



Breakfast

Breaks

Lunch

Dinner

Reception

Wine

Bar

Terms and
Conditions

Catering Menu | 2017

Delta Hotels by Marriott™ Ottawa City Centre

101 Lyon Street | Ottawa, Ontario | K1R 5T9 | 613.688.6847 | Marriott.com/YOWDM




DELTA
HOTELS
MARRIOTT

OTTAWA CITY CENTRE



Breakfast

All breakfasts include orange juice and freshly brewed Starbucks® coffee and a selection of Tazo® teas.
Please add \$5 per person if your group is under 15 people.

Continental

\$25

Fresh Butter Croissants, Assorted Pastries and Wholesome Muffins
 Assorted Cereal and Granola, Assorted Yogurts
 Blueberry and Kale Smoothie
 Fruit Salad
 Steel Cut Oats
 With dried currants and toasted hazelnuts

La Québécoise

\$30

Sugar Shack Style Baked Omelet
 Maple Bacon
 Baked Beans
 Buttermilk Pancakes and Maple Syrup
 White and Whole Wheat Toast
 House Potatoes
 With caramelized onions and chive
 Sliced Fruit and Berries
 Steel Cut Oats
 With dried currants and toasted hazelnuts

The Canadian

\$29

Scrambled Eggs
 With aged cheddar and green onions
 Bacon and Farmer Sausage
 House Potatoes
 With caramelized onions and chive
 White and Whole Wheat Toast
 Sliced Fruit and Berries
 Steel Cut Oats
 With dried currants and toasted hazelnuts

The Retreat

\$30

Cinnamon Brioche, Wholesome Muffins, Scones,
 White and Whole Wheat Toast
 Buttermilk Pancakes and Maple Syrup
 Egg Omelet
 With aged cheddar
 House Potatoes
 With caramelized onions and chive
 Bacon and Farmer Sausage
 Assorted Yogurts
 Whole Fruit
 Steel Cut Oats
 With dried currants and toasted hazelnuts



TAZO



Breakfast - Little Extras

Please add \$5 per person if your group is under 15 people.

Eggs Benedict Delta Style Poached Bekings Farm egg on smoked salmon, fresh avocado and pickled red onion, grapefruit hollandaise	\$8	Steel Cut Oats With dried currants and roasted hazelnuts	\$6
Chef's Daily Smoothies	\$4	Cranberry French Toast Oat-cinnamon crusted, spiced orange butter sauce	\$8
Huevos Rancheros Wrap Scrambled eggs, black beans, roasted chorizo, avocado, salsa, Monterey Jack cheese	\$6	Belgian Waffle Wedges With cream and seasonal preserve	\$8
		Lox Assorted bagels and smoked salmon, pickled red onion, capers, dill and caramelized onion cream cheese	\$6



Build Your Own Break

Gluten free items can be purchased from the a la carte menu.

Hummus with Pita Chips	\$4	Chef's Selection Smoothie	\$4
Chef's Sweet and Salty Snack Mix	\$4	Corn Tortilla Chips with Salsa	\$3
Assorted Fresh Baked Cookies	\$5	Starbucks® Coffee/Tazo® Tea	\$4.75
Fresh Whole Fruit	\$4	Soft Drinks	\$4
Assorted Granola Bars	\$4	Individual Cartons of White/Chocolate Milk	\$4
Fresh Sliced Seasonal Fruit	\$8	Assorted Juices	\$4
Chocolate and Coffee Crunch Cake	\$6	Bottled Water	\$4
Assorted Loaves	\$5	Naturizzata Flat/Sparkling Water (750 ml)	\$1
Assorted Biscotti and Shortbread	\$6		
Assorted Danish, Muffins and Croissants	\$5		
Chocolate Dipped Pretzels	\$4		
Salty Caramel Popcorn	\$4		



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Or May We Suggest...

All themed breaks include freshly brewed Starbucks® coffee and a selection of Tazo® teas.

Please add \$5 per person if your group is under 15 people. Not applicable to receptions.

