



Sheraton®
ON THE FALLS HOTEL



Conference Menu

2017



Sheraton®

ON THE FALLS HOTEL

We Make Great Meetings Happen!

Sheraton on the Falls Collaborates with Jamie Kennedy to Create Exceptional Meetings!

Working with the award winning Conference Services Team and Executive Chef, Stacey Trottier, Jamie Kennedy brings his culinary inspiration and sustainable kitchen philosophy's to meetings at Sheraton on the Falls.

With the assistance and talents of Sheraton's food professionals Jamie's seasonal and regionally inspired menus provide an exceptional foundation to a unique meeting experience in a first class meeting destination.

Tailored menus, creative team building food activities, chef table dinners, and cooking demonstrations are available to meeting delegates wishing to hire Celebrity Chef Jamie Kennedy.

At Sheraton, we strive to exceed guest expectations! We are Niagara's leading conference and meeting venue.

We Make Great Meetings Happen!



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**EXECUTIVE CHEF,
STACEY TROTTER**

As the Executive Chef at the Sheraton on the Falls Conference Centre, Stacey has over 25 years of culinary experience.

Stacey is a graduate with honors from Niagara College of Applied Arts and Technology, where he was awarded the Business Faculty Award. Early in his career he spent time as an apprentice with the Niagara Parks Commission. After completing his apprenticeship, he continued on as Sous Chef with White Oaks Resort and Spa. His career has taken him to the island of Grenada to La Source Resort and Spa then returning to Canada as the Sous Chef for a private Golf and Country Club.

In 1996, he began his long-standing and loyal position with the Sheraton on the Falls. He has had the pleasure of preparing meals for celebrities and some of Canada's most prestigious dignitaries. Stacey was also given the opportunity to appear on television programs, such as Canada A.M. and Breakfast Television.

Being a local resident along with his familiarity with what the Niagara Region has to offer, you can expect a unique and colourful palate pleasing cuisine including the best local ingredients.



**WHO IS
JAMIE KENNEDY?**

Jamie is a very well known Canadian chef who hails from Toronto. He has been a cook for 37 years, helping to shape Canadian food culture since 1974. His work is all about connecting people in the community who together make contributions to our sense of place in Southern Ontario. Jamie was among the first in Canada to look to local, seasonal, organic and sustainable foodstuffs. He is among those pioneering chefs with legendary commitment to the environment and thoughtful husbandry of the soil. His respect for sustainable ingredients and attention to detail presents a sophistication of simplicity that is our modern culinary landscape.

Chef Kennedy welcomes you to Windows: Niagara Falls is a natural wonder on the international stage. What lies in the region beyond the falls is a rich bounty of wines and food that we are proud to bring to the table, as you relax with this awe-inspiring view.

JAMIE KENNEDY BRINGS HIS CULINARY EXPERTISE TO NIAGARA FALLS

Why Niagara Falls? Jamie Kennedy explains: "We've been practicing this kind of farm-to-table philosophy in Toronto for very many years, so I see coming to Niagara Falls as an opportunity to bridge this wonderful, internationally-known attraction with what's going on in the region, both in the wine world and the food world. We're talking about engaging the community. You're going to see small pick-up trucks from local farmers delivering anything that's in season. When a customer comes to Windows by Jamie Kennedy, they will experience this harmonious creation of what's going on right here in the Niagara peninsula."



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Breakfast Table

Breakfast menus are served buffet style and include chilled juices, seasonal cut fruits, fruit and low fat plain yogurt, freshly brewed Starbucks® regular and decaffeinated coffee and selection of Tazo® specialty teas. Fresh butter and fruit preserves are also offered with all pastries and toast options.

NIAGARA & SHINE BREAKFAST

Farm fresh scrambled eggs
Crispy smoked bacon
Home fries garnished with red onions & peppers
Fresh baked basket of croissants, whole wheat & plain toast

minimum of 30 persons

CANADIAN BREAKFAST

Farm fresh scrambled eggs
Crispy smoked bacon, broiled sausage
Pancakes with Canadian maple syrup
Home fries garnished with red onions & peppers
Fresh baked basket of breakfast pastries, whole wheat & plain toast

minimum of 50 persons

In Niagara there is an on-going debate about which syrup is sweeter: our world-renowned ice wines or Canada's ubiquitous maple syrup? Because it's breakfast time, save yourself the debate and enjoy locally produced, award winning maple syrup such as White Meadows Farms in Effingham, Ontario.

HEALTHY BREAKFAST

Kashi cereal with milk
Oatmeal steel cut berries & flaxseeds
Omega 3 scrambled eggs
Turkey sausage
Chilled hard boiled eggs
Whole wheat & plain toast

minimum of 50 persons

To fully charge your mind and body for a day in Niagara, climbing Clifton Hill, journeying behind the Falls or walking our miles of vineyards and orchards. Why not start with our Healthy Breakfast which features the Kashi brand of cereals loaded with essential minerals and fibre from steel-cut Ancient grains.



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Breakfast menus are served buffet style and include chilled juices, seasonal cut fruits, fruit and low fat plain yogurt, freshly brewed Starbucks® regular and decaffeinated coffee and selection of Tazo® specialty teas. Fresh butter and fruit preserves are also offered with all pastries and toast options.

FRENCH CANADIAN BREAKFAST

Sliced tomato with basil
Farm fresh scrambled eggs with chives
Sausage
Grilled Canadian bacon
Golden Tator Tots with Smoked Paprika
French toast with Canadian maple syrup
Buttery French croissants, whole wheat and plain toast

minimum of 50 persons

PRESIDENTS BREAKFAST

100% organic granola cereal with 2% and skim milk
Farm fresh scrambled eggs with chives
Eggs benedict florentine with rich hollandaise sauce
Home fries garnished with red onions & peppers
Fresh baked basket of breakfast pastries

minimum of 50 persons

COMPLIMENT BREAKFAST, MAY WE SUGGEST:

Assorted cold cereals with 2% and skim milk
Pancakes with Canadian maple syrup
Oatmeal or porridge, vanilla, cinnamon
Corned beef hash sautéed onions and potatoes
Croissant with black forest ham, egg & cheese
Whole wheat & regular bagels with cream cheese
Add to bagels, smoked salmon or black forest ham
& swiss cheese
Granola yogurt and berry parfait



