



## *Congratulations on Your Engagement!*

*The Delta Bessborough is excited to have the opportunity to be a part of your Wedding Day! Our expertise will allow you to relax and enjoy your Wedding day. If you would like to view our ballrooms or discuss your wedding plans, please call our Sales and Catering Department to arrange an appointment.*



*Sales and Catering Department: 306-683-6935*

*For your Special day we offer you the following complimentary services:*

- *Complete set-up of (tables, chairs, floor length white table linen, and your choice of twenty coloured linen napkins, cutlery and china)*
- *Skirted gift table, cake table and guest book table that includes a live floral arrangement*
- *Your choice of a ground level or raised skirted head table*
- *In-house podium and microphone*
- *Served dinner service for the head table*
- *Use of the Hotel for your wedding photos (based on availability)*
- *Complimentary Non-alcoholic Fruit Punch for the pre-dinner reception*
- *Complimentary etched Champagne flutes*
- *Complimentary parking for the Wedding Couple*
- *Special guestroom rates for your wedding guests (based on availability)*



*Our Hotel offers an on site Professional Audio Visual Company to assist you with all your AV requirements – please ask for the AV package to complete your function*

*This package is designed for a minimum of fifty (50) dinner guests*

*(All prices are subject to service charge and applicable taxes.)*



## 2011 “Be Mine” Romance Package

*The Delta Bessborough, Saskatoon's majestic “Castle on the River” with a tradition of distinguished service, is pleased to provide our exclusive “Be Mine” Romance Package. We recommend establishing reservations early, as some dates may not be available.*

### *Signature Club Chateau Suites*

*Elegantly appointed luxurious suites with a separate bedroom and sitting area. Two Jacuzzi suites are available.*

### *Signature Club Junior Suites*

*Spacious rooms featuring a sitting area.*

### *Premier Rooms*

*With river view; offering upgraded amenities, terry bathrobe and bath sheets.*

### *Delta Rooms*

*Offering classic accommodation.*

*Wedding couples who book their dinner at the Delta Bessborough will receive complimentary or discounted accommodation based on the actual number of dinner guests attending their wedding:*

- with 100 persons attending, a \$69.00 room rate on one Delta guest room*
- with 101 guests or more, one complimentary Delta guest room or a 50% discount on our “Be Mine” Romance Package in a Delta guest room*

*These packages are subject to availability. Please advise the Sales and Catering Department of your choice of accommodation.*

# 2011 "Be Mine" Romance Package

*This package includes:*

- ◆ *Bottle of sparkling wine*
- ◆ *Box of chocolates*
- ◆ *Long stemmed rose*
- ◆ *Special keepsake gift*
- ◆ *Breakfast for two in your room (\$20.00 value)*
- ◆ *Valet parking*
- ◆ *Turn down service*

## *Be Mine Package Rates*

- ◆ *Delta Room - \$259*
- ◆ *Premier Room - \$279*
- ◆ *Deluxe Room - \$294*
- ◆ *Signature Club - \$309*
- ◆ *Sig Club Junior Suite - \$344*
- ◆ *Sig Club Chateau Suite - \$399*
- ◆ *Sig Club Jacuzzi Suite - \$459*
- ◆ *Jacuzzi Suite - \$459*
- ◆ *Vice Regal Suite - \$644*



*Prices are subject to applicable taxes and the 2% Destination Marketing Fee*

## *Wedding Locations:*

### *Adam Ballroom*

*Our largest and most elegant ballroom features soaring ceilings and an abundance of natural light. This is the ideal setting for a wedding of 200 – 300 guests.*

### *Battleford Room*

*The Bessborough's second largest ballroom features a medieval design with arched windows that flood the Battleford with natural light, tall beamed ceilings and a beautiful private foyer area hosting a cozy fireplace. This is the perfect setting for a wedding of 150 - 200 guests.*

### *William Pascoe*

*The William Pascoe is a statement of refined elegance. From the chandeliers to the decorative wall sconces, it provides an stylish setting for a wedding of 100 – 125 guests.*

### *The Bessborough Gardens*

*Located directly behind the Bessborough, the Bessborough Gardens provide the perfect outdoor setting for your wedding ceremony. Our beautifully manicured grounds, accented with both seasonal and perennial colourful blooms offer an alluring backdrop for your wedding ceremony.*

