

Wedding Menus

DELTA
meeting
MAESTROS

Above Photo: Mike & Diane Photography
Below Photos (L&R): Chair Flair, Red Diesel Photography
and Dahlia Floral Design



Delta Bow Valley Hotel
209 4th Avenue S.E, Calgary, Alberta, T2G 0C6
Ph: 403-205-5490 Fax: 403-266-0007
www.deltabowvalleyweddings.com


DELTA
BOW VALLEY
DOWNTOWN CALGARY

RECEPTION | DINNER | LATE NIGHT | BEVERAGE

209 4th Avenue S.E, Calgary, Alberta, T2G 0C6 • Ph: 403-205-5490 • Fax: 403-266-0007 • www.deltabowvalleyweddings.com

DELTA GREENS

The impact that hotels and the travel industry have on the environment is a growing concern amongst Delta's guests, employees and communities. Delta Hotels has commenced on a strategic national sustainability initiative that is transforming the way we operate our hotels and build a green culture among our employees.

We also hope to inspire our guests and communities to embrace sustainability.

Our goals are to: **1.** minimize energy consumption and carbon emission, **2.** minimize water, materials consumption and waste, **3.** reduce the environmental impact of supply chain and facilities. **4.** maximize green awareness and Delta reputation with key communities.

The Delta Bow Valley has recently been awarded it's 4 Green Key Rating from Hotel Association of Canada.

The 4 Green Key rating was awarded to the Delta Bow Valley Hotel that has shown national industry leadership and commitment to protecting the environment through wide ranging policies and practices. The Delta Bow Valley Hotel has mature programs in place that involve management, employees, guests, and the public, and which have shown substantial and measurable results.

2009-2011 Hotel Association of Canada - 4 Green Key Rating



MEETINGS AND EVENTS

- all meeting rooms are equipped with recycling bins
- paperless billing
- whiteboards vs flipcharts (on request)
- replaced light bulbs with energy efficient bulbs
- purchase and use of local organic foods
- online event menus
- reusable linen napkins replace disposable paper napkins
- dimmer controls in meeting rooms
- draperies and shades are kept closed in unoccupied rooms
- conference schedules, menus, contracts communicated via email to clients
- bulk food items replace individual packages where applicable
- composting program in outlets, banquets and kilen

CUISINE

Our menu consists of food products that are well grown locally and in season, prepared by our award winning culinary team. Executive Chef Paul Maniaci is ahead of his time as he has spent several years developing strong relationships with Alberta growers and producers. He is and has been committed to using their organic and fresh products in his recipes. In doing so, you will enjoy Alberta Producers and Growers products at their peak.



RECEPTION | DINNER | LATE NIGHT | BEVERAGE

209 4th Avenue S.E., Calgary, Alberta, T2G 0C6 • Ph: 403-205-5490 • Fax: 403-266-0007 • www.deltabowvalleyweddings.com

RECEPTION - A LA CARTE

COLD BITES

price per dozen, minimum three dozen of any one kind

- tomato bruschetta and toasted french baguette
with rubbed garlic asiago cheese\$30
- marinated cherry tomato and baby bocconcini skewers.....\$36
- assorted vegetarian canapés – vegetarian pate with apricot and
cranberry, baba ghanoush with parsley and carrot, hummus with
chickpea and pavo seed, black olive with goat cheese and sun-dried
tomato tofu and roasted red pepper tartine\$44
- assorted canapés – salami with horseradish cream on rye, shrimp on
shrimp mousse, ham and cheese spiral with mandarin, smoked
salmon mousse with roasted capers on rye, pate de fois\$44
- assorted seafood canapés – smoked salmon pin wheel with roasted
garlic cream cheese, mussel with curry cream, mini scallop with
zucchini and sun dried tomato cream, shrimp cocktail, smoked
salmon pinwheels\$44
- assorted california rolls – wasabi, pickled ginger and soya sauce
(minimum 6 dozen).....\$44
- assorted sushi – wasabi, pickled ginger and soya sauce
(minimum 6 dozen).....\$50
- individual chilled black tiger prawns, horseradish spiked cocktail
sauce\$36
- tabouli salad served with lemon pepper pita chips.....\$30

