

Weddings



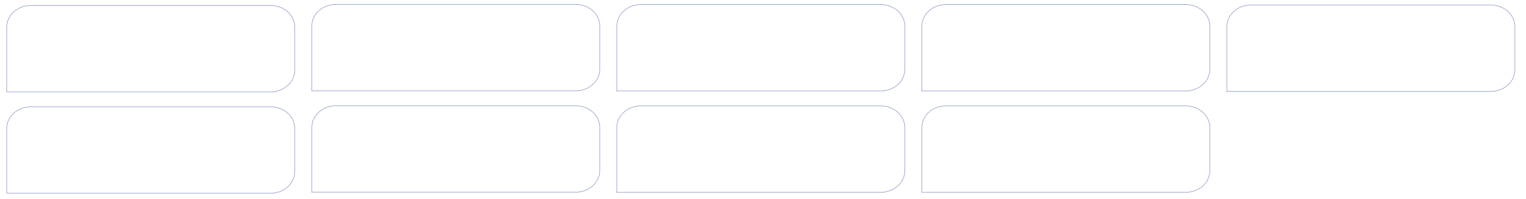
WEDDING PACKAGES *plus*

Amazing gourmet menus by award-winning Chef Andrew Nelson

Elegantly decorated **ballrooms** and lush green **gardens**

Personalized service by dedicated staff to make *your* day truly unique

Well appointed **guest accommodations**



YOU'RE INVITED

The Delta Meadowvale Hotel and Conference Centre has expansive function space, well appointed guest accommodations along with lush green gardens and a full service catering facility to make your wedding a memorable event. Our professional catering representatives would be happy to assist you in planning a seamless, elegant day exactly to your specifications. From cuisine to decor, to accommodations, Delta Meadowvale is the perfect location to host your perfect day.

Bridal Showers & Rehearsal Dinners

Your wedding is a celebration to be shared with your loved ones. Delta Meadowvale would be pleased to host your Bridal Shower or rehearsal dinner. The Compass Room is our private dining room and is the perfect setting for an intimate dinner. The beautifully appointed room seats up to 40 guests and is adjacent to our restaurant.

Honeymoons

Candlelit dinners, very private suites and relaxing massages for two are the finishing touches that make your wedding night truly unforgettable. Delta Hotels & Resorts offers a wide range of romantic settings for your honeymoon in any one of our over 40 urban and resorts locations across Canada.



Updated December 20, 2011

INCLUSIONS

Silver

Gold

Platinum

Platinum Buffet

Late Evening
Enhancements

Something Extra

About Weddings

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Weddings at Delta Meadowvale

All of our Deluxe Wedding Packages include the following:

- 4-Course Plated Menus with Coffee Service
- Elegantly Decorated Ballroom
- Custom Size Dance Floor
- Personalized Menus on each Table
- Table Number Stands
- Raised Head Table with Complimentary Podium and Microphone
- Complimentary Cake Cutting Service
- 2 Complimentary Easels
- Elegantly Displayed Seating Chart
- Floating Candle Centerpiece with 3 Votive Candles per Table
- Sparkling Non-Alcoholic Punch
- Wine with Dinner
- Host Bar (see details in package)
- Complimentary Menu Sampling for 2 people
- Preferred Wedding Rates for Guestrooms
- One Complimentary Guestroom on the Night of the Wedding
- Complimentary Parking for all wedding guests
- Complimentary Coat Check
- 50% Discount for any LCD Projector & Screen Package (Silver and Gold)
- Complimentary LCD Project & Screen Package (Platinum Package only)
- 15% Discount on Hair & Make-up from Eclectica Hair Design & Spa

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



INCLUSIONS

Silver

Gold

Platinum

Platinum Buffet

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Something Extra

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Silver

Available for groups of 60 or more guests

- 4-Hour Host Bar
- 2 Bottles of House Wine per table with Dinner
- Standard White Linens and Napkins on tables
- White Sophia Chair Covers
- Complimentary Guestroom for the Bride and Groom
- Chocolate Dipped Strawberries and Sparkling Wine for the Bride and Groom
- Full Breakfast for Two the Following Morning

All other items as listed with wedding package inclusions

Gold

Available for groups of 60 or more guests

- 4-Hour Host Bar
- 4 Bottles of House Wine with Dinner
- Floor Length White or Ivory Linens on tables
- Satin White or Ivory Chair Covers
- Hors D'oeuvres during the Cocktail Reception
- Assorted Cookies and Squares with Late Night Coffee and Tea
- Complimentary Deluxe Accommodation for the Bride and Groom
- 2 Additional Guestrooms are 50% Off the Group Rate
- Chocolate Dipped Strawberries and Sparkling Wine for Bride and Groom
- Full Breakfast for Two the Following Morning

All other items as listed with wedding package inclusions

Platinum

Available for groups of 60 or more guests.