### *The Terrace Lounge*

*For a romantic, intimate wedding setting the Terrace Lounge boasts lots of natural light, French doors and a private 1000 square foot Terrace overlooking the beautiful Bessborough Gardens and the South Saskatchewan River. This is the ideal setting for 50 – 70 guests.*



*Want to add in something extra for your guests? Why not Pre-~~Reception~~ Hors d'oeuvres, including the Chef's selection of hors d'oeuvres served Butler Style for one hour prior to the Dinner*

**\$10.95 per person** (based on four (4) pieces per person)

### Plated Dinners

*All plated dinners include rolls and butter, your choice of one appetizer (soup or salad), your choice of a main course, your choice of dessert. All meals are served with coffee, decaffeinated coffee, tea and herbal teas.*

### Appetizers

#### Soups

*Sweet Pea & Spinach Velouté  
English Pea and Fresh Spinach Purée*

#### Ginger Carrot en Croute

*A combination of Fresh Ginger and Carrots pureed, finished with Heavy Cream and topped with a Puff Pastry*

#### Butternut Squash Bisque

*Fresh Butternut Squash, Onions, Bacon sautéed and blended, finished with a hint of Cumin*

### Salads

#### Castle Salad

*Assorted Northern Greens topped with Candied Pecans, Dried Apricots, Dried Cranberries and Goat Cheese finished with a Saskatoon Berry Vinaigrette*



#### Atlantic Salmon Terrine

*A classic Salmon Rillettes served with Pea Tendrils and finished with a Caper Cream*

#### Spinach Salad

*Fresh Spinach served with Chopped Bacon, Sliced Button Mushrooms and a Curry Vinaigrette*



## Main Courses

### *Saskatchewan Angus Strip Loin*

*Saskatchewan Angus Strip Loin served on a bed of Garlic Mashed Potatoes and finished with a Mushroom Jus*

### *Beef Tenderloin*

*Beef Tenderloin rubbed with coffee & salt, served with Smoked Cheddar Mashed Potatoes and finished with a Raspberry flavored Onion Confit*

### *Miso & Maple Crusted Trout*

*Lake Diefenbaker Trout rubbed with Miso and Maple served on a warm Lentil Salad finished with a Saskatoon Berry Chutney*

### *Rosemary Marinated Pork Loin*



*Pork Loin marinated in Rosemary and Red Wine served on Herbed Fingerling Potatoes and topped with an Apple Chutney*

### *Vegetarian Strudel*

*Balsamic Marinated Grilled Vegetables wrapped in Puff Pastry served with Fire Roasted Red Pepper and a Black Bean Ragout*

### *Bittersweet Chocolate Boneless Short Ribs*

*Braised Boneless Beef Short Ribs served with Roasted Fingerling Potatoes and finished with a Chocolate Jus*



### *Cherry Stuffed Chicken Breast*

*Roasted Breast of Chicken filled with a Sour Cherry Mousse with a Sweet Potato Puree finished with a Vanilla Bean Cream*

*(All prices are per person and are subject to service charge and applicable taxes.)*



### *Dessert Options*

#### *Bessborough Cheesecake*

*Vanilla Cheesecake served with a Field Berry Coulis*

#### *Wild Blueberry Tower*

*A combination of Blueberry and Chocolate Mousse finished with a Blueberry Coulis*

#### *Peanut Butter and Chocolate Tower*

*Dark Chocolate with Peanut Butter and a Bavarian Mousse*



## Delta Castle Buffet

*(Buffets are designed for a minimum of 50 persons and include coffee, decaffeinated coffee, tea & herbal teas)*



*Assorted Fresh Baked Artisan Mini Rolls  
Mixed Northern Greens with Assorted Vinaigrettes  
German Potato Salad  
Tomato and Bocconcini Salad finished with Basil  
Saskatchewan Lentil & Chickpea Salad  
Grilled Asparagus and Feta Cheese  
Assorted Cold Cut Display  
Crudit  Platter with Assorted Dips*

