



Delta Guelph Wedding Packages

In booking your special day at The Delta Guelph Hotel, we're pleased to offer:

Banquet Room of appropriate size to include:

- *White Table Linen & Napkins*
- *2 Votive Candles per Table*
- *Flatware, White China and Glassware*
- *Dance Floor, DJ Table, Gift and Cake Tables*
- *Podium and Microphone*

- ♥ *Complimentary Menu Card*
- ♥ *Complimentary Cake Cutting Knife and Lifter Set*
- ♥ *Complimentary Menu Sampling*
- ♥ *Complimentary Parking*
- ♥ *Complimentary overnight accommodation for the Bride and Groom on the Wedding Night in a Deluxe Suite with a complimentary amenity*
- ♥ *Complimentary Breakfast for Two the next morning for the Bride and Groom*
- ♥ *Preferred guestroom rates for overnight guests*
- ♥ *All taxes and gratuities included in the Wedding Packages*



Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre
Phone: 519-780-3700 Fax: 519-780-3710

Revised February 2012

www.deltaguelph.com



Romance Package

We are pleased to offer you the following with the Romance Package
\$95 (inclusive of taxes and gratuities)

- Menu Tasting for 2
- Reception to include Sparkling Alcoholic & Non Alcoholic Fruit Punch
- Elegant 4-Course Meal
- 2 Bottles of Wine per Table
- 1x Bottle of St. Pellegrino sparkling water per table
- 1 x Bottle of Acqua Panna water per table
- Sparkling Wine Toast
- 1-Hour Standard Host Bar
- Complimentary Cake Cutting (*Keepsake Knife & Lifter Set*)
- Late Night Coffee Station

Romance Menu

Assorted Fresh Baked Breads & Flat Breads

Choice of Soup

Cream of Wild Mushroom
Tarragon Drizzle

Roasted Pear & Squash
Curry Crème Friache

Roasted Red Pepper & Tomato
Basil Drizzle

Chefs Seasonal Recommendation

Choice of Salad

Organic Greens
Cherry Tomatoes, Cucumbers, Peppers & Carrot,
Enoki Mushroom Vinaigrette

Classic Caesar
Asiago Cheese, Herbed Croutons, Lemon Wedge

Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre
Phone: 519-780-3700 Fax: 519-780-3710

Revised February 2012

www.deltaguelph.com



Romance Package (continued)

Choice of Entrée

Herb Roasted Chicken Breast
*Caramelized Onion Mashed Potato, Vegetable Batons,
Thyme & Port Jus*

Grilled Atlantic Salmon
Orange Tomato Cilantro Salsa, Gingered Green Beans, Lemon Scented Jasmine Rice

Oven Roasted Striploin of Beef
*Horseradish Whipped Potatoes, Vegetable Batons,
Wild Mushroom Jus*

Choice of Dessert

Chocolate Pecan Tart
Berry Compote

NY Style Cheesecake
Bing Cherry Compote

Chocolate Chocolate Cake
Raspberry Coulis

Chefs Seasonal Crisp

Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre
Phone: 519-780-3700 Fax: 519-780-3710

Revised February 2012

www.deltaguelph.com



Enchanted Package

We are pleased to offer you the following with the Enchanted Package
\$ 109 (inclusive of taxes and gratuities)

- Menu Tasting for 2
- Reception, including Sparkling Alcoholic & Non Alcoholic Fruit Punch
- Chefs Selection of Gourmet Hot & Cold Hors D'Ouevres
- Elegant 4-Course Meal
- 2 Bottles of Wine per Table
- 1x Bottle of St. Pellegrino sparkling water per table
- 1 x Bottle of Acqua Panna water per table
- Sparkling Wine Toast
- 3-Hour Standard Host Bar
- Complimentary Cake Cutting (*Keepsake Knife & Lifter Set*)
- Late Night Sweet Table
- Late Night Coffee Station

Enchanted Menu

Assorted Fresh Baked Breads & Flat Breads

Choice of Soup

Leek & Potato
Chipotle Drizzle

Roasted Pear & Squash
Curry Crème Friache

Roasted Red Pepper & Tomato
Basil Drizzle

Italian Minestrone
Fresh Chopped Herbs

Chefs Seasonal Recommendation

Choice of Salads

Tomato & Bocconcini
Baby Greens, Balsamic Reduction, Olive Oil Drizzle

Spinach & Arugula
*Diced Brie, Candied Pecans, Cherry Tomatoes,
Fig Balsamic Dressing*

Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre
Phone: 519-780-3700 Fax: 519-780-3710



Enchanted Package (continued)

Choice of Entrees

Roasted Beef Tenderloin
*Horseradish Whipped Potatoes, Vegetable Batons,
Wild Mushroom Jus*

Duo of Pork Tenderloin & Ontario Trout
*Roasted Baby New Potatoes, Vegetable Baton,
Duo of Sauces Lemon Parsley Butter & Apple Calvados Jus*

Grilled Salmon & Shrimp Skewer (3pc)
Orange Tomato Cilantro Salsa, Gingered Green Beans, Lemon Scented Jasmine Rice

Herb Roasted Chicken Breast
*Caramelized Onion Mashed Potato, Vegetable Batons,
Thyme & Port Jus*

Desserts

Chocolate Pyramid
Dark Chocolate Mousse, Wild Berry Compote

Chocolate Dome
Dark & White Chocolate Mousse, Strawberry Mint Compote

Blueberry Cheese Cake
Thyme Wildberry Compote

Lemon Tart
Whip Cream & Candied Lemon

Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre
Phone: 519-780-3700 Fax: 519-780-3710

Revised February 2012

www.deltaguelph.com



Fairytale Package

We are pleased to offer you the following with the Fairytale Package
\$123 (inclusive taxes and gratuities)

- Menu Tasting for 6, including Wine Sampling of 2 White's & 2 Red's
- Reception, including Sparkling Alcoholic & Non Alcoholic Fruit Punch
- Chefs Selection of Gourmet Hot & Cold Hors D'Ouevres
- Elegant 5-Course Meal
- 2 Bottles of Wine per Table
- Sparkling Wine Toast
- 1x Bottle of St. Pellegrino sparking water per table
- 1 x Bottle of Acqua Panna water per table
- Coloured Napkins
- Chair Covers in Black or White
- 4-Hour Standard Host Bar
- Complimentary Cake Cutting (*Keepsake Knife & Lifter Set*)
- Late Night Coffee Station
- Late Night Sweet Table
- Chocolate Fountain

Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre
Phone: 519-780-3700 Fax: 519-780-3710



Fairytale Menu

Assorted Fresh Baked Breads & Flat Breads

Choice of Soup

Lobster Bisque
Tarragon Chive Oil

Chicken Consume
Brunoise of Root Vegetables

Cauliflower & Truffle
Sliced Chives & Shaved Parmesan

Roasted Beet & Bacon
Black Pepper Honey Drizzle

Choice of Salads

Antipasto Salad
*Prosciutto, Roasted Peppers, Kalamata Olives, Cherry Tomatoes,
Bocconcini Cheese & Micro Greens*

Boston Bibb & Spinach Salad
*Sliced Cremini Mushrooms, Strawberries, Grilled Red Onions
White Balsamic Vinaigrette*

Pear & Spinach Salad
*Red Wine Poached Pear's, Diced Brie, Candied Walnuts, Cherry Tomatoes,
Bacon & Balsamic Vinaigrette*

Fairytale Package (continued)

Choice of Sorbet

Grapefruit & Champagne

Basil Lemon

Strawberry Mango

Blood Orange

Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre
Phone: 519-780-3700 Fax: 519-780-3710

Revised February 2012

www.deltaguelph.com



Choice of Entrée

Duo of Beef Tenderloin & Chicken

Peppercorn Crusted Beef Tenderloin, Seared Chicken Breast, Roasted Garlic Mashed Potato, Baby Seasonal Vegetables, Port Jus

10oz Prime Rib of Beef

Roasted Trio of Potatoes, Yorkshire Pudding, Baby Seasonal Vegetables, Natural Pan Jus

Wild Mushroom Stuffed Chicken

Goat Cheese Mash Potatoes, Baby Seasonal Vegetables, Black Current Jus

Pistachio Crusted Halibut

Three Grain Cheese Risotto, Baby Seasonal Vegetables, Tomato Salsa, Lemon Citrus Cream Sauce

Grilled Stripped Seabass

Orange Juice Infused Couscous, Baby Seasonal Vegetables, Mango Chutney, Red Pepper Sauce

