



DELTA
ROCKY CREST RESORT



Conference Package

2009



Delta Rocky Crest Resort recognizes that planning events is not always the easiest task. That's why we have developed an ALL NEW Conference Package that touches on more information than ever before; everything from our meeting rooms, dining information, menus, delegate room drops, and much more.

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SOME MEETINGS ARE JUST DIFFERENT

Our 3 Tier Conference Packaging

Based on our Meeting Planner needs and inquires we have developed packages with the most common and needed amenities to that will make your meeting program more successful than ever!

Rocky Crest Package

\$108.00 per person per night to include

Dinner

Breakfast

Lunch

Good Morning Coffee Starter in your main meeting room

2 meeting breaks daily

Meeting Room

Wireless High Speed Internet Access

Your meeting room package will also include the following basic audiovisual equipment;

1 Screen

1 Flip Chart

1 Power Bar

1 Extension Cord

****Add bottled water for only \$5.00 per person per day****

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Lake Joseph Package

\$113.00 per person per night to include

Dinner

Breakfast

Lunch

Good Morning Coffee Starter in your main meeting room

2 meeting breaks daily

Meeting Room Wireless HSIA in your meeting room

1 Screen

1 Flip Chart

1 Power Bar

1 Extension Cord

Enhancements....

Continuous all day coffee break

Add bottled water for only \$3.00 per person per day

The Georgian Bay Package

\$122.00 per person per night to include

Dinner

Breakfast

Lunch- menu at meeting planners' choice

Good Morning Coffee Starter in your main meeting room

2 meeting breaks daily

Meeting Room Wireless HSIA in your meeting room

1 Screen

1 Flip Chart

1 Power Bar

1 Extension Cord

Enhancements...

All day continuous coffee

Unlimited Bottled Water in your meeting rooms daily

LCD projector-Based on availability at time of booking

Upgraded Dinner to 4 course-to include a soup course

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Family Packages

If your delegates are bringing their spouses or families we recommend the following options for their meal planning.

Spouse Meal Plan- or Children 13 and over

\$70.00 per day to include Breakfast and Dinner Daily

Children's Meal Plan 7-12

\$35.00 per day to include Breakfast and Dinner Daily

Spouses and children on the above meal plans are expected to dine with group.

If you wish to add the spouse or children's meal plan please speak to your Sales Manager or Conference Services Manager, otherwise we will treat these guests at leisure and charges for meals will be placed to the individual guest.



SOME MEETINGS ARE JUST DIFFERENT

Dear Guest,

We are looking forward to having you and your delegates join us at Delta Rocky Crest Resort for your meeting program.

In this package you will find an abundance of information to assist you with planning your meeting or off-site program with us. You will find conference menus including a la carte options for dinner, meeting room information, general resort information, additional room rental rates for breakout rooms or hospitality suites, a special meals request form and a map to Delta Rocky Crest.

The Conference Services Team at Delta Rocky Crest Resort looks forward to working with your group on any additional needs such as teambuilding events, arranging in-room gifts for your delegates and golf bookings.

Thank you again for the opportunity to host your group needs.

We look forward to working with you and making your off-site program successful.

Warmest Regards,

Melissa Felton
Conference Services Manager

Laura Murney
Sales Manager

Amanda Keen
Sales Coordinator

Jenna Wheeler
Conference Coordinator



SOME MEETINGS ARE JUST DIFFERENT

Food and Beverage Information

Menu Selection

At Delta Rocky Crest Resort we will assist you in creating a customized menu, should the attached selections not suit your groups particular needs.

Dietary Constraints and Food Allergies

We are pleased to offer alternative meals for those guests with special dietary constraints. Special requests can be talked about with your Conference Services Manager.

In the event that any of your delegates has a food allergy please inform us of the nature of the allergy in order that we can take the necessary precautions when preparing their food.

* Please fill out the Special Meal Request page located in this document and send it back to your Conference Services Manager.

Guarantees

A guaranteed number of persons are required 72 hours or three business days prior to your function.

Taxes and Gratuities

Our current provincial taxes are 8% on food and 10% on alcoholic beverages. The 5% goods and services tax will be applied on both food and alcoholic beverages before provincial sales tax, as well as to the gratuity.

A 15% Gratuity Charge will be applied to all food and alcoholic and non-alcoholic beverages.

5% GST applies to meeting room rentals. A gratuity of 15% applies to all room rentals.



SOME MEETINGS ARE JUST DIFFERENT

Meeting Rooms

Delta Rocky Crest Resort has 3 primary meeting room spaces available to your group.

Lakeside Conference Centre

This new location is our largest meeting room on property, which can accommodate your group meeting needs and various set up requirements. Fantastic new breakout room located just above your meeting room, which can be rented for a breakout room, working lunch or private breakfast.

Georgian Bay Boardroom

Located above our Lakeside Meeting Room in our Lakeside Conference Centre we are pleased to announce our new **Georgian Bay Boardroom**, which is a 600 sq foot space perfect for a meeting or a breakout room.

Adirondack Room* NEW

Our newest meeting room boasts high ceilings and natural lighting. This beautiful room is located at our Front Desk Reception and is centrally located on the resort. Truly a great room for up to 20 people.

Algonquin Boardroom

This picturesque meeting room is located on the waterfront portion of the property featuring a flagstone fireplace, private deck with seating for 12 ppl and washrooms. The Algonquin Boardroom is perfect for groups 18 and under looking for a boardroom set up.

Hamer Bay Boardroom

This private meeting room is also located on the waterfront side of our property and can be found underneath the Algonquin Boardroom. This meeting room has a boardroom set up for 10 persons and under. This room can also be rented and is great for a breakout room should your group require any additional meeting space.

Marquis Tent

The Marquis Tent is located on the back portion of our property and is a perfect location for a private dinner or a bbq lunch for your group. A private bonfire area is located just outside of the Marquis tent, which can be reserved for your group.



