



2024 Banquet Menu

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DELTA
HOTELS

MARRIOTT
SAINT JOHN

table of contents

Mornings	1
Breaks	4
Lunch	6
Appetizers	10
Dinner	13
Late Night	19
Drinks	21
The Fine Print	23



mornings!

Start the day right with one of our signature breakfasts

Start The Day Minimum 10 People

Per Person

20.00

Freshly Baked Good Morning Muffins & Sliced Sweet Breakfast Loaves

Whipped Butter & Preserves

Sliced Seasonal Fruit

Individual Fruit Yogurts

Freshly Brewed Starbucks Coffee and Tazo Teas

Pitchers of Orange & Apple Juice

Wake Up Minimum 10 People

22.00

Selection of Breakfast Pastries & Bagels

Whipped Butter, Cream Cheese & Preserves

Sliced Seasonal Fruit with Low Fat Cottage Cheese

Hot Oats with Almonds, Sunflower Seeds, Pumpkin Seeds, Maple Syrup & Brown Sugar

Freshly Brewed Starbucks Coffee and Tazo Teas

Pitchers of Orange & Apple Juice



All Prices are subject to change to reflect rising food costs. Prices are excluding 18% Gratuity and 15% HST

Per Person

Sunrise Minimum 20 People

27.00

- Assortment of Baked Breakfast Breads and Fresh Muffins
- Whipped Butter & Preserves
- Sliced Seasonal Fruit
- Farm Fresh Scrambled Eggs
- House Fried Potato with Sautéed Peppers & Onions
- Bacon & Country Sausage Links
- Buttermilk Pancakes with Maple Syrup
- Freshly Brewed Starbucks Coffee and Tazo Teas
- Pitchers of Orange & Apple Juice

The Delta Minimum 20 People

33.00

- Assorted Fresh Breakfast Pastries and Sliced Sweet Breakfast Loaves
- Yogurt with Muesli Granola & Dried Fruits
- Sliced Cantaloupe, Honeydew, Watermelon, Pineapple & Strawberries
- Domestic Cheese & Cold Cuts
- Duo of Baked Western Frittatas & Ham and Cheese Frittatas
- Bacon & Country Sausage Links
- House Fried Potato with Sautéed Peppers & Onions
- Belgian Waffles with Maple Syrup & Whipped Cream
- Freshly Brewed Starbucks Coffee and Tazo Teas
- Pitchers of Orange & Apple Juice

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Breakfast a La Carte

Per Person

Freshly Baked Muffins	6.50
Sweet Breakfast Loaves	6.50
Butter Croissants	6.50
Seasonal Whole Fruit	4.50
Assorted Nature Valley Granola Bars	5.50
Greek Fruit Yogurt	5.50
Sliced Seasonal Fruit	9.50
Perrier Sparkling Bottled Water	9.50
Bottled Water	4.25
Starbucks Coffee and Tazo Teas	4.75

Plated Breakfast Minimum 15 People

Served with Fruit Garnish, Basket of Breakfast Breads, Orange Juice, Freshly Brewed Starbucks Coffee and Tazo Tea

#1 Scrambled Eggs, Pancakes, Sausage, Hashbrowns	28.00
#2 Baked Beans with Sweet Potato, Topped with a Soft Poached Egg & Grilled Ham Steak and Tomato	29.00
#3 Scrambled Eggs, Crisp Bacon or Sausage, Hashbrowns	26.00
#4 Poached Eggs with Prosciutto, Avocado, Tomato on a Croissant & Roasted Sweet Potato	30.00
Classic Benedict (Groups of 15 or less) Poached Eggs with Bacon, English Muffin Topped with a Rich Hollandaise Sauce & Hash Brown Potatoes	28.00



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Morning Refresh Minimum 15 People	Per Person
The Bakers Basket Assorted Breakfast Muffins, Croissants, Danish Pastries & Breakfast Loaves	15.00
Cinnamon Bun Tray Freshly Baked Cinnamon Buns Topped with Cream Cheese Icing	9.00
Seasonal Fruit Platter Sliced Pineapple, Watermelon, Cantaloupe & Honeydew, Garnished with Field Berries *Add Low-Fat Yogurt or Cottage Cheese \$3.50	10.00
Bagels & Cream Cheese An Assortment of Bagels with Plain & Flavoured Cream Cheese	9.00

breaks!

