

Catering Menu 2016



Breakfast Buffets

(for groups less than 15 add \$6.00 pp)

**All breakfasts are served with Starbucks Pike Roast Medium Blend Regular Coffee,
Decaf Coffee and Assorted Tazo Teas**

Delta Continental | \$18.50

In-House Baked Breakfast Pastries
with Butter, Jam, Preserves and Honey
Fruit Kabobs with Flavored Yogurt Dip
Cheese Plate with Fresh Stone Fruit

Delta Traditional Breakfast | \$26

In-House Baked Breakfast Pastries
with Butter, Jam, Preserves and Honey
Fruit and Cheese Platter
Scrambled Eggs with Chives
Home Fries
Crispy Bacon, Country Style Sausages and Ham

East Coast Traditional | \$31

Scrambled Eggs
Bologna and Bacon
Home fries
Newfoundland Fish Cakes with Mustard Pickles
Molasses Baked Beans
In-House Baked Breakfast Pastries
with Butter, Jam, Preserves and Honey

International | \$32.50

Scrambled Eggs
Bacon and Sausage
Home fries
Smoked Salmon Platter
Baked Tomatoes with Sautéed Mushrooms
Scones with with Butter, Jam, Preserves and Honey

Plated Breakfast

(for groups less than 15 add \$6.00 pp)

Plated Breakfasts are served with our Starbucks Coffee and a Fibre 1 Bar.

The Executive | \$26

Eggs Benedict
(*substitute smoked salmon - \$5*)
Home fries
Grilled Asparagus
Fruit Smoothie

The Short Stack | \$24

Blueberry Pancakes or Cinnamon French Toast
Bacon and Sausage
Newfoundland Berry Compote
Acadian Maple Syrup

Buenos Dias | \$24.50

Breakfast Burrito
Home Fries
Salsa and Sour Cream

“Just like Mudder’s”

Newfoundland Breakfast | \$26

Scrambled Eggs
Bacon or Sausage
Bologna or Ham
Ramekin of Baked Beans
Traditional Touton and Molasses

East Coast Favorite | \$27

Open faced Smoked Salmon Bagel
Caper & Lemon Cream Cheese
Fresh Seasonal Fruit Cup

Breakfast Enhancements

Quiche Lorraine | **\$7.50**
Toutons with Maple Syrup and Molasses | **\$6.50**
Banana Bread French Toast with Whipped Cream | **\$8.50**
Waffles and Pancakes | **\$8.50**
Newfoundland Fish and Brews | **\$8.25**
Western Omelet with Salsa | **\$9.50**
Personal Cereal Boxes – Central Dairies 2% Milk | **\$5.50**
Scones with NL Berry Compote | **\$6.50**

Add Ons:

Croissants with Jams & Butter | \$5pp
1pc per person in a basket on the table

Freshly Squeezed Pitchers of
Orange, Grapefruit, Apple or Cranberry Juice
| \$31.00 per pitcher

Refreshment Breaks

All breaks are served with Starbucks Pike Roast Medium Blend Regular Coffee,
Decaf Coffee and Assorted Tazo Teas

Wake up Refreshed | \$16

Hydration Station
Choice of 2 infused waters:
Strawberry Lime – Cucumber Mint
Blueberry Lemon – Orange Pineapple
Whole Fruit
Energy Bars
Freshly Baked Pastries

Mid-Morning Pause | \$19

Yogurt Parfaits
Fresh Fruit Salad
Freshly Baked Cookies and Pastries
Assorted Cheese Plate

A la Carte Breaks

Starbucks Pike Roast Medium Blend Coffee | \$5.25
Starbucks Tazo Teas | \$5.25
Muffins, Croissants & Danish | \$5
Breakfast Breads | \$6
(Banana, Blueberry and Partridgeberry)
Low Fat Yogurts | \$5
Whole Fruits | \$38
Seasonal Sliced Fruits (3oz) | \$7.75
Assorted Cookies | \$5.25
Sm Bags of Chips & Pretzels | \$5.50
Sm Bags of Popcorn | \$6.75
Local and International Cheese Plate | \$17.50
Mixed Nuts | \$9
Crudité Plate with Ranch Dressing | \$9
Fruit & Sponge Skewers with Yogurt Dip | \$8.75
Ice Cream Bars (groups to max 100) | \$8

