



DELTA

VANCOUVER AIRPORT

Deluxe Wedding Packages
2012



You're Invited

The Delta Vancouver Airport's expansive banquet space, well appointed guest accommodations, lush garden settings and a full service catering facility will make your wedding day a truly memorable event.

Our personal Wedding Specialist will work side-by-side with you to bring your dreams to life.

From accommodations, to décor, to creative culinary cuisine, the Delta Vancouver Airport is the perfect location for your special day.

Bridal Showers & Rehearsal Dinners

Your wedding is an opportunity for you to celebrate and share with those you love.

The Delta Vancouver Airport will help you remember your special time with an entertaining bridal shower or an enjoyable rehearsal dinner. The Sandbar is a semi-private dining room overlooking the Pier 73 Restaurant which is located on the water surrounded by a marina.

You may also choose from one of our many banquet rooms featuring floor to ceiling windows, outside courtyard access or beautiful views of the water, mountains and airport.

Honeymoons

Candlelit dinners, private suites and relaxing massages for two are the finishing touches that make your wedding truly unforgettable. Delta Hotels and Resorts offer a wide range of beautiful and romantic settings for your honeymoon in any one of our urban and resort locations across Canada.



Weddings at Delta Vancouver Airport

All of our Deluxe Wedding Packages include the following:

- Dinner Buffet
- Custom Size Dance Floor
- Personalized Menus on each table
- White Linens and Napkins on tables
- Table Number Stands
- Raised Head Table with Podium and Microphone
- Easel
- Contemporary Oil Lanterns
- Wine with Dinner
- Premium Host Bar (see details in package)
- Preferred Wedding Rates for Guestrooms
- Guestroom (see details in package) for Bride and Groom on Wedding Night
 - Including Sparkling Wine and Chocolate Covered Strawberries*
 - And Full Breakfast Buffet*
- Parking for all Wedding Guests on Day of Event

Each wedding is unique; select from our Silver, Gold and Platinum Packages to find the one that is right for you.



Silver

*Buffet available for groups of 60 or more guests
Plated available for groups of 50 or more guests*

2 Hour Premium Host Bar
Non Alcoholic Punch at the Cocktail Reception
2 Bottles of House Wine per table with Dinner
Guestroom for the Bride & Groom

All other items as listed with wedding package inclusions



Gold

*Buffet available for groups of 80 or more guests
Plated available for groups of 50 or more guests*

4 Hour Premium Host Bar
2 Bottles of House Wine per table with Dinner
Hors D'Oeuvres during the Cocktail Reception
Late Night Coffee, Tea and Petit Fours
Deluxe Guestroom for the Bride & Groom

All other items as listed with wedding package inclusions



Platinum

*Buffet available for groups of 100 or more guests
Plated available for groups of 50 or more guests*

4 Hour Premium Host Bar
2 Bottles of House Wine per table with Dinner
1 Glass of Sparkling Wine for Toasting
Hors D'Oeuvres during the Cocktail Reception
Late Night Coffee, Tea and Petit Fours
Honeymoon Suite for the Bride & Groom
Complimentary Stay on your One Year Anniversary with
Dinner for Two

All other items as listed with wedding package inclusions

Silver Wedding Buffet

Minimum of 60 guests required

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

\$80 per person

Silver Wedding Plated Menu

Minimum of 50 Guests Required

ASSORTED ARTISAN ROLLS & FLAT BREADS WITH SOFT BUTTER

Starters

WHITE ONION AND YUKON POTATO SOUP

Okanagan Goat Cheese & Chive Oil

ARTISAN LETTUCES

Pickled Vegetables with Herb Vinaigrette

ROMAINE HEARTS

Pink Peppercorn Aioli, Radishes & Parmesan Cheese

Entrees

MUSHROOM RUBBED CHICKEN BREAST

Citrus Gastrique, Chicken Jus & Spätzle

 SEARED WILD BC SALMON

Parsley Sauce, Confit Tomatoes, Green Beans & Fingerling Potatoes

GRILLED FLANK STEAK

Red Wine Demi Glace, Whipped Potatoes, Crisp Onions & Seasonal Vegetables

Desserts

CHEF'S CHEESECAKE

Seasonal Garnishes with Crème Anglaise

CHOCOLATE MOUSSE CUPS

Coconut Macaroons with Raspberry Coulis

VANILLA ICE CREAM SANDWICHES

Marinated Strawberries, Drizzled with Caramel & Crème Anglaise



FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

\$80 per person

**Vegetarian Entrees available upon request*

Gold Wedding Buffet

Minimum of 80 Guests Required

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, Bocconcini & 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