Minimum 15 People

Perfect for morning or afternoon fuel
All Breaks Include Freshly Brewed Starbucks Coffee and Tazo Teas

Per Person

Carnival	22.00
Sour Dough Pretzels Tossed in Melted Butter and Parmesan Cheese	
Assorted Mustards	
Mixed Nuts: Cashews, Almonds & Peanuts	
Salted Chips and Buttered Popcorn	
Sliced Apples and Caramel Dip	

Dips	18.00
Baked Tortilla Corn Chips	
Roasted Red Pepper Hummus	
Guacamole	
Pico de Gallo	

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Per Person

Fit & Fresh

- Fresh Sliced Seasonal Fruit
- Freshly Baked Scones with Cream and Raspberry Jam
- Yogurt with Fresh Fruit
- Natural Granola Bars
- Mini Green Apple Strudels

21.00

Treat Break

- Apple and Raspberry Mini Strudels
- Cheesecake Bites
- Individual Bags of Potato Chips
- Cinnamon Buns
- Sparkling Flavoured Water

22.00

Health Break

- Carrot, Cucumber, Celery, Broccoli, Cauliflower, Tomato & Sweet Peppers
- Hummus and Roasted Red Pepper Dip

17.00

Platters Minimum 15 People

Cheese Platter

- Selection of Canadian & European Cheeses
- Sliced Breads & Crackers and Grapes and Dried Fruits

23.00

Charcuterie Platter

- Artisanal Selection of Cured Meats and Cheeses Served with Olives, Dijon Mustard and Baguette

26.00



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lunch!

Minimum 20 People

What's for lunch? How about one of our amazing buffets

Per Person

Tuscan

33.00

Traditional Caesar Salad with Asiago & Creamy Garlic Dressing
Rotini Pasta Salad with Grilled Peppers, Mushrooms and Tomato with Vinaigrette
Tomato, Onion and Basil Salad with Aged Balsamic Dressing
Grilled Antipasto Vegetable Salad with Fresh Herbs
Marinated Olives
Freshly Baked Rosemary Focaccia

Grilled Chicken Breast with Mushrooms and Spinach in a Pesto Cream Sauce
Three Cheese Tortellini in a Rosé Sauce with Baby Spinach
Roasted Potatoes with Garlic and Oregano
Italian Roasted Vegetables with Olive Oil and Dill

Tiramisu
Lemon Cookies
Freshly Brewed Starbucks Coffee and Tazo Teas

That's a Wrap!

33.00

Chef's Soup of the Day
Baby Spinach Salad with Toasted Almonds, Field Berries and Crumbled Goat Cheese with Balsamic Dressing
Potato & Chive Salad
Crudités with Buttermilk Ranch

Assorted Wraps: Sun-dried Tomato, Spinach, Cracked Wheat, Flour Tortillas
Selected Fillings: Turkey Club, Roasted Vegetables, Beef and Cheddar, Waldorf Chicken Salad, Tuna Salad

Dark Chocolate Brownies
Freshly Baked Cookies
Freshly Brewed Starbucks Coffee and Tazo Teas

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Per Person

Market Deli Counter

36.00

Chef's Soup of the Day

Greens with Ripe Tomatoes, Sliced Cucumber, Shredded Carrot and Sliced Red Onion with Balsamic Dressing

Creamy Coleslaw

Couscous Salad with Roasted Vegetables and Fresh Herbs

A Variety of Gourmet Sandwiches and Wraps:

Including Ham and Cheese, Turkey with Cranberry Mayo, Grilled Vegetables with Balsamic, Tuna and Apple, Roast Beef with Horseradish Spread

