



DELTA
HOTELS

MARRIOTT

KINGSTON WATERFRONT

WEDDING PACKAGE

Weddings At The Delta

A CELEBRATION IS ALL ABOUT THE DETAILS

Delta Hotels by Marriott Kingston Waterfront perfectly places you in a picturesque locale for an unforgettable wedding or reception. Our exquisite Grandview Room features a breathtaking panoramic view of Lake Ontario. There couldn't be a more perfect backdrop for your special day.

All weddings held at Delta Hotels by Marriott Kingston Waterfront are catered by the award-winning AquaTerra culinary team. Allow our expert team to assist you in creating the wedding of your dreams!

Megan LaBrie
Regional Sales & Catering Manager
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The Grand Experience

\$95 PER PERSON

Complimentary overnight accommodation for the happy couple in a Deluxe King Waterfront guest room. Complimentary ballroom rental. 3-course plated dinner. Breakfast for the happy couple and a bottle of prosecco. Minimum 80 guests.

WHEN HOSTING YOUR WEDDING AT DELTA HOTELS BY MARRIOTT KINGSTON WATERFRONT, YOU WILL RECEIVE:

Overnight accommodation for the happy couple in a water view Deluxe King Waterfront guest room.

A complimentary bottle of sparkling wine in the happy couple's guest room.

Preferred guest room rates for your wedding guests.

Complimentary hot breakfast for the happy couple in the morning following the reception. Breakfast may be enjoyed in your guest room or in the dining room of AquaTerra.

Late-night Starbucks® coffee and Teavana® tea.

Grandview Room Rental

White round floor-length table linen & white linen napkins. White linen for the head, gift, registration and cake tables. Modern dining room chairs and elegant white tableware. Candlelight for each table.

Cake cutting and plating of wedding cake (\$)

Three-course plated dinner and two glasses of house wine per guest with dinner service.

THREE COURSE PLATED DINNER

- Your choice of Soups or Salads (Choose One)
- Your choice of Main Courses (Choose Three)
- Wine Service with Dinner (Two Glasses of House Wine per Guest)
- Dessert (Choose One)

Menu Tasting

Our skilled culinary team wants to create a meal that is memorable and exactly to your taste for your guests to enjoy. We offer a meal tasting at \$55 + tax and gratuity that you can schedule Monday through Thursday at 2pm prior to your big day.

**For groups between 60-79 people, there will be a surcharge of \$10 per person.*



The Grand Experience

PLATED DINNER PRIX FIXE

APPETIZERS (CHOOSE ONE)

TOMATO BISQUE

Fire Roasted Tomato, Basil Oil, Roasted Garlic Croutons

MUSHROOM SOUP

Potato & Onion Velouté, Fungi Connection Mushrooms, Truffle Parsnip Chips, Seedlings, Smoked Olive Oil

PORTAJE DE GARBANZOS

Cannellini Beans, Chorizo, Tomato Broth, Pistou

CAPRESE SALAD

Beefsteak Tomato, La Cultura Buffalo Mozzarella, Aged Balsamic, Basil Olive Oil & Baby Arugula

CAESAR SALAD

Baby Gem Lettuce, Roasted Garlic & Caper Dressing, Focaccia Gremolata, Parmesan & Pancetta Crisp

MESCLUN GREENS

Julienne Vegetables, Preserved Onion, Mango Vinaigrette & Crispy Rice Noodles

PEAR SALAD

Bitter Greens, Candied Walnuts, Grilled Pear, Crumbled Celtic Blue Cheese & Tarragon Vinaigrette

SHRIMP BISQUE - ADD \$3

Confit Fennel, Butter Poached Shrimp, Chive Oil

MAIN COURSES (CHOOSE THREE)

(Choose any Vegetable + Potato/Purée)

CELERIAC "STEAK"

Grilled & Braised Celery Root, Fungi Connection Mushroom Fricassée & Vegetable Demi-Glace