<p>From the Baker \$16</p> <p>Assorted Scones With whipped butter</p> <p>Banana-Chocolate Loaf With maple brown butter</p> <p>Fresh Sliced Seasonal Fruit</p> <p>Assorted Juices</p>	<p>Sweet and Salty \$16</p> <p>Freshly Popped Popcorn</p> <p>Assorted Chocolate Bars</p> <p>Miss Vickie's® Potato Chips</p> <p>Assorted Soft Drinks</p>	<p>Revitalizer \$22</p> <p>Clif Bars (<i>Clifbar.com</i>)</p> <p>Blueberry-Kale Smoothie With protein powder and chia seeds</p> <p>Mixed Nuts, Seeds and Dried Fruit</p> <p>Whole Bananas, Red and Green Apples</p> <p>Assorted Fruit and Vegetable Juices</p>
<p>Pick Me Up! \$16</p> <p>Greek Yogurt Parfaits With berries and granola</p> <p>Fruit Kebabs</p> <p>Assorted Juices</p>	<p>Around the World \$20</p> <p>Roast Carrot and Black Sesame Hummus With pita chips</p> <p>Corn Tortilla Chips With house mango-chipotle salsa</p> <p>Vegetable Spring Rolls With wafu dip</p> <p>Assorted Juices And Pops</p>	<p>The Well Being \$24</p> <p>Sliced Fruit and Berries</p> <p>Lemon-Cranberry Loaf</p> <p>Granola</p> <p>Assorted Yogurts</p> <p>Lavender Honey and Chia Seed Puddings</p> <p>Assorted Nuts and Dried Fruits</p>



TAZO



Working Lunches - Cold

All working lunches include freshly brewed Starbucks® coffee and a selection of Tazo® teas.

Please add \$5 per person if your group is under 15 people.

<p>The York \$36</p> <p>Chickpea and Watercress Salad With grape tomato, shaved Speck ham</p> <p>Orecchiette With roast corn, broccoli, tomato, Kalamata, cheddar cheese</p> <p>Mixed Greens With a variety of dressings</p> <p>Grilled Vegetables and Cream Cheese Wrap With hummus, marinated eggplant, fresh basil</p> <p>Genoa, Soppressata and Calabres With pickled vegetables, torched provolone (multi-seed demi baguette)</p> <p>Egg Salad With celery, curry, sumac, caramelized onion, frisée lettuce (wrap)</p> <p>Chef's Choice Assorted Desserts and Fruit Salad</p>	<p>The Wellington \$37</p> <p>Baby Spinach Salad With basil and radicchio, olives, cherry tomatoes, creamy cumin dressing</p> <p>Red, White and Black Bean Salad With peppers, red onion and cilantro</p> <p>Greek Style Salad With crumbled feta</p> <p>Roast Beef With celeriac and horseradish remoulade, aged cheddar, lettuce and tomato (rosemary baguette)</p> <p>Confit Turkey and Back Bacon With sun dried tomato pesto, herb mayonnaise (pesto and sun dried tomato demi baguette)</p> <p>Avocado, Cottage Cheese Wrap With cucumber, tomato, chipotle mayonnaise</p> <p>Chef's Choice Assorted Desserts and Fruit Salad</p>	<p>The Rideau \$40</p> <p>Quinoa with Vegetable Ratatouille</p> <p>Mixed Greens With mixed seeds, purple beets, goat cheese, raspberry vinaigrette</p> <p>Caesar Salad With crispy bacon, shaved padano, croutons, creamy garlic dressing</p> <p>Grilled Chicken With grape and olive tapenade, ricotta, roasted red pepper, arugula (jalapeño and cheddar ciabatta)</p> <p>Ham and Brie With shallot jam, pickles, Miss Vickie's® chips (jalapeño and cheddar ciabatta)</p> <p>Smoked Salmon With pickled red onion, cucumber, bib lettuce, crispy caper aioli (cross'wich)</p> <p>Chef's Choice Assorted Desserts and Fruit Salad</p>
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Working Lunches - Hot

Working hot lunches are accompanied by seasonal vegetables, one appropriate starch, assorted breads, freshly brewed Starbucks® coffee and a selection of Tazo® teas. *Please add \$5 per person if your group is under 15 people.*

The Sussex

\$43

Daily Soup Creation

Mixed Greens

With a variety of dressings

Sockeye Salmon

With caramelized fennel and sesame beurre blanc, hazelnut and apple crumble

Low and Slow Chicken Thigh

With kaffir lime creamed corn, cashews

Chef's Choice Assorted Desserts and Fruit Salad

The Parliament

\$43

Daily Soup Creation

Mixed Greens

With mixed seeds, purple beets, goat cheese, raspberry vinaigrette

House Spice and Basil Grainy Mustard Roasted AAA Beef Strip Loin

With red pepper jus

Cinnamon-Cumin Roasted Pork Tenderloin

With tamarind jus

"Mac n Cheese"

Rigatoni, smoked cheddar and jalapeno cream, tomato-lemon

"marmalade", Special Krust

Chef's Choice Assorted Desserts and Fruit Salad



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Hot Working Lunch menu options continue...

