

Municipal Information Renseignements municipaux

Return completed form to:
Alcohol and Gaming
Commission of Ontario
90 Sheppard Avenue, East,
Suite 200
Toronto ON M2N 0A4

Remplir et retourner cette formule à :
Commission des alcools
et des jeux de l'Ontario
90, avenue Sheppard Est
Bureau 200
Toronto ON M2N 0A4



The information requested below is required in support of all applications for a **new** liquor licence or outdoor areas being added to an **existing** liquor licence.

Les renseignements sont recueillis conjointement à toute demande de **nouveau** permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool existant.

Section 1 - Application Details

Section 1 - Détails de la demande

Establishment name/Nom de l'établissement Delta Hotel Markham	Establishment tel. no./ N° de tél. de l'établissement 905-477-2010
Contact name/Nom de la personne à contacter Christopher Hales	Contact's tel. no./ N° de tél. de la personne à contacter 905-305-5499

Exact location of establishment (not mailing address - street number and name, city or lot no., concession and township)
Emplacement exact de l'établissement (non l'adresse postale - numéro et nom de la rue, ville ou numéro de lot, concession et canton)

South-west corner of Valhalla Drive and Highway #7 in Markham 50 East Valhalla Drive.

Does the application for a liquor licence include:/La demande de permis d'alcool porte-t-elle entre autres sur :

☒ indoor areas/des zones intérieures ☐ outdoor areas/des zones de plein air

Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

Municipal Clerk -
please confirm the "wet/damp/dry" status below.

Secrétaire municipal(e) :
Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid/Nom du village, de la ville ou du canton à qui les impôts sont versés :
(If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City was known as)
(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located:/ La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?
☐ Wet (for spirits, beer, wine)/Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only)/Oui (bière et vin seulement) ☐ Dry/Non

Note:

Specify concerns regarding zoning, non-compliance with bylaws, or general objections to the application by council or elected municipal representatives, must be clearly outlined, in a separate submission or letter within 30 days of this notification.

Remarque :

Toute question particulière concernant le zonage, la non-conformité aux règlements municipaux ou toute objection générale relative à la demande de la part de membres du conseil ou de représentants municipaux élus doit être décrite clairement dans un document distinct ou une lettre à l'intérieur d'une période de 30 jours après la remise du présent avis.

Signature of municipal official/Signature du (de la) représentant(e) municipal(e)	Title/Poste
Address of municipal office/Adresse du bureau municipal	Date



P. K. King

Town of Markham

LIQUOR LICENCE QUESTIONNAIRE

*To enable our evaluation of your liquor licence application, the following information is required.
Please return the completed form to the Clerk's Department.*

1. What type of restaurant is proposed?

☐ Family ☐ Roadhouse ☐ Sports Bar ☐ Fine Dining ☐ Take Out ☐ Café

BALLROOM CRUSH SPACES (2) AND HOTEL LOBBY

2. a) What type of Food will be served: Varied menu ☐ Specialty ☐ Snacks ☐

b) ☒ Menu attached (Please note, a copy of the menu is required with all applications)

3. What entertainment or amusements will be provided?

☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☐

NONE

4. a) The maximum seating capacity will be _____ persons.

NONE - NO SEATING

b) Where the restaurant is existing, the previous seating capacity was _____ persons.

5. a) Was this premises previously used as a restaurant?

☐ Yes ☒ No (Note: If the answer to this question is no, a building permit will be required)

b) If this premises was previously used as a restaurant, is any construction or alteration proposed?

☐ Yes ☒ No (If the answer to this question is yes, a building permit will be required)

6. Has a building permit been applied for or obtained in connection with these premises?

☐ Yes Permit No. _____

☒ No Provide 1 copy of the floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements, washrooms (show fixtures) and exits.

7. Does the building on the premises have a fire alarm system? ☒ Yes ☐ No

8. Were the premises previously licenced? ☒ Yes ☐ No

9. Is the liquor licence application for an expansion of the existing operations? ☒ Yes ☐ No
(If yes, please provide details on a separate page)

10. What is the nearest major intersection to the proposed location? HWY #7 AND

WOODBINE

11. What is the distance to the nearest residential area? 2 kms

12. a) Your name (Please print)

CHRIS WALES

b) Contact Telephone No.

