Weddings & EVENTS

DELTA HOTELS BY MARRIOTT KINGSTON WATERFRONT

1 Johnson Street | Kingston ON | K7L 5H7 | 613-549-8100
**Wedding Packages**

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!

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When hosting your wedding at Delta Hotels by Marriott Kingston Waterfront, you will receive:

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
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<tbody>
<tr>
<td>Overnight accommodation for the happy couple</td>
<td>in a waterview Deluxe King Waterfront guest room with complimentary parking</td>
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<tr>
<td>Complimentary bottle of sparkling wine</td>
<td>in the happy couple’s guest room</td>
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<td>Preferred guest room rates for your wedding guests</td>
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<td>Complimentary hot breakfast for the happy couple</td>
<td>in the morning following the reception. Breakfast may be enjoyed in your</td>
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<td>guest room or in the dining room of AquaTerra.</td>
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<td>Late-night Starbucks® coffee and Tazo® tea</td>
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<tr>
<td>Grandview Room rental</td>
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<tr>
<td>White round floor-length table linen &amp; white linen napkins</td>
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<tr>
<td>White linen for the head, gift, registration and cake tables</td>
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<tr>
<td>Modern dining room chairs and elegant white tableware</td>
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<tr>
<td>Candlelight for each table</td>
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<tr>
<td>Two glasses of wine per guest with dinner service</td>
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<td>Complimentary cake cutting and plating of wedding cake (cake knife included)</td>
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Wedding Packages

The Classic Elegance Package | $90 per person
Complimentary overnight accommodation for the happy couple in a Deluxe King Waterfront guest room. Complimentary reception room rental. Minimum 80 guests.

Cocktail Reception

Sparkling Punch (non-alcoholic)
International and Local Cheese Board (with crostini)
Vegetable Crudités (with savoury dressing)

Three-Course Plated Diner

includes

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

Late- Night Reception
(Includes Starbucks® Coffee and Tazo® Tea and selection of Housemade Artisinal Pizzas)
**Soups and Salads**  
*(Choose One)*

- **Roasted Butternut Squash & Sweet Potato Soup**  
  with spiced maple crème fraîche

- **Corn Bisque**  
  with chili oil and avocado corn salsa

- **Tomato and Roasted Red Pepper Soup**  
  with artisanal cheese panini

- **Mixed Baby Greens**  
  with julienne vegetables and mango vinaigrette

- **AquaTerra’s Signature Caesar Salad**  
  Romaine lettuce, house dressing, croutons, pancetta crisp, Parmesan cheese

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**Main Courses**  
*(Choose Three)*

- **Potato Gnocchi**  
  Gnocchi with leeks, roasted butternut squash in a white wine chervil cream

- **Pork Tenderloin**  
  Thai-style marinated pork tenderloin with mango chutney

- **Atlantic Salmon Canadiana**  
  Pan-roasted salmon with double-smoked bacon and maple glaze

- **Prime Rib**  
  Garlic and Dijon roasted prime rib with Yorkshire pudding and horseradish jus

- **Tuscan Chicken**  
  Herb-marinated supreme stuffed with Cross Wind Farm goat feta, basil and roasted red peppers and almond pesto cream sauce

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**Dessert**  
*(Choose One)*

- **Lemon Tarte**  
  lemon curd, buttery pastry and a Grand Marnier blueberry sauce

- **Chocolate Bread Pudding**  
  with crème anglaise and candied pecans

- **Fresh Fruit Napoleon**  
  flaky pastry layered with an orange-scented Bavarian crème and macerated fruit
Wedding Packages

The Grand Experience Package | $125 per person
Complimentary two nights’ stay for the happy couple in a Deluxe King Waterfront guest room. Complimentary reception room rental. Minimum 60 guests.