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Working Lunches - Hot

Working hot lunches are accompanied by seasonal vegetables, one appropriate starch, assorted breads, freshly brewed Starbucks® coffee and a selection of Tazo® teas. *Please add \$5 per person if your group is under 15 people.*

The Mackenzie

\$44

Daily Soup Creation

Mixed Greens

With a variety of dressings

Sumac and Rosemary Roasted Chicken Breast

With verjus bird jus

Pan-Seared Cod Loin

With truffled celery root purée, pickled cucumber, fresh lovage

Apple Cheesecake

With salty caramel

The Preston

\$46

Daily Soup Creation

Caesar Salad

With crispy bacon, shaved padano, croutons, creamy garlic dressing

Red, White and Black Bean Salad

With peppers, red onion and cilantro

Assorted Pizzas

Pepperoni and cheese

Grilled chicken, olive, arugula and sun-dried tomato pesto

Mushroom, mixed peppers, cream cheese and basil

Giampaolo's Homemade Lasagna

Tiramisu and Fruit Salad

The Preston does not include seasonal vegetables and an appropriate starch.



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3-Course Plated Lunches

All plated lunches include bread, seasonal vegetables and starch of the day, freshly brewed Starbucks® coffee and a selection of Tazo® teas.

Please add \$5 per person if your group is under 15 people.

Appetizers *(choose one)*

- Daily Soup Creation
- Allspice Carrot Soup (vegan, gluten free)
- Red Lentil, Apple and Cumin Soup (vegan, gluten free)
- Mixed Greens
With mixed seeds, purple beets, raspberry vinaigrette
- Caesar Salad
With crispy bacon, shaved padano, croutons, creamy garlic dressing
- Crab, Fennel and Potato Croquette
With cucumber slaw, rouille

Mains *(choose one)*

- Sockeye Salmon \$45
With caramelized fennel and sesame beurre blanc, hazelnut and apple crumble
- Grilled AAA Flank Steak \$46
With smoked pearl onions and currants, chimichurri
- Popcorn and Smoked Paprika Dusted Chicken Breast \$44
With Swiss chard, curds and onion ring, jus

- Vegetable Bhajji \$39
With roast pecan korma sauce, mint raita (vegetarian)
- Wild Mushroom Panzerotti \$40
With tomato, thyme, lemon and olive oil (vegetarian)
- Cinnamon-Cumin Roasted Pork Tenderloin \$42
With tamarind jus

Desserts *(choose one)*

- White Chocolate-Maple Cheesecake Tart
With raspberry coulis
- Pecan Tart
With strawberry and chamomile custard
- Apple Cheesecake
With salty caramel
- Flourless Chocolate Tort
With candied pecans
- Chef's Daily Dessert



TAZO



Dinner Buffet - The Lyon | \$59

All dinner buffets include bread, seasonal vegetables and starch of the day, freshly brewed Starbucks® coffee and a selection of Tazo® teas.
Please add \$10 per person if your group is under 15 people.

Appetizers

Leek and Potato Cream Soup

With truffle oil

Mixed Greens

With mixed seeds, purple beets, raspberry-chèvre vinaigrette

Quinoa

With vegetable ratatouille

Caesar Salad

With crispy bacon, shaved padano, croutons, creamy garlic dressing

Mains (choose two)

Sockeye Salmon

With caramelized fennel and sesame beurre blanc, hazelnut and apple crumble

House Spice and Basil Grainy Mustard Roasted AAA Prime Rib

With red pepper jus

Roasted Nagano Pork Loin

With buckwheat honey and black sesame glaze, charred cauliflower cream, fresh cilantro

Sumac and Rosemary Roasted Chicken Breast

With verjus bird jus

Vegetable Bhajji

With roast pecan korma sauce, mint raita

Wild Mushroom Panzerotti

With tomato, thyme, lemon and olive oil

Desserts

Assorted Dessert Platter

Fresh Sliced Fruits and Berries



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Dinner Buffet - The Delta | \$62

All dinner buffets include bread, seasonal vegetables and starch of the day, freshly brewed Starbucks® coffee and a selection of Tazo® teas.
Please add \$10 per person if your group is under 15 people.