### *Choice of the following:*

*with 1 main course  
with 2 main courses  
with 3 main courses*

*Chili Rubbed Salmon served with a Mango and Mandarin Salsa*

*Pan Seared Chicken Breast served with a Wild Mushroom Jus*

*Oven Roasted Beef Tenderloin served with a Caramelized Onion Jus*

*Honey Glazed Pork Tenderloin served with a Pineapple Chutney*

*Marinated and Grilled Chicken Thighs served with a Chipotle Honey Garlic Glaze*

### *Your choice of one of the following:*

*Smoked Cheddar Mashed Potatoes  
Roasted Garlic Potato Mousseline  
Oven Roasted Rosemary Potatoes  
Cumin & Cashew Basmati Rice*

### *Chef's selection of Seasonal Vegetables*

### *Carved Enhancements:*

*Peppercorn Smoked Baron of Beef  
Garlic Rubbed Prime Rib Au Jus  
Salmon Wellington  
Herb Marinated "AAA" Strip Loin*

*(All prices are per person and are subject to service charge and applicable taxes.)*



## The Grand Finale

*(Your choice of one of the following served desserts)*

*Bessborough Cheesecake*

*Vanilla Cheesecake served with a Field Berry Coulis*

*Wild Blueberry Tower*

*A combination of Blueberry and Chocolate Mousse finished with a Blueberry Coulis*

*Peanut Butter and Chocolate Tower*

*Dark Chocolate with Peanut Butter and a Bavarian Mousse*

**OR**

*A Full Dessert Buffet*

*(additional \$4.95 per person)*

*Chef's selection of Cakes, Tortes and Mini Pastries*

*Sliced Seasonal sliced Fruit with Yogurt Dip*

*All prices are per person unless stated otherwise, and are subject to service charge and applicable taxes.*

## Late Lunch

*with meal service*

*Basket of Assorted Dinner Rolls, Butter & Condiments*

*Assorted Deli Meats*

*Domestic Cheese Platter*

*Pickled Vegetable Relish Platter*

*Coffee, Decaffeinated Coffee, Tea and Herbal Teas*

### Late Lunch Enhancements:

*Seasonal Sliced Fruit*

*Chocolate Dipped Strawberries*

*Squares & Dainties*

*Cabbage Rolls*

*Perogies & Condiments*

*All prices are per person unless stated otherwise, and are subject to service charge and applicable taxes.*





## *What about the Kid's?*

*At the Delta Bessborough we are delighted to offer the following menu for the children at your wedding.*

*You choose the dinner and the dessert so that everyone is getting the same thing.*

### *Dinner*

*Choice of one of the following:*

*Linguini with Alfredo Sauce  
Poached Trout  
Grilled Chicken Breast  
Chicken Fingers*

*Your choice of one of the following:*

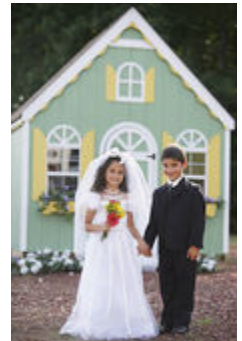
*Fresh Vegetables  
French Fries  
Sweet Potato Fries*

### *Dessert*

*Choice of one of the following:*

*Fresh Seasonal Fruit Salad  
Ice Cream  
Chef's selection of cookies*

*All meals include a beverage*



*ages 4 – 12 years old)  
Children ages 3 and under are no charge*

*All prices are per person unless stated otherwise, and are subject to service charge and applicable taxes.*

## *The Rehearsal*

*The evening before your wedding, let us bring your guests together at the Bessborough's locally inspired restaurant the GCC for good food, fun and a celebration of the Wedding to come.*

### *Your evening includes:*

*One glass of expertly paired Wine for each Dinner Guest*

*An exquisite three course meal prepared by the Bessborough's Culinary Team, created one month prior to your wedding by you and the Culinary Team*

*Course One: Tantalizer Appetizer*

*Course Two: The Main Course*

*You and your guests select your favourite of three main dishes that you have created with our Chef*

*Course Three: The Finishing Touch Dessert*

*As an added feature we will prepare menu cards for your table, featuring your name and the evening's dinner selections.*