HOT BITES

price per dozen, minimum three dozen of any one kind

- vegetable samosa, mango chutney\$36
- mini vegetable spring rolls, spicy plum sauce\$36
- parmesan artichoke heart, topped with goat cheese.....\$44
- bite sized beef wellington\$36
- mini grilled cheese, with brie, granny smith apple, and
honey mustard.....\$36
- shrimp gyoza, orange chili glaze\$36
- buffalo style chicken wings, ranch dressing\$36
- chicken satay – marinated in soya, garlic, ginger, rice wine vinegar,
and peanut butter\$36
- mini chicken pot pies, mixed veggies in creamy veloute.....\$36
- mini shepherds pies, savory ground beef, veggies, and creamy
mashed potato.....\$36
- turkey tenderloin wrapped in applewood smoked bacon\$36
- brie and raspberry en croute\$46
- crab cakes, garlic aioli, hot pepper mayo\$40

*Ice Carvings are a wonderful decoration and can be created for your event, with your company logo or icon.
Please contact your Conference Service Manager for more information*




DELTA
BOW VALLEY
DOWNTOWN CALGARY



RECEPTION | DINNER | LATE NIGHT | BEVERAGE

209 4th Avenue S.E., Calgary, Alberta, T2G 0C6 • Ph: 403-205-5490 • Fax: 403-266-0007 • www.deltabowvalleyweddings.com

RECEPTION - A LA CARTE

MORE BITS AND BITES

Our Executive Chef Paul Maniaci is ready to custom design a reception package for your event.



smoked atlantic salmon sliced with baguette, capers, onions, cream cheese, chives (serves approx 25 people)	\$175 per side
italian deli meats, mustard, mayonnaise, pickled vegetables, rolls and butter (minimum 10 people)	\$14 per person
antipasto platter – roasted vegetables brushed with balsamic vinaigrette, kalamata olives, feta cheese, and focaccia fingers	\$16 per person
local canadian cheese tray – medium cheddar, oka swiss cheese, havarti, gouda, brie, assorted crackers, and sliced baguettes served with fruit garnish (minimum 10 people)	\$ 16 per person
imported and domestic cheeses with charcuterie board (house made pates) served with artisan breads, crackers (minimum 10 people)	\$19 per person
fresh seasonal vegetables, chipotle cucumber dip	\$7 per person
platter of house-made truffles and gourmet chocolate dipped strawberries	\$300 per 100 pieces
chocolate fountain – overflowing chocolate with berries (in season), cubed tropical fruit, bananas, melons, brownies, banana bread (minimum 100 people)	\$17 per person
midway treats – deep fried cheesecake, cinnamon bites, red velvet oreo cupcakes served with blueberry, raspberry, chocolate sauce and creme anglaise	\$17 per person

*Ice Carvings are a wonderful decoration and can be created for your event, with your company logo or icon.
Please contact your Conference Service Manager for more information*

RECEPTION - A LA CARTE

CHEF ATTENDED ACTION STATIONS

Add a wow to your event with a Chef Attended Action Station

five peppercorn roasted AAA alberta beef strip loin with au jus, pretzel rolls, horseradish cream, mustards (serves 35-40 people).....	\$400 per loin*
AAA roast hip of alberta beef with au jus, horseradish, mustards, pretzel rolls (serves 125 people).....	\$895 per hip*
flambéed jumbo prawns sautéed with jack daniels bourbon, garlic, shallots, chives	\$15 per person*
little italy pasta bar – focaccia fingers, chef's choice of pastas, marinara and alfredo sauces, chicken parmesan, smoked bacon, baby clams, italian sausage.....	\$22 per person*
fajita station – grilled chicken with peppers and onions, monterey jack and cheddar, lettuce, sour cream, guacamole, salsa, flour tortilla shells	\$24 per person*

**all action stations requiring a chef will be based on two-hour service only. extended chef's service of \$42 per hour will apply*

*Ice Carvings are a wonderful decoration and can be created for your event, with your company logo or icon.
Please contact your Conference Service Manager for more information*




DELTA
BOW VALLEY
DOWNTOWN CALGARY



RECEPTION | DINNER | LATE NIGHT | BEVERAGE

209 4th Avenue S.E., Calgary, Alberta, T2G 0C6 • Ph: 403-205-5490 • Fax: 403-266-0007 • www.deltabowvalleyweddings.com

