



CATERING MENU 2023

Prices Subject to Gratuity & taxes



BREAKFAST BUFFET

For groups less than 15 add \$8.00 per person

Hot buffet add \$10.00 per person

Delta Continental | \$22.00

Assorted, Freshly Baked Breakfast Pastries
Butter, Jam and Preserves
Fresh Fruit Platter
Domestic Cheese Platter

Delta Traditional Breakfast | \$32.00

Assorted, Freshly Baked Breakfast Pastries
Butter, Jam and Preserves
Freshly Sliced Fruit
Domestic Cheese Platter
Chive Scrambled Eggs
Hash Brown Potatoes
Crispy Bacon, Country Style Sausages and Baked Ham

The Newfoundlander | \$36.00

Chive Scrambled Eggs
Crispy Bacon and Bologna
Hash Brown Potatoes
Newfoundland Fish Cakes
Toutons with Molasses
Butter, Jam and Preserves

Sweet & Savory | \$39.00

Crispy Bacon and Maple Sausage
Buttermilk Pancakes with Québec Maple Syrup,
Seasonal Berries and Whipped Cream
Hash Brown Potatoes
Fresh Fruit Salad
Chocolate and Butter Croissants
Cinnamon French toast
In-House Smoked Salmon
Butter, Jam and Preserves

Add Juice Station for \$4.95 per person

PLATED BREAKFAST

Continental | \$24.00

Fresh Fruit Kebab with Honey and Vanilla Yogurt
Freshly Baked Butter Croissant
Sliced Domestic Cheeses
Butter, Jam and Preserves

Omelette | \$33.00

Ramekin of Fresh Fruit
Western Omelette
Crispy Bacon
Country Style Sausage
Hash Brown Potatoes
Freshly Baked Butter Croissant
Butter, Jam and Preserves

Eggs Benny | \$34

Ramekin of Fresh Fruit
Buttermilk Pancakes with Québec Maple Syrup
Hash Brown Potatoes
Tomato, Spinach and Cheddar Eggs Benedict
on Grilled Portobello

*All breakfasts are served with Starbucks Pike Roast Medium Blend Regular Coffee,
Decaf Coffee & Assorted Teavana Teas*

COFFEE BREAKS

Morning Refresher | \$21.00

Fresh Fruit Platter
Assorted Individual Yogurts
Assorted Danishes, Muffins and Croissants
Butter, Jam and Preserves

Meeting Pause | \$22.00

Fresh Fruit Platter
Assorted Individual Yogurts
Freshly Baked Muffins
Domestic Sliced Cheeses

Mid-day Scoop | \$28.00

Warm Chocolate Brownie
Vanilla Ice Cream
Whipped Cream
Raspberry Coulis, Hot Chocolate Sauce & Chocolate Stick

Afternoon Tea | \$25.00

Assorted Crudités with Peppercorn Ranch
Assorted Tea Sandwiches (Cucumber and Butter, Apple and Brie, Curried Chicken Salad, Smoked Salmon and Dill Cream Cheese, Guacamole Egg Salad)
Assorted Dessert Squares

Chocolate Lover | \$26.00

Double Chocolate Chip Cookies
Freshly Sliced Melon with Rich Chocolate Syrup
Assorted Chocolate Bars
Gourmet Hot Chocolate with Marshmallows and Whipped Cream

*All breakfasts are served with Starbucks Pike Roast Medium Blend Regular Coffee,
Decaf Coffee & Assorted Teavana Teas*