Cocktail Reception

Sparkling Punch (non-alcoholic)

International and Local Cheese Board (with crostini)

Vegetable Crudités (with savoury dressing)

Four-Course Plated Diner

Your choice of Soups and Salads (Choose One)

Your choice of Appetizers (Choose One)

Your choice of Main Courses (Choose Three)

Wine Service with Dinner (Two Glasses of Wine per Guest)

Dessert (Choose One)

Late-Night Reception (Choose Two: Selection of Housemade Artisinal Pizzas | Poutine Bar | European Sandwiches)

(Includes Starbucks® Coffee and Tazo® Tea)
**Wedding Packages**

The Grand Experience Package | $125 per person

**Soups and Salads**

*(Choose One)*

- **Roasted Butternut Squash & Sweet Potato Soup**
  with spiced maple crème fraîche

- **Corn Bisque**
  with chili oil and avocado corn salsa

- **Tomato and Roasted Red Pepper Soup**
  with artisanal cheese panini

- **Chilled Beet Gazpacho**
  with citrus crème and apple chips

- **Apple and Parsnip Soup**
  with green onion oil and parsnip fries

- **Shrimp Bisque**
  with chive crème and Parmesan tuille

- **Mixed Baby Greens**
  with julienne vegetables and mango vinaigrette

**Main Courses**

*(Choose Three)*

- **AquaTerra’s Signature Caesar Salad**
  Romaine lettuce, house dressing, croutons, pancetta crisp, Parmesan cheese

- **Baby Arugula Salad**
  with a pancetta crisp, house dressing, fresh pears and green curry pesto vinaigrette

- **Spinach Salad**
  with candied pecans, red onions, and Jack Daniels® vinaigrette

**Appetizers**

*(Choose One)*

- **Antipasto Plate Family Style**
  selection of shaved Italian meats, roasted peppers, marinated artichokes and bocconcini cheese

- **Seafood Cakes**
  curried Yukon Gold potato and snow crab cakes, panko-crusted with mango greens and wasabi-cucumber aioli

- **Sweet Pea Risotto**
  with pan-roasted rainbow trout

- **Pan-Seared Shrimp**
  three-tiger shrimp, chorizo butter and sliced baguette

- **Pan-Seared Scallops**
  two pan-seared scallops with pork belly hash
Main Courses
(Choose Three)

Potato Gnocchi
Gnocchi with leeks, roasted butternut squash in a white wine chervil cream

Pork Tenderloin
Thai-style marinated pork tenderloin with mango chutney

Atlantic Salmon Canadiana
Pan-roasted salmon with double-smoked bacon and maple glaze

Prime Rib
Garlic and Dijon roasted prime rib with Yorkshire pudding and horseradish jus

Tuscan Chicken
Herb-marinated supreme stuffed with Cross Wind Farm goat feta, basil and roasted red peppers and almond pesto cream sauce

Beef Tenderloin ($12.00 / per person extra)
Herb-rubbed beef tenderloin with shallot demi glace

New York Steak
Grilled eight oz. strip loin, king oyster mushrooms, caramelized cipollini onions and green peppercorn sauce

Wedding Packages

The Grand Experience Package | $125 per person

Main Courses
(Choose Three)

Chicken Supreme
lemongrass and ginger-marinated supreme breast, parsnip purée and yellow coconut sauce

Seafood Risotto
seared shrimp and snow crab with vegetable risotto

Dessert
(Choose One)

Lemon Tarte
lemon curd, buttery pasty and a Grand Marnier blueberry sauce

Chocolate Bread Pudding
with crème anglaise and candied pecans

Fresh Fruit Napoleon
flaky pastry layered with an orange-scented Bavarian crème and mascarated fruit

Vanilla Cardamom Cake
with a white wine poached pear

Chocolate Espresso Pot de Crème
chocolate and espresso custard with amaretto whipped cream and white chocolate-dipped shortbread biscuit

Maple Crème Caramel
maple-infused custard with caramelized sugar

Chocolate Raspberry Cheesecake Tower
chocolate cookie crumb, chocolate cheesecake, raspberry mousse and chocolate ganache
Wedding Packages

Create Your Dream Wedding
Work with our Catering Manager and Executive Chef to customize your menu and create the wedding package of your dreams. Prices will vary depending on your individual selections.
Minimum 60 guests.
Reception and Late Night
À la Carte Options

**Canapés**

$28 per dozen

- **Bocconcini Skewers**
  skewered cherry tomatoes and bocconcini cheese marinated in basil pesto

- **Chicken or Beef Satays**
  marinated chicken or beef skewers served with peanut sauce

- **Mini-Bruschetta**
  local tomatoes and Cross Wind Farms goat feta on a crostini

- **Mini-Beef Wellington**
  beef tenderloin and shallot cream wrapped in puff pastry

- **Trout Mousseline**
  local in-house smoked trout blended with roasted peper cream cheese

