DELTA HOTELS

MARRIOTT

SAULT STE MARIE WATERFRONT

Wedding Menu

2025



Wedding Menu

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Congratulations + Welcome

Congratulations on the announcement of your upcoming wedding! At Delta Hotels by Marriott Sault Ste. Marie Waterfront we understand that it is our job to make your special day memorable. We also know that your wedding should be unique and most of all, stress free. With more than 10,000 square feet of space, including the 5,208 square foot Algoma Ballroom, we can accommodate various set-ups and special requests. Count on us to deliver, because our team of experts will be committed to exceeding your expectations.

We are committed to providing our service in clean and safe environment. We will follow all requirements as laid out by Algoma Public Health and the Government of Ontario.

Our Chefs take great pride in accommodating your special requests. If you have a special dietary need or simply are in the mood for something you cannot find on our menu, please let us know and our Chefs will do their utmost to accommodate you.

Wedding Planning Team:

Cedar Dewar - Senior Sales Executive
Jansen Policarpio - Event Manager
Lindsey Onishenko - Catering Sales Executive
Dominique Ninnes - Director of Sales & Marketing

Kathleen Boston - Banquet Manager Kevin Sinclair - Director of Food and Beverage Peter Onishenko - Executive Chef Samantha Gauthier - Sous Chef Anna Pabiona - Chef de Partie

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SAULT STE. MARIE WATERFRONT

208 St. Mary's River Drive Sault Ste. Marie, ON P6A 5V4 T.705.949.0611



Wedding Menu

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Wedding Policies

The following payment schedule is to be used for all social functions, and non-social functions without direct billing privileges:

- \$1000 deposit at contract signing with \$500 refundable until nine months prior to function
- 30% of total estimated charges, inclusive of service charges and taxes, 90 days before the function.
- 70% of total estimated charges, inclusive of service charges and taxes, 30 days before the function.
- Remaining amounts inclusive of taxes and service charges, 5 business days before the function

All candles must have a protected flame, i.e. the top of the flame must be below the top of the holder. Any candles used must be approved by the Catering Sales Manager.

Use of confetti, glitter and/or sparkles is not allowed. If used, a \$250.00 service fee (+ applicable tax) will be applied to the final invoice.

Items may not be affixed to the ceiling, bulkheads and/or walls. The Hotel reserves the right to make adjustments with your decorator as seen fit.

The convener (person noted and signing contract) is financially responsible for any damage to the property caused by improper decorating (either by themselves or contracted decorators as well as damage incurred by their guests).

All wedding decorations must be removed immediately following the wedding reception. The hotel is not responsible for any items left after the event. Remaining décor items may be disposed of 24 hours following your event.

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Wedding Policies

All food and beverages must be purchased through the Hotel with the exception of:

- Homemade Dinner Wine may be brought in with a Special Occasions Liquor Permit.
 Service times outlined on the permit should not exceed 5pm to 9pm. A Corkage fee of \$5.00 per person (+ applicable tax) will be applied to guests 19 years of age and older. The permit must be on site 3 days prior to the wedding. Wine may be delivered the day prior and any remaining product must be removed from the property the following day of the event.
 Remaining wine left more than one day will be disposed of.
- Evening buffet table (consisting of homemade desserts and wedding cake only):
 A \$200.00 service charge (+ applicable tax) will be applied for wedding cake cutting and
 dessert buffet presentation (hotel trays, plates, forks, napkins, etc.).
 No fruit trays, meat trays, vegetable trays and/or bakery-made cakes and desserts
 permitted. Any other food trays, if brought in, will not be served on your buffet, and will be
 stored and returned to you the day after the wedding. All remaining baking and wedding
 cakes must be picked up the following day.
- In cooperation with SOCAN, The Society of Composers, Authors and Music Publishers of Canada and RE:Sound, Music Licensing Company we are required to charge all event conveners using live or recorded musical entertainment the following charges:

RE:Sound (Entertainment only) 1-100 Guests \$9.25 101-300 Guests \$13.30 or

RE:Sound (Entertainment with dancing) 1-100 Guests \$18.51 101-300 Guests \$26.63 and

SOCAN (Entertainment only) Main Ballroom \$31.72 All other function rooms \$22.06 or

SOCAN (Entertainment with dancing) Main Ballroom \$63.49 All other function rooms \$44.13

 Please note that these fees are subject to HST. All proceeds collected are forwarded to the applicable licensing company. Above pricing subject to change



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

All prices are subject to 18% service charge and 13% HST.

