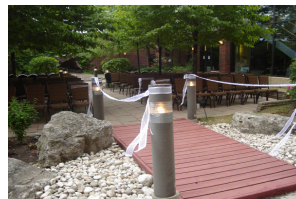




# Wedding Packages

**All- Inclusive Wedding Packages**  
**From \$108.00 per person**  
**(Minimum 75 guests)**

- ◆ *Pre-dinner reception with Chef's Selection of Hors D'oeuvres (3 pieces per person)*
- ◆ *Fruit Punch and Champagne Punch during pre-dinner Reception*
- ◆ *Five hours of Host Bar*
- ◆ *Four course menu created by our Executive Chef*
- ◆ *House Wine with Dinner (2 glasses per person)*
- ◆ *Sparkling Wine for Toasting*
- ◆ *Late night coffee & tea station with gourmet cookies & biscotti*
- ◆ *Complimentary menu tasting for two*
- ◆ *Personalized menu cards on each table*
- ◆ *Ivory or gold floor length table linens with linen napkins*
- ◆ *Votive candles and fresh flowers on tables*
- ◆ *Bright spacious reception foyers that overlook our beautiful outdoor courtyard*
- ◆ *Rich, contemporary ballrooms all with natural light*
- ◆ *Access to our contemporary lobby and outdoor courtyard area for your photography*
- ◆ *Special amenity basket in restrooms*
- ◆ *Complimentary Suite for Bride and Groom with Breakfast*
- ◆ *Special guestroom rates for your overnight guests*
- ◆ *Personalized guestroom reservation cards*
- ◆ *Ample complimentary parking*
- ◆ *Priced per person, includes tax & gratuities*



Visit Our Hotel: 50 East Valhalla Drive Markham, ON L3R 0A3  
Call our Catering Office: 905-305-5495  
Visit Our Website: [www.deltamarkham.com](http://www.deltamarkham.com)

## **MENU SELECTIONS**

*All dinners are accompanied by  
Freshly baked rolls and flatbreads, served with creamery butter  
Coffee, decaffeinated coffee and a selection of teas*

### **Soups**

- ◆ *Purée of roasted red pepper with eggplant croutons & herbed crème fraiche*
- ◆ *Butternut squash and ginger purée with maple essence*
- ◆ *Red lentil and roasted tomato bisque with garlic raita*
- ◆ *Beef consommé with mushroom tortellini and julienne vegetables*
- ◆ *Mushroom and wild rice bisque with truffle essence*
- ◆ *Cream of PEI potato and leek*

### **Salad**

- ◆ *Bouquet of organic baby lettuces served in a cucumber ring with balsamic vinaigrette*
- ◆ *Romaine and radicchio salad with julienne of carrot, daikon radish, and pea sprouts in a light vinaigrette*
- ◆ *Chopped romaine hearts served in a creamy Caesar dressing with pancetta crisps and shaved Grana Padano cheese*
- ◆ *Baby spinach, mandarin segments, shaved red onion, toasted almonds, in a creamy vinaigrette*
- ◆ *Mixed greens with marinated beets, French green beans, roquefort cheese, toasted pecans in a white wine vinaigrette*

### **Desserts**

- ◆ *Vanilla & Raspberry Ice cream crepe with fresh berries and a chocolate drizzle*
- ◆ *Dulce de leche cheesecake with raspberry coulis*
- ◆ *Crème Brulee in your choice of traditional, espresso, or hazelnut*
- ◆ *Warm apple crumble topped with Madagascar vanilla ice cream*
- ◆ *Dark and white chocolate mousse tower*
- ◆ *Tiramisu with a coffee crème anglaise*
- ◆ *Trio of fruit sorbets: raspberry, mango & lemon served with mixed seasonal berries*



## ***Entrée Selections***

*All Entrées served with herb roasted mini red potatoes and deluxe seasonal vegetables with chives and butter*