ENHANCE YOUR BREAKFAST & BREAK

Newfoundland Touton with Molasses | \$5.00

Freshly Baked Scone | \$5.50

Buttermilk Pancakes with Maple Syrup and Whipped Cream | \$7.75

Western Omelette | \$9.75

Individual Cereal with Fresh Milk | \$5.50

Raisin Tea Bun with Whipped Molasses Butter | \$5.50

Assorted Muffins and Pastries | \$5.50

Bacon and Egg Breakfast Sandwich | \$8.95

Porridge Oats with Fresh Berries and Brown Sugar | \$7.75

Assorted Breakfast Breads | \$5.50

Assorted Individual Yogurts | \$4.25

Whole Fresh Fruit | \$3.75

Molasses Baked Beans | \$4.25

Bacon, Ham, Sausage or Bologna | \$9.00

Chive Scrambled Eggs | \$5.95

Grilled Asparagus | \$4.50

Fresh Fruit Kebab | \$6.25

Gluten Free Toast | \$3.95

Gluten Free Muffin | \$6.50

Sliced Seasonal Fruit | \$10.00

Yogurt Parfait Bar with Granola, Fresh Berries and Assorted Yogurts | \$8.50

Gourmet Jarcuterie Featuring Specialty Deli Meats and Cheeses | \$16.00

Assorted Crudités with Hummus | \$9.25

Assorted, Freshly Baked Cookies | \$31.00 per dozen

Basket of Freshly Prepared Potato Chips | \$22.00 (serves 10)

**Prices are per person unless stated otherwise*

COLD LUNCHEON

Bento Box | \$35.00

Vegetarian:

Grilled Vegetables, Marinated Tofu and Basil Pesto, Honey Lemon Quinoa Salad, Chef's Choice Dessert Square

Roast Beef:

Roasted Beef, Swiss Cheese and Dijon Mustard, Golden Italian Pasta Salad, Chef's Choice Dessert Square

Turkey

Smoked Turkey Breast, Aged Cheddar, Creole Aioli, Roasted Potato Salad, Chef's Choice Dessert Square

PLATTER

Seasonal Fresh Sliced Fruit | **\$10.00 per person**

Imported and Domestic Cheese | **\$16 per person**

Fresh Vegetable Crudités with Peppercorn Ranch | **\$9.25 per person**

Assorted Cocktail Sandwiches | **\$54.00 for 50 pieces**

Charcuterie of Assorted Cured Meats, Pickles, Mustards,

Chutneys and Fresh Baguette | **\$17.00 per person**

In-House Smoked Salmon Platter | **\$300 per side**

BEVERAGES

Beverages

Chocolate and Low Fat Milk | \$4.95

Lemonade | \$5.25

Individual Tropicana Juices | \$5.25

Pepsi Brand Soft Drinks | \$4.75

Perrier Mineral Water | \$4.75

Aquafina 591 ml Water | \$4.75

Starbucks Pike Roast Medium Blend Regular Coffee,

Decaf Coffee & Assorted Teavana Teas | \$5.25

**Bottled and Canned Beverages are Charged on Consumption*

LUNCH BUFFET

For groups less than 15 add \$8.00 per person

The Delicatessen | \$37.00

Garden Greens with Assorted Dressings or Soup du Jour
Roasted Beef, Aged Cheddar and Dijon Mustard on French Baguette
Grilled Vegetables, Marinated Tofu and Basil Pesto in a Spinach Tortilla
Egg Salad Pita
Grilled Chicken Caesar Wrap
Black Forest Ham, Swiss Cheese and Dijonnaise on a Pretzel Roll
Freshly Prepared Potato Chips
Chef's Choice of Assorted Desserts

Build Your Own Clubhouse | \$39.00

Ciabatta and Pretzel Rolls
Aioli and Cajun Mayo
Grilled Chicken Breast and Crispy Bacon
Aged Cheddar and Swiss Cheese
Lettuce and Tomato
Caesar Salad with Roasted Garlic Dressing, Croûtons, Crumbled Bacon and Parmesan
Broccoli Slaw
Chef's Choice of Assorted Desserts

The Italian | \$44.00

Caesar Salad with Roasted Garlic Dressing, Croûtons, Crumbled Bacon, Parmesan
Caprese Salad with Mozzarella, Balsamic Reduction, Tomato and Basil
Grilled Garlic Toast
Lasagna al Forno
Chicken Penne Alfredo
Vegan Pappardelle Bolognese
Chef's Choice of Assorted Desserts