GNOCCHI

Butternut Squash, Squash Velouté, Spinach & Vegan Parmesan

BRAISED SHORT RIB

Soy & Lime Natural Reduction

CHINOOK SALMON

Sauce Vierge

CHICKEN SUPREME

Herb-crusting, Savoury Natural Reduction

GRILLED PORK TOMAHAWK

Pork, Apple Slaw & Dijon Jus

BC BLACK COD - ADD \$12

Miso Glaze, Fried Sushi Rice, Baby Bok Choy, Radish Slaw

CERTIFIED ANGUS STRIPLOIN - ADD \$6

with Peppercorn Demi
- Dry Age Striploin Add \$12



DAIRY FREE



GLUTEN FREE



VEGETARIAN



CONTAINS NUTS



VEGAN

Build your own sides

Vegetable

- Roasted Carrots
- Brussels
- Roasted Root Vegetables
- Brown Butter Haricot Verts

Potato/Purée

- Carrot Purée
- Roasted Garlic Whipped Potatoes
- Roasted Fingerlings

Children's Meal - \$18






Vegetables & Dip
Chicken Fingers & Fries
Ice Cream



The Grand Experience

PLATED DINNER PRIX FIXE

DESSERTS (CHOOSE ONE)

-  **BLUEBERRY CHEESECAKE**
Blueberry Compôte & Brandy Snap
-  **7 LAYER CHOCOLATE TORTE**
Chocolate génoise, chocolate ganache
butter-cream, chocolate hazelnut
feuilletine
-  **VANILLA CRÈME BRÛLÉE**
Almond & Espresso Biscotti
-  **LEMON & RASPBERRY TART**
Meringue & Raspberry Compôte
-  **CHOCOLATE GANACHE BAR**
Berries and Coconut Cream Ganache

SPECIALTY COFFEES | \$12

IRISH

Irish Whiskey | Irish Mist

SPANISH

Kahlua | Brandy

ITALIAN

Amaretto | Frangelico

MONTE CRISTO

Kahlua | Grand Marnier

B-52

Kahlua | Grand Marnier



The Grand Experience

RECEPTION PLATTERS

A structured addition to any reception, our platters can be served alongside or as a substitution to passed canapes.



LOCAL ARTISAN CHEESES | \$12pp

Fruit, Nuts, Dried Fruit, Chutney,
Crosthini

LOCAL CHARCUTERIE BOARD | \$16pp

Cured Meats, Gherkins, Artisan Cheeses,
House-pickled Vegetables, Crosthini & Grainy
Dijon Mustard



CRUDITE | \$5pp

Fresh-cut Vegetables, House-made Dip
& Hummus



HOUSE-MADE KETTLE CHIPS | \$3pp

with Caramelized Onion & Parmesan Dip



POPCORN | \$3pp

Freshly Popped, Served with Butter & Salt



NACHO CHIPS | \$6pp

Pico de Gallo, Guacamole & House-made
Tortilla Chips



FRUIT PLATTER | \$5pp

Fresh Sliced Fruit with Biemond Yogurt &
Honey Dip



MEZZE BOARD | \$7pp

Fresh Focaccia, Ciabatta, Hummus,
Antipasto Tapenade, Caramelized Onion
Dip & Marinated Olives

SOURDOUGH PINSA \$16/8 slices



MARGHERITA

Marinara, Roasted Tomato,
Basil, La Cultura Buffalo
Mozzarella, Basil Olive Oil



FUNGI

Artichoke Spread, Goat
Cheese, Baby Spinach, Fig
Balsamic & Roasted Fungi
Connection Mushrooms

PROSCIUTTO

Creme Fraîche, Gruyère,
Shaved Onion, Baby Arugula,
Prosciutto & Grilled Pear



The Grand Experience

RECEPTION CANAPÉS

A staple for any reception, passed canapes are not only a tradition for formal events but also a guest favourite. Perfect for any season, our menu offers hot & cold options.