Choice of Dessert

Brownie Caramel Cheesecake

Irish Chocolate Drizzle

Trilogy of Cheesecake

Seasonal Cheesecakes on a Chocolate Stripe

Duo of Heart

Vanilla Cheesecake & Swiss Chocolate Cake

Banana Chocolate Cake

Spiced Banana Cake, Banana Mousse & Dark Chocolate Pate

Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre

Phone: 519-780-3700 Fax: 519-780-3710

Revised February 2012

www.deltaguelph.com



Stand-Up Reception Dinner

We are pleased to offer you the following with the Fairytale Package
\$89 (inclusive taxes and gratuities)

Includes:

- Reception with Sparkling Alcoholic & Non Alcoholic Fruit Punch
- Elegant Buffet Meal with Chef-Attended Stations
- 2 Bottles of Wine per Table
- 1x Bottle of St. Pellegrino sparkling water per table
- 1 x Bottle of Acqua Panna water per table
- Sparkling Wine Toast
- 1-Hour Standard Host Bar
- Complimentary Cake Cutting (with Keepsake Knife and Lifter Set)
- Late-Night Coffee Station

“A Taste Around the World”

Food Stations

Rustic Canada

Pulled Pork Sliders and Buns

Chef Carved Roast Beef

Assorted Mustards & Horseradish

Assorted Buns

Sweet Potato Fries or Thick Cut Fries

Little Italy

Antipasto Table

Smoked Meats, Olives, Grilled Vegetables,

Pickled Peppers &

Marinated Bocconcini Cheese

Bread Display

Olive Oil & Balsamic

Flavoured Butters

Margarita Pizza

Italian Sausage Pizza

Goat Cheese and Mushroom Pizza

Assorted

Greek Treat

Chicken Souvlaki with Sautéed Peppers &
Onions

Tzatziki & Grilled Pita

Hummus & Babaganoush

Spanakopita

Asian Flavours

Vegetable Spring Rolls

Egg Rolls

Steamed Lemon Scent Rice

Tofu Stir Fry

Seas & Ocean

Fried Shrimp with Vodka Infused Cocktail
Sauce

Smoked Fish Platter

Kiwi Mussels with Mango Chutney

Bacon Wrapped Scallops

Classic Pizza

Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre

Phone: 519-780-3700 Fax: 519-780-3710

Revised February 2012

www.deltaguelph.com



Stand up Reception Dinner (continued)

Sweet Treats

Chocolate Fountain

Seasonal Fruit & Berries, Marshmallows, Mini Cookies, Sponge Cake, Brownie Pieces

Banana Flambé

Dark Rum, Brown Sugar, Butter & Bananas
Assorted Squares & Cookies

Dinner Enhancements

Compliment Your Dinners with Any of the Following Items:

5oz Rock Lobster Tail \$12
Grilled Shrimp Skewer \$10
Seared Diver Scallops \$10

Late Night Enhancements

Late Night Seafood Buffet

Fresh Baguette & Flat Bread
Peel & Eat Shrimp
Vodka Infused Cocktail sauce
Mini Stuffed Lobsters
Assorted Smoked Fishes
Kiwi Mussels
Fresh Shucked Oysters
\$21

Late Night Pub Grub Buffet

Grilled Cheese
Grilled Cheese & Bacon
Build Your Own Poutine
\$9

Late Night Antipasto Buffet

Fresh Baguette & Breads
Olive Oil & Balsamic
Sliced Cured Meats
Sliced Smoked Fish
Roasted & Grilled Vegetables
Olives, Gherkins, Pickled Peppers
\$16

Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre
Phone: 519-780-3700 Fax: 519-780-3710



Late Night Chocolate Fountain

(Minimum of 50 Guests)

Seasonal Fruit & Berries, Marshmallows, Mini Cookies, Sponge Cake,
Brownies Pieces

\$13

Late Night Chips & Dips

Nacho Chips, Salsa & Warm Cheese Sauce

Ruffled Cut Chips with Assorted Chip Dips

\$4

(Can be substituted for the Sweet Table in the Romance & Enchanted Packages)

Late Night Pizza

A Selection of Hawaiian, Pepperoni, Cheese, Vegetarian & Meat Lovers Pizzas

\$7

(Can be substituted for the Sweet Table in the Romance & Enchanted Package for \$3)

Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre

Phone: 519-780-3700 Fax: 519-780-3710



ITEM	HOST BAR	CASH BAR <i>(includes taxes and gratuities)</i>
Standard Liquor (1 oz.)	\$ 4.20 per drink	\$ 6.00 per drink
Premium Liquor (1 oz.)	\$ 4.90 per drink	\$ 7.00 per drink
Domestic Beer	\$ 4.20 per bottle	\$ 5.50 per bottle
Premium Beer (Sleeman, Keiths)	\$ 4.90 per bottle	\$ 6.50 per bottle
Imported Beer (Heineken, Corona)	\$ 5.40 per bottle	\$ 7.00 per bottle
Wine by the Glass (5 oz) – House Domestic Wine	\$ 5.08 per glass	\$ 7.00 per glass
Wine by the Glass (5 oz.) – House Import Wine	\$ 6.83 per glass	\$ 9.00 per glass
Liquors (1 oz.)	\$ 5.25 each	\$ 6.50 each
Cognac (1 oz.)	\$ 5.43 each	\$ 7.75 each
Martinis (2 oz.)	\$ 6.65 per drink	\$ 9.00 per drink
Domestic Cocktails (1 oz.)	\$ 5.25 per drink	\$ 7.50 per drink
Non-Alcoholic Beer	\$ 3.33 each	\$ 4.75 each
Non-Alcoholic Cocktails	\$ 2.98 each	\$ 4.25 each
Bottled Natural Mineral Water	\$ 2.98 per bottle	\$ 4.25 per bottle
Bottled Sparkling Water	\$ 2.98 per bottle	\$ 3.00 per bottle
Juice & Soft Drinks	\$ 1.93 per glass	\$ 2.25 per glass

All Spirit Prices include Ice & Mix

If net bar sales (either host or cash) for private functions are less than \$350.00, a bartender fee of \$25.00 per hour, per bartender will be applied (for a minimum of 4 hours)
Should a cashier/ticket seller be required, the above charges will also apply.

Host Bar prices are subject to 13% HST & 15% Gratuity

Punch

Serves Approximately 25

Gentle Breeze Virgin Punch (Cranberry & Grapefruit)	\$56
White Rum Tropical Fruit or Vodka or Gin Citrus Punch	\$99

Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre
Phone: 519-780-3700 Fax: 519-780-3710



Wine List

By the Bottle

House Wine

Colio Prop Selection White	(Ontario)	\$28
Colio Prop Selection Red	(Ontario)	\$28

Premium Wine

White

Jackson Triggs Chardonnay	(Ontario)	\$32
Stoney Ridge "Q" Chardonnay Sauvignon	(Ontario)	\$34
Lindeman's Bin 85 Pinot Grigio	(Australia)	\$36
Woodbridge Sauvignon Blanc	(California)	\$36
Rosemount Chardonnay	(Australia)	\$40

Red

Jackson Triggs Cab Franc/Cab Sauv	(Ontario)	\$32
Stoney Ridge "Q" Cabernet Merlot	(Ontario)	\$34
Lindeman's Bin 40 Merlot	(Australia)	\$36
Rosemount Shiraz	(Australia)	\$40
Masi Valpolicella	(Italy)	\$40
Ravenswood Vintners Blend Zinfandel	(California)	\$52

Blush

Woodbridge White Zinfandel	(California)	\$32
----------------------------	--------------	------

Sparkling Wine

Freixenet Sparkling Wine		\$36
--------------------------	--	------

Champagne

Veuve Clicquot Ponsardin Champagne	(France)	\$170
Dom Perignon	(France)	\$300

Non-Alcoholic Wine

Various Flavours Available		\$19.95
----------------------------	--	---------

Wine Prices are Subject to HST & 15% Gratuity

Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre

Phone: 519-780-3700 Fax: 519-780-3710



TERMS AND CONDITIONS

The guarantee number of guests attending meal functions is required 72 business hours prior to the actual function date. Should no guarantee be received, the hotel will prepare and charge for the original expected attendance outlined on the banquet event order. The guest will be billed for the guaranteed number or attendance, whichever is larger. The hotel is prepared to set for 5% above the guaranteed number upon request to a maximum of 20 seats.

