



Sheraton

Sheraