



2017 Wedding Package and Menus

Delta Hotels by Marriot™ Ottawa City Centre | 101 Lyon Street | Ottawa, Ontario | K1R 5T9 | 613.688.6847 | Marriott.com/YOWDM



DELTA
HOTELS
MARRIOTT

OTTAWA CITY CENTRE



Delta Ottawa City Centre Wedding Package Experience

Package Includes

- Complimentary suite for the bride and groom, with early check-in and extended checkout; includes breakfast and parking
- Competitive guest room rates for your friends and family
- Complimentary wedding dinner tasting for two
- Non-alcoholic punch served during the cocktail reception
- Chef's selection of hot and cold passed hors d'oeuvres (3-4 pieces per person), served during cocktail reception
- Two glasses of house wine per person, served during dinner
- Complimentary cake cutting
- White floor-length table linens and white napkins
- White tie-back chair covers
- Printed menus at each table setting
- An experienced wedding specialist to assist in planning your special day





Dinner à la carte

Pricing is based on a four-course meal. Priced per person.

All plated dinners include selection of freshly baked breads and creamery butter; one soup, one salad/appetizer, one entrée and one dessert; freshly brewed Starbucks® coffee and Tazo® tea.

Soup Options

Yukon Gold Potato and Leek Soup

With Padano Parmesan shavings and fresh herbs

Gatineau Hills Three Mushroom Chowder

With tarragon and sherry essence

Green Asparagus Soup

With toasted almonds and Vermouth foam

Ottawa Valley Maple Roasted Butternut Squash Soup

With crispy pumpkin seeds and nutmeg cream

Tomato and Roasted Red Pepper Bisque

With arugula pesto

Maritime Clam and Sweet Corn Chowder

With cheddar cheese crostini *(\$3 additional)*

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Salad and Appetizer Options

Green Asparagus

With prosciutto belt, shaved Padano Parmesan, cherry tomato and balsamic syrup

Clipped Seasonal Lettuces and Herbs

With honey mustard dressing

Greek-Style Salad on Boston Lettuce

With diced local feta, cucumber and tomato, kalamata olives, extra-virgin olive oil and fresh oregano dressing

Baby Spinach Salad

With marinated portobello mushroom, crumbled local goat cheese and black raspberry vinaigrette

Warm Ragout of Local Forest Mushrooms

With sherry in crispy pastry, tomato and Parmesan bruschetta, Madeira reduction (\$3 additional)





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Entrée Options

Grilled Chicken Breast | \$92

Roast garlic and chive mashed potato, Christophe's mushroom and rosemary ragout

Canadian Salmon Filet | \$93

Grainy mustard spiked mashed potato, grilled asparagus spears, white wine and citrus cream

Roast Chicken Supreme | \$93

Organic goat cheese and black olive stuffing, rosemary and garlic-scented potatoes, red pepper coulis

Slow-Roasted Certified Angus Beef Strip Loin | \$102

Horseradish creamed potatoes, Canadian Club whisky and caramelized pearl onion jus

Gorgonzola-Crusted Certified Angus Beef Tenderloin Medallion | \$104

Herb roasted fingerling potato, trio of Christophe's mushrooms, red wine reduction

Honey and Thyme-Crusted Australian Rack of Lamb | \$106

Roast garlic duchess potato, grilled vegetable medley and port reduction

Wild Mushroom Panzerotti Pasta | \$92

Tossed in olive oil, stewed cherry tomatoes ragout, kalamata olives and arugula

Curried Root Vegetable Strudel | \$92

Served with pine nuts, basmati rice and stewed tomatoes

The option of having more than one main course selection is available at a cost of \$10 per person.

Main courses must be pre-ordered with the catering office, a minimum of one week in advance.

Main course selection must be identified with a place card for each guest, on the evening of the event. Guests with allergies and dietary restrictions will be accommodated.

Prices subject to change without notice. Taxes and service charges not included. Offer valid until December 2017. Delta Ottawa City Centre may modify this offer without notification.

Dinner à la carte

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Dessert Options

Italian-Style Tiramisu

Espresso crème anglaise

Lemon Cheese Mousse Cake

With stewed rhubarb and strawberry compote

Triple Chocolate Mousse Tower

With vanilla bean-scented raspberry coulis

Baked Apple Cheesecake

Rum-soaked raisins, caramel crème

Warm Pear and Almond Tart

With vanilla bean gelato

Amaretto Crème Brulée

Dark chocolate dipped mini-biscotti (\$3 additional)







Canapés and hors d'oeuvres

Canapés and hors d'oeuvres are passed to your guests by our servers.

All items are sold by the dozen. Minimum order of three dozen for each item.

