

Festive Menus

Delta Hotels by Marriott® Toronto





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Festive Lunch Buffet

\$60 per person (minimum 20 people)

All Lunch Buffets to Include

Chef's Selection of Baked Breads and Rolls with Butter
Chef's Seasonally Inspired Soup
Potatoes and Vegetables Prepared in the Style of the Season
Festive Themed Sweet Ending Dessert Buffet from Our Pastry Shop
Sliced Fresh Fruits, Seasonal Berries
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Salads (choose three)

Mixed Heritage Greens, Seasonal Fresh Vegetables and Berries, Assorted Vinaigrette (V) (GF)
Crisp Romaine and Kale, Smoked Bacon Crumb, Grana Padano Cheese (GF)
Traditional Greek Style Salad with Kalamata Olives, Feta, Red Wine and Fresh Oregano Dressing (V) (GF)
Vine Ripened Tomato Salad, Basil Pesto Marinated Bocconcini, Cucumber and Artichokes (V) (GF)
Roasted Winter Squash Salad, Pumpkin Seed, Clove and Ginger Dressing (V) (GF)
Traditional Potato Salad, Seeded Mustard, Shallots and Dill Pickles (V) (GF)
Yam Noodle Salad with Coldwater Shrimp, Fresh Crisp Vegetables, Ginger and Sesame Vinaigrette (GF)
Beetroot and Apple Salad with Goat Cheese and Walnuts (V) (GF)
Macaroni Salad, Fresh and Sun Dried Tomatoes, Roasted Peppers, Torn Basil, Olives, Tomato Vinaigrette (V)
Red Quinoa and Broccoli Salad, Roasted Peppers, Cilantro, Toasted Sunflower Seeds (V) (GF)

Cold Selection (choose two)

Ocean Wise Salmon Platter, Smoked and Cured Salmon, Capers, Spanish Onion (GF)
Ontario Charcuterie Display, House Pickles, Mustard and Grilled Bread
International and Canadian Cheese Display, Crackers and Preserves

Entrées (choose two)

Slow Roasted Turkey, Sage and Dried Fruit Stuffing, Rich Pan Gravy (Precarved)
Red Wine Slow Braised Beef, House Smoked Bacon, Pearl Onions, Wild Mushrooms, Rich Burgundy Gravy (GF)
Baked Oscar Style Atlantic Salmon, Tarragon Vin Blanc (GF)*
Wild Mushroom Sacchetti, Spinach, Roasted Tomato Cream, Feta (V)

Dessert Table (if less than 100 people, please select 4 desserts from the list below)

Bûche de Noël (Christmas Log)
Individual Pumpkin Pie
Black Forest Cream Puff
Ricotta Pistachio Cannoli
Eggnog and White Chocolate Crèmeux Brulee
Cranberry Cheese Cake
Lemon and Candy Cane Panna Cotta
Peppermint Brownie (V)

*Contains Shellfish

Reception

Served Reception Suggestions
Minimum order of two dozen per item.

HORS D'OEUVRES

Hot	55 per dozen
Salt Clay Baked Potatoes, Paprika and Lime Sour Cream (V) (GF)	
Thai Chicken Spring Rolls, Nuoc Cham	
Vegetable Samosas, Date and Tamarind Chutney (V)	
New England Style Crab Cakes, Creole Remoulade	
Mini Beef Tacos, Avocado Cream	
Spiced Sausage Rolls, Smoky Tomato Ketchup	
Spinach and Feta Empanada, Tomato Chutney (V)	
Penang Style Shrimp Spring Rolls, Lime and Chili Dip	
Crispy Shrimp and Scallion Purses, Sweet Chili	
Mini Beef Sliders, Aged Cheddar, Pickles, Brioche Bun	
Mini Gruyère Grilled Cheese, Tomato Soup (V)	
Wild Mushroom and Feta Arancini (V)	
Cold	55 per dozen
Smoked Salmon and Dill Cream Cheese Rolled Crepe	
Misty Apple Cider, Smoked Cheddar, Chorizo and Persimmon (GF)	
Surface Smoked Duck Breast, Brioche Crostini, Mostarda	
Tomato, Confit Onion and Olive Crostini, Crumbled Feta (V)	
Mini Caesar Salad Cups, Candied Bacon, Grana Padano, Garlic and Egg Emulsion	
Coconut Marinated Shrimp, Onion and Tomato Salad (GF)	
Albacore Tuna Poke, Nori Cone, Dressed Radish	
Chicken and Apple Salad Tartlets	
Mini East Coast Lobster Rolls	
Laos Vegan Salad Rolls, Chili Tamarind Dip (V) (GF)	
Burrata and Mango Salad, Almond Praline, Balsamic Gel, Micro Basil (V)	

