

THE  
**WEDDING**  
PROMISE



Delta Hotels Toronto Mississauga  
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Your Happily Ever After starts at the

# **Delta Hotels by Marriott Toronto Mississauga**

Celebrate in the perfect location at the heart of Mississauga's City Centre! The Delta Hotels by Marriott Toronto Mississauga offers the perfect starting point from which to explore the city's leisure districts and only a short walk to Square One Shopping Centre.





Let us be an inspiring choice in delivering a unique Wedding experience. As you begin this journey together, enjoy the excitement of planning an enchanting celebration at the Delta Hotels by Marriott Toronto Mississauga!

Our dedicated Events and Food & Beverage team will guide you every step of the way to build memories that will last forever.

**SETTING THE SCENE**  
*Creating memories*



# On your Wedding Day *Our Promise*

Wishing you joy on your Wedding day and as you begin the next chapter of your love story together. As our promise, we at the Delta Hotels by Marriott Toronto Mississauga, will ensure your event is truly remarkable. We have brought together the best of everything in all our Wedding Packages:

- ♥ Personalized menus and table numbers at each place setting
- ♥ In-House Standard Linen Selections (Upgrades available at an additional cost)  
(Napkins, Head table, Guest tables, DJ booth, accent tables)
- ♥ White chair covers (Deluxe upgrades available at an additional cost of \$4.00 per person)
- ♥ Cake Cutting / Cupcake Plating Service
- ♥ Welcome drinks (Non-alcoholic) for guests
- ♥ Late Night Coffee station and Tea Service
- ♥ Podium with microphone
- ♥ Complimentary overnight stay in an Executive room for the Bride and Groom, breakfast for two included
- ♥ Complimentary parking passes for the Bride and Groom, 4 family members
- ♥ Discounted parking for all wedding guests at \$8.00 per car, per day
- ♥ Discounted guestroom overnight rates for wedding blocks



# *SILVER* *Package*



**\$119.00 per person**

(Minimum of 50 people required)

Wedding Package Inclusions:

- ♥ Exquisite ballroom and reception space
- ♥ Exquisite dinner prepared by the hotel's Food & Beverage team
- ♥ Three Hors D'Oeuvres per guest
- ♥ Customized 3-course plated dinner menu (Soup or salad, entrée, dessert)
- ♥ Four-hour standard bar service as per contracted Gourmet tasting dinner for the Bride and Groom, and consultation with the hotel's Food and Beverage Team at a nominal cost for two at a nominal cost for two
- ♥ Four-hour standard bar service as per contracted beverage minimums being met
- ♥ House wine service with dinner (2 glasses per person)
- ♥ Sparkling Wine for Toasting

# *GOLD* *Package*



**\$129.00 per person**

(Minimum of 50 people required)

Wedding Package Inclusions:

- ♥ Exquisite ballroom and reception space
- ♥ Exquisite dinner prepared by the hotel's Food & Beverage team
- ♥ Four Hors D'Oeuvres per guest
- ♥ Customized 4-course plated dinner menu (Soup, salad, entrée, dessert)
- ♥ Four-hour standard bar service as per contracted Gourmet tasting dinner for the Bride and Groom, and consultation with the hotel's Food and Beverage Team at a nominal cost for two
- ♥ Four-hour standard bar service as per contracted beverage minimums being met
- ♥ House wine service with dinner (2 glasses per person)
- ♥ Sparkling Wine for Toasting

# *Package* **PLATINUM**



**\$139.00 per person**

(Minimum of 50 people required)

Wedding Package Inclusions:

- ♥ Exquisite ballroom and reception space
- ♥ Exquisite dinner prepared by the hotel's Food and Beverage team
- ♥ Four Hors D'Oeuvres per guest
- ♥ Antipasto Buffet Bar (excluding seafood)
- ♥ Customized 4-course plated dinner menu (Soup, salad, entrée, dessert)
- ♥ Four-hour standard bar service as per contracted Gourmet tasting dinner for the Bride and Groom, and consultation with the hotel's Food and Beverage Team at a nominal cost for two
- ♥ Four-hour standard bar service as per contracted beverage minimums being met
- ♥ House wine service with dinner (2 glasses per person)
- ♥ Sparkling Wine for Toasting

# *Package* **SEASONAL**



**January - March | Friday or Sunday Bookings**

Book your Wedding between the months of January through March, or any Friday and Sunday throughout the year, and take advantage of these promotions:

- ♥ Discount of 15% on any of our existing packages
- ♥ Discount of 15% on room rental should you book your ceremony at the Hotel
- ♥ Complimentary Winter Gourmet hot beverage selection for your Wedding reception
- ♥ Discounted guestroom overnight rates for Wedding blocks

\*Minimum of 50 people required, Based on availability

# Menu Specialties

THE  
DINNER  
COLLECTION

## Hors D' Ouvres

Caprese Skewers with Balsamic reduction (V)  
Vegetarian Spring rolls with House Sesame Plum sauce (V)  
Vegetable Samosas  
Miniature Crab cakes with Fruit salsa  
Korean barbecue chicken skewers with Garlic Aioli  
Asparagus wrapped with Prosciutto and Honey drizzle  
Smoked Salmon with Cream cheese (GF)  
Miniature Greek Spanakopita with Tzatziki sauce  
Beef tenderloin sliders with caramelized onions

## Soups

Butternut Squash and Pear Soup with Quebec Maple syrup  
Chipotle Red Pepper Bisque (V)  
Ontario Woodland Mushroom Bisque (V)  
Lobster Bisque  
Minestrone with Fresh vegetables and herbs (V)

## Salads

Baby Spinach and Frisee  
Baby Kale salad with Walnuts, Olive Oil and Pine nuts  
Marinated Greek salad with select organic vegetables