Afternoon Tea | \$23.75

Assortment of Tazo Teas
Tea Sandwiches (Choose 3)
Roast beef & Horseradish Cream
Egg & Chives
Ham & Swiss
Smoked Salmon & Cream Cheese
Curried Chicken
Turkey & Cranberry
Scones and Macaroons
Clotted Devonshire Cream
Preserves and Butter

Choco-holic | \$21

Double Chocolate Chip Cookies
Assorted Chocolate Bars
Fruit and Chocolate Drizzle
Hot Chocolate or Chocolate Milk
Chocolate Brownies

Beverages

Chocolate and Low Fat Milk | \$4.50
Lemonade | \$5.25
Individual Tropicana Juices | \$6.75
Pepsi Brand Soft Drinks | \$5.25
Mineral Water | \$5.50
(Perrier and San Pellegrino)
Gatorade | \$6
Aquafina 591 ml Water | \$6.25

Bottled/Canned Beverages
are charged on Consumption

Working Lunches

(for groups less than 15 add \$6.00 pp)

Working lunches are served with Starbucks Pike Roast Medium Blend Regular Coffee, Decaf Coffee, Assorted Tazo Teas and Chef's Selection of Desserts.

Cape Spear Picnic | \$36

Choice of Soup: Home-style Chicken Noodle Soup, Butternut Squash or Beef Vegetable
Traditional Potato Salad, French Pasta Salad and Creamy Coleslaw
Assortment of Deli Sandwiches and Wraps

Day at the Spa | \$43

Choice of 2 infused waters:

Strawberry Lime; Cucumber Mint; Blueberry Lemon or Orange Pineapple

Garden Vegetable Quinoa Salad; Spinach Salad with Beets and Goat's Cheese

Lemon poached Atlantic Salmon

Grilled Chicken Breast with Wild Rice Pilaf

Roasted Vegetable Quiche

Mangia! Mangia! Italian Buffet | \$37

Hand-crafted Pizza

Pepperoni & Cheese; Margarita; Meat Lovers; Vegetarian

Greek Orzo Pasta Salad

Traditional Caesar Salad with Garlic Cheese Bread

Dessert includes Biscotti

Island Kitchen Party | \$41

Pan-fried Cod with Scrunchions

Jigg's Dinner Buffet

Turkey, Dressing, Gravy, Root Vegetables, Cranberry Sauce

Beet Potato Salad – Mustard Potato Salad

Build-your-own Club | \$37

Traditional Potato Salad; French Pasta Salad; Creamy Coleslaw

Pan seared Chicken Breast, Ciabatta Bun

Smoked Bacon

Artisan Lettuce, Tomatoes, Mayo
and Cheddar Cheese

Plated Lunch Offerings

(Price based on 3 courses, choose one from each category)

(for groups less than 15 add \$6.00 pp)

Selection of Breads and Rolls

Appetizers

Salads

Caesar | Crisp romaine, garlic Caesar dressing, herb croutons, prosciutto crisps, parm
Artisan | Mixed lettuce, fresh garden cucumber, tomatoes, red onions and radish
Spinach | Strawberries, blueberries, shaved red onions, mandarin oranges, feta
Caprese | Plump roma tomatoes, bocconcini, basil pesto, balsamic reduction, EVOO
Beet | Fresh and pickled beets, whipped cumin goat's cheese, micro greens, lemon vinaigrette
Vegetable | Roasted vegetables, mixed greens, balsamic vinaigrette, toasted nuts

Soups

Traditional | Newfoundland split pea soup, salt beef garnish
Chowder | Newfoundland cod, halibut, salmon, potatoes, mirepoix, creamy Velouté
Consommé | Smoked chicken broth, vegetable brunoise, paprika oil
Purée | Fire roasted tomato and red pepper, fresh basil, Labrador gin
Cream | Carrots, fresh grated ginger root, double cream

Entrees

\$39 Pan seared **Chicken** with almond crust, mushroom-thyme demi, roasted garlic potato purée
\$37.50 Pan-fried **Cod** with scrunchions, salt beef turnip hash and country style mashed potato
\$37.50 Blackened **Salmon** filet with orange-honey Velouté and wild rice pilaf
\$35 **Chicken Pot Pie**, Thyme scented with puff pastry
\$41 6 oz. **New York Striploin** with a Dijon demi and roasted new potatoes
\$38 Tender **Pork Loin** slices with braised granny smith apples and maple jus

