



Breakfast

Breaks

Beverage

Lunch

Dinner

Reception

Wine and
Bar Lists

Terms &
Conditions

Let us cater to your needs.

Delta Hotels by Marriott™ Saint John

39 King Street | Saint John, NB | E2L 4W3 | 506.648.1981 | [Marriott.com/YSJDB](https://www.marriott.com/YSJDB)



Simple made perfect


DELTA
HOTELS
MARRIOTT
SAINT JOHN



Breakfast

Priced per person.

Continental Breakfast Buffet \$15.95

Chilled Assorted Juices

Selection of Freshly Baked Pastries

Freshly Sliced Fruit

Freshly Brewed Starbucks® Coffee and Selection of Tazo® Teas

The King Street Breakfast Buffet \$21.95

Chilled Assorted Juices

Scrambled Eggs

With chives and aged cheddar

Bacon and Sausage

Home-Fried Potatoes

Selection of Freshly Baked Pastries

Freshly Brewed Starbucks® Coffee and Selection of Tazo® Teas

Continental Breakfast Buffet Enhancements

Purchase as an add-on to your breakfast buffet.

Hard Boiled Eggs | \$1.50

Assorted Cereals and Oatmeal | \$3

Assorted Bagels | \$5

With cream cheese

King Street Breakfast Buffet Enhancements

Purchase as an add-on to your breakfast buffet.

Breakfast Sandwiches | \$4

Fluffy eggs and aged cheddar with your choice of bacon, ham or sausage; served on an English muffin

Buttermilk Waffles | \$6

Top your own waffles with local maple syrup, whipped cream and fresh berries



TAZO.

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Break Packages

All break packages include freshly brewed Starbucks® coffee and a selection of Tazo® teas.
Priced per person.

All Canadian Break \$10.95
 Assorted Specialty Donuts

Sweet Bread Package \$10.95
 Chef's Selection of Assorted Sweet Breads
 Whole Fruit

Cookie Bread \$10.95
 Assorted Freshly Baked Cookies
 Whole Fruit

Healthy Break \$12.95
 Fruit Yogurt
 Whole Fruit
 Granola Bars
 Strawberry-Banana Smoothies

Break Package Enhancements
 Purchase as an add-on to your break package.
 Fresh Yogurt Parfaits or Sliced Fruit | \$5



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Break Options A la Carte

Priced per person unless otherwise stated.

Fresh Whole Fruit	\$2.50	Assorted Specialty Breads With toaster	\$3.50
Nutri-Grain Bars	\$3	Freshly Popped Popcorn With assorted seasonings	\$7/basket
Freshly Baked Croissants, Muffins, Danish, Pastries	\$3.50	Assorted Bite-Sized Sweets	\$19.75/dozen
Assorted Dry Cereals With 2% or skim milk	\$4	Freshly Baked Cookies	\$19.75/dozen
Freshly Baked Sweet Breads	\$4	Vegetable Cruudités With chipotle ranch dip	
Fruit Yogurt Assorted flavours	\$4	Small (10-20 people)	\$110/order
Greek Yogurt	\$5	Medium (20-40 people)	\$200/order
Bagel with Cream Cheese One bagel per person	\$5	Large (40-60 people)	\$280/order
Homemade Tea Biscuits With assorted jams and Crosby's molasses	\$5	Domestic Cheese Board Garnished with grapes and crackers	
Gourmet Fruit and Yogurt Granola Parfaits	\$6	Small (10-20 people)	\$200/order
Freshly Sliced Seasonal Fruits	\$7.50	Medium (20-40 people)	\$375/order
		Large (40-60 people)	\$550/order



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Beverages

We are proud to serve freshly brewed Starbucks® coffee and a selection of Tazo® teas.
Priced as stated.

Assorted Juices Orange, grapefruit, apple, cranberry, tomato, V8	\$14.95/litre
Premium Tragicana Orange Juice	\$16.95/litre
Freshly Brewed Starbucks® Coffee Regular and decaffeinated	\$3.95/person
Selection of Tazo® Teas Charged on consumption	\$3.95/bag
Milk	
2%, skim milk	\$12/litre
Chocolate	\$13/litre
Individual Chilled Juices	\$3.50 each
Water	
Mineral water	\$4 each
Bottled water	\$3.50 each
Soft Drinks (355mL)	\$2.95/can



TAZO.



Lunch - Select Your Own Buffet

Lunch selection with one appetizer \$21.95 | Lunch selection with two appetizers \$22.95 | Lunch Selection with three appetizers \$25.95

Served with freshly brewed Starbucks® coffee and a selection of Tazo® teas.

