SIMPLY PERFECT EVENTS

DELTA HOTELS MARRIOTT
OTTAWA CITY CENTRE
OUR HOTEL
DELTA HOTELS BY MARRIOTT® OTTAWA CITY CENTRE

GUEST ROOM FACILITIES
410 rooms on 25 floors
Business class suites
City view
Accessible rooms
Children (18 and under) stay free
Complimentary high-speed internet access
Cable TV
Dry-cleaning service
Room service
Marriott Bonvoy™ Rewards Program

CONFERENCE FACILITIES AND SERVICES
Accommodates groups of 23–1,000
10,000 square-feet unobstructed ballroom subdivides into three sections
24,000 square-feet of meeting space
Executive Boardrooms
Garden Terrace overlooking Downtown Ottawa
Complimentary high-speed internet Access

PLACES OF INTEREST
National Art Centre
National Museums
Byward Market
Parliament Hill
Sparks Street Pedestrian Mall
Major Shopping Centres
Casino du Lac-Leamy

SPORTS AND RECREATION
Indoor saltwater pool and fitness centre

101 Lyon Street North, Ottawa  K1R 5T9 Canada | +1 613-237-3600
All prices listed are per person unless otherwise noted. A 100% guarantee on number of people to be served is required 72 hours prior to your function. Delta Hotels by Marriott will prepare to serve 5% over your guarantee. Prices are subject to an 18% service charge and a 13% HST.

If you have any concerns regarding food allergies, please alert your server prior to ordering. Taxes and gratuities not included.
## BREAKFAST BUFFET

**ALL BREAKFAST BUFFETS INCLUDE FRESHLY BREWED STARBUCKS® REGULAR AND DECAFFEINATED COFFEE AND A SELECTION OF TAZO® TEAS. PLEASE ADD $5 PER PERSON FOR GROUPS BELOW 15 PEOPLE.**

<table>
<thead>
<tr>
<th><strong>CONTINENTAL $24</strong></th>
<th><strong>POWER BREAKFAST $32</strong></th>
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</thead>
<tbody>
<tr>
<td>Orange and Grapefruit Juices</td>
<td>Assorted Fruit Juices</td>
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<tr>
<td>Seasonal Sliced Fruit</td>
<td>Seasonal Sliced Fruit</td>
</tr>
<tr>
<td>Home made Miniature Breakfast Pastries</td>
<td>Butter Croissants, Fruit Danish and Pain au Chocolat, Banana Walnut Bread, Lemon Poppy Seed Loaf, Butter, Honey and Assorted Preserves</td>
</tr>
<tr>
<td>Butter and Fruit Preserves</td>
<td>Scrambled Eggs</td>
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<tr>
<td>Selection of Assorted Mini Bagels</td>
<td>Smoked Bacon</td>
</tr>
<tr>
<td>Whipped, Light and Flavoured Cream Cheese</td>
<td>Country Pork Sausages</td>
</tr>
<tr>
<td>HEALTHY BEGINNING $28</td>
<td><strong>ON THE GO! $30</strong></td>
</tr>
<tr>
<td>Orange and Grapefruit Juices</td>
<td>(Choose one)</td>
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<tr>
<td>Seasonal Whole Fruit</td>
<td>Ham and Swiss Cheese or Vegetable Breakfast Croissant Sandwich</td>
</tr>
<tr>
<td>Assorted Individual Dry Cereals and Granola</td>
<td>Banana Walnut Bread</td>
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<tr>
<td>Dried Fruit and Nuts</td>
<td>Individual Flavoured Yogurt</td>
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<tr>
<td>Assorted Low Fat Muffins</td>
<td>Whole Fresh Fruit Granola Bar</td>
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<tr>
<td>Traditional Oatmeal Brown Sugar and Raisins</td>
<td>Bottled Orange, Grapefruit, Cranberry or Apple Juice, Bottled Water</td>
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<tr>
<td>Fresh Fruit Yogurt Parfait</td>
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</tbody>
</table>

**THE CLASSIC $32**

Orange and Grapefruit Juices
Seasonal Sliced Fruit
Home-Made Miniature Breakfast Pastries
Butter and Fruit Preserves
Selection of Assorted Mini Bagels
Whipped, Light and Flavoured Cream Cheese
Assorted Individual Dry Cereals and Granola
Dried fruit and Nuts
Individual Flavoured Yoghurts
Scrambled Eggs
Smoked Bacon
Country Pork Sausages
Chef’s Breakfast Potatoes
BREAKFAST ENHANCEMENTS
ENHANCE YOUR BUFFET BREAKFAST WITH THESE OPTIONS.
PRICE PER PERSON UNLESS OTHERWISE STATED

BREAKFAST MEATS $7
(Choose One)
Country Pork Sausage, Turkey Sausage, Peameal Bacon or Black Forest Ham

BELGIAN WAFFLES, BANANA BREAD
FRENCH TOAST OR BUTTERMILK
PANCAKES $8
(Choose One)
Seasonal Fruit Compote, Whipped Cream

PICK YOUR BREAKFAST BASKET $6
(Choose One)
Cinnamon Buns, Butter Croissants, Pain au Chocolat, Danish Twists or Mini Donuts

EGGS BENEDICT $8
(Choose One)
Smoked Atlantic Salmon, Canadian Back Bacon or Roasted Tomato and Basil with Mushroom Duxelles

ASSORTED MINI BAGELS $7
Whipped Cream Cheese Assortment

PEAMEAL BACON SANDWICH $7
Aged Ontario Cheddar, Sautéed Onions and Pommery Mustard on an English Muffin

FRUIT SKEWERS

BOXED CEREAL WITH MILK $5
Vector, Special K, Raisin Bran or Rice Krispies

HOT OATMEAL $5
Brown Sugar, Maple Syrup, Raisins

SMOKED SALMON $9
Capers, Red Onion, Lemon

SEASONAL SLICED FRUIT $8

INDIVIDUAL FLAVOURED YOGURTS $5

WHOLE FRUIT $4 EACH
Apples, Oranges and Bananas

HOUSE-MADE SUN-DRIED FRUIT AND NUT GRANOLA $7
2% or Skim Milk

CHARCUTERIE AND CHEESE BOARD $9
Mustard and Pickles

ACTION STATION OMELETTE STATION $16
(Min 30 People)
Free Range Eggs, Chef’s Inspired Farm Fresh Ingredients, Whipped Cream*

