



THE Rainbow Room
by Massimo Capra
Group Menu for 2014

Located in the Crowne Plaza Fallsview Hotel (Next to Casino Niagara)
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 **CROWNE PLAZA**[®]
NIAGARA FALLS
FALLSVIEW

GENERAL INFORMATION

Welcome to the Crowne Plaza Niagara Falls-Fallsview Hotel!

The following are Hotel Guidelines to assist you while planning for the effective and smooth operation of your function. Please read and note any conditions, which apply to your group. Should you have any questions or concerns please contact your Catering professional.

Menus must be selected no later than 3 weeks prior to the function date.

Guests requiring special dietary considerations will be accommodated, with sufficient notice.

Food and beverage prices are not guaranteed outside 6 months of your event.

Final guaranteed numbers must be forwarded to the hotel 3 business days prior to the function. If your numbers fall below the catering menu for that item minimum, you will be charged for the minimum number of meals, unless the actual amount is higher. If a guarantee is not received the original contracted numbers will be the final billing amount, unless the actual amount is larger.

Billing for food functions will be based on the guaranteed attendance or the actual attendance, which ever is greater. All provincial liquor laws and health and safety codes will be strictly adhered to.

Entertainment and Bars must be finished no later than 1:00am.

Any damage to function rooms will be charged to the master account.

Each group is responsible for the conduct of all their guests.

The Crowne Plaza Hotel will not be held responsible for loss or damage to goods left in the Hotel.

Nails, tacks etc. are not allowed to secure anything to walls and if used, will be considered damage to the room and charged for accordingly.

Signage and banners are not permitted in public areas without the express written permission of the Catering Department.

Please note that due to fire regulations, we are not able to lock the Ballroom. Should equipment be left in this room, the Convener may be required to arrange for security.

Direct billing is not permitted unless a completed credit application is received and approved by our credit department.

Deposits and payments are to be paid according to the contract conditions to maintain the definite status of the booking.

Delivery of exhibit material prior to the date of the function is allowed only with the written permission of the Catering Department.

Shipments going out of the Hotel are the responsibility of the sender. The sender must complete all paperwork, customs declarations and forms.

Items shipped to the Hotel will only be received during business hours. Please note deliveries are not permitted between 11:30am and 1:00pm.

The Hotel reserves the right to substitute an alternate room of suitable size for the contracted room.

Should music be played during a function a SOCAN (music royalties) fee will be charged to your bill.

All goods must be removed from function rooms by the contracted finish time unless the room is held on a 24-hour basis.

Breakfast Buffet

Continental Table

Assorted Fruit Juices

Selection of breakfast pastries to include,
Danishes, Muffins & Croissants
Served with Fruit Preserves and Butter
Individual Non-fat and flavoured Yogurt

Toast Station with Whole Wheat, Rye and White Bread,
Bagels and Cream Cheese
Breakfast Loaves, Whipped Butter

Build your own Muesli with Whole Milk and Natural Yogurt
Dried Cranberry, Oats, Coconut shavings, Apricot, Mixed Unsalted nuts,
Raisins and Chocolate Chips

From the Chefs Pans

Soft Scrambled Eggs
Applewood Smoked Bacon
Breakfast Sausage Links
Sautéed Potatoes with Onions and Peppers
French Toast and Buttermilk Pancakes with Maple Syrup

From the Chefs Corner

Build your own Fresh Whole Egg or Egg White Omelette made to order
Fresh Belgium Waffles with Fresh Berries, Fresh Cream
Sliced Fresh Fruit, Freshly Brewed Coffee,
De-cafeinated Selection of Specialty Teas

Lunch Buffet

Salads

Greek Orzo Salad
Asian Style Coleslaw with Toasted Nuts
Traditional Potato Salad
Dirty Bean Salad, with Balsamic and Dill
Tomato Cucumber Salad
Tossed Salad Shaved Carrot with Assorted Dressings
Quinoa with Dried Cranberry and Green Onion and Roasted Squash
Blackbean and Roasted Corn Cous Cous

From the Chefs Pans

Lemon and Oregano Roasted Chicken
Seasonal Vegetables of the Day
Steamed Mussels with Toasted Corn, Garlic, Cilantro and Chardonnay
Tomato and Parmesan Baked "Risotto"
Penne Pasta with a Creamy Pesto Tomato

From the Chefs Corner

Herb Roasted and Hand Carved "AAA" Albertain Beef
Cab Franc Enriched Jus

Sweets

Assorted Pastries, Cakes, Pies and Tarts
Fresh Fruit Salad
Freshly Brewed Coffee,
De-caffeinated Selection of Specialty Teas

Condiments To Include:

Horseradish, 2 Styles of Mustard, a variety of Hot Sauces, Hoisin Sauce, Grated Parmesan, Chilli Flakes