Buffet: Minimum of 85 guests required.

- 5-Hour Host Bar
- 4 Bottles of House Wine with Dinner
- 1 Glass of Sparkling Wine for Toasting
- Floor Length White or Ivory Linens on Tables with Matching Linen Napkins
- Satin White or Ivory Chair Covers
- Sparkling Punch
- Hors D'oeuvres during the Cocktail Reception
- Late Night Coffee, Tea and Sweets (Assortment of Cakes, Cookies & Squares)
- Complimentary Deluxe Accommodation for the Bride and Groom on the Night of the Wedding
- 2 Additional Guestrooms at 50% off the Group Rate
- Chocolate Dipped Strawberries and Sparkling Wine for Bride and Groom
- Full Breakfast for Two the Following Morning
- Complimentary Stay on your One Year Anniversary with full breakfast for two the following morning

All other items as listed with wedding package inclusions

Inclusions

SILVER

Gold

Platinum

Platinum Buffet

Late Evening
Enhancements

Something Extra

About Weddings

Contact Us

Silver Menu

Minimum of 60 guests required

Soups

Saffron Spiced Seafood Chowder
Roasted Red Pepper and Tomato Bisque
Cream of Wild Mushroom with Basil Drizzle

Salads

Organic Greens
Cherry Tomatoes, English Cucumber, White Balsamic Vinaigrette
Romaine Hearts
Herb Roasted Croutons and Garlic Dressing
Bibb Lettuce
Grapefruit Segments, Shaved Fennel, Peppered Strawberry Vinaigrette

Entrée

Oven Roasted Breast of Chicken
Truffle Scented Butternut Squash Puree, Fresh Herb Jus

Seared Rainbow Trout
Jasmine Scented Rice Cake, Gingered Green Beans and Peppers, Tomato and Cucumber Salsa, Orange Sherry Reduction

Slow Roasted Striploin of Beef
Wasabi Whipped Potato, Seasonal Vegetable Bundle, Wild Mushroom Ragout

Dessert

Toffee Apple Cheesecake
with Dolce De Leche and Seasonal Berries
Spiced Strawberry and Rhubarb Crumble
with Apple Compote
Chocolate Cup
with Seasonal Berries and Ginger Snap Crisp

\$89.00 per person

All prices are subject to applicable taxes and gratuities



Inclusions

Silver

GOLD

Platinum

Platinum Buffet

Late Evening
Enhancements

Something Extra

About Weddings

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Gold Menu

Minimum of 60 Guests Required

Soups

Cream of Asparagus with Roasted Red Pepper Drizzle
Corn and Crab Bisque
Tomato and Basil Puree with Gin

Salads

Baby Spinach and Mache
*Red Wine Poached Pears, Candied Walnuts,
Quebec Brie Cheese, Sweet Onion Dressing*

Italian Antipasto Salad
*Fresh Greens, Roasted Peppers, Shaved Prosciutto,
Cherry Tomatoes, Bocconcini Cheese, Balsamic Vinaigrette*

Roma Tomato and Bocconcini Ring
Spring Mixed Greens, Balsamic Vinaigrette

Entrée

Wild Mushroom and Brie Stuffed Breast of Chicken
Sweet Potato Mash, Roasted Root Vegetables, Logonberry Jus

Pecan Crusted Halibut
Multigrain Risotto, Sweet Green Beans, Lemon Butter Sauce

8 oz. Black Peppered Slow Roasted Prime Rib of Beef
Natural Pan Jus, Yukon Gold Mash and Root Vegetables

Slow Baked Black Cod, Orange Pecan Butter
Giant Goat Cheese Ravioli, Roasted Sunchoke Puree

Desserts

Baileys Chocolate Cheesecake
Strawberry Compote

Vanilla Bean and Raspberry Crème Brûlée
Pear Raspberry Flan
with Calvados Infused Crème Anglaise

\$109.00 per person

All prices are subject to applicable taxes and gratuities



Inclusions

Silver

Gold

PLATINUM

Platinum Buffet

Late Evening
Enhancements

Something Extra

About Weddings

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Platinum Menu

Minimum of 60 guests

Soups

Lobster Bisque with Dill Cream Drizzle
Carrot and Ginger Puree with Pepper Honey
Leek and Yukon Gold Potato with Aged Stilton
Truffled Forest Mushroom Puree with Snipped Chives
Chicken Consommé with Pearl Vegetables