*Action station: $40 per hour labour charge; minimum of two hours; one chef for 30 people

2% or Skim Milk

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BREAKS
PRICE PER PERSON UNLESS OTHERWISE STATED

BEVERAGES

FRESHLY BREWED STARBUCKS® COFFEE & Tazo® TEAS $5
Regular and Decaffeinated, Assorted Tazo Teas

MILK $5
Skim, 2% Milk or Chocolate Milk

SOFT DRINKS (330 ml Bottle)
$4.50 PER BOTTLE
Pepsi, Diet Pepsi, Mugs Root Beer, 7 Up and Iced Tea

JUICE $4.50 PER BOTTLE
Apple, Orange, Grapefruit, Cranberry, V8 or Tomato Juice

WATER $4.50 PER BOTTLE
Perrier Sparkling Mineral Water (330 ml), Bottled Spring Water (500 ml)

FRUIT JUICE SMOOTHIES $7
Assorted Flavours

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GLUTEN FRIENDLY VEGETARIAN FRIENDLY
If you have any concerns regarding food allergies, please alert your server prior to ordering. Taxes and gratuities not included.
BREAKS

ALL SELECTIONS ARE VEGETARIAN FRIENDLY. PRICE PER PERSON UNLESS OTHERWISE STATED

Sweet and Savory Pretzels $4.50 Each
    Warm Cheese Sauce and Mustard
Tortilla Chips $6
    Salsa and Guacamole
Assorted Dry Snacks $4 Per Bowl
Roasted Mixed Nuts $5 Per Bowl
Fresh Popcorn Cone $5 Per Bowl
Haagen-Dazs Ice Cream Bars $7 Each
Granola Bars, Health Bars and Candy Bars $3 Each
Seasonal Sliced Fruit $8
Nanaimo Bars $38 Per Dozen
Selection of Mini French Pastries $42 Per Dozen
Assorted Freshly Baked Gourmet
    Breakfast Loaves $39 Per Dozen
        Orange Poppy Cheese, Lemon Glazed, Marble
        Chocolate Chip and Cinnamon Streusel
Mini Donuts $38 Per Dozen
Selection of Assorted Mini Bagels $34 Per Dozen
    Plain and Flavoured Cream Cheese
Fudge and Nut Brownies $36 Per Dozen
    Gluten Friendly Option Available.
Freshly Baked Assorted Cookies $40 Per Dozen
    Chocolate Chip, Oatmeal and White Chocolate Macadamia Nut.
    Gluten Friendly Option Available.
Chocolate Dipped Rice Krispies Bars $38 Per Dozen
Assorted House-Made Mini Muffins $38 Per Dozen
    Gluten Friendly Option Available.
Chocolate Covered Strawberries $48 Per Dozen
Fresh Fruit Tarts $36 Per Dozen
Kashi Granola Bars $41 Per Dozen

THEMED BREAKS

ALL SELECTIONS ARE VEGETARIAN FRIENDLY AND INCLUDE FRESHLY BREWED STARBUCKS® REGULAR AND DECAFFEINATED COFFEE AND A SELECTION OF TAZO® TEAS. PRICE PER PERSON. PLEASE ADD $5 PER PERSON FOR GROUPS BELOW 15 PEOPLE.

HEALTHY ENERGIZER $16
    Assorted Fruit Smoothies
    Array of Dried Fruit, Trail Mix, Granola, 7-Grain and Quinoa Bar

THE COOKIE BREAK $16
    Assorted Bottled Juices
    Chilled Chocolate Milk, Skim and 2% Milk
    Assorted Fresh Baked Cookies

CHEAT MEAL BREAK $16
    Assorted Flatbread Pizza
    Fresh Assorted Mini Doughnuts
    Vanilla and Caramel Squares

STRAWBERRY $16
    Shrimp Cocktail
    Strawberry Vinaigrette
    Strawberry Scones, Jam
    Strawberry Mojito (non-alcoholic)

SWEET TOOTH $16
    Luscious Lemon Squares
    Date Squares
    Double Chocolate Brownies
    Nanaimo Bars
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If you have any concerns regarding food allergies, please alert your server prior to ordering. Taxes and gratuities not included.
COLD LUNCH
ALL LUNCHES INCLUDE FRESHLY BREWED STARBUCKS® REGULAR AND DECAFFEINATED COFFEE AND A SELECTION OF TAZO® TEAS. PLEASE ADD $5 PER PERSON FOR GROUPS BELOW 15 PEOPLE.

CREATE YOUR OWN DELI $36
Chef’s Seasonally Inspired Soup  
Salad Bar ✓
Mix Green, Romaine, Spinach, Avocado, Cherry Tomatoes, Hard Boiled Eggs, Crumbled Blue Cheese, Peamed Bacon, Sun-Dried Cranberries, Sunflower Seeds, Champagne Vinaigrette and Balsamic Vinaigrette
Choice of Three Deli Style Cold Cuts:
Smoked Turkey
Black Forest Ham
Montreal Style Smoked Brisket
Curried Egg Salad, Sweet Pickles ✓
Tuna-Celery, Minced Red Onion, Mayonnaise ✓
Assorted Garnishes:
Garden Lettuce, Vine Tomatoes, Sliced Pickles, White Old Cheddar and Swiss Cheese
Assorted Spreads:
Ancho Chipotle Mayonnaise, Creamy Olive Tapenade
Assortment of Artisan Breads:
Bianco Rolls, Soft Pretzel Rolls, Demi Baguette
Fruit Salad ✓
Chef’s Selection of Mini Pastries ✓