HOT (BY THE DOZEN)

 **VEGETABLE SAMOSAS | \$30**
with Tamarind Glaze

 **PORK & KIMCHI GYOZA | \$32**
with Ponzu

  **CHICKEN SATAY | \$32**
with a Jerk Marinade & Mango
Chili Chutney


 **SAUSAGE & ONIONS | \$34**
Seed to Sausage Jalapeño & Cheddar
Sausages, Caramelized Onions &
House-made Whole-grain Mustard

BEEF WELLINGTON | \$32
with Cabernet Demi-Glace

  **LAMB SEEKH KABOB | \$34**
Ground Ontario Lamb with
Biemond Mint Labneh

CRAB CAKES | \$32
with Wasabi Aioli

COLD (BY THE DOZEN)

  **CAPRESE SKEWERS | \$30**
Cherry Tomato, Cucumber, Mini
Bocconcini Cheese & Balsamic Glaze

 **BEEF TARTARE | \$30**
with Traditional Garnishes on Potato Crisp

 **ANTIPASTO TAPENADE | \$32**
Honey-Roasted Tomato & Baby Arugula

  **SESAME-CRUSTED AHI TUNA | \$34**
with Rice Chip & Daikon Slaw

   **SHRIMP WALDORF | \$32**
Atlantic Shrimp, Scallion, Aioli, Anise,
Apple & Walnut Dust

APPLEWOOD SMOKED TROUT | \$34
Sweet Potato Blini & Dill Creme Fraîche

BLACKENED CHICKEN SALAD | \$32
Brioche Toast, Apple Butter & Torched Brie

ONTARIO BEEF TARTARE | \$36
with Cured Egg Yolk & Traditional
Garnishes on Crostini

 **MUSHROOM BRUSCHETTA | \$34**
Fungi Connection Mushrooms,
Crostini, Chèvre & Balsamic



The Grand Experience

ACTION STATIONS

Pique your guests' interest and inject a little interaction into your event by choosing one of our Action Stations. The presence of a Chef in your event space offers a unique experience to engage and create alongside a member of our culinary team.

SAVOURY

OYSTER BAR 
\$60/dozen (Minimum 4 Dozen)

Shucked Oysters, Cocktail Sauce, Mignonette, Freshly-grated Horseradish, Lemon & Tabasco Sauce

PRIME RIB
\$750 | Serves 30-35

Rosemary & Garlic Crust, Yorkshire Pudding, Horseradish, Grainy Dijon Mustard & Jus

SMOKED MEAT
\$12 Per Guest

Montreal-Style Smoked Meat, Mustards, Sliced Dill Pickles & Pretzel Bread

CANADIAN STRIPLOIN 
\$550 | Serves 30-35

Mustard-rubbed with Peppercorn Sauce & Grainy Dijon Mustard

NOODLE BAR 
\$16 Per Guest

Chow Mein Noodles, Pulled Chicken, Pork Belly, Tofu, Scallions, Fresh Vegetable Assortment, Sesame Seeds, Chili & Hoisin Glaze



The Grand Experience

LATE NIGHT MENU

Our late night menu full of fan favourites will get your guests back on their feet and ready to hit the dance floor.

SOURDOUGH PINSA

(\$16/ 8 slices)

 **MARGHERITA**
Marinara, Roasted Tomato,
Basil, La Cultura Buffalo
Mozzarella, Basil Olive Oil

 **FUNGHI**
Artichoke Spread, Goat
Cheese, Baby Spinach, Fig
Balsamic & Roasted Fungi
Connection Mushrooms

PROSCIUTTO

Crema Fraîche, Gruyère,
Shaved Onion, Baby Arugula,
Prosciutto & Grilled Pear

POUTINE BAR

(\$15 per person)

with French Fries & Tater Tots

Toppings:

- Cheese curds, scallions,
bacon bits, smoked meat,
pickles, sausages, shredded
chicken, hot sauce, BBQ
sauce, sour cream, gravy,
butter chicken gravy

MAC SLIDERS

(\$65 PER DOZEN)

Brioche buns, shredded lettuce, cheddar,
pickles, Marie rose

TACO BAR

(\$60 PER DOZEN)

Flour tortilla, pulled chicken, pulled pork, pico
de gallo, cotija cheese, shredded cabbage,
jalapeño, cilantro relish, crema, charred corn

FRUIT PLATTER

(\$5 per person)

Fresh sliced fruit with Biemond yogurt &
honey dip



HOST BAR

Our award-winning list is always changing to ensure the best available wines for our guests. Please ask our catering team to see the most current selections.