Salads

Bibb Salad and Smoked Duck
*Sun-dried Cranberries, Grape Tomatoes
and Pomegranate Vinaigrette*

Baby Spinach and Mache
*Red Wine Poached Pears, Candied Walnuts, Quebec Brie Cheese,
Sweet Onion Dressing*

Italian Antipasto Salad
*Fresh Greens, Roasted Peppers, Shaved Prosciutto, Cherry
Tomatoes, Bocconcini Cheese, Balsamic Vinaigrette*

Roma Tomato and Bocconcini Ring
Spring Mixed Greens, Balsamic Vinaigrette

Add an Intermezzo to any of our packages for \$5 per guest

Champagne Ice, Lemon Lime Ice, Mango Sorbet, Pomegranate, Blood Orange Sorbet

Entrée

**Duo of Oven Roasted Beef Tenderloin
and Grilled Breast of Chicken,**
Herbed Veal Jus, Yukon Gold Mash and Root Vegetables

Cranberry and Brie Stuffed Breast of Chicken
Red Wine Reduction and Caramelized Onion Potato Rosti

Slow Baked Black Cod, Orange Pecan Butter
Giant Goat Cheese Ravioli, Roasted Sunchoke Puree

Herb Roasted Beef Tenderloin, Red Wine Jus
Yukon Gold Mash and Root Vegetables

Herb Roasted Breast of Chicken Supreme
Forest Mushroom and Roasted Shallot Ragout, Truffle Scented Butternut Squash Puree

Inclusions

Silver

Gold

PLATINUM

Platinum Buffet

Late Evening
Enhancements

Something Extra

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Dessert

Caramel Brownie Cheesecake

Raspberry Gelee

Semi-Sweet Double Chocolate Cake

Espresso Sauce

Lemon Curd Tart

Cranberry Compote and Rum Chantilly Cream

Vanilla Bean and Raspberry Crème Brûlée

Additions to Your Main Course

5oz Rock Lobster Tail \$12

Skewer of Grilled Tiger Shrimp \$10

Skewer of Seared Diver Scallops \$10

\$129.00 per person

All prices are subject to applicable taxes and gratuities



Inclusions

Silver

Gold

Platinum

PLATINUM BUFFET

Late Evening
Enhancements

Something Extra

About Weddings

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The Platinum Wedding Buffet

Minimum of 85 Guests Required

Display of Flat Breads, Rolls and Artisan Style Breads
Assorted Dips, Oils and Composed Butters
Salad of Baby Leaves, Shallot and Balsamic Vinaigrette
Caesar Salad with Asiago and House Made Dressing
Greek Salad with Kalamata Black Olives and Feta Cheese
Farfalle Salad with Seafood and Fresh Herb Olive Oil
Roasted Field and Forest Mushrooms with Aged Balsamic Vinaigrette
Marinated Artichoke Salad with Sweet Bell Peppers
Prosciutto with Sliced Melon, European Style Deli Meats
Medley of Smoked Fish and Seafood Platters

Please select two of the following

Roast Prime Rib of Alberta Beef, Natural Pan Jus
Honey Roasted Virginia Ham
Dried Fruit Stuffed Pork Loin, Apple Brandy Jus
(to have any of the above hand carved in the room add \$150 per Chef)
Grilled Breast of Chicken, Roast Garlic and Shallot Jus Lié
Mushroom and Brie Stuffed Breast of Chicken
Oven Roasted Fillet of Rainbow Trout, Tomato, Fennel and Saffron Broth
Pan Seared Mahi Mahi, Brandy and Roasted Garlic Cream
Meat Lasagna with Tomato Basil Sauce and Asiago Cheese
Grilled Vegetable Lasagna with Tomato Basil Sauce and Asiago Cheese
Penne with Smoked Chicken and Garlic Cream Sauce
Portobello Mushroom Cannelloni with
Asparagus Spears, Cherry Tomato Confit, Parmesan Truffle Cream

Our Culinary Team will be pleased to recommend the appropriate selections of market fresh vegetables and accompaniments for your entrée selections.