NORTHCOURSE SANDWICH BUFFET $38
Chef’s Seasonally Inspired Soup ✓
Crisp Vegetables, White Balsamic Vinaigrette
Bean Salad ✓
Couscous Salad, Roasted Vegetables, Almonds, Raisins ✓
Potato Salad, Chipotle Mustard Dressing ✓
Choice of Three Sandwiches:
Grilled Chicken Breast (Pesto and Onion Ciabatta)
Smoked Turkey Breast (Cranberry Mayo, Provolone Cheese, Sun-Dried Tomato Baguette)
Calabrese Salami (Roasted Red Peppers, Sliced Pickles, Artichoke Heart, Provolone, Whole Wheat Panini)
Roast Beef (Horseradish Aioli, Sliced Pickles, Old White Cheddar, Multi-Grain Baguette)
Cheddar, Swiss and Provolone Cheese (Potato Bread) ✓
Individual Bags of Potato Chips ✓
Fruit Salad ✓
Cheese Cake Squares ✓

NEW YORK DELI BUFFET $40
Chef’s Seasonally Inspired Soup ✓
Romaine Caesar Salad, Garlic Crostini ✓
Choice of Three Sandwiches:
Grilled Chicken Breast (Pesto and Onion Ciabatta)
Smoked Turkey Breast (Cranberry Mayo, Provolone Cheese, Sun-Dried Tomato Baguette)
Calabrese Salami (Roasted Red Peppers, Sliced Pickles, Artichoke Heart, Provolone, Whole Wheat Panini)
Roast Beef (Horseradish Aioli, Sliced Pickles, Old White Cheddar, Multi-Grain Baguette)
Cheddar, Swiss and Provolone Cheese (Potato Bread) ✓
Individual Bags of Potato Chips ✓
Fruit Salad ✓
Cheese Cake Squares ✓
## LUNCH BUFFETS

All lunch buffets include freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas. Minimum of 25 people. Please add $5 per person for groups below 25 people. Add $15 if choosing an alternate day menu.

### YORK BUFFET $42
- Chef’s Seasonally Inspired Soup  
- Romaine Caesar Salad, Garlic Crostini
- Bean Salad  
  - Crisp Vegetables and White Balsamic Vinaigrette
- Potato Salad, Chipotle Mustard Dressing  
- Lemon Chicken, Creamy Capers Sauce
- Lasagna Bolognese
- Wild Mushrooms, Tomatoes and Bean Ragout
- Vegetable Pilaf
- Fruit Salad
- Vanilla Caramel Swirls

### MONDAY – TASTE OF ITALY $42
- Traditional Minestrone Parmigiano-Reggiano  
  - Freshly Baked Focaccia
- Panzanella Salad  
  - Tuscan Bread Salad with Juicy Tomatoes, Cucumbers, Olives, Onion, Basil and Mozzarella, Red Wine Vinaigrette
- Caesar Salad
  - Focaccia Croutons and Shaved Reggiano Cheese
- Oregano Rubbed Chicken  
  - Artichokes, Portabella Mushrooms, Kalamata Olives, Smoked Tomato Sauce
- Catch of the Day  
  - Herb Fennel Broth
- Cheese Tortellini  
  - Sun-Dried Tomatoes, Olives, Capers, Basil Spinach Broth
- Zucchini  
  - Roasted Garlic, Pine Nuts, Mint and Raisins
- Traditional Tiramisu

### TUESDAY – IT’S MEDITERRANEAN $42
- Hummus, Baba Ghanoush  
- Hand Rolled Stuffed Wine Leaves, Olives, Toasted Pita Chips
- Traditional Fattoush Salad  
  - Crisp Romaine Hearts, Cucumbers, Tomatoes, Peppers, Crumbled Feta, Olives, Lemon Mint Vinaigrette
- Falafel, Sesame Dip
- Couscous, Roasted Tomato Stew
- Choice Of Two Entées:
  - Shish Taouk  
  - Char-Grilled Chicken with Yogurt, Lemon and Garlic Marinade
  - Catch of the Day (Harissa Infused Smoked Tomato Sauce)
  - Moroccan Beef Stew
- Chef’s Selection of Mini Pastries
- Fruit Salad

### WEDNESDAY – INDIAN DELIGHT $42
- Curried Lentil Salad  
- Kachumber Salad
  - Cucumber, Tomato, Red Onions, Cilantro, Lemon Vinaigrette
- Vegetable Samosas
- Tandoori Chicken Drumsticks
- Masala Fried Catch of the Day
- Chickpea and Tomato Stew
- Cumin Pilaf
- Gulab Jamun
- Fruit Salad
THURSDAY – MEXICANA $42
Vegetarian Tortilla Soup  
Napa Cabbage, Jicama Slaw  
Jalapeño, Lime  
Corn and Bean Salad  
Choice of Two Entrées:  
Adobe Chicken Fajitas,  
Roasted Peppers and Onions  
Ground Beef  
Garlic, Cumin and Red Beans  
Catch of the Day Vera Cruz  
Fresh Tortilla Chips  
Warm Flour Tortillas  
Grated Cheddar Cheese, Sour Cream, Guacamole, Pico De Gallo  
Refried Beans  
New Mexico Rice  
Cinnamon Dusted Churros, Chocolate Sauce  
Fruit Salad  

FRIDAY – FRIDAY CHEAT LUNCH $42
Chef’s Seasonally Inspired Soup  
Apple, Arugula and Camembert Salad  
Candied Walnut, Citrus Vinaigrette  
Choice of Two Entrées:  
Black Angus Beef Patties  
Overnight Cooked Beef Brisket  
BBQ Sauce Tobacco Onion  
Cajun Spice Dusted Grilled Chicken Breast  
Mango Cranberry Mojo  
BBQ Pulled Pork  
Garden Lettuce, Slices of Juicy Vine Tomatoes, Bermuda Onions, White Old Cheddar and Swiss Cheese, Brioche Burger Buns  
Asiago Mac and Cheese  
Double Chocolate Chip Cookies  
Brownies  

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CREATE YOUR OWN HOT LUNCH BUFFETS

TWO ENTÉRES $49 / THREE ENTÉRES $55
LUNCH BUFFETS INCLUDE FRESHLY BREWED STARBUCKS® REGULAR AND DECAFFEINATED COFFEE AND A SELECTION OF TAZO® TEAS. MINIMUM OF 20 PEOPLE. PLEASE ADD $10 PER PERSON FOR GROUPS BELOW 20 PEOPLE.