\$105 per person

Gold Wedding Plated Menu

Minimum of 50 Guests Required

ASSORTED ARTISAN ROLLS & FLAT BREADS WITH SOFT BUTTER

Starters

🌿 DUNGENESS CRAB BISQUE
Corn Bread Pudding with Tarragon Oil

ARTISAN LEAF LETTUCES
*Warm Duck Confit, Red Onion Marmalade,
Moonstruck Blue Cheese Mousse & Hazelnut Flatbread*

🌿 SMOKED ALBACORE TUNA
Bonito Flakes, Pickled Shallots, White Soy Aioli, with a Sesame & Spinach Salad

Entrees

TRUFFLED GOAT CHEESE STUFFED CHICKEN BREAST
Wild Mushroom Ragout, Watercress Puree, Spatzle with Herb Chicken Jus

🌿 SEARED WILD BC SALMON
Parsley Sauce, Confit Tomatoes, Green Beans & Fingerling Potatoes

GRILLED FLANK STEAK
Black Garlic Demi-Glace, Crisp Onions, Whipped Potatoes & Fresh Seasonal Vegetables

Desserts

KASU & WHITE CHOCOLATE CHEESECAKE
Cherries with Matcha Sauce & Sesame Tuile

GINGER TOFFEE PUDDING
Brown Butter Toffee, Sea Salt & Candied Ginger

CHOCOLATE TERRINE
Layers of Dark & Milk Chocolate Pate, White Chocolate Sauce & Cocoa Nib Short Bread



FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

\$105 per person

**Vegetarian Entrees available upon request*

Platinum Wedding Buffet

Minimum of 100 guests required

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, Bocconcini & 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 Vegetables, Red Onion, Shaved Pancetta with Sun Dried Tomato & Basil Dressing

FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP



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



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

\$120 per person

Platinum Wedding Plated Menu

Minimum of 50 guests required

ASSORTED ARTISAN ROLLS & FLAT BREADS WITH SOFT BUTTER

Soups

WHITE ONION & YUKON POTATO SOUP

Okanagon Goat Cheese with Chive oil

🌱 DUNGENESS CRAB BISQUE

Corn Bread Pudding with Tarragon Oil

🌱 SPICY TOMATO PUREE

Seared Scallop, Pancetta & Basil Pesto

Salads

ARTISAN LEAF LETTUCES

Warm Duck Confit, Red Onion Marmalade, Moonstruck Blue Cheese Mousse & Hazelnut Flatbread

VIPE RIPE TOMATO & FRESH MOZZARELLA

Basil, Spring Greens & White Balsamic Dressing

ARUGULA & SPINACH SALAD

Poached Pears, Candied Pecans & Camembert Cheese

Entrees

TRUFFLED GOAT CHEESE STUFFED CHICKEN BREAST

Wild Mushrooms Ragout, Watercress Puree, Spatzle with Herb Chicken Jus

🌱 BAKED HALIBUT

Yukon Potato Puree, Black Olive & Balsamic Sauce

Cherry Tomatoes, Shaved Fennel & Arugula Salad

GRILLED 6oz BEEF TENDERLOIN

Black Garlic Demi-Glace, Crisp Onions, Fondant Potatoes & Fresh Seasonal Vegetables

Desserts

KASU & WHITE CHOCOLATE CHEESECAKE

Cherries with Matcha Sauce & Sesame Tuile

GINGER TOFFEE PUDDING

Brown Butter Toffee, Sea Salt & Candied Ginger

CHOCOLATE TERRINE

Layers of Dark & Milk Chocolate Pate, White Chocolate Sauce & Cocoa Nib Short Bread



FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

\$120 per person

**Vegetarian Entrees available upon request*

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 RACK OF LAMB
Black Trumpet Mushroom Crust with Red Wine Sauce
3 Bones Per Person
\$10 per person

ROASTED LEG OF LAMB
Figs, 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

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

PRICING ABOVE REFLECTS ENHANCEMENTS ADDED TO A
BUFFET, NOT AS A STAND ALONE OPTION

Receptions

Served stationary or butler passed

CANAPÉS

PER DOZEN

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**

VEGETARIAN CANAPÉS

PER DOZEN

TRIPLE CREAM BRIE, RASPBERRIES	\$28
POACHED PEARS, CAMBOZOLA & CANDIED PECANS	\$28
GRILLED VEGETABLE GOAT CHEESE	\$29

HORS D'OEUVRES

PER DOZEN

SPICY CHICKEN WINGS, BLUE CHEESE DIP	\$20
CHICKEN YAKITORI	\$32
SHRIMP DUMPLINGS	\$32
ASIAN STICKY RIBS	\$32
DUCK CONFIT, SWEET ONION & THYME RELISH ON A CRISP APPLE CHIP	\$33**
CHICKEN WELLINGTON	\$33**
GRILLED LAMB, GOAT CHEESE CREAM, MINT & ALMOND PESTO	\$34**
SEARED CRAB CAKES, TEQUILA LIME AIOLI	\$34**
COCONUT PRAWNS	\$36**