BEER, CIDERS & COOLERS

DOMESTIC BEER | \$6.⁵⁰
Budweiser, Bud Light, Alexander Keith's

IMPORTED BEER | \$8.⁵⁰
Corona & Stella Artois

CIDER | \$8.⁵⁰
Tawse Cider

COOLER | \$7.⁵⁰
Smirnoff Ice

COCKTAILS & LIQUOR

MANHATTAN | \$15
Whisky, Red Vermouth, Bitters

NEGRONI | \$15
Gin, Campari, Red Vermouth

COSMOPOLITAN | \$15
Vodka, Triple Sec, Cranberry, Lime

TOM COLLINS | \$14
Gin, Lemon, Simple Syrup, Soda

BLOODY CAESAR | \$14
Vodka, Clamato Juice, Hot Sauce, Worcestershire, Lime

TROPICAL PUNCH | \$14
Vodka, Peach Schnapps, Malibu Rum, Orange & Pineapple Juice, Soda

STANDARD LIQUOR | \$9.⁵⁰
Absolut Vodka, Bombay Gin, Evan Williams Bourbon, Plantation 3 Star White Rum, Canadian Club Classic 12 Year Old, Captain Morgan Spiced Rum

PREMIUM LIQUOR | \$11.⁵⁰
Grey Goose Vodka, Hendrick's Gin, Lot 40 Rye, Maker's Mark Bourbon, Buffalo Trace Bourbon, Tequila Tromba, Jameson Irish Whiskey

WINE & SPARKLING

WHITE & SPARKLING	5oz	BTL
Peller Estates, Chardonnay Niagara, Canada	\$8	\$39

Terre Gaie, Pinot Grigio Veneto, Italy	\$9	\$45
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Coastal Vines, Chardonnay California, USA	\$12. ⁵⁰	\$55
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Trius, Sauvignon Blanc, Niagara, Canada	\$11	\$51
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Terre Gaie, Prosecco Veneto, Italy	\$12	\$55
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RED	5oz	BTL
Peller Estates, Cabernet- Merlot, Niagara, Canada	\$8	\$39

Humberto, Pinot Noir Argentina	\$13. ⁵⁰	\$63
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Septima, Malbec Argentina	\$12. ⁵⁰	\$51
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Côtes du Rhône, Domaine St. Michel, France	\$12. ⁵⁰	\$51
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SCOTCH

**SINGLE MALT SCOTCH &
BLENDED SCOTCH | \$14.⁵⁰**

Glenfiddich, Speyside, 12 Year
Glenlivet, Speyside, 12 Year
Chivas Regal

Host Bar prices are subject to a 13% HST and a 18% Service Charge. If Host Bar consumption falls below \$350, a \$40 labour fee will be assessed per bartender per hour, for a minimum of four hours, per bar. Note prices are subject to change.



CASH BAR

Our award-winning list is always changing to ensure the best available wines for our guests. Please ask our catering team to see the most current selections.

BEER, CIDERS & COOLERS

DOMESTIC BEER | \$7.⁵⁰
Budweiser, Bud Light, Alexander Keith's

IMPORTED BEER | \$9.⁵⁰
Corona & Stella Artois

CIDER | \$9.⁵⁰
Tawse Cider

COOLER | \$8.⁵⁰
Smirnoff Ice

COCKTAILS & LIQUOR

MANHATTAN | \$16
Whisky, Red Vermouth, Bitters

NEGRONI | \$16
Gin, Campari, Red Vermouth

COSMOPOLITAN | \$16
Vodka, Triple Sec, Cranberry, Lime

TOM COLLINS | \$15
Gin, Lemon, Simple Syrup, Soda

BLOODY CAESAR | \$15
Vodka, Clamato Juice, Hot Sauce, Worcestershire, Lime

TROPICAL PUNCH | \$15
Vodka, Peach Schnapps, Malibu Rum, Orange & Pineapple Juice, Soda

STANDARD LIQUOR | \$10.⁵⁰
Absolut Vodka, Bombay Gin, Evan Williams Bourbon, Plantation 3 Star White Rum, Canadian Club Classic 12 Year Old, Captain Morgan Spiced Rum

