



2014 GROUP MENUS



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THE  
SHOW  
NIAGARA FALLS





# **HARD ROCK CAFE**

## **NIAGARA FALLS, CANADA**

**BREAKFAST MENUS >>**

**LUNCH/DINNER MENUS >>**

**FOOD STATIONS >>**

**SPECIAL OCCASION MENU >>**

**BEVERAGES >>**

FOR MORE INFORMATION PLEASE CONTACT  
SALES AT 905.374.4444 EXT. 4203



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## CONTINENTAL BREAKFAST BUFFET

### SELECTION OF:

Fresh baked croissants and muffins

Toast (by request)

Seasonal fresh fruit

Butter and assorted jams

### INCLUDES:

Coffee, tea or orange juice



## BREAKFAST IN AMERICA BUFFET

### SELECTION OF:

Fresh baked croissants and muffins

Toast (by request)

Scrambled eggs

Sausage

Seasonal fresh fruit

Butter and assorted jams

Bacon

Home fried potatoes

### INCLUDES:

Coffee, tea or orange juice



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## BLUES MENU

### CHOICE OF ENTREE:

#### **CHAR-BROILED CHEESEBURGER**

Lightly seasoned char-broiled beef patty, served with seasoned fries.

#### **GRILLED CHICKEN SANDWICH**

Grilled chicken breast served on a fresh bun with lettuce, tomato, onion and mayo. Served with seasoned fries.

#### **CAESAR SALAD**

Available with or without chicken.

#### **VEGGIE BURGER**

Garnished with lettuce, tomato and onions. Served with seasoned fries.

### DESSERT:

#### **VANILLA ICE CREAM**

### INCLUDES:

Unlimited soft drinks, iced tea, coffee or tea



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# JAZZ MENU

## APPETIZER:

### SOUP OF THE DAY

### HOUSE SALAD WITH RANCH DRESSING

## CHOICE OF ENTREE:

### CAESAR SALAD

Available with or without chicken.

### HONEY MUSTARD GRILLED CHICKEN SANDWICH

On a toasted bun with bacon, lettuce, tomato, & jack cheese.  
Served with seasoned fries and coleslaw.

### BLACKENED CHICKEN PASTA

Cavatappi pasta tossed with our creamy Alfredo sauce, pico de gallo, fresh spinach leaves and lightly charred Andouille sausage. Topped with a grilled Cajun chicken breast. Served with garlic toast.

## DESSERT:

### VANILLA ICE CREAM

## INCLUDES:

Unlimited soft drinks, iced tea, coffee or tea



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# HIP HOP MENU

## APPETIZER:

### HOUSE SALAD WITH RANCH DRESSING

## CHOICE OF ENTREE:

### GRILLED SALMON

Served with pineapple salsa, mashed potatoes and fresh seasonal vegetables.

### GRILLED MEDITERRANEAN SHRIMP LINGUINI

Pasta tossed with fresh peas, artichoke hearts, roasted mushrooms and capers in a white wine and garlic sauce, topped with roasted red peppers. Served with garlic toast.

### GRILLED 8OZ SIRLOIN STEAK

Served with mashed potatoes and fresh seasonal vegetables.

## DESSERT:

### HOME-MADE APPLE COBBLER

Served with vanilla ice cream.

## INCLUDES:

Unlimited soft drinks, iced tea, coffee or tea



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# ROCK'N'ROLL MENU

## APPETIZER:

### HOUSE SALAD WITH RANCH DRESSING

## CHOICE OF ENTREE:

### BBQ RIBS

Hickory smoked ribs served in our own Hickory BBQ sauce, served with seasoned fries.

### CANADIAN "AAA" STEAK

Centre cut 12 oz. NY Sirloin steak served with mashed potatoes and fresh seasonal vegetables.

### GRILLED MEDITERRANEAN SHRIMP AND CHICKEN LINGUINI

Pasta tossed with fresh peas, artichoke hearts, roasted mushrooms and capers in a white wine and garlic sauce, topped with roasted red peppers. Served with garlic toast.

### GRILLED SALMON

Served with pineapple salsa, mashed potatoes and fresh seasonal vegetables.

## DESSERT:

### HOME-MADE APPLE COBBLER

Served with vanilla ice cream.