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Morning Breaks

MID MORNING BOASTER

Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas
Chilled juices

Add a culinary inspiration by Jamie Kennedy - 5.95 per person
Freshly baked currant scones with Jamie Kennedy preserves

HEALTH BREAK

Seasonal fruits skewers with yogurt
100 % organic granola
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Add a culinary inspiration by Jamie Kennedy - 5.95 per person
Sheep's milk yogurt with summer fruit preserves, organic granola
maple syrup

FITNESS FANTASTIC

Gourmet granola and energy bars
Array of garden fresh raw vegetables
Build your own granola yogurt parfaits
(Fruit and plain yogurt, fresh granola toppings and
fresh seasonal berries, selection sundried fruits and nuts)
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Add a culinary inspiration by Jamie Kennedy - 5.95 per person
Fresh vegetable juice shooter

WINDOWS
by JAMIE KENNEDY
FRESH GRILL & WINEBAR



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Morning Breaks

CINNAMON AND SPICE

Apple cider with cinnamon sticks
Whole fresh seasonal fruits
Sticky mini cinnamon buns with icing
Carrot spice squares
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Add a culinary inspiration by Jamie Kennedy - 5.95 per person
Warm carrot and steel cut oat cake

DELUXE CONTINENTAL

Chilled fruit juices
Whole fresh seasonal fruits
Freshly baked croissants, danish and muffins
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Add a culinary inspiration by Jamie Kennedy - 5.95 per person
Freshly baked currant scones with Jamie Kennedy preserves

LATE BREAKFAST

Chilled fruit juices
Seasonal sliced fruit and berries
Whole fresh seasonal fruits
Fresh bakery basket of croissants, danish and muffins
Fruit preserves and creamery butter
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Add a culinary inspiration by Jamie Kennedy - 5.95 per person
Freshly baked currant scones with Jamie Kennedy preserves

WINDOWS
by JAMIE KENNEDY
FRESH GRILL & WINEBAR



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Afternoon Breaks

ROYAL NIAGARA TEA

Fresh oven baked assorted scones
Fresh butter and fruit preserves
Assorted whole fruits
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Add a culinary inspiration by Jamie Kennedy - 5.95 per person
Niagara tart cherry square

WHAT YOU CRAVE

Fresh oven baked cookies
Oatmeal cinnamon raisin, double chunky chocolate chips
White chocolate macadamia, Chocolate chips
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Add a culinary inspiration by Jamie Kennedy - 5.95 per person
Niagara honey & walnut pastry

NIAGARA APPLE TREE

Whole crisp apple
Hot apple turnovers
Apple caramel genoise
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Add a culinary inspiration by Jamie Kennedy - 5.95 per person
Niagara pear & hazelnut coffee cake

WINDOWS
by JAMIE KENNEDY
FRESH GRILL & WINEBAR



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Afternoon Breaks

MUNCHIE MADNESS

Pretzels and Bits & Bites®
Individual bags of potato Chips
Warm corn chips
Fresh tomato salsa, authentic guacamole* and sour cream
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Add a culinary inspiration by Jamie Kennedy - 6.95 per person
Mixed spiced Niagara nuts

CHOCOLATE DREAM

Chocolate chip & chocolate fudge cookies
Fudge brownie squares
Chocolate milk or hot chocolate with mini marshmallows
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo specialty teas

Add a culinary inspiration by Jamie Kennedy - 6.95 per person
Warm spiced chocolate and Niagara raspberry drink with
vanilla dipping strawberries

ACHIEVE

Artisanal local cheeses with fruit chutney and crisp crackers
Season's harvest whole fruit selection
Sweet potato wedge with low fat herb peppercorn ranch
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Add a culinary inspiration by Jamie Kennedy - 6.95 per person
Niagara dried fruit & nut granola bar

WINDOWS
by JAMIE KENNEDY
FRESH GRILL & WINEBAR



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Break Enhancements

BEVERAGES

Starbucks® Coffee, Decaf or Tazo®* Teas
Individual fruit juices
Bottled water
Perrier or sparkling water
Soft drinks - (cans, selection including Diet)
Spring water (750ml)
Pitcher of juice (Orange, Grapefruit, Apple)

MORE SNACKS

Seasonal sliced fresh fruit
Whole fresh fruit selection
Fruit kabobs with lime yogurt dip
Granola, Nutrigrain or Power Bars
Home style cookies
Fresh baked squares – Date, Fruit, and Butter tart Fudge Brownies
Individual bags of potato chips, pretzels or Bits N Bites®
Granola yogurt and berry parfait* - Kashi Crunch and nuts
Bread pretzels with regular and whole grain mustard – minimum order of 2 dozen
Individual fruit yogurts
Warm corn chips* - Fresh Tomato Salsa and authentic Guacamole
Kettle chips and dip



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Sheraton Hershey Break

Assorted Hershey Chocolate

Cookies & Cream

Milk Chocolate

Chocolate Almond

Glosettes Raisins

Reese's Pieces Peanut Butter Cups

Goodies Licorice

Signature Hershey Milk Chocolate Kisses

Nibs Candy

Jolly Rancher Fruit Hard Candy

Starbuck's Coffee, Tea, Decaf



For menus served under a minimum of 15 guests per person, a surcharge of \$5.00 per person will apply. All Interactive Stations must be prepared by a Culinary Attendant at \$75. 1 per 75-100 guests is recommended. Prices subject to taxes and gratuities. Prices and items are not guaranteed outside of 6 months of your event. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. **Any Dietary/Special Meal Requests are subject to a \$5.00 per person surcharge.**Menu created in January 2017.



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Cold Lunch Table

All menus are served buffet style and include Chef's soup, inspired by the bounty of Niagara. Fresh seasonal green salad with house dressings, seasonal fruits salad and daily dessert selection. Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

THE BOARDROOM - BUILD YOUR OWN

Tomato and cucumber salad
Greek pasta salad

minimum of 30 persons

OR

WE BUILD

Selection of sandwiches on fresh bread and rolls.
Grilled Mediterranean vegetables
Assorted deli meats,
Tuna salad, egg salad
Mustard and mayonnaise

-three halves per person

Although labelled 'Mediterranean' and seasoned in this style, our bounty of vegetables in Niagara allows for beautiful zucchini, mushrooms, and tomatoes as well as outstanding St. David's sweet peppers and eggplants year round!

