



Delta Burnaby Fare

2011 / 2012

PRICES SUBJECT TO APPLICABLE TAXES AND GRATUITY CHARGES
Prices subject to change without notice
Effective September, 2011



Continental Breakfast Options

Canadian Continental Breakfast

Chef's selection of breakfast pastries
Butter, Honey, Preserves
Assorted fresh juices
Freshly Brewed Regular &
Decaffeinated Coffee,
Imported & Herbal Teas
Seasonal Fresh Fruit Platter
\$17 per person

Healthy Start Continental Breakfast

Chef's Selection Breakfast Breads and Pastries
Butter, Honey & Assorted Preserves
Fresh Seasonal Fruit & Berries
Sun Dried Fruit & Granola
Individual Fruit Yogurts
Skim Milk
Assorted fresh juices
Freshly Brewed Regular &
Decaffeinated Coffee,
Imported & Herbal Teas
\$20 per person

European Continental Breakfast

Fresh Baguette, Croissants & Danish
Butter, Honey, Preserves
Dried Fruits & Nut Granola,
Seasonal Whole Fruit
Smoked & Cured Meats
Imported Cheeses & Sliced Tomatoes with chives
Skim Milk
Apple, Orange, Cranberry & Tomato Juice
Freshly Brewed Regular & Decaffeinated Coffee,
Imported & Herbal Teas
\$23 per person



Hot Breakfast Buffets

Canadian Breakfast Buffet

Chef's selection of breakfast Breads
Butter, Honey & Assorted Preserves
Scrambled Farm Fresh Eggs
Crisp Smoked Bacon & Grilled Pork Sausages with herbs
Crispy Potato Hash with Herbs
Fresh Seasonal sliced Fruit
Assorted Fruit Juices
Freshly Brewed Regular & Decaffeinated Coffee,
Imported & Herbal Teas
\$24 per person

Delta Burnaby Traditional Breakfast

Chef's selection of breakfast pastries and breads
Butter, Honey & Assorted Preserves
Seasonal Fruit & Berries
Scrambled farm fresh eggs with spring onions and herbs
Crisp smoked bacon, Black Forest Ham and Grilled Pork Sausage
Crispy Potato Hash with Herbs
Grilled Peppers and Sweet Onions
Assorted fresh Fruit Juices
Freshly Brewed Regular & Decaffeinated Coffee,
Imported & Herbal Teas
\$27 per person

*** Option to have Hot Breakfast plated is available – please inquire**



Custom Additions

Bacon

Country Sausage, Turkey Sausage
Back Bacon Or
Black Forest Ham
\$6 per person

Montreal Style Bagels

Assorted Varieties
Served with Plain
And Flavored Cream Cheeses
\$5 per person

Assorted fruit smoothie station:

Banana, Orange, Fresh Berries
Soya and/ or Skim Milk
Blended with Non fat Yoghurt
\$7 per person

Belgian Waffles

Seasonal Fruit Compote
Whipped Cream
\$9 per person

Cinnamon Orange French toast

Seasonal Fruit Compote
Pure Maple Syrup
\$7 per person

Hot Oatmeal with Brown Sugar

2% or Skim Milk
\$5 per person

Smoked BC salmon
\$9 per person

Buttermilk pancakes &
Seasonal Fruit compote
\$8 per person

Seasonal Fruit & Berries

\$5 per person

Chef attended Omelet station (*action station*)

\$10 per person, Chef Fee applicable at \$65/hr

For groups under 8 persons, omelets will be plated



Coffee Break - beverages

Freshly Brewed Regular, Decaffeinated Coffee and Imported & Herbal Teas	\$3.50 per person per time period
Skim, 2% Milk or Chocolate Milk	\$21.00 per 60 ounce jug
Soft Drinks Coke, Diet Coke, Root Beer, Orange, Sprite & Iced Tea	\$3.65 per can
Bottled Fruit or Vegetable Juice (300 ml) Apple, Orange, Grapefruit, Cranberry, V8 or Tomato	\$3.95 per bottle
Perrier Sparkling Mineral Water (330 ml)	\$4.25 per bottle
Bottled Spring Water (500ml)	\$4.00 per bottle
Seasonal fresh fruit Smoothies	\$30.00 per 60 ounce jug
Individual Fruit Yogurts	\$4.00 each
Whole Fruit Apples, Oranges and Bananas	\$1.50 each piece
Sun Dried Fruit & Nut Granola with 2% or Skim Milk	\$4.00 per person

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Coffee Break – baked goods / sweets

