



CROWNE PLAZA®

NIAGARA FALLS
FALLSVIEW

HOLIDAY MENU 2017



P.O. Box 1012, 5685 Falls Avenue, Niagara Falls, ON L2E 6W7

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HOLIDAY PLATED DINNER #1

\$46.95 PER PERSON

Caesar Salad with Hearts of Romaine, Garlic Herb Croutons and Lemon

Herb Crusted Atlantic Salmon with Red Pepper Cream,
Carmelized Onion Mash and Vegetable Medley

or

Grilled N.Y. Striploin (8oz) with Carmelized Onion Mash,
Heirloom Vegetable Medley and Red Wine Jus

Pumpkin Creme Caramel with Cinnamon Whipped Cream

Freshly Brewed Coffee, Decaffeinated and Tea



HOLIDAY PLATED DINNER #2

\$51.95 PER PERSON

Velvety Butternut Squash Soup with a Yogurt Ginger Swirl

Victoria Farms Arugula with Romaine and Radicchio, Toasted Walnuts,
Fresh Raspberries and Roasted Shallot Vinaigrette

Chicken Breast Stuffed with Goat Cheese,
Pinenut, Basil, Cranberry Chicken Jus
Garlic Mashed Potatoes and Vegetable Medley

or

Roast Prime Rib of Beef with Smoky Bacon and
Garlic Mashed Potatoes, Vegetable Medley with
Red Wine and Rosemary Jus

Chocolate Decadence Torte with Whipped Cream

Freshly Brewed Coffee, Decaffeinated and Tea



HOLIDAY PLATED DINNER #3

\$54.95 PER PERSON

Roasted Parsnip & Apple Brisque

Victoria Farms Organic Greens Wrapped with English Cucumber
with Kozlik's Mustard Dressing and Cherry Tomato

Prosciutto and Goat Cheese Crusted Sterling Silver Beef Tenderloin
with Truffled Mash, Valpolicella Jus Heirloom Vegetables

Apple Caramel Cheese Cake

Freshly Brewed Coffee, Decaffeinated and Tea



HOLIDAY BUFFET MENU #1

\$49.95 PER PERSON

Tossed Green Salad with Dressings
German Potato Salad
Pasta Salad with Feta Cheese
Tomato and Cucumber
Marinated Vegetable Salad

Domestic and Imported Cheese Platter
Cured Meats and Prosciutto Platter
Vegetable Platter with Ranch Dressing

Roast Butternut Squash with Maple Syrup
Steamed Vegetable Medley
Roast Garlic Mashed Potatoes
Sliced Grain Fed Turkey with Gravy
Sage Scented Bread Stuffing
Baked Ham with Vanilla Peach and Basil
Roast Prime Rib au Jus

Chef's Festive Dessert Table

Freshly Brewed Coffee, Decaffeinated and Tea



HOLIDAY BUFFET MENU #2

\$51.95 PER PERSON

Seasonal Green Salad with Dressings
Bavarian Potato Salad
Tri-Coloured Fusilli with Genoa Salami
Marinated Seafood Salad
Tomato and Bocconcini Salad

Domestic and Imported Cheese Platter
Antipasto and Cured Meat Platter
Vegetables with Ranch Dressing
Smoked Fish Platter with Condiments

Steamed Vegetable Medley
Thyme Scented Parisienne Potatoes
Tortellini with Sun Dried Tomato Cream Sauce
Baked Halibut "Provincial"
Grain Fed Turkey with Gravy
Sage Scented Stuffing
Roast Striploin with Smoky Bacon Sauce and Pearl Onions

Chef's Festive Dessert Table

Freshly Brewed Coffee, Decaffeinated and Tea



CHILDREN'S HOLIDAY MENU

\$20.95 PER PERSON

Garden Vegetables and Ranch Dressing

(Choice of any 2 of the following items)

Chicken Fingers and French Fries

or

Hot Dog and French Fries

or

Pizza and Chessy Garlic Bread
Holiday Cookies and Ice Cream
Soft Drinks and Juice



HOST BAR

PREMIUM SELECTIONS	\$5.95
LIQUEURS	\$6.95
DELUXE LIQUEURS	\$8.95
HOUSE RED OR WHITE WINE (BY THE GLASS)	\$6.75
HOUSE RED OR WHITE WINE (BY THE BOTTLE)	\$33.75
DOMESTIC BEER	\$5.45
IMPORTED BEER	\$6.95
SOFT DRINKS	\$2.95
FRUIT JUICES	\$4.50
MINERAL WATER	\$4.95
BOTTLED WATER	\$2.95
PUNCH - (SERVES 50)	
PUNCH - NON ALCOHOLIC	\$70.00
PUNCH - ALCOHOLIC MADE WITH WHITE WINE	\$110.00
PUNCH - ALCOHOLIC MADE WITH RUM/VODKA	\$150.00

Host bar prices are subject to applicable taxes, gratuities and promotional fees.
If Consumption is less than \$500.00 before taxes per bar, the cost of each bartender when applicable will be \$25.00 per hour (minimum 3 hours).