The Spa | \$46.00

Greek Salad
Honey Lemon Quinoa Salad with Cucumber, Tomato, Bell Pepper and Chickpeas
Poached Atlantic Salmon with Lemon Dill Cream
Grilled Chicken Stir-Fry with Maple Chili Soy Glaze
Rice Pulao with Toasted Cashews, Sultanas, Sautéed Vegetables
Chef's Choice of Assorted Desserts

Build your own Taco | \$47.00

Grilled Chicken Breast and Ground Beef
Vegan Ground Chorizo
Flour and Corn Tortillas & House-Made Tortilla Chips
Diced Tomato and Chopped Garden Greens
Sautéed Bell Peppers and Onions
Southwest Black Bean Basmati
Coriander and Sliced Scallions
Cheddar and Monterey Jack Cheese
Lime Wedges and Pickled Jalapeños
Sour Cream, Salsa and Guacamole
Chef's Choice of Assorted Desserts

*All lunch are served with Starbucks Pike Roast Medium Blend
Regular Coffee, Decaf Coffee & Assorted Teavana Teas*

LUNCH TABLE D'HOTE - 3 COURSES

For groups less than 15 a \$95 service fee will apply

Choice of Soup or Salad

Caesar Salad with Roasted Garlic Dressing, Croûtons, Crumbled Bacon, Parmesan
Caprese Salad with Mozzarella, Balsamic Reduction, Tomato and Basil
Spinach Salad, Toasted Almond, Red Onion, Feta, Raspberry Red Wine Vinaigrette
Garden Greens with Crisp, Fresh Vegetables and Maple Balsamic Vinaigrette
Honey Lemon Quinoa Salad, Cucumber, Tomato, Bell Pepper and Chickpeas

OR

Curried Lentil Soup
Celery Root, Parsnip and Maple Soup
Tomato, Beetroot and Gin Soup
Cream of Mushroom Soup
Roasted Carrot Soup with Orange and Dill

Entrée

Pan-Seared Local Cod with Pork Scrunions | **\$42.00**
Roasted Chicken Breast with Basil Pesto Cream | **\$ 43.00**
Poached Atlantic Salmon with Lemon Dill Cream | **\$44.00**
Pork Tenderloin Medallions with Brandy Mushroom Sauce | **\$46.00**
Mustard Crusted Roast Beef au Jus | **\$48.00**

**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

Figgy Duff with Salted Screech Caramel
Carrot Cake with Cream Cheese Icing
New York Cheesecake with Raspberry Coulis
Deep Dish Apple Pie
Chocolate Lover's Torte

*All lunch are served with Starbucks Pike Roast Medium Blend Regular Coffee,
Decaf Coffee & Assorted Teavana Teas*



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 STATIONS

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 STATIONS

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

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

Cajun Chicken Penne

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*

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

Roasted Red Pepper Soup

Butternut Squash Soup

Newfoundland Seafood Chowder (Add \$3.50 per person)

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

BANQUET BAR 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

Confirmation

All function arrangements will only be considered confirmed by The Delta Hotel pending receipt of the signed Function Contract and/or Banquet Event Order from the convener. Arrangements for events without the signed contract will be considered tentative only, and will be released without receipt of this signed contract.

Cancellation Policy

All cancellations must be confirmed in writing and forwarded to The Delta Hotel, Catering Department.

Cancellations received:

- 30 days or more - full day rental for the function space contracted
- 29 days or less - 25% of estimated total charges contracted
- 4 days - 50% of estimated total charges contracted
- Less than 2 days - 100% of estimated total charges contracted

Function Room

The hotel reserves the right to substitute a comparable room within the Hotel for the function room(s) named in the Banquet Events Order(s). Changes to the function room set-ups on the day of the event will be subject to labour fees. The Delta Hotel reserves the right to inspect and control all private functions. Liabilities for damages to the premises will be charged accordingly. The Hotel will not assume responsibility for personal property or equipment brought into the function area. Personal effects and equipment must be removed from the function room at the end of each day, unless the room is held on a 24-hour basis. Security services may be arranged at an additional cost.