SOME MEETINGS ARE JUST DIFFERENT

Your Meeting Room Requirements

Audiovisual

Your meeting room package includes the following basic audiovisual equipment;

- 1 Screen
- 1 Flip Chart
- 1 Power Bar
- 1 Extension Cord

Additional audiovisual equipment is available in-house on daily rentals.

Daily Audiovisual Rental Rates:

6 ft screen	\$50.00
Flipchart with paper	\$35.00
TV/VCR/DVD combo	\$100.00
CD Player	\$40.00
Microphone & speaker	\$25.00
Mic., speaker & podium	\$40.00
LCD projector	\$150.00
Power Bar/Cord	\$10.00 each

All above prices are subject to applicable taxes and a 15% service charge.

Local Audio Visual Supplier

J&E Audio Visual
705-788-2447

Delta Rocky Crest Resort would be pleased to place your equipment order for you while tending to your other meeting requirements. All services and equipment that is ordered and invoiced through J&E Audio Visual will be subject to a 15% administration fee that will be added to your final invoice.



SOME MEETINGS ARE JUST DIFFERENT

Meeting Room and Venue Information

Should your group require additional meeting room space or a break out room upon availability we will extend the below room rental rates for your group.

Lake Joseph Dining Room	\$1000.00
Rocky Crest Clubhouse-based on availability	\$1000.00
Marquis Tent	\$1750.00
Bayside Patio	\$500.00
Fireside Lounge	\$500.00
Sun Dock	\$400.00
Lakeside Conference Centre	\$1000.00
Georgian Bay Boardroom	\$500.00
Adirondack Room	\$500.00
Algonquin Boardroom	\$500.00
Hamer Bay Boardroom	\$250.00
Clubhouse Gazebo	\$350.00
Suite 224 & 225	\$350.00-\$500.00 based on date

*Please note if you do require additional meeting room space other than what has been blocked for you in your original agreement please contact your Conference Services Manger. (The above rental rates are priced per day)

Suite 224/225

We are pleased to offer our guest suites 224 and 225 as either breakout rooms or meeting rooms for small groups. These rooms are perfect for groups of 10 delegates or less.

Hospitality Suites

If your group wishes to organize a private get together one of our Private Hospitality Suites can be rented based on availability. Rental Fees stated above, all hospitality suites have a closing time of 11 pm. A hospitality suite waiver form will be provided for signing at time of Banquet Event Orders being sent to the client. A deposit will be required for all hospitality suites. Please ask your conference services manager for details. The client will be responsible for any damages or cleaning over and above normal wear and tear.

*Suites 224/225 have a maximum occupancy of 20 ppl per unit.

In all hospitality suites that are rented Delta Rocky Crest Resorts listed bar prices will apply.



SOME MEETINGS ARE JUST DIFFERENT

Dry Bar Set-up in either suite 224 or 225, (includes plasticware, plastic bowls for snacks, ice, lemons, limes, 6 foot skinny table with linen, Delta corkscrew, cocktail napkins, and stir sticks)

-\$100.00 per day flat fee

Bartender Charges will be \$26.00 an hour for a minimum of 4 hours.

Business Center Services

Our Front Office or your Conference Services Manger would be pleased to assist with any other requests. Some additional charges may apply for these services and will be billed to your master account on your final invoice.

Meeting Room Internet

High Speed Wireless Internet Access is available in your meeting room.

See below chart for cost information

High Speed Internet Service Rates

Location	Type	Cost	Other Information
Lakeside Conference Centre & Georgian Bay Boardroom & Algonquin Boardroom & Hamer Bay Boardroom	High Speed Wireless	Included in Meeting Package Rate or Meeting Room Rental Rate	Maximum of 20 ppl, additional charges will apply for more than 20 users at 1 time. Costs TBD at time of booking.
	High Speed Internet Access	\$50.00 per day for Hard Wire Access *advance notice is required	This \$50.00 fee is for the rental for the box, up to 4 Ethernet connections
Guest Rooms	High Speed Wireless	Complimentary	Password to be given by Front Desk



SOME MEETINGS ARE JUST DIFFERENT

Meeting Room Telephone Services

You will find in your meeting room a telephone that can be used for conference calling. Your meeting room also has a Meeting Maestros Hotline Ext. number (344) which can be dialed at any time of the day shall you require any assistance in your meeting room from set up and audio visual requests to food and beverages requests.

Meeting Room Set-up and Re-set policy

Your meeting room set-up will be completed as agreed on with your Conference Services Manger. If any changes occur after the Banquet Event Order while on-site there will be a re-set fee of \$200.00 that will be applied to your account at time of billing.

If you will be using a meeting room as a hospitality suite or a private dining area in the evening a full rental fee will apply.



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Dining Information

Our Culinary team takes great pride in making your meeting program and event experience a complete success. With suburb quality and presentation along with first class service we ensure your complete satisfaction.

Please join us in our Lake Joseph Dining Room for our Lake Joseph Breakfast Buffet or before you hit the first Tee our Rocky Crest Golf Club for an a la carte breakfast. We would also be happy to cater a continental breakfast in your meeting room for your convenience.

Should you decide to dine in one of our outlets for lunch we would be pleased to offer one of our buffet selections for your group. Groups of less than 20 delegates are welcome to dine off a modified a la carte menu.

For your convenience and productivity your group can be served lunch in the following meeting rooms; Lakeside conference center and Algonquin Boardroom. The Hamer Bay Boardroom and Georgian Bay Boardroom will be served lunch in one of our outlets or be offered boxed lunches to go on day of departure if required.

We would like to invite you to take advantage of our many dining outlets that are available for dinner; we can host groups in our beautiful Lake Joseph Dining Room for a plated or buffet dinner. Our Clubhouse is also the perfect setting for your group dinner, both of these outlets are available to your group for dining between 5 pm and 6:30 pm and after 8 pm. Our Bayside Patio is a great location for an outdoor BBQ or a less formal dinner.