Appetizers

Red Lentil, Apple and Cumin Soup (vegan, gluten free)

Baby Spinach Salad

With basil and radicchio, olives, cherry tomatoes, creamy cumin dressing

Broccoli Salad

With prosciutto and sunflower seed

Chickpea and Watercress Salad

With grape tomato, shaved Speck ham

Mains (choose two)

Stuffed Chicken Breast

With house pancetta, boursin cheese and olive, jus

House Spice and Basil Grainy Mustard Roasted AAA Prime Rib

With red pepper jus

Caponata Stuffed Ontario Leg of Lamb

Cooked sous-vide, anis-port jus, chèvre

Grilled Swordfish

With vanilla pineapple and red pepper salsa

Wild Mushroom Panzerotti

With basil-balsamic cream, blistered grape tomatoes

Roasted Nagano Pork Tenderloin

With buckwheat honey and black sesame glaze, charred cauliflower cream, fresh cilantro

Desserts

Assorted Dessert Platter

Fresh Sliced Fruits and Berries



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Dinner buffet menu options continue...

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Plated Options

All plated dinners include bread, seasonal vegetables and starch of the day, freshly brewed Starbucks® coffee and a selection of Tazo® teas.

Please add \$10 per person if your group is under 15 people.

Appetizers

Red Lentil, Apple and Cumin Soup (vegan, gluten free)	\$7	Endive and Frisée	\$13
Parmentier	\$7	With pear, pecans, pickled onion, Bleu Ermite and green peppercorn ranch	
With pistachio oil		Le Coprin Mushroom on Rosemary Focaccia	\$14
Mixed Greens	\$8	With sorrel, smokey cheesy drizzle	
With mixed seeds, purple beets, goat cheese, raspberry vinaigrette		Black Garlic and Cheese Ravioli	\$14
Five Onion Chowder	\$9	With warm Le Coprin mushroom, almond and pickled	
With crispy Speck ham, pickled king Eryngii		Red Quinoa, Apple and House Pancetta Terrine	\$15
East Coast Seafood Chowder	\$10	With mizuna, smoked almond, pickled cherry chorizo salad, lemon cream	
With crispy rye, dill pollen		Brown Butter and Yuzu Poached Lobster and Pork Belly	\$17
Baby Spinach Salad	\$12	With black olive cake, parmesan, pickled kale coulis	
With basil and radicchio, olives, cherry tomatoes, creamy cumin dressing			



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Plated menu options continue...

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Plated Options

All plated dinners include bread, seasonal vegetables and starch of the day, freshly brewed Starbucks® coffee and a selection of Tazo® teas.

Please add \$10 per person if your group is under 15 people.

Mains

Giganti with Asparagus and Ricotta With lemon-red pepper cream, toasted pine nuts	\$33
Popcorn and Smoked Paprika Dusted Chicken Breast With Swiss chard, curds and onion ring, jus	\$35
BBQ Chip Crusted Pickerel With creamy smoked tomato, sautéed rapini and house bacon	\$36
Nagano Pork Tenderloin With buckwheat honey and black sesame glaze, charred cauliflower cream, fresh cilantro	\$36
Confit Duck Leg With goji berry and kale du puy lentils, chèvre cream	\$38
House Spiced Flat Iron Steak With Le Coprin mushrooms ragout, charred scallion and raisin gremolata, port jus	\$40
AAA Beef Tenderloin With Le Coprin mushrooms ragout, charred scallion and raisin gremolata, port jus	\$45

Desserts

Chef's Daily Dessert	\$7
White Chocolate-Maple Cheesecake Tart With raspberry coulis	\$8
Pecan Tart With strawberry and chamomile custard	\$9
Apple Cheesecake With salty caramel	\$9
Flourless Chocolate Tort With candied pecans	\$9

Enhancements

Offer a pre-selected choice of main course. Final numbers to be given two weeks prior to event.

2 choices: \$10 surcharge on the most expensive entrée option applied to each guest on a per person basis

3 choices: \$15 surcharge on the most expensive entrée option applied to each guest on a per person basis

Whole Animal Feast *(beef, pig, duck, rabbit, etc.)*

Meet with our Executive Chef to design this custom menu.

Price to be determined.



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Canapés

Priced per dozen. Minimum 3 dozen per canapé.