"WRAP" IT UP - BUILD YOUR OWN

Apple and fennel slaw
Rustic red skin potato salad

minimum of 30 persons

OR

WE BUILD

Assorted pickled vegetables and olives.
Selection wrap sandwiches in soft tortillas:
Roasted red pepper and chicken,
Seafood, beef and grilled vegetable



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THE DELI - BUILD YOUR OWN

Sweet and sour cole slaw
Deli potato salad
Dill and sweet pickles

minimum of 30 persons

OR

WE BUILD

Montreal smoked meat, smoked turkey, and
Black Forest ham and grilled marinated vegetables
Freshly baked local artisan breads including double rye and rolls
Condiments, sliced cheddar and Swiss cheeses,
Sliced tomatoes and fresh lettuce

per person

Who doesn't love a Deli? Here in Canada we are all proud of Montreal smoked meat; beef brisket brined in a secret blend of spices and salts which is then slowly cooked and smoked, yielding an unforgettable taste explosion on your sandwich.



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Hot Lunch Table

All menus are served buffet style and include fresh seasonal green salad with house dressings, seasonal sliced fruits and daily dessert selection except where noted*. Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

INDOOR PICNIC

minimum of 30 persons

Tomato and fresh basil salad
Mango cole slaw
Potato salad
BBQ spiced rub chicken breast served with our homemade BBQ sauce
Marinated sliced flank steak
Seasoned potato wedges served with low fat herb peppercorn ranch

Everybody has a homemade barbeque sauce, but we maintain ours will whisk your memory back to picnics of your youth, when everything was wholesome and exciting – like our Niagara peninsula.

BUFFET ENHANCEMENTS

Corn on Cob - (Seasonal)
Onion rings
Vegetarian burger
BBQ pork ribs served with our homemade BBQ sauce

TASTE OF ITALY

minimum of 30 persons

Build your own caesar salad*
Antipasto display includes: marinated vegetables, Roasted peppers, salami, capicola and Italian cheeses
Gemelli alfredo
Penne with marinara Sauce
Hand crafted meatballs and sweet Italian sausage
Fresh baked rolls, assorted Italian bread and butter

As a nod to the heritage of our hotel ownership, the Taste of Italy is a celebration of all things dolce. Gemelli, which means 'twins' in Italian is a beautiful spiral wrapped pasta shape of two identical strands and in our Alfredo sauce is sure to please.

BUFFET ENHANCEMENTS

Grilled chicken cacciatore
Chicken parmesan
Broiled basa with sundried tomato and fennel
Baked seafood medley in a tomato fennel sauce



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Hot Lunch Table

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THE CLASSIC BUFFET

minimum of 30 persons

Tomato and fresh basil
Cucumber salad
Tri coloured fusilli with tomato and fresh basil sauce
Grilled salmon with dill butter Sauce
Oven basted breast of chicken with forest mushroom thyme sauce
Medley of seasonal vegetables
Garlic roasted potatoes
Fresh baked rolls with butter

BUFFET ENHANCEMENTS

Slow roasted sirloin
Slow roasted prime rib

MEXICAN FIESTA

minimum of 50 persons

Mexican style chilli
Roasted corn and sweet pepper salad
New potato salad with chorizo sausage
Tri coloured nachos with guacamole and salsa
Build your own fajitas station with chicken and beef
Mexican rice
Medley of seasonal vegetables

Our potato salad is rife with diced chorizo sausage, a Spanish paprika and garlic sausage, and is so addictive you may forget to build your fajita.

BUFFET ENHANCEMENTS

Refried beans
Jalapeno poppers with sour cream
Mexican pizza with chorizo
Old Bay seafood medley boil



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MEDITERRANEAN

minimum of 50 persons

Greek salad with feta*
Trio of marinated olives, hummus and baba ganoush
Grilled sausage with onions and pepper
Garlic and oregano marinated chicken with traditional Tzatziki sauce,
Mediterranean rice
Diced ripe tomatoes, lettuce, red onions
Steamed lemon parsley potatoes
Fresh pita bread and crusty rolls

BUFFET ENHANCEMENTS

Greek stuffed pork loin
Beef souvlaki
Broiled basa with sundried tomato and fennel

BOURBON STREET

minimum of 50 persons

Salad leaves with julienne vegetables, hearts of palm,
Cherry tomato and cucumber salad
with kiwi and Mandarin oranges

Mediterranean pasta salad with sundried tomato,
Mayo & pesto

Jambalaya with chorizo sausage, bacon, celery and long grain rice

Southern catfish crusted in cornmeal, with roasted fennel and citrus
Blackened chicken with classic creole sauce

Medley of vegetables

Even in Niagara, New Orleans stands as a Siren call to all who crave exciting tastes –
spice mixed with lively citrus or subtle flavours such as the licorice hint of fresh fennel bulb.
Delicious!



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Plated Luncheon

Please select one soup or salad, entrée and dessert. All menus are accompanied by Chef's daily starch and seasonal vegetables*. Freshly baked rolls and butter along with brewed Starbucks® regular and decaffeinated coffee and tea are also included.

SOUP AND SALAD

Organic baby greens with Ontario grape tomatoes, julienne carrot, Napa cabbage, raspberry lemon vinaigrette
Crisp baby romaine, pancetta, garlic crouton, kalamata olive, creamy garlic dressing
Baby organic greens, oven dried tomato, julienne garden vegetables, citrus herb vinaigrette
Smoked tomato and lime bisque with chive cream
Wild woodland mushroom with scallions
South Western Roasted Chicken

ENTRÉES

Thyme lemon roasted chicken with sweet peppers, gemelli and a fresh basil rose sauce*

Rich beef tenderloin in a Merlot and smoked bacon stew served on a bed of herbed noodles*

The Niagara peninsula and escarpment, recognized and decorated as one of the world's most exciting cool climate wine regions boasts several varieties of outstanding wines.

The Niagara Merlot used here is heralded for its velvety smooth finish and intense fruit which really lifts this delicious beef stew.

Chilean spiced rubbed pork loin with dried figs and calvados demi glaze

The exciting flavours of Chile: peppers, garlic, coriander and citrus come alive here in Niagara with this pork loin, which is carefully balanced by the apple-brandy Calvados. A truly global dish enjoyed in one of the world's most spectacular backdrops.

