



DELTA  
HOTELS  
MARRIOTT

—  
THE  
WEDDING  
MENU  
2023  
—





Our goal is to make your day flawless. We believe quality matters, and we thrive on flawless delivery on your special day.



### **WE OFFER**

- Complimentary Reception Room
- Complimentary suite for the couple for the night of the event
- Special rates for guests attending your wedding
- Complimentary parking for the couple on the night of the event
- Ceremony in the Bridge - \$1,500.00 rental fee




  
 Reception Menu

Reception Minimum 25 People  
 Surcharge of \$2/dozen if hand passed on trays  
 Minimum order of 3 dozen per item

### Cold Hors d'Oeuvres

- Smoked Salmon Tortilla Bites | **\$44.00**
- Tomato Basil Bruschetta | **\$42.00** 
- Montréal Smoked Meat Reuben Pickle Bites | **\$45.00** 
- Duck Rillettes Puff Pastry with Orange Marmalade | **\$48.00**
- Beef Tartare Wonton Crisps | **\$49.00**
- Asparagus Pastry Twists | **\$43.00** 
- Prosciutto Wrapped Nectarines with Arugula | **\$46.00** 
- Scallop Crudo with Cucumber, Radish and Fresh Herbs | **\$46.00** 
- Chili and Lime Shrimp Skewers | **\$47.00** 
- Beetroot Hummus with Toasted Walnuts | **\$43.00**  

### Hot Hors d'Oeuvres

- Vegetable Spring Roll | **\$42.00** 
- Teriyaki Beef Satays | **\$46.00**
- Crab Cakes with Creole Aioli | **\$48.00**
- Bacon Wrapped Scallops | **\$49.00** 
- Coconut Shrimp with Cocktail Sauce | **\$50.00**
- Jiggs Dinner Croquettes | **\$42.00**
- Hickory Barbeque Meatballs | **\$42.00**
- Corn Dusted Cod Tongues with Tartar Sauce | **\$44.00** 
- Honey Garlic Chicken Skewers | **\$46.00**
- Crispy Breaded Mozzarella with Marinara | **\$44.00**
- Grilled Beef Sliders with Aioli, Greens, Tomato, Cheddar, Pickle | **\$55.00**
- Breaded Chicken Wings with Bourbon and Soy Molasses | **\$45.00**
- Spinach and Artichoke Stuffed Mushroom Caps | **\$43.00**  
- Freshly Baked Pretzel Bites with Dijon Mustard | **\$43.00** 
- Arancini alla Milanese with Pomodoro | **\$46.00** 
- Buffalo Broccoli Wings | **\$45.00** 
- Balsamic Glazed Dates Stuffed with Bacon and Blue Cheese | **\$46.00** 
- Sweet Pea and Potato Kebabs with Maple Sriracha | **\$43.00**  
- Honey Glazed Figs-in-a-Blanket with Cinnamon Goat's Cheese | **\$44.00** 
- Pancake Battered Sausage with Molasses Ketchup | **\$46.00**

-  *Gluten Free*
-  *Vegan*
-  *Vegetarian*



# Animated Food Station

## **AAA Prime Rib of Beef with "Au Jus" | \$545.00**

Serves 25 to 30

## **Mustard and Herb Crusted Hip of Beef | \$1725.00**

Serves 120 to 150. Subject to Availability.

## **Coffee Crusted Beef Striploin | \$470.00**

Serves 25 to 30

## **Peppercorn Crusted Beef Tenderloin | 495.00**

Serves 25

## **Flambé Station | Market Price**

Tequila and Lime Tiger Prawns, Vodka and Lemon Seared Sea Scallops

Screech Peppercorn Beef, Seaweed Gin and Balsamic Marinated Chicken

## **Raclette Station | \$450.00**

One Whole Cheese Wheel with Gherkins, Pickled Pearl Onion and Steamed Potato

## **Freshly Shucked Oysters | \$7.25 each**

with Mignonette, Sambal, Sea Salt, Cracked Pepper, Lemon

Minimum 100

# Other Food Station

## **Poutine Buffet | \$13.00 per person**

Hand-Cut Fries, Québec Cheese Curds and Rich Poutine Gravy

Add Salt Beef (\$4.25 per person), Ground Beef (4.25 per person),

and Mt. Scio Savoury Dressing (\$3.25 per person)

## **Smoked Salmon | \$300.00 per fillet**

with Capers, Red Onion, Lemon and Dill Cream Cheese

## **George Street Sausage Bar | \$16.00 per person**

Ketchup, Mustard, Relish, Sauerkraut, Bell Peppers, Banana Peppers, Chopped Onion,