Chef Attended Action Stations

\$50 labour charge per chef per hour; minimum two hours.
Prices below are per person.

Mustard Roasted CAB Prime Rib (GF) Cabernet Jus, Horseradish and Mustard, Sea Salt and Kimchi, Yorkshire Pudding	550 (serves 35-40 people)
Slow Roasted Mustard Rubbed Strip Loin of Canadian Beef (GF) Cabernet Jus, Horseradish and Mustard, Sea Salt and Kimchi, Yorkshire Pudding	500 (serves 35-40 people)
Roast Whole Cab Top Round of Beef Cabernet Jus, Horseradish and Mustard, Sea Salt and Kimchi, Yorkshire Puddings	400 (serves 35-40 people)
Roast Vegetables & Potatoes (V) (GF)	8
Chinatown Style Pulled BBQ Pork Hoisin and Scallion Sauce, Sambal Oelek, Pickled Vegetables, Steamed Bun	12
Taco Bar Flour and Corn Tortillas Pulled Chili Beef, Baja Fis, Refried Beans Pico de Gallo, Fresh Guacamole, Sour Cream, Mexican Slaw	22
Slider Burger Bar Mini Prime Beef, Wild Salmon and Buttermilk Fried Chicken Burgers, Brioche Buns, Assorted Condiments	22 (minimum 15 people)
Oyster Bar (GF) Live Shucked Oysters, Hot Sauce, Lemon, Mignonette, Yuzu Cloud	60 (minimum 6 dozen)
Indian Street Chaat Station (V) (all gf except samosa) Vegetable Samosas, Pakoras and Potato Cakes, Spiced Chickpea Stew, Mint Chutney Date and Tamarind Chutney, Sweetened Yogurt, Puffed Rice, Fried Lentil Vermicelli, Red Onion, Tomato and Cilantro Salad	22
Warm Noodle Bowl Fresh Egg Noodles, Rice Noodles (GF), Chicken Wontons, Rich Chicken Broth (GF) Assorted Vegetables (GF), Meats (GF), Sauces, Scallions (GF), Crispy Shallots	22
Cold Dressed Noodle Bar Egg, Rice and Yam Noodles (GF), Topped with Peking Duck (GF), Shrimps or Marinated Tofu (GF), Vegetables (GF) Assorted Dressings, Toppings	22
Slow Roasted Ontario Turkey Sage and Dried Fruit Stuffing, Rich Turkey Gravy	400 (serves 35-40 people)
Traditional Baked Ham, Honey, Mustard and Chili Glaze	380 (serves 50 people)

Festive Dinner Buffet

\$85 per person (minimum 20 people)

All Lunch Buffets to Include

- Chef's Selection of Baked Breads and Rolls with Butter
- Chef's Seasonally Inspired Soup
- Potatoes and Vegetables Prepared in the Style of the Season
- Festive Themed Sweet Ending Dessert Buffet from Our Pastry Shop
- Sliced Fresh Fruits, Seasonal Berries
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
- Assorted Tazo® Teas

Salads (choose four)