RECEPTION - PACKAGES

ALL TOGETHER

minimum 30 people, pricing per person

COLLECTIVELY ONE (based on 10 pieces per person)\$35 per person

cold bite

- tomato bruschetta and toasted french baguette with rubbed garlic
- assorted vegetarian canapés (vegetarian pate with apricot and cranberry, baba ghanoush with parsley and carrot, hummus with chickpea and pavoit seed, black olive with goat cheese and sun-dried tomato, tofu and roasted red pepper tartine)
- goat cheese on toasted sesame seed rye, reduced balsamic

hot bite

- mini vegetable spring rolls, spicy plum sauce
- buffalo style chicken wings
- chicken saté marinated in soya, garlic, ginger, rice wine vinegar and peanut butter

BUNDLED UP (based on 10 pieces per person)\$40 per person

cold bite

- crab and shrimp salad in mini tartlets
- blue cheese on toasted sesame seed rye, reduced balsamic
- tomato bruschetta and toasted french baguette with rubbed garlic

hot bite

- buffalo style chicken wings
- shrimp gyoza with orange chili glaze
- vegetable samosa with mango chutney
- mini shepherd's pies, savory ground beef, veggies and creamy mashed potato
- gourmet chocolate dipped strawberries

IN SOMEONE'S COMPANY (based on 10 pieces per person)\$45 per person

cold bite

- assorted sushi rolls with wasabi and soya dipping sauce
- tabouli salad with lemon pepper pita chips
- marinated cherry tomato and baby bocconcini skewers, dijonaise dip
- individual chilled black tiger prawns with horseradish spiked cocktail sauce

hot bite

- turkey tenderloin wrapped in applewood smoked bacon
- flambéed jumbo prawns
- bite sized beef wellington
- mini grilled cheese, with brie, granny smith apple and honey mustard
- assorted macaroons



RECEPTION | DINNER | LATE NIGHT | BEVERAGE

209 4th Avenue S.E., Calgary, Alberta, T2G 0C6 • Ph: 403-205-5490 • Fax: 403-266-0007 • www.deltabowvalleyweddings.com

DINNER - BUFFET

BOW VALLEY DINNER

*pricing per person, if under 30 people there is a \$10 per person surcharge
includes freshly brewed Starbucks® Coffee, Regular & Decaffeinated and Tazo® Teas*

- freshly baked rolls with butter
- market vegetables with cucumber dip
- arisan greens with dried cranberries, candied walnuts, balsamic vinaigrette
- leafy romaine, shaved parmesan, garlic crouton, drizzled with our own caesar dressing
- yukon and sweet potato, truffle vinaigrette
- orzo pasta, green peas, roasted red peppers, and goat cheese vinaigrette
- braised beef short ribs of west coast mushrooms, red wine demi glaze
- grilled salmon, roasted caper berries, lemon sauce
- four cheese tortellini, spinach and tomato rose sauce
- chef's potato, vegetable rice pilaf, seasonal vegetables
- white chocolate bavaroise
- mini mouse parfait, assorted tarts, assorted cakes and flans
- croissant pudding with sauce anglaise

.....\$50 per person



ENHANCERS

carved free range turkey, traditional stuffing, cranberry sauce, pan gravy\$10 per person
carved alberta striploin, red wine demi reduction.....\$10 per person
carved valabella gammon ham, mustard and maple glaze\$10 per person
italian deli meats with horseradish, dijon and grainy mustards\$6 per person
rocky mountain gourmet cheeses garnished with grapes, dried fruit gourmet crackers.....\$10 per person
seafood platter of smoked fish chilled poached shrimp, horseradish spiked cocktail sauce wild smoked salmon, capers, cream cheese, red onion.....\$12 per person
market vegetables with cucumber dip\$4 per person

SWEET EXTRAS

chocolate fountain – overflowing callebaut chocolate with cubed fruit, bananas, marshmallows, brownies, banana bread.....\$17 per person
platter of house-made truffles and gourmet chocolate dipped strawberries\$36 per dozen

**to ensure quality and presentation, buffets will be available for duration of two hours.*

**action stations are available for one hour of service; extended service is \$42 per hour.*

DINNER - BUFFET

CARVE IT UP

*pricing per person, if under 50 people there is a \$10 per person surcharge
includes freshly brewed Starbucks® Coffee, Regular & Decaffeinated and Tazo® Teas.*

