



Wedding  
Packages

Classic  
Elegance

Grand  
Experience

Create  
Your Dream

Reception &  
Late Night

Wine &  
Bar List

Terms &  
Conditions

# DELTA KINGSTON WATERFRONT HOTEL<sup>®</sup>

## Wedding Packages

1 Johnson Street | Kingston, ON | K7L 5H7 | 613-549-8100 | [deltakingston.com](http://deltakingston.com)



**DELTA**

KINGSTON WATERFRONT HOTEL



# WEDDING PACKAGES

Delta Kingston Waterfront Hotel perfectly places you in a picturesque locale for an unforgettable wedding or reception. Our exquisite Grandview Room features a breathtaking panoramic view of Lake Ontario. There couldn't be a more perfect backdrop for your special day.

All weddings held at Delta Kingston Waterfront Hotel are catered by the award-winning AquaTerra culinary team. Allow our expert team to assist you in creating the wedding of your dreams!

When you decide to host your wedding at Delta Kingston Waterfront Hotel you will receive:

- Overnight accommodation for the bride and groom in a waterview **ModeDeluxe** king guest room with complimentary parking
- Complimentary bottle of sparkling wine in the happy couple's guest room
- Preferred guest room rates for wedding guests
- Complimentary hot breakfast for the bride and groom the morning following the reception. Breakfast may be enjoyed in the AquaTerra dining room or in the comfort of your guest room
- Grandview Room rental
- White round floor-length table linen and white linen napkins
- White linen for the head table, gift, registry, cake tables
- Modern dining room chairs with white chair covers
- Candlelight for each table
- Two glasses of wine per guest with dinner service
- Modern and elegant white tableware
- Podium and microphone
- Easel for seating plan
- Complimentary cutting and plating of wedding cake (cake knife included)
- Late-night Starbucks® coffee and Tazo® tea served along with seasonal fruit platters

# WEDDING PACKAGES

## The Classic Elegance Package | \$90 per person

Complimentary overnight accommodation for the bride and groom in a waterview ModeDeluxe king guest room.

Complimentary reception room rental.

Minimum 80 people.

### Cocktail Reception

- Sparkling Punch (non-alcoholic)
- International and Local Cheese Board  
With crostini
- Vegetable Crudités  
With savoury dressing

### Three-Course Plated Dinner

#### Soups and Salads (choose one)

- Roasted Butternut Squash and Sweet Potato Soup  
With spiced maple crème fraîche
- Corn Bisque  
With chili oil and avocado corn salsa
- Tomato and Roasted Red Pepper Soup  
With artisanal cheese panini
- Mixed Baby Greens  
With julienne vegetables and mango vinaigrette
- AquaTerra's Signature Caesar Salad  
Romaine lettuce, house dressing, croutons,  
pancetta crisp, Parmesan cheese

Menu continued...

# WEDDING PACKAGES

## The Classic Elegance Package | \$90 per person

### Main Courses (choose three)

- **Potato Gnocchi**  
Gnocchi with leeks, roasted butternut squash in a white wine chervil cream
- **Pork Tenderloin**  
Thai-style marinated pork tenderloin with mango chutney
- **Tuscan Chicken**  
Herb-marinated supreme stuffed with Cross Wind Farm goat feta, basil and roasted red peppers and almond pesto cream sauce
- **Atlantic Salmon Canadiana**  
Pan-roasted salmon with double-smoked bacon and maple glaze
- **Prime Rib**  
Garlic and Dijon roasted prime rib with Yorkshire pudding and horseradish jus

### Wine Service with Dinner

- Two Glasses of Wine per Guest

### Dessert (choose one)

- **Lemon Tarte**  
Lemon curd, buttery pastry and a Grand Marnier blueberry sauce
- **Chocolate Bread Pudding**  
With crème anglaise and candied pecans
- **Fresh Fruit Napoleon**  
Flaky pastry layered with an orange-scented Bavarian crème and macerated fruit

### Late-Night Reception

- Fresh Seasonal Fruit Platter
- Starbucks® Coffee and Tazo® Tea
- Selection of Housemade Artisanal Pizzas





# WEDDING PACKAGES

## The Grand Experience Package | \$125 per person

Complimentary two nights' accommodation for the bride and groom in a waterview ModeDeluxe king guest room.

Complimentary reception room rental.

Minimum 60 people.