- Medley of Baby Salad Leaves, Seasonal Fresh Vegetables and Assorted Vinaigrettes (V) (GF)
- Crisp Romaine and Kale, Smoked Bacon Crumb, Grana Padano Cheese (GF)
- Traditional Greek Style Salad with Kalamata Olives, Feta, Red Wine and Fresh Oregano Dressing (V) (GF)
- Vine Ripened Tomato Salad, Basil Pesto Marinated Bocconcini, Cucumber and Artichokes (V) (GF)
- Roasted Winter Squash Salad, Pumpkin Seed, Clove and Ginger Dressing (V) (GF)
- Traditional Potato Salad, Seeded Mustard, Shallots and Dill Pickles (V) (GF)
- Yam Noodle Salad with Coldwater Shrimp, Fresh Crisp Vegetables, Ginger and Sesame Vinaigrette (GF)
- Beetroot and Apple Salad with Goat Cheese and Walnuts (V) (GF)
- Macaroni Salad, Fresh and Sun Dried Tomatoes, Roasted Peppers, Torn Basil, Olives, Tomato Vinaigrette (V)
- Red Quinoa and Broccoli Salad, Roasted Peppers, Cilantro, Toasted Sunflower Seeds (V) (GF)

Cold Selection (choose two)

- Ocean Wise Salmon Platter, Smoked and Cured Salmon, Capers, Spanish Onion (GF)
- Ontario Charcuterie Display, House Pickles, Mustard and Grilled Bread
- International and Canadian Cheese Display, Crackers and Preserves

Entrées (choose three)

- Slow Roasted Turkey, Sage and Dried Fruit Stuffing, Rich Pan Gravy (Precarved)
- Red Wine Slow Braised Beef, House Smoked Bacon, Pearl Onions, Wild Mushrooms, Rich Burgundy Gravy (GF)
- Baked Oscar Style Atlantic Salmon, Tarragon Vin Blanc (GF)*
- Wild Mushroom Sacchetti, Spinach, Roast Tomato Cream, Feta (V)
- Rosemary and Garlic Roasted Half Chicken, Pearl Onion, Rich Chicken Gravy (GF)
- Slow Cooked Duck Confit, Port Reduction, Okanagan Dried Fruit Medley (GF)

*Contains Shellfish

Festive Dinner Buffet

Dessert Table (if less than 100 people, please select 4 desserts from the list below)

- Bûche de Noël (Christmas Log)
- Individual Pumpkin Pie
- Black Forest Cream Puff
- Ricotta Pistachio Cannoli
- Eggnog and White Chocolate Crèmeux Brulee
- Cranberry Cheese Cake
- Lemon and Candy Cane Panna Cotta
- Peppermint Brownie (V)

Extras

Prices below are per person.

- Add an additional salad to your buffet 7
- Add an additional platter to your buffet 9
- Add an additional entrée to your buffet 10

Buffet Enhancements

Prices below are per person.

- Taste of the Sea Display (GF)** 22
Chilled Snow Crab Claws and Legs, Marinated Mussels and Clams, Poached Prawns, Smoked Salmon, Albacore Tuna Tartare, Fresh Lemon, Capers, Cocktail Sauce and Lemon Aioli
Add Alaskan King Crab (Market Price) Add Lobster Tails (Market Price)
- Fresh Vegetable Crudités (V) (GF)** 12
Crisp Farm Fresh Vegetables Housemade Ranch Dressing
- Domestic Cheese Platter (V)** 16
With appropriate accompaniments
- Housemade and Artisan Charcuterie Platter** 16
Grainy Mustard, Cornichons, House Pickles, Grilled Bread
- Antipasto Platter** 16
Grilled and Roasted Vegetables, Marinated Olives, Prosciutto Salami, Crisp Flatbread
- Mezze Bar (V)** 15
Chickpea Hummus, Roast Eggplant Dip, Marinated Olives, Marinated Feta, Grilled Flatbread
- Japanese Sushi** 60 per dozen
Assorted Sushi, Sashimi and Maki Rolls, Pickled Ginger, Soy Sauce, Wasabi
- Custom Designed and Carved Ice Sculptures** Market Price



Plated Dinner

Groups fewer than 20 people are subject to a surcharge of \$5 per attendee. Prices below are per person. Vegetarian and gluten free options available upon request.