VEGETARIAN HORS D'OEUVRES

PER DOZEN

WARM SOFT PRETZELS WITH HONEY DIJON DIP	\$24
ASSORTED VEGETARIAN MINI QUICHE	\$29
SPANIKOPITA	\$30
VEGETABLE SPRING ROLLS	\$30
PORTOBELLO IN PHYLLO	\$30
VEGETABLE SAMOSAS, MANGO CHUTNEY	\$32

***Not included with hors d'oeuvres selection during cocktail reception
(Hors d'oeuvres during cocktail reception are based on 3 pieces per person)*

Late Evening Enhancements

Late Night Sweets

Chef's Selection of Petit Fours
Fresh Seasonal Fruit & Berry Platter
Freshly Brewed Regular & Decaffeinated Coffee,
Imported & Herbal Teas

\$12 per person



Late Night Snacks

Assorted Smoked & Cured Deli Meats
Dollar Rolls, Assorted Mustards & Horseradish
Garnished with Baby Dills, Olives & Cocktail Onions
Domestic & International Cheese
Fresh Vegetable Crudites with Buttermilk Herb Dip

\$15 per person



Tail Gate

Mini Striploin Beef Sliders
Hot Chicken Wings
Mini Hot Dogs with traditional condiments
Crisp French Fries

\$15 per person



Late Night Seafood

Deluxe Assortment of Sushi & Sashimi
Salmon Trio Platter
Hot Smoked, Tartar & Lox
With Citrus Aioli, Caper Berries, Fried Capers, Lemon,
Shaved Pickled Onions & Herb Bagel Chips
Chilled Tiger Prawn Platter
Traditional Cocktail Sauce & Lemon Wedges

\$20 per person

Dessert Receptions

Sweet Decadence

For groups fewer than 25, a \$5 per person additional fee will apply

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*

Banquet Bar

	<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	\$6.00	\$6.75	PER GLASS (5oz)
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	\$2.85	\$3.00	PER GLASS (12oz)
SPRING WATER	\$2.85	\$3.00	PER BOTTLE
SPARKLING WATER	\$3.50	\$3.75	PER BOTTLE
JUICES	\$3.50	\$3.75	PER GLASS (12oz)

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 10% LIQUOR TAX AND 5% GST

SPECIALTY BEVERAGES:

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

Banquet Wine List

WHITE WINES

BC HOUSE WHITE, CANADA	\$31
PELLER ESTATES FAMILY SERIES SAUVIGNON BLANC	\$33
WOODBIDGE BY ROBERT MONDAVI LIGHTLY OAKED CHARDONNAY	\$38
INNISKILLIN VARIETAL SERIES CHARDONNAY	\$40
SANDHILL PINOT GRIS	\$49
OYSTER BAY SAUVIGNON BLANC	\$52

RED WINES

BC HOUSE RED, CANADA	\$31
PELLER ESTATES FAMILY SERIES MERLOT	\$33
JACKSON TRIGGS BLACK RESERVE SHIRAZ	\$35
WOODBIDGE BY ROBERT MONDAVI CABERNET MERLOT	\$38
INNISKILLIN VARIETAL SERIES CABERNET SAUVIGNON	\$42
SANDHILL CABERNET MERLOT	\$51

SPARKLING WINES

CORDONUI, CLASSICO BRUT	\$45
HENKEL TROCKEN, GERMANY	\$48
MOET & CHANDON – IMPERIAL	\$195
DOM PERIGNON, FRANCE	\$375

Something Extra

Ice Sculptures

\$250 - \$600

Depending on size & intricacy of sculpture



Coloured & Specialty Napkins

Price is dependant on type of napkin



Chair Covers

Brown Satin at \$5.50 each



Cutting & Plating of Wedding Cakes

A cutting & plating fee of \$2.50 per person will apply.
*Should you wish to cut & plate your own wedding cake,
the per person fee will not apply.*



Upgrade to our Honeymoon Suite

Ask our wedding specialist for details



Recommended Wedding Suppliers

Flowers

Flower Factory
604-871-1008
www.flowerfactory.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

Imagine That Events
604-329-0754
www.imaginethatevents.ca

Wedding Planners

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

Limousine Services

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

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

Cakes

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

Photographers

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

Tomasz Wagner
604-728-9244
www.mananetwork.net

Music / DJ

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

Dynamic DJ Service
604-724-0224
www.dynamicdjservice.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

- ❖ 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.

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 four 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 set & 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 HST (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 Friday) and 11:00am - 12:00 midnight on Sundays.

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.

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.

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, promotional material, etc., will be allowed in any public areas.