FOOD & BEVERAGE

All food & beverage is exclusive to and must be supplied by the Hotel. All other arrangements must be reviewed and approved by the Hotel. Wedding cakes are the only exception to this policy. All Alcoholic beverages must be dispensed by the hotel servers & bartenders. The Hotel's liquor license requires the Hotel to request proper identification from any person of questionable age and refuse alcoholic beverage service to that person if less than 19 years of age or proper identification cannot be produced. The Hotel will also refuse alcoholic beverage service to any person who is in our judgment intoxicated. Termination of beverage service is 1:00am and all alcohol must be removed from function rooms by 1:30am.

LABOUR CHARGES

For plated meal service, a set-up charge of \$100.00 plus 13% HST will apply for groups of less than 20 people. Should the Scheduled start time of the function be delayed by more than 30 minutes without prior notification, a labour fee may occur and will be added to the master account. For events booked on Statutory Holidays, an additional labour charge for all staff required will be charged. This charge is equal to one and a half times the employees' salary.

BILLING & CREDIT APPLICATIONS

All requests for direct billing must be approved by our accounting department prior to the event and in accordance with the hotel's policies. All applications for billing must be submitted at least twenty (20) days prior to the function date for processing. All approved billings are payable within thirty (30) days of receipt of the statement. Late payments are subject to penalty fees.

MENU SELECTION & PLANNING

The catering Team will be happy to assist you in arranging your catering requirements. Any arrangements for florals, theme decorations, live or recorded entertainment may be ordered through your Catering representative or referred to an event supplier. Special electrical requirements can be arranged with an outside contractor who will bill the client directly. The Catering representative would be happy to make all the arrangements for you.

PRICING

Prices are current and are subject to change without notice; however, we will guarantee confirmed prices for 60 days after a price change. All banquet pricing are subject to 13% HST and 15% Service charge unless otherwise specified.

FUNCTION SPACE

Function Rooms are held only for the hours indicated on your banquet event order. The hotel reserves the right to provide an alternative function room based on expected attendance and/or business levels. Once the banquet event order has been signed, any group requiring a room reset on the day of the event will be charged a reset fee. The fee charge is based on the size of the room and the changes required. The minimum charge is \$100.00. If the function room is left in a condition that requires extra labour for clean up, an additional charge of \$15.00 per hour per required staff member (at a minimum of four hours) will be applicable. Function room rental is subject to 13% HST. The hotel will charge the client for any damage incurred on the premises by any person, delegate or supplier affiliated with the event. Damage includes that to walls, doors, flooring, hotel equipment or any other.

SECURITY

The hotel is not responsible for the damage or loss of any materials, merchandise or equipment left in the hotel prior, during or following function. Arrangements must be made for the security exhibits, equipment or merchandise left inside function rooms via an outside security company. A waiver is to be signed by the client if materials are left inside the hotel without proper protection.

SHIPPING & RECEIVING

The hotel will not accept any shipment more than 48 hours prior to the date of an event unless prior arrangements are made with the hotel. All packages should be addressed with the event name, date of function, function room and Hotel contact. If arrangements for advance shipping are made with the hotel, a daily storage fee will be applicable. If packaging requires excessive unloading or moving within the building, a handling fee will be applicable. The fee is based upon the number of boxes, weight and labour involved. All out of country materials should be shipped via a Custom Broker arranged by the client. The hotel will not become responsible for materials held in customs. If any charges are incurred by the Hotel for retrieving materials, the costs will be add to the master account. The hotel will not accept any shipments send C.O.D. (cash on delivery).

Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre
Phone: 519-780-3700 Fax: 519-780-3710



MUSIC

We are required by law to charge an additional fee for the Society of Composers, Authors and Music Publishers of Canada (SOCAN) (license permitting the execution of music). (13% HST is applicable on charges below.) The fees are as follows:

Room Capacity (Seating and standing)	Fee Per Event	Fee Per Event
	With Dancing	Without Dancing
1-100 persons	\$ 41.13	\$ 20.56
101-300 persons	\$ 59.17	\$ 29.56
301-500 persons	\$123.38	\$ 61.69
Over-500 persons	\$174.79	\$ 87.40

*Note: the above prices may be subject to change by SOCAN

Prices are per person and do not include taxes and gratuities, unless otherwise noted

Delta Guelph Hotel and Conference Centre
Phone: 519-780-3700 Fax: 519-780-3710

Revised February 2012

www.deltahotel.com