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

Hot Canapés

BLT Bites | \$36

With fresh tomato, bacon preserve, spicy mayonnaise, romaine, crostini

Chorizo-Brie Parcels | \$37

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 kichesippi beer batter, citrus slaw, spicy cornichon tartar

Cornmeal and BBQ Chip Crusted

Pickeral | \$40

With rouille

Smokey Rosemary, Walnut and Sumac

Crusted Rack of Lamb | \$45

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

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Reception specialties

Priced as stated.

Reception Stations

Artisan Open-Faced Sandwiches | \$6.95 per person

Atlantic smoked salmon, baby shrimp and avocado, grilled chicken with pineapple and grilled vegetable with goat cheese

Cheese Platter | \$5.95 per person

Canadian and imported cheese platter garnished with grape clusters and berries, flatbreads, crackers and orange-cranberry chutney

Baked Triple-Cream Brie | \$5.95 per person

Creamy baked brie wrapped in pastry and baked crisp; served with cranberry stuffing and soft baguette

Garden Vegetables | \$4.95 per person

Fresh-cut garden vegetables with buttermilk ranch dip

Sliced Fruit Platter | \$4.95 per person

Fresh carved seasonal fruits and berries

Salty Snacks | \$10.95 per basket

Baskets of salty pretzels, peanuts or tri-colour nacho chips with salsa

Mediterranean Platter | \$6.50 per person

Hummus platter with stuffed vine leaves, garden vegetables, pumpernickel cubes and baked pita chips

Flatbread Platter | \$6.50 per person

Assorted flatbread and cracker platter with artichoke and cream cheese dip, tomato bruschetta and black olive tapenade

Italian Antipasto Platter | \$9.95 per person

Italian cured meats with bocconcini, olives and marinated grilled vegetables; served with assorted mustards and crusty rolls

Japanese Sushi Platter | \$46 per dozen (*minimum order of five dozen*)

Assortment of sushi, California rolls and nigiri with pickled ginger, wasabi and soy

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Reception specialties

Priced per person.

Action Stations

Ottawa Valley Maple Station | \$13.50

Ottawa Valley maple syrup taffy on crushed ice, mini-maple sugar pies and maple fudge

(minimum order of 50)

Carved Hip of Alberta

AAA Beef | \$16.50

Slow-roasted hip of beef carved and served with crusty artisan rolls, horseradish and Dijon

(minimum order of 100)

Mushroom Risotto Station | \$14.50

Creamy arborio risotto, sautéed local mushrooms and white wine. Presented in an authentic whole Padano Parmesan wheel

(minimum order of 100)

Late-Night Favourites

Traditional Poutine Station | \$8.95

Fresh St. Albert curds with hot fries and traditional pan gravy

Burger Slider Station | \$8.95

Small and bite-sized, the perfect nibble as you dance the night away. And of course...we add cheese.

Pizza Station | \$9.95

This station is exactly what your guests need for late-night snacking

Dessert Pastry Table | \$14.50

If you and your guests have a sweet tooth, then this is an indulgence that cannot be ignored. Assorted cakes and pies, French pastries, mini-fruit tarts, sliced fresh fruits and field berries

Candy Bar | \$8.50

A rendition from Willy Wonka's Chocolate Factory, this candy bar is a crowd pleaser. We provide take-away bags so your guests have a departing gift.



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

Sparkling

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





Wine list

Priced by the bottle.

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

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Bar list

Priced as stated.

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 Bars

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

Cash Bars

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

Punch Bowls

Each bowl serves approximately 60 people.

Alcoholic Punch (<i>sangria</i>)	\$160
Alcoholic Punch (<i>liquor</i>)	\$150
Alcoholic Punch (<i>wine</i>)	\$170
Non Alcoholic Fruit Punch	\$120

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Our hotel

Wedding Bells Are Ringing

Delta Ottawa City Centre would like to congratulate you on your engagement. We take pride in helping you plan this important day and are pleased to provide outstanding services and support for this once-in-a-lifetime event. Every little detail is skillfully arranged by our dedicated catering team and delivered by our friendly and professional banquet associates. We will be happy to guide you through the planning stages to ensure an elegant and enjoyable evening. It is our pleasure to host you. To schedule an appointment with our wedding specialist, please call us at 613-688-6847.

The Place To Wed

Welcome to the ideal location for your upcoming wedding. Delta Ottawa City Centre is situated in the heart of downtown, a convenient location for both you and your guests. With several churches and wedding venues nearby, it's a short commute back to the hotel for the celebration. Or, for your convenience, host both the ceremony and reception right here at the hotel. Our outdoor terrace is an ideal location for a garden ceremony, surrounded by beautiful flower beds. Our penthouse-level rooms feature breathtaking views for hosting your friends and family. Our newly renovated ballroom can seat up to 600 people, with no obstructive views. Every detail will be expertly arranged by our dedicated wedding specialist and delivered by our professional banquet staff. Let us make your wedding day a memory to cherish for years to come.