<table>
<thead>
<tr>
<th>SOUP</th>
<th>ACCOMPANIMENT</th>
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<tbody>
<tr>
<td>Chef’s Seasonally Inspired Soup</td>
<td>(Choose Two)</td>
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<table>
<thead>
<tr>
<th>SALAD</th>
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<tbody>
<tr>
<td>(Choose Three)</td>
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<tr>
<td>Romaine Caesar Salad, Garlic Crostini</td>
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<td>Bean Salad</td>
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<tr>
<td>Crisp Vegetables and White Balsamic Vinaigrette</td>
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<tr>
<td>Potato Salad, Chipotle Mustard Dressing</td>
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<tr>
<td>Mixed Greens</td>
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<tr>
<td>Cucumber and Shaved Fennel</td>
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<tr>
<td>Assorted House Dressings</td>
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<td>Couscous Salad</td>
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<tr>
<td>Roasted Vegetables, Almonds and Raisins</td>
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<tr>
<td>Roma Tomatoes, Bocconcini Cheese</td>
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<tr>
<td>Basil, Red Wine Vinaigrette</td>
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<table>
<thead>
<tr>
<th>ENTRÉE</th>
<th>DESSERT</th>
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<tbody>
<tr>
<td>Chicken Cacciatore</td>
<td>(Choose Two)</td>
</tr>
<tr>
<td>Braised Chicken, Bell Peppers, Plum Tomato Sauce</td>
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<tr>
<td>Jerk Spiced Chicken</td>
<td>Fruit Salad</td>
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<tr>
<td>Pineapple Salsa</td>
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<tr>
<td>Cured Salmon</td>
<td>Luscious Lemon Squares</td>
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<tr>
<td>Caper Beurre Blanc</td>
<td>Chef’s Selection of Mini Pastries</td>
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<tr>
<td>Catch of the Day</td>
<td>Double Chocolate Chip Cookies</td>
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<tr>
<td>Harissa Infused Smoked Tomato Sauce</td>
<td>Brownies</td>
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<tr>
<td>Slow Cooked Alberta Beef Stew</td>
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**CREATE YOUR OWN PLATED LUNCH**

THREE COURSE $49 / FOUR COURSE $55

Plated lunches include freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas. Minimum of 20 people. Please add $10 per person for groups below 20 people.

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**SOUPS**

- Wild Mushroom Bisque
- Cream of Asparagus and Truffle Oil
- Mediterranean Vegetables
- Roasted Tomato Soup

**SALAD**

- Mixed Organic Greens
- Baby Beet Salad, Arugula, Frisée, Goat Cheese, Honey Sherry Vinaigrette
- Fresh Mozzarella and Heirloom Tomato Salad
- Cured Olives, Torn Basil Leaves and Pesto Drizzle
- Butter Leaf Lettuce Salad
- Sliced Vine-Ripened Tomato, Creamy Tarragon Dressing
- Mixed Baby Field Greens

**ENTRÉES**

- Chicken Breast Piccata
  - Ratatouille, Mushroom Risotto, Lemon Caper Sauce
- Grilled Rainbow Trout
  - Avocado, Tomato, Grilled Corn Salsa, Ginger Citrus Sauce
- Adobe Marinated Salmon
  - Bonita Potatoes, Root Vegetables, Clam Sauce
- Pork Tenderloin
  - Herb and Mustard Crust Pork Tenderloin, Potato Mousseline, Caramelized Apple, Balsamic and Black Peppercorn Sauce

**DESERTS**

- 6 Oz. Grilled Prime Beef Tenderloin
  - Celeriac Puree, Chimichurri Style Natural Jus
- Butternut Squash and Parmigiano Ravioli
  - Asparagus, Caper Berries and Roasted Tomato Coulis
- Seasonal Fruit Strudel
  - Vanilla Bean Sauce
- Key Lime Meringue Tart
  - Fresh Berry Medley
- Dark Chocolate Panna Cotta
- New York Cheesecake
- Fresh Berries
- Fresh Almond Cream Pear Tart
  - Caramel Sauce

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**Gluten Friendly**  **Vegetarian Friendly**

If you have any concerns regarding food allergies, please alert your server prior to ordering. Taxes and gratuities not included.
## CREATE YOUR OWN DINNER BUFFETS

**TWO ENTRÉES $49 / THREE ENTRÉES $60**

DINNER BUFFETS INCLUDE CHEF’S SELECTION OF BAKED BREADS AND ROLLS WITH BUTTER, FRESHLY BREWED STARBUCKS® COFFEE AND A SELECTION OF TAZO® TEAS.

MINIMUM OF 20 PEOPLE. PLEASE ADD $5 PER PERSON FOR GROUPS BELOW 20 PEOPLE.

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### SOUPS AND SALADS

(Choose Three)

- **CHEF'S SOUP CREATION**
- **MULLIGATAWNY**
  Curried Lentil Soup with Apples
- **POTATO, LEEK AND ARUGULA SOUP**
- **CAESAR SALAD**
  Focaccia Croutons and Shaved Reggiano Cheese
- **MEDLEY OF BABY SALAD LEAVES**
  Seasonal Fresh Vegetables, Assorted Vinaigrettes
- **CHOPPED SALAD**
  Market Vegetables, Tomatoes, Feta Cheese, Cucumbers, Peppers, Olives, Red Wine and Fresh Oregano Dressing
- **ROMA TOMATOES AND SUN-DRYED TOMATO PESTO**
  Marinated Bocconcini
- **MARINATED POTATO SALAD**
  Crispy Pancetta, Grainy Mustard Dressing
- **SPINACH SALAD**
  Apples, Red Onion, Candied Walnuts, Creamy Goat Cheese Dressing
- **ORECCHIETTE PASTA SALAD**
  Shrimp, Asparagus, Cherry Tomatoes, Lemon-Basil Dressing
- **ENTRÉES**
  - **GRILLED CHICKEN BREAST**
    Mustard Sauce
  - **GRILLED SALMON**
    Romesco Sauce
  - **SEAFOOD BOUILLABAISSE**
  - **CABERNET BRAISED FLANK STEAK**
    Roasted Garlic and Pearl Onions
  - **SLOW ROASTED LEG OF LAMB**
    Green Olives, Prune Jus
  - **SEARED PORK LOIN**
    Rosemary Cherry Sauce
  - **ACCOMPANIMENTS**
    (Choose Two)
  - **ROASTED YUKON GOLD POTATOES**
    Garlic and Italian Rosemary
  - **MAPLE GLAZED ROOT VEGETABLES**
  - **FRENCH BEANS ALMANDINE**
  - **GNOCCHI**
    Sun-Dried Tomatoes, Olives, Capers, Basil-Spinach Broth
  - **HERBED BROWN RICE**
  - **DESSERTS**
    (Choose Two)
  - **Cheesecake Squares**
  - **Carrot Cake**
  - **Vanilla Caramel Swirl**
  - **Whole Wheat and Banana Squares**
  - **Seasonal Sliced Fruit**