Individual Bags of Potato Chips

Whole Fruit

Country Butter Tarts

Freshly Brewed Starbucks Coffee and Tazo Teas

Mexicali

39.00

Baby Greens and Corn Salad with a Citrus & Cilantro Dressing

Three Bean Salad with Toasted Cumin, And Oregano, Tomato and Cucumber Salad

Chili Con Carne

Roasted Chicken Marinated with Ancho & Citrus

Fire Roasted Corn on the Cob

Savoury Rice with Green Onions and Red Peppers and Mushroom

Served with: Warm Flour Tortillas, Corn Nacho Chips, Shredded Cheddar Cheese, Pickled Jalapeños, Roma Tomato, Diced Onions, Shredded Lettuce, Guacamole, Salsa and Sour Cream

Churros with Cinnamon Sugar

Dolce de Leche Mousse

Freshly Brewed Starbucks Coffee and Tazo Teas



Per Person

From The Wok

42.00

Hot and Sour Soup
 Broccoli and Cucumber Salad
 Vermicelli Rice Noodle Salad with Spring Vegetables and
 Toasted Sesame Dressing
 Baby Arugula with Carrot and Rice Vinegar Dressing

Stir-Fry Beef with Green Peppers
 Sweet and Sour Chicken Balls
 Mushroom Fried Rice
 Sautéed Vegetables with Sesame

Coconut Square
 Mango Mousse
 Freshly Brewed Starbucks Coffee and Tazo Teas

Mediterranean

43.00

Traditional Greek Salad- Sweet Peppers, Olives, Tomatoes,
 Red Onion, Cucumber, Crumbled with Feta, Dressed with
 Red Wine Vinaigrette
 Quinoa Tabbouleh Salad with Chopped, Tomatoes, Parsley Green
 Onion and Lemon Dressing
 Crudites and Dip
 Hummus and Baba Ghanoush Dips with Toasted Pita

Grilled Garlic Herb and Lemon Chicken
 Spiced Beef Koftas
 Spinach, Peppers, and Cherry Tomato Penne Rigate
 Spicy Roast Potatoes and Mixed Vegetables

Filled Powered Sugar Doughnuts
 Dark Chocolate Cake
 Freshly Brewed Starbucks Coffee and Tazo Teas



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Per Person

Bombay Fire

43.50

Mulligatawny Soup with Apple and Rice
 Mixed Field Greens with Ginger and Mango Dressing
 Chickpea Salad with Lemon & Yogurt
 Kachumber Salad (Tomato & Cucumber with Cilantro, Mint and Lemon)
 Cucumber Salad with Minted Yogurt

Chicken Tikka Masala
 Curry Beef Madras
 Aloo Jeera (Potatoes with Cumin)
 Saffron Rice
 Vegetable Pakora
 Naan Bread

Rice Pudding
 Fresh Fruit Salad with Mint
 Freshly Brewed Starbucks Coffee and Tazo Teas

Grab & Go (Boxed)

31.00

Seasonal Whole Fruit (Apple, Orange or Banana)
 Carrot and Celery Sticks with Dip
 Bottled Water

Choice of ONE Pre-Selected Sandwich or Wrap:

- Chicken Caesar Wrap: Flour Wrap, Grilled Chicken, Parmesan, Creamy Caesar Dressing
- Turkey Club Sandwich on Multi Grain Roll
- Vine Tomato, Arugula, Hummus & Cucumbers on Focaccia

Individual Bag of Potato Chips
 Granola Bar
 Freshly Baked Cookies

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appetizers!

Small bites perfect for any type of reception

Priced Per Dozen Minimum 3 Dozen

Cold

French Brie with Strawberry Preserve and Black Pepper	36.00
Goat Cheese Rolled in Crushed Nuts with Aged Balsamic Syrup	36.00
California Sushi Rolls with Soy Sauce, Wasabi and Pickled Ginger	42.00
Poached Tiger Prawns with Mango Salsa	42.00
Smoked Salmon on Pumpnickel Rounds	36.00
Sirloin of Beef and Enoki Mushroom with Teriyaki	40.00
Bruschetta Crostini	33.00
Skewered Cherry Tomatoes, Mini Mozzarella and Basil	36.00

Hot

Marinated Beef Skewers with Black Bean and Garlic Glaze	38.00
Jerk Chicken Satay	38.00
Spinach and Cheese Puffs	36.00
Coconut Shrimp with Sweet Chili Glaze	40.00
Maryland Crab Cakes with Fire-Roasted Red Pepper Aioli	40.00
Grilled Chicken Quesadillas, Green Chiles and Monterrey Jack	40.00
Vegetable Spring Rolls with Dipping Sauce	36.00
Mini Vegetable Samosa	36.00
Assorted Mini Quiche	36.00