Onion Hay, Crumbled bacon

## **Mashed Potato Martinis | \$8.25 per person**

with Sour Cream, Gravy, Crumbled Bacon, Diced Tomato, Shredded Cheddar and Sliced Scallions

Add Shrimp, Scallops, chicken and beef tip for additional price

## **Taco Station | \$23.00 per person**

Grilled Chicken Breast, Ground Beef, Vegan Ground Chorizo, Flour and Corn Tortillas, Diced

Tomato, Chopped Garden Greens, Sautéed Bell Peppers and Onions, Southwest Black Bean

Basmati, Coriander, Sliced Scallions, Cheddar and Monterey Jack Cheese, Lime Wedges,

Pickled Jalapeños, Sour Cream, Salsa and Guacamole

## **Grilled Beef Sliders | \$65.00 per dozen**

Lettuce, Tomato, Red Onion, Pickle, Cheddar, Mayo, Ketchup, Relish, Mustard

## **Fresh Popcorn Station | \$4.50 per person**

with Assorted Seasonings and Melted Butter



# Plated Dinner Offerings

Price based on 3 courses

Additional courses \$8.00 per person/ For groups less than 15 add \$8.00 per person

## **Appetizer**

Caesar Salad with Roasted Garlic Dressing, Croûtons, Crumbled Bacon, Parmesan  
Spinach Salad with Toasted Almond, Red Onion, Feta, Raspberry Red Wine Vinaigrette  
Garden Greens with Crisp, Fresh Vegetables and Maple Dijon Vinaigrette  
Watermelon Salad with Arugula, Goat's Cheese, Candied Walnuts and Balsamic Glaze (Add \$3.50)

Vichyssoise

Curried Sweet Potato and Coconut Soup

Carrot and Cardamom Soup

Newfoundland Seafood Chowder

Charcuterie featuring Specialty Cured Meats, Cheeses, Pickles and Crostini  
Jiggs Dinner Croquettes with Mustard Pickle Coulis and Cranberry Chutney  
Wild Mushroom Arancini with Spring Pea Purée  
Marinated Beetroot Tartare with Sea Salt Crostini, Arugula and Avocado Lime Purée

## **Entrée**

Chicken Suprême Piccata, Lemon Caper Butter Sauce | **\$64.00**  
Herbed Goat's Cheese Stuffed Chicken Suprême, Flame-Kissed Tomato Salsa | **\$66.00**  
Braised Beef with Hunter's Chasseur Sauce | **\$67.00**  
Slow Roasted Cornish Game Hen, Wild Blueberry and Rosemary Jus | **\$68.00**  
Seared Atlantic Salmon, White Wine and Garlic Cream | **\$68.00**  
Pork Tenderloin Medallions, Maple Mustard Cream | **\$69.00**  
Seared Beef Tenderloin, Balsamic Onion Jam, Pinot Noir Mushroom Sauce | **\$79.00**  
Beef Wellington with Bordelaise Sauce | **\$84.00**  
Chef's Choice of Premium Vegan Entrée | **\$65.00**

*\*For an additional \$8.00 per person you may select 2nd entrée.*

*Final numbers for these options must be pre-ordered 1 (one) week prior to your function and place cards must be provided for each place setting indicating what has been selected.*

## **Dessert**

Homestyle Carrot Cake  
Figgy Duff with Salted Screech Caramel  
Chocolate Truffle Mousse Cake  
Strawberry Champagne Cheesecake  
Deep Dish Apple Pie  
Cinnamon Bun Cheesecake  
Decadent Chocolate Cake

*All dinners are served with Chef's choice of seasonal vegetables, potatoes, freshly baked rolls and butter,  
Starbucks Pike Roast Medium Blend Regular Coffee, Decaf Coffee & Assorted Teavana Teas*



# Dinner Buffet

For group less than 75 add \$8.00 per person

## Dinner Buffet | \$74.00

Garden Greens with Assorted Dressings

Tuscan Pasta Salad

Greek Salad

Broccoli Slaw

In-House Smoked Salmon Platter

Gourmet Charcuterie and Cheese Board with Pickles, Olives, Fresh and

Dried Fruit, Mixed Nuts, Mustards, Chutneys, Baguette and Crackers

Grilled Vegetable Platter

Beef Prime Rib au Jus

Seared Newfoundland Cod with Pork Scrunchions

Vegan Penne Bolognese

Rosemary Roasted Fingerling Potatoes

Roasted Root Vegetables

Freshly Baked Rolls with Butter

Chef's Choice of Assorted Desserts

Seasonal Fresh Sliced Fruit Platter

*Dinner buffet is served with Starbucks Pike Roast Medium Blend Regular Coffee,  
Decaf Coffee & Assorted Teavana Teas*