Cold Canapés

Bruschetta	\$36
With tomato, raisin, red pepper, olive, basil, crostini	
Sweet Blue Potato Salad	\$36
With pickled jalapeno, candied walnut, chive, maple aioli	
Grilled Eggplant	\$37
With black pepper, chèvre, pistachio jam	
Watermelon Gazpacho	\$37
With pistachio oil	
Smoked Beef Carpaccio	\$39
With crispy potato, espresso-cinnamon jus	
Pulled Duck Confit Tart	\$39
With spiced apple chutney	
Chopped Albacore Tuna	\$40
With lime, cilantro, black sesame	
Smoked Salmon Roll-Ups	\$40
With cumin, lemon, sour cream	

Chef's Assortment of Cold and Hot Canapés \$38

Hot Canapés

BLT Bites	\$36
With fresh tomato, bacon preserve, spicy mayonnaise, romaine, crostini	
Chorizo-Brie Parcels	\$37
With pear-cinnamon chutney, rosemary caramel	
Cheddar Perogies	\$37
With bacon, scallion, sour cream	
Chicken Satays	\$38
With smoked paprika and honey yogurt	
Beef Kebab	\$38
With wasabi and lime aioli	
Panko-Sesame Crusted Shrimp	\$38
With orange-ginger soak, sweet chili dip	
Braised Beef and Smoked Cheddar Monte Cristo	\$38
With brioche, herb batter	
Le Coprin Mushroom Tart	\$39
With chèvre, balsamic, sage	
Halibut Corn Dogs	\$40
With kichissippi beer batter, citrus slaw, spicy cornichon tartar	
Cornmeal and BBQ Chip Crusted Pickerel	\$40
With rouille	
Smokey Rosemary, Walnut and Sumac Crusted Rack of Lamb	\$45



Platters, Action Stations and Late Night Snacks

All action stations are chef manned and require a minimum labour charge of \$150 per station, minimum 4 hours.

Platters		Action Stations	
Fresh Cut Vegetables	\$7	<i>Please discuss your preferences in flavours and accompaniments with our sales team.</i>	
With pickled red onion ranch dip		Roast Beef Carving	\$15
Hummus	\$7	Pasta/Risotto	\$15
With roast carrot, black sesame, dill, toasted pita chips		Taco Bar	\$15
Fresh Sliced Fruit	\$8	Late Night Snacks	
With cocoa-honey yogurt dip		Mini Poutines	\$15
Smoked Salmon	\$12	With side garnishes of grilled beef, pulled pork and nacho elements	
With Boursin cheese, pickled red onion, capers, crackers		Mini Chicken Tacos	\$17
Assorted Cheese Platter (3 oz.)	\$14	With garnishes	
With house preserves, seasonal fruit, nuts, crackers		Assorted Sliders	\$18
Assorted Charcuterie	\$16	With condiments	
With pickled vegetables, basil grainy mustard, crostini			
Assorted Mini Desserts	\$17		



Wine List

Priced by the bottle.

White

Canadian Wines

Chardonnay 'Family Select', Peller Estates, Niagara, Ontario	\$42
Riesling Dry, Trius, Niagara, Ontario	\$44

International Wines

Pinot Grigio 'Poggio Bracco', Terre Gaie, Veneto, Italy	\$44
Sauvignon Blanc 'Mas de la Source', Domaine Robert Vik, Languedoc, France	\$46
Chardonnay, Estrada Creek, California	\$48
Chardonnay, Kingston Estate, Limestone Coast, Australia	\$56
Sauvignon Blanc, Appleby, Nelson, New Zealand	\$58
Pinot Grigio, La Tunella, Friuli, Italy	\$60
Chardonnay Waterstone, Napa, California	\$72
Chablis, Domaine Dampt, Burgundy, France	\$78

Red

Canadian Wines

Cabernet / Merlot 'Family Select' Peller Estates, Niagara, Ontario	\$42
Gamay Noir 'Family Series', Peller Estates, Niagara, Ontario	\$44

International Wines

Valpolicello Classico, Righetto, Veneto, Italy	\$44
Merlot, Domaine Magellan, Languedoc, France	\$46
Cabernet Sauvignon, Estrada Creek, California	\$48
Shiraz, Six Rows, Australia	\$48
Cabernet Sauvignon, Halestead Vineyards, Central Coast, California	\$58
Chianti Rufina, Colognole, Tuscany, Italy	\$58
Malbec, Terra Rosa, Mendoza, Argentina	\$60
Cabernet Sauvignon, Rays Station, Mendocino, California	\$68
Amarone della Valpolicella, Righetti, Veneto, Italy	\$72
Zinfandel 'Agnes Vineyard', Z52, Lodi County, California	\$72

Sparkling

Prosecco Spumante Brut, NUA, Piedmont, Italy	\$44
Cava 'Anna', Cordoniu, Spain	\$52



Bar Options

Host Bar: A labour charge of \$25/hour at a minimum of 4 hours will apply if the total beverage sales do not reach \$500/bar; excluding applicable service charges and taxes.
 Cash Bar: A labour charge of \$50/hour at a minimum of 4 hours will apply if the total beverage sales do not reach \$500/bar; excluding applicable service charges and taxes.