Innovation Stations

Minimum 50 People

Per Person

Slider Station (4 sliders per person)

28.00

Mini Burger- Shredded Lettuce, Canadian Cheddar, Tomato, Sweet Pickle
California- Pulled Chicken, Spicy Slaw, Guacamole
BBQ Pulled Pork- Grainy Mustard, Havarti
Veggie- Grilled Eggplant, Roasted Peppers, Mozzarella

Fish and Chips Station

30.00

Breaded Haddock Bites
Fried Clams
Crispy Chips (Fries)
Tartar Sauce and Ketchup

Japanese Sushi Display

31.00

Assorted Sushi, California Rolls, Wasabi, Pickled Ginger, and Soy Sauce

Classic Shrimp Cocktail Display

22.00

Citrus Wedges, House Horseradish Cocktail Sauce, Micro Celery, and Lemon Aioli

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Farmers Market*

28.00

Field Greens, Baby Kale & Arugula
Goat Cheese, Feta
Pumpkin Seeds, Couscous
Beets, Mint, Cucumber
Pomegranate Berries, Mandarin Orange
Cauliflower, Cashew, Cranberry
Baby Tomatoes, Pickled Onion, Kalamata Olives
Smoked Bacon, Onion
House Made Balsamic Dressing or Cranberry Vinaigrette

Classic Caesar Salad \$8.50 Additional

Little Italy*

28.00

Freshly Baked Focaccia, Olive Oil
Please Choose **Two Pastas** from the Options Below:
Gemelli Bolognese, Pecorino Cheese
Orecchiette, Kale, Butter, Onion & Truffle
Ricotta Cheese Ravioli Pasta, Charred Tomato & Basil

***Gluten Friendly Options Available**



dinner!

The main attraction

Per Person

King Square Buffet

44.00

Artisan Bread Rolls & Whipped Butter
Crudités & Dips
Green Salad Leaves with Cherry Tomato, Red Onion, Cucumber and
Lemon Vinaigrette
Creamy Coleslaw with Garden Vegetables
Potato Salad with Green Onions

Slow Roasted Sirloin Roast with Au Jus, Creamy Horseradish,
Grainy Mustards
Penne Arrabiata– Spicy Tomato Sauce

Market Vegetables Sautéed in Parsley Butter
Baby Roasted Potatoes with Herbs

Chef's Dessert Selection- Assorted Mini Tarts, Cake Squares & Sliced Fruit

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Per Person

The 506 Buffet

46.00

Artisan Bread Rolls & Whipped Butter

Crudités & Dips

Water Born Greens with Grape Tomato, Cucumber, Toasted Almonds & Dressings

Creamy Coleslaw with Garden Vegetables

Potato Salad with Green Onions

Relish Tray of Sweet Gherkins, Garlic Chili Olives, Banana Peppers & Marinated Artichokes

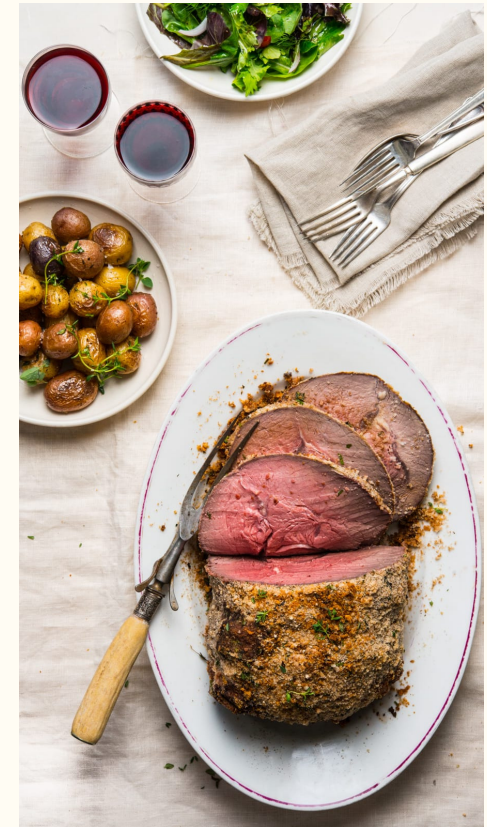
Braised Canadian Angus of Beef in a Rich Marsala Wine Sauce with Julienne Root Vegetables