Desserts

Crème Brulée
Figgy Duff
Key Lime Pie
NY style Cheesecake
Belgian Chocolate Mousse

Starbucks Pike Roast Medium Blend Coffee, Decaf and Tea

Reception Menus

(Minimum 25 People)

(Priced per dozen)

Cold

- Grilled Shrimp Caesar Shot | **\$42**
- Bruschetta | **\$33**
- Smoked Salmon with Pickled Beets | **\$38**
- Camembert with Cran-Apple Chutney | **\$33**
- Marinated Local Mussels | **\$34**
- Bite size East Coast Lobster Roll | **\$41**
- Hummus filled Grape Tomatoes | **\$35**
- Scallop Ceviche in Cucumber Crowns | **\$38**
- Marinated Bocconcini & Prosciutto Skewers | **\$35**
- Cocktail Sandwiches | **\$31**
- Brie & Watermelon Skewers | **\$33**

Hot

- Veg Spring Roll with Plum Sauce | **\$34.50**
- Teriyaki Beef Satays | **\$42**
- Brie & Raspberry en Croute | **\$36**
- Crab Cakes with Chipotle Mayo | **\$38**
- Mini Sheppard's Pie | **\$35**
- Moroccan Chicken Filo | **\$36**
- Wild Mushroom Beggar Purses | **\$34**
- Bacon wrapped Scallops | **\$42**
- Crunchy Coconut Shrimp | **\$45**
- Beef Sliders with Accompaniments | **\$38**
- Mac n' Cheese Bites | **\$35**
- NL Cod Tongues with Tartar Sauce | **\$37**
- Hickory BBQ Meatballs | **\$35**

Chef's Action Stations

Carvings

- AAA Prime Rib of Beef with Natural Jus | **Serves 25 \$450**
- Mustard crusted Hip of Beef | **Serves 120 \$1,500**
- Blackened New York Striploin | **Serves 40 \$650**
- Peppercorn crusted Beef Tenderloin | **Serves 20 \$475**

Flambé | **\$32**

- Prawns with Garlic and Chives
- Seared Scallops with Saffron Cream
- Bananas Foster (Dessert)
- Beef Bites with Bourbon Demi

Pasta | **\$26**

- Chicken Vera Cruz
- Shrimp and Scallop alla Putanesca
- Smokey Mac n' Cheese

Sundae Bar | **\$25**

- Vanilla Ice Cream with Caramel and Chocolate Sauce | Peanuts, Sprinkles, Cherries

Platter Selections

- \$16** | Bounty of the Sea Fish Platter inc. Smoked Salmon, Poached Shrimp, Sautéed Scallops
Served with Cocktail Sauce, Capers, Lemons, Tobasco, Worcestershire Sauce
- \$8** | Crudités Platter
Includes creamy ranch dressing
- \$17.75** | Local and International Cheese Board
East coast cheese, Canadian cheese and international cheese with baguette and crackers
- \$16.75** | European Charcuterie Board
Assortment of cured meats with pickles, mustards, baguette and crackers
- \$9.50** | Grilled and Chilled Vegetable Platter
Fire grilled seasonal vegetables served with a drizzle of balsamic glaze and EVOO
- \$10.50** | Deli Finger Sandwiches
Turkey, Roast Beef, Ham

Dinner Buffets

(Minimum 75 persons)

(for groups less than 75 add \$6.00 pp)

Harbourview Buffet

Baked Dinner Rolls and Butter

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Roast Turkey Broth with Medley Vegetable

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Green Leaf Salad with Garnishes

Raspberry and Balsamic Vinaigrette

Pasta Primavera Salad

Cucumber and Tomato Salad with EVOO and Cracked Black Pepper

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Vegetable Platter of Grilled and Raw Vegetables with Dips and Pickled Garnishes

Smoked Seafood Platter

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Oven Steamed Fresh Atlantic Salmon with a Maple Velour

Chicken a la King

Pasta with a Mushroom and White Wine Sauce

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Simmered Vegetables with Butter, Sea Salt and Chopped Parsley

Chef's Choice of Starch

Chef Manned Action Station

Carved Prime Rib of Beef Au Jus with Horseradish and Assorted Mustards

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Selection of Assorted Cakes and Pies

Assorted Cheese and Dried Fruit Selection

Coffee/Tea/Decaf

\$70.00 per person

International Smorgasbord

Baked Dinner Rolls and Butter

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Smoked Tomato Duck Consommé with Pasta Pearls and Vegetable Dice