Host Bar

House Wine	\$8.50
Liquor (house brand)	\$6.50
Liquor (premium brand)	\$7.50
Domestic Beer	\$7
Imported Beer	\$8
Single Malt Scotch	\$10
Soft Drinks, Juices, Bottled Water, Perrier	\$4
Naturizzata Water (sparkling or still)	\$1

Cash Bar

House Wine	\$9.50
Liquor (house brand)	\$7.50
Liquor (premium brand)	\$8.50
Cocktails (Bloody Caesar, Tom Collins)	\$10
Domestic Beer	\$7.50
Imported Beer	\$8.50
Single Malt Scotch	\$11
Soft Drinks, Juices, Bottled Water, Perrier	\$4
Naturizzata Water (sparkling or still)	\$2

Punch Bowls (serves approximately 60 people)

Alcoholic Punch (sangria)	\$160	Alcoholic Punch (liquor)	\$150
Fruit Punch	\$120	Alcoholic Punch (wine)	\$170



Catering Conditions

Our Hotel

Welcome to the ideal location for your next meeting or convention in Ottawa. The minute you enter Delta Ottawa City Centre, you will be impressed by the attention to detail and decor of our facility. Overlooking the cityscape and natural wonders of Canada's capital, our hotel is ideally located in the heart of downtown Ottawa's business and entertainment districts, just steps away from the Parliament Buildings, shopping and major attractions. Book your next event at Delta Ottawa City Centre.

Wine and Dine

Our culinary team led by Executive Chef Pravin Bagali, has worked with a lot of commitment towards providing you a True Canadian experience. They have picked the best products from the different food regions of Canada and injected their feel for flavors and innovation, to create an exciting menu just for you. Select from the menu items we have listed or allow our Chefs to customize a menu that meets the needs of your guests. Our Chefs are always happy to create personalized menus specific to your particular event – all you have to do is ask!

Meet and Celebrate

Our hotel features some of the largest function space in Ottawa, including 11 breakout rooms and penthouse-level reception rooms and 24,000 square feet of space to accommodate groups of all sizes. Whether you're hosting a small meeting for ten or planning an event for 900 guests, let us be your host. Plus, our catering and conference services team will take care of all the details to guarantee your event is a success. Ask about our unique meeting packages that include themed coffee breaks to make your event dynamic and fun!

Let Us Cater To Your Needs

At Delta Ottawa City Centre, you will find much more than your standard array of hotel services. Our dedicated team of hotel professionals will ensure that your meeting runs smoothly, from the quality of the audiovisual equipment to the refreshments and everything in between. Whatever your event, our hotel will deliver more than you expect. To schedule an appointment, please contact us at 613.688.6847.



Catering Conditions

Food and Beverage

Menu selections and contracts must be finalized 45 days prior to the function.

The number of guests must be guaranteed 72 business hours before the event for groups of 300 and less, and 96 business hours before the event for groups of over 300 guests. When no guarantee is given, the estimated number of guests at the time of booking is taken as a guarantee for billing.

The client agrees to pay the number guaranteed or in attendance, whichever is greater. The hotel is prepared to serve 2% above the guarantee, up to a maximum of 20 guests, provided this does not exceed the capacity of the room.

Menu prices will be confirmed three months prior to the function. All pricing is priced “per person” unless otherwise indicated. All prices quoted for food and beverage are subject to applicable provincial and federal taxes. All food and beverage is subject to 18% service charge.

Governed by the Ontario liquor laws, no beverage service will be permitted after 2:00 a.m.

Food on buffets can only be left out for a maximum of two hours due to food safety regulations.

Children 12 years and under will receive a 50% discount on meals, or a children's menu is available.

Dietary Constraints and Food Allergies

Delta Ottawa City Centre is proud to have a well-established food allergy and restriction policy. We are pleased to offer alternative meals for those guests with special dietary needs. Special requests must be made three business days prior to your event.

In the event that any of the guests in your group have food allergies, you should inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. Your conference service manager will be happy to answer any questions you have.