*The rehearsal package is designed for a maximum of 30 guests.*

*All prices are per person unless stated otherwise, and are subject to service charge and applicable taxes.*



## *“Everything but the Tux & Gown Reception Dinner Package”*

*(Maximum of 100 guests)*

*Just bring the rings and the dress and let us take care of the rest!*

*Our team of culinary and catering experts will ensure that your reception runs smoothly from start to finish. This package includes pre-reception hors d'oeuvres, five (5) course custom designed dinner followed by a late night treat.*

### *Pre Reception Hors d'oeuvres*

*Chef's selection of Hors d'oeuvres served Butler Style for one hour prior to the Dinner.*

*(based on four (4) pieces per person)*

### *The Dinner*

*Course 1: Soup*

*Course 2: Salad*

*Course 3: Intermezzo*

*(A palate cleanser)*

*Course 4: At the table, you and your guests select from a Fish, Chicken or Beef main course created by yourself and our culinary team one month prior to the wedding.*

*The main course is served with the Chef's Selection of Potato & Seasonal Vegetables*

*Course 5: Dessert*

### *Late Night Treat*

*A luscious chocolate fountain with seasonal fruit for dipping.*

### *Package Includes*

*Coffee, Tea and Herbal Teas*

*White Chair Covers*

*White Glove Service*

*Wine pairings available upon request (wine not included in price)*

*Personalized menu cards for each table*

*All prices are per person unless stated otherwise, and are subject to service charge and applicable taxes*

## *The Gift Opening*

*Once the excitement of the day is over, bring your friends and family together in a intimate setting for the gift opening and a delicious brunch.*

*{Designed for a minimum of 30 people and includes a room based on availability.}*



## *Brunch Menu*

*Mixed Northern Greens with Assorted Dressings*

*Chef's Selection of three Traditional Salads*

*Your Choice of one of the following Egg Dishes:*

*Herb and Cheese Scrambled Eggs*

*Frittata*

*Eggs Benedict with Classic Hollandaise Sauce (max 100 people)*

*Pan-Fried Breakfast Potatoes*

*Breakfast Sausage & Bacon*

*Domestic Cheese Tray, Deli Meat Tray and a Cubed Fruit Tray*

*Assorted Desserts*

*Coffee, Decaffeinated Coffee, Tea and Chilled Juices*



*All prices are per person unless stated otherwise, and are subject to service charge and applicable taxes.*

## *Beverage Services*

### *Cash Bar*

*Guests to purchase and pay for drinks individually.*

*Domestic Beer, liquor, house wine*

*Imported Beer*

*Liqueurs'*

*Non-alcoholic beer*

*Soft drinks and juice*

### *Host Bar*

*Wedding couple to pay for guest beverage consumption.*

*Domestic Beer, liquor, house wine*

*Imported Beer*

*Liqueurs'*

*Non-alcoholic beer*

*Soft drinks and juice*

### *Subsidized Bar*

*Guests to pay a set amount for all beverages and the balance of the purchases are invoiced to the Wedding couple.*

*Domestic Beer, liquor, house wine*

*Imported Beer*

*Liqueurs'*

*Non-alcoholic beer*

*Soft drinks and juice*

*All prices are subject to applicable taxes and service charges*





**Bar Service**

***Liquor***

<i>Premium brands</i>	1 oz	\$6.00
<i>Deluxe brands</i>	1 oz	\$7.00

***Beer***

<i>Domestic beer</i>	12 oz	\$6.00
<i>Imported beer</i>	12 oz	\$7.00
<i>Non-alcoholic beer</i>	12 oz	\$2.75

***Wine***

<i>By the glass</i>	6 oz	\$7.00
<i>Coolers</i>	12 oz	\$6.50

***Cocktails***

<i>Caesars</i>	1 oz	\$6.50
<i>Paralyzers</i>	1 oz	\$6.50
<i>Martinis</i>	2 oz	\$8.50

***Liqueurs***

<i>Amaretto, Kahlua, Bailey's Irish Cream</i>	1 oz	\$6.00
<i>Drambuie</i>	1 oz	\$6.50
<i>Grand Marnier</i>	1 oz	\$7.00
<i>Courvoisier</i>	1 oz	\$6.75