Priced per person unless otherwise stated.

Appetizers (choose one, two or three items)

Chef's Soup Kettle of the Day

Tomato Basil Soup

Garden Greens

With assorted dressings

Creamy Potato Salad

Roasted Pasta Salad

Vegetable Crudités

With assorted dips

Pre-made Sandwich Selection

Assorted Deli-Style Sandwiches on
Assorted Breads and Wraps

Gourmet Fillings (choose four)

Shrimp Salad

Chicken Salad

Choice of natural, Italian pesto or
Cajun style

Tuna Salad

Egg Salad

Roasted Beef

With horseradish mayonnaise

Smoked Turkey

With cranberry mayonnaise

Black Forest Ham

Roasted Vegetables

With Italian dressing

Tomato and Cucumber

Sweets (choose one)

Chef's Choice Assorted Sweets

Assorted Home-Baked Cookies

East Coast Luncheon Enhancements

Purchase as an add-on to your lunch buffet.

Seafood Chowder \$7

With homemade biscuits

Lobster Salad Sandwiches \$250/dozen



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Lunch - Hot Buffets

All hot buffets are served with freshly brewed Starbucks® coffee and a selection of Tazo® teas.
Priced per person.

Rockwood Park Picnic \$26.95

- Chef's Soup Kettle of the Day
- Freshly Baked Homemade Tea Biscuits and Crusty Rolls
With butter
- Garden Greens
With assorted dressings
- Classic Potato Salad
- Coleslaw
- Assorted Pickle Tray
- Southern Fried Chicken
- Spiced Potato Wedges
- Honey-Glazed Carrots
- Chef's Selection of Desserts

Tour of Italy \$24.95

- Italian Wedding Soup
- Caesar Salad
With savoury croutons and bacon
- Roasted Vegetable Pasta Salad
- Entrée (choose one)**
- Meat Lasagna
With garlic bread
- Chicken Penne
With Alfredo sauce, garlic bread
- Roasted Vegetable and Tomato Cheese Tortellini
With garlic bread
- Add a second entrée for \$4 per person.*
- Chef's Selection of Desserts



TASO.



Plated Lunch - Build Your Own Menu

All plated lunches are served with freshly baked rolls with whipped butter, choice of herb-roasted potato, garlic mashed or rice pilaf, market vegetables and freshly brewed Starbucks® coffee and a selection of Tazo® teas.

Priced per person.

Appetizers (choose one)

Roasted Corn Chowder

Tomato Basil Soup
With pesto crème fraîche

Fresh Clipped Greens
With choice of dressing

Citrus Salad
With balsamic tangerine dressing

Baby Spinach and Button Mushroom Salad
With bacon bits

Baby Spinach and Seasonal Fresh Fruit
Salad
With red onion and raspberry vinaigrette

Entrée (choose one)

Herb-Crusted Roasted Pork Loin
With apple-Jack Daniels demi-glace \$27

Grilled Chicken Breast \$28
Choice of sauce: (choose one)
Mushroom and pearl onion sauce
Cranberry glaze
Maple cream
Pesto cream
Sun-dried tomato cream

Citrus-Poached Atlantic Salmon \$29
With lemon butter cream sauce

Desserts (choose one)

Chocolate Cake
With vanilla Anglaise

Maple-Glazed Apple Pie
With fresh whipped cream

Chocolate Mousse
With dark chocolate lattice, whipped cream

Cathy's Homemade Cheesecake
Choice of flavour: (choose one)
Plain, chocolate, raspberry swirl, candy
cane, Bailey's or pumpkin

Dessert Trio (choose three)
Flavoured mini cheesecake, flavoured
mousse cup, white cake pop, peanut butter
square, chocolate macaroon

Dessert Upgrades

Molasses Brownie | \$2

Traditional Strawberry Shortcake | \$3
With tea biscuit



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Dinner - The Brunswick Buffet

Select one of our three delicious buffet entrée packages.

Dinner buffets are served with freshly baked rolls with whipped butter, choice of herb-roasted potato, garlic mashed potato or rice pilaf, seasonal market vegetables, freshly brewed Starbucks® coffee and a selection of Tazo® teas.

Priced per person. Minimum 50 guests.

Classic Package (choose two) \$44

Slow Roasted Beef Sirloin
With red wine demi-glaze

Grilled Breast of Chicken
With hunter sauce

Roasted Turkey
With traditional stuffing and pan gravy

\$44

Premier Package (choose three) \$48

Herb-Crusted Pork Loin
With pear and caramelized onion jus

Herb Breast of Chicken Supreme
With cranberry glaze

Slow-Roasted Beef Sirloin
With red wine demi-glaze

Baked Atlantic Salmon
With sun-dried tomato cream

\$48

Signature Package (choose four) \$56

Beef with Red Wine Jus (carved in the room)

Honey-Glazed Ham (carved in the room)

Feta Cheese and Sun-Dried Tomato
Stuffed Chicken

With pesto sauce

Stuffed Fillet of Sole with Scallop and Crab
With Newburg sauce

Sliced Roasted Pork Tenderloin
With apple cider sauce

Lobster Mac and Cheese

\$56



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All buffet packages include the following:

Starters and Salads: Vegetable crudités with dip, relish tray with gherkins, olives, mixed pickles and pickled beets, domestic cheese board, rolls with butter, mixed field greens with assorted dressings, old-fashioned creamy potato salad, country coleslaw, roasted vegetable pasta salad, spinach salad with shaved red onion, mushrooms, bacon bits and poppy-seed dressing

Choice of Starch (choose one): Garlic mashed potato, herb roasted potato or rice pilaf

Desserts: Freshly Sliced fruit display, callebaut chocolate mousse, seasonal pies, Cathy's homemade cheesecake with fresh fruit coulis, assorted cakes, freshly brewed Starbucks® coffee and a selection of Tazo® teas



Plated 3 Course Dinner - Build Your Own Served Menu

Served with freshly baked rolls with whipped butter, choice of herb-roasted potato, garlic mashed potato or rice pilaf, seasonal market vegetables, freshly brewed Starbucks® coffee and a selection of Tazo® teas.

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

Appetizers (choose one)

Roasted Corn and Baby Potato Soup
With crispy leeks

New Brunswick Apple Cider and
Roasted Squash Soup
With maple cream

Roasted Pear and Sweet Potato Soup

Potato and Leek Soup

Fresh Market Greens

With clipped green leaf, red leaf, arugula, baby
spinach and radicchio topped with shredded
carrot and served with a choice of dressing

Entrée (choose one)

Sliced Roasted Sirloin of Alberta Beef \$39
With three peppercorn jus

White Wine and Butter Poached Salmon \$40
With chive and cream sauce

Supreme of Chicken \$39

With choice of sauce: (choose one)
Wild forest mushrooms and tarragon cream
Cranberry glaze
Maple cream
Pesto cream
Sun-dried tomato cream

Premium Stuffed Chicken Breast \$40

With choice of cheese: (choose one)
Blueberry brie
Sun dried tomato and goat cheese
Basil and cream cheese

Cajun Roasted Pork Loin \$40

With Jack Daniels demi-glace and
roasted apples

Traditional Roast Turkey \$40

With house stuffing and all the fixings

Vegetarian Entrée Options

Cajun Rice Stuffed Bell Pepper \$40

With sun-dried tomato and basil sauce

Vegetable Strudel \$38

Vegetable Stir-Fry \$39

Vegetable Napoleon (bread crusted) \$39

Roasted Vegetable Fusilli \$38

With tomato sauce

Vegetarian Lasagna \$38

Vegan Cabbage Rolls \$40

With tomato sauce

Desserts (choose one)

White Chocolate Blueberry Mousse

With cinnamon Anglaise

Dark Chocolate Truffle Mousse Cake

New York-Style Cheesecake

With fruit coulis

Maple-Crusted Apple Pie

With vanilla bean Anglaise

Strawberry-Rhubarb Tart

Flavoured Crème Brûlée

Vanilla, maple, almond or Bailey's

Chocolate Pot de Cream



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Reception

Priced as stated.

Cold Items

Smoked Salmon (serves 36 persons)
With cream cheese and crackers

\$200

Pyramid of Jumbo Shrimp

\$34/dozen

Assorted Finger Sandwiches
(based on three per person)

\$12/person

Nacho Chips
With salsa and sour cream

\$12/basket

Add guacamole as an upgrade | \$3

Domestic Cheese Board
Garnished with grapes and crackers

Small (10-20 people)

\$200/order

Medium (20-40 people)

\$375/order

Large (40-60 people)

\$550/order

Vegetable Crudités
With chipotle ranch dip

Small (10-20 people)

\$110/order

Medium (20-40 people)

\$200/order

Large (40-60 people)

\$280/order

When planning a reception, we recommend the following guidelines:

Reception Time: Pieces per person

5:00 p.m. to 7:00 p.m. – 14 to 16 pieces | 6:00 p.m. to 8:00 p.m. – 12 to 14 pieces | 7:00 p.m. to 9:00 p.m. – 8 to 10 pieces



Reception

Priced per dozen. Minimum three dozen per order.