Fresh from our Pastry Kitchen | per Dozen

Freshly Baked Cranberry Scones	\$30.00
Chocolate Dipped Rice Crispy Squares	\$29.00
Freshly Baked Apple Turnovers	\$31.00
Assorted Italian Biscotti	\$30.00
House Made Multigrain Granola & Nut Bars	\$30.00
Assorted French Pastries	\$35.00
Sticky Cinnamon Buns	\$39.00
Assorted Muffins (Available also in low fat varieties)	\$35.00
Assorted Freshly Baked Breakfast Pastries or Croissants	\$29.00
Breakfast Breads	\$30.00
Banana Walnut, Lemon Poppy Seed, Chocolate Zucchini, Date & Nut	
Freshly Baked Cookies	\$29.00
Chocolate Chip, Oatmeal & White Chocolate Macadamia Nut	
Chocolate Dipped Strawberries	\$35.00
Chocolate Truffles	\$30.00
Fresh Fruit Tarts	\$35.00
Fudge & Nut Brownies	\$29.00
Nanaimo Bars	\$29.00
Haagen-Dazs Ice Cream Bars	\$60.00

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Snacks

In- House Roasted Nuts	
Soup Cup	\$ 2.00 per cup
Square Bowl	\$12.00 per bowl
Santé Fe Snack Mix	
Soup Cup	\$ 1.50 per cup
Square Bowl	\$ 10.00 per bowl
Potato Chips	
Miss Vickie's (Individual Bags)	\$ 1.75 each
Lays- Plain Wavy	\$ 8.00 per bowl
* With Dip	\$ 10.00 per bowl
Pretzels	
Soup Cup	\$ 1.50 per cup
Square Bowl)	\$ 10.00 per bowl
Smarties	
Soup Cup	\$ 6.00 per cup
Square Bowl	\$ 36.00 per bowl
Jelly Beans	
Soup Cup	\$ 3.00 per cup
Square Bowl	\$20.00 per bowl
Popcorn	
With Flavored Shakers	\$ 5.00 per person
Tortilla Chips	
With Fresh Guacamole and Salsa	\$ 6.00 per person

*** Soup Cup: Serves approximately 1-2 people**
*** Square Bowl: Serves approximately 10 people**



Themed Coffee Breaks

The Cookie Break

Assorted Fresh Fruit Juices

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Assorted Fresh Baked Cookies

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Freshly Brewed Regular &
Decaffeinated Coffee,
Imported & Herbal Teas

\$12.00 per person

The Energizer

Fresh fruit smoothies

Fresh Fruit Salad with Fresh Mint

In- House Roasted Nuts

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Freshly Brewed Regular &  
Decaffeinated Coffee,  
Imported & Herbal Teas

**\$14.00 per person**

### Mediterranean Afternoon

Hummus

Roast Eggplant Dip

Assorted olives and Tapenade

Flatbreads and Crisps

~~~

Freshly Brewed Regular &
Decaffeinated Coffee,
Imported & Herbal Teas

\$14.00 per person

Guacamole

The Carnival

Buttered Popcorn

Pogo Sticks

Carnival Candies

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Juice and Pop

**\$14.00 per person**

### The Fiesta

Tortilla Chips

Guacamole

Salsa

Sour Cream

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Jugs of Lemonade, Limeade

In- House Fruit Punch

Freshly Brewed Regular &

Decaffeinated Coffee,

Imported & Herbal Teas

\$13 per person

The Intermission

Assorted Potato Chips & Chocolate Bars

(1 Individual bag and 1 bar per person)

Buttered Popcorn with flavored shakers

Assorted Freshly Baked Cookies

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Selection of Soft Drinks

Freshly Brewed Regular &

Decaffeinated Coffee,

Imported & Herbal Teas

**\$15.00 per person**

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## Working Lunches

(Groups fewer than 15 people are subject to a per person surcharge)

### Soup & Sandwich on Artisan Bread

Seasonally Inspired Soup

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Slow Roasted Beef, Mustard and Onion relish on Ciabbata Loaf
Smoked Turkey, Havarti Cheese, basil Aioli on Cranberry Country loaf
Black Forest Ham, Swiss cheese, Lettuce and tomatoes on Sesame Kaiser Bun
Grilled Vegetable with Hummus, Feta in Whole Wheat Wrap
Tuna Salad, spring onion Aioli on Rye
Egg Salad with Chives on Kaiser Bun

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Assorted Bars and Squares

Freshly Brewed Regular & Decaffeinated Coffee,  
Imported & Herbal Teas

**\$28 per person**

### Still Creek Bistro

Medley of salad leaves with Assorted Dressings  
Roma tomato salad, basil pesto, marinated Bocconcini

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Slow Roasted Beef, Mustard and Onion relish on Ciabbata Loaf
Smoked Turkey, Havarti Cheese, basil Aioli on Cranberry Country loaf
Black Forest Ham, Swiss cheese, Lettuce and tomatoes on Sesame Kaiser Bun
Grilled Vegetable with Hummus, Feta in Whole Wheat Wrap
Tuna Salad, spring onion Aioli on Rye
Egg Salad with Chives on Kaiser Bun
Garnished with Cornichons, Olives, & Cocktail Onions

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Chef's Selection of Pastries

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Freshly Brewed Regular & Decaffeinated Coffee,
Imported & Herbal Teas

\$30.00 per person

*** All sandwiches can also be made with flavored wraps– just ask!**

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Working Lunches cont'd

(Groups fewer than 15 people are subject to a per person surcharge)

Relaxed BBQ Break

Marinated Potato Salad with Lemon and tarragon, Roasted red peppers
Medley of Baby Salad Leaves, Seasonal Fresh Vegetables, Assorted Vinaigrettes
Roma Tomato Salad, Basil Pesto Marinated Boconccini