Please note: prices in effect until December 30, 2025 and are subject to change.

Pricing guaranteed up to 4 months after signed contract.

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Wedding Package

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All Inclusive Package

Our all-inclusive wedding package is perfect for the couple whom want to remove the guess work and simplify the billing process. Our package includes the following food and beverage components.

Prices are based on a per person guarantee.

Some modifications can be made to suit your specific requests.

Arrival Canapé & Hors d'oeuvres

Our executive chef selects an arrangement of passed canapés and hors d'oeuvres appropriate for all taste buds.

Host Bar

Five hours of host bar including a selection of traditional spirits + liqueurs, domestic beers, Vineland Estates wine and non-alcoholic beverages

Dinner Wine

Vineland Estates cabernet merlot and chardonnay bottle service during dinner

Dinner Selection

Late Night Table

Your choice of a selection of house-made baked goods, poutine station or assorted pizzas, served with starbucks coffee and tazo teas

The Extras!

Service of your wedding cake at the late night table including cutting and plating of your cake and plating and presentation of any home-made baking supplied by your family.

4 course plated chicken or pork dinner Buffet dinner service Family style dinner service

Reduced pricing for the package for guests under the age of 19 is available



Plated Four Course

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Good Evening

Prices are per person ~ (Minimum charge of 25 guests) up to two entree choices per group Includes fresh rolls + butter, table charcuterie platter, Starbucks Pike's Place + decaffeinated coffee and assorted Tazo teas.

Gluten free substitutions are available to your menu for an additional cost of \$2.00 per request

SOUP or GARDEN SALAD

House-made chicken pastina or mixed garden greens with cherry tomatoes + english cucumbers, served with a balsamic vinaigrette

BBQ OVEN ROASTED CHICKEN

Quarter piece, bone-in herb roasted chicken, basted in our signature bbq sauce. Served with roasted mini red potatoes and a vegetable medley

PORK TENDERLOIN

Herb crusted pork tenderloin seared and baked, served with creamy mushroom risotto and seasonal vegetables.

100Z STRIP LOIN

10oz Cut AAA Ontario farmed strip loin, grilled to medium. Served with yorkshire pudding, baked potato and seasonal vegetables.

WHITEFISH

Baked whitefish with a lemon compound butter. Served with a lemon and thyme basmati rice and seasonal vegetables.

DESSERT

Strawberry shortcake or Tiramisu trifle



Buffet Service

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Good Evening

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BUFFET DINNER

CHOICE OF ONE SALAD:

Garden salad and condiments
Spinach salad with apples, walnuts and cranberries
Vegetable salad with dried fruit and fresh chopped vegetables

CHOICE OF ONE PASTA:

Penne with marinara sauce <u>or</u> rotini with pesto and roasted garlic Add meatballs and sausage \$5pp or Add Vegetables \$6pp

CHOICE OF ONE VEGETABLE:

Green beans or medley of garden vegetables

CHOICE OF ONE POTATO:

Mashed potato or baby steamed potato or roasted potato

CHOICE OF TWO ENTREES:

Roast bbq chicken topped with a whiskey jam Roast porchetta with a horseradish demi glace Honey glazed ham Roast sirloin with a red wine demi glace

CHOICE OF ONE DESSERT:

Variety of house-made cupcakes Strawberry shortcake Butter Tarts



Family Style Service

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Good Evening

Prices are per person ~ (minimum charge of 30 guests) one entrée choice per group Includes Starbucks Pike's Place + decaffeinated coffee and assorted Tazo teas Gluten free substitutions are available to your menu for an additional cost of \$2.00 per request

CHARCUTERIE PLATTER

A selection of asiago cheese, Genoa and Calabrese salami, olives and marinated vegetables