Cold Canapés

Pumpernickel and Smoked Salmon Mousse	\$28	Jalapeno Pepper Wraps	\$24
Herb Feta on Garlic Focaccia Crostini	\$21	Lobster Fingers	\$60
Thai Chicken Medallions on English Cucumber	\$24	Sirloin Puffs	\$50
Cherry Tomato with Fresh Basil and Chèvre	\$23	With mushroom pate	
Maritime Crab Salad in Mini-Pita Pockets	\$28	Cranberry Brie Served on a Crostini	\$18
Vegetable Sushi	\$30	With balsamic glaze	
With pickled ginger and wasabi		Upside Down Mushroom Tartlets	\$20
Camembert	\$24	Grilled Prosciutto Wrapped Figs	\$45
With Mandarin orange compote and peppered strawberry		With blue cheese and pecans	
Vine-Ripened Tomato Bruschetta	\$22		
Medallion of Pork Tenderloin	\$26		
With spicy apple compote			



Reception

Priced per dozen. Minimum three dozen per order.

Hot Canapés

Asian Beef Satay	\$28	Wonton Breaded Shrimp With spicy cocktail sauce	\$30
Bacon-Wrapped Digby Scallops	\$32	Assorted Mini-Quiches	\$24
Medium Buffalo Chicken Wings	\$30	Mini-Crab Cakes With green tomato chow chow	\$28
Sesame Chicken Satay With teriyaki sauce	\$27	Mini-Sirloin Burgers	\$34
Fried Thai Spring Rolls With Thai plum dipping sauce	\$22	Spicy Vegetable Samosas With cucumber raita	\$28
Wild-Mushroom Turnovers	\$32	Spanokopita	\$22
Coconut Curry Chicken in Phyllo Cup	\$28		
Beam-Spiked Maple BBQ Meatballs	\$24		



Wine List

Priced by the bottle. HST Included

White

Raza - Pinot Grigio (Argentina)	\$46
Nottage Hill - Chardonnay (Australia)	\$44
Bodacious - Smooth White Blend (Canada)	\$40
Baron Philippe de Rothschild - Sauvignon Blanc (France)	\$42
Sartori - Soave (Italy)	\$40
Casillero del Diablo - Sauvignon Blanc (Chile)	\$52
Bree - Riesling (Germany)	\$52

Red

Santa Carolina Reserva - Merlot (Chile)	\$44
Raza - Malbec (Argentina)	\$46
Bodacious - Smooth Red Blend (Canada)	\$40
Baron Philippe de Rothschild - Pinot Noir (France)	\$42
Woodbridge - Cabernet Sauvignon (USA)	\$44
Casillero del Diablo - Merlot (Chile)	\$52
McManis - Cabernet Sauvignon (USA)	\$66



Bar Options

Host Bar: Beverages are charged to the host's account per drink, plus tax and service charges.

Cash Bar: Beverages are sold on a cash basis and are inclusive of tax.

Beverages	Host Bar	Cash Bar	Punch (served by the gallon/approximately 30 servings)	
House Brand Liquor	\$5.65	\$6.50	Champagne Punch	\$85
Liqueurs	\$6.09	\$7	Wine Punch	\$80
Premium Liqueurs	\$7.40	\$8.50	Liquor Punch	\$90
Domestic Beer	\$5.65	\$6.50	Fruit Punch	\$50
Imported Beer	\$6.09	\$7		
House Wine	\$6.09	\$7	Non-Alcoholic Beverages	
Cooler	\$6.09	\$7	Soft Drinks	\$3.25 each
			Fruit Juices	\$3.25 each
			Mineral Water	\$3.25 each

Bartender Services

In the event that total sales are less than \$400 on a cash or host bar, the following labour charge will apply: a flat rate of \$75.00, maximum three hours; thereafter, \$25.00 per hour per bartender.



Terms and Conditions

Banquet Menus

The final details of your event are to be submitted to the conference service manager assigned to your function at least five weeks prior to your function so that our entire staff may prepare to accommodate your needs.

If you have any concerns regarding food allergies, please contact your event manager.

Guarantees

In order to best serve your guests, a final confirmation of attendance or “guarantee” is required by 3:00 p.m., three full business days prior to your event. This count may not be reduced within this time period and can be increased only with the approval of the hotel chef. We will prepare to serve 5% more than the final guarantee to a maximum of 15. If no guarantee is received, the hotel will charge for the expected number of guests indicated on the event order.

