	750ML BOTTLE	\$19.00	
NON-ALCOHOLIC FRUIT PUNCH	PER BOWL (12L)	\$69.00*	* EACH BOWL SERVES APPROX 30 PEOPLE
ALCOHOLIC PUNCH	PER BOWL (12L)	\$125.00*	
SPARKLING WINE PUNCH	PER BOWL (12L)	\$130.00*	

Banquet Wine List

WHITE WINES

BC HOUSE WHITE, CANADA	\$30
NAKED GRAPE PINOT GRIGIO, CANADA	\$32
JACKSON-TRIGGS PROPRIETOR'S EDITION SAUVIGNON BLANC VQA, CANADA	\$36
SANTA ISABELA, SAUVIGNON BLANC, CHILE	\$42
INNISKILLIN PINOT BLANC VQA, CANADA	\$43
MISSION HILL PINOT GRIGIO, CANADA	\$51

RED WINES

BC HOUSE RED, CANADA	\$30
NAKED GRAPE SHIRAZ, CANADA	\$32
JACKSON-TRIGGS PROPRIETOR'S EDITION CABERNET SAUVIGNON VQA, CANADA	\$36
CONO SUR, MERLOT, CHILE	\$44
INNISKILLIN OKANAGAN MERLOT VQA, CANADA	\$46
MISSION HILL PINOT NOIR, CANADA	\$51

SPARKLING WINES

CORDONUI, CLASSICO BRUT	\$35
HENKEL TROCKEN, GERMANY	\$42
DOM PERIGNON, FRANCE	\$375

Additional Charges

Ice Sculptures

\$250 - \$600

(Depending on size & intricacy of sculpture)

Chair Covers

Brown Satin @ \$3.00 each

Cutting & Plating Wedding Cakes

Families are allowed to provide a wedding cake for their event.

A cutting and plating charge of @ \$2.00 per person will apply.

You have the option of cutting and plating your own wedding cake and eliminating the per person charge.



Questions Commonly Asked About Weddings

Are photographers allowed inside the hotel and on the patio area?

Absolutely!

What will Delta Vancouver Airport provide?

The hotel will provide all tables, chairs, white table cloths, white napkins, oil lamps (maximum 2 per table), place settings, flatware, skirted gift table, cake table with cake knife and lifter, signing table, table numbers and menu tent cards. ** Other décor, i.e. centerpieces, chair covers, ties, overlays, coloured napkins, place card settings, seating plan, etc. must be ordered through a local supplier/ decorator.

Are there any restrictions on décor?

Please do not apply tape or tacks to the walls. Smoke machines are not permitted in our ballrooms. All décor must be removed that evening (centerpieces, linen, flowers, etc. Please discuss your fabulous decorating ideas with a local decorator or myself.

What is included in the rental fee?

Complimentary deluxe guestroom or suite (depending on your numbers), bottle of sparkling wine and chocolate covered strawberries on your wedding night; all décor as described above, plus wired microphone, podium, easel for seating plan, dance floor, set up and clean up & complimentary parking for all your guests.

What is the payment schedule?

A \$1,000 deposit (non-refundable) is required at the time of signing contract. In addition, we will require deposits made in 25% increments leading up to two weeks prior to the event. 30 days prior to your wedding you will be required to give your menu and wine selections. Two weeks before the wedding, the remaining estimated amount will be processed, based on the estimated number of guests attending. Any over payments will be credited. A credit card must be kept on file.

Can couples bring in outside catering?

Delta Vancouver Airport Hotel must provide all food, beverage and serving staff. This includes bottles of wine for dinner service. You may provide your own wedding cake, but the Delta Vancouver Airport charges \$2.00 per person if you would like us to plate and serve your cake.

Does the hotel have a supplier list for all our needs?

A supplier list is provided in the wedding kit.

Recommended Wedding Suppliers

Flowers

Granville Island Florist
604-669-1228
Email: gif@live.ca

Bloomers Floral Design
604.274.5045
www.bloomersfloraldesign.ca

Decor & Rental

Sweet Beginnings
604-738-9552
www.asweetbeginning.com

Chairdecor.etc
604-433-5522
www.chairdecor.com

Upright Decor
604-878-1955
www.uprightdecor.com

Wedding Planners
Fairy Godmother Weddings
604-418-6795
www.fairygodmotherweddings.com

Spa Services
OneSpaRetreat
604-303-1391
www.onesparetreat.com
*Located on the main level of the hotel

Limousine Service

KJ Limousine
604-377-1618
www.kjlimousine.com

Mr. Goose Limousine
604-388-8413
www.mrgooselimos.com

Silver Lady Luxury Limos
604-205-5555
www.silverladylimo.com

Cakes

Shalimar Cakes
604-274-0465
www.shalimarcakes.com

Photographers

The Image of You
604-328-9486
www.theimageofyou.com

Ophelia Photography
778-558-3404
www.opheliaphotography.com

Music/DJ

Beyond Sound
604-726-7481
www.beyondsound.ca

Hot Wax
604-649-6919
www.hot-wax.com

Live Entertainment

Sassabrass Entertainment
604-736-2153
www.sassabrass.com

Siegel Entertainment
604-736-3896
www.siegelent.com

Wedding Day Countdown

12 Months Before

- ❖ Announce engagement
- ❖ Set date for your big day
- ❖ Meet with Delta Vancouver Airport Wedding Consultant to book reception
- ❖ Visit Clergy or officiate