### Cocktail Reception

- Sparkling Punch (non-alcoholic)
- International and Local Cheese Board  
With crostini
- Vegetable Crudités  
With savoury dressing

### Four-Course Plated Dinner

#### Soups and Salads (choose one)

- Roasted Butternut Squash and Sweet Potato Soup  
With spiced maple crème fraîche
- Corn Bisque  
With chili oil and avocado corn salsa
- Tomato and roasted red pepper soup  
With artisanal cheese panini

- Chilled Beet Gazpacho  
With citrus crème and apple chips
- Apple and Parsnip Soup  
With green onion oil and parsnip frites
- Shrimp Bisque  
With chive crème and Parmesan tuile
- Mixed Baby Greens  
With julienne vegetables and mango vinaigrette
- AquaTerra's Signature Caesar Salad  
Romaine lettuce, house dressing, croutons, pancetta crisp, Parmesan cheese
- Baby Arugula Salad  
With a pancetta crisp, fresh pears and green curry pesto vinaigrette
- Spinach Salad  
With candied pecans, red onions, and Jack Daniels vinaigrette

### Appetizers (choose one)

- Antipasto Plate Family Style  
Selection of shaved Italian meats, roasted peppers, marinated artichokes, bocconcini cheese
- Seafood Cakes  
Curried Yukon Gold potato and snow crab cakes, panko crusted with mango greens and wasabi-cucumber aioli
- Sweet Pea Risotto  
With pan-roasted rainbow trout
- Pan-Seared Shrimp  
Three tiger shrimp, chorizo butter and sliced baguette
- Pan-Seared Scallops  
Two pan-seared scallops with pork belly hash

Menu continued...



# WEDDING PACKAGES

## The Grand Experience Package | \$125 per person

### Main Courses (choose three)

- **Potato Gnocchi**  
Gnocchi with leeks, roasted butternut squash in a white wine chervil cream
- **Pork Tenderloin**  
Thai-style marinated pork tenderloin with mango chutney
- **Tuscan chicken**  
Herb-marinated supreme stuffed with Cross Wind Farm goat feta, basil and roasted red peppers and almond pesto cream sauce
- **Atlantic Salmon Canadiana**  
Pan-roasted salmon with double-smoked bacon and maple glaze
- **Prime Rib**  
Garlic and Dijon roasted prime rib with Yorkshire pudding and horseradish jus
- **Beef Tenderloin**  
Herb-rubbed beef tenderloin with shallot demi
- **New York Steak**  
Grilled eight oz. strip loin, king oyster mushrooms, caramelized cipollini onions and green peppercorn sauce
- **Chicken Supreme**  
Lemon grass and ginger-marinated supreme breast, parsnip purée and yellow coconut sauce
- **Seafood Risotto**  
Seared shrimp and snow crab with vegetable risotto

### Wine Service with Dinner

- Two Glasses of Wine per Guest

Menu continued...



# WEDDING PACKAGES

## The Grand Experience Package | \$125 per person

### Dessert (choose one)

- **Lemon Tarte**  
Lemon curd, buttery pastry and Grand Marnier blueberry sauce
- **Chocolate Bread Pudding**  
With crème anglaise and candied pecans
- **Fresh Fruit Napoleon**  
Flaky pastry layered with an orange-scented Bavarian crème and macerated fruit
- **Vanilla Cardamom Cheesecake**  
With a white wine poached pear

- **Chocolate Espresso Pot de Crème**  
Chocolate and espresso custard with amaretto whipped cream and white chocolate-dipped shortbread biscuit
- **Maple Crème Caramel**  
Maple-infused custard with caramelized sugar
- **Chocolate Raspberry Cheesecake Tower**  
Chocolate cookie crumbs, chocolate cheesecake, raspberry mousse and chocolate ganache

*Dessert is served with Starbucks® coffee and Tazo® tea.*

### Late-Night Reception

Fresh Seasonal Fruit Platter  
Starbucks® Coffee and Tazo® Tea

### (Choose two)

- Selection of Housemade Artisanal Pizzas
- Poutine Bar
- European Sandwiches





# WEDDING PACKAGES

## Create Your Dream Wedding

Work with our catering manager and executive chef to customize your menu and create the wedding package of your dreams. Prices will vary depending on your individual selections.

Minimum 60 people.