Function Rooms

Much of the success of your event depends on the atmosphere of your surroundings. At Delta Hotels Saint John, we understand the importance of this, and we will work with you to achieve the overall experience you desire. The attendance you anticipate, as well as the set-up you require, are the primary factors in your function room assignment. Revision in these requirements may necessitate changes to a more suitable room. Likewise, our schedule of room rental fees is based upon your group's program. Changes to group counts, times, dates, meal functions or set up may necessitate revision to rental fees.

Signage and Displays

In order to preserve the integrity of the hotel and to comply with local fire codes, all signage, displays or decorations and their set-up shall be subject to prior approval of the hotel.





Terms and Conditions

Audiovisual

Any additional power or audio visual requirements beyond what the Hotel is able to provide must be organized through the hotel's exclusive supplier, PSAV Presentation Services. PSAV can be reached by phone at (506) 644-9897 or email at mbelliveau@psav.com In the event a 3rd party audio visual company is selected, then a hotel representative (arranged through PSAV) must be engaged to oversee the supplier to ensure they are adhering to hotel policies for the safety of the guests, employees and venue. The charge for the Outside Supplier Assistance Program is \$750 per day. If the representative is required beyond 10 hours each day, each additional hour will be charged at \$75.00. Please note, the role of the hotel's representative is an advisory/supervisory capacity only and they are not responsible for the physical setting up or moving of supplier's equipment. Should the outside supplier have other requirements such as (but not limited to) electrical patch, extended loading dock stay or house PA, standard rates will apply and are extra beyond the Outside Supplier Assistance Program fee.

Special Catering Services

Our catering team will be pleased to assist you with any floral arrangements and will gladly recommend photographers, entertainment and decorations to enhance your event.

Pricing

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet event order.

Security

Delta Hotels Saint John does not assume responsibility for the damage or loss of any merchandise brought into the hotel. Therefore, should you wish to consider arranging for security personnel, this can be accommodated through Conference Services.

Payment Policy

Unless credit has been established with Delta Hotels Saint John, the following payment schedule will apply.

- In order to consider a social booking to be definite, a \$1,000.00 deposit is to be paid up front and is non-refundable.
- Six months prior to the function, 50% of the anticipated balance is to be paid.
- Thirty days prior to the function, 75% of the anticipated balance is to be paid.
- Seven business days prior to the function, 90% of the anticipated balance is to be paid.
- Any remaining portion of the bill is to be paid in full at the completion of the function.

Cancellation

Should you find it necessary to cancel your confirmed function, cancellation charges, as outlined on your contract, will be assessed.

Liabilities

Please be assured that the entire Delta Hotels Saint John team will do everything to see that your function runs smoothly. Occasionally, situations do occur beyond our control, such as accidents, government regulations and food and beverage unavailability, which prevent or interfere with our performance. We will keep you informed should these situations occur, and we will arrange an alternate solution.



Terms and Conditions

Damages

It is the responsibility of the patron to assume full responsibility for any damages to the hotel property cause by the patron, their guests or the agents of the patron (e.g., bands, display companies, etc.)

Shipping and Receiving

Packages may be delivered to the hotel two business days prior to your event. To ensure that your materials are sorted and delivered properly, please include the following information on all packages.

Delta Hotels by Marriott Saint John
39 King Street
Saint John, New Brunswick
E2L 4W3

Hold for (Client's Name)
Name of Group and Event
First Date of Event
Number of Boxes (i.e., 1 of 2, 2 of 2, etc.)

Our banquet department will be happy to assist you with return shipment of your packages. Please discuss ho you would like this charged to your organization with your catering representative.

SOCAN and Re:Sound Music License 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 that is copyrighted. These fees will be charged to your master account and paid on your behalf by the hotel to SOCAN and Re:Sound.

Copyright Board Tariff No. 8 – SOCAN

Events with Dancing:

1–100 people \$44.13 plus tax
101–300 people \$63.49 plus tax
301–500 people \$132.39 plus tax
500+ people \$187.55 plus tax

Events without Dancing:

1–100 people \$22.06 plus tax
101–300 people \$31.72 plus tax
301–500 people \$66.19 plus tax
500+ people \$93.78 plus tax

Copyright Board Tariff No. 5 – Re:Sound

Events with Dancing:

1–100 people \$18.51 plus tax
101–300 people \$26.63 plus tax
301–500 people \$55.52 plus tax
500+ people \$78.66 plus tax

Events without Dancing:

1–100 people \$9.25 plus tax
101–300 people \$13.30 plus tax
301–500 people \$27.76 plus tax
500+ people \$39.33 plus tax

Should you require any additional information, please contact the SOCAN office at 902.464.7000 or 1.800.707.6226.