PREMIUM LIQUOR | \$12.⁵⁰
Grey Goose Vodka, Hendrick's Gin, Lot 40 Rye, Maker's Mark Bourbon, Buffalo Trace Bourbon, Tequila Tromba, Jameson Irish Whiskey

WINE & SPARKLING

WHITE & SPARKLING	5oz	BTL
Peller Estates, Chardonnay Niagara, Canada	\$9	\$40

Terre Gaie, Pinot Grigio Veneto, Italy	\$10	\$46
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Coastal Vines, Chardonnay California, USA	\$13. ⁵⁰	\$56
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Trius, Sauvignon Blanc, Niagara, Canada	\$12	\$52
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Terre Gaie, Prosecco Veneto, Italy	\$13	\$56
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RED	5oz	BTL
Peller Estates, Cabernet- Merlot, Niagara, Canada	\$9	\$40

Humberto, Pinot Noir Argentina	\$14. ⁵⁰	\$64
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Septima, Malbec Argentina	\$13. ⁵⁰	\$52
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Côtes du Rhône, Domaine St. Michel, France	\$13. ⁵⁰	\$52
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SCOTCH

**SINGLE MALT SCOTCH &
BLENDED SCOTCH | \$15.⁵⁰**

Glenfiddich, Speyside, 12 Year
Glenlivet, Speyside, 12 Year
Chivas Regal

Cash Bar prices are subject to a 13% HST. If Cash Bar consumption falls below \$350, a \$40 labour fee will be assessed per bartender per hour, for a minimum of four hours, per bar. Note prices are subject to change.



The Grand Experience

CENTREPIECE ADD-ONS

FLOATING CANDLES

\$25 PER TABLE



GLOW WICK LED WAX CANDLES

\$15 PER TABLE



FLAMELESS LED FAUX BIRCH PILLAR CANDLES

\$15 PER TABLE





Terms & Conditions

Hotel Information

The Grandview Room is located on the top floor of the hotel and features spectacular panoramic views of Lake Ontario. It can accommodate up to 150 guests for a wedding reception. Delta Hotels by Marriott Kingston Waterfront has great overnight accommodations for wedding guests in our 126 boutique-style guest rooms, all overlooking the downtown harbourfront. The food at Delta Hotels by Marriott Kingston Waterfront is created under the direction of chef/restaurateur Brent McAllister. Menus provided are only samples of the possibilities. We will be happy to custom design a menu to suit your specific requirements, including any special dietary considerations.

Please call our sales and catering department at 613-650-5418 to schedule an appointment and tour.

Please note all prices are subject to tax and gratuity. Guest rooms are subject to availability.

Food and Beverage

All food and beverages are exclusive to and must be supplied by the hotel. Wedding cakes are the only exception to this policy. Leftover food cannot be taken away at the end of the event. All alcoholic beverages must be dispensed by the hotel servers and bartenders. The hotel's liquor license requires the hotel to request proper identification from any person of questionable age and refuse service if identification cannot be produced. The staff at Delta Hotels by Marriott Kingston Waterfront reserves the right to refuse the service of alcoholic beverages to any person who appears to be intoxicated. Delta Hotels by Marriott Kingston Waterfront is fully licensed for the service of alcoholic beverages and operates in strict compliance with the Alcohol and Gaming Commission of Ontario and the Liquor Control Act of Ontario. If the consumption revenue is less than \$350, a \$40 labour fee will be assessed per bartender per hour, for a minimum of four hours, per bar.