# RECEPTION AND LATE NIGHT

## À la Carte Options

### Canapés | \$25.95 per dozen

#### Bocconcini Skewers

Skewered cherry tomatoes and bocconcini cheese marinated in basil pesto

#### Chicken or Beef Satays

Marinated chicken or beef skewers served with peanut sauce

#### Mini-Bruschetta

Local tomatoes and Cross Wind Farm goat feta cheese on a crostini

#### Mini-Beef Wellington

Beef tenderloin and shallot cream wrapped in puff pastry

#### Trout Mousseline

Local in-house smoked trout blended with roasted pepper cream cheese

#### Chicken and Cheese Croquette

Panko-crust chicken, cheddar cheese with Yukon Gold potatoes

#### Spanakopita

Spinach and feta wrapped in phyllo pastry

### Specialty Canapés | \$29.95 per dozen

#### Pulled Wild Boar in a Potato Cup

Braised boar served in a roasted mini-red potato

#### Water Buffalo Kofta

Spiced ground water buffalo kofta skewers with buffalo yogurt tzatziki

#### Mini-Crab Cakes

Crab cakes served with wasabi aioli

#### Smoked Salmon and Sweet Potato Blini

With lemon chive crème fraîche

#### Rabbit in an Asian Julienne Salad

Confit rabbit mixed with julienne vegetables in an Asian vinaigrette

#### Shrimp Spoons

Butter-poached shrimp, apples, fennel, green onion aioli with walnut crumble

*Options continued...*

# RECEPTION AND LATE NIGHT

## Platter Options

### Fresh Fruit Platter | \$4 per person

A variety of fresh seasonal fruits

### Classic Cheese Board | \$5 per person

A selection of cheeses served with crostini, grapes and berries

### Artisanal Cheese Platter | \$8 per person

A selection of local and international cheese, grapes, and crackers.

Upgrade your platter with local apple and Upper Canada cranberry chutney for an additional \$2 per person

### Fresh Vegetable Crudités Platter | \$3 per person

Seasonal vegetables served with a buttermilk ranch dressing

### Antipasto Platter | \$6 per person

Selection of shaved Italian meats, roasted peppers, marinated artichokes and bocconcini cheese

### Housemade Pizzas | \$20 per pizza

Choose from a selection of traditional or flatbread pizzas, garnished with your favourite toppings

### Water Buffalo or Beef Meatballs | \$4 per person

Water buffalo or beef meatballs with scallion and ginger-soy glaze

### Poutine Bar | \$7 per person

Fresh cut fries, garlic cheese curds and shallot demi

### The Pub-Style Buffet | \$9 per person

A selection of mini sliders, chicken wings and french fries

### Sweets Buffet | \$8 per person

A platter of delicious mini-cupcakes, squares, tarts and chocolate-covered strawberries

# WINE AND BAR LIST

## Wine

Delta Kingston Waterfront Hotel has one of the most extensive wine cellars in Ontario. Our award-winning list is always changing to ensure the best available wines for our guests. Please ask our catering team to see the most current selections.

## Cash & Host Bar

Domestic Beer Keith's, Canadian, Coors Light	\$6.25	Premium Liquor (one oz.) Wiser's 18 yr. Whisky, Appleton 12 yr. Rum, Belvedere Vodka, Grey Goose Vodka, Bombay Gin, Jack Daniels, Maker's Mark Bourbon, Jameson Irish Whiskey, Jose Cuervo Silver Tequila, Jose Cuervo Gold Tequila, Glenlivet Scotch	\$6.50
Premium Beer Miller Genuine Draft, Creemore Springs, Steam Whistle	\$6.75	Single Malt Scotch (one oz.) Talisker, The Macallan, Oban, Lagavulin	\$9.00+
Imported Beer Corona, Heineken, Stella Artois	\$7.25	Liqueurs (one oz.) Amaretto Disaronno, Baileys, Grand Marnier, Kahlua, Peach Schnapps, Malibu Coconut Rum, Sambuca, Southern Comfort	\$6.00
Cider & Coolers Strongbow, Smirnoff Ice	\$7.50	Mocktails Virgin Caesar, Virgin Mary, Shirley Temple	\$4.50
Wine by the Glass (five oz.)	\$6.00 - \$10.00	Soft Drinks and Juice	\$2.50
Wine by the Bottle	\$29.00+		
Prosecco (four oz.)	\$6.00		
Standard Liquor (one oz.) Beefeater Gin, Canadian Club Whisky, Crown Royal Whisky, Iceberg Vodka, J&B Scotch, Bacardi White Rum, Captain Morgan White Rum/Black Rum/Spiced Rum	\$5.75		

*All prices include taxes.  
15% gratuity additional for Host Bar.*



# TERMS AND CONDITIONS

## Hotel Information

The Grandview Room is located on the top floor of the hotel and features spectacular panoramic views of Lake Ontario. It can accommodate up to 150 guests for a wedding reception.

Delta Kingston Waterfront Hotel has great overnight accommodations for wedding guests in our 126 boutique-style guest rooms, all overlooking the downtown harbourfront. The food at Delta Kingston Waterfront Hotel is created under the direction of chef/restaurateur Brent McAllister. Menus provided are only samples of the possibilities. We will be happy to custom design a menu to suit your specific requirements, including any special dietary considerations.

