



IT ALL STARTS WITH A LITTLE ROCK

WEDDING PACKAGES STARTING AT \$59.95 PER PERSON

A not-so-average wedding for the not-so-average couple. Getting married at the Hard Rock Club in Niagara Falls, Canada will be as memorable for your guests as it will be for you. Niagara Falls offers a perfect atmosphere of excitement and romance. Known as the “Honeymoon Capital of the World” your honeymoon can begin the same day as your ceremony. Our venue boasts a unique view of the Falls which adds a stunning backdrop to your special day. Our staff is second to none, and will leave you feeling like rock n roll royalty.

We can accommodate up to:

- 75 people for Formal Seated Dinner
- 125 people for Casual Buffet
- 75 people for Formal Seated Buffet
- 240 people for a Casual/Cocktail Event
- 60 people in our VIP Lounge for Casual/Cocktail Event

Services and Extras:

- Dance floor on the main level
- The Voodoo Lounge (our VIP area) is located on the second floor, overlooking the dance floor
- A variety of DJ's to choose from for a variety of musical tastes
- Preferred rates available for live bands
- One of a kind Guitar Shaped Wedding Cakes available
- Dinner and Drink packages starting at \$59.95/person
- Connected to Casino Niagara, Sheraton on the Falls and the Crowne Plaza Fallsview
- Preferred rates at the Sheraton on the Falls and the Crowne Plaza Fallsview
- Rehearsal dinners and Bachelor(ette) dinners also available



SEE
THE
SHOW

NIAGARA FALLS, ON



WEDDING BELLS MENU

SALAD COURSE:

HOUSE SALAD WITH BALSAMIC DRESSING

CHOICE OF ENTREE COURSE:

HICKORY SMOKED BBQ CHICKEN

Our famous Southern-style chicken rubbed, grilled and basted with our authentic Hickory BBQ sauce. Served with rice pilaf, ranch beans and fresh coleslaw.

NEW YORK STRIP STEAK

A 21-day-aged, center-cut, 12 oz. New York strip steak grilled to your liking and topped with Merlot-garlic butter. Served with white Cheddar smashed potatoes and fresh seasonal vegetables.

GRILLED MEDITERRANEAN CHICKEN AND SHRIMP PASTA

Grilled jumbo shrimp and grilled chicken breast served on top of linguini tossed with fresh peas, artichoke hearts, oven-roasted mushrooms with garlic lemon caper sauce. Garnished with roasted red peppers, black olives and Romano parsley. Served with garlic toast.

GRILLED ALASKAN SOCKEYE SALMON

An 8 oz. filet grilled and topped with a Merlot-garlic butter and served with rice pilaf and fresh vegetables.

DESSERT COURSE:

GUITAR SHAPED WEDDING CAKE

ALSO INCLUDES:

Welcome cocktail

Unlimited soft drinks, iced tea, coffee or tea

Red or white wine with dinner