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Selected Seasonal Lettuces, Dressings and Condiments

European Potato Salad with Trepid Apple Cider Vinaigrette

Greek Salad with Sweet Peppers, Red Onions, Feta, Cucumber, Parsley & EVOO

Tuscan Style Mozzarella and Tomato Salad with Basil and Balsamic Tar

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Smoked Fish and Shellfish

Rotisserie Chicken on Barley & Wild Rice with Mustard Honey Dressing

Farmhouse Platter Showcasing Deli Meats and Artisan Cheese

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Thai Style BBQ Pork

Roasted Lamb Leg Nestled on Zucchini, Tomato and Eggplant

Indonesian Spiced Fish Flavored with Coconut Milk

Beef Stroganoff with Sour Cream, Mirin Glazed Pork with Macadamia Nuts

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Chef Manned Action Station

Carved Alberta Beef au Jus with Horseradish and Assorted Mustards

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Broccoli and Cauliflower au Cheddar Gratin

Jasmine Rice Scented with Tea Leaves, Bok Choy and Yellow Turnip

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Assorted French Pastries

Fresh Fruit and Berry Salad

Cheese Cake Bites

Brownies

Coffee/Tea/Decaf

\$78.00 per person

Plated Dinner Offerings

(Price based on 3 courses, choose one from each category)

(Additional courses | \$7.50pp)

(for groups less than 15 add \$6.00 pp)

Selection of Rustic Breads and Butter

Appetizers

Jigg's Dinner Croquette with Mustard Pickle Coulis and Dehydrated Cranberries

Cream of Asparagus Soup with Smoked Cheddar

Chilled Cucumber and Cilantro Gazpacho

Charcuterie Plate including cured meats, cheeses, pickles, baguette crisp

Beef Carpaccio with Mixed Greens, Wasabi Cream and Pickled Radishes

Smoked Salmon Rosette with Caper Lemon Vinaigrette and Mixed Micro Greens

Classic Caesar Salad

Newfoundland Smoked Seafood Chowder

Entrees

\$63 | AAA Aged Prime Rib with House-made Rub and Natural Jus Demi-Glace

\$59 | Bourbon Peach glazed Pork Loin

\$68 | Duxelle crusted Beef Tenderloin with Onion Jus

\$57 | Spanakopita Chicken Supreme – Demi-Glace

\$59 | Brome Lac Duck Breast – Orange Glaze

\$57 | Atlantic Salmon – Tropical Fruit Chutney – Cucumber Mint Raita

\$61 | Poached Halibut – Saffron Sauce

\$70 | Herb & Dijon rubbed Rack of Lamb – Demi-Glace

Vegetarian Options

\$46 | Ratatouille Gnocchi - Basil Pesto – Feta Cheese

\$49 | Cheese Tortellini – Mornay Sauce

\$47 | Spring Pea & Parmesan Risotto

Desserts

Crème Brulée

Panna Cotta

Figgy Duff

Key Lime Pie

NY style Cheesecake

Belgian Chocolate Mousse

Mason Jar Trifle

Starch and Vegetables

Creamy, Buttery Polenta

Roasted New Potatoes

Garlic & Thyme

Pommes Purée

Savoury Wild Rice Pilaf

Pommes Dauphinois

Country style

Yukon Gold Mashed

There will be a variety of vegetables selected daily by the Chef.

Palate Reviver | \$5.75

Watermelon & Campari Granité

Champagne Sorbet

Lemon-Basil Sorbet

NL Partridgeberry Ice wine Sorbet

Enhancements: Mignardises | \$7.50

Assortment of Chocolate Truffles

Assorted of French Macarons

Assortment of Petites Fours

Local and International Cheese Platter

Starbucks Pike Roast Medium Blend Coffee, Decaf and Tea

BANQUET BEVERAGE LIST

Host Bar **		Cash Bar *	
Soft Drinks	\$5.25	Soft Drinks	\$5.75
Domestic Beer	\$7.00	Domestic Beer	\$8.00
Imported Beer	\$8.00	Imported Beer	\$9.00
Liquor	\$7.00	Liquor	\$8.00
House Wine (5 oz)	\$7.50	House Wine (5 oz)	\$8.50
Liqueurs	\$7.75	Liqueurs	\$8.75
Mineral Water, Perrier	\$5.00	Mineral Water, Perrier	\$5.75