Ontario supreme of chicken with caramelized Vidalia onion port demi

Grilled salmon filet, ginger yuzu reduction, pineapple cucumber salsa

Grilled Strip loin of Beef with Merlot reduction, compound butter

*No additional items



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Lifestyle Plated Alternatives

Woolwich Farms goat cheese

Grilled Ontario vegetable Napoleon

Basil pesto

Varun vegetable curry

Basmati rice

Coriander & coconut milk

Mushroom ravioli

Sundried tomato pesto sauce

Fresh basil, tomato & EVOO



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Plated Luncheon

Please select one soup or salad, entrée and dessert. All menus are accompanied by Chef's daily starch and seasonal vegetables*. Freshly baked rolls and butter along with brewed Starbucks® regular and decaffeinated coffee and tea are also included.

DESSERTS

Lemon blueberry mini tart with shortbread crust

Pecan mini tart with smooth butterscotch and roasted pecan halves

Double chocolate cake with rich decadent Belgian chocolate

Apple caramel mousse

Carrot spice cake, cream cheese icing

Spring, Summer and Fall Chef's seasonal dessert options available.
Please ask your Convention Services Manager

As Canada's undisputed 'fruit basket', Niagara produces some of the worlds most delicious fruits and berries.

Enjoy!



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Boxed Lunch

All boxes come with, condiments and utensils.

THE CANUCK

Mixed leaf greens with julienne vegetables
Chef choice of dressing
Montreal smoked meat on rye bread
Maple cookies
Potato chips
Whole seasonal fruit
Bottle water

NIAGARA ON THE RUN

Mixed baby greens garnished with tomato
Chef choice of dressing
Chicken vegetable wrap
100% organics granola bar
Whole bananas
Kettle chips
Low fat yogurt
Bottle water

NIAGARA ON THE GREEN

Mixed leaf greens with julienne vegetable
Chef choice of dressing
Smoked ham and cheese croissant
Roasted peanuts
100% organic granola bar
Whole seasonal fruit
Bottle water

ALTERNATE SANDWICH SUGGESTIONS

TUSCAN CHICKEN

Sundried tomato spread, grilled chicken,
roasted peppers, goats cheese,
herb focaccia

BEEF & BRIE

Artichoke & asiago aioli, sirloin beef,
portobello mushrooms & brie cheese,
flour tortilla

ROASTED PORTOBELLO & CAMAMBERT

Artichoke & asiago aioli, roasted portobellos,
zucchini, roasted peppers, camembert,
rosemary focaccia



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ON THE FALLS HOTEL

Reception – Themed Stations

To achieve optimal selection and quantity, a minimum selection of three stations is recommended.

ANTIPASTO STATION

(minimum 40 persons)

Cold grilled marinated vegetables
Prosciutto, salami and capicola, italian cheeses
Iced prawns and calamari, melon
Served with artisan italian breads and condiments

MARKET FRESH

(minimum 40 persons)

Market crudités with hand crafted dips
Vegetable antipasto and grilled vegetables
Marinated mushrooms, mixed olives and homemade pickles
Warm spinach and artichoke dip; hummus and baba ghanoush
Pita triangles and pappadums

ORIENT EXPRESS*

(minimum 40 persons)

Gingered fried beef with crisp vegetables
Jasmine steamed sticky rice
Dim sum, pot stickers and vegetarian spring rolls
with dipping sauces
Fortune Cookies

VIVA ITALIA*

(minimum 40 persons)

Spiral gemelli, Mushroom ravioli and penne
Classic marinara and creamy alfredo sauces
Parmesan and romano cheeses
Grilled foccacia toast

THE DEEP BLUE SEA* - Minimum order is 3 dozen

Displayed on ice and served with lemon wraps.
Cocktail Sauce, remoulade, minonette and tobascos

COCKTAIL JUMBO SHRIMP

OYSTERS ON THE HALF SHELL

MUSSELS

BEET CURED AND TRADITIONAL SIDE OF SMOKED SALMON CRÉME FRAICHE, SHAVED BERMUDA ONIONS, CAPERS, CHIVES AND RYE TOAST

Serves 20 persons

MASH POTATO MARTINI STATION

Buttermilk pesto mash potato
Parmesan wild mushroom mash potato
Lobster and garlic mash potato
Red wine, lobster, marinara sauces
Bacon, cheddar cheese, onion, potato straws,
Chive, sour cream

* A Station Chef can enhance these stations at
75.00. 1 per 75 -100 guests is recommended.



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Reception – Themed Stations

To achieve optimal selection and quantity, a minimum selection of three stations is recommended.

Tapenade crusted lamb racks served with
Minted chorizo and white bean ragout

7 chops per rack

A staple of Provençal cuisine, Tapenade is a delicious blend of olives, capers and garlic, which really highlights these delicate lamb racks.

Roasted turkey with cranberry mustard relish
and jus includes sliced mini sourdough buns

Serves 25 persons

Roasted sirloin of beef with peppercorn demi
includes sliced mini dinner rolls

Serves 20 persons

Ontario roasted pork loin stuffed with apple
and double smoked bacon served with
grainy dijon mustard Sauce

Serves 20 persons

Some of Canada's most award winning pork producers call Southern Ontario home and we reap the benefits of their best practises in the products they produce. What could be better than this delicious porkloin stuffed with local Niagara apples?

Chicken, Beef and Shrimp Satays
Served with a selection of Asian dipping sauces

3 pieces per person

Warm shaved Montreal smoked meat with
light and dark rye, dill pickles,
Regular and whole grain mustard

Serves 20 persons

THE SWEET TOOTH

Chef' Selection of decadent cakes
Petite Fours, Macaroons and Italian pastries

Minimum 50 persons



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Reception – Table and Hors D'Oeuvres

The following are served stationed.

Garden fresh crudités with hand crafted dips

Boasting the best gardens in the country, Niagara really delivers on this crudité.

Local artisan and imported cheese with grape,
dried fruit, chutney Water Crackers and freshly baked french breads

Nacho bar with tri colour chips, fresh tomato salsa, guacamole

Seasonal sliced fruits and berries

Mixed deluxe nuts

Pretzels or assorted potato chips

The following can be served stationed or passed butler style.

HOT HORS D'OEUVRES - Minimum of 3 dozen per item

Vegetable spring rolls with plum sauce

Assorted petite quiches with chive sour cream

Spanokopita with chipotle sundried tomato aioli

Lighter than air, this traditional Greek spanokopita boasts delicate phyllo pastry, feta cheese and spinach.