Please call our sales and catering department at 613-650-5409 to schedule an appointment and tour.

Please note all prices are subject to tax and gratuity. Guest rooms are subject to availability.

## Food and Beverage

All food and beverages are exclusive to and must be supplied by the hotel. Wedding cakes are the only exception to this policy. Leftover food cannot be taken away at the end of the event. All alcoholic beverages must be dispensed by the hotel servers and bartenders. The hotel's liquor licence requires the hotel to request proper identification from any person of questionable age and refuse service if identification cannot be produced. The staff at Delta Kingston Waterfront reserves the right to refuse the service of alcoholic beverages to any person who appears to be intoxicated. Delta Kingston Waterfront Hotel is fully licensed for the service of alcoholic beverages and operates in strict compliance with the Alcohol and Gaming Commission of Ontario and the Liquor Control Act of Ontario. If the consumption revenue is less than \$400 (excluding taxes and gratuities), a labour fee of \$35.00 per hour will apply to each bartender.

## 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. If the function room is left in a condition that requires extra labour for clean-up, an additional charge of \$20 per hour per required staff member (at a minimum of four hours) will be applicable. Function room rental is subject to 13% HST. 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 hotel decor or furnishing. If you plan on decorating the venue space, please make arrangements with us in advance. Please do not tape, staple, tack or nail any items to walls, doors, mirrors, ceilings or floors unless approval has been given. If you are using candles, please make sure flame is enclosed (1 inch below the encasing). Confetti, sparkles, beads or sprinkles are not permitted. Please feel free to bring any of your party favours the day before. In accordance with Kingston By-Law No. 2002-231, smoking is not permitted in any of our function rooms or public areas. Our hotel is 100% smoke free, including guest rooms.



# TERMS AND CONDITIONS

## Shipping and 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 customs broker and 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). Please let us know when deliveries of flowers, cakes or decorations are arriving so that we can arrange for access to the banquet room. Your disc jockey may come during the day to set up their equipment.

## SOCAN and Re:Sound Music and Licensing Fees

A tariff is charged by law for events that include musical entertainment, live or recorded, and is paid to the society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re:Sound Music Licensing Company for your right to use music which is copyrighted. These fees will be charged to your master account and paid on your behalf by the hotel to Socan and Re:Sound. Fees are subject to change in accordance with governing laws.

### Copyright Board Tariff No. 8 - SOCAN

#### EVENTS WITH DANCING

1-100 capacity \$41.13 plus tax

101-300 people \$59.17 plus tax

#### EVENTS WITHOUT DANCING

1-100 capacity \$20.56 plus tax

101-300 capacity \$29.56 plus tax

### Copyright Board Tariff No. 5 - Re:Sound

#### EVENTS WITH DANCING

1-100 capacity \$18.51 plus tax

101-300 capacity \$26.63 plus tax

#### EVENTS WITHOUT DANCING

1-100 capacity \$9.25 plus tax

101-300 capacity \$13.30 plus tax



# TERMS AND CONDITIONS

## Security

The hotel is not responsible for the damage or loss of any materials, merchandise or equipment left in the hotel prior to, 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. Please remove all wedding gifts from the room by the end of the night. Decorations being taken with you should also be removed that evening as well.

## 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 will be added to the master account. For events booked on statutory holidays, an additional labour surcharge of \$10 per guest will be applied.

## Payment Policy

A non-refundable deposit of 25% of the estimated revenue received at the time of booking will guarantee your reservation. The deposit remains on account until after the date of the event to cover any extra costs incurred after the second payment. Food and beverage pricing will be guaranteed no earlier than six months before the event. A first payment of 50% of the anticipated value of the event must be made 90 days prior to the event. A second payment of the remaining 25% of the projected value of the event must be received seven days prior to the event. This payment is based on the guaranteed number of guests, which is the minimum number of guests expected to attend. Final billing will be completed after the event and will be based on the guaranteed number, or the actual number of guests who attended, whichever is greater. Once all accounting is complete, any portion of the deposit left in the account will be refunded to you. Payment may be made to Delta Kingston Waterfront Hotel by cash, credit card, debit or certified cheque. Unless otherwise stated, all invoices are due and payable upon receipt. Final menu details and beverage requests must be completed no less than twenty-one days prior to your event.

## Cancellation Policy

A cancellation fee will apply once confirmation is received verbally, in writing or with deposit. In the case of cancellation of the event more than 90 days prior to the event, the 25% deposit is non-refundable. If cancellation occurs less than 90 days before the event, a portion of the anticipated food and beverage will be due as liquidated damages, not as a penalty. If we are able to rebook the function space for the date of the cancelled event, all or a portion of the cancellation fee may be refunded.