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CREATE YOUR OWN PLATED DINNER

THREE COURSE $58 / FOUR COURSE $64

DINNER INCLUDES CHEF’S SELECTION OF BAKED BREADS AND ROLLS WITH BUTTER, FRESHLY BREWED STARBUCKS® COFFEE AND A SELECTION OF TAZO® TEAS. MINIMUM OF 20 PEOPLE. CHOICE OF TWO PRE-SELECTED MAIN COURSES AVAILABLE AT A SURCHARGE OF $12 PER PERSON. PLEASE ADD $5 PER PERSON FOR GROUPS BELOW 20 PEOPLE.

SOUPS
Stanley’s Maple Syrup and Butternut Squash Soup
Seafood Chowder
Italian Lentil Soup
Smoked Bacon
Roasted Red Pepper and Tomato Bisque

SALADS
FIELD GREENS
Baby Radishes, Cucumbers, Oven Dried Roma Tomatoes, Feta Crumble, Classic Herb Vinaigrette

ROASTED SQUASH
Prosciutto, Grilled Radicchio, Fleur De Lait, Balsamic Reduction and Olive Oil

SMOKED SALMON AND QUINOA SALAD
Frisée, Micro Herbs, Lemon Vinaigrette

GRAPE TOMATO AND BOCCONCINI
Shaved Fennel, Micro Greens, Arugula Pesto

ENTRÉES
STUFFED CHICKEN BREAST
Wild Mushrooms, Herbed Fingerling Potatoes, Wilted Swiss Chard, Pan Jus

CURED ATLANTIC SALMON
Leek Orzo, Broccoli, Zucchini, Grape Tomatoes, Lemon Caper Beurre Blanc

NEW YORK STRIP
Pommery Mustard and Cracked Pepper Crust, Balsamic Glazed Cipollini Onions, Snipped French Beans, Maple Glazed Baby Carrots, Roasted Shallots, Demi-Glace, Orange Brandy Butter Sauce

APPLE WOOD SMOKED PORK CHOP
White Bean Cassoulet, Roasted Brussels Sprouts, Honey Glazed Carrots, Romesco Sauce

MEDITERRANEAN CANNELLONI
Ratatouille Vegetables, Goat Cheese, Asparagus Spears, Mornay Sauce

DESSERTS
Seasonal Fruit Strudel
Vanilla Bean Sauce
Chocolate Mousse Pyramid
Sponge Toffee Crumble, Crème Anglaise, Orchid
Hazelnut Praline Rocher
Mango Coulis, Sugar Brittle, Raspberry
Maple Cheesecake Tart
Butterscotch Sauce, Meringue Quenelle
ENHANCEMENTS AND PLATTERS

ENHANCEMENTS

BAKED BRIE (Serves 20) $180
Topped With Figs, Walnuts, Pistachios, Honey, Served With Crostini, Lavash

NIGIRI SUSHI AND MAKI ROLLS PLATTER (Serves 20 People, Based On 2.5 Pieces) $200

SEAFOOD BAR (Serves 20) $350
Shrimp, Mussels, Calamari, Octopus, Clams, Cocktail Sauce, Lemon, Caper Berries, Shaved Red Onions

OYSTER BAR (Minimum 20 Persons)
MARKET PRICE
Mignonette, Lemon, Lime, Tabasco, Worcestershire

PLATTERS

SMOKED ATLANTIC SALMON $16 PER PERSON
Shaved Red Onions, Capers and Boursin Cheese

CANADIAN AND IMPORTED CHEESE BOARD (3 oz) $14 PER PERSON

CITRUS GRILLED SHRIMP $18 PER PERSON
Spiced Cocktail Sauce

HOUSE CHARCUTERIE BOARD (3 oz) $16 PER PERSON
Cured Meats, Terrine, House Mustards and Crostini

FRESH CUT VEGETABLES $8 PER PERSON
Pickled Red Onion Ranch Dip

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VEGAN AND GLUTEN FREE PLATED

$58 PER PERSON. PRICE INCLUDES CHEF’S SELECTION OF VEGAN, GLUTEN FREE BAKED BREADS AND ROLLS WITH BUTTER, FRESHLY BREWED STARBUCKS® REGULAR AND DECAFFEINATED COFFEE AND ASSORTED TAZO® TEAS

SOUP
Cauliflower and Jalapeño Soup
Roasted Red Pepper and Tomato Bisque
Carrot and Coconut Soup

SALAD
Field Green Leaves, Kale, Balsamic Tofu, Radishes, Sesame Vinaigrette
Butter Lettuce, Endive, Grilled Radicchio Salad, Shaved Pear, Toasted Almonds, Fine Herb Vinaigrette
Field Tomato Salad, Torn Basil, Arugula Pesto, Balsamic Toffee

MAIN
Potato Gnocchi, Roasted Winter Squash, Garlic Kale Pesto
Curry Chickpea Ragout, Grilled Vegetables, Baby Spinach
Wild Mushrooms, Bean & Vegetables “Shepherd’s Pie” with Whipped Mash Potatoes
Grilled Polenta, Ratatouille Vegetables, Fresh Rocket Leaf

DESSERT
Chocolate Ganache Mousse Cake, Passion Fruit Coulis
Chocolate Coconut Mousse, Seasonal Berries
Peanut Butter Torte, Raspberry Coulis

LATE NIGHT FAVOURITES

POUTINE STATION $8 PER PERSON
Potato Wedges or Shoe String Fries
Cheese Curds, Gravy

POUTINE ENHANCEMENTS $6 PER PERSON
(Select Two)
Flank Steak
Smoked Meat
Popcorn Shrimps
Pulled Chicken
Ratatouille Veggies