- ◆ ***Chicken Supreme \$108.00***  
*Pan Seared chicken supreme marinated with thyme and rosemary, white wine and natural juices*
- ◆ ***Vegetarian entrée \$108.00***  
*Grilled Vegetable Tower with Eggplant, Zucchini, Red & Yellow Peppers and Goat Cheese with a Roasted Tomato Chutney served on a bed of Mashed Sweet Potatoes*
- ◆ ***Stuffed chicken breast \$114.00***  
*Chicken breast stuffed with fontina cheese and caramelized onions in a cabernet sauvignon and herb jus*
- ◆ ***Baked Atlantic Salmon \$116.00***  
*An oven baked filet of fresh Atlantic salmon with lemon caper butter sauce or a cherry tomato and black olive confit salsa*
- ◆ ***AAA Prime Rib of Beef \$118.00***  
*Slow roasted 10oz AAA prime rib of beef with a merlot reduction and a crispy julienne of onions*
- ◆ ***AAA Canadian Striploin \$120.00***  
*Herb crusted 10oz AAA Canadian Striploin of beef served with a green peppercorn sauce*
- ◆ ***Beef tenderloin pairing with chicken \$124.00***  
*Grilled 5oz beef tenderloin paired with rosemary and thyme marinated Chicken Supreme, white wine and natural juices*
- ◆ ***Beef tenderloin pairing with shrimp \$124.00***  
*Grilled 5oz beef tenderloin paired with 3 butterfly jumbo black tiger shrimp with herbs and garlic*

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## ***Midnight Receptions***

### ***Sweet Table***

*Assortment of French Pastries*  
*Dessert Squares*  
*Sliced Fresh Fruit*  
*\$11.50 per person*

### ***Deluxe Sweet Table***

*Assorted cheesecakes, rich and decadent cakes, tortes and flans*  
*Assortment of French Pastries*  
*Domestic & Imported Cheese board with biscuits and water crackers*  
*Sliced Fresh Fruit*  
*\$22.95 per person*

### ***Sweet & Savory***

*Assorted Mini fruit tarts and butter tarts*  
*Assorted Dessert Squares*  
*Three varieties of fresh hot pizza squares:*  
*(Margherita, Pepperoni, Vegetarian)*  
*\$14.95 per person*

### ***A little something special...***

*Strawberries dipped in a rich dark chocolate \$24.00 per dozen*

*Fresh Fruit Skewers with Honey Yogurt Dip \$6.00 each*

*Chocolate Waterfall Fountain with fresh fruit \$10.00 per person*  
*(includes; fresh fruit, krispy treats, lady fingers, marshmallows)*  
*(minimum 50 people)*

*Domestic & Imported Cheese board with crackers & water biscuits \$10.00 per person*

*Candy Station \$8.95 per person*  
*(Glass jars filled with sweet confections)*

*All Prices subject to service charge & tax*



## ***Booking and additional information***

### **◆ *Menu Selection***

*To further customize your wedding package we would be pleased to work with you...flexibility of menu selections or special dietary requests can be discussed with your Wedding Specialist.*

### **◆ *Food and beverage service***

*No outside food or beverage is permitted in our licensed function rooms. We will permit special celebratory cakes (ie/ wedding, showers, birthday) with approval from your Wedding Specialist along with a signed waiver form. Alcoholic beverage service is permitted until 1:00am. All entertainment should cease at 1:00am in order to vacate the function room by 1:30am.*

### **◆ *Guarantee for food***

*A guaranteed number of guests attending the event is required 48 (forty-eight) hours, two business days prior to the event.*

### **◆ *Young adults, children and vendor pricing***

*Less \$40.00 off Wedding package price for young adults (under 19yrs) and vendors (ie. photographer, disc jockey) to compensate for alcohol beverages. A special children's menu (under 10yrs) ranging from \$30.00 to \$40.00 can be made available. Please discuss options with your Wedding Specialist.*

### **◆ *SOCAN Fee***

*We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyrighted music is played. Royalty fee of \$59.17 (+ HST) will apply.*

### **◆ *2011 Wedding Package guestroom rates***

*We are pleased to confirm a \$99.00 guestroom rate for your wedding guests on the evening of your event. Rates subject to tax.*

### **◆ *Payment schedule***

*Prepayment is required in full under the following terms; (a) \$1,000.00 non-refundable advance deposit upon signing of the contract (b) 50% of the remaining balance to be paid no less than 30 (thirty) days prior to the event date, (c) the balance of the funds remaining to be paid no less than 10 (ten) days prior to the event date.*