* 13 % HST is included on cash bar prices

** Host Bar prices are subject to 13% HST & 15% gratuity

**Bartender fee - if bar sales are less than \$400.00 per bar,
a bartender's fee of \$30.00 hour will apply, minimum \$120.00**

BANQUET WINE LIST

White Wine

House	
Masi Modello Della Venezie Bianco, Italy	\$48.50
Folonari Pinot Grigio, Italy	\$54.50
Chardonnay	
Jost L'acadie Chardonnay, Nova Scotia	\$48.50
Mondavi Woodbridge Chard, US	\$67.00
Sauvignon Blanc	
Two Oceans Sauv. Blanc, S. Africa	\$48.50
Deakin Sauvignon Blanc, Australia	\$57.50
Mission Hill Sauvignon Blanc, Canada	\$71.00
Jackson Triggs Sauv. Blanc, Canada	\$69.00
Pinot Grigio	
Masi Soave Classico Superior, Italy	\$63.00
Riesling	
East Dell Riesling, Canada	\$59.00

Red Wine

House	
Masi Modello Della Venezie Rosso, Italy	\$48.50
Folonari Valpolicella, Italy	\$54.50
Cabernet Sauvignon	
Jost Cabernet Sauvignon, Nova Scotia	\$59.00
East Dell, Black Cabernet, Canada	\$61.00
Mission Hill Cabernet Merlot, Canada	\$76.00
Merlot	
Jackson Triggs Merlot, Canada	\$65.00
Deakin Merlot, Australia	\$57.00
Mondavi Woodbridge Merlot, US	\$67.00
Two Oceans Cab Merlot, S. Africa	\$48.50
Valpolicella	
Masi Valpolicella, Italy	\$63.00

Champagne and Sparkling Wine

Freixenet Extra Dry, Spain	\$ 48.50
Mumm Cordon Rouge, Champagne, France	\$135.00
Pol Roger Cuvée Brut, Champagne, France	\$155.00

Dessert Wine

Dr Zen Zen Ortega botrytis affected, Germany	\$ 71.00
Lakeview Vidal Icewine	\$ 64.00
Jost Ortega Icewine, Nova Scotia	\$ 61.00

Assorted Punches

(prices per 64 oz pitcher, minimum three pitchers)

Non-Alcoholic Fruit Punch	\$ 40.00
Rum & Fruit Punch	\$ 54.00
Sangria	\$ 54.00
Margarita	\$ 54.00
Champagne Punch	\$ 54.00

Conditions of Booking

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CONFIRMATION

All function arrangements will only be considered confirmed by the Delta St. John's pending receipt of the signed Function Contract and/or Banquet Event Order from the convenor. Arrangements for events without the signed contract will be considered tentative only, and will be released without receipt of the signed contract.

CANCELLATION POLICY

All cancellations must be confirmed in writing and forwarded to the Delta St. John's, Catering Department.
Cancellations received:

- 30 days or more – full day rental for the function space contracted
- 29 days or less – 25% of estimated total charges contracted
- 4 days – 50% of estimated total charges contracted
- Less than 2 days – 100% of estimated total charges contracted.

FUNCTION ROOM

The Hotel reserves the right to substitute a comparable room within the Hotel for the function room(s) named in the Banquet Event Order(s).

Changes to function room set-ups on the day of the event will be subject to labour fees.

The Delta St. John's reserves the right to inspect and control all private functions. Liabilities for damages to the premises will be charged accordingly.

The Hotel will not assume responsibility for personal property or equipment brought into the function area. Personal effects and equipment must be removed from the function room at the end of each day, unless the room is held on a 24-hour basis. Security services may be arranged at an additional cost.

FOOD & BEVERAGE

All food and beverage for events held in the Hotel must be supplied by the Delta St. John's Hotel and may not be brought in from outside sources. All food and beverage must be consumed within the Hotel and may not be removed from the premises. Provincial liquor laws prohibit the sale or donation of alcoholic beverages meant for consumption that are not purchased under the liquor license of the Delta St. John's.

Provincial liquor laws permit the service of liquor, Monday through Sunday, from 11:00am – 1:00am. Entertainment should cease at this time to allow sufficient time for clearing the function room.

An increase in numbers within 72 hours of the event will be subject to availability and surcharge.

For accuracy all printed menus must be submitted to the Delta St. John's for final approval.