Private dining may be available for your dining convenience. Our Marquis Tent, a private location that can be rented for a private dinner or even a BBQ lunch. The Algonquin Boardroom and Lakeside Conference Centre may also be available for your private dining needs. If you require private dining please discuss with your Sales Manager or Conference Services Manger to ensure location/space is reserved.



SOME MEETINGS ARE JUST DIFFERENT

In the pages below you will find menus for breakfast, lunch, dinner and breaks, in addition we are always pleased to offer customized menus for our guests. If you wish to customize a menu your please speak with you Conference Services Manager. Delta Rocky Crest Resort along with myself and my culinary team believe that “Our Kitchen is Your Kitchen” and my philosophy basted on ‘the spiritual science of living well and eating great’, together we will be sure to create memorable dining experiences for you and your guests.

Please find below our special meal and allergy alert form. If your delegate has a special request please have the delegate fill out the form below and fax it back to us as soon as possible. We are always happy to cater to special requests and take great care when dealing with allergies.

My team looks forward to making your time with us a culinary adventure to remember!

Warm Regards,

Patrick Louch

Executive Chef



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SPECIAL MEAL REQUEST / ALLERGY ALERT FORM

GUEST
NAME: _____

GROUP
NAME: _____

DATE REQUIRED: _____ BEO #: _____

MEAL PERIOD: _____ LOCATION: _____

DATE TAKEN: _____ TABLE # (if known): _____

VEGAN VEGETARIAN: (Strict-No eggs or dairy)	OVO VEGETARIAN: (Will eat egg products)
LACTOSE VEGETARIAN (Will eat dairy products)	OVO LACTOSE VEGETARIAN: (Will eat egg & dairy products)
FISH ONLY VEGETARIAN:	FISH & POULTRY: (No red meat)
LOW FAT:	GLUTEN FREE:
NO SUGAR:	NO SALT:
LACTOSE INTOLERANCE:	CHILDREN'S MEAL REQUESTS: (please specify ages)
ALLERGIES NUTS: (please specify)	ALLERGIES SHELLFISH:
ALLERGIES OTHER: (please specify)	

ADDITIONAL NOTES:

CC: KITCHEN BANQUETS

Please note; this form must be filled out and submitted back to Delta Rocky Crest Resort with any individual dietary requests.



SOME MEETINGS ARE JUST DIFFERENT

Banquet Menus ~ Breakfast



The Continental

(Served in your meeting room)

Freshly Baked Muffins, Butter Croissants and Danish Pastries
Bagels with Cream Cheese
Variety of Cereals
Assorted Fruit Yogurt
Seasonal Hand Fruit
Chilled Tropicana Orange and Tropicana Apple Juices
Freshly Brewed Coffee (regular and decaffeinated)
Traditional and Selected Herbal Tea



Add 1-egg omelets for \$3.00 per person



Lake Joseph Buffet

Served in the Lake Joseph Dining Room

(Minimum 20 people)

Freshly Baked Muffins, Butter Croissants & Danish Pastries
Variety of Cereals and Granola
Assorted Fruit Yogurt
Smoked Side Bacon
Farmer's Breakfast Sausage
Farm Fresh Eggs prepared 2 ways
Home Fried Potatoes
Buttermilk Pancakes or Cinnamon French Toast or Waffles
Seasonal Fruit
Chilled Tropicana Orange and Tropicana Apple Juices
Freshly Brewed Coffee (regular and decaffeinated)
Traditional and Selected Herbal Teas



A modified hot breakfast in your meeting room can be arranged for an additional cost of \$5.00 per person based on a min of 15 ppl.

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SOME MEETINGS ARE JUST DIFFERENT

Plated Breakfast

(Some restrictions may apply)

Our plated breakfast includes:

Basket of Breakfast Pastries per table
Coffee or Tea
Chilled Tropicana Orange and Tropicana Apple Juices

Please choose one of the following:

Fresh Fruit

Or

Yogurt

Or

Assorted Cold Cereals

Please choose one of the following breakfast main dishes:

Traditional Eggs Benedict

Or

Cheese Mushroom Omelet

Served with Bacon or Sausage, Home Fried Potatoes, and Toast

Or

Eggs Any Style

We are please to make your eggs to order any style
Served with Bacon or Sausage, Home Fried Potatoes, and Toast

Or

Butter Milk Pancakes

Served with Warm Maple Syrup & Blueberries



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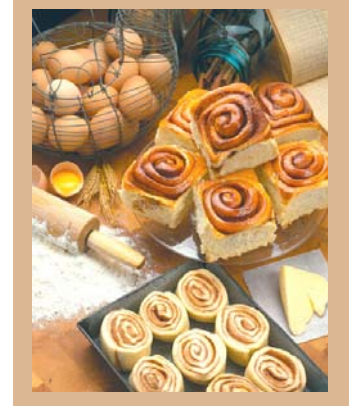
Banquet Menus ~ Breaks

Morning Break

Please choose one of the items below

Cinnamon Buns
Assorted Scones
Banana Bread
Lemon Cranberry Bread
Carrot Bread
Fruit Yogurt
Seasonal Hand Fruit

Chilled Tropicana Orange and Tropicana Apple Juices
Coffee (regular and decaffeinated)
Selected Traditional and Herbal Teas



Afternoon Break

Please choose one of the items below

Freshly Baked Cookies
Assorted Chocolate Bars
Assorted Potato Chips
Two-Bite Brownies
Granola Bars
Crudités and Dip
Fresh Fruit Platter with Yogurt Dip

Coffee (regular or decaffeinated)
Selected Traditional and Herbal Teas
Ice Cold Soft Drinks and Bottled Water

In addition...

If you wish to increase your break food items to 2 options at either an AM or PM break, an additional \$1.00 charge per person per break will apply

NEW Assorted 100 Calorie Snack Packs can be added for \$2.00 per person per break per day**

Assorted Bottled Juice \$2.00 per person

How about an unlimited all day bottled water package or a continuous coffee break in your primary meeting room? We would be pleased to set either of these up for you for an additional. \$5.00 per person per day

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SOME MEETINGS ARE JUST DIFFERENT

Meeting Break Upgrades

The Apple Orchard \$6.00 per person upgrade

Basket of Fresh assorted Apples
Carmel Sauce
Assortment of Fresh Baked Scones with an apple cinnamon butter and assorted preserves
Individual Apple Crumbles or Apple Brown Betty Squares
Apple Juice



Strawberry Fields \$6.00 per person upgrade



Angel Food Cake
Fresh Sliced Strawberries
Vanilla Whipped Cream
Mini Strawberry Chocolate Tarts
Selected Traditional and Herbal Teas
Bottled Water, Lemonade and Iced Tea

The Chocolate Break \$8.00 per person upgrade

Chocolate Pastries
Double Chocolate Cookies
Chocolate Brownies
Fresh Fruit Skewers and Chocolate Fondue
2%, Skim and Chocolate Milk
Freshly Brewed Coffee and Specialty Teas

Munch Break \$8.00 per person upgrade

International Cheese and Cracker Tray
Crudités and Dip
Nachos with Salsa and Sour Cream
Pretzels
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee and Specialty Teas

OUR NEW HIT THE ROAD SNACK PACK~ This will be set up just outside the meeting room for your delegates to grab and go on their way home. Contains a beverage and a snack.

ADD \$5.00 per person

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SOME MEETINGS ARE JUST DIFFERENT

Banquet Menus ~ Lunch

Buffet Selections

Pizza & Salad Line *NEW

(Please see dining information on pages 9-11)



Caesar Salad

Greek Salad

Bruschetta Platter

Hawaiian-Pineapple, ham and assorted peppers

Meat Deluxe- Pepperoni bacon and ham

Vegetarian- peppers, mushrooms, zucchini and tomatoes

Assorted Tarts and Squares

Coffee (regular and decaffeinated)

Selected Traditional and Herbal Teas

Ice Cold Soft Drinks, Bottled Water and Selection of Fruit Juices

Gourmet Burger Bar *NEW

(Please see dining information on pages 9-11)

Field Greens Salad

Potato Salad

Grilled All Beef Burgers

Grilled Turkey Burgers

Vegetarian Burgers – upon request

Gourmet Condiments:

Assorted mustards, relish, mayonnaise, onions, tomatoes, swiss cheese, cheddar cheese,

salsa, sautéed mushrooms, shredded lettuce, dill pickles

Strawberry Rhubarb Tarts

Coffee (regular and decaffeinated)

Selected Traditional and Herbal Teas

Ice Cold Soft Drinks, Bottled Water and Selection of Fruit Juices

(Please note: this is not a BBQ Lunch)

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SOME MEETINGS ARE JUST DIFFERENT

Mediterranean Festival *NEW
(Please see dining information on pages 9-11)

Caesar Salad
Greek Salad
Fresh Pita Breads
Hummus and Tzatziki
Marinated Olives
Lemon Scented Rice Florentine
Grilled Chicken
Grilled Vegetables
Baklava

Coffee (regular and decaffeinated)
Selected Traditional and Herbal Teas
Ice Cold Soft Drinks, Bottled Water and Selection of Fruit Juices

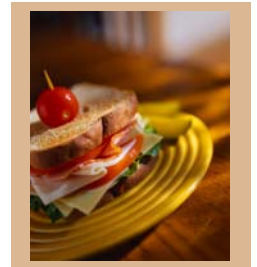
Build Your Own Sandwich Board
(Please see dining information on pages 9-11)

Platter of Wraps, Pitas, Breads and Buns
With a selection of fillings including (but not limited to):
Mixed Deli Platter to include Shaved Roast Beef, Smoked Turkey and Ham
Egg Salad, Tuna Salad

Appropriate Garnishes on the Side

Assortment of Chef Selected Salads (2)
Assorted Dessert Squares, Tarts, and Brownies

Coffee (regular and decaffeinated)
Selected Traditional and Herbal Teas
Ice Cold Soft Drinks, Bottled Water and Selection of Fruit Juices



Please be advised that for groups 8 people and under this menu may vary

Chef Selected Soup (available as a substitute for salad upon advance request)

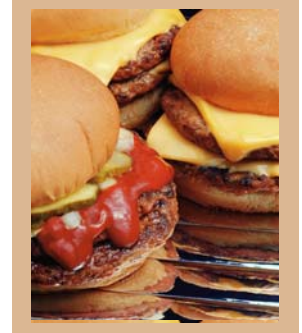
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SOME MEETINGS ARE JUST DIFFERENT

Patio BBQ

(Minimum 15 people)

Assortment of Chef Selected Salads (2)
House Seasoned and Ground Steak Burgers
Smoked Debrazziner Sausages
Marinated Chicken Breasts
Fresh Baked Country Butter Tarts
Coffee (regular and decaffeinated)
Selected Traditional and Herbal Teas
Ice Cold Soft Drinks and Bottled Water



Available as an option on the Bayside Patio or in the Algonquin Boardroom Only- a \$100.00 flat fee applies to have a live action BBQ- culinary staff attendant

In the event of inclement weather, this menu will be served buffet style indoors

**If your group is under 15 ppl a \$10.00 per person charge will apply*

Caribbean Feast

(Please see dining information on pages 9-11)

Chef Selected Fresh Breads
Tropical Fruit Garden Salad
Caribbean Potato Salad
Jerk Chicken
Curried Rice & steamed vegetables
Banana Rum Tarts
Coffee (regular and decaffeinated)
Selected Traditional and Herbal Teas
Ice Cold Soft Drinks and Bottled Water

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SOME MEETINGS ARE JUST DIFFERENT

Al Fresco

(Please see dining information on pages 9-11)

Assorted Oven Fresh Breads and Rolls

Marinated Olives & Tomato platter

Garden Salad with Lemon Oregano Vinaigrette

Pasta Primavera

Fresh sautéed vegetables tossed with our
Rustic Tomato Sauce, Penne Noodles, finished with mixed cheese

Chicken Farfalle

Portobello Mushrooms and Sun-dried Tomatoes
in a Rosemary Cream Sauce

Assorted Biscotti's

Coffee (regular and decaffeinated)

Selected Traditional and Herbal Teas

Ice Cold Soft Drinks and Bottled Water

(Whole Wheat pastas are available with 2 weeks advance request)



Taste of Asia

(Please see dining information on pages 9-11)

Asian Salad finished with sesame vinaigrette

Five-spiced Chicken and Vegetable

Steamed Asian Baby Bok Choy

Mushroom Fried Rice

Vegetable Spring rolls

Chef Selected Dessert

Coffee (regular and decaffeinated)

Selected Traditional and Herbal Teas

Ice Cold Soft Drinks and Bottled Water

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SOME MEETINGS ARE JUST DIFFERENT

Tex-Mex Sizzler

(Please see dining information on pages 9-11)

Avocado, Grapefruit & Mango Salad Drizzled with Citrus Vinaigrette
Mexi-Caesar Salad with Crispy Tortillas
Marinated and Grilled Steak and Chicken
Sautéed Sweet Peppers and Onions
Soft Flour Tortillas
Salsa, Guacamole, and Sour Cream
Mixed Tex-Mex Cheeses
Fresh tomatoes and shredded lettuce
Mexi-Rice

Chef Selected Dessert

Coffee (regular and decaffeinated)
Selected Traditional and Herbal Teas
Ice Cold Soft Drinks and Bottled Water

Premium Boxed Lunch

~Great for golf groups~

Premium Fresh Sandwiches:
Roast Beef with Cheddar on Foccacia
Ham & Swiss on Sunflower Bread
Smoked Turkey Club Wrap
Tuna Salad on Assorted White and Whole Wheat Bread

Crudités
Seasonal Hand Fruit
Potato Chips
Chocolate Bar
Bottled Water



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SOME MEETINGS ARE JUST DIFFERENT

Banquet Menus ~ Dinner

Buffet Selections

The Lake Joseph

(Minimum 25 people)

Assorted Oven Fresh Breads and Rolls

Assortment of Chef Selected Salads (3)

Canadian and International Cheese Platter
House Smoked Pickerel Platter

Fresh Atlantic Salmon topped with Citrus Confit

Penne Primavera with Fresh Vegetables, in a light Pesto and Tomato Sauce

Northern Style Chicken Supreme with Woodland Mushrooms,
Swiss Cheese in a Creamy Leek Sauce

Brown and Wild Rice
Seasonal Steamed Vegetables

New York Style Cheesecake
Chocolate Torte

Coffee (regular and decaffeinated)
Selected Traditional and Herbal Teas
Ice Cold Soft Drinks and Juice

**Prime Rib Carving Station can be added at \$15.00 per person
25-person minimum*

We are pleased to recommend from our Banquet Wine List

Trius "White", Niagara -on-the-Lake, Ontario
\$38

Trius "Red" 2006, Niagara -on-the-Lake, Ontario
\$38

We will be pleased to offer additional recommendations
from our full wine list

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Savour Muskoka

(Minimum 20 people)

Assorted Oven Fresh Breads and Rolls

Chef Selected Salads (2)

Smoked Duck breast

Thinly sliced drizzled with Johnston's Cranberry Wine reduction

Grilled Local Vegetables Drizzled with Balsamic & Raspberry Reduction

Fall off the bone Pork Ribs, with Maple Apple Hickory Smoked BBQ Sauce

Georgian Bay Pickerel with Cranberry Chutney

Herb Roasted Chicken

Seasonal Vegetable Medley

Roasted Baby Red Potatoes

Country Baked Fruit Pies & Cakes

Fresh Berries

Ice Cold Soft Drinks and Juice

Coffee (regular and decaffeinated)

Selected Traditional and Herbal Teas

We are pleased to recommend from our Banquet Wine List

Pelee Island Pinot Grigio, Pelee Island, Ontario
\$32

Pelee Island Merlot, Pelee Island, Ontario
\$32

We will be pleased to offer additional recommendations
from our full wine list

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SOME MEETINGS ARE JUST DIFFERENT

A Taste of the Mediterranean

(Minimum 25 people)

Assorted Oven Fresh Breads and Rolls

Chef Selected Salads (2)

Couscous Salad

Grilled Vegetable Antipasto accented with Goat Cheese, Kalamata Olives, Artichokes,
Hummus and Pita Wedges

Baked Tuscan Marinated Salmon

Pepper Crusted Pork Tenderloin
Pan seared and served with cranberry espresso jus

Roast Chicken topped with Oven Roasted & Sun-dried Tomatoes,
And Natural Pan Jus

Rice with dried fruit
Steamed Vegetables

Espresso Pound Cake with mango relish
Fig Turnovers with balsamic glazed strawberries

Coffee (regular and decaffeinated)
Selected Traditional and Herbal Teas
Ice Cold Soft Drinks and Juice

We are pleased to recommend from our Banquet Wine List

Hollick "Red Ridge", Chardonnay-Semillonm, Australia
\$42

Hollick "Red Ridge", Cabernet Sauvignon- Shiraz-Merlot,
Australia
\$42

We will be pleased to offer additional recommendations
from our full wine list

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SOME MEETINGS ARE JUST DIFFERENT

Taste of Italy

(Minimum 25 people)

Assorted Oven Fresh Breads and Rolls

Chef Selected Salads (2)

Tomato Bocconcini Platter

Bruschetta with crostini

Antipasto Platter with Prosciutto, Olives, Sun-dried Tomatoes,
Artichoke Hearts and Grilled Asparagus

Live Action Pasta Station

With Chicken, Mushrooms, Sweet Peppers, Sun-dried Tomatoes, Onions, Olives,
Marinara Sauce, Alfredo Sauce, Pesto, Fresh Herbs and more...