Bus: 905-305-5459

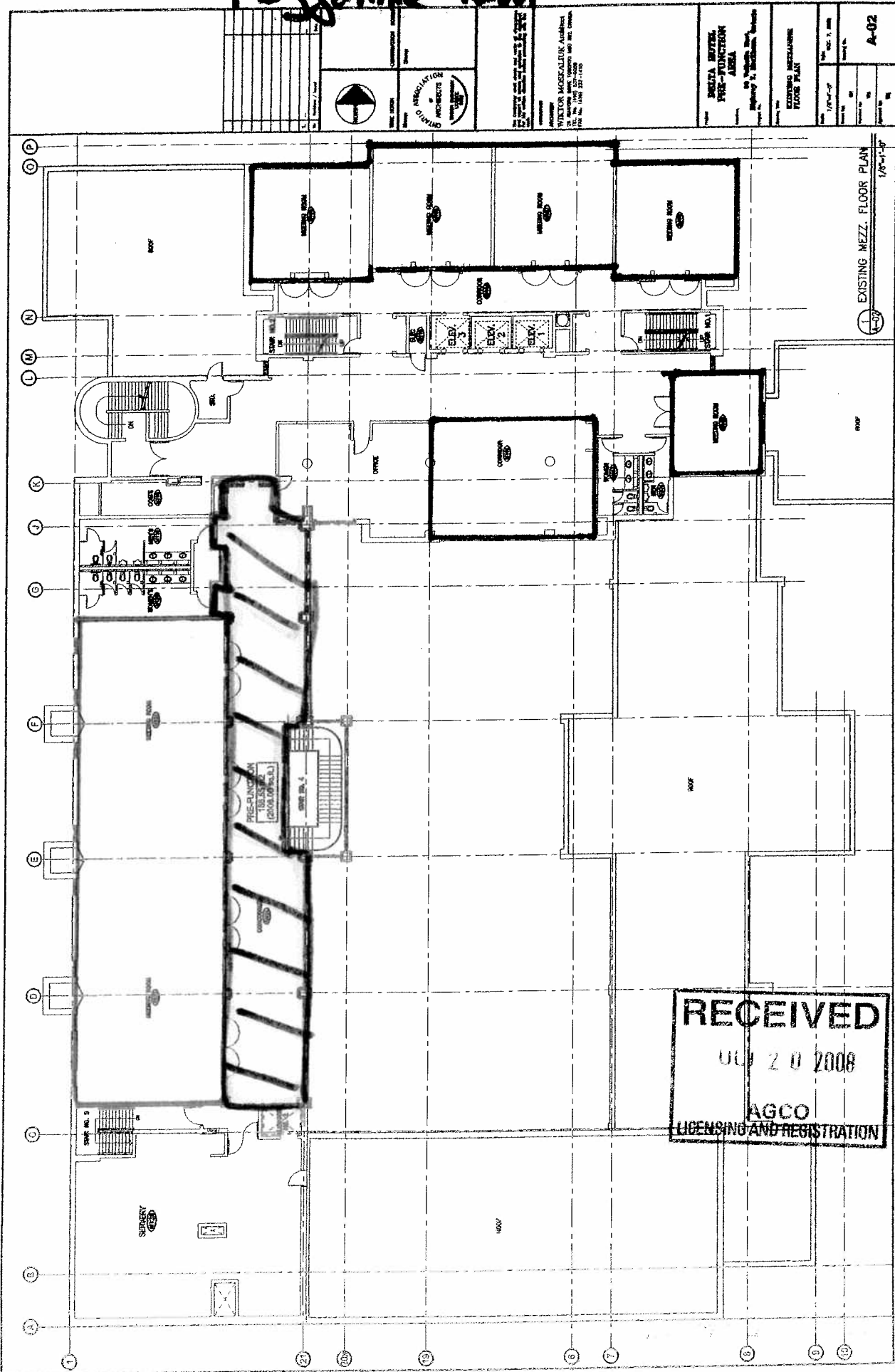
Res: 905-551-0457

c) The restaurant's name

10-11-1964 - 10-11-1964 - 10-11-1964



Mezzanine Floor



RECEIVED
OCT 20 2008
AGCO
LICENSING AND REGISTRATION

4. Proposed Licensed Areas / Zones devant faire l'objet du permis

- Use a separate line for each new or changed area. List all new areas (indoor and outdoor) which you propose to add to the licence. / Veuillez utiliser une ligne distincte pour chaque zone nouvelle ou modifiée. Indiquez toutes les nouvelles zones (intérieures et extérieures) que vous proposez d'ajouter au permis.
- Only list a currently-licensed area if it is being changed (e.g. one room being divided into two rooms). / Veuillez indiquer une zone pourvue d'un permis uniquement si elle est modifiée (p. ex., une pièce divisée en deux).
- If a currently-licensed area is to be changed, first list the current area exactly as it appears on the liquor licence. Indicate in the area description that it is the existing area. On the next line, list the change to the existing area. Indicate in the area description that it is a proposed change to the existing area. The following example shows an existing licensed area that is to be split into two rooms. / Si une zone pourvue d'un permis doit être modifiée, veuillez indiquer en premier lieu la zone actuelle exactement de la façon dont elle figure sur le permis. Précisez dans la description de la zone qu'il s'agit d'une zone actuelle. Sur la ligne suivante, indiquez la modification à apporter à la zone actuelle. Précisez dans la description de la zone qu'il s'agit d'une modification proposée à une zone actuelle. L'exemple suivant porte sur une zone pourvue d'un permis devant être divisée en deux pièces.

Example / Exemple

G=Ground: 1; Other Floors: 2, 3, 4, etc. / R=rez-de-chaussée : 1, Autres étages : 2, 3, 4, etc.