- freshly baked rolls with butter
- fresh market vegetables with cucumber dip
- artisan greens with dried cranberries, toasted quinoa, balsamic vinaigrette
- leafy romaine, shaved parmesan, garlic crouton, drizzled with our own caesar dressing
- grasshopper and fresh herb marinated mushroom salad
- fingerling potato, red peppers, red onions, green peas, italian vinaigrette
- orzo pasta green peas, roasted red peppers, and goat cheese vinaigrette
- vine ripened tomato and mozzarella, artisan greens, tuscan olive oil and aged balsamic
- chilled poached shrimp, horseradish spiked cocktail sauce
- carved alberta prime rib, red wine demi reduction
- seafood cioppino, medley of seafood and shellfish with grilled lemon in a garlicky tomato broth
- pan seared chicken breast, west coast mushrooms, brandy and cracked pepper demi cream
- four cheese tortellini, tomato bruschetta sauce
- chef's potatoes, vegetable rice pilaf, seasonal vegetables
- chocolate fondue – overflowing callebaut chocolate with cubed fruit, bananas, marshmallows, brownies, and banana bread
- profiteroles, crème caramel, french pastries, assorted cakes and flans
- croissant pudding with sauce anglaise

.....\$60 per person

ENHANCERS

carved free range turkey, traditional stuffing, cranberry sauce, pan gravy\$10 per person
carved valabella gammon ham, mustard and maple glaze\$10 per person
carved roast striploin, sweet grass au jus\$10 per person
italian deli meats with horseradish, dijon and grainy mustards\$6 per person
domestic cheese platters with grapes and gourmet crackers\$8 per person
rocky mountain gourmet cheeses garnished with grapes, dried fruit gourmet crackers\$10 per person
seafood platter of smoked fish, smoked salmon, capers, cream cheese, red onion\$12

SWEET EXTRAS

platter of house-made truffles and gourmet chocolate dipped strawberries\$300 (100 pieces)

**to ensure quality and presentation, buffets will be available for duration of two hours.*

**action stations are available for two hours of service; extended service is \$42.00 per hour.*




DELTA
BOW VALLEY
DOWNTOWN CALGARY



RECEPTION | DINNER | LATE NIGHT | BEVERAGE

209 4th Avenue S.E., Calgary, Alberta, T2G 0C6 • Ph: 403-205-5490 • Fax: 403-266-0007 • www.deltabowvalleyweddings.com

DINNER - BUFFET

CHEF'S SIGNATURE DINNER

minimum 25 people



all dinners served with freshly baked rolls, freshly brewed Starbucks® Coffee, Regular & Decaffeinated and Tazo® Teas

selection of 2 prime\$70
selection of 3 prime\$78

LEAD (select two)

- wedge salad, iceberg lettuce, steak tomatoes, bacon and bleu cheese dressing
- artisan greens with dried cranberries, toasted quinoa, balsamic vinaigrette
- leafy romaine wedge, shaved parmesan, and garlic crouton, drizzled with our own caesar dressing
- wild mushroom with truffle cream and thyme
- summer vegetable with pesto dollop

PRIME

- grilled salmon, roasted caperberries, lemon sauce
- roasted halibut filet, cherry tomatoes, nicoise olives grilled lemon
- spinach and local goat cheese stuffed organic chicken, sundried tomato cream
- slow roasted alberta prime rib, sweet grass au jus
- braised beef short ribs, saskatoon berry demi
- seafood cioppino, medley of seafood and shellfish with grilled lemon in a garlicky tomato broth

FARM (select one)

- asparagus and baby carrots
- mushrooms and peppers
- ratatouille and cauliflower au gratin

MARKET (select one)

- red pepper potato pave
- yukon gold and sweet potato mash
- olive oil and sea salt cracked fingerling potato with pancetta and crème fraiche

SWEET ENDINGS (select 3)

- strawberry cardinal
- opera slice
- fondant cake
- peach santiago
- individual mousse parfaits
- bite size orange scented goat cheese cheesecake
- mini hazelnut grape torta




DELTA
BOW VALLEY
DOWNTOWN CALGARY



RECEPTION | DINNER | LATE NIGHT | BEVERAGE

209 4th Avenue S.E., Calgary, Alberta, T2G 0C6 • Ph: 403-205-5490 • Fax: 403-266-0007 • www.deltabowvalleyweddings.com

DINNER IS SERVED

pricing per person

All plated dinners are designed as a four-course meal. Create your own four-course plated dinner from the selection of soup, salad, and dessert. Dinners also include chef's choice of starch, seasonal vegetables, freshly baked. Rolls with butter, freshly brewed Starbucks® Coffee, Regular & Decaffeinated and Tazo® Teas. Design a five-course meal, please add an additional \$7 per person.