Roasted Veal finished with Brandy Peppercorn Jus

Chicken Cacciatore with Oven Roasted Tomatoes sweet peppers and onions
Topped with mozzarella cheese

Rosemary Roasted Potatoes
Seasonal Vegetables

A Selection of Fresh Desserts from our Pastry Chef
Fresh Seasonal Fruit

Coffee (regular and decaffeinated)
Selected Traditional and Herbal Teas
Ice Cold Soft Drinks and Juice

We are pleased to recommend from our Banquet Wine List

Il Cavaliere di Bertiole Pinot Grigio , Italy
\$36

Fontella Chianti, Italy
\$39

We will be pleased to offer additional recommendations
from our full wine list

DELTA 
meeting
MAESTROS

SOME MEETINGS ARE JUST DIFFERENT

Northern Woodland

(Minimum 30 people)

Assorted Oven Fresh Breads and Rolls

Potato Leek Soup

Woodland Mushroom Salad
With marinated wild mushrooms

Smoked Pickerel
over organic field greens
With blueberries and wintergreen vinaigrette

Fall Harvest Chicken Supreme
Chicken breast topped with forest mushrooms
and a butternut squash ragout

Pork Tenderloin with Red Wine Apple Reduction

Ontario Pickerel
Baked with julienne carrots, fresh dill, lemon, butter and white wine

Steamed Vegetables
Wild Rice Blend

Warm Muskoka Crumble
Hazel Nut Torte

Coffee (regular and decaffeinated)
Selected Traditional and Herbal Teas
Ice Cold Soft Drinks and Juice

We are pleased to recommend from our Banquet Wine List

Wolf Blass "Eaglehawk" Chardonnay, Australia
\$35

Wolf Blass "Eaglehawk" Shiraz, Australia
\$35

We will be pleased to offer additional recommendations
from our full wine list

DELTA 
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MAESTROS

SOME MEETINGS ARE JUST DIFFERENT

Seafood Extravaganza \$10.00 per person upgrade

(Minimum 30 people)

Assorted Oven Fresh Breads and Rolls

Chef Selected Salads (3)

Freshly Shucked Malpaque Oysters (2 per person)

Steamed PEI Mussels with Roasted Garlic, Tomato Concassé, Butter and
White Wine sauté

Bacon Wrapped Scallops with Maple Mustard Glaze

Fresh Atlantic Salmon Filets with Lemon Dill Sauce accented with Capers

Tender Aged Sirloin in a Mushroom Jus

Chilled Black Tiger Shrimp

Seasonal Vegetable Medley

Roasted Baby Red Potatoes

Sweet Corn on the Cob

Warm Muskoka Berry Crumble

Fresh Berries and Cream

New York Style Cheesecake

Coffee (regular and decaffeinated)

Selected Traditional and Herbal Teas

We are pleased to recommend from our Banquet Wine List

Beulieu Vineyards Coastal Estate, Sauvignon Blanc,
California
\$38

Beulieu Vineyards Coastal Estate, Cabernet Sauvignon,
California
\$38

We will be pleased to offer additional recommendations
from our full wine list

DELTA 
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MAESTROS

SOME MEETINGS ARE JUST DIFFERENT

Lake Joseph Cocktail Party \$5.00 per person upgrade

(Minimum 25 people)

This style of dinner allows your guests to mingle and meet without the formality of a sit down dinner. You can expect food stations and cruiser tables placed around the room.

Passed Hors d'oeuvres (7 pp)

Smoked Salmon
Bacon Wrapped Scallops
Cucumber Wheels
Spinach and Feta & sun-dried tomato wrapped in phyllo
Coconut Shrimp
Vegetable Spring Rolls
Thin Crusted Pizzatillas

Stationary Food

Fresh Vegetables and Dip
Domestic and International Cheese and Crackers
Fresh Fruit
Assorted Finger Pastries

Pasta Station

Penne and Farfalle
With zesty marinara and rosemary cream sauces
Fresh mushrooms, roasted garlic, sweet peppers,
plum tomatoes, fresh herbs,
Grilled Chicken and Italian Sausage

Assorted Breads and Rolls

Coffee and Tea Station (regular and decaffeinated)
Selected Traditional and Herbal Teas

We are pleased to recommend from our Banquet Wine List

Beulieu Vineyards Coastal Estate, Sauvignon Blanc,
California
\$38

Wolf Blass "Eaglehawk" Shiraz
\$35

We will be pleased to offer additional recommendations
from our full wine list



SOME MEETINGS ARE JUST DIFFERENT

Banquet Menus ~ Dinner ~ a la carte

A La Carte “Your Way”

This 3-course dinner options will allow your guests to choose from the menu you have customized for them. Please select two (2) appetizers, two (2) entrée’s and one (1) dessert for the menu for your guests if your group is fewer than 22 people. If you have a group larger than 22 people we ask that you choose a set menu with 1 appetizer, 1 entree choice and 1 dessert choice. All meals are plated and complete with chef’s choice of seasonal vegetables and chef selected potato or rice. Fresh baked breads and rolls with butter, pop or Juice and Coffee and tea service.

If you have chosen one of our upgraded meeting packages your conference services manager will further discuss with you your additional options for soup.

The following are sample menu’s from 2008 season, current menu selections should be discussed, 2009 updated menu’s will be sent to you for planning purposes upon request.

Sample Menu Lake Joseph Dining Room Menu Selection 2008 (subject to change with new menus for 2009)

Appetizers

Chef Selected Soup of the Day

Hearts of Romaine

Accented with EVOO marinated sun-dried tomatoes & olive relish
Drizzled with goat cheese cream and basil oil.