Area No. / N° de Zone	Floor Level (Basement, Ground, etc.) / Niveau (sous-sol, rez-de-chaussée, etc.)	Exact Location & Description of Licensed area / Emplacement exact et description de la zone	Indoors or Outdoors / Intérieure ou extérieure	Total area (length X width) m² or sq. ft. / Superficie totale (longueur sur largeur) m² ou pi²	Capacity (Total area + 1.11 m. or 12 ft.) / Capacité réelle/ estimative (Superficie totale + 1,11 m ou 12 pi)	connected to the existing building YES or NO / Cette zone est-elle rattachée à l'édifice existant? OUI OU NON
1	G / R	(Existing) Main Floor Centre Rez-de-chaussée – centre (actuel)	In / int.	100 m²	90	Yes / Oui
1A	G / R	(Change to #1) Main Floor North (Modification du n° 1) Rez-de-chaussée – nord	In / int.	48 m²	40	Yes / Oui
1B	G / R	(Change to #1) (Existing) Main Floor South (Mod. du n° 1) Rez-de-chaussée – sud (actuel)	In / int.	48 m²	40	Yes / Oui

Area No. / N° de Zone	Floor Level (Basement, Ground, etc.) / Niveau (sous-sol, rez-de-chaussée, etc.)	Exact Location & Description of Licensed area / Emplacement exact et description de la zone	Indoors or Outdoors / Intérieure ou extérieure	Total area (length X width) m² or sq. ft. / Superficie totale (longueur sur largeur) m² ou pi²	Actual/Estimated Capacity (Total area + 1.11 m. or 12 ft.) / Capacité réelle/ estimative (Superficie totale + 1,11 m ou 12 pi)	Is this area connected to the existing building YES or NO / Cette zone est-elle rattachée à l'édifice existant? OUI OU NON
1	Ground	Main Lobby - Foyer	Indoors	298 m2	268	YES
2	Ground	West Centre Section (crush area) pre-function	Indoors	197.83m2	178	YES
3	2nd Floor	West Centre Section (crush area) pre-function	Indoors	186.55m2	168	YES

IF THIS APPLICATION IS FOR AN OUTDOOR AREA, PLEASE CHECK WITH YOUR LOCAL MUNICIPALITY **BEFORE** SUBMITTING THE APPLICATION TO ENSURE THAT YOU ARE IN COMPLIANCE WITH LOCAL ZONING BY-LAWS AND THAT YOU QUALIFY FOR A PERMIT/ AGREEMENT, IF YOU REQUIRE ONE.