Boxed Breakfast

1. Continental

Danish and Muffin
Whipped Butter and Fruit Preserve
Fruit Salad
Fruit Juice

2. Deluxe Continental

Danish, Muffin and Croissant
Whipped Butter and Fruit Preserve
Individual Yogurt
Granola Bar
Fruit Salad
Fruit Juice

3. Bagel and Cream Cheese With Smoked Salmon - Additional Cost

Whole Bagel, Cream Cheese on the side
Fruit Preserves and Butter
Muffin
Fruit Salad
Fruit Juice

4. Butter Croissant Sandwich

Ham and Cheese Croissant
Muffin with Whipped Butter and Fruit Preserve

Boxed Lunch

1. Black Forest Ham
Swiss Cheese
Dijon mustard
Sun Dried Tomato Baguette
Aged Cheddar Wedge
Daily Granola Bar

2. Smoked Turkey, Havarti, Cucumber
Chipolte Mayo
Ciabbata Bun
Aged Cheddar Wedge
Raspberry Square

3. Grilled Vegetables, Mozzarella
Shredded Lettuce, Sun Dried Tomato Spread
Tortilla Wrap
Aged Cheddar
Daily Granola Bar

Whole Fruit, Potato Chips, Bottle Water
appropriate condiments and utensils
accompany all boxed lunches.

Please note that hot-boxed lunches can be requested.

Dinner Selections

All entrées are accompanied with fresh baked rolls, and butter,
Niagara Farmed Mixed Salad Greens, Vineland Tomatoes and Local Peach Champagne Vinaigrette.

Coffee and Tea Included with Dinner Entrées.

Add Soup to any Entrée
Upgrade to a “Massimo Caesar Salad”

New York Strip

Wellington County New York Strip, rubbed with Garlic, Thyme and Rosemary.
Served with Roasted Garlic Mash, Seasonal Market Vegetables and a Valpolicella Jus.

Atlantic Salmon

Herb Grilled Atlantic Salmon, Sicilian Relish, Citrus Butter Sauce with Seasonal Market Vegetables.

Pork Tenderloin “Saltimbocca”

Peccorino and Pea Risotto, Fresh Sage, Prosciutto and Ontario Maple Jus.

Surf and Turf

Grilled Wellington Co. Beef Tenderloin with Seasonal Market Vegetables,
and a Butter Braised Canadian Lobster Tail.

Whole Canadian Atlantic Lobster

11/4 lb. Whole Lobster, Butter Sauce and Seasonal Market Vegetables.

Ontario Chicken Supreme

Niagara Peach and Basil Glaze, Roasted Sweet Potato Mash,
and a Natural Chicken Reduction with Seasonal Market Vegetables.

Seared Halibut

Seared Pacific Halibut Filet, Lobster Risotto,
Chive Oil, Seasonal Market Vegetables and Citrus Butter Sauce

Chef’s Choice: Dessert of the Day



Dinner Selections

Pasta Entrées

All entrées are accompanied with fresh baked rolls, and butter,
Niagara Farmed Mixed Salad Greens, Vineland Tomatoes and Local Peach Champagne Vinaigrette.

Coffee and Tea Included with Dinner Entrées.

Add Soup to any Entrée
Upgrade to a “Massimo Caesar Salad”

Fettuccine Bolognese

The Original Sauce from “Bologna La Grassa” made with Veal, Beef and Sausage

Classic Linguini Carbonara

Grilled Vegetables, Garlic Cream Sauce,
Freshly Grated Parmesan Cheese

Penne Rigate Primavera

Grilled Vegetables, Rustic Tomato sauce, Freshly Grated Parmesan Cheese,
Whipped Butter, Italian Parsley and Chili Flakes

Seafood Linguini

Shrimp, Calamari, Halibut and Pacific Salmon Tossed with Spinach,
Leeks and a White Wine Garlic Cream Sauce, Finished with Freshly Grated Parmesan

Chef’s Choice: Dessert of the Day



Fettuccine Bolognese

Tour Group Special

Early Bird Tour Special 5:00pm to 6:00pm Daily

Soup Of The Day

From The Chefs Kettle

OR

Niagara Farmed Mixed Salad Greens

Vineland Tomatoes and Champagne Peninsula Peach Vinaigrette

Choose one of the following:

Grilled 6oz. New York Strip Steak

Chefs choice Potato and Vegetable, Smoked Peppercorn Cappuccino Sauce

OR

Crispy Skinned Chicken Breast

Niagara Peach Glaze, Rosemary Roast Garlic Mash

OR

Atlantic Salmon

Herb Marinated Atlantic Salmon, Seasonal Market Vegetables and a Citrus Butter

Chef's Choice: Dessert of the Day

Plus taxes and gratuities. Includes dinner rolls, coffee, or tea.