SOFT TACO BAR (2 PIECES) $16 PER PERSON
(Select Two)
Chicken Machaca
Traditional Pork Carnitas
Fajita Spiced Beef
Toppings: Chopped Onion, Cilantro, Tomatillo, Pico De Gallo, Jalapeños, Queso Pepper
Jack Cheese, Black Beans, Sour Cream, Guacamole, Crisp Shredded Lettuce, Roasted Corn and Tomato Tequila Lime, Corn Shells and Flour Tortillas

SLIDER STATION (2 PIECES) $18 PER PERSON
(Select Two)
Fries Included
Pulled Pork on Slider Buns
Beef Sliders
Caramelized Onions and Kalamata Aioli
Turkey Slider Cranberry Mojo
Crab Cake
Chipotle Sauce
Chicken Slider
Mango Salsa

SUNDAE STATION $16 PER PERSON
Ice Creams: 2 Flavours - Vanilla, Chocolate
Toppings: Oreo Cookie Bits, Nut Brittle Crumble, Candy Popcorn, Stone Fruit Foster, Chocolate Sprinkles, Mini Doughnut, Balsamic Strawberries, Chocolate Pretzel Bits, Sun-Dried Cranberries
Sauces: Caramel, Raspberry

101 Lyon Street North, Ottawa  K1R 5T9 Canada

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Gluten Friendly  Vegetarian Friendly
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# CANAPÉS
PRICED PER DOZEN. MINIMUM 3 DOZEN PER CANAPÉ.

## HOT
- Shrimp, Water Chestnut and Mushroom Purse $36
- Prosciutto and Mozzarella Arancini $38
- Fig and Goat Cheese Puff Pastry Crowns $34
- Thai Chicken Spring Rolls, Sweet Chili Sauce $34
- Vegetarian Spring Rolls, Spiced Plum Sauce $36
- Spinach and Feta Filled Phyllo $34
- Halal Assorted Puff Pastry $34
  - Buffalo Chicken, Chicken Sausage, Cheese and Spinach, Sweet Potato and Goat Cheese

## COLD
- Rainbow Trout Tartar, Sesame Cone $36
- Pulled Crab, Artichoke and Scallion Tart $40
- Mango Chutney Pulled Chicken, Pappadum, Green Onion, Tomato $35
- Pressed Duck Confit, Blini, Port Gelee $36
- Beef Tataki, Scallion, Ponzu, Sesame Seed $35
- Toasted Cumin Crusted Tuna Loin, Pineapple and Chili Chutney, Cilantro $38
- Cajun Shrimp, Phyllo Cup, Lime Sour Cream $38

## VEGETARIAN CANAPÉ
- Heart of Palm, Fava Bean and Candied Lemon $38
- Gazpacho Shooter with Pistachio Oil $32
- Roma Tomato Bruschetta, Fresh Basil, Parmesan Cheese, Olive Oil $34
  - Gluten Friendly Option Available.

## HOT
- Caramelized Onion, Roasted Mushroom on Fried Polenta $38
- Buffalo Quinoa Fritter, Dill Ranch Aioli $32
- Vegetable Samosa, Cucumber Raita $34

## COLD
- Rainbow Trout Tartar, Sesame Cone $36
- Pulled Crab, Artichoke and Scallion Tart $40
- Mango Chutney Pulled Chicken, Pappadum, Green Onion, Tomato $35
- Pressed Duck Confit, Blini, Port Gelee $36
- Beef Tataki, Scallion, Ponzu, Sesame Seed $35
- Toasted Cumin Crusted Tuna Loin, Pineapple and Chili Chutney, Cilantro $38
- Cajun Shrimp, Phyllo Cup, Lime Sour Cream $38

## DESSERT CANAPÉ
- Bite Size Churro with Chocolate Sauce $34
- Fruit Tart $38
  - Seasonal Berries and Custard
- Bite Size Pâte A Choux $44
  - Raspberry, Chocolate, Vanilla, Caramel, Pistachio
- Petit Fours $36
- Mini Cheesecake $44
- Fresh Seasonal Berries Coulis

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**GF** GLUTEN FRIENDLY  
**VF** VEGETARIAN FRIENDLY

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## À LA CARTE RECEPTION

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BAKED BRIE</strong> $180 EACH <strong>(Serves 20 People)</strong></td>
<td></td>
<td>Topped With Figs, Walnuts, Pistachios and Honey and Served with Crostini, Lavage</td>
</tr>
<tr>
<td><strong>NIGIRI SUSHI AND MAKI ROLLS PLATTER $200</strong> (2.5 Pieces; Serves 20 People)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SEAFOOD BAR (SHRIMP, MUSSELS, CALAMARI, OCTOPUS, CLAMS) $350 PER PLATTER</strong> (Serves 20 People)</td>
<td></td>
<td>Cocktail Sauce, Lemons, Caper Berries, Shaved Red Onions</td>
</tr>
<tr>
<td><strong>OYSTER BAR</strong> MARKET PRICE <strong>(Minimum 20 People)</strong></td>
<td></td>
<td>Mignonette, Lemon, Lime, Tabasco, Worcestershire</td>
</tr>
<tr>
<td><strong>SMOKED ATLANTIC SALMON, SHAVED RED ONIONS, CAPERS AND BOURSIN CHEESE $16</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CANADIAN AND IMPORTED CHEESE BOARD (3oz) $14 PER PERSON</strong></td>
<td></td>
<td>Dried Fruit, Nuts and Crostini</td>
</tr>
<tr>
<td><strong>FRESH SEASONAL VEGETABLES $14</strong></td>
<td></td>
<td>Buttermilk Ranch Dip</td>
</tr>
<tr>
<td><strong>DELTA SNACK MIX $30</strong> (Serves 10 People)</td>
<td></td>
<td>Peanuts, Sesame Sticks, Hot Cajun Sticks, Almonds</td>
</tr>
<tr>
<td><strong>CITRUS GRILLED SHRIMP $18 PER PERSON</strong></td>
<td></td>
<td>Spiced Cocktail Sauce</td>
</tr>
<tr>
<td><strong>HOUSE CHARCUTERIE BOARD $16 PER PERSON</strong></td>
<td></td>
<td>Cured Meats, Terrine, House Mustards and Crostini</td>
</tr>
<tr>
<td><strong>ANTIPASTO BOARD $18 PER PERSON</strong></td>
<td></td>
<td>Roasted Vegetables, Marinated Olives, Prosciutto, Salami, Sun-Dried Tomato</td>
</tr>
</tbody>
</table>

