



DELTA

HOTELS

MARRIOTT

KINGSTON WATERFRONT

WEDDING PACKAGES

Wedding Packages

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!

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 with complimentary parking.

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 Tazo® 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.

Two glasses of wine per guest with dinner service

Complimentary cake cutting and plating of wedding cake (cake knife included).

Chair covers available for \$5.00 + taxes each.

Ceremony room rental: \$300 + taxes.



The Classic Elegance

\$90 PER PERSON Plus Taxes and Service Charges

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 Crudites (with savoury dressing)

LATE NIGHT RECEPTION:

- Includes Starbucks® Coffee and Tazo® Tea and selection of House made Artisinal Pizzas

THREE COURSE PLATED DINNER

- 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)

*Subject to 18% service charge and 13% HST

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The Classic Elegance

CONTINUED

SOUPS & SALADS (CHOOSE ONE)

ROASTED BUTTERNUT SQUASH & SWEET POTATO SOUP

With spiced maple crème fraîche

CORN BISQUE

With chili oil and avocado corn salsa

TOMATO & 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

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

DESSERTS (CHOOSE ONE)

LEMON TART

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

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The Grand Experience

\$125 PER PERSON Plus Taxes and Service Charges

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 Crudites (with savoury dressing)

LATE NIGHT RECEPTION:

- Includes Starbucks® Coffee and Tazo® Tea
- Choose Two: Selection of House-made Artisanal Pizzas, Poutine Bar, European Sandwiches

FOUR COURSE PLATED DINNER

- 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)

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The Grand Experience

CONTINUED

SOUPS & SALADS (CHOOSE ONE)

ROASTED BUTTERNUT SQUASH & SWEET POTATO SOUP

With spiced maple crème fraîche

CORN BISQUE

With chili oil and avocado corn salsa

TOMATO & RED PEPPER SOUP

With artisanal cheese panini

CHILLED BEET GAZPACHO

With citrus crème and apple chips

APPLE & 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

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

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The Grand Experience

CONTINUED

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/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

CHICKEN SUPREME

Lemongrass and ginger-marinated supreme breast, parsnip purée

SEAFOOD RISOTTO

Seared shrimp and snow crab with vegetable risotto

DESSERT (CHOOSE ONE)

LEMON TART

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

VANILLA CARDAMOM CAKE

With a white wine poached pear

CHOCOLATE BREAD PUDDING

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 crumbs, chocolate cheesecake, raspberry mousse and chocolate ganache

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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 & 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 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 pepper cream cheese

CHICKEN & CHEESE CROQUETTE

Panko-crust chicken, cheddar cheese and Yukon Gold potatoes

SPANAKOPITA

Spinach and feta wrapped in phyllo pastry

SPECIALTY CANAPÉS (\$28 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 yogurt tzatziki

MINI CRAB CAKES

Crab cakes served with wasabi aioli

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 & 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 spicy fatali pepper dip

ANTIPASTO PLATTER

Selection of shaved Italian meats, roasted peppers, marinated artichokes and bocconcini cheese

HOUSE-MADE 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 BUFFER

(\$12 PER PERSON)

A selection of mini sliders, chicken wings and french fries

SWEET BUFFET

(\$8 PER PERSON)

A platter of delicious mini-cupcakes, squares, tarts and chocolate covered strawberries

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Wine & Bar List

CASH & HOST BAR

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.

BEER, CIDER & COOLERS

DOMESTIC BEER	\$6.50
Budweiser, Bud Light, Alexander Keith's	
IMPORTED BEER	\$8.00
Corona, Stella Artois	
CIDER & COOLERS	\$9.00
Smirnoff Ice, Tawse Cider	

COCKTAILS & LIQUOR

MANHATTAN	\$12
Whisky, red vermouth, bitters	
NEGRONI	\$12
Gin, campari, red vermouth	
COSMOPOLITAN	\$12
Vodka, triple sec, cranberry, lime	
TOM COLLINS	\$12
Gin, lemon, simple syrup, soda	
BLOODY CAESAR	\$12
Vodka, clamato juice, hot sauce, worcestershire, lime	
TROPICAL PUNCH	\$12
Vodka, peach schnapps, malibu rum, orange & pineapple juice, soda	
STANDARD LIQUOR	\$7
Luksusowa Vodka, Bacardi White Rum, Beefeater Gin, Gibson's Finest	
PREMIUM LIQUOR	\$9.50
Grey Goose Vodka, Appleton's Rum, Bombay Gin, Lot 40 Rye, Makers Mark Bourbon, Tequila Tromba, Appleton's Rum	

WINE & SPARKLING

WHITE WINE	5oz	BTL
Peller Estates, Chardonnay Niagara, Canada	\$7.50	\$36
Terre Gaie, Pinot Grigio Veneto, Italy	\$8	\$38
Coastal Vines, Chardonnay California, USA	\$11	\$46
Viña Echeverria, Sauvignon Blanc Chile	\$10	\$43
Terre Gaie, Prosecco Veneto Italy	\$10	\$46
RED WINE	5oz	BTL
Peller Estates, Cabernet-Merlot Niagara, Canada	\$7.50	\$36
Humberto, Pinot Noir Argentina	\$12	\$53
Septima, Malbec Argentina	\$10	\$43
Côtes du Rhône Domaine St. Michel, France	\$11	\$46
SCOTCH		
SINGLE MALT SCOTCH & BLENDED SCOTCH		\$12
Glenfiddich, Speyside, 12 Year Glenlivet, Speyside, 12 Year Chivas Regal		

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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 613-650-5410 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 \$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, 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

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

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.