Port Roasted Fig Salad

Over rocket and grapefruit, finished with pomegranate reduction and EVOO

Spinach Salad

With shaved fennel curls, fresh strawberries and salted cashews
Drizzled with blackberry vinaigrette



SOME MEETINGS ARE JUST DIFFERENT

Dinner Entrée

Pan Seared Atlantic Salmon

Over horseradish EVOO seasoned buckwheat noodles
with baby bok choy, finished with mango berry salsa

Pork Tenderloin

Herb chilli dusted and grilled accented with caramelized apples and shallots
finished with honey calvados butter and grilled asparagus

Stuffed Chicken Supreme

Pecan feta crusted over roast sweet potatoes
With roasted garlic natural pan jus

Pan Seared Sirloin

Finished with gorgonzola cream over sweet potato mash
accented with port reduction

Tomato Bocconcini Fettuccine

Tossed in Riesling herb EVOO, cherry tomatoes, baby bocconcini cheese
& fresh basil, on a bed of baby spinach

Sample Menu On The Green Dining Room Menu Selection 2008 (subject to change with new menus for 2009)

Appetizers

Freshly Prepared Soup of the Day

Caesar Salad

Crisp romaine lettuce tossed in a light Caesar vinaigrette, topped with bacon bits,
Seasoned croutons and shaved Parmesan cheese

Asparagus and Fennel Salad

Grilled asparagus and shaved fennel accented by frisée lettuce and prosciutto crisps,
drizzled with lemon vinaigrette

Roasted Garlic Shrimp

Sautéed with wine garlic and herbs



SOME MEETINGS ARE JUST DIFFERENT

Dinner Entrée

Grilled Beef Striploin

8 oz strip NY cut, topped with cabernet demi glace and garden vegetables

Muskokan Pickerel

Pan fried shore style, finished with lemon parsley butter sauce
over brown & wild rice with fresh vegetables

Pancetta Crusted Chicken Supreme

Stuffed with bacon, roasted red pepper herb farce
Served over crushed roasted potatoes and sautéed spinach, finished with natural pan jus

Red Lentil Stew

Simmered with fresh tomatoes and Moroccan seasonings
Finished with spicy coconut yogurt and herb crostini

From our Pastry Chef

The desserts below are offered in either our Lake Joseph Dining room or our On the Green Dining Room

Dessert Selection

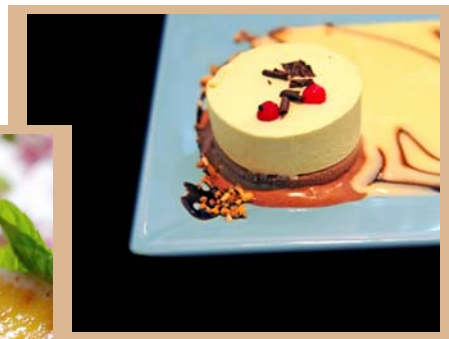
New York Style Cheese Cake

Chocolate Molten Cake

Crème Brule

Chocolate Raspberry Rumble

Cranberry Apple Crumble



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MAESTROS

SOME MEETINGS ARE JUST DIFFERENT

Hors D'oeuvres

(Prices per dozen)

Cherry Tomatoes

Stuffed with melon salsa

\$26

Feta Cheese and Sun-dried Tomatoes in Phyllo

A tangy blend of feta cheese and sun-dried tomatoes delicately seasoned with basil, olive oil and garlic in a phyllo triangle

\$26

Mini Chicken Quesadilla

A spicy blend of smoked chicken, Monterey jack cheese, peppers and fresh cilantro rolled in a flour tortilla trumpet

\$26

Vegetable Springroll

A colorful mixture of Chinese vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger wrapped in a spring roll wrapper

\$26

Chorizo Sausage Calzone

This unique half moon calzone pastry is filled with spicy Chorizo sausage, black beans and Monterey Jack cheese

\$26

Atlantic Smoked Salmon

With Lemon Tarragon Goat Cheese and Pepper Crusted Strawberries

\$28

Vegetarian Sushi

(Minimum 4 dozen)

With Wasabi, Soy and Tamarind Sauces

\$34

Fresh Oysters on the Half Shell

With Seafood or Horseradish Vodka Sauce

\$34

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MAESTROS

SOME MEETINGS ARE JUST DIFFERENT

Breaded Parmesan Artichoke Hearts

Quartered artichoke hearts topped with goat cheese, battered and rolled in a parmesan breading

\$34

Andouille Sausage En Croûte

Andouille Sausage and spicy pommery mustard wrapped in puff pastry

\$34

Mushroom Tart

Shiitake, oyster, Portobello, Cremini and Button mushrooms with fresh herbs and Swiss cheese in a flaky tart shell

\$34

Brie En Croûte with Raspberry

Brie Cheese blended with raspberry preserves wrapped in a flaky puff pastry

\$34

Shrimp and Andouille Kabob

A spicy New Orleans style Andouille sausage skewered with a large shrimp and crisp red and green peppers on a skewer

\$46

Butter Pecan Shrimp

Butterflied shrimp dipped in a mild butter pecan batter and rolled in a aromatic mixture of pecans, coconut and breadcrumbs on a skewer

\$46

Coconut Lobster Tail

Mini lobster tail marinated in a coconut batter and rolled in coconut flakes on a skewer

\$50

Sushi

(Minimum 6 dozen)

Available with Salmon, Tuna, Halibut with Wasabi, Soy and Tamarind Sauces

\$46

Chilled Jumbo Shrimp

With Lemon Twists and Brandy Cocktail Sauce

\$46



SOME MEETINGS ARE JUST DIFFERENT

Hospitality Suite Foods & Light Snacks

Crudités with Dip

\$6.00 per person

Domestic & Imported Cheese Platter

\$12.00 per person

Fresh Sliced Fruit & Berries Platter with Yogurt Dip

\$8.00 per person

Bruschetta Platter

(Serves 20)

Ripe Plum Tomatoes with Roasted Garlic, Onion and Fresh Basil
accented by Herb Crostini

\$80 per platter

Pita and Flat Bread Platter

Hummus, Roasted Red Pepper Dip and Tzatziki

\$8.00 per person

Basket of Nacho Chips and Salsa and Sour Cream (serves 10)

\$12

Salted Peanuts and Pretzels (serves 10)

\$20

On the Sweet Side

Mini Pastries

\$17 Per dozen

Assortment of Squares and Brownies

\$14 Per dozen

Assortment of Fresh Baked Cookies

\$8 Per dozen



SOME MEETINGS ARE JUST DIFFERENT

From the bar...