## Entrees

Slow roasted New York striploin of beef with Red wine, Rosemary and sweet onion reduction  
Barbecue Chicken with Madagascar Peppercorn sauce, Scallion & Golden Raisin salsa  
Stuffed chicken with Fontina and Arugula  
Roasted chicken breast with citrus and herb, and Wildflower Honey marinade  
Oven-baked Salmon with Coconut Curry Mango glaze and Thai Chili chutney  
Seafood stuffed sole with a White wine dill cream reduction  
Grilled bone-in Veal chop with natural juices and fresh herbs  
Grilled Vegetables and Ontario Mushroom, Sautéed Spinach and Tomato Cumin chili, served in a tortilla basket (V)  
Wild mushroom risotto with Chanterelles and Truffle oil (GF)  
Roasted red pepper polenta, topped with herb marinated Melanzane, garnished with basil oil balsamic reduction & arugula

\*All main courses are served with an appropriate garnish of vegetables and choice of potatoes or rice

\*All main courses are served with unlimited softdrink

## Desserts

Dark Chocolate Truffle cake  
Classic Vanilla Crème Brulee  
Mini fruit flan with Crème Anglaise  
Charlotte Mousse with variety of flavours  
Trio of Flourless Chocolate Raspberry cake (GF)

(V) Vegetarian (GF) Gluten-Free



Menu Specialties

THE  
**DINNER**  
COLLECTION

Buffet  
\$129.00 per person

Four Hors D' Oeuvres per person  
Selection of Salads and Antipasto  
Carved Roast Beef Sirloin with Red wine au Jus  
Barbeque Chicken with Madagascar Peppercorn Sauce  
Atlantic Sole with Lemon Lime reduction  
Duo of Pasta  
Choice of Sautéed Vegetables and Paprika-Sea Salt Roasted Potatoes or Rice Pilaf  
Assortment of cakes, pastries and fresh fruits

Seafood Extras

Bowl of Mussels with Lobster Provencal Broth	\$14.95 per person
Broiled Jumbo Shrimp with lemon, garlic, chili, garlic and olive	\$19.95 per person
Steamed King Crab legs	\$33.95 per person
Broiled Caribbean Lobster tails	\$27.95 per person
Freshly steamed Nova Scotia Lobsters	\$34.95 per person
Crispy fried seafood platter	\$24.95 per person

Buffet is all subject to Peel Public Health guidelines and Marriott International Brand Standards to help eliminate the spread of Covid-19. Buffet open chafing dishes will be applicable to a labor serving fee of service rate \$150 + tax for 2 hours.





# On your Wedding Day

## *Our enhancements*

We promise an experience that will captivate our guests and leave you with blissful moments that last a lifetime. Let us create a romantic vision with you in enhancing an event that will suit your imagination.

Extend your bar service for another hour for an additional cost. Upgrade to a Deluxe Bar Service with liqueurs of premium brands, with packages as follows:

Upgraded Liqueurs with Deluxe Bar Service (Premium Brands)	\$25.95 per person
Additional Bar Hours	\$17.50 per person, per hour

Indulge in late night delights with a variety of selections as follows:

Late Night Sweet Table with Assorted Pastries & Fresh Fruits	\$25.00 per person
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For children 12 years and under, dinner menus are available upon request.  
Please reach out to your Catering Manager as regards this.



# IMPORTANT INFORMATION

## Food and Beverage

In order to ensure that all details of your event can be executed flawlessly we require that all menu selections and specific details be finalized two (2) weeks in advance.

Final attendance for each event must be specified at least seventy two (72) business hours in advance. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received at the scheduled due date, the hotel will assume and invoice the expected attendance according to the original contract or Banquet Event Order.

Our menu prices and items are subject to change and ingredients may vary based on seasonality or availability.

All food & beverage must be purchased through the hotel and served by hotel staff.

All pricing is guaranteed ninety (90) days prior to your event date. All menu pricing is provided on a "per person" basis unless otherwise stated.

## Service Charge, Gratuities, Taxes, extra

All prices are subject to 15% gratuity and applicable taxes currently 13% HST.

## Beverage information

The hotel is responsible for compliance with all bylaws and local regulations of the Liquor Control Board of Ontario Act. The hotel reserves the right to inspect and regulate all private parties, meetings and receptions.

## Music

For events with either live music or recorded music, royalty fees are to be paid. SOCAN is an organization which upholds the rights of music creators and their publishers. RE-SOUND represents the rights of artists and record companies. Monies collected are submitted directly to these organizations who in turn distribute the royalties to the entitled creators and publishers. Please inquire with your Catering Coordinator for details on applicable fees.

## Signage

The hotel does not permit affixing anything to the walls, doors or ceilings that would potentially leave damage. Promotional materials or signage must be of a professional nature and are subject to approval. Signage may only be displayed directly outside your designated function room. The hotel reserves the right to remove signage that is not prepared in a professional manner or is inappropriate.

## Delivery & Storage

Due to limited storage space, packages for meetings may be delivered to the hotel a maximum of two days prior to an event. Large delivery requirements must be arranged in advance, storage must be reserved and is subject to applicable fees. All material must be clearly labeled with company name, function name, date of event and on-site contact. Package handling fees may be applicable. The hotel will not be responsible for damage or loss of any items left on the premises prior to, during or following an event.

## Linen, Décor, Entertainment

Standard linens and napkins are available for social events through the hotel at no additional cost. Specialty linens, décor and entertainment are available through outside sources which your catering coordinator is happy to assist with recommendations.

## Audio visual

For your convenience any audio visual required may be rented for an additional cost from the hotels in-house company, StageVision. Please ask your Catering Coordinator for additional information.

## COVID-19

Due to health regulations and quality concerns, it is set that meal service duration should not exceed a two (2) hour limit.