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# ACTION STATIONS

**CHEF ATTENDED: $40 PER HOUR LABOUR CHARGE; MINIMUM OF TWO HOURS; ONE CHEF FOR 30 PEOPLE.**

<table>
<thead>
<tr>
<th>Station</th>
<th>Price Per Person</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SALAD BAR $12 PER PERSON</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Build Your Own Sustainable Salad Bar Which Includes Locally Grown:</td>
<td></td>
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</tr>
<tr>
<td>Mixed Greens, Romaine, Spinach, Iceberg Lettuce, Avocado, Peameal Bacon, Tomato, Hard-Boiled Eggs, Crumbled Blue Cheese, Sun-Dried Cranberries, Sunflower Seeds, Quinoa Salad Blend, Champagne Vinaigrette, Balsamic Vinaigrette</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>POUTINE STATION $12 PER PERSON</strong></td>
<td></td>
<td>Gluten Friendly</td>
</tr>
<tr>
<td>Potato Wedges or Shoe String Fries, Cheese Curds, Gravy</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>POUTINE ENHANCEMENTS ADD $6</strong></td>
<td>(Select Two)</td>
<td></td>
</tr>
<tr>
<td>Flank Steak</td>
<td></td>
<td>Gluten Friendly</td>
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<tr>
<td>Smoked Meat</td>
<td></td>
<td></td>
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<tr>
<td>Popcorn Shrimp</td>
<td></td>
<td></td>
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<tr>
<td>Pulled Chicken</td>
<td></td>
<td>Gluten Friendly</td>
</tr>
<tr>
<td>Ratatouille Veggies</td>
<td></td>
<td>Vegetarian Friendly</td>
</tr>
<tr>
<td><strong>SOFT TACO BAR $16 PER PERSON</strong></td>
<td>(Two Pieces Per Person; Select Two)</td>
<td></td>
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<tr>
<td>Chicken Machaca</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Traditional Pork Carnitas</td>
<td></td>
<td></td>
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<tr>
<td>Fajita Spiced Beef</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Toppings Include: Chopped Onion, Cilantro, Tomatillo, Pico De Gallo, Jalapeños, Queso Pepper Jack Cheese, Black Beans, Sour Cream, Guacamole, Crisp Shredded Lettuce, Roasted Corn and Tomato Tequila Lime, Corn Shells and Flour Tortillas</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SLIDER STATION $18 PER PERSON</strong></td>
<td>(Based on Two Pieces Per Person; Select Two)</td>
<td>Fries Included</td>
</tr>
<tr>
<td>Pulled Pork on Slider Buns</td>
<td></td>
<td></td>
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<tr>
<td>Beef Sliders with Caramelized Onions, Kalamata Aioli</td>
<td></td>
<td></td>
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<tr>
<td>Turkey Slider, Cranberry Mojo</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crab Cake, Chipotle Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Slider, Mango Salsa</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>STIR FRY STATION $22 PER PERSON</strong></td>
<td>(Chef Attended)</td>
<td></td>
</tr>
<tr>
<td>Stir-Fried Beef and Broccoli</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Glazed Onions, Tender Bamboo Shoots, Baby Corn</td>
<td></td>
<td></td>
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<tr>
<td>Stir-Fried Chicken</td>
<td></td>
<td>Gluten Friendly</td>
</tr>
<tr>
<td>Tossed with Oriental Vegetables, Water Chestnuts and Scallions</td>
<td></td>
<td></td>
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<tr>
<td>Option of Sauces: Sweet Chili and Plum Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Egg Rolls</td>
<td></td>
<td></td>
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<tr>
<td>Fortune Cookies</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PASTA STATION $18 PER PERSON</strong></td>
<td>(Chef Attended)</td>
<td>Vegetarian Friendly</td>
</tr>
<tr>
<td>Choice of Two Pastas and Two Sauces:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wild Mushroom, Caramelized Onions, Roasted Asparagus, Sun-Dried Cured Tomato, Peas, Parmesan</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PASTA ENHANCEMENTS Add $6</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Flank Steak</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pulled Chicken</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CARVING STATION $20 PER PERSON</strong></td>
<td>(Chef Attended)</td>
<td></td>
</tr>
<tr>
<td>Beef Striploin</td>
<td></td>
<td>Gluten Friendly</td>
</tr>
<tr>
<td>Horseradish Sauce, Grain Mustard, Pan Au Jus, Brioche Rolls</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SUNDAE STATION $16 PER PERSON</strong></td>
<td></td>
<td>Vegetarian Friendly</td>
</tr>
<tr>
<td>Ice Cream</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Two Flavours: Vanilla, Chocolate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Toppings: Oreo Cookie Bits, Nut Brittle Crumble, Candy Popcorn, Stone Fruit Foster, Chocolate Sprinkles, Mini Doughnut, Balsamic Strawberries, Chocolate Pretzel Bits, Sun-Dried Cranberries</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sauces: Caramel, Raspberry</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>FALAFEL STATION $12 PER PERSON</strong></td>
<td>(Two Pieces Per Person)</td>
<td></td>
</tr>
<tr>
<td>Hummus, Moutabel, Wine Leaves, Spiced Olives, Falafel, Pita Bread, Garlic Sauce, Romaine Lettuce, Pickles</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**GLUTEN FRIENDLY  ▶  VEGETARIAN FRIENDLY**  
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## WHITE

### CANADIAN WINES
- Chardonnay ‘Family Select’, Peller Estates, Niagara, Ontario $46
- Sauvignon Blanc ‘Family Select’, Peller Estates, Niagara, Ontario $48
- Riesling Trius, Niagara, Ontario $60
- Pinot Gris, Sandhill, Okanagan Valley, British Columbia $60