Grilled Chicken Breast with Mushrooms in a White Wine and Cream Sauce
Fettucini Alfredo

Market Vegetables Sautéed in Parsley Butter

Steamed Baby Potatoes with Herbs

Chef's Dessert Selection- Assorted Cakes, Pies, Sliced Fruit and Mini Tarts



Per Person

Port City Buffet

58.00

Artisan Bread Rolls & Whipped Butter

Crudités & Dips

Watercress and Arugula with Roast Beets in Cranberry Dressing

Creamy Coleslaw with Garden Vegetables

Potato Salad with Green Onions

Couscous Salad with Fresh Herbs and Roasted Vegetables

Premium Deli Smoked & Cured Meats

Roast Turkey Breast, Shaved Pastrami, Sirloin Beef, Genoa Salami, Black Forest Ham & Spiced Capicola

Domestic Sliced Cheeses- Aged Cheddar, Canadian Swiss, and Havarti

Relish Tray of Sweet Gherkins, Garlic Chili Olives, Banana Peppers & Marinated Artichokes

Roast Sirloin of Angus Beef with a Field Mushroom Ragout and Sherry Demi

Sautéed Chicken Breast with Wilted Spinach in a Creamy Swiss Cheese and Mustard Sauce

Honey Garlic and Soy Glazed Salmon with Green Onions

Farfalle Pasta with Asparagus and Walnuts

Basmati Rice Pilaf with Sweet Garden Peas

Market Vegetables Tossed in Parsley Butter

Sautéed Potatoes Lyonnaise

Chef's Dessert Selection- Assorted Cakes, Pies, Individual Mousse Cups, Sliced Fruit, Tarts & Specialty Pastries

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Bay of Fundy Buffet

Per Person

61.00

Artisan Bread Rolls & Whipped Butter

Crudités & Dips

Baby Spinach with Toasted Pine Nuts and Caramelized Pearl Onions in a Shallot and Port Wine Vinaigrette

Creamy Coleslaw with Garden Vegetables

Potato Salad with Green Onions

Couscous Salad with Fresh Herbs and Roasted Vegetables

Baby Shrimp, Rice and Pineapple Salad

Premium Deli Smoked & Cured Meats

Roast Turkey Breast, Shaved Pastrami, Sirloin Beef, Genoa Salami, Black Forest Ham & Spiced Capicola

Domestic Sliced Cheeses- Aged Cheddar, Canadian Swiss, and Havarti

Relish Tray of Sweet Gherkins, Garlic Chili Olives, Banana Peppers & Marinated Artichokes

English Cut Roast Beef Au Jus, with Yorkshire Pudding Creamy Horseradish, Grainy Mustards

Dry Rub Roast Pork Loin with Apple and Sultana Stuffing

Pan Roast Chicken Breast with Tomato Mushroom and White Wine Demi

Seafood Mornay (Salmon, Mussels, Shrimp and Halibut in a Creamy Cheese Sauce)

Spinach and Ricotta Manicotti with Pomodoro Sauce

Mushroom Risotto with Padano

Market Vegetables Sautéed in Parsley Butter

Roasted Garlic Mashed Potatoes with Herbs

Chef's Dessert Selection- Assorted Cakes, Pies, Individual Mousse Cups, Sliced Fruit, Tarts & Specialty Pastries

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Served Dinner

Craft the perfect meal

To Start

Tender Masculine Leaves with Roasted Vegetables, Onion Sprouts & Cranberry Port Wine Vinaigrette **\$11**

Caesar Salad with Hearts of Romaine, Pancetta & Padano Tossed in our Roasted Garlic Dressing **\$13**

Grilled Portobello Mushroom & Oka Cheese Served Over Braised Leek **\$15**

Roma Tomatoes, Bocconcini Cheese & Charred Onion Drizzled with a Balsamic Reduction **\$13**