Hand made tomato drop baskets with ratatouille

St. David's peppers and eggplant give this south of France ratatouille a characteristic Niagara flair.

Pork pot stickers with Peking plum sauce

Crispy breaded ravioli with marinara sauce

Scallops wrapped in bacon

Fried fantail shrimp our own seafood sauce

Mini beef Wellington with Port jus

Wonton wrapped torpedo shrimp



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Reception – Table and Hors D'Oeuvres

The following are served stationed.

COLD HORS D'OEUVRES - Minimum of 3 dozen per item

Freshly made bruschetta, fresh baguette, basil, shaved parmesan

Smoked salmon cream, cucumber dice, crème fraiche,
crisp green tea cone

Micro chicken Caesar in handmade wafer cups

Mini Yorkshire pudding with smoked beef and parsnip

Petite blue crab cake with lemon and tarragon aioli

Fresh California rolls

PREMIUM SUSHI

Avocado ball, california roll, tempura roll, cucumber roll, crab roll (60 pieces)

EXOTIC SUSHI

Spicy tuna roll, spider roll, tempura roll, california roll, eel sushi (50 pieces)
tuna sushi, salmon sushi.



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Dinner Table

All menus are served buffet style and include chef's daily starch, seasonal vegetables, seasonal sliced fruits and daily dessert selection. Freshly baked Artisan rolls and butter brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

THE NIAGARA - minimum 50 persons

Tender baby greens with house dressings
Sundried herb tomato pasta salad
Apple fennel coleslaw
Tomato bocconcini salad with fresh basil balsamic vinaigrette
Bouquet of vegetables with roasted red pepper dip
Local artisan and imported cheeses with fruit chutney
Display of cold deli meat, smoked salmon and fresh seafood
Roast prime rib of beef wild mushroom jus
Traditional lasagna with tomato basil sauce
Chicken coq au vin
Fresh catch of the day

Inspired by the rich farmland and vineyards that make up the Niagara peninsula and by the roaring Falls which, in their intensity seem at the same time to evoke a sense of calm, The Niagara is designed to highlight the freshest local produce and meats to ensure your sense of calm and place in this truly extraordinary gourmet paradise.

EAST MEETS WEST - minimum 50 persons

Sweet pepper and thyme bisque
Asian lo mein noodle salad with sesame and hoisin
Tomato, red onion and baby bocconcini salad
Mandarin orange and asian greens salad with snow peas,
Crispy noodles and orange sesame dressing
Baby new potato salad with crisp panchetta and fresh chopped herbs
Fresh seafood on ice
Lemon chicken served with crispy leek and oriental mushrooms
Sesame ginger beef with cilantro, 5-Spice, asian slaw and sweet and sour pork
Garlic fried tofu, tiger shrimp and udon noodle stir fry
Crisp asian vegetables, wok fried rice
Chinese fortune cookies

For those diners who can not discount one great flavour in favour of another, The East Meets West draws on many elements of world cuisine, seamlessly fusing the exciting flavours of Asian cuisine with time honoured French culinary techniques and local products – some might say the best of all worlds!



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ON THE FALLS HOTEL

Dinner Table

All menus are served buffet style and include chef's daily starch, seasonal vegetables, seasonal sliced fruits and daily dessert selection. Freshly baked Artisan rolls and butter brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

THE WHIRLPOOL - minimum 50 persons

Santa Fe South Western Chicken Gumbo
Holland Marsh spinach, goat cheese, shaved red onion and cranberry vinaigrette
Classic caesar salad with smoked bacon, parmesan
Fusilli pasta salad with sundried tomatoes, charred vegetables
Northern smoked trout, peppered smoked mackerel,
Variety of fresh mussels and garnishes
Ocean sole with chili, lime and coconut crust
Garlic studded Alberta beef striploin with asparagus, pearl onions,
Wild mushrooms and madagascar peppercorn jus*
Niagara peninsula chicken breast served with roasted tomatoes,
zucchini and fennel, sundried tomato cream

Just north of Toronto lies an extremely fertile patch of land that has been farmed for centuries by Dutch settlers to Canada and now takes the name Holland Marsh. Some of Canada's most tender lettuces thrive there, including this very flavourful spinach.

ON THE FALLS - minimum 50 persons

Garden green salad with house dressings
Market crudité's with hand crafted dips
Oriental noodles salad,
Tomato and fresh basil salad
Caramelized onion potato salad
European deli meats and ocean fresh seafood on ice
Local artisan and imported cheeses with fruit chutney
Grainy mustard crusted striploin of beef*
Thai bbq chicken with cucumber pineapple salsa-
Forest mushroom ravioli with scallions, lemon and olive oil
Pan seared Atlantic salmon with chardonnay cream sauce

ENHANCEMENTS - Add one of the following

Oriental chicken or beef stir fry with sticky rice
Meat or vegetarian lasagna
Tender beef stroganoff with butter egg noodles
Soup du jour
Add a gourmet salad

A Station Carving Chef can be added at 75.00. 1 per 75 -100 guests is recommended.

For menus served under a minimum of 15 guests per person, a surcharge of \$5.00 per person will apply. All Interactive Stations must be prepared by a Culinary Attendant at \$75. 1 per 75-100 guests is recommended. Prices subject to taxes and gratuities. Prices and items are not guaranteed outside of 6 months of your event. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. **Any Dietary/Special Meal Requests are subject to a \$5.00 per person surcharge.**Menu created in January 2017.



Sheraton®

ON THE FALLS HOTEL

Buffet Enhancements



INDIAN CHEF, VARUN

Varun grew up in New Delhi the capital of India with a population of 22 million, a melting pot of culinary theatre. Although Indian food has a rich and complicated history, the secret to making it is very simple. It is a secret handed down from generation to generation. Varun was accepted to IHM (Institute of Hotel Management) where he graduated with honors. His culinary journey took him through prestigious hotels, such as The Ambassador and the Taj Mahal in New Delhi. He then moved to Canada graduating in 2011 from Culinary Management at Niagara College, and is presently showcasing his talents at the Sheraton on the Falls Hotel.

INDIAN BUFFET ENHANCEMENTS

SAFED CHANE (CHICKPEA CURRY)

Northern Indian Tangy Curry

BUTTER CHICKEN

Popular Punjab Dish

CHICKEN CHETTINAD

Chettinad region dish of Tamil Nadu State

GOAN SHRIMP CURRY

Delicious dish from Goa scented with coconut

CHICKEN MALAI TIKKA

Chicken marinated in yogurt & spices, grilled

LAMB ROGAN – JOSH

One of the signature recipes of Kashmiri cuisine

KESAR PULAO (SAFFRON PILAF)

Northern India

Each additional selection can be added to any
Dinner Buffet menu for an additional 12.00 per person.