APPETIZER

- four cheese tortellini del nona with prosciutto, green pea pesto, asiago cream, white truffle oil
- grilled prawn and pan seared scallop, wedge of greens, spicy balsamic vinaigrette
- wild mushroom ragout, puff pastry, garnished julienne of leek and red pepper

SOUP

- whiskey crab bisque, garnished with crispy Prosciutto
- wild mushroom, truffle cream and thyme
- summer vegetable, pesto dollop
- roasted shallot and butternut squash, cilantro sour cream
- roasted tomato and fennel, saffron aioli dollop

SALAD

- artisan greens, dried cranberries, goat cheese and mandarin vinaigrette
- baby spinach, apples and walnuts, gorgonzola and tomato-basil vinaigrette
- beefsteak tomato, baby greens, truffle pecorino, basil vinaigrette
- butter lettuce wedge, honey-toasted pecans, boursin cheese, champagne vinaigrette

REFRESHER

- enhance your guest dining experience by offering a sorbet in ice shot glass
- chef will create your flavor profile around your menu
.....\$4 per person

MAIN

- vegetable wellington (roasted seasonal vegetables, local goat cheese sundried tomato cream)\$44
- herb roasted artisan vegetables – shiitake mushroom and three grain pilaf, spiced carrot coulis\$44
- chicken florentine (spinach and local goat cheese stuffed chicken, sundried tomato cream)\$58
- chicken gorgonzola (cornmeal crusted stuffed with gorgonzola, marsala demi)\$58
- prime rib – slow roasted alberta 8 oz. prime rib with a sweet grass au jus\$60
- grilled atlantic salmon (fresh dill cream and roasted lemon sauce)\$60
- roasted halibut (filet, cherry tomatoes, nicoise olives, grilled lemon)\$67
- pan-roasted beef tenderloin morel cognac cream\$67

DUOS

- grilled breast of chicken and sautéed shrimp roasted tomato and scallion risotto, grilled asparagus, lobster cream sauce\$75
- beef tenderloin and pancetta-wrapped sea scallops scallion mashed potatoes, broccolini, port wine jus\$85

DESSERT

- pavlova meringue, chantilly cream, fresh seasonal fruit
- chocolate pate, raspberry coulis
- lemon curd tart, cranberry compote
- mascarpone crème brulee with a hint of coffee
- ricotta pound cake, mixed berry compote
- white chocolate cheesecake, mixed berry compote

DELICIOUS ADDITIONS

- chocolate fountain – overflowing callebaut chocolate with cubed fruit, bananas, marshmallows, brownies, banana bread\$17 per person
- platter of house-made truffles and gourmet chocolate dipped strawberries\$36 per dozen
- french pastry platters (choice of 3) – strawberry cardinal, opera slice, fondant cake, peach santiago, individual mousse parfaits
- bite size orange scented cheese cheesecake, mini hazelnut grape torta\$36 per dozen



RECEPTION | DINNER | LATE NIGHT | BEVERAGE

209 4th Avenue S.E., Calgary, Alberta, T2G 0C6 • Ph: 403-205-5490 • Fax: 403-266-0007 • www.deltabowvalleyweddings.com

LATE NIGHT

GOT THE MUNCHIES

pricing per person, minimum 20 people

All served with freshly brewed Starbucks® Coffee, Regular & Decaffeinated and Tazo® Teas.

Served prior to 10:00 pm, add \$5 per person

NACHO BAR.....\$9

- do it yourself nachos with assorted tortilla chips, black olives, sliced jalapenos, diced onions, diced tomatoes,
- warmed nacho cheese sauce, salsa, sour cream
- add seasoned taco meat \$2 per person
- add fajita chicken \$4 per person

PIZZA OVEN.....\$11

- hawaiian supreme (black forest ham and pineapple)
- spicy pepperoni loaded with an abundance of pepperoni
- cheese delicious blend of mozzarella and parmesan

BETWEEN THE SLICES.....\$13

- sandwiches are served on multigrain, rye, or sourdough breads cut into quarters
- egg salad, green onion, red peppers and lettuce
- chicken and apple salad, and lettuce, lemon pepper mayonnaise
- roast beef, tomato, lettuce and horseradish mayonnaise
- vegetarian, roasted zucchini, peppers, onions, lettuce and vegetable spread

