

2018 CORPORATE MENUS





HARD ROCK CAFE NIAGARA FALLS, CANADA

LUNCH & DINNER MENUS >>

FOOD STATIONS & PLATTERS >>

BEVERAGES >>

*All pricing quoted in Canadian currency. Menu pricing is subject to 15% Service Charge and 13% Harmonized Sales Tax on all goods and services.



ROLLING STONE MENU

APPETIZER:

HOUSE SALAD WITH RANCH DRESSING

CHOICE OF ENTREE:

HICKORY SMOKED BBO RIBS

A full rack of West Tennessee style ribs rubbed then basted with our authentic Hickory BBQ sauce and cooked to perfection – so the meat falls right off the bone. Served with smashed potatoes and fresh seasonal vegetables.

CANADIAN "AAA" STEAK

A centre cut 12 oz. Canadian "AAA" strip steak, grilled to medium, served with smashed potatoes and fresh seasonal vegetables.

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.

HICKORY CHICKEN & RIB COMBO

Get the best of our smokehouse! Our famous Southern-style 1/2 chicken rubbed, grilled and basted with our authentic Hickory BBQ sauce, with a rack of West Tennessee style pork ribs. Served with smashed potatoes and fresh seasonal vegetables.

DESSERT:

HOME-MADE APPLE COBBLER

Served with vanilla ice cream.

INCLUDES:

Unlimited soft drinks, iced tea, coffee or tea

\$37.99 per person plus taxes/gratuities

* Minimum of 20 guests required.



BLACK VELVET MENU

APPETIZER:

HOUSE SALAD WITH BALSAMIC DRESSING

CHOICE OF ENTREE:

HICKORY SMOKED BBQ CHICKEN

Our famous Southern-style 1/2 chicken rubbed, grilled and basted with our authentic Hickory BBQ sauce. Served with smashed potatoes and fresh seasonal vegetables.

NEW YORK STRIP STEAK

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

BLACKENED CHICKEN PASTA WITH SHRIMP

Cavatappi pasta tossed with our creamy Alfredo sauce, pico de gallo, fresh spinach leaves and shrimp. Topped with a grilled Cajun chicken breast and a sprinkle of Romano parsley. Served with garlic toast.

GRILLED SALMON

Served with smashed 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

\$69.99 per person plus taxes/gratuities

* Minimum of 50 guests are required.

Pre-order required 72 hours in advance.

Welcome cocktail to include choice of domestic bottled beer, glass of red or white wine or 1 oz. bar shots with choice of mix.

Available as a buffet if booked in the Hard Rock Club upon request.



HEAVY METAL BUFFET

APPETIZER:

ASSORTED DINNER ROLLS
HOUSE SALAD & CAESAR SALAD
COWBOY BAKED BEANS

ENTREE:

BRUCE'S FAMOUS BAR-B-QUE (PORK) RIBS

Basted in special BBQ sauce cooked to perfection.

GRILLED SALMON

HICKORY CHICKEN

Our famous Southern-style 1/2 chicken rubbed, grilled and basted with our authentic Hickory BBQ sauce

TWISTED MAC & CHEESE

Twisted cavatappi pasta tossed in a lightly spiced 3 – cheese sauce, with garlic, roasted red peppers and Romano parsley bread crumbs.

ROASTED POTATOES
RICE PILAF
FRESH SEASONAL VEGETABLES

DESSERT:

ASSORTED PASTRIES CHEESECAKE

INCLUDES:

Unlimited soft drinks, iced tea, coffee or tea

\$39.99 per person plus taxes/gratuities

Minimum of 80 guests required for the CAFE.
 Minimum of 50 guests required for the CLUB.



HARD ROCK FOOD STATIONS

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

Build your own Nacho station with toppings such as pulled pork, our own home made salsa, sour cream and guacamole.

\$14.89 per person plus taxes/gratuities

THE TEMPTATIONS

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

\$14.89 per person plus taxes/gratuities

THE PLATTERS

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

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

\$18.99 per person plus taxes/gratuities

KISS

Strawberries and chocolate fondue Assorted bars and squares Fresh fruit

\$14.89 per person plus taxes/gratuities



^{*} Minimum of 50 guests are required. Two station minimum. Combine three or more stations for preferred pricing.

HARD ROCK FOOD PLATTERS

SHRIMP COCKTAIL

(25 shrimp/platter)

\$49.95 per platter plus taxes/gratuities

MINI BURGER SLIDERS

(14 sliders/platter)

\$59.95 per platter plus taxes/gratuities

POTATO SKINS (12 pieces/platter)

Filled with Jack & Cheddar cheeses, crisp seasoned bacon & green onions

\$29.95 per platter plus taxes/gratuities

MINI CHICKEN QUESADILLA'S

(12 pieces/platter)

\$29.95 per platter plus taxes/gratuities

MINI CAESAR SALAD BITES (12 pieces/platter)

Mini cheese made bowls with Caesar Salad, Crouton and seasoned bacon

\$29.95 per platter plus taxes/gratuities

JALAPENO CHEESE POPPERS

(12 pieces/platter)

\$29.95 per platter plus taxes/gratuities

HICKORY SMOKED CHICKEN WINGS

(20 pieces/platter)

\$29.95 per platter plus taxes/gratuities

MINI POUTINE BOWLS

Topped with gravy & cheese curds \$2.99 per bowl plus taxes/gratuities Add Pulled Pork or Pulled Chicken Add \$2.00 per bowl

MASHED POTATO MARTINI'S

Topped with seasoned bacon, green onions and a dollop of sour cream \$2.99 per martini plus taxes/gratuities



OPEN (HOST) BAR PREMIUM OPEN BAR SERVICE TO INCLUDE

- * Prices do not include tax and service charge.
- ** Draft is not always availble in Club.

TIER ONE LIQUOR

\$6.75 per drink

Smirnoff Vodka Captain Morgans (White, Spiced and Dark) Seagrams VO Gin Gordon Jim Beam Johnny Walker Red

TIER TWO LIQUOR

\$7.50 per drink

Kettle One Vodka
Bacardi White
Tequila
Crown Royal
Bombay Sapphire
Jack Daniels
Johnny Walker Black

TIER THREE LIQUOR

\$13.00 per drink

Courvoisier VSOP Patron Tequila

DOMESTIC BOTTLE

\$5.99 per bottle

Molson Canadian Coors Light MGD

IMPORTED BOTTLE

\$6.99 per bottle

Heineken Sol

DOMESTIC DRAFT

\$6.75 per drink

Molson Canadian Coors Light

PREMIUM DRAFT

\$7.75 per drink

Rickards Red Rickards White Creemore Niagara Brew Company

IMPORTED DRAFT

\$8.25 per drink
Heineken

RED WINE

\$8.59 per glass

Red Jackson Triggs Merlot Cabernet Franc Shiraz

WHITE WINE

\$8.59 per glassWhite Wine
Chardonnay
Sauvignon Blan

OPEN (HOST) BAR

4 hour package \$31.95 per person 5 hour package \$39.95 per person

TIER ONE LIQUOR • DOMESTIC BOTTLE BEER • HOUSE WINE