SI LA PRÉSENTE DEMANDE A TRAIT À UNE ZONE EXTÉRIEURE, VEUILLEZ COMMUNIQUER AVEC VOTRE MUNICIPALITÉ LOCALE **AVANT** DE PRÉSENTER LA DEMANDE AFIN DE VOUS ASSURER QUE VOUS VOUS CONFORMEZ AUX RÈGLEMENTS DE ZONAGE LOCAUX ET QUE VOUS ÊTES ADMISSIBLE À UN PERMIS OU UN ACCORD, SI NÉCESSAIRE.



Rise & Shine

Standard Breakfast @ \$10 per person

Selection of fresh fruit juices
Assorted muffins, danishes, & croissants
Individual yogurts and muesli
Whole seasonal fresh fruit
Freshly brewed coffee with a selection of herbal teas

Hot Breakfast @ \$15 per person

Selection of fresh fruit juices
Scrambled eggs
Bacon & Sausages
Home fried potatoes
Banana bread
Whole wheat & White toast
Butter and preserves
Freshly brewed coffee with a selection of herbal teas
Spruce up your eggs!
Add A) Western style: Peppers, cheese, onion, & ham
B) Florentine: Spinach, & cheese
C) Veggies: Mushroom, onion, tomato, & cheese
Additional \$2.00 per person

Deluxe Breakfast @ \$16 per person

Selection of fresh fruit juices
Bowl of orange & grapefruit segments
Hot off the grill waffles & pancakes
served with warm, real maple syrup
Scrambled eggs
Peameal bacon
Hash brown potatoes
Assorted muffins, danishes & croissants
Butter and preserves
Freshly brewed coffee with a selection of herbal teas

Extras

- | | |
|---|------------------------------|
| 1) Cinnamon French toast | \$4.00 additional per person |
| 2) Breakfast wraps: Bacon, egg, tomato, cheddar | \$5.00 additional per person |
| 3) Eggs Benedict | \$6.00 additional per person |

All quotations contained herein are subject to Federal and Provincial taxes and 15% service gratuity
Prices may vary due to market fluctuation



Brunch

(Minimums may apply)

Selection of fruit juices and 2% milk
Assorted cold cereals

Freshly baked breakfast pastries, including low fat muffins, butter croissants, & assorted fruit danish pastries
Bagels & cream cheese

Cold Selection

Seasonal green leaf salad with a trio of dressings
Romaine salad caesar style with crisp croutons, Parmesan and a creamy garlic dressing
A duet of Chef's specialty salads
Domestic and European cold cuts
Salmon Gravlax

Hot Selection

Scrambled eggs
Bacon & Sausages
Home fried potatoes
Texas-style French toast with maple syrup and butter
Penne rigate in tomato basil sauce
Steamed medley of seasonal vegetables
Rice pilaf

Add Carved Beef
\$9

Add Omelette Station
\$6

Choice of Entrée:

Top sirloin of beef au jus
Broiled atlantic salmon with citrus teriyaki
Grilled boneless breast of chicken forestiere with a wild mushroom sauce

1X Entrée \$27 2X Entrées \$29 3X Entrées \$31

A decadent array of desserts featuring New York cheesecake with fruit sauces, French pastries,
assorted pies, tarts, & squares

Add: Crepe Station \$6

Waffle Station \$6

Freshly brewed coffee with a selection of herbal teas

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Lunch Is Served

Freshly brewed coffee with a selection of herbal teas

Choice of Appetizer:

- Minestrone soup
- Old fashioned chicken noodle soup
- Cream of broccoli soup with cheddar cheese
- Mixed green salad with trio of dressings
- Caesar salad with lemon
- Spinach & mushroom salad

Choice of Entrée:

- Herb marinated chicken breast with wild mushroom jus
\$24
 - Baked atlantic salmon with lemon beurre blanc
\$29
 - Oven roasted striploin with merlot reduction
\$30
 - Spinach and cheese cannelloni
\$24
 - Dijon marinated porkloin with red currant jus
\$28
 - Vegetable stirfry on rice noodles
\$24
- (Add Chicken, beef, or shrimp for an additional \$4 per person)

Choice of Dessert:

- New York cheesecake with raspberry coulis
- Dutch apple crumble with caramel sauce
(Add French vanilla ice cream for an additional \$1)
- Chocolate mousse cake
- Fruit flans
- Lemon meringue pie
- Platter of assorted freshly baked cookies

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Working Lunch Buffet Style

All packages include freshly brewed coffee with a selection of herbal teas

Feisty Fajitas

\$25 per person

Garden salad with trio of dressings
Spiced tender chicken breast strips
Soft tortillas, salsa, guacamole, sour cream,
grated cheese, fried peppers & onions
Spanish rice
Key lime pie

The Pizza Parlour

\$25 per person

(3 slices per person)

Vegetarian, Pepperoni, & Hawaiian
Caesar salad
Grilled vegetable salad
Garlic bread
Cherry cheesecake

BBQ For You

\$26 per person

Iceberg salad with tomatoes, cucumbers, & onions
Potato salad
All beef hot dogs & hamburgers
Variety of garnishes
Assorted butter tarts

Lots o' Lasagna

\$26 per person

Caesar salad
Tomato cucumber salad with baby bocconcini
Garlic bread
Meat Lasagna
Vegetable Lasagna
Mini cannoli

A Touch of India

\$28 per person

Tomato cucumber raita
Garden greens with trio of dressings
Naan bread
Butter chicken
Rice pilaf
Chana marsala
Caramel custard

You're Our Hero Sandwiches

\$20 per person

Soup of the Day
Turkey BLT
Italian assorted
Grilled vegetables with provolone
Roast beef
Assorted chips & cookies

Soft drinks are \$1.75 + tax charged based on consumption
Pitchers of fountain pop available at \$10.00 + tax per pitcher

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Lunch Buffet

(Minimums may apply)

Fresh baked breads and rolls

Seasonal greens with a trio of dressings

Romaine salad caesar style

with crisp croutons, parmesan and a creamy garlic dressing

A quartet of Chef's specialty salads

Domestic and imported cold cuts

with specialty mustards and condiments

Seasonal vegetable medley

Steamed rice

Cheese tortellini with tomato basil sauce

Choice of Entrée:

Beef bourginnone

Chicken cacciatore

Seafood newburg

1 X Entrée \$29 per person 2 X Entrées \$32 per person 3 X Entrées \$35 per person

A decadent array of desserts featuring fruit flans, French pastries, freshly baked cookies,
Domestic cheese & fruit platter with crackers and water biscuits

Freshly brewed coffee with a selection of herbal teas

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Time Out

All packages include freshly brewed coffee with a selection of herbal teas

Candy Is Dandy \$12 per person

Chocolate
Gummies
Jelly Beans
Sour Candy
Licorice
Soft Drinks

Fruit Frenzy \$14 per person

Strawberry, Banana, OR Pineapple Smoothies
Banana Bread
Fruit Tarts
Orange/Pineapple OR Apple/Cinnamon
Bundt Cake

Health Nut \$12 per person

Build Your Own Trail Mix
with an assortment of dried fruit and nuts
Whole Fruit
Granola Bars
Fruit Juices

I Scream For Ice Cream \$14 per person

Hagan Daz Bars
Dumstix
Fruit & Yogurt Bars
Bottled Water

Choc One Up \$15 per person

Chocolate Fountain
Seasonal Fresh Fruit
Biscotti
Lady Fingers
Rice Crispie Squares
Marshmallows

High Tea \$12 per person

Assorted Finger Sandwiches to include: ham, egg,
tuna, turkey
Shortbread Cookies
Sliced Fresh Seasonal Fruit

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Dinner Is Served

Choice of Soup:

Smoked tomato bisque with garlic and basil crème fraîche and croutons
 Leek and wild mushroom scented with napoleon brandy
 Minestrone
 Chicken Noodle
 Broccoli

Choice of Salad:

Bouquet of organic greens wrapped in a cucumber ring
 Boston bibb & radicchio salad with cherry tomatoes, peas sprouts with julienne carrots
 Romaine salad Caesar style
 Mixed greens served with a trio of dressings
 Baby spinach with mandarin
 Marinated mushroom salad

<u>Option #1 @ \$39</u> Herb marinated free range chicken supreme with forest mushroom sauce or Black bean mango salsa	<u>Option #2 @ \$44</u> Stuffed chicken breast with sundried tomato and feta cheese with roasted red pepper coulis	<u>Option #3 @ \$46</u> Roast AAA Alberta Prime rib of beef with yorkshire pudding and a pan jus
<u>Option #4 @ \$49</u> Fresh atlantic salmon a) Baked with citrus teriyaki sauce b) Grilled with béarnaise sauce or c) Poached with sauvignon blanc in a baby mushroom sauce	<u>Option #5 @ \$51</u> 4oz Beef tenderloin with merlot reduction paired with 4oz Chicken hollandaise	<u>Option #6 @ \$54</u> 4oz Beef tenderloin paired with 4 large garlic tiger shrimp

Accompaniments

Please Choose One:

Roast potatoes
 Steamed red skin potatoes with chive butter
 Garlic mashed potatoes
 Rice pilaf
 Wild rice mix

Please Choose One:

Seasonal vegetable medley
 Green beans with maple glazed carrots
 Broccoli and roasted red peppers
 Braised red cabbage and cauliflower

Choice of Vegetarian Selection @ \$39

Penne agli olio with grilled vegetables and garlic toasted focaccia
 White bean and baby mushroom ragout with sweet potato chips
 Chana masala: curried chickpeas served with cucumber and onion salad, fresh lime & samosas
 Teriyaki rice noodles with sesame infused julienne vegetable salad

Choice of Dessert:

Raspberry tear drops
 Chocolate pyramid with seasonal coulis
 Crème brûlée chocolate
 Strawberries romanoff scented with Grand Marnier and fresh cream in a chocolate cup
 Freshly brewed coffee with a selection of herbal teas

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Working Dinner Buffet Style

All packages include freshly brewed coffee with a selection of herbal teas

Feisty Fajitas \$30 per person

Garden salad with trio of dressings
Spiced tender chicken breast strips
Soft tortillas, salsa, guacamole, sour cream,
grated cheese, fried peppers & onions
Spanish rice
Key lime pie

The Pizza Parlour \$30 per person (3 slices per person)

Vegetarian, Pepperoni, & Hawaiian
Caesar salad
Grilled vegetable salad
Garlic bread
Cherry cheesecake

BBQ For You \$31 per person

Iceberg salad with tomatoes, cucumbers, & onions
Potato salad
All beef hot dogs & hamburgers
Variety of garnishes
Assorted butter tarts

Lots o' Lasagna \$31 per person

Caesar salad
Tomato cucumber salad with baby bocconcini
Garlic bread
Meat Lasagna
Vegetable Lasagna
Mini cannoli

A Touch of India \$33 per person

Tomato cucumber raita
Garden greens with trio of dressings
Naan bread
Butter chicken
Rice pilaf
Chana marsala
Caramel custard

You're Our Hero Sandwiches \$25 per person

Soup of the Day
Turkey BLT
Italian assorted
Grilled vegetables with provolone
Roast beef
Assorted chips & cookies

Soft drinks are \$1.75 + tax charged based on consumption
Pitchers of fountain pop available at \$10.00 + tax per pitcher

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Dinner Buffet

(Minimums may apply)

Basket of fresh baked rolls
Traditional Caesar salad
Seasonal leaf lettuce with a trio of dressings
Bavarian potato salad
Mediterranean salad
Roast top sirloin of beef in a merlot sauce
Stir fry breast of chicken with soya, plum, and ginger

Choice of Pasta:

Tortellini filled with ricotta cheese and spinach in a tomato basil sauce
Cannelloni in a tomato sauce
Penne marinara
Farfale alfredo