9 Months Before

- ❖ Discuss wedding budget and style with both sets of parents
- ❖ Choose attendants
- ❖ Select wedding dress, headpiece, veil & shoes
- ❖ Select photographer & videographer
- ❖ Select musicians & DJ
- ❖ Select florist
- ❖ Register with bridal registry

6 Months Before

- ❖ Establish guest list
- ❖ Select & book bridesmaids' gowns
- ❖ Select & book men's attire
- ❖ Continue reception planning with Delta Vancouver Airport Wedding Consultant
- ❖ First deposit is due to Delta Vancouver Airport
- ❖ Mothers of the Wedding Couple select their dresses

4 Months Before

- ❖ Order invitations
- ❖ Plan honeymoon
- ❖ Arrange transportation of wedding party
- ❖ Order wedding cake
- ❖ Second hotel deposit is due

2-3 Months Before

- ❖ Select menu and arrange trial dinner, if plated meal, with Delta Vancouver Airport
- ❖ Third deposit is due to Delta Vancouver Airport
- ❖ Choose attendants' gifts
- ❖ Plan rehearsal dinner
- ❖ Arrange music selections for ceremony & reception

6-8 Weeks Before

- ❖ Arrange final fitting of wedding gown
- ❖ Arrange final fitting of bridesmaids' dresses
- ❖ Mail invitations
- ❖ Book hairstylist & make-up artist
- ❖ Meet with florist, photographer, musicians, videographer, limousine & bakery
- ❖ Arrange rehearsal dinner
- ❖ Send announcements to newspapers
- ❖ Arrange wedding license
- ❖ Meet with clergy/officiate to plan special vows
- ❖ Plan bridesmaids' luncheon
- ❖ Arrange accommodations at Delta Vancouver Airport for out-of-town guests before the 30-day cut-off

2 Weeks Before

- ❖ If changing your name, arrange changes on bank account, credit cards & drivers license
- ❖ Hold bridesmaids' luncheon & present bridesmaids with their gifts
- ❖ Full payment is due to Delta Vancouver Airport based on the estimated event total

1 Week Before

- ❖ Hold final meeting with Delta Vancouver Airport Wedding Consultant to confirm all details and schedule of events for the reception
- ❖ Make final check of preparations with clergy/officiate, florist, reception catering staff, musicians etc.
- ❖ Arrange head table and guest seating plan
- ❖ Arrange schedule of events for wedding reception
- ❖ Arrange wedding rehearsal

3 Working Days Before

- ❖ Provide guaranteed number of guests to Delta Vancouver Airport

1 Day Before

- ❖ Have a manicure
- ❖ Deliver cake, decorations, giveaways to reception catering staff
- ❖ Hold rehearsal dinner with wedding party & parents

Wedding Day

- ❖ Allow enough time for dressing, hairstyling & make-up in a leisurely and relaxed manner
- ❖ *Have Fun!*

Duties of the Bridal Party

Maid of Honour

The maid of honour, usually the bride's sister or close friend, oversees the bridesmaid(s) and helps the bride with as many of the planning and shopping details as possible. She will also host and/or attend all of the pre-wedding festivities.

During the wedding ceremony, she precedes the bride down the aisle. At the altar, she holds the bride's bouquet and the groom's ring (if it is a double ring ceremony) until the appropriate time for presentation. She also assists in the arrangement of the bridal train and signs the marriage certificate as a legal witness to the event.

Bridesmaid(s)

The bride decides on the number of bridesmaids she will have. The usual number for a formal wedding is 4 to 12 attendants. Semi-formal wedding is 2 to 6 attendants. Bridesmaids, usually close friends and/or relatives, attend pre-wedding festivities and are involved in the pre-planning stages. They may co-host the bride's shower. The number of bridesmaids does not have to equal the number of ushers.

Flower Girl

Usually selected by the bride, she walks immediately in front of the bride down the aisle carrying a small bouquet of flower petals. During the procession, she follows the bride and groom down the aisle.

Ring Bearer

Usually selected by the bride, the ring bearer follows the attendants down the aisle carrying a faux ring sewn on to a satin pillow. The ring bearer wears a tuxedo or formal suit.

Best Man

The best man, usually the groom's brother or close friend, is responsible for all the activities of the groom's ushers. He arranges the bachelor dinner or stag and serves as the groom's legal witness to the signing of the marriage certificate. He helps the groom dress and accompanies him to the ceremony. He ensures the license and wedding rings are in the groom's possession and will present the officiate with his fee for performing the ceremony.

At the reception, he proposes the first toast to the bride and groom and is expected to make a speech on behalf of the groom. After the reception, he sees the couple off and returns the rented formal wear.

Ushers

Selected by the groom, usually close friends and/or relatives, they are dressed uniformly for the ceremony. They greet and seat all the guests at the ceremony. The bride's family and friends are seated on the left of the aisle, and the groom's on the right. There should be approximately 1 usher for every 50 guests.