CHOICE OF ONE SOUP

Chicken pastina or garden vegetable

GARDEN SALAD AND WARM DINNER ROLLS

Fresh greens with cucumber, tomato and shredded carrots tossed in our house vinaigrette

CHOICE OF ONE PASTA

Penne with marinara sauce (add meatballs and sausage \$5pp) Rotini in a garlic pepper aioli (add vegetables for \$6pp)

CHOICE OF ONE POTATO

Oven roasted or steamed baby potatoes, with butter and chives

CHOICE OF ONE VEGETABLE

Green beans or honey glazed carrots

ENTRÉE

Oven roasted chicken Porchetta with horseradish demi glace Roast sirloin with a red wine demi glace

CHOICE OF ONE DESSERT Strawberry shortcake House-made cupcakes



Enhancements

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Dessert Enhancements

Upgrade the dessert included with your menu choice to one of the following for an additional

Chef's feature crème brule

New York style cheesecake with seasonal toppings

Tuxedo cake

Fine baking plate of three individual chef's choice of mini desserts



Reception

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CHARCUTERIE

Mixed vegetable giardiniera served with assorted spiced olives and a selection of italian cured meats served with crackers and fresh baked crostini's

FRESH VEGETABLE CRUDITES

An assortment of garden-fresh cut vegetables served with ranch and spinach dip

SLICED FRESH FRUIT PRESENTATION

Assorted fresh cut melons and seasonal fruit selections

ASSORTED CHEESE PRESENTATION

Imported and domestic cheeses served with a variety of crackers + fried naan pieces

DELI MEAT AND CHEESE

A selection of sliced deli meats, imported and domestic cheeses, breads and artisan buns, fresh garnishes + condiments

DIP PRESENTATION

Choose two:

Artichoke bacon spinach, traditional hummus, roasted red pepper or guacamole Served with a variety of crackers and fried naan pieces

BRUSCHETTA PLATE

Traditional red tomato + olive tapenade Served with toasted crostini



Late Night

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Prices are per person ~ (Minimum charge of 30 guests)

FINE BAKING PLATTER

A selection of Chef's choice baking and other seasonal baking

TACO BAR

Seasoned taco beef, shredded lettuce, mixed cheese, pico de galo, sour cream and salsa.

POUTINE BAR

Seasoned fries, ontario cheese curds, house gravy

Below price per pizza:

OVEN FIRED PIZZAS

20 pieces

Choose one of the three options:

Traditional

Marinara sauce, mozzarella cheese + pepperoni

Greek

Pesto, black olives, artichokes, cherry tomatoes + feta cheese

Gourmet Italian

Herbed olive oil, bocconcini cheese, grilled chicken, prosciutto, baby arugula + oven dried roma tomatoes



Canapés

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Good Evening

Prices are per person ~ (minimum charge of 12 guests) Select three items.

Grilled marinated vegetables + goat cheese on pesto crostini

Bocconcini + tomato skewers

Smoked salmon pinwheel with capers, red onion + cream cheese

Cilantro pulled chicken en croûte with mango + lime chutney

Chipotle bbq pulled pork en croute with plum chutney

Smashed baby red potatoes topped with sour cream, chives + chopped bacon

Risotto cakes

Peppered pork on a cranberry crostini

Chorizo stuffed dates with apple bacon

Deviled eggs

Olive tapenade crostini

Whipped honey + goat cheese crostini



Hot Hors d'oeuvre

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Prices are per person ~ (minimum charge of 12 guests) Select three items

Country style sausage rolls

Spanakopita

Teriyaki pineapple kabobs

Aloo tikki cake

Forest mushroom + aged white cheddar tartelette

Vegetable samosas with yogurt raita

Vegetable spring rolls with plum sauce

Prices are per person ~ (minimum charge of 12 guests)

Select three items \$16

Butter chicken skewers

Angus beef on a yorkie with onion confit + horseradish mayo

Sesame beef satay with hoisin sauce

Panko snow crab cakes

Prosciutto wrapped asparagus

Mini Kentucky browns on artisan bread

Reuben slider

Baked brie puff with raspberry





WATERFRONT

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