Rice Pilaf

Steamed medley of vegetables in chive butter
Chef's selection of cookies, cakes, squares, and pies
Freshly brewed coffee with a selection of herbal teas

Optional Substitutions and/or Add Ons

Crudit� & dip	\$1	Imported sliced meats	\$2
Pasta salad	\$1	Spinach salad	\$1
Marinated mushroom salad	\$1	Smoked fish	\$4
Asian coleslaw	\$1	Decorated salmon with	\$6
Devilled eggs	\$2	salmon medallions	

Optional Upgrades

Striploin of beef	\$2	Hunter style chicken	\$1
Prime rib	\$4	Teriyaki salmon	\$6
Beef tenderloin	\$8	Baked cod portuguese	\$6
Grilled chicken breast	\$3	Cajun catfish	\$6
Herbed chicken supreme	\$5		

\$35 per person

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Sweet Table

"Temptations"

Assorted French pastries
Assorted cookies and squares
Sliced fresh seasonal fruit
Freshly brewed coffee with a selection of herbal teas

\$12 per person

"The Supreme" (minimum of 50 guests)

Black forest cake
Assorted cheesecakes
Mango charlotte
Black and white chocolate mousse cake
Sliced fresh seasonal fruit
French pastries
Assorted cookies
Freshly brewed coffee with a selection of herbal teas

\$14 per person

Extras/Add-ons

Chocolate fountain with fresh fruit
\$10 per person
(Minimum 50 people)

Chocolate dipped strawberries
\$24 per dozen
(Minimum 1 dozen)

Waffle station or crepe station with all the fixings
\$5 per person

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Reception Suggestions

Fruit & Cheese with Expertise

\$16 per person

(based on a 1 hour reception)

Fresh seasonal sliced fruit
served with a selection of Fine Imported
and Domestic cheeses with crackers
Crudité & dip

Whet Your Appetite

\$19 per person

(based on a 1 hour reception)

Selection of Fine Imported and Domestic cheeses
served with grapes, crackers, & water biscuits

Hot Hors d'oeuvres

Mini quiche

Spiced meatballs

Spring rolls

Spinach and feta triangles in phyllo

Bruschetta with toasted rounds

The Hospitality

\$29 per person

(based on a 2 hour reception)

Selection of Fine Imported and Domestic cheeses
served with crackers and fresh seedless grapes

Raw vegetables bouquet with assorted dips

Finger Sandwich Platter

includes ham and cheese, roast beef, smoked turkey,
egg, & tuna salad

(based on 2 pieces per person)

Hot Hor d'oeuvres Selection

(based on 6 pieces per person)

Beef satay

Cajun chicken satay

Mini vegetable samosas

Pizza fingers

Scallops wrapped in bacon

Spinach & feta triangles with dill

Decadence

\$35 per person

(based on a 2 hour reception)

Crudité & dip

Finger sandwiches

Hot Hors d'oeuvres

(based on 6 pieces per person)

Caribbean jerk firecracker

Crab cakes

Vegetable samosas

Cod & tartar sauce on china spoons

Lamb chops with mint chutney

Vegetable spring rolls

Chocolate fountain

served with fresh fruit, biscotti, lady fingers,
marshmallows, and rice crispie squares

**Sliced fresh fruit can be added at \$6.00 per person

**Open faced sandwiches (20 pieces/tray) \$65/tray

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Customized Receptions -- You Choose

Cold Hors D'oeuvres

\$130/tray

(Includes 5 dozen - 1 dozen of each)

Salami cornucopia filled with horseradish cream

Ice shrimp served on a shrimp mousse

Ham & cheese pinwheel with mandarin orange

Salmon mousse wrapped in smoked salmon

House pate garnished with parsley

Hot Hors D'oeuvres

\$30/dozen

(minimum 3 dozen)