Sheraton®

ON THE FALLS HOTEL

Plated Dinner

Please select one soup, one salad, one entrée and one dessert. Additional ideas are available under the Enhancements section. All menus include freshly baked Artisan rolls and butter. Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

THE SOUP COURSE

Butternut squash with Chantilly coriander cream
Roasted tomato bisque with pesto
Leek & potato with fresh chives
Pheasant consommé with julienne of vegetables & orzo
Wild woodland mushroom

THE SALAD COURSE

Cucumber-bound baby greens, oven dried tomato, vibrant julienne with sweet shallot dressing
Seven assorted mesclun salad leaves with asian slaw, crispy lotus chip, sesame ginger dressing
Hearts of romaine, herbed crouton, pancetta, shaved parmesan, creamy garlic dressing

THE DESSERT COURSE

French vanilla bean ice cream and seasonal Niagara fruit in a chocolate tulip
Warm country apple blossom, velvety crème anglaise and fresh garden berries
Translated directly as English cream, crème anglaise is the root of all dessert sauces (as well as the base for all ice creams), just one bite will make it clear why
Caramel latte mousse in espresso soaked sponge with coffee and caramel roulade
Decadent individual chocolate turtle tart with real cream and berries
Raspberry almond pistachio sponge, white chocolate mousse, raspberry preserve

Spring, Summer and Fall Chef's seasonal dessert options available.
Please ask your Convention Services Manager.



Sheraton®

ON THE FALLS HOTEL

Plated Dinner

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CHICKEN

Grilled tender chicken breast, four cheese angnolotti, fire roasted tomato basil sauce

Wine Recommendations:

Pinot Grigio, Chardonnay, Pinot Noir, Chianti, Merlot

Oven baked breast of chicken with a wild mushroom ragout, herb roasted potatoes

Wine Recommendations:

Chardonnay, Sauvignon Blanc, Gewurztraminer, Pinot Noir, Cabernet (Franc & Sauvignon), Riesling, Merlot

Sundried tomato and asiago cheese stuffed chicken breast, Cabernet Sauvignon reduction, butter milk mashed potato

Wine Recommendations:

Chardonnay, Pinot Grigio, Riesling, Cabernet (Franc & Sauvignon)

MEAT

6oz. Grilled beef tenderloin with a Pinot Noir demi white truffle Dauphinoise

Wine Recommendations:

Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage, Merlot, Valpolicella, Chianti

Created for the Dauphine of France, this is a decadent take on layered, scalloped potatoes with a tang of cheese and the exotic smooth of white truffle oil. The steak is further caressed by a reduction of Niagara Pinot Noir wine.

Grilled ribeye with Merlot reduction, chili dusted shallot, buttermilk mash potato

Minimum 15 persons

Wine Recommendations:

Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage, Merlot, Valpolicella, Chianti

Grilled 10oz New York striploin steak, anchovy herb butter, wild mushrooms, roasted garlic fingerlings

Minimum 15 persons

Wine Recommendations:

Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage, Merlot, Valpolicella, Chianti

Fingerling potatoes are named for their obvious digit-like shape, but it is the very delicate sweetness in these potatoes that has guests raving. As a bonus to us, they also grow beautifully in Niagara.



Sheraton®

ON THE FALLS HOTEL

Plated Dinner

Please select one soup, one salad, one entrée and one dessert. Additional ideas are available under the Enhancements section. All menus include freshly baked Artisan rolls and butter.

Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

MEAT

Duo of grilled beef tenderloin and breast of chicken,
Merlot reduction, garlic mashed potato

Wine Recommendations:

*Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage,
Merlot, Valpolicella, Chianti*

Duo of grilled beef tenderloin and pan seared Atlantic salmon,
beurre blanc, gremolata, herb roasted potato

Wine Recommendations:

*Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage,
Merlot, Valpolicella, Chianti*

FISH

Citrus peppercorn tilapia, with fire roasted tomato,
and ancient grains

Wine Recommendations:

Sauvignon Blanc, Pinot Grigio, Riesling, White Zinfandel

Roasted Atlantic salmon, shellfish beurre blanc, lobster ravioli

Wine Recommendations:

Chardonnay, Sauvignon Blanc, Riesling, White Zinfandel, Gewurztraminer

Ocean sole with Sri Lanka chillies, lime & coconut crust

Wine Recommendations:

Riesling, Gewurztraminer, Sauvignon Blanc

SOUP ENHANCEMENT- ADD THE FOLLOWING

Lobster bisque

SALAD ENHANCEMENT - ADD THE FOLLOWING

Baby mesclun with woolwich goat cheese, dried cranberries
and balsamic vinaigrette

Sheeps milk feta cheese, baby spinach, kalamata olive,
cherry tomatoes with sundried tomato vinaigrette



Sheraton®
ON THE FALLS HOTEL

Lifestyle Plated Alternatives

Woolwich Farms goat cheese

Grilled Ontario vegetable Napoleon

Basil pesto

Varun vegetable curry

Basmati rice

Coriander & coconut milk

Mushroom ravioli

Sundried tomato pesto sauce

Fresh basil, tomato & EVOO



Sheraton®

ON THE FALLS HOTEL

Enhancements

Add a course

COLD HORS D'OEUVRES - Minimum of 3 dozen per item

Antipasto selection, prosciutto, bocconcini, chilled melon, marinated vegetables, assorted cold cuts and provolone

Wine Recommendations:

Sauvignon Blanc, Riesling, Gewurztraminer, Pinot Grigio, White Zinfandel

Norweigen smoked salmon, separated boiled egg, pickled capers, pumpernickel bread, honey mustard drizzel

Wine Recommendations:

Sauvignon Blanc, Riesling, Gewurztraminer, Pinot Grigio, White Zinfandel

Chilled tiger shrimp with baby greens, boursin crostini and tomato coriander vinaigrette

Wine Recommendations:

Sauvignon Blanc, Riesling, Gewurztraminer, Pinot Grigio, White Zinfandel

PASTA COURSES

Rotini pasta with tomato basil sauce, topped with petite ratatouille

Wine Recommendations:

Chianti, Valpolicella, Pinot Noir, Cabernet, Merlot

Gemelli tossed with cherry tomato, fine capers, slivered garlic, fresh breadcrumbs, olive oil

Wine Recommendations:

Chianti, Valpolicella, Pinot Noir, Cabernet, Merlot

Penne with our signature tomato sauce topped with sweet Italian sausage, and Spanish piperade

Wine Recommendations:

Chianti, Valpolicella, Pinot Noir, Cabernet, Merlot, Shiraz, Malbec

Piperade is a slow cooked compote of sweet peppers and really helps to bring a sweet and smooth finish to this bold pasta dish.