Classic Christmas

79

Chef's Selection of Baked Breads and Rolls with Butter

Roasted Butternut Squash and Cider Soup

Sage Roasted Turkey Breast, Confit Thigh, Herb Stuffing, Brussels Sprouts

Whipped Potatoes and Turkey Gravy

Eggnog and White Chocolate Crèmeux Brulee

Cranberry and Pumpkin Seed Biscotti, Fresh Berries Rum Carmel

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Tazo® Teas

Mistletoe Delights

79

Chef's Selection of Baked Breads and Rolls with Butter

Wild Mushroom Potage, Feta Cheese, White Truffle Oil

Roasted Beef Tenderloin, Caramelized Onion and Potato Pavé

Carrot Purée, Winter Vegetables

Individual Spiced Pumpkin Pie

Pistachio Mascarpone Chantilly, Chocolate Chip Peppermint Gelato

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Tazo® Teas

Bar Menu

WHITE WINE BY THE BOTTLE

Peller Estates Sauvignon Blanc (ON)	43
Montalto Pinot Grigio (ITA)	45
Trius Sauvignon Blanc (ON)	48
Sinopie Chardonnay (ITA)	54
Wayne Gretzky Pinot Grigio (ON)	58
Vinedos Terranoble Sauvignon Blanc (CHI)	65

RED WINE BY THE BOTTLE

Peller Estates, Cabernet Merlot (ON)	43
Trivento Fair Trade, Malbec (ARG)	45
Trius Cabernet Sauvignon (ON)	48
Luigi Righetti Valpolicella (ITA)	55
Kingston Estate Shiraz (AUS)	60
Estrada Creek Cabernet Sauvignon (USA)	65

SPARKLING WINE

Villa Sandi, Prosecco	45
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Host Bar

HOUSE BAR RAIL

LIQUORS	8
Vodka	
White Rum	
Gin	
Rye Whisky	
Scotch	

WINE	
House White	9 per glass
House Red	9 per glass

BOTTLED BEER	
Steam Whistle, Miller Lite	8
Stella Artois, Sapporo	9

LOCAL CRAFT TALL CANS	
Lost Craft Lagered Ale Can	10

CIDER	
Strongbow Original	9

SOFT DRINKS	5
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PREMIUM BAR RAIL

LIQUORS	11
Vodka	
Gin	
Whisky	
Tequila	
Scotch	

WINE	
House Import White	10.50 per glass
House Import Red	10.50 per glass
Sparkling	10 per glass

BOTTLED BEER	
Steam Whistle, Miller Lite	8
Stella Artois, Sapporo	9

LOCAL CRAFT TALL CANS	
Lost Craft Lagered Ale Can	10

LIQUEURS	
Frangelico, Baileys, Grand Marnier	11

CIDER	
Strongbow Original	9

SOFT DRINKS	5
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Host Bar prices are subject to a 13% HST and a 20% Service Charge. If Host Bar consumption falls below \$500, a \$40 labour fee will be assessed per bartender per hour, for a minimum of four hours, per bar.