~~~

Grilled Whole Beef Burgers, Grilled Smokies, and Veggie Burgers

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Fresh Tomatoes, Shredded Cheese, Cucumbers, Onions,
Pickles, Lettuces and Sauerkraut
Mayonnaise, mustards, ketchup, relishes

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Chef's Selection of Pastries

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Freshly Brewed Regular & Decaffeinated Coffee,
Imported & Herbal Teas

\$35 per person

Build your own Cold Sandwich

Marinated Potato Salad with Lemon and tarragon, Roasted red peppers
Roma Tomato Salad, Basil Pesto Marinated Boconccini
Medley of Baby Salad Leaves, Seasonal Fresh Vegetables, Assorted Vinaigrettes

~~~

Selection of Sliced Deli Meats, Tuna Salad and Egg Salad  
Fresh Tomatoes, Cucumbers, Onions, Pickles, lettuces,  
Assorted Condiments

Marble Rye, Kaiser Rolls, Flavored Wraps

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Seasonal Fresh Fruit Platter with Berries

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Freshly Brewed Regular & Decaffeinated Coffee,  
Imported & Herbal Teas

**\$31 per person**

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## Working Lunches cont'd

(Groups fewer than 15 people are subject to a per person surcharge)

### Vegetarian

Medley of Salad Leaves with Assorted Vinaigrettes  
Roma Tomato Salad, Basil Pesto, Marinated Bocconcini  
Marinated Potato Salad with Lemon and tarragon, Roasted red peppers

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Tomato, Cucumber, Grilled Zucchini, Alfalfa on Multigrain
Grilled Vegetables with Hummus, Feta in Whole Wheat Wrap
Crispy Falafel, chili bean mayo, Curried Wrap

~~~

Seasonal fresh fruit platter with berries  
Assorted House made Bars and Squares

~~~

Freshly Brewed Regular & Decaffeinated Coffee,
Imported & Herbal Teas

\$25.00 per person

Working Lunch Additions

Seasonally Inspired Soup
\$7 per person

Fresh Vegetable Crudités
With Herb Dip
\$5 per person

Assorted Sliced Deli Meats Platter
\$7 per person

Salad
Caesar or Mixed Greens
\$7 per person

Antipasto platter
\$8 per person

Domestic Cheese Tray with Crackers
\$6 per person

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HOT LUNCH OR DINNER BUFFETS

(Groups fewer than 30 people are subject to a per person surcharge)

Create your own...

Lunch includes choice of 3 salad items and 2 main courses.

Dinner includes choice of 4 salad items and 2 main courses with Dinner size portions for salads and main courses

All Buffets to include:

Chef's selection of baked breads and rolls and Butter

Sweet Ending Dessert Buffet to include...

Chocolate mousse, cakes, assorted fruit pies, tortes, cakes

Sliced fresh fruits, seasonal berries

Domestic and International cheese with cheese biscuits

Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

Salads

Medley of Baby Salad Leaves, Seasonal Fresh Vegetables, Assorted Vinaigrettes

~~~

Traditional Caesar Salad

Herb Croutons and Grana Padano Cheese

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Traditional Greek Style Salad with Kalmata Olives, Feta,
Red Wine and Fresh Oregano Dressing.

~~~

Roma Tomato Salad, Basil Pesto Marinated Boconcini

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Marinated Potato Salad with Lemon and tarragon, Roasted red peppers

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Chow Mein Noodle Salad with Cold water Shrimp and Asian Vinaigrette

Mango and Pear Salad with Basil Vinaigrette

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Penne Pasta Salad, Sun Dried Tomatoes, Black Olives, Red Onion, Herb and Garlic Dressing

Instead of 1 salad you may choose our
Seasonally Inspired Soup

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HOT LUNCH OR DINNER BUFFETS

(Groups fewer than 30 people are subject to a per person surcharge)

Create your own...

Main Courses

Butter Chicken, fragrant Basmati Rice, Mango Chutney, Naan Bread

Or

Braised Beef with Burgundy Wine, Caramelized Pearl Onions and Tiroller Lardons

or

Slow Baked Citrus Rubbed BC Salmon (OR Halibut Available Fresh April to Sept)
Dill and Preserved Lemon Cream

Or

Sheppard's Pie With Roasted Corn and Aged White Cheddar

or

Beef or Vegetarian Lasagna

Or

Penne Pasta with Wild Mushrooms Ragout and Grana Padano Cheese (Vegetarian)

Or

Marinated Chick Pea Stew, Slow cooked Onions, Tomato and Coriander (Vegetarian)

Or

Roast Chicken Supreme with Basil and Parmesan Crumble, Tomato Napoli

Or

BC Fisherman Stew with Fresh Dill, Crispy Puff Pastry (Assorted Seafood in Season)

Or

Garlic, lemon and herb roasted "10 Cut" bone in Chicken
(Dinner portion to contain all breast meat if desired)

With

Lemon Olive Oil Roasted Baby gold Potatoes with Herbs, Chili's and Parmesan
Chef's selection of Local Vegetables Prepared in the Style of the Season

Lunch/\$37 per person

Dinner/\$48 per person

*** add a 4th Salad to your lunch for a \$7.00/person charge**

*** add a 3rd entrée to either lunch or dinner for a \$12.00/person charge**

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Themed Dinner Buffets

(Groups fewer than 30 people are subject to a per person surcharge)

Burnaby Mountain

Chef's selection of baked breads and rolls with Butter