<i>Soft Drinks</i>		\$2.75
<i>Juices</i>		\$2.75

***Punch Reception***

<i>Non-alcoholic Fruit Juice punch</i>	1 gallon	\$36.75
<i>Vodka and Rum based punch</i>	1 gallon	\$86.25
<i>Champagne punch</i>	1 gallon	\$74.75

*The above menu prices include applicable taxes  
All prices are subject to change*



## **CONDITIONS OF BOOKING**

We *thank you* for choosing the Delta Bessborough to host your special event. Our Banquet Menus feature a selection of our most popular items; however we would be delighted to arrange a special menu to suit your particular requirements. In order to ensure a well organized event, we ask that you follow these Catering Policies.

1. The guaranteed number of guests attending a function is required a minimum of five business days in advance. Should no guarantee be received, the hotel will prepare and charge for the original number contracted. You will be billed for the guaranteed number given, or attendance, whichever is greater.
- 2a. The hotel reserves the right to substitute a comparable function room(s) within the hotel for the function room(s) named in this agreement.
- 2b. The hotel reserves the right to provide an alternate function room suited to the group's guaranteed attendance.
3. Please note that all food and beverage prices are subject to a service charge, unless otherwise indicated, and applicable taxes (Provincial Sales Tax, G.S.T., LCT)
4. Any food and/or beverage brought into a function room must be supplied by the hotel, with the exception of wedding cakes. A signed waiver, releasing the Hotel from liability, will be required. Due to the delicate nature of wedding cakes, it will be the responsibility of the baker to deliver and set up all wedding cakes.
5. Provincial Liquor Laws do not permit the service of alcoholic beverages prior to 11:00 a.m. and after 1:00 a.m.
6. A non-refundable deposit is required to secure the reservation on a definite basis. Full payment for your event is required five business days in advance of the function, based upon your guaranteed attendance. Adjustments to the account will be either billed or refunded after the function. Payment owing shall be settled within seven working days. Payment can be made by cash, credit or debit card or by certified cheque.
7. All cancellations must be received in writing directed to the Catering Department. Should cancellation occur within three months of your event, a cancellation fee of 20% of the estimated revenue derived from the event will apply. Should cancellation occur within four weeks of your event, a cancellation fee of 40% of the estimated revenue derived from the event will apply.
8. The hotel must be notified prior to your function of any materials to be delivered to the hotel for use during your function.
9.
  - a. The hotel cannot be held liable for items lost or stolen from our function rooms.
  - b. The hotel cannot be held liable for items not delivered intact either before, during or after your function.
  - c. Personal effects must be removed by the client from the function rooms at the end of each day or event, unless a "Release of Liability and Indemnity" agreement has been signed.
10. The hotel reserves the right to inspect and control all private functions, including conduct and performance of entertainers and audible level of music played. When music is played in the function rooms (either live or recorded), a licence must be obtained from the Society of Composers, Authors and Music Publishers of Canada (SOCAN).
11. The hotel reserves the right to charge the undersigned for all damages incurred by the occupants and/or agents. Confetti is not allowed in either the banquet or guest rooms. Labour charges will apply for any clean up of confetti.
12. The Delta Bessborough does not permit nails, staples, tacks or duct tape to be used on the function walls, doors or ceilings. Blue fun tack is acceptable.
13. Any security required is the responsibility of the convenor and may be necessary for certain events.
14. Menus and final arrangements should be confirmed four to six weeks prior to your event. The Hotel may have to substitute some items if late confirmation is received within seven days prior to your event.



**SOCAN**

Society of Composers, Authors and  
Music Publishers of Canada

Société canadienne des auteurs,  
compositeurs et éditeurs de musique

“Socan is the Canadian copyright collective that administers the performing rights of more than 90,000 composer, author and music publisher members by licensing the use of their music in Canada. We collect license fees on their behalf and distribute royalties to them.”

Fees are based as follows:

ROOM CAPACITY (Seating and Standing)	WITHOUT DANCING (Fee Per Event)	WITH DANCING (Fee Per Event)
1 – 100	\$20.56	\$41.13
101 – 300	\$29.56	\$59.17
301 – 500	\$61.69	\$123.38
Over 500	\$87.40	\$174.79



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