Bar Menu

Cash Bar

HOUSE BAR RAIL

LIQUORS	11
Vodka	
White Rum	
Gin	
Rye Whisky	
Scotch	

WINE	
House White	12 per glass
House Red	12 per glass

BOTTLED BEER	
Steam Whistle, Miller Lite	11
Stella Artois, Sapporo	12

LOCAL CRAFT TALL CANS	
Lost Craft Lagered Ale Can	13

CIDER	
Strongbow Original	12

SOFT DRINKS	6
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PREMIUM BAR RAIL

LIQUORS	15
Vodka	
Rum	
Gin	
Whisky	
Tequila	
Scotch	

WINE	
House Import White	14 per glass
House Import Red	14 per glass

BOTTLED BEER	
Steam Whistle, Miller Lite	11
Stella Artois, Sapporo	12

LOCAL CRAFT TALL CANS	
Lost Craft Lagered Ale Can	13

LIQUEURS	
Frangelico, Baileys, Grand Marnier	15

CIDER	
Strongbow Original	12

SOFT DRINKS	6
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If Cash Bar consumption falls below \$500, a \$40 labour fee will be assessed per bartender and per cashier per hour, for a minimum of four hours, per bar. Prices per drink are inclusive of taxes and gratuities.

Catering Conditions

OUR KITCHEN IS YOUR KITCHEN

Should you wish for an item not found on our menu, please let our Events Department know, and we will be happy to meet with you to design a menu specific to your function.

SIGNED BANQUET EVENT ORDERS

Clients must sign and initial each Banquet Event Order prior to the start of the event/conference.

MEETING AND FUNCTION ROOM REQUIREMENTS AND CHARGES

Function space for the event booked is only for the times indicated on the function detail document, the Banquet Event Order (BEO). Setup and dismantle times, if required, are not indicated and should be specified at time of booking. Otherwise, access to your function space will be provided 15 minutes prior to the stated arrival time on your function agreement. The hotel reserves the right to relocate function space (within the hotel) and notification will be provided in writing in advance should such a change be required. The hotel requires at least 48 business hours' notice of any changes to the setup of your function room. If changes are requested less than 48 business hours prior to your function, an additional labour charge of a minimum \$250 will apply.

Outside vendors are responsible for all trash removal associated with their areas. If trash removal is not completed, the client will be charged a cleaning fee of no less than \$500.

MENU SELECTION

Please submit your menu selections to the Events Department at least one month prior to your event so that we may guarantee your selections. Menu prices are guaranteed for two months from date of issue of the Banquet Event Order.

CHOICE MENU

An additional charge of \$20 per guest, per entrée is applicable for a choice menu when offered to your guests once seated the night of the event. Maximum 100 guests.

FOOD AND BEVERAGE

All food and beverage must be provided by Delta Hotels by Marriott® Toronto. Any outside food requests must be authorized by the catering office in advance. A service charge will be levied if approved by the hotel.

SPECIAL MEALS AND VEGETARIAN REQUESTS

Please note that for our vegetarian guests, we will custom design a special plated meal for their needs. For our guests with allergies, we will do our best to ensure their allergy/dietary restrictions are met. However, some items we use come from outside suppliers over which we have no control in terms of cross contamination issues. This is particularly important for our guests with nut allergies. For those guests who have inhalation or contact allergies, we must remind them that we cannot guarantee that their event will ever be 100% nut free.

PRICES AND TAXES

Menu prices and items are subject to change based on market conditions. Final prices may be confirmed two months prior to your function. A 20% Service Charge including gratuities and applicable 13% HST will be applied on all food, alcoholic beverages and rentals.

HOST/CASH BAR

Host Bar prices are subject to a 13% HST and a 20% Service Charge. Cash Bar prices include all taxes and gratuity. If consumption is less than \$500 net per bar setup, a labour charge of \$40 per hour will apply for each bartender and cashier (if applicable) for a minimum rate of four hours. On statutory holidays, the labour rate is \$50.

GUARANTEED ATTENDANCE

Please notify the Events Department of the number of guests by 10:00 a.m., three business days (72 hours) prior to your function. This number shall constitute a guarantee, not subject to reduction. For functions held on Mondays and Tuesdays, the Events Department requires notification by 10:00 a.m. on the Thursday prior to your event. The hotel is prepared to set up to 5% over the guarantee for food functions to a maximum of 10 people. Your guarantee number or attendance will be charged, whichever is larger.