INTER-MEZZO

Orange, lemon or lime sorbet with vodka



Sheraton®

ON THE FALLS HOTEL

Jamie Kennedy Event Catering

Reception Hors D'oeuvres

SPRING

Beet croquette
Asparagus soup shooter
Marinated spring salmon roll-up
Duck confit & olive croquette
Pork belly on apple crisp
Classic beef tartare on crisp brioche

SUMMER

Vegetarian ceviche on potato crisp
Wild mushroom strudel
Miso bbq black cod
Smoked fish croquette with wild leek tartar sauce
Pingue prosciutto on grissini
Grilled lamb cevapcici

FALL

Curried sweet potato & swiss chard croquette with raita
Sunchoke soup shooter with chip
Lake trout tartare on fennel
Chicken liver mousse
Yogurt marinate chicken skewer
Mini poutine

WINTER

Squash arancini
French fry walkabout
Hot smoked fish canapé
Mediterranean sashimi scallop
Tourtière strudel with mustard pickle
Grilled chili mint marinated lamb chop

WINDOWS

by JAMIE KENNEDY

FRESH GRILL & WINEBAR



Sheraton®

ON THE FALLS HOTEL

Jamie Kennedy Event Catering

“Down Home Ontario Dinners... Jamie Kennedy Style”.

FALL - 3 COURSES

Great lakes chowder with beet glaze
Roast porchetta with cider poached apples & braised rapini
Warm flourless chocolate cake with preserved summer
fruits & vanilla ice cream

FALL - 3 COURSES WITH CHOICE

Salade composé of leek vinaigrette, celery root remoulade,
Marinated eggplant, roasted red pepper & oregano, arugula,
yellow & green beans
Poached whitefish with leek gratin, brown butter-caper
sauce & toasted almonds

Or

Barbeque beef short rib with two sauces (bbq & corn),
swiss chard & steamed root vegetables

Composed dessert of individual tarte tatin with
maple ice cream in black walnut tuile

FALL - 4 COURSES

Nova scotia clam chowder
Black & white braised & grilled beef with leek gratin
Petite fall green salad with fine olive oil
Individual baked apricot tart with almond ice cream

FALL - 4 COURSES WITH CHOICE

Seared quail with scallop in sunchoke sauce with chip
Salade composé of leek vinaigrette, celery root remoulade,
marinated eggplant,
Roasted red pepper & oregano, arugula, yellow & green beans
Roast porchetta with cider poached apples & braised red cabbage

Or

Barbeque beef short rib with two sauces (bbq & corn),
swiss chard & steamed root vegetables

Composed dessert of individual tarte tatin with maple ice cream
in black walnut tuile

WINDOWS

by JAMIE KENNEDY

FRESH GRILL & WINEBAR



Sheraton®

ON THE FALLS HOTEL

Jamie Kennedy Event Catering

“Down Home Ontario Dinners... Jamie Kennedy Style”.

SPRING - 3 COURSES

Boston lettuce salad with pickled wild leeks
Roasted galantine of organic chicken with herb filling & various
roasted onions
Chocolate hazelnut bread pudding with vanilla & maple

SPRING - 3 COURSES WITH CHOICE

Spring salad composé with pickled wild leeks, marinated
fiddleheads & asparagus
Pristine poached pickerel with spring herbal vinaigrette, young
beets, & new potatoes

or

Southern bbq beef short rib with sweet potatoes & collard greens
Sticky toffee pudding with toasted pecans

SPRING - 4 COURSES

Roasted asparagus with wild leek sabayon
Smoked whitefish on radish & onion salad
Grilled & braised beef with lovage pasta & mushroom jus
Rhubarb jalousie with maple ice cream

SPRING - 4 COURSES WITH CHOICE

Asparagus vinaigrette with shaved pecorino
Spinach & chard ravioli with ciel de charlevoix sauce
Coulibiac of pickerel with chive soubise & young beets

or

Braised & grilled beef with new potato & green garlic gratin
Vanilla panna cotta with rhubarb soup

WINDOWS

by JAMIE KENNEDY


FRESH GRILL & WINEBAR

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Sheraton®

ON THE FALLS HOTEL

Jamie Kennedy Event Catering

“Down Home Ontario Dinners... Jamie Kennedy Style”.

SUMMER - 3 COURSES

Chilled confit of yellow perch with sorrel vinaigrette
Braised & bbq beef short rib with corn & bbq sauces
& summer vegetables
Poached peach & blueberry coupe with blueberry purée,
raspberry coulis & chocolate shavings

SUMMER - 3 COURSES WITH CHOICE

Summer salad with summer savoury vinaigrette
Confit albacore tuna with niçoise olives, oven-roasted
tomatoes, arugula & skordalia

or

Roast of beef with roast new potatoes, carrots & shallots,
horseradish & herbed jus
Chocolate trifle with seasonal berries

SUMMER - 4 COURSES

Celebration of tomatoes with sheep's milk yogurt & reduced
tomato toasts
Lobster bisque with scallop dumplings
Grilled & braised beef with ratatouille & crisp fried
potatoes poached peach with wild blueberry frozen
yogurt & raspberry purée

SUMMER - 4 COURSES WITH CHOICE

Celebration of tomatoes
Hot smoked whitefish with acidulated summer vegetables
Roast galantine of cornish hen with chanterelle
mushrooms & two sauces (Corn & roast sweet red pepper)

or

Braised & grilled beef with summer savoury ravigote
Individual warm chocolate cake with vanilla ice cream
& bourbon poached peaches

W I N D O W S

by JAMIE KENNEDY

FRESH GRILL & WINEBAR



Sheraton®

ON THE FALLS HOTEL

Jamie Kennedy Event Catering

“Down Home Ontario Dinners... Jamie Kennedy Style”.