~~~

Medley of Baby Salad Leaves, Seasonal Fresh Vegetables, Assorted Vinaigrettes  
Traditional Greek Style Salad with Kalmata Olives, Goat Feta,  
Red Wine and Fresh Oregano Dressing  
Marinated Potato Salad with Lemon and tarragon, Roasted red peppers

~~~

Sheppard's Pie With Roasted Corn and Aged White Cheddar
Slow Baked Citrus Rubbed BC Salmon (OR Halibut Available Fresh April to Sept)
Dill and Preserved Lemon Cream

~~~

Lemon Olive Oil Roasted Baby gold Potatoes with Herbs, Chili's and Parmesan  
Chefs Selection of Local Vegetables Prepared in the Style of the Season

~~~

Fresh Seasonal Fruit Platter and Chefs Selection of Pastries
Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$42 per person

Provence

Chef's selection of baked breads and rolls with Butter

~~~

Traditional Caesar Salad, Herb Croutons and Grana Padano Cheese  
Beetroot and Apple Salad with Goat Cheese and Pistachio  
Marinated Potato Salad with Lemon and tarragon, Roasted red peppers

~~~

Roast Chicken Supreme with Basil and Parmesan Crumble, Tomato Napoli
Slow Baked Citrus Rubbed BC Salmon, Julienne Vegetables, Lemongrass Vin Blanc

~~~

Lemon Olive Oil Roasted Baby gold Potatoes with Herbs, Chili's and Parmesan  
Chef's selection of Local Vegetables Prepared in the Style of the Season

~~~

Fresh Seasonal Fruit platter and Chefs selection of Pastries
Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$43 per person

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Themed Dinner Buffets cont'd

(Groups fewer than 30 people are subject to a per person surcharge)

Italian Market

(can be made as a Vegetarian Buffet)

Chef's selection of baked breads and rolls with Butter

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Orzo Salad with Sundried Tomatoes, Prosciutto, Grana Padano,  
Basil and Sweet Garlic Dressing

Roma Tomato Salad, Basil Pesto Marinated Boconccini

Traditional Caesar Salad, Herb Croutons and Grana Padano Cheese

~~~

Penne Pasta with Wild Mushroom Ragout and Grana Padano Cheese (V)
Roast Chicken Supreme with Basil and Parmesan Crumble, Tomato Napoli

~~~

Lemon Olive Oil Roasted Baby gold Potatoes with Herbs, Chili's & Parmesan  
Chefs Selection of Local Vegetables Prepared in the Style of the Season

~~~

Fresh Seasonal Fruit Platter and Chefs Selection of Pastries
Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$45 per person



Themed Dinner Buffets cont'd

(Groups fewer than 30 people are subject to a per person surcharge)

West Coast Dinner Buffet

Chef's selection of baked breads and rolls with Butter

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Seasonally Inspired Soup

~~~

Medley of Baby Salad Leaves, Seasonal Fresh Vegetables
Assorted Vinaigrettes

Traditional Caesar Salad Herb Croutons and Grana Padano Cheese

Roma Tomato Salad, Basil Pesto Marinated Boconccini

Marinated Potato Salad with Lemon and tarragon, Roasted red peppers

~~~

Braised Beef with Burgundy Wine, Caramelized Pearl Onions and Tiroler Bacon

Slow Baked Citrus Rubbed BC Salmon

(OR Halibut Available Fresh April to Sept)

Penne Pasta with Wild Mushrooms Ragout and Grana Padano Cheese (V)

~~~

Lemon Olive Oil Roasted Baby Gold Potatoes with Herbs, Chili's and Parmesan

Chef's selection of Local Vegetables Prepared in the Style of the Season