Mini quiche

Sweet n' sour meatballs

Spring rolls with plum sauce

Beef & chicken satays with teriyaki sauce

Vegetable samosas with curry mayo

Cod pavé with remoulade

Lamb chops with mint chutney

Action Stations Available Upon Request

Sushi

Pricing provided per
request

Carving

Top Sirloin
\$14 per person

Pasta

\$13-\$15 per person

Stirfry

\$13-\$15 per person

Nacho Bar

Tomato salsa and guacamole

\$5 per person

Gourmet Deli Platter

\$8 per person

Cocktail Sandwiches

\$6 per person

Sliced Fresh Fruit

\$6 per person

Cheese & Fruit Platter

Domestic & Imported cheeses with crackers

\$10 per person

Crudité & Dip

Dill & blue cheese dips

\$6 per person

Cocktail Shrimp

Seafood sauce

\$250

(100 pc)

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DELTA
 MARINA
Beverage Service

Definitions of Bar Service Style:

Host Bar: For groups when the host is paying for all liquor consumption. These prices do not include applicable taxes and gratuities.

Cash Bar: When the guests purchase their own tickets from a cashier. Bar tender provided by the hotel. These prices do include Federal and Provincial taxes and 15% service gratuity.

All bars include the following items:

Domestic and imported beer, house red and white wine, scotch, rum, gin, mix, vodka, coolers

Bar Mixes: Orange, Clamato and tomato Juices, regular and diet soft drinks, tonic and soda

A La Carte Bar Prices

	<u>Drink Vendors</u>	<u>Host Bar</u>	<u>Cash Bar</u>
Domestic Beer		\$4.00	\$5.25
Blue Light, Blue, Coors Light, Canadian and Molson EX			
House Wine per glass (5oz)		\$5.50	\$7.25
Premium Liquor (1oz)		\$5.50	\$7.25
Mineral water/Juices		\$3.00	\$4.00
Bailey's Kahlua, Grand Marnier (1oz)		\$6.00	\$7.85
Cognac V.S.O.P (1oz)		\$6.25 and up	\$8.25 and up
Frozen Blender Drinks (Margarita, Daiquiri, etc)		\$6.00	\$7.85
Specialty Coffee (1oz)		\$6.00	\$7.85

The hotel will provide complete arrangements for Host and Cash bars including bartender, ticket seller, mix, glasses, ice and coffee/tea as required.

Cash bar pricing is inclusive of 13% PST, 5% GST and 15% gratuity.

DELTA
 RESTAURANT
Wine Selection

House Rules

Red

Colio Proprietor's Reserve Selection	\$28
Deakin Estates Shiraz	\$37

White

Colio Proprietor's Reserve Selection	\$28
Deakin Estates Sauvignon Blanc	\$37

The Great Canadian Experience

Red

Jackson Triggs Merlot	\$35
Hillebrand Trius Red	\$45
Peller Estates French Cross Reserve	\$35
Henry Of Pelham Cabernet Franc	\$39
Inniskillin Cabernet Merlot	\$39

White

Jackson Triggs Chardonnay	\$35
Hillebrand Trius White	\$45
Peller Estates French Cross Vidal	\$35
Henry of Pelham Reserve Chardonnay	\$40
Inniskillin Pinot Grigio	\$35

The French Connection

Red

Calvet Reserve Red	\$39
Rothschild Cabernet	\$36
Maison Merlot Bordeaux	\$40

White

Calvet Reserve White	\$37
Rothschild Sauvignon Blanc	\$35
Loire Estate Chardonnay	\$40

A Pair for the International

Red

Italy - Mass Volpicella	\$40
Australia - Wolf Blass Yellow Label Cabernet	\$35
Chile - Santa Carolina Cabernet	\$35
Australia - Rosemount Estates Diamond Shiraz	\$40
USA - Woodbridge Mondavi Merlot	\$39

White

Italy - Mass Gave Classico	\$37
Australia - Wolf Blass Yellow Label Chardonnay	\$40
Australia - Rosemount Estates Diamond Sauvignon Blanc	\$40
USA - Woodbridge Mondavi Chardonnay	\$39
Chile - Santa Carolina Sauvignon Blanc	\$35

A Touch of Bubbly

Henkell Trocken	\$39
Lily Sparkling	\$40
Veuve Clicquot Demi Sec Champagne	\$87
Gosset Brut Excellence Champagne	\$74

All quotations contained herein are subject to Federal and Provincial taxes and 12% service gratuity.
 Prices may vary due to market fluctuations.