

Delta  
Town & Country  
Inn

**COCKTAIL MENU**

## BEVERAGES

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Freshly Brewed Regular or Decaffeinated Columbian Coffee	10 Cup Thermos \$22.95
Freshly Brewed Orange Pekoe Tea	10 Cup Thermos \$22.95
Selection of Organic Herbal Teas	\$2.50/Sachet
Fruit Juices: Orange, Apple, Cranberry, Grapefruit, Lemonade & Iced Tea	\$15.95/Carafe
Assorted Regular & Diet Soft Drinks & Bottle Waters	\$2.75 each
Assorted Bottled Juices or Perrier Water	\$3.25 each

## SNACKS

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Bakery Basket: House-baked Jumbo Muffins, Fruit-filled Danish & Flakey Croissants Served with Butter & Preserves	\$2.95 each
Coffee Loaves: Lemon Poppy Seed, Carrot, Banana (serves 12)	\$21.95 each
Freshly Baked Fruit Scones served with Butter & Preserves	\$2.95 each
Sliced Whole Grain Bagels with Cream Cheese	\$2.95 each
House Baked Jumbo Cookies	\$19.95/Dozen
Assorted Bars & Dessert Squares	\$3.75/Serving
Sliced Seasonal Fruit Tray	\$4.95/Serving
Chocolate Dipped Strawberries (In season)	\$23.95/Dozen
Fresh Vegetables & Herb Dip	\$4.95/Serving
Domestic & Imported Cheese Tray, with Crackers	\$6.25/Serving
Basket of Peanuts (for 10 people)	\$10.00 each
Large Bowl of Taco Chips & Salsa (for 10 people)	\$19.95 each
Basket of Potato Chips with Herb Dip (for 10 people)	\$14.95 each
Assorted Finger Sandwiches	\$7.95/Serving
Deluxe Open faced Sandwiches	\$8.95/Serving
Variety of Cold Sliced Meat Platter, with Freshly Baked Rolls & Condiments	\$9.95/Serving



# HOR D'OEUVRES

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## Cold Hor D'Oeuvres (Minimum of 2 dozen each)

∞Crostini with Bocconcini & Sun-dried Tomato	\$20.95 doz
∞ Mini Brie Wedge with Apricot Chutney	\$20.95 doz
∞Marinated Balsamic Mushroom on Baguette	\$20.95 doz
Tomato & Crab Bruschetta	\$20.95 doz
Shrimp & Crab Pate in Puff Pastry	\$21.95 doz
∞Salt Spring Island Goat Cheese, Caramelized Onion Jam	\$22.95 doz
Black Forest Ham & Asparagus en Crouté	\$22.95 doz
Smoked Salmon, Cream Cheese, Red Onion & Capers on Rye Bread	\$23.95 doz
California Rolls, Wasabi & Pickled Ginger	\$26.95 doz

### Mini Bagels OR Open-faced Sandwiches:

Chicken Salad with Chopped Celery & Slivered Almonds	\$27.00 doz
Smoked Salmon with Cream Cheese, Capers & Diced Onions	\$33.00 doz
Shrimp Salad with Fresh Dill Mayonnaise	\$33.00 doz

## Hot Hor D'Oeuvres (Minimum of 2 dozen each)

∞Asian Samosas, Mango Chutney	\$20.95 doz
∞Vegetarian Spring Rolls, Plum Sauce	\$20.95 doz
Mini Sausage Rolls	\$20.95 doz
Chicken Wings: Hot, Teriyaki or Sweet & Hot	\$20.95 doz
Assorted Mini Quiche	\$20.95 doz
Cajun Chicken Brochette, Thai Sweet & Spicy Chilli Sauce	\$22.95 doz
Beef Brochette, Ginger Teriyaki	\$22.95 doz
∞Vegetarian Pakora with Yogurt Dip	\$23.95 doz
Fried Shrimp Dim Sum with Mango Chutney	\$24.95 doz
Scallops Wrapped in Bacon	\$26.95 doz
Breaded Prawns with House Cocktail Sauce	\$26.95 doz
Baby Crab Cakes with Chipotle Sauce	\$26.95 doz
Sautéed Black Tiger Prawns with Garlic & Pernod	\$27.95 doz
Prawn & Scallop Skewers with Café de Paris Butter	\$43.00 doz

∞ Indicates Vegetarian Selections



# PLATTERS

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## Domestic & International Cheeses

(Serves 30)

Local, Canadian & Imported Cheeses, Garnish of Fresh Fruit & an Assortment of Crackers  
\$195.00 each

## Chilled Prawn Pyramid

(Serves 50, 2 per person)

Lemon Wedges & House-made Cocktail Sauce  
\$180.00 each

## Smoked Salmon Platter

(Serves 30)

Side of Smoked Salmon, Rye Bread, Cream Cheese, Capers Diced Red Onion  
\$150.00 each

## Antipasto Platter

(Serves 30)

Italian Cheeses, Meats, Olives, Marinated Artichokes & Peppers. Served with Focaccia Bread  
\$150.00 each

## Mirror of Fresh Fruits & Berries in Season

(Serves 30)

Sliced Fresh Fruits, Vine-Ripened Grapes & Sweet Melons Served with Honey Yogurt Dip  
\$150.00 each

## Granville Island Fresh Vegetable Basket

(Serves 30)