Food & Beverage

All food and beverage for events held in the Hotel must be supplied by The Delta Hotel and may not be brought in from outside sources. All food and beverage must be consumed within the Hotel and may not be removed from the premises. Provincial liquor laws prohibit the sale or donation of alcoholic beverages meant for consumption that are not purchased under the liquor license of the The Delta Hotel. Provincial liquor laws permit the service of liquor, Monday through Sunday, 11:00AM to 1:00AM. Entertainment should cease at this time to allow sufficient time for clearing the function room. An increase in numbers within 72 hours of the event will be subject to availability and surcharge. For accuracy all printed menus must be submitted to The Delta Hotel for final approval.

Guarantee

The guaranteed number of guests attending a function must be specified by 12:00 noon three (3) business days prior to any catered function. Should no guarantee be received, the Hotel will prepare and charge for the original number contracted. You will be billed for the guaranteed number given, or the actual attendance, whichever is greater. Also, any alternate meals prepared at the request of the client at the time of the event will be charged over and above the guarantee. Floor plans pertaining to specific events must be provided and/or approved three (3) business days prior to the function, as well.

Audio-Visual

The Delta Hotel's audio-visual service is supported by EncoreTechnicians that will provide superior product and service at competitive pricing.

Patch Fees

In the event that an audio-visual provider other than Encore is used, patch fees will apply.

- Avalon Ballroom - \$1250.00 per day
- Salon A - \$500.00 per day
- Harbourview Ballroom - \$750.00 per day

CONDITIONS OF BOOKING

Tax & Service Charge

All food and beverage prices, and room rentals are subject to 18% Service Charge and 15% Harmonized Sales Tax. All audio-visual and any additional items required are subject to 15% Harmonized Sales Tax.

Payment

Payment terms are net thirty (30) days. Credit must be established to the satisfaction of the Hotel. Clients may be approved for direct invoicing of charges by completing an application for credit, or by supplying a credit card number as a payment guarantee. In the event that payment is not received on accounts within thirty (30) days, the Hotel reserves the right to apply charges directly to the credit card supplied. Accounts settled by credit card in excess of \$5000.00 may be subject to a 3% service charge.

For social events such as weddings, graduations, and Christmas parties, a \$1500.00 deposit is required at the time of confirmation of booking, with a full pre-payment two (2) weeks prior to the event. Any over payment remaining on the account after charges have been applied will be refunded to the customer within seven (7) working days.

Package Handling

The delivery of all packages/boxes are to be pre-arranged with the Hotel. Storage and handling fees may apply. For further information please ask our conference service managers.

Signage

It is required that all signage in the Hotel be professionally printed. Hand written signs cannot be displayed. Signage will be permitted on the meeting room and ballroom levels only. No signage will be permitted in the lobby without prior consent from Hotel Management. The Hotel will not permit the affixing of anything to the walls of meeting space without prior consent from Hotel Management.

Sky Jack

\$225/day minimum

OR

\$30/hour, minimum 4 hours for employees to hang sign

Entertainment License Fee

Any event booked that involves entertainment in the form of pre-recorded music, live music, or comedy is subject to both a SOCAN fee and a RE: SOUND fee of:

Room Capacity	Socan		Re: Sound	
	Without Dancing	With Dancing	Without Dancing	With Dancing
1-100	22.06	44.13	9.25	18.51
101-300	31.72	63.49	13.3	26.63
301-500	66.19	132.39	27.76	55.52
500 +	93.78	187.55	39.33	78.66

The society of Composers, Authors and Music Publishers of Canada requires that the Delta Hotel collect and remit this amount on behalf of the client.