Phyllo Basket of Smoked Salmon and Mussels with Bacon & Brie **\$19**

Hot Smoked Salmon with Mango Salsa Baby Leaves Herb Oil and Balsamic Syrup **\$17**

Smoked Duck Breast with White Balsamic Marinated Broccoli & Cucumber Salad with Toasted Pine Kernels **\$21**

\$10

Red Lentils & Smoked Bacon Soup with Garlic Croutons

Wild Mushroom Soup Madeira

Carrot Honey & Garlic Soup with Chopped Chives

Parsnip & Potato Soup with Julienne of Prune

Cullen Skink, Chowder of Smoked Haddock, Leeks, Potato & Cream



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The Main

All main courses are served with garlic mashed potatoes fresh vegetable bundles and grilled tomatoes (unless otherwise stated)

- Grilled Breast of Chicken Stuffed with Ricotta and Spinach with a Pesto Cream Sauce **\$34**
- Seared Atlantic Salmon with Spring Onions, in a Garlic Lemon Butter Sauce over Sticky Rice **\$36**
- Pork tenderloin Crusted with Honey; Whole Grain Mustard, & Herbs Served with a Light Apple Jus **\$36**
- Pan Seared Halibut Fillet over Charred Fruit Salsa Served with Lemon Sage Gnocchi **\$40**
- Roast Breast of Duck, with Mango Tarragon Cream Sauce & Jasmine Scented Rice **\$45**
- Roast Beef with Yorkshire Pudding & Horseradish Jus **\$42**
- Breast of Chicken Filled with Ricotta Cheese & Shrimp Pan Roasted with Garlic & Served with a Lobster Cream Sauce **\$42**
- Veal Escallops Stuffed with Dried Apricot, Dates & Prosciutto, Pan Fried & Served with Lime & Tarragon Butter **\$44**
- Roast Rack of Lamb with Spinach & Hazelnut Stuffing with Olive and Roast Garlic Jus **\$53**
- Eggplant and Zucchini Moussaka with Walnuts and Crumbled Goats Cheese **\$26 (V)**
- Baked Avocado with Oregano Garlic and Pinto Beans with Tomato Coulis **\$26 (V)**

To Finish

\$12

- Rosemary Crème Brule with Whipped Cream and Blueberries
- Lemon Tart with Cold Custard and Berries
- Chocolate Fudge Cake and Cream
- NY Style Cheesecake with Marinated Strawberries
- Strawberry Shortcake with Red Fruit Coulis and Sweet Cream
- Flourless Chocolate Cake with Ganache and Mixed Berries

Pre-Selected Choice Entrée

For groups selecting a choice of main course menu for the guests, we are pleased to provide a maximum of three entrée choices (including vegetarian). The total menu price will be based on the highest priced item. Pre-selected choice entrée guarantees are due ten business days prior to the event for the entire group.

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Simple Made Perfect

Served meal package options- available for lunch and dinner

(all choices come with chef's choice of soup or salad and dessert)

	Per Person
Butter Chicken- served with steamed basmati rice and naan bread	38.00
Roast Pork Loin with Apricot Sauce- served with roast potatoes and red cabbage.	44.00
Three Cheese & Spicy Sausage Meat Lasagna- served with garlic bread.	39.00
English Cut Roast Beef with Red Wine Gravy- served with mashed potatoes and fresh vegetables.	48.00
Baked Cod with Parsley Butter Sauce- served with rice pilaf and fresh vegetables	39.00
Shepherd's Pie- served with fresh vegetables	38.00
Chicken Cacciatore- served with penne pasta and roasted eggplant and zucchini	38.00
Sweet and Sour Chicken- served with mushroom fried rice and long beans with garlic	37.00
Roast Chicken with Sage Stuffing and Gravy- served with roast potatoes and fresh vegetables.	39.00
Breaded Cod Fillets- served with potato wedges and green peas.	39.00
Potpie (Chicken or Beef)- served with mashed potatoes and fresh vegetables	37.00



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Buffet Enhancements

Per Person

From the Butcher Shop (minimum 30 people)

Prime Rib	15.00
Striploin	17.00
Tenderloin	26.00

Live Action Chef Carving Station (per station)	262.00
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late night!