# Banquet Beverage

## Host Bar

Soft Drinks | \$4.75  
Domestic Beer | \$8.50  
Premium Beer | \$10.00  
Imported Beer | \$10.00  
Liquor | \$8.50  
House Wine (5oz) | \$9.00  
Liqueurs | \$9.00  
Mineral Water, Perrier | \$6.00  
Non-Alcoholic Beer | \$7.00  
Non-Alcoholic Wine | \$7.00  
*\*\*Host Bar prices are subject to  
15% Gratuity & 15% HST*

## Cash Bar

Soft Drinks | \$5.25  
Domestic Beer | \$9.75  
Premium Beer | \$11.50  
Imported Beer | \$11.50  
Liquor | \$9.75  
House Wine (5oz) | \$10.25  
Liqueurs | \$10.25  
Mineral Water, Perrier | \$7.00  
Non-Alcoholic Beer | \$8.00  
Non-Alcoholic Wine | \$8.00  
*\*15% HST is included on cash bar prices*

*Bartender Fee - if bar sales are less than \$450.00 per bar, a bartender's fee of  
\$30.00/hour will apply. Minimum \$120.00*

# Wine

## White

Folonari Pinot Grigio, Italy | **\$51.00**  
Trapiche Zaphy Organic Chardonnay, Argentina | **\$54.00**  
Dr. ZenZen Riesling, Germany | **\$58.00**  
La Mascota Chardonnay, Argentina | **\$60.00**  
Mission Hill Five Vineyards Pinot Blanc | **\$60.00**  
Santa Margherita Pinot Grigio, Italy | **\$62.00**  
Villa Maria Private Bin Sauvignon Blanc, New Zealand | **\$65.00**

## Red

Folonari Valpolicella, Italy | **\$51.00**  
Coreto Jocker Pinot Noir, Portugal | **\$53.00**  
Trapiche Zaphy Organic Cabernet Sauvignon, Argentina | **\$54.00**  
Don David Malbec, Argentina | **\$60.00**  
Torres Altos Ibericos Trempranillo, Spain | **\$65.00**  
Dory Harvest Merlot Shiraz, Portugal | **\$67.00**  
Bichi Borchesi Chianti Sangiovese, Italy | **\$69.00**  
Chateau St. Michelle Cabernet sauvignon, United States | **\$79.00**

## Rose

Folonari Rose pinot Grigio, Italy | **\$51.00**  
Villa Wolf Pinot Noir Rose, Germany | **\$54.00**

## Champagne & Sparkling Wine

Freixenet Cordon Negro Brut, Extra Dry, Spain | **\$53.00**  
Villa Conchi Cava Brut, Spain | **\$55.00**  
Bolla DOC Prosecco, Italy | **\$59.00**  
Mumm Cordon Rouge, Champagne, France | **\$145.00**



# Conditions of Booking

- All food and beverage must be supplied by The Delta St. John's. Only exception is celebration cakes and candy bars.
- All food and beverage prices are subject to 18% Service charge and 15% Harmonized Sales Tax (HST)
- Cake cutting/serving fee is \$75
- Provincial liquor laws prohibit the sale or donation of alcohol not purchased under The Delta's liquor license, and the consumption of alcohol gifts received onsite. Regular bar service concludes at 1:00 am. Entertainment should cease at this time to allow sufficient time for clearing the function.
- Rose petals, glitter & confetti must have written approval to be used. If approved they may have a \$500 cleaning fee applied.
- Bookings are subject to a minimum event charge (attrition). Prices are subject to change and only guaranteed 60 days from quote.
- Menu selections and any dietary restrictions must be finalized 4 weeks prior.
- Venue floor plan must be confirmed 2 weeks prior. A labour charge will apply for any major changes on the day of the event.
- Guaranteed guest numbers must be confirmed by 12:00 noon 3 business days prior to any catered function.
- The Delta St. John's is not responsible for any loss or damage of personal items.
- SOCAN & RE SOUND music fees assessed as required and payment will be due upon receipt.
- Pricing is for 2023 only, subject to change.

## Function Space

### Harbourview Ballroom

12 Rounds of 8 (with chargers) = 96 + head table

12 Rounds of 10 (no chargers) = 120 + head table

13 Rounds will fit with a sweetheart table instead of head table

With a Band – Remove 3 tables (10 rounds)

NO risers for the head table

Cake Table is 60" round or 6' rectangle

Dance floor is 12 x 12 – we can make bigger with less tables

### Salon A

25 Rounds of 8 (with chargers) = 200 + head table

25 Rounds of 10 (no chargers) = 250 + head table

With a Band – Remove 3-5 tables

Head Table can go on Risers

Cake Table is 60" round or 6' rectangle

Dance floor is 16 x 16 – we can make bigger with less tables