WINTER - 3 COURSES

Celery root soup with crème fraîche
Roast & braise of beef with sweet potato mash,
simmered carrots & kale
Sticky date pudding with vanilla anglaise

WINTER - 3 COURSES WITH CHOICE

Chicken consommé with confit aileron & wild rice noodles
Pristine poached pickerel with beets & soubise

or

Roast & braise of beef with rutabaga & potato gratin
with winter vegetables
Peach melba

WINTER - 4 COURSES

Salad with shaved root vegetables & roasted shallot
dressing wild mushroom toast
Slow roast rib eye of beef with gratin of leek & potato
Individual chocolate cake with vanilla ice cream &
summer fruits in rum

WINTER - 4 COURSES WITH CHOICE

Winter vegetable salad with roasted shallot vinaigrette
Pristine poached pickerel with soubise & beet glaze
Roast galantine of organic chicken with winter mash
& roasted red pepper jus

or

Black & white braised beef with roasted root vegetables
& braised swiss chard
Chocolate and raspberry cake with blackberry purée
& vanilla ice cream

WIND O W S

by JAMIE KENNEDY


FRESH GRILL & WINEBAR



Sheraton®

ON THE FALLS HOTEL

Red Wines From Niagara

CABERNET SAUVIGNON/FRANC VQA, BLACK RESERVE, JACKSON TRIGGS

Rich and rounded with aromas and flavours of red berries, plums and spice.

PELLER FAMILY SELECT CABERNET MERLOT (2013)

Fruit forward flavours of plum, cherry and blackberry are accented by notes of spice and oak with more juicy berries on the finish.

SHIRAZ PROPRIETOR'S SELECTION, JACKSON TRIGGS

Aromas and flavours of juicy red fruits with vanilla and pepper.

MERLOT VQA, BLACK RESERVE, JACKSON TRIGGS

Aromas and flavours of cherry and black-fruit and spice with a rounded smooth finish.

PINOT NOIR VQA, INNISKILLIN

Rich aromas and flavours of cherries, spice and nuts with a hint of floral offers a full-rounded lengthy finish.

MERITAGE VQA, RESERVE TIER, INNISKILLIN

Full and smooth with flavours of ripe raspberries, plum, chocolate and black pepper.

International Red Wines

CHIANTI RUFFINO, ITALY

Floral and fruity aromas lead to lightly spicy scents of wild cherry and hazelnut.

VALPOLICELLA CLASSICO, FOLONARI, ITALY

Cherry, cloves, cedar on the nose; ripe cherry flavour with a slightly spicy, long finish.

MALBEC, MARCUS JAMES, ARGENTINA

Aromas and flavours of ripe black berry, currant, plum, violet, cherry and herb.

CABERNET SAUVIGNON, WOODBRIDGE, ROBERT MONDAVI, CALIFORNIA

Rich ripe flavours and aromas of chocolate, ripe berries and spice fold into a long, full rounded finish.



Sheraton®

ON THE FALLS HOTEL

White Wines From Niagara

CHARDONNAY VQA, BLACK RESERVE, JACKSON TRIGGS

Rich and fresh, with combined aromas and flavours of ripe apples, pear and vanilla.

PELLER FAMILY SELECT CHARDONNAY (2013)

Smooth white wine with green apple, citrus and honeydew melon.

SAUVIGNON BLANC VQA BLACK RESERVE, JACKSON TRIGGS

A refreshing, easy to sip wine displaying fresh aromatics of citrus, grapefruit, honeydew melon, and hints of gooseberry and herbs.

PINOT GRIGIO VQA, NIAGARA SERVICES, INNISKILLIN

This wine displays fresh and inviting aromas and flavours of apple, citrus and tropical fruits with a crisp, refreshing finish.

RIESLING VQA, BLACK SERIES, JACKSON TRIGGS

Aromatic and fresh with aromas and flavours of orange blossoms, peach, citrus and a hint of sweetness.

GEWURZTRAMINER VQA, BLACK SERIES, JACKSON TRIGGS

Inviting floral aromas and flavours of tropical fruit, nicely balanced with a smooth, fresh finish.

International White Wines

MONKEY BAY SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND

Fresh aromas and flavours of tropical fruit, citrus and herbs. Lively and approachable with an excellent balance of fruit sweetness and juicy acidity.

WHITE ZINFANDEL, WOODBRIDGE, ROBERT MONDAVI CALIFORNIA

Aromas and flavours of red berries with a hint of sweetness.

CHARDONNAY WOODBRIDGE, ROBERT MONDAVI CALIFORNIA

Full bodied and rich with flavours of baked apples and spice.

LUMINA PINOT GRIGIO, VENEZIA GIULIA, RUFFINO ITALY

Fresh and crisp with flavours of citrus and green apple.



Sheraton®

ON THE FALLS HOTEL

Champagne, Sparkling And Ice Wines

PRESIDENT DRY WHITE CUVEE, ONTARIO

A fresh sparkling wine with a hint of sweetness.

CUVEE CLOSE VQA, JACKSON TRIGGS

A lovely and refreshing sparkling wine with flavours of green apple, biscuit and mineral notes.

BRUT IMPERIAL, MOET & CHANDON, FRANCE

A traditional French champagne with flavours of baked bread, apples and biscuit.

VIDAL ICEWINE VQA, PR, INNISKILLIN

Luscious and rich with flavours of apricot, mango and litchi nut. A fresh crisp citrus acidity cleanses and refreshes on the finish.



Sheraton®

ON THE FALLS HOTEL

Host Bar

PREMIUM BRANDS

LIQUEURS

DELUXE LIQUEURS

DOMESTIC BEER

IMPORTED BEER

HOUSE WINE

VODKA PUNCH (4 Litre)

WHITE WINE PUNCH (4 Litre)

SPARKLING WINE PUNCH (4 Litre)

FRUIT PUNCH (NON-ALCOHOLIC (4 Litre)

SOFT DRINK

FRUIT JUICE

BOTTLED WATER

MINERAL WATER (750 ml)

MINERAL WATER



Sheraton®

ON THE FALLS HOTEL

Cash Bar

PREMIUM BRANDS

LIQUEURS

DELUXE LIQUEURS & LIQUOR

DOMESTIC BEER

IMPORTED BEER

HOUSE WINE

SOFT DRINK

FRUIT JUICE

MINERAL WATER (750 ml)

WATER