Fuel to keep the party going

Pizza Bar (per pizza)	21.00
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Pepperoni
Grilled Italian Vegetables and Goat Cheese
Tandoori Chicken
Tomato and Spinach

Mini Sandwich Bar	19.00
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Chef's Selection of Sandwiches Made with Choice Cold Cuts on Artisan Breads

Chocolate Bar	23.00
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Chocolate Truffles
Dark Chocolate Covered Strawberries
White and Dark Chocolate Brownies



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Candy Shoppe

An Assortment of Hard and Soft Candies, Caramels, Chocolates, and Covered Nuts

Per Person

18.00

Pastry Counter

French Style Macarons
Cannoli
Miniature Eclairs
Individual Fruit Tarts

21.00



drinks!

Wine List

White

Magnetic Hill, Bay of Fundy Blue	44.00
Fat Bastard Chardonnay	46.00
Kim Crawford Marlborough, Sauvignon Blanc	57.00

Sparkling

Freixenet - Cordon Negro Brut Cava (Spain)	52.00
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Spirits and Other

Host Bar

House Brand Liquor	5.95
Liqueurs	6.50
Domestic Beer	5.95
Imported Beer	6.96
Coolers	7.50
House Wine	6.74
Premium Wine	8.50

Champagne Punch	90.00
Liquor Punch	85.00
Fruit Punch	50.00

All punches are served by the gallon- approximately 30 servings

Priced Per Bottle.

Red

Magnetic Hill, Lodstone Red	44.00
Don David, Malbec	46.00
Kim Crawford, Pinot Noir	59.00



Host Bar

Beverages are charged to the host's account per drink, plus tax and service charges

Cash Bar

Beverages are sold on a cash basis and are inclusive of tax

Bar Minimum

All bar services require a \$400.00 minimum revenue guarantee per bar plus applicable taxes and gratuities. Should final revenues fall short of the required minimum, the client will be charged a labour charge for the bartender at \$30.00 per hour, per bar, with a four hour minimum, plus applicable taxes and gratuities. Bartender levels are calculated based on a ratio of 1:100 guests.

Drink Tickets

For events that want to provide guests with drink tickets, the requested amount of tickets will be provided to the convenor prior to the start of the event for distribution to attendees. The tickets will be charged to the function master account based on the consumed beverage type. Bar service will operate as a cash bar for all other transactions.

Wine Brand/Vintage Request

Should you have a specific request for a wine service not offered on our current wine list, we would be pleased to source and provide quotation for the preferred vintage.



the fine print!

Event Polices and Other Important Information

Outside Food and Beverage Service

Delta Hotels by Marriott Saint John does not permit outside food service to be brought into the banquet spaces or common areas.

Guaranteed Numbers

The final attendance guarantee must be received by the venue no later than 11:00 am five working days prior to the commencement of the event. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. Please provide the guarantee on the following days:

Day of Function

Saturday, Sunday or Monday
Tuesday
Wednesday
Thursday
Friday

Guarantee Due on the Preceding

Monday
Tuesday
Wednesday
Thursday
Friday

Holidays are not considered working days and should be taken into consideration when submitting guarantees. The venue will be prepared to serve 3% more than the guaranteed number of attendees to a maximum of 15 persons as the overset. If the guarantee is raised within the five business days the 3% overset will not apply, and the guarantee becomes the set. Increases in attendance beyond the 3% overset within five business days prior to the event will be subject to a surcharge of 15% on top of the menu prices. Venue will charge for actual attendance in the event of additional unguaranteed attendees.

Dietary Restrictions and Allergies

We are pleased to accommodate dietary requirements and allergy meal requests where possible. Please provide the requirements five business days prior to the event with the final guarantees. Please note our kitchen is not a nut free or allergen free environment. We make every effort to accommodate requests, however we do not guarantee that our product has not come into contact with allergens at some point within the food supply chain.

Coat Check Service

We are pleased to arrange Coat Check Services on request. Delta Hotels by Marriott Saint John will provide 1 attendant per 150 guests (\$25.00 per hour, per attendant) with a minimum four hours per attendant. Delta Hotels by Marriott Saint John assumes no responsibility for lost or stolen items.