Conditions of Booking

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GUARANTEE

The guaranteed number of guests attending a function must be specified by 12:00 noon three (3) business days prior to any catered function. Should no guarantee be received, the Hotel will prepare and charge for the original number contracted. You will be billed for the guaranteed number given, or the actual attendance, whichever is greater. Also, any alternate meals prepared at the request of the client at the time of the event will be charged over and above the guarantee.

Floor plans pertaining to specific events must be provided and/or approved three (3) business days prior to the function, as well.

AUDIO-VISUAL

The Delta St. John's Hotel & Conference Centre's audio-visual service is supported by Canadian AV Inc. and Eastern Audio Limited. Technicians will provide superior product and service at competitive pricing.

Patch Fees

In the event that an audio-visual provider other than Canadian AV Inc. or Eastern Audio Limited is used, the following *power patch fees* will apply:

Avalon Ballroom	\$1300 per day
Salon A	\$550 per day
Harbourview Ballroom	\$800 per day
All other meeting rooms including 2 nd floor meeting rooms and Crush Lobby	\$300 per day

Electronic Screen & Projectors

Permanent screens and projectors have been installed in **Salon A** to provide our customer with a maximum floor space. If you choose an alternate vendor other than Canadian AV Inc. or Eastern Audio Limited, daily fees will apply for the usage of such.

Package Handling

All packages/boxes are to be delivered to either Canadian AV Inc. or Eastern Audio Limited at the following addresses, clearly stating number of packages, event name, and event room:

**Canadian AV Inc.
22 Pearl Please
Mount Pearl, NL A1E 4P3**

**Eastern Audio Limited
5 Waterford Bridge Road
St. John's, NL A1C 5M3**

Conditions of Booking

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TAX & SERVICE CHARGE

All food and beverage prices are subject to 15% Service Charge and 13% Harmonized Sales Tax.

All room rentals, audio-visual and any additional items required are subject to 13% Harmonized Sales Tax.

PAYMENT

Payment terms are net thirty (30) days.

Credit must be established to the satisfaction of the Hotel.

Clients may be approved for direct invoicing of charges by completing an application for credit, or by supplying a credit card number as a payment guarantee. In the event that payment is not received on accounts within thirty (30) days, the Hotel reserves the right to apply charges directly to the credit card supplied. Accounts settled by credit card in excess of \$5,000.00 may be subject to 3% service charge.

For social events such as weddings, graduations, and Christmas parties, a \$1000.00 deposit is required at the time of confirmation of booking, with full pre-payment two (2) weeks prior to the event. Any overpayment remaining on the account after charges have been applied will be refunded to the customer within seven (7) working days.

COAT CHECK

Cash coat check is available at \$2.50 per coat (including HST). A minimum fee of \$100 will apply for use of the main coat check.

Host coat check is available at \$2.25 per coat (plus HST). A minimum charge of \$200 will apply for the use of the main coat check.

Should your organization wish to use portable coat racks or the in-room closet, the group assumes full responsibility for loss, theft, or vandalism of any article left in the room.

SIGNAGE

It is required that all signage in the Hotel be professionally printed. Hand-written signs cannot be displayed. Signage will be permitted on the meeting room and ballroom levels only. No signage will be permitted in the lobby without prior consent from Hotel Management. The Hotel will not permit the affixing of anything to the walls of meeting space without prior consent from Hotel Management.

Sky Jack Rental	\$225/day minimum, or \$30/hour, minimum 4 hours for Delta employees to hang signs
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Conditions of Booking

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ENTERTAINMENT LICENSE FEE

Any event booked that involves entertainment in the form of pre-recorded music, live music, or comedy is subject to both a SOCAN fee and a RE:SOUND fees:

SOCAN

Room Capacity	Without Dancing	With Dancing
1-100 people	\$20.56	\$41.13
101-300 people	\$29.56	\$59.17
301-500 people	\$61.69	\$123.38
Over 500 people	\$87.40	\$174.79

RE:SOUND

Room Capacity	Without Dancing	With Dancing
1-100 people	\$9.25	\$18.51
101-300 people	\$13.30	\$26.63
301-500 people	\$27.76	\$55.52
Over 500 people	\$39.33	\$78.66

The Society of Composers, Authors and Music Publishers of Canada requires that the Delta St. John's Hotel collect and remit this amount on behalf of the client.