Catering Conditions

METHOD OF PAYMENT

Payment can be made by certified cheque, money order or credit card. If credit billing is required, a credit application must be filled out, and this has to be approved by our Credit Department. Credit applications will need to be received minimum one month prior to the event.

INTEREST STATEMENT

Payment of any outstanding charges on the master account (subject to preapproved credit) shall be made upon receipt of the statement. It is agreed that should payment not be made within 30 days of the date of the final statement, interest charges in the amount of 1.5% per month will apply.

LABOUR CHARGES

There will be a \$250 labour charge to move any of the hotel's existing furniture, for example, sofas, side tables and lounge chairs. In the event that a meal function requires complete table setup more than 90 minutes prior to meal service time, or there is a delay due to the organizer's event timing, a labour charge will be applied based on the number of staff affected. Labour fee applies to room setup changes 48 hours prior to event.

CREDIT INFORMATION

Deposits and full prepayment may be required for corporate accounts not set up on credit terms. All private and social functions will require full prepayment by cash, credit card or certified cheque, minimum two weeks prior to the event. Direct billing is available for corporate clients, upon approval, and all new accounts must be established with our Credit Department prior to your event date.

ATTRITION POLICY

Should it become necessary for you to decrease the number of attendees to any and/or all of the functions above and beyond the Attrition Policy noted in your signed agreement, the client will be liable for liquidated damages. This will be calculated on the number of people in excess of the Attrition Policy for each meal period and then multiplied by the lowest retail price in that meal period. This minimum does not include meeting room rental, gratuity, labour charges or audiovisual. Planned banquet food and beverage revenue is noted in your booking agreement. This minimum does not include meeting room rental, gratuity, tax, labour charges or audiovisual. Should your revenues appear to be dropping below the minimum revenue listed in the signed agreement, we will be happy to advise you of additional alternatives in food and beverage, which will bring you back up to the agreed upon food and beverage banquet revenue required. At the conclusion of your function, we will subtract the banquet food and beverage revenue derived from your meeting from the anticipated banquet food and beverage revenue figure, less the allowable reduction set forth above. Any remaining amount will be applied to your function.

STATUTORY HOLIDAYS

Labour charges will apply should your event fall on a statutory holiday.

CANCELLATION POLICY

The arrangements as outlined in the signed booking agreement are to be protected on a definite basis upon receipt of the signed confirmation. In the event that the client cancels the entire program between the confirmation of the letter of agreement and your function dates, a loss of revenue charge will be billed to the client as per the schedule in your signed agreement.

AUDIOVISUAL SERVICES

Delta Hotels by Marriott® Toronto partners with a state of the art audiovisual company, Freeman Audio Visual, for event staging and web/video conferencing. Their office is conveniently located in the hotel, complete with management and technical staff to assist with your needs. A full range of audiovisual rental equipment, sound systems, stage lighting, tradeshow services, etc., is available. The hotel must be notified in advance if any outside company will be on property to service your event. A \$500 fee, per day, will be applied for the use of an external audiovisual supplier. This fee incorporates the use of our loading dock, receiving area, service elevator, regular hotel power and banquet personnel to supervise load in and out. (Plus applicable taxes and a 3% administration fee.)

Catering Conditions

POWER SUPPLY

Standard 110 V, 15A power supplies are available in all our banquet rooms. Additional power requirements can be supplied at a nominal cost through Freeman Audio Visual. We recommend that you check prior to installing any electrical equipment such as photocopiers, computers, etc., to ensure adequate power is available.

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: \$41.13 plus tax
101-300 people: \$59.17 plus tax
301-500 people: \$123.38 plus tax
500+ people: \$174.79 plus tax

Events without Dancing:

1-100 people: \$20.56 plus tax
101-300 people: \$29.56 plus tax
301-500 people: \$61.69 plus tax
500+ people: \$87.40 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

SHIPPING MATERIALS

The hotel will not accept any shipment more than 24 hours prior to the date of an event unless prior arrangements are made with the hotel.