Function Space

Rooms are held only for the hours indicated on your banquet event order. The hotel reserves the right to provide an alternative function room based on the expected attendance and/ or business levels. Once the banquet event order has been signed, any group requiring a room reset on the day of the event will be charged a reset fee. The fee charged is based on the size of the room and the changes required. The minimum charge is \$200. If the function room is left in a condition that requires extra labour for clean-up, an additional charge of \$20 per hour per required staff member (at a minimum of four hours) will be applicable. Function room rental is subject to 13% HST. The hotel will charge the client for any damage incurred on the premises by any person, delegate or supplier affiliated with the event. Damage includes that to walls, doors, flooring, hotel equipment or any other hotel decor or furnishing. If you plan on decorating the venue space, please make arrangements with us in advance. Please do not tape, staple, tack or nail any items to walls, doors, mirrors, ceilings or floors unless approval has been given. If you are using candles, please make sure flame is enclosed (1 inch below the encasing). Confetti, sparkles, beads or sprinkles are not permitted. Please feel free to bring any of your party favours the day before. In accordance with Kingston By-Law No. 2002-231, smoking is not permitted in any of our function rooms or public areas. Our hotel is 100% smoke free, including guest rooms.

Shipping and Receiving

The hotel will not accept any shipment more than 48 hours prior to the date of an event unless prior arrangements are made with the hotel. All packages should be addressed with the event name, date of function, function room and hotel contact. If arrangements for advance shipping are made with the hotel, a daily storage fee will be applicable. If packaging requires excessive unloading or moving within the building, a handling fee will be applicable. The fee is based upon the number of boxes, weight and labour involved. All out-of-country materials should be shipped via a customs broker and 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). Please let us know when deliveries of flowers, cakes or decorations are arriving so that we can arrange for access to the banquet room. Your disc jockey may come during the day to set up their equipment.

SOCAN and Re:Sound Music and 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 which is copyrighted. These fees will be charged to your master account and paid on your behalf by the hotel to Socan and Re:Sound. Fees are subject to change in accordance with governing laws.

Copyright Board Tariff No. 8

SO CAN EVENTS WITH DANCING

1-100 capacity \$41.13 plus tax

101-300 people \$59.17 plus tax

EVENTS WITHOUT DANCING

1-100 capacity \$20.56 plus tax

101-300 capacity \$29.56 plus tax

Copyright Board Tariff No. 5

RE:SOUND EVENTS WITH DANCING

1-100 capacity \$18.51 plus tax

101-300 capacity \$26.63 plus tax

EVENTS WITHOUT DANCING

1-100 capacity \$9.25 plus tax

101-300 capacity \$13.30 plus tax

Security

The hotel is not responsible for the damage or loss of any materials, merchandise or equipment left in the hotel prior to, during or following a function. Arrangements must be made for the security of exhibits, equipment or merchandise left inside function rooms via an outside security company. A waiver is to be signed by the client if materials are left inside the hotel without proper protection. Please remove all wedding gifts from the room by the end of the night. Decorations being taken with you should also be removed that evening as well.

Labour Charges

The minimum guest requirement as indicated will be charged. Should the scheduled start time of the function be delayed by more than 30 minutes without prior notification, a labour fee will be added to the master account. For events booked on statutory holidays, an additional labour surcharge of \$10 per guest will be applied.

Payment Policy

A non-refundable deposit of 25% of the estimated revenue received at the time of booking will guarantee your reservation. The deposit remains on account until after the date of the event to cover any extra costs incurred after the second payment. Food and beverage pricing will be guaranteed no earlier than six months before the event.

A first payment of 50% of the anticipated value of the event must be made 90 days prior to the event. A second payment of the remaining 25% of the projected value of the event must be received seven days prior to the event. This payment is based on the guaranteed number of guests, which is the minimum number of guests expected to attend. Final billing will be completed after the event and will be based on the guaranteed number, or the actual number of guests who attended, whichever is greater. Once all accounting is complete, any portion of the deposit left in the account will be refunded to you. Payment may be made to Delta Hotels by Marriott Kingston Waterfront by cash, credit card, debit or certified cheque. Unless otherwise stated, all invoices are due and payable upon receipt. Final menu details and beverage requests must be completed no less than twenty-one days prior to your event.

Cancellation Policy

A cancellation fee will apply once confirmation is received verbally, in writing or with deposit. In the case of cancellation of the event more than 90 days prior to the event, the 25% deposit is non-refundable. If cancellation occurs less than 90 days before the event, a portion of the anticipated food and beverage will be due as liquidated damages, not as a penalty. If we are able to rebook the function space for the date of the cancelled event, all or a portion of the cancellation fee may be refunded.