Imported and Domestic Cheese and Fruit Platter
Sliced Seasonal Fresh Fruit and Berries
Bread Pudding
Assorted Cakes, Tortes, Pies and Mini French Pastries
Freshly Brewed Regular and Decaffeinated Coffee, Selection of International Teas

\$129.00 per person

All prices are subject to applicable taxes and gratuities

Inclusions

Silver

Gold

Platinum

Platinum Buffet

LATE EVENING
ENHANCEMENTS

Something Extra

About Weddings

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Late Evening Enhancements

Late Night Sweets

Assorted Cakes, Tortes, Pies and Mini French Pastries
Gourmet Cookies and Sliced Fruit
Freshly Brewed Regular and Decaffeinated
Coffee, Selection of International Teas
\$16 per person

Late Night Snacks

Finger and Cocktail Sandwiches
Market Crudités and Dip
Domestic and International Cheese
Crackers and Flat Breads
Sliced Fresh Fruit
\$19 per person

Late Night Seafood

Fresh Baguette and Breads
Mini Stuffed Lobster
Peel and Eat Shrimp
Spicy Cocktail Sauce
Assorted Smoked and Marinated Fish
Steamed PEI Mussels
Coconut Shrimp
Pan Seared Scallops
\$21 per person

Candy Bar Menu

Yogurt Covered Raisins
Assorted Jujubes and Wine Gums
Cinnamon Hearts
Smart Food Popcorn
Deluxe Bar Mix
Mini Pretzels
Cheesecake Lollipops
Chocolate Cranberry Bark
Individual Logo Cookies
\$15 per person

Flowing Chocolate Fountain

Minimum of 50 guests and requires 2 week prior confirmation
Seasonal Fruit and Berries, Sponge Cake, Assorted Cookies, Brownie Pieces
\$15 per person

Inclusions

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SOMETHING EXTRA

About Weddings

Contact Us

Something Extra

Desire an outdoor wedding?
Take advantage of our Gazebo

\$500.00 rental

(back up rain room provided complimentary)

Chocolate Fountain

\$15.00

Per person plus applicable taxes and gratuities

Ice Sculpture

Pricing available upon request

Upgrade to our honeymoon suite

\$200.00 per night

Want to enhance your dinner?

Inquire with your Catering Manager regarding our table starters.



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About Weddings at Delta Meadowvale

GUARANTEE

The final guaranteed 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.

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 if identification cannot be produced. In accordance with the Ontario Liquor Law, the Hotel is not permitted to serve alcoholic beverages after 1:00 am and all alcohol must be removed from function rooms by 1:30 am. The staff at the Delta Meadowvale also reserves the right to refuse the service of alcoholic beverages to any person who appears to be intoxicated.

LABOUR CHARGES

The minimum guest requirement as indicated will be charged. 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 & DEPOSIT

A minimum deposit of \$2,000.00 CDN (or 25%) whichever is greater is required to secure all function space. All deposits are non-refundable. All Weddings require Full Prepayment a minimum of 14 business days prior to your event. The Catering Team would be happy to set up a payment schedule leading upto your full prepayment date.

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. Final menu details and beverage requests must be completed no less than twenty-one days prior to your event.

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% Harmonized Sales Tax and 15% Service charges unless otherwise specified.



FUNCTION SPACE

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 the 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 charged is based on the size of the room and the changes required. The minimum charge is \$200.00. If the function room is left in a condition that requires extra labour for clean up, an additional charge of \$20.00 per hour per required staff member (at a minimum of 4 hours) will be applicable. Function room rental is subject to 13% HST and 8% set-up fee. 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 a function. Arrangements must be made for the security of 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 added to the master account. The hotel will not accept any shipment sent C.O.D. (cash on delivery).

SOCAN FEE

A tariff is charged by law for events that include musical entertainment and is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN), for your right to use music which is copyrighted. This will be charged to your master account and paid on your behalf by the hotel to SOCAN.

Events with Dancing:		Events without Dancing:	
1-100 people	\$41.13 plus tax	1-100 people	\$20.56 plus tax
101-300 people	\$59.17 plus tax	101-300 people	\$29.56 plus tax
301-500 people	\$123.38 plus tax	301-500 people	\$61.69 plus tax
500+ people	\$174.79 plus tax	500+ people	\$87.40 plus tax

Inclusions

Silver

Gold

Platinum

Platinum Buffet

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Enhancements

Something Extra

About Weddings

CONTACT US

Wedding Professional

Please contact our Catering Sales Office at 905-542-6713 or mea.sales@deltahotels.com to arrange a consultation with our Wedding professionals. We look forward to welcoming you and your guests.

Delta Meadowvale Hotel and Conference Centre

6750 Mississauga Road
Mississauga, ON L5N2L3
Phone 905.542.6713
Fax 905.542.6742

Bridal Hair & Beauty Services

Eclectica is a professional salon located in our lower lobby level and offers services for both men and women. It features bridal packages to make your day even more perfect.

Phone 905.821-1214
neelam@eclecticahairdesign.com
www.eclecticahairdesign.com

Audio Visual / DJ Services

Contact our Catering Sales office for a list of preferred suppliers who will work with you to make your day memorable