All materials shipped to the hotel should be addressed as follows:

c/o Delta Hotels by Marriott® Toronto
75 Lower Simcoe Street
Toronto, ON | M5J 3A6
Canada

With DELIVERY TO: 18 York Shipping/Receiving Garage

(Entrance is off Bremner just west of York Street)

Attention: Name of Organization and Contact Name

Hold for Arrival

Date/Room of Function

If arrangements for advance shipping are made with the hotel, a handling fee of \$5.00 per box for five or more boxes and \$75 per skid fee will be applicable. All out of country materials should be shipped via a custom broker arranged by the client. The hotel will not become responsible for materials held in customs. If any charges are incurred by the hotel for retrieving materials, the costs will be added to the master account. The hotel will not accept any shipment sent C.O.D. (cash on delivery).

Catering Conditions

SIGNAGE

All signage must be approved in advance by the Events Department and must be of a professional design. The hotel has the right to remove any signage that does not meet hotel standards. The uses of tape, nails, staples or tacks is prohibited for mounting posters or banners on walls, and all such posters or banners are restricted to function rooms only (no public areas of hotel). The services required for mounting posters or banners or other labour related services are available at an additional cost. The hotel can provide a wide range of equipment rentals to help facilitate your event, including easels, flip charts, electrical cords, tables, etc. Communication of such requirements to the conference delegates and/or exhibitors is the responsibility of the meeting or conference organizer.

LINEN, DECOR AND FLOWERS

The hotel will provide standard white and black linen only. The hotel would be pleased to assist with the rental of linen, room decor or flowers through our preapproved vendors. The hotel prohibits open flames produced by candles. The hotel must preauthorize any special effects for an event within our event space or on our property. All room decor must be approved in advance and must meet minimum fire code regulations. The hotel restricts the use of nails, tacks or tape to affix decor on walls, ceiling, etc., unless approved in advance. All room decor must be removed within one hour after the completion of an event, and failure to do so may result in removal and storage charges. The hotel is not responsible for items left in a function room unattended. A labour charge may be imposed if refuse left behind after an event is considered excessive, as deemed by the hotel.

If all items are not removed, the group will be charged a cleaning fee of no less than \$500.

DAMAGES

Delta Hotels by Marriott® Toronto reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel will hold the convener of any function responsible for any damages to the premises by their guests or independent contractors on their behalf. The hotel will not be responsible for damage or loss of any personal property and equipment left in the hotel prior to, during or following any functions.

SECURITY

The hotel does not provide security in the meeting and function space and all personal property left in the meeting or function space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for the safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and function space, and/or the hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in the hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by the hotel, including insurance and indemnification requirements, and at all times remains subject to the hotel's advance approval. Security personnel are not authorized to carry firearms without advance hotel approval. The hotel reserves the right to inspect and control all private functions. You agree to begin your function at the scheduled time and agree to have your guests, invitees and other persons vacate the designated function space at the closing hour indicated. You agree to reimburse the hotel for any overtime wage payments or other expenses incurred by the hotel because of your failure to comply with these requirements. You are responsible for any damage to the hotel or hotel property caused by your attendees, vendors, contractors or agents. You agree to comply with all applicable federal, provincial and local laws and hotel rules and policies (copies of which are available from the Catering Department) governing the contract and event. The hotel reserves the right to refuse service to any persons or prohibit any activity that in the sole judgment of the hotel may be harmful or cause an unreasonable disruption to the property, its guests or its employees.

OUTSIDE SERVICES

An administration charge (plus applicable taxes) will apply to all outside services ordered by the hotel and will be posted to the master account.

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Delta Hotels by Marriott® Toronto

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