## INCLUDES:

Unlimited soft drinks, iced tea, coffee or tea

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## NEW OPTION

### HARD ROCK FOOD STATIONS

#### **NACHO, NACHO MAN, I WANT TO BE A NACHO MAN**

Build your own Nacho station with toppings such as ground beef, cubed chicken, our own home made salsa sauce, sour cream, pinto beans and guacamole.

#### **THE TEMPTATIONS**

Hand made spring rolls, potato skins and chicken wings served in our own Buffalo wing sauce with sour cream, ranch dressing and blue cheese.

Minimum of 80 guests are required.

Two station minimum.

Combine three or more stations for preferred pricing.



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## NEW OPTION

### HARD ROCK FOOD STATIONS cont.

#### THE PLATTERS

Assorted cheese and cold cut platters include roast beef, ham, salami, cappacola and turkey.

Shrimp platters with cocktail sauce.

Salads for the light eater – Garden and caesar salads served with our home made caesar salad dressing, citrus salad dressing and the usual suspects

#### KISS

Strawberries and chocolate fondue

Assorted bars and squares

Fresh fruit

An assortment of our mini desserts including chocolate mousse, key lime pie and strawberry cheesecake

Minimum of 80 guests are required.

Two station minimum.

Combine three or more stations for preferred pricing.



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# BLACK VELVET MENU

## APPETIZER:

### HOUSE SALAD WITH RANCH DRESSING

## CHOICE OF ENTREE:

### HICKORY SMOKED BBQ CHICKEN

Our famous Southern-style chicken rubbed, grilled and basted with our authentic Hickory BBQ sauce. Served with white cheddar mashed potatoes, 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 mashed 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 lemon caper sauce. Topped with roasted red peppers, black olives and Romano parsley. Served with garlic toast

## CHOICE OF ENTREE CONT.:

### GRILLED ALASKAN SOCKEYE SALMON

An 8 oz. filet grilled and topped with a Merlot-garlic butter and served with white Cheddar mashed potatoes and fresh vegetables.

## DESSERT:

### GUITAR SHAPED CAKE

## INCLUDES:

Welcome cocktail

Unlimited soft drinks, iced tea, coffee or tea

Red or white wine with dinner

Minimum of 50 guests are required.

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## CLUB BOTTLE SERVICE

### LIQUOR

**SMIRNOFF VODKA**  
**CAPTAIN MORGAN**  
**SEAGRAMS VO**  
**BOMBAY SAPPHIRE**  
**CROWN ROYAL**  
**GREY GOOSE**  
**HYPNOTIQ**  
**HENNESEY**

### CHAMPAGNE

**ANDRE'S** Canada  
**YELLOW TAIL –BUBBLES** Australia  
**VEUVE CLIQUOT** France  
**DOM PERIGNON** France

Two house mixes included per bottle.

Taxes & gratuity not included.

Minimum of one bottle of liquor per group of four.



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# OPEN (HOST) BAR

## PREMIUM OPEN BAR SERVICE TO INCLUDE

### PREMIUM LIQUORS

Grey Goose	Bacardi
Smirnoff	Crown
Captain Morgan	Royal
Bombay Sapphire	Courvoisier
Johnny Walker	Patron
Jose Cuervo	Glenfiddich
Kettle One	

### BOTTLED BEER

Molson Canadian	Coors Light
Molson Canadian "67"	MGD
Molson Export	Corona
Heineken	

### DRAFT BEER\*

Molson Canadian	Coors Light
Rickard's White	Rickard's Red
Creemore Spring's	Heineken
Guinness	

\*Available only in the Cafe.

### RED WINE

Jackson Triggs Merlot, Canada  
Jackson Triggs Cabernet Franc, Canada  
Red Revolution, California  
Hardy's Bankside Shiraz, South Australia

### WHITE WINE

Jackson Triggs, Chardonnay, Canada  
Jackson Triggs Sauvignon Blanc, Canada  
Woodbridge by Robert Mondavi Pinot Grigio, California  
Hardy's Stamp of Australia Riesling Gewurztraminer, Australia  
Woodbridge by Robert Mondavi Zinfandel, California

### NON ALCOHOLIC BEVERAGES

Molson Excel  
Monster Energy Drink  
Perrier  
Dasani bottled water  
Coke products  
Juice choices  
Coffee/Tea

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