CASH BAR

PREMIUM SELECTIONS	\$8.50
LIQUEURS	\$9.75
DELUXE LIQUEURS	\$12.75
HOUSE RED OR WHITE WINE (BY THE GLASS)	\$9.50
HOUSE RED OR WHITE WINE (BY THE BOTTLE)	\$47.75
DOMESTIC BEER	\$7.75
IMPORTED BEER	\$9.75
SOFT DRINKS	\$4.25
FRUIT JUICES	\$6.50
MINERAL WATER	\$7.00
BOTTLED WATER	\$4.25

Cash bar prices include applicable taxes, gratuities and promotional fees.
If Consumption is less than \$500.00 before taxes per bar, the cost of each bartender when applicable will be \$25.00 per hour (minimum 3 hours).



WHITE WINE LIST

INNISKILLIN ESTATE SELECT PINOT GRIGIO (ONTARIO) Wonderful aromas of apple and lemon balanced with tropical notes and a crisp clean finish.	\$32.95
JACKSON TRIGGS CHARDONNAY BLACK RESERVE (ONTARIO) Aged in French oak to develop creaminess and vanilla notes balanced with citrus and tropical flavours.	\$33.75
PELLER FAMILY SELECT CHARDONNAY 2013 (ONTARIO) Smooth white wine with green apple, citrus and honeydew melon.	\$34.95
INNISKILLIN "NIAGARA SELECT" REISLIING VQA (ONTARIO) A lovely aromatic wine with flavours of citrus, peach and apples.	\$38.95
JACKSON TRIGGS SAUVIGNON BLANC (ONTARIO) Invigorating aroma of lemon grass, lime zest and ripe tropical fruit. Elegant and crisp with impressive balance and fresh acidity.	\$38.95
FORCHIR PINOT GRIGIO 'LAMIS' (ITALY) Light straw-yellow colour with a light, pleasant peach pit aroma. Dry and lean, full-bodied with a distinct almond aftertaste.	\$52.95
13TH STREET PINOT GRIS (ONTARIO) Rich full and gently aromatic with pear, honey, yellow plum compote and butter notes.	\$59.95



RED WINE LIST

JACKSON TRIGGS CABERNET SAUVIGNON CABERNET FRANC (ONTARIO) Intensely aromatic, exhibiting a core of ripe plum, anise, blackcurrant and bell pepper. Bold fruit flavours supported by firm leather tannins lead to a rich, extended finish.	\$33.95
PELLER FAMILY SELECT CABERNET MERLOT 2013 (ONTARIO) Fruit forward flavours of plum, cherry and blackberry are accented by notes of spice and oak with more juicy berries on the finish.	\$34.95
INNISKILLIN ESTATE SELECT CABERNET MERLOT (ONTARIO) Wonderful notes of plum, blackberries and spice on the nose with a lingering finish.	\$35.95
ROBERT MONDAVI "PRIVATE SELECTION" (CALIFORNIA) Medium deep ruby red colour, sweet cherry, hints of black pepper and spicy oak.	\$52.95
FUMANELLI VALPOLICELLA CLASSICO (VENETO) Ruby red with hints of violets, cherries and blackberries balanced off with a great balance between sweetness and acidity.	\$70.95



SPARKLING AND ROSE

SPARKLING

PRESIDENT SEMI-DRY WHITE CUVÉE (ONTARIO) \$39.95
Intense floral aromas with hints of ripe apples and pears.

JACKSON TRIGGS PROPRIETORS RESERVE
METHODE CUVEE CLOSE 2011 (ONTARIO) \$43.95
Crispy dry with mouth-watering acidity and flavours of golden delicious apple.

HENRY OF PELHAM CUVÉE CATHARINE ROSE BRUT (ONTARIO) \$89.95
Bright acidity, floral and fruit aromas of apple, citrus and apricot.

ROSE

13TH STREET PINK PALETTE (ONTARIO) \$49.95
Aromas of pink grapefruit, cherry and blood orange with a hint of exotic spice.