Décor and Linen (3rd Party Vendors)

If you would like to accentuate your event with specialty linen or décor, please speak with your Conference Services Manager and they can assist in recommending you to our preferred suppliers.

Audio Visual

Any additional power or audio-visual requirements beyond what the Hotel is able to provide must be organized through the hotel's exclusive supplier, Encore Global. Encore can be reached by phone at (506) 647-5386 or email at chris.shannon@encoreglobal.com

In the event a 3rd party audio visual company is selected, then a hotel representative (arranged through Encore) must be engaged to oversee the supplier to ensure they are adhering to hotel policies for the safety of the guests, employees and venue. The charge for the Outside Supplier Assistance Program is \$880 per day. If the representative is required beyond 10 hours each day, each additional hour will be charged and determined by Encore.

Please note, the role of the hotel's representative is an advisory / supervisory capacity only and they are not responsible for the physical setting up or moving of supplier's equipment.

Should the outside supplier have other requirements such as (but not limited to) electrical patch, extended loading dock stay or house PA, standard rates will apply and are extra beyond the Outside Supplier Assistance Program fee.

Parking

- Self-Parking - \$16.95 plus HST
 Complimentary Parking: Saturday 6am until Sunday 7pm
- Premium Parking - \$29.95 plus HST per day

Parking rates are subject to change without notice. If you would like to charge parking to your master account, please speak with your Conference Services Manager for pricing and parking code.

Shipping and Receiving

Packages may be delivered to the hotel two business days prior to your event. To ensure that your materials are sorted and delivered properly, please include the following information on all packages. Delta Hotels by Marriott Saint John 39 King Street Saint John, New Brunswick Canada E2L 4W3 Hold for (Client's Name) Name of the Group and Event First Date of Event Number of Boxes (i.e., 1 of 2, 2 of 2, ect.) Our banquet department will be happy to assist you with the return shipment of your packages. Please discuss how you would like this charged.

Security

Delta Hotels by Marriott Saint John does not assume responsibility for the damage or loss of any merchandise brought into the hotel. Therefore, should you wish to consider arranging for security personnel, this can be accommodated through Conference Services.



Taxes and Gratuity Charges

All federal and Provincial taxes, and applicable gratuities applied to all items. Room rental and all food and beverage are subject to applicable taxes and 18% gratuity charges.

If your organization is tax exempt, please speak with your sales manager

Payment Policy

Unless credit has been established with Delta Hotels by Marriott Saint John, the following payment schedule will apply.

- In order to consider a social booking to be definite, a \$1,000.00 deposit is to be paid up front and is non-refundable.
- Six months prior to the function, 50% of the anticipated balance is to be paid.
- Thirty days prior to the function, 75% of the anticipated balance is to be paid.
- Seven business days prior to the function, 90% of the anticipated balance is to be paid.
- Any remaining portion of the bill is to be paid in full at the completion of the function.

Cancellation

Should you find it necessary to cancel your confirmed function, cancellation charges, as outlined on your contract, will be assessed.

Liabilities

Please be assured that the entire Delta Hotels by Marriott Saint John team will do everything to see that your function runs smoothly. Occasionally, situations do occur beyond our control, such as accidents, government regulations and food and beverage unavailability, which prevent or interfere with our performance. We will keep you informed should these situations occur, and we will arrange an alternate solution.

Damages

It is the responsibility of the patron to assume full responsibility for any damages to the hotel property cause by the patron, their guests or the agents of the patron (e.g., bands, display companies, etc.)

SOCAN and Re:Sound Music Licensing 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 plus applicable taxes will be charged to your master account and paid on your behalf by the hotel to SOCAN and Re:Sound.

SOCAN

Without Dancing

1-100	\$22.06
101 - 300	\$31.72
301 - 500	\$66.19
Over 500	\$93.78

With Dancing

\$44.13
\$63.49
\$132.39
\$187.55

Re:Sound

Without Dancing

1-100	\$9.25
101 - 300	\$13.30
301 - 500	\$27.76
Over 500	\$39.33

With Dancing

\$18.51
\$26.63
\$55.52
\$78.66