- **Chicken and Cheese Croquette**
  panko-crusted chicken, cheddar cheese with Yukon Gold potatoes

- **Spanakopita**
  spinach and feta wrapped in phyllo pastry

**Specialty Canapés**

$30 per dozen

- **Pulled Wild Boar in a Potato Cup**
  braised boar served in a roasted mini-red potato

- **Kofta Skewers**
  spiced ground water buffalo kofta skewers with Biedmond yogurt tzatziki

- **Mini-Crab Cakes**
  crab cakes erved with wasabi ailo

- **Smoked Salmon Sweet Potato Blini**
  with lemon chive crème fraîche

- **Rabbit in an Asian Julienne Salad**
  confit rabbit mixed with julienne vegetables in an Asian vinaigrette

- **Shrimp Spoons**
  butter-poached shrimp, apples, fennel, green onion aioli with walnut crumble
Reception and Late Night

Platter Options

Fresh Fruit Platter | $4 per person
a variety of fresh seasonal fruits

Classic Cheese Board | $5 per person
a selection of cheeses served with crostini, grapes and berries

Artisinal Cheese Platter | $8 per person
a selection of local and international cheese, grapes, and crackers. Upgrade your platter with local and Upper Canada cranberry chutney for an additional $2 per person

Fresh Vegetable Crudités Platter | $4 per person
seasonal vegetables served with a spicy fatali pepper dip

Antipasto Platter | $9 per person
selection of shaved Italian meats, roasted peppers, matinated artichokes and bocconcini cheese

Housemade Pizzas | $24 per pizza (12 slices)
choose from a selection of traditional or flatbread pizzas, garnished the way you choose

Beef Meatballs | $5 per person
water buffalo or beef meatballs with scallion and ginger soy glaze

Poutine Bar | $9 per person
fresh cut fries, garlic cheese curds and shallot demi

The Pub-Style Buffet | $12 per person
a selection of mini sliders, chicken wings and french fries

Sweets Buffet | $8 per person
a platter of delicious mini-cupcakes, squares, tarts and chocolate covered strawberries
Wine
Delta Hotels by Marriott Kingston Waterfront has one of the most extensive wine cellars in Ontario. 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.

Cash and Host Bar

Domestic Beer $6.25
Miller Genuine Draft, Canadian & Coors Light

Premium Beer $6.75
Keith’s, Creemore Springs & Steam Whistle

Cider & Coolers $7.00

Imported Beer $7.25
Corona, Heineken & Stella Artois

Wine by the Glass (five oz.) $6.50 - $10.50

Wine by the Bottle $32.75+

Prosecco (four oz.) $6.00

Standard Liquor (one oz.) $5.50
Beefeater Gin, Canadian Club Whisky, Crown Royal Whisky, Iceberg Vodka, J&B Scotch, Bacardi White Rum, Southern Comfort

Premium Liquor (one oz.) $6.50
Crown Royal, Captain Morgan’s Spiced Rum
Bombay Gin, Jack Daniels, Jameson Irish Whiskey,
Jose Cuervo Silver Tequila, Jose Cuervo Gold Tequila

Single Malt Scotch (one oz.) $9.00+
Glenlivet, The Macallan, Oban, Lagavulin

Liquers (one oz.) $6.00
Amaretto Disaronno, Baileys, Grand Marnier, Kahlua,
Peach Schnapps, Malibu Coconut Rum, Sambuca,
Drambuie, Jägermiester

Top Shelf Liquor
Appleton 12 yr. Rum - $6.75
Tanqueray Gin 10 - $10.75
Grey Goose Vodka - $7.50
Maker’s Mark Bourbon - $8.00
Chivas Regal - $8.00
Wiser’s 18 yr. - $10.00

Mocktails $4.50
Virgin Caesar, Virgin Mary, Shirley Temple

Soft Drinks and Juice $2.50

All prices include taxes.
15% gratuity additional for Host Bar.
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 613-650-5409 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 licence 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 $400 (excluding taxes and gratuities), a labour fee of $35.00 per hour will apply to each bartender.

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 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.
Terms and Conditions

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

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 $20.56 plus tax
101-300 capacity $29.56 plus tax

EVENTS WITHOUT DANCING 1-100 capacity $9.25 plus tax
101-300 capacity $13.30 plus tax
Terms and Conditions

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 reuirement 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.