~~~

Fresh Seasonal Fruit Platter

Chocolate Mousse, Cheesecakes, assorted Fruit pies, Tortes and Cakes

~~~

Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$55 per person

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Buffet Enhancements:

Smoked Fish (salmon, trout, peppered mackerel, candied salmon)
Platter with traditional accompaniments
\$6 per person

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Domestic and International Cheese platter with Crackers  
**\$7 per person**

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Charcuterie Platter (pates, terrines, sliced Smoked, Cured and Dried meats)
\$7 per person

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Antipasto platter (marinated vegetables, Olives, Serrano ham)  
**\$8 per person**

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Cold seafood platters (Marinated Mussels, cold water shrimp, smoked fish)
\$6 per person

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Assorted spreads and dips with grilled flatbreads  
**\$4 per person**

## Chef Attended Carving Station:

\*\* Chef Fees are applicable at \$65/hr

Mustard Roasted Strip Loin of Beef  
Cabernet Jus, Horseradish and Mustards  
**\$420 (serves 45 people)**

Slow Roasted Beef Prime Rib with Natural Jus  
**\$450 (serves 40)**

Smoked paprika Roasted Pork Loin  
**\$280 (serves 30 people)**

Rosemary Roasted Leg of Lamb with Minted Lamb Jus  
**\$230 (serves 20 people)**

Herb and Panko crusted Rack of Lamb with Natural Lamb jus  
**\$95 (serves 8 people)**

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## Build Your Own plated 2 or 3 course Meal

*\*\* Cost includes Chef's selection of baked breads and rolls with Butter  
And Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas*

### Lunch

**2 course \$35**

**3 course \$46**

### Dinner

**2 course \$50**

**3 course \$59**

### Seasonally Inspired Soups

Wild Mushroom Potage, Qualicum Feta Cheese and Truffle Oil

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Roasted Butternut Squash with Nutmeg Crème Fraiche

~~~

Traditional Miso Soup with Tofu, Wood ear Mushrooms and Spring onions

~~~

Traditional West Coast Seafood Chowder with, Roast Corn,
Rock Crab and Seasonal Poached Fish

Cold Starters

Rare Seared Albacore Tuna, Avocado Puree, Asparagus and Serrano Ham, Soy Fluid Gel

~~~

Roast Beetroot Salad with Warm Goat Cheese Fritter, Textures of Orange,  
Pistachio Vinaigrette

~~~

Medley of Organic Baby Salad Leaves, Compressed Pears, Sliced Seasonal Vegetables,
Ginger and Truffle Vinaigrette

Tian of House Cured Salmon and Belle River Rock Crab, Apple Caviar,
Organic Greens and Charred Avocado (stacked salad style)

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Build Your Own plated 2 or 3 course Meal Cont'd...

Hot Appetizers

Warm wild Mushroom and Ricotta Tart, Endive Salad, Truffle Vinaigrette

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Baked Lamb Confit Strudel, Minted Cucumber Salad, Curry Oil

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Seared Scallops, with Beetroot Infused Pearl Cous Cous, Tarragon Pea Coulis

~~~

Bonito Crusted Crab Cakes with Chili Bean Aioli, Vegetable Slaw

### **Main Courses**

Grilled 7oz Beef Tenderloin, Roast Carrot Puree, Caramelized Onion and Pine Nut potato Pave

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Roast BC Halibut with Brown Butter Spaetzle, Seasonal vegetables, Shellfish Emulsion

~~~

Roast BC Salmon, Pearl Cous Cous with Smoked Bacon and Shallots, Seasonal Vegetables, Lobster Cream

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Roast Lamb Loin, Caramelized Onion and Eggplant Bayaldi, Minted Lamb Jus

~~~

Wild Mushroom and Boursin Stuffed Chicken Breast, Potato and Pine Nut Pave, Celeriac Puree, Merlot Jus

~~~

Braised Boneless Beef Shortrib, Roast Cauliflower, Citrus and Pine nut Gremolata, Glazed Baby Vegetables

Slow Roasted Pork Loin, Mustard and garlic Rub, Potato Puree, Seasonal vegetables

Vegetarian

Seasonal Vegetable Risotto, Shaved Pecorino Cheese. Toasted Almonds

~~~

Mushroom and Marinated Tofu Wellington, Seasonal Vegetables, Pine nut and Brown Butter Vinaigrette

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Build Your Own plated 2 or 3 course Meal Cont'd...

### Lunch and Dinner Dessert Options

Baked Okanagan Pear Crumble

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Traditional Crème Brulée

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Chocolate Crème Brulée

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Traditional Baked New York Cheesecake

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Chilled Mango Cheese Cake

~~~

Apple Strudel

~~~

Lemon Tart

~~~

Fresh Fruit and Berries with Homemade Sorbet

Crisp Tulip Cup

~~~

Chocolate Cylinder with Citrus Compote

~~~

Alize ...

Layers of Praline Cream, Raspberry and Pecan Nut

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Tiramisu Cake

~~~

Chocolate and Passion Fruit Mousse Cake



Plated Lunch Options

Firenze (2 course)

Chef's selection of baked breads and rolls with Butter

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(Please Select One of the Following for all guests to enjoy)

Wild Mushroom and Boursin Stuffed Chicken Supreme, Potato and Pine Nut Pave,  
Celeriac Puree, Merlot Jus

Or

Roast BC Halibut with Brown Butter Spaetzle, Seasonal vegetables, Shellfish Emulsion

~~~

Chocolate Crème Brulée with Honey Brandy Snap

Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$39 per person

Delta Lunch (3 course)

Chef's selection of baked breads and rolls with Butter

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(Please Select One of the Following for all guests to enjoy)

Wild Mushroom Potage with Qualicum Feta Cheese and Truffle Oil

Or

Baked Lamb Confit Strudel, Minted Cucumber Salad, Curry Oil

~~~

(Please Select One of the Following for all guests to enjoy)

Slow Roasted Pork Loin, Mustard and garlic Rub, Potato Puree, Seasonal vegetables.