POUTINE STATION.....\$12

- fries, all sorts of different gravies and sauces, cheese curds, shaved smoked meat

ICE CREAM SUNDAE BAR.....\$16

- you wouldn't believe how this brings out the kid in everyone.
- you can have a couple types of ice cream, then tons of candy, sprinkles, cookie pieces, chocolate bars crushed
- sauces (hot and cold), bananas, cherries

WAFFLE STATION.....\$18 with attending chef, \$12 without attending chef

- strawberries, sprinkles, cookie pieces, chocolate bars crushed, whipped cream, shaved chocolate and mixed berry & butterscotch sauce




DELTA
BOW VALLEY
DOWNTOWN CALGARY



RECEPTION | DINNER | LATE NIGHT | BEVERAGE

209 4th Avenue S.E., Calgary, Alberta, T2G 0C6 • Ph: 403-205-5490 • Fax: 403-266-0007 • www.deltabowvalleyweddings.com

BEVERAGES

LIQUID SERVICES

The Delta Bow Valley offers a complete selection of beverages on a cash and host bar basis. all bar set-ups include deluxe or premium brands of liquor, a selection domestic beer, wines, soft drinks and juice. if you require a more extensive selection we will provide, liqueurs, cognac and imported beer.

HOST*

deluxe brands (1oz).....	\$7.25
(grey goose, crown royal, capitan morgan, appleton, glenfiddich, bombay)	
premium brands (1oz).....	\$6.00
(polar ice, wisers, lambs navy dark, lambs white, ballantins, beefeater)	
liqueurs/hennessy	\$7.25
cognac VSOP, grand marnier	\$7.25
domestic beer.....	\$6.00
imported beer.....	\$6.75
house wine	\$7.00
soft drinks, juice.....	\$3.00
non-alcohol beer.....	\$4.25
martinis	\$8.25
coolers (smirnoff ice, bacardi breezers)	\$6.25

CASH*

deluxe brands (1oz).....	\$8.00
(grey goose, crown royal, capitan morgan, appleton, glenfiddich, bombay)	
premium brands (1oz)	\$7.00
(polar ice, wisers, lambs navy dark, lambs white, ballantins, beefeater)	
liqueurs/hennessy	\$8.00
cognac VSOP, grand marnier	\$8.00
domestic bee	\$6.50
imported beer	\$7.00
house wine.....	\$8.00
soft drinks, juice.....	\$3.25
non-alcohol beer.....	\$4.50
martinis	\$9.25
coolers (smirnoff ice, bacardi breezers).....	\$7.00

PUNCHES (serves 30 people)

specialty punch.....	\$75 non alcoholic
alcoholic fruit punch.....	\$125 alcoholic
mimosa punch.....	\$135 alcoholic

**there will be a \$30.00 per hour bartender charge, per bartender.
Bartender fees are waived with bar revenues exceeding \$400 per bar.
please note that all hosted bar prices are subject to 18% gratuity and
5% Goods and Services Tax.*



BEVERAGES

BOTTLE SERVICE

WHITE GRAPE BY THE BOTTLE

Chardonnay

- **Jacob's Creek**, Barossa Valley Australia.....\$42
Notes of peach, ripe melon and tart apple and oak
- **Quail's Gate**, Okanagan Valley Canada.....\$55
Crisp and fresh with lemon zest and melon leap

Riesling

- **Jackson Triggs VQA**, Ontario, Canada.....\$46
Note of grapefruit, apple and lime with mineral
- **Cave Springs**, Ontario, Canada\$53
Notes of peach, grapefruit, floral and mineral

Sauvignon Blanc

- **Graham Beck**, Stellenbosch, South Africa.....\$42
Notes of green fig and fresh gooseberry
- **Kim Crawford**, Marlborough, New Zealand\$60
Notes of gooseberry, passion fruit and citrus

CHAMPAGNE & SPARKLING

- **Korbel, Brut Sonoma County**, Californai, USA.....\$46
Crispy with spicy fruit. Finished with a 1% dosage
- **Nino Franco Prosecco Valdobbiadene**, Italy.....\$59
Notes of floral character and golden apple fruit
- **Sumac Ridge Stellar's Jay Brut**, BC, Canada.....\$76
Toasty biscuit flavours and strawberry notes
- **Pol Roger Brut**, Epernay, France.....\$125
Toasty aroma of fruit and a harmonious finish
- **Dom Perignon**, Reims, France\$260
Notes of fruit, citrus, caramel, young, finish tree fruit