Conference Bar Menu

Host Bar

The Host pays for all Beverages consumed.

Host bar prices **do not include** applicable taxes and gratuities.

Should consumption be less than \$400.00, a bartender fee of \$100.00 will apply.

Cash Bar

Guests are responsible for paying for their own Beverages.

Cash bar prices **include** applicable taxes and gratuities.

Should consumption be less than \$400.00, a bartender fee of \$100.00 will apply.

	<i>Host Bar</i>	<i>Cash Bar</i>
Standard Banquet Brand Liquor (1oz)	\$5.00	\$6.41
Premium Banquet Brand Liquor (1oz)	\$7.00	\$9.00
Domestic Cocktails (1oz)	\$6.95	\$8.89
Martinis (2oz)	\$10.00	\$12.85
Domestic House Wine (per glass)	\$7.00	\$9.00
Domestic Beer	\$5.45	\$7.01
Premium Domestic Beer (Keith's)	\$6.25	\$8.05
Imported Beer (Heineken, Corona)	\$7.15	\$9.39
Draft Beer (19oz)	\$5.75	\$7.40
Non-Alcoholic Beer	\$4.00	\$5.18
Non-Alcoholic Cocktails	\$4.00	\$5.18
Juice & Soft Drinks	\$3.00	\$3.86

Premium liquor brands and pricing is available up on request.



SOME MEETINGS ARE JUST DIFFERENT

Banquet Wine List

Canada

**Trius "White", Niagara -on-the-Lake,
Ontario
\$38**
**Pelee Island Pinot Grigio, Pelee Island, Ontario
\$32**
**Colio White, Lake Erie North Shore, Ontario
\$32**

California

**Beulieu Vineyards Coastal Estate, Sauvignon Blanc
\$38**

Australia

**Hollick "Red Ridge", Chardonnay-Semillon
\$42**
**Wolf Blass "Eaglehawk" Chardonnay
\$35**

Italy

**Il Cavaliere di Bertiole Pinot Grigio
\$36**

Canada

**Trius "Red" 2006, Niagara -on-the-Lake,
Ontario
\$38**
**Pelee Island Merlot, Pelee Island, Ontario
\$32**
**Colio Red, Lake Erie North Shore, Ontario
\$32**

California

**Beulieu Vineyards Coastal Estate, Cabernet
Sauvignon
\$38**

Australia

**Hollick "Red Ridge", Cabernet Sauvignon-
Shiraz-Merlot
\$42**
**Wolf Blass "Eaglehawk" Shiraz
\$35**

Italy

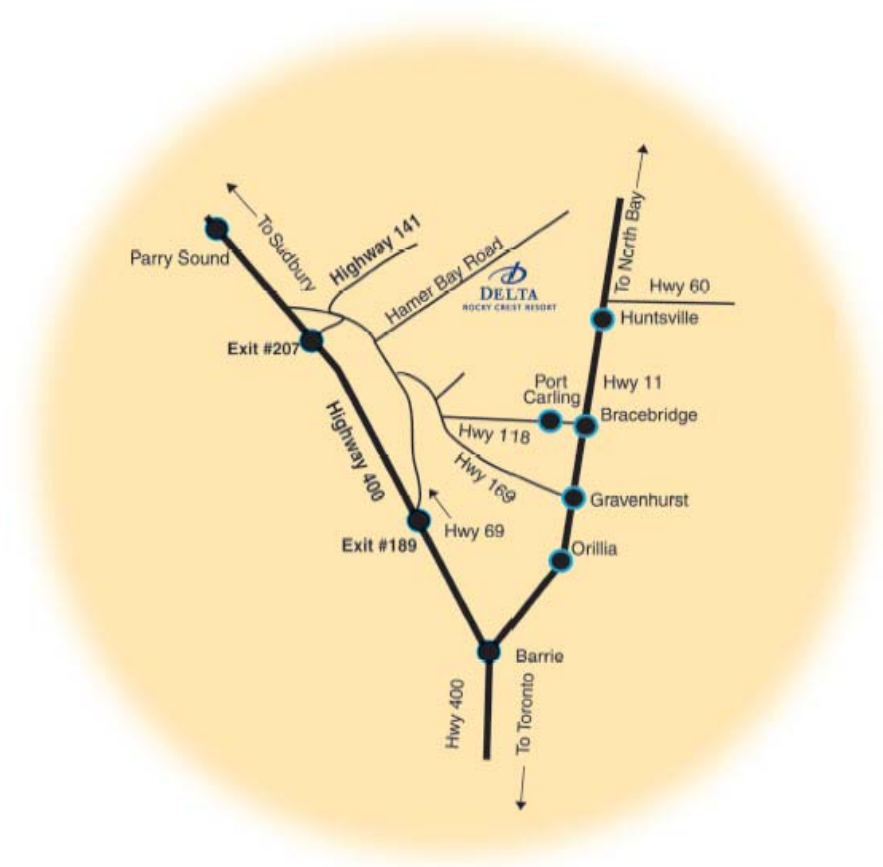
**Fontella Chianti
\$39**



DELTA
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MAESTROS

SOME MEETINGS ARE JUST DIFFERENT

Map to Delta Rocky Crest Resort




DELTA
ROCKY CREST RESORT

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