Or

Roast BC Salmon, Pearl Cous Cous with Smoked Bacon and Shallots,
Seasonal Vegetables, Lobster Cream

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Baked Okanagan Pear Crumble

~~~

Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$49 per person

* Vegetarian options available upon request

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Plated Dinner Options

Gateway (2 courses)

Chef's selection of baked breads and rolls with Butter

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(Please Select One of the Following for all guests to enjoy)

Roast BC Salmon, Pearl Cous Cous with Smoked Bacon and Shallots,  
Seasonal Vegetables, Lobster Cream

Or

Wild Mushroom and Boursin Stuffed Chicken Breast, Potato and Pine Nut Pave,  
Celeriac Puree, Merlot Jus

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Traditional Crème Brulée

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Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

**\$50 per person**

### The Villa (2 course)

Chef's selection of baked breads and rolls with Butter

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(Please Select One of the Following for all guests to enjoy)

Roast BC Halibut with Brown Butter Spaetzle, Seasonal vegetables, Shellfish Emulsion

Or

Braised Boneless Beef Shortrib, Roast Cauliflower, Citrus and Pine nut Gremolata,
Glazed Baby Vegetables

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Warm Apple Crumble with Vanilla Ice Cream

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Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$50 per person



Plated Dinner Options cont'd

Delta Burnaby (3 Course)

Chef's selection of baked breads and rolls with Butter

~~~

(Please Select One of the Following for all guests to enjoy)

Roasted Butternut Squash with Nutmeg Crème Fraiche

Or

Tian of House Smoked Salmon and Belle River Rock Crab, Organic Greens, Avocado Puree

~~~

(Please Select One of the Following for all guests to enjoy)

Braised Boneless Beef Shortrib, Roast Cauliflower, Citrus and Pine nut Gremolata,
Glazed Baby Vegetables

Or

Roast BC Salmon, Pearl Cous Cous with Smoked Bacon and Shallots,
Seasonal Vegetables, Lobster Cream

~~~

Lemon Tart

Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

**\$59 per person**

### West Coast Seafood Dinner (3 Course)

Chef's selection of baked breads and rolls with Butter

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(Please Select One of the Following for all guests to enjoy)

Traditional West Coast Seafood Chowder with Roast Corn,
Rock Crab and Seasonal Poached Fish

Or

Rare Seared Albacore Tuna, Avocado Puree, Asparagus and Serrano Ham, Soy Fluid Gel

~~~

(Please Select One of the Following for all guests to enjoy)

Roast BC Halibut with Brown Butter Spaetzle, Seasonal vegetables, Shellfish Emulsion

Or

Roast Salmon, Pearl Cous Cous with Smoked Bacon and Shallots,  
Seasonal Vegetables, Lobster Cream

~~~

Mango Cheese Cake

Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$59 per person

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Plated Dinner Options cont'd

Land and Sea (3 course)

Chef's selection of baked breads and rolls with Butter

~~~

(Please Select One of the Following for all guests to enjoy)

Wild Mushroom Potage with Quail Feta Cheese and Truffle Oil

Or

Seared Scallops, with Beetroot Infused Pearl Cous Cous, Tarragon Pea Coulis

~~~

(Please Select One of the Following for all guests to enjoy)

Grilled 7oz Beef Tenderloin, Roast Carrot Puree, Caramelized Onion and
Pine Nut potato Pave

Or

Roast BC Halibut with Brown Butter Spaetzle, Seasonal vegetables, Shellfish Emulsion

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Chocolate Passion Mousse Cake

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Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$59 per person



RECEPTION STATION SUGGESTIONS

Hot Selections | Price Per Dozen / Minimum order of 2 dozen per item

Steamed Dim Sum Dumplings	\$37
Crisp Panko Seafood Cakes	\$43
Beef, Chicken OR Vegetarian Samosas	\$41
Roast Pear and Asiago Risotto Arancini	\$35
Mushroom Phyllo with Herbs	\$35
Chef's Assorted Quiche	\$27
BBQ Duck Springrolls	\$39
Mushroom and Tofu Vegetarian Springrolls	\$35
Bonito Crusted Scallop on Daikon and Seaweed Salad, Wasabi Aioli	\$45
Pork and Cabbage Gyoza, Ponzu	\$37
Grilled Chicken Skewers with Spiced Peanut Sauce	\$39
Mini Sheppard's Pie	\$43
Mini Beef Slider's with Aged Cheddar and Brioche Buns	\$49

Cold Selections | Price Per Dozen / Minimum order of 2 dozen per item

Tuna Tartar with Capers and Soya	\$41
Seafood Ceviche with Chili and Pickled Mango	\$40
Assorted Sushi with Soya, Pickled Ginger and Wasabi	\$40
Poached Asparagus with Prosciutto	\$43
Tomato and Bocconcini Brochette with Pesto	\$34
Olive and Confit Tomato Bruschetta	\$31
Prosciutto Wrapped Melon with Mint	\$36
Smoked Salmon Mousse on Toasted Brioche	\$41
Classic Poached Prawns with Cocktail Sauce and Lemon Aioli	\$47

** should you wish your hors D'hourves to be passed, a cost of \$30/hour per server will be charged. 1 server per 75 guests or portion of is standard.