RED GRAPE BY THE BOTTLE

Cabernet Sauvignon

- **Rutherford Ranch**, Napa Valley, USA.....\$50
Notes of black cherry, vanilla and juicy pomegranate

Syrah & Shiraz

- **Rosemount Estates**, South East Australia.....\$55
Notes of spicy licorice and ripe blackberry
- **Jackson Triggs**, Ontario, Canada.....\$58
Notes of raspberry and blackberry with oak
- **Père Anselme Chateaufneuf du Pape**, France\$86
Notes of dried fruit, wood and truffles

Merlot

- **Merlot Sumac Ridge**, BC, Canada.....\$44
Very Merlot with black plums and balanced oak
- **Tinhorn Creek**, Okanagan Valley, Canada\$56
Notes of floral and dark cherries and cocoa
- **Markus James**, Mendoza Argentina\$40
Notes of berry, cherry and pepper

Malbec

- **Bodegas Nieto**, Mendoza Valley, Argentina\$50
Notes of blackberry, sprice and balsamic herbs

Pinot Noir

- **Robert Mondavi Woodbridge**, California, USA.....\$44
Notes of elegance silky red fruit and spice flavours



TERMS AND CONDITIONS

- The Delta Bow Valley reserves the right to substitute comparable function space, with notice.
- The Conference Services Department must be notified of the guaranteed number of guests attending the function(s) three business days prior to the date. Should no guarantee be received, the Delta Bow Valley will prepare and charge for the original number quoted or actual number served, whichever is greater.
- All food and beverage prices are subject to applicable 18% gratuity and 5% Goods and Services tax. Prices are subject to change without notice; however, we will guarantee prices three (3) months prior to your function.
- Should you or any of your guests suffer from food allergies or have vegetarian requests, our Executive Chef will be pleased to create a special menu.
- The Delta Bow Valley must provide all food and beverage. With the exception of wedding cakes which requires prior approval form your Conference Service Manager.
- In accordance to the City of Calgary Bylaw #57M92 all public areas, restaurants and function space is deemed non-smoking.
- The Delta Bow Valley is pleased to receive and assist in the handling of boxes and packages. Due to limited storage space we are unable to accept shipments prior to 48 business hours prior to the start of your function. Please ask your conference services manager for shipping instructions.
- Early access to the function room must be pre-arranged with the Conference Services Department.
- A charge will be assessed for electrical requirements above and beyond the normal usage. (1 - 110 volt, 1 amp electrical outlet is a fee of \$25.00 per day, power cards at \$5 per day)
- AVW-TELAV is the preferred audiovisual supplier for the Delta Bow Valley. Should an alternate audiovisual company be selected for your event, a daily utility fee will apply.
- A labor charge may be assessed for meal functions of less than 10 persons guaranteed.
- Meeting rooms are equipped with a phone line with a cost of \$50 per line, first day charge. Local and long distance calls will be charged at current hotel rates.
- Up to 6 display tables will be provided at not charge, each additional table will be a cost of \$25.
- Coat Check Services are available at a cost of \$2 per coat, to a minimum of \$125.
- All functions using a live band or Disc Jockey services are subject to a Society of Composers, Authors and Music Publisher of Canada (SOCAN and resound fee).
- The Delta Bow Valley does not allow confetti or sparkles to be used in any of the function rooms for any event. Should confetti or sparkles be brought in, a minimum cleaning charge of \$250 will apply.
- In accordance with the Health and Safety regulations the Delta Bow Valley prohibits guests from removing any food and beverage products after a function.
- In accordance with AGLC regulation, the Hotel must demand proof of age (photographic ID) from any person who appears to be under 25 years of age.
- Coat check and coat racks are available. Hosted coat check will be at \$40 per hour for each attendant, with a minimum of 4 hours, or cast at \$2.00 per coat with a minimum revenue of \$150.
- © 2012 Starbucks, Tazo, the Starbucks logo, and the Tazo logo are trademarks or registered trademarks of Starbucks Corporation.
Approval code: SBUXC-0186



RECEPTION | DINNER | LATE NIGHT | BEVERAGE

209 4th Avenue S.E., Calgary, Alberta, T2G 0C6 • Ph: 403-205-5490 • Fax: 403-266-0007 • www.deltabowvalleyweddings.com