Crisp Vegetables Presented with Chef's Selection of Fresh Dips  
\$130.00 each



# PLATTERS

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## Platter of Assorted Breads & Dips

(Serves 30)

Chick Pea Hummus, Tzatziki, Mint Yogurt With warm Pita Triangles  
\$125.00 each

## Fiesta Mexicana

(Serves 30)

Tri-Coloured Taco Chips, Fresh-Cut Salsa, Guacamole, Sour Cream  
\$110.00 each

## Assorted Finger Sandwiches

A selection of different breads and fillings  
\$7.95 per person

## Deluxe Open faced Sandwiches

An array of Vegetarian, Seafood, or Roast Beef Sandwiches  
\$8.95 per person

## Late Night Snack

Variety of Cold Sliced Meat Platter, with Freshly Baked Rolls & Condiments  
\$10.95 per person

## Roast Baron of Beef

(Minimum 50 people)

Served with Fresh Rolls, Jus & Condiments  
\$10.95 per person



# PRICING

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Please discuss any allergies or special dietary considerations with the catering office staff when planning your menu.

The children's price for buffet dinners is:

Age 3 and under is free

Age 4 – 12 years old: ½ price

Age 13 and up is full price



# TERMS & CONDITIONS

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## Food & Beverage

- All food and beverage served in the hotel must be provided by the Delta Town & Country Inn. The exception is wedding cakes or special occasion cakes, for which a service fee may apply.
- One menu is required for all guests unless otherwise agreed. Limited dietary substitutes can be made available upon prior request. Menu selections must be submitted to the Catering Office at least two weeks prior to your function.
- All prices are subject to change without notice. Cost can be confirmed no more than three months prior to the function.
- In accordance with B.C. Liquor laws, all alcoholic beverages consumed in the licensed areas must be purchased by the Hotel through the BC Liquor Distribution branch. Liquor service is not permitted in the function rooms after 1:00am.
- If any guest in your group has allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we may take the necessary precautions when preparing their food. Should this information not be provided, you shall indemnify and hold us forever harmless from and against any and all liability for any personal injury that does occur.

## Service Charges & Taxes

- All food and hosted beverages are subject to 15% service charge.
  - Government taxes are applicable as follows:**

▪ Food & Non-alcoholic Beverages	12% Harmonized Sales Tax (HST)
▪ Alcoholic Beverages	12% Harmonized Sales Tax (HST)
▪ Labour	12% Harmonized Sales Tax (HST)
▪ 15% Service Charge	12% Harmonized Sales Tax (HST)
▪ Audio Visual Equipment	12% Harmonized Sales Tax (HST)
▪ Miscellaneous	12% Harmonized Sales Tax (HST)
▪ SOCAN Fees	12% Harmonized Sales Tax (HST)
- A minimum of \$300.00 in bar & beverage revenue is required in order to provide the bartender on a complimentary basis. Should the beverage consumption fall below \$300.00, a fee of \$ 15.00 per hour, (minimum of four hours) will be charged for the bartender and/or cashier to the convener(s) account.
- A SOCAN License, (Society of Composers, Authors and Music Publishers of Canada) at \$59.17 or \$41.13 depending on room size (with dancing) or \$28.75 or \$29.56(without dancing) will be required for any use of published music during an event.
- Meal functions starting 30 minutes beyond agreed upon service time may be subject to a \$15.00 charge per server, per hour. Hotel will not be held responsible for overcooked food as a result of late meal service due to client's request.



## Deposits, Payments & Cancellations

- A deposit is required to confirm the booking on a definite status.
- 75% of the full estimated balance is payable by certified cheque, cash or authorized credit card 14 days prior to the event, with the balance due upon completion of the event.
- Applications for direct billing are subject to approval and can be arranged through the Accounting Office. Direct Billings will be payable within two weeks upon receipt of invoice.
- A \$500.00 minimum deposit is required to secure space for weddings and functions involving meal services.
- Should a cancellation occur the deposit would be refunded **only** if a comparable function is booked in that space.
- A cancellation notice is required at least two weeks prior for all functions.
- If cancellation is provided within 7-13 days prior to the function, you will be charged a cancellation fee of 50% of the estimated total costs. If a cancellation notice is provided within seven days of the function, you will be charged a cancellation fee of 100% of the guaranteed total costs.

## Guarantee

- A Minimum guarantee is due by 12:00 PM, seven days prior to your event. If the guaranteed number has not been received, the billing will be prepared for the number of persons for which the function was originally booked, or the number in attendance, whichever is the greater.

## Miscellaneous

- The Delta Town & Country Inn reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The convener of the function will be held responsible for any and or all damages incurred to the premises by their guest or independent contractors on their behalf. The hotel will not be responsible for damage or loss of any personal property and equipment left in the hotel prior to, during or following any function.
- Signage will be of a professional nature and is restricted to certain areas of the hotel. The use of nails, staples or tacks on any surface other than a proper cork board is strictly forbidden.
- The hotel reserves the right to provide alternate conference/banquet room(s) suited to the group's requirements.
- The Hotel is pleased to accept delivery and assist in the handling of materials for your event. Due to limited storage on the property, we are unable to accept shipments any earlier than three days prior to your event. Please arrange for the pickup of all items immediately after your function.
- The Delta Town & Country Inn, will, based on availability, at the request of the client at time of booking put aside a block of rooms for their expected guests to book from. This block will be held for up to 30 days prior to the function at a special banquet rate.