Reception Stations

Display of Imported and domestic cheeses
Appropriate accompaniments, nuts, dried fruit, selected crackers and breads

\$180

(Serves 20 people)

Fresh Vegetable Crudités platter
With assorted dips

\$80 (Serves 20 people)

Charcuterie Platter (pates, sliced cured and dried meats)

\$120 (Serves 20 people)

Antipasto platter (marinated vegetables, Olives, Serrano ham, etc.)

\$130 (Serves 20 people)

Cold seafood and smoked fish platters (cold water shrimp, smoked salmon etc.)
With appropriate accompaniments dips and sauces

\$220 (Serves 20 people)

Lemon and Tarragon Poached Prawn Cocktail with
Traditional Cocktail Sauce and Tarragon Aioli

\$180 (Serves 20 ppl)

Chef attended dessert stations

Chef Fees are applicable at \$65 per hour

Cream Brulée torch action station (50 pieces)

\$585

Crepe Suzette flambé action station (50 pieces)

\$375

Chocolate fountain tower

With fresh fruit, marshmallow, almond cake and lady fingers...

\$750

(Serves 50 people)

PRICES SUBJECT TO APPLICABLE TAXES AND GRATUITY CHARGES
Prices subject to change without notice
Effective September, 2011



Cont'd Chef attended dessert stations

**Warm Apple Crumble with Virtual Nitro Ice Cream Station
(Liquid Nitrogen Instant Ice Cream made in front of guests)**

\$600 (Serves 50 people)

Chef attended action stations

Chef Fees are applicable at \$65 per hour

Smoked paprika Roasted Pork Loin, Vinho do Porto jus

\$320 (serves 30 people)

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Slow Roasted Mustard rubbed Strip Loin of Beef,  
Cabernet Jus, Horseradish and Mustards

\$450 (serves 45 people)

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Rosemary Roasted Leg of Lamb with Minted Lamb Jus

\$280 (serves 20 people)

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Herb and Panko crusted Rack of Lamb with Natural Lamb Jus

\$18 per person

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Assorted Whipped Potato Bar and

Assorted garnishes prepared to order:

Wild Mushrooms, Smoked Bacon, Flavored Oils, Boursin Cheese,
Brunoise Vegetables

\$15 per person (**Minimum 15 people**)

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Slider Burger Bar

Prime Beef Mini Burgers, Local Wild Salmon Burgers,  
Brioche Buns, Assorted Condiments

\$18 per person (**Minimum 15 people**)

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## Catering Conditions

The menus in our package are our suggested selections.  
We would be pleased to customize menus  
To suit any taste or occasion

**Our Kitchen is Your Kitchen!!!**

In accordance with BC Liquor Laws, all alcoholic beverages consumed in licensed areas must be purchased by the hotel through the BC Liquor Distribution Board. Consumption of liquor is not permitted prior to 11:00AM or after 01:00AM; after 12:00 AM on Sundays and Holidays.

A hotel service charge will be applied to any outside goods or services the hotel arranges on a clients behalf.

### **Payment**

**A non-refundable deposit is required to secure the booking on a definite basis.**

**Credit must be established for Companies** to the satisfaction of the hotel at least 30 days prior to the function date. Direct billing applications will be reviewed in accordance with the Hotel's normal approval process which may take up to 3 – 4 weeks. Should the Hotel determine after establishing direct billing that your credit status has changed, the Hotel will have the option to require pre-payment of all estimated Master Account charges no later than fourteen (14) days before arrival, including any estimated Attrition fees. A master account will be set up for The Group covering its charges (the "Master Account").

The Group shall review all charges upon receipt of invoice that have been posted to the Master Account to ensure accurate billing. Payment of all direct billing must be made within thirty (30) days of receipt of a reconciled invoice from the Hotel.

**If credit is not established for Companies**, full payment of an estimate provided by your Catering Manager is required a minimum of one week in advance of the function based upon the estimated attendance. Adjustments to the account will be either be charged or refunded after the function. Payment owing or refunds will be settled by the hotel to the credit card on file within the first 2 Business days following the event.



**Note that direct billing cannot be arranged for private individuals** and therefore **Prepayment of 90%** of the estimated amount for the booking is required by the hotel a minimum of 30 days prior to your event start date. **Payment of any balance is required 5 business days** prior to your event with the guaranteed numbers and will be based on an estimate provided by your Catering Manger. The hotel reserves the right to deny admission to event should proper payment methods not be supplied within timelines as listed. Adjustments to the account will be either charged or refunded after the function. Payment owing will be settled by the hotel with the credit card on file within the first 2 Business days following the event.

In the event any charges are disputed (corporate or private events), The Group must notify the Hotel of such disputes within five business days or disputes will be considered waived. All undisputed charges will be paid within thirty (30) days, and if not paid within 30 days will be subject to interest accruing at the rate of 1 ½ % per month until paid. The hotel reserves the right to deny admission to event should proper payment methods not be supplied within timelines as listed above.