Mouth-Watering Cuisine

Executive chef Pravin Bagali and his culinary team have selected recipes that incorporate regional ingredients, using fresh produce, flavourful herbs and premium meats. Select from the menu items we've listed, or work with our chef to customize a menu exclusively for your celebration. Our flexible catering options allow you to develop a menu that meets your needs.

Our hotel

Food and Beverage

All food and beverage served in the function rooms is exclusively supplied by the Delta Ottawa City Centre catering department. The only exceptions to this are wedding cakes, where a \$75.00 cake cutting fee may be applicable, in addition to a \$3.50 per person charge for the plating and service of cake. Arrangements for an outside caterer must be approved by the wedding specialist and will be subject to a fee.

It is recommended that menu selections and contracts be finalized no less than 60 days prior to the function.

The number of people must be guaranteed 72 business hours before the event. When no guarantee is given, the estimated number of people 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 accommodate guests over and above the guarantee, to the best of our ability, offering the same menu when possible.

Menus which offer a pre-selected main course will require the quantities of main course selections no less than one week prior to the event.

Menu prices will be confirmed three months prior to the function. All prices are quoted "per person" unless otherwise indicated. All prices quoted for food and beverage, and related services are subject to applicable taxes (currently 13% HST) and service charge (currently 18%) on food and beverage only in effect on the date(s) of the event.

Of the 18% service charge (on food and beverage sales only), 3% is an administrative and facility fee. The 'Administrative and Facility fee' is used to cover the cost of equipment, heat, light, power and other expenses related to the overall use of the facilities. This 'Administrative & Facility Fee' is not a tip or gratuity for services provided by employees, and no part of the 'Administrative and Facility Fee' is distributed to personnel.

The remaining 15% of the 18% service charge is distributed as a gratuity to all servers and related service personnel involved with the event. Based on hotel policy, no beverage service will be permitted after 1:00 a.m.

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

Children's menus are available upon request. Please speak to your wedding specialists.



Our hotel

Dietary Constraints and Food Allergies

Delta Ottawa City Centre is proud to have a well-established food allergy and dietary concern policy. We are pleased to offer alternative meals for those guests with special dietary restrictions. Special requests must be made at the time of guarantee.

In the event that any of the guests in your group have food allergies, you shall inform the hotel of the names of such persons and the nature of their allergies, so we can take the necessary precautions when preparing their food. Our wedding specialist will be happy to answer any questions you have.

Service Charges

When a chef is required to be present inside your function room, a minimum of four hours' service charge, at \$25.00 per hour, is applicable, unless noted on the menu.

Net bar sales must be a minimum of \$500.00. Should the net bar sales be less than \$500.00, the difference will be applied to the final bill as a service charge.

Music

For functions hiring a disc jockey or live music, a SOCAN licensing fee and Resound fee will apply. These fees are dependent on the room required to accommodate your guests, and will be confirmed at the time of booking. Entertainment should cease by 1:00 a.m. in order to vacate the function by 1:45 a.m.

Floral and Decor

Our dedicated wedding specialist will be pleased to assist you with any floral, entertainment and decor recommendations.

Cloakroom

Coat-check facilities are available on a host or cash basis. The hotel assumes no responsibility for loss or theft. Please speak with our wedding specialist to make arrangements for coat-check services.



Our hotel

Deposit

A deposit of \$1,000.00 is required to confirm all bookings. This deposit is non-refundable. 100% of the total estimate is due one week prior to the event. Accepted methods of payment include cash, credit card, money order, certified cheque or bank draft.

Linen

Coloured linens are available upon request, at rates negotiated with your wedding specialist.

Room Rental

All rooms for wedding ceremonies and receptions are subject to a rental fee.

Ballroom A, B or C	\$4,000	Capacity: 200 per section
Pinnacle or Panorama	\$3,800	Capacity: 100
Grand Salon	\$4,000	Capacity: 200

Capacity is based on tables of eight people, with a dance floor, podium and microphone.

Food and Beverage Minimums Will Discount Room Rental Fees:

Ballroom A, B or C	\$15,000 or more will result in rental discount of 50%
Pinnacle or Panorama	\$8,000 or more will result in rental discount of 50%
Grand Salon	\$15,000 or more will result in rental discount of 50%

On-Site Ceremonies

Our hotel features a rooftop outdoor terrace, ideal for your outdoor wedding ceremony. Rental is available at \$5 per person, and includes the set-up and teardown of white outdoor folding chairs and a signing table. The terrace can accommodate 175 people, and is subject to availability.

Damages

Damages due to actions or behaviour, either intentional or unintentional, of the event guests will be subject to conditions set forth in the wedding contract.





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