### INTERNATIONAL WINES
- Pinot Grigio, Terre Gaie, Veneto, Italy $48
- Chardonnay, Coastal Vines, California, USA $54
- Chenin Blanc, Beaumont, South Africa $54
- Sauvignon Blanc, Te Mania, New Zealand $60

### SPARKLING
- Prosecco Spumante Brut, NUA, Piedmpont, Italy $48
- Cava ‘Anna’, Cordorniu, Spain $54

## RED

### CANADIAN WINES
- Cabernet/Merlot ‘Family Select’ Peller Estates, Niagara, Ontario $46
- Cabernet Franc, Peller Estates, Niagara, Ontario $48
- Merlot, Trius, Niagara, Ontario $52

### INTERNATIONAL WINES
- Valpolicello Classico, Righetto, Veneto, Italy $48
- Malbec, Bodegas Septima, Argentina $52
- Chianti Rufina, Colognole, Tuscany, Italy $54
- Shiraz, Kingston Estate, Australia $56
- Cabernet Sauvignon, Coastal Vines, California, USA $56
- Rioja Crianza Vina Pomal, Bodegas Bilbainas, Spain $60
- Pinot Noir, Racine, France $60

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### BAR SERVICE

A labour charge of $50/hour at a minimum of 4 hours will apply if the total beverage sales do not reach $500/bar; excluding applicable service charges and taxes.

#### HOST BAR

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Wine</td>
<td>$9.50</td>
</tr>
<tr>
<td>Liquor (House Brand)</td>
<td>$7.50</td>
</tr>
<tr>
<td>Liquor (Premium Brand)</td>
<td>$8.50</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$8.00</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$8.50</td>
</tr>
<tr>
<td>Single Malt Scotch</td>
<td>$11</td>
</tr>
<tr>
<td>Soft Drinks, Juices, Bottled Water, Perrier</td>
<td>$5.00</td>
</tr>
<tr>
<td>Naturizzata Water (Sparkling or Still)</td>
<td>$1</td>
</tr>
</tbody>
</table>

#### PUNCH BOWLS

(Serves Approximately 60 People)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcoholic Punch (Sangria)</td>
<td>$300 EACH</td>
</tr>
<tr>
<td>Non Alcoholic Fruit Punch</td>
<td>$180 EACH</td>
</tr>
<tr>
<td>Alcoholic Punch (Liquor)</td>
<td>$260 EACH</td>
</tr>
<tr>
<td>Alcoholic Punch (Wine)</td>
<td>$280 EACH</td>
</tr>
</tbody>
</table>

#### CASH BAR

<table>
<thead>
<tr>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Wine</td>
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</tr>
<tr>
<td>Liquor (House Brand)</td>
<td>$8.50</td>
</tr>
<tr>
<td>Liquor (Premium Brand)</td>
<td>$9.50</td>
</tr>
<tr>
<td>Cocktails (Bloody Caesar, Tom Collins)</td>
<td>$10</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$9.00</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$10</td>
</tr>
<tr>
<td>Single Malt Scotch</td>
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<td>$260 EACH</td>
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<td>Alcoholic Punch (Wine)</td>
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</table>
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CATERING AND BANQUET POLICIES

OUR HOTEL
Welcome to the ideal location for your next meeting or convention in Ottawa. The minute you enter Delta Hotels by Marriott Ottawa City Centre, you will be impressed by the attention to detail and decor of our facility. Overlooking the cityscape and natural wonders of Canada's capital, our hotel is ideally located in the heart of downtown Ottawa's business and entertainment districts, just steps away from the Parliament Buildings, shopping and major attractions. Book your next event at Delta Hotels by Marriott Ottawa City Centre.

WINE AND DINE
Our culinary team led by Executive Chef Pravin Bagali, has worked with a lot of commitment towards providing you a true Canadian experience. They have picked the best products from the different food regions of Canada and injected their feel for flavours and innovation, to create an exciting menu just for you. Select from the menu items we have listed or allow our Chefs to customize a menu that meets the needs of your guests. Our Chefs are always happy to create personalized menus specific to your particular event – all you have to do is ask!

MEET AND CELEBRATE
Our hotel features some of the largest function space in Ottawa, including 11 breakout rooms and penthouse-level reception rooms and 24,000 square feet of space to accommodate groups of all sizes. Whether you’re hosting a small meeting for ten or planning an event for 900 guests, let us be your host. Our catering and conference services team will take care of all the details to guarantee your event is a success. Ask about our unique meeting packages that include themed coffee breaks to make your event dynamic and fun!

LET US CATER TO YOUR NEEDS
At Delta Hotels by Marriott Ottawa City Centre, you will find much more than your standard array of hotel services. Our dedicated team of hotel professionals will ensure that your meeting runs smoothly, from the quality of the audiovisual equipment to the refreshments and everything in between. Whatever your event, our hotel will deliver more than you expect. To schedule an appointment, please contact us at 613.688.6847.
CATERING AND BANQUET POLICIES

FOOD AND BEVERAGE
Menu selections and contracts must be finalized 45 days prior to the function. The number of guests must be guaranteed 72 business hours before the event for groups of 300 and less, and 96 business hours before the event for groups of over 300 guests. When no guarantee is given, the estimated number of guests at the time of booking is taken as a guarantee for billing. The client agrees to pay the number guaranteed or in attendance, whichever is greater. The hotel is prepared to serve 5% above the guarantee, up to a maximum of 20 guests, provided this does not exceed the capacity of the room.

Menu prices will be confirmed three months prior to the function. All pricing is priced “per person” unless otherwise indicated. All prices quoted for food and beverage are subject to applicable provincial and federal taxes. All food and beverage is subject to 18% service charge.
Governed by the Ontario liquor laws, no beverage service will be permitted after 2:00 AM
Food on buffets can only be left out for a maximum of two hours due to food safety regulations.
Children 12 years and under will receive a 50% discount on meals, or a children’s menu is available.

DIETARY CONSTRAINTS AND FOOD ALLERGIES
Delta Hotels by Marriott Ottawa City Centre is proud to have a well-established food allergy and restriction policy. We are pleased to offer alternative meals for those guests with special dietary needs. Special requests must be made three business days prior to your event.

In the event that any of the guests in your group have food allergies, you should inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. Your conference service manager will be happy to answer any questions you have.