## Menu Selection

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**.

## Function Guarantees

The guaranteed number of guests attending a function/banquet is required by **noon 5 business days prior to the event start date**. If the guarantee is not received on time, the hotel will prepare and charge for the original number contracted, or actual number of guests in attendance, whichever is greater.

The hotel is prepared to set 5% to 10% above the guarantee number upon your request, providing space permits. Should the number of guests attending the function differ from the original contract, the hotel reserves the right to provide an alternate function room.

## Attrition

An estimated number of attendees should be provided to Delta Burnaby Hotel and Conference Centre 30 days prior to each function, after which time the hotel will allow a maximum attrition of 20%. Should the numbers be reduced by more than 20% a charge of 50% of the estimated food and beverage will apply on the difference.



## Cancellation

All cancellations must be received in writing directed to the catering department. Should cancellation occur within the 90 days of your event, the following cancellation fees will be charged:

|                   |                                                                                                                  |
|-------------------|------------------------------------------------------------------------------------------------------------------|
| 31-90 days prior: | 50% of estimated guestroom revenue and<br>50% of meeting room rental                                             |
| 15-30 days prior: | 100% of estimated guestroom revenue and<br>100% of meeting room rental and<br>50% of estimated food and beverage |
| 14 days or less:  | 100% of estimated guestroom revenue,<br>100% of estimated meeting room revenue and food & beverage               |

## Pricing

Please note that all food and beverage prices are subject to a service charge and applicable taxes. Prices are subject to change without notice; however we will guarantee menu prices six (6) months prior to your event.

## Security

Security arrangements must be arranged by the hotel. Any events for persons under the age of 19 years must have one Security Officer per 50 guests, for the duration of the event.

## Signage

Your signage may only be displayed directly outside your designated meeting room. The hotel reserves the right to remove signage that is not prepared in a professional manner or is deemed unsightly, untidy or inappropriate.

## Audio Visual Agreement

The Delta Burnaby Hotel and Conference Centre has an in house audio visual supplier to provide audio- visual services to our clients.

***Note that hotel policy does not permit the use of outside  
Audio visual companies for events taking place in the hotel.  
Please inquire if you have any questions.***

PRICES SUBJECT TO APPLICABLE TAXES AND GRATUITY CHARGES  
Prices subject to change without notice  
Effective September, 2011



## High Speed Internet Access

Delta Burnaby Hotel and Conference Centre has partnered with Gateway Casinos to provide T1 high-speed internet access in all meeting rooms. With speeds up to 11 mbps or over 300 times faster than a standard dial up modem, all of your on-line applications and presentations will run faster and more efficiently. Please contact Conference Services for further information.

### WIRELESS

Access fee per room for unlimited connections (per day or part thereof) \$150.00

### HARD WIRED – recommended for large events / presentations

Access fee per room for unlimited connections (per day or part thereof) \$250.00

## Telephones

Telephones are available in all meeting rooms. Direct dial requests must be arranged in advance with the Conference Services Office and are subject to additional charges. Long Distance calls will be charged at current hotel prices.

Local calls and Toll Free numbers are complimentary.

## Labor Charges

Note that should your event fall on a statutory holiday, additional labor charges may apply. At the discretion of the Delta Burnaby Hotel, a \$100.00 per room (entire ballroom counts as 3 spaces) Labor Fee applies to room set-up changes 48 hours prior to the event.

## Shipping/Receiving

Please discuss with your hotel contact should you be sending any materials to hotel. Shipping policies will be provided that should be followed in terms of acceptance & labeling.

The hotel must be notified of any materials to be delivered to the hotel for use during your functions. Subject to prior arrangements and space availability, the Delta Burnaby will accept delivery of materials from meeting conveners.



The hotel is prepared to accept shipments 2 business days Pre & Post to your contracted event dates and reserves the right to refuse shipments outside of these time frames.

## **Smoking in Rooms**

All meeting rooms and foyers are designated non- smoking in accordance with the City of Burnaby bylaws.

## **Miscellaneous Policies**

The organizer is responsible for any damages to the premises by their invited guest(s) or independent contractors during the time the premises are under their control.

Use of the hotel's name and logo in advertising is prohibited without prior approval.

This includes to damage to service hallways, elevators, etc during load in and load out.

## **Socan**

All musical entertainment is subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) charges.

SOCAN charges are based on room capacity authorized under the Hotel's Liquor License and if there is dancing or not. Please inquire as to pricing.

## **Meeting Space**

The hotel reserves the right to provide an alternative meeting room best suited for the group should the number of guests attending the function differ from the original number contracted.

## **Alternate Menu**

An additional charge of \$8 per person, per course is applicable for a 50/50 alternate placement menu when offered with your RSVP's and bride & groom provide name cards & assigned seating for the event.

## **Choice Menu**

An additional charge of \$20.00 per person, per course is applicable for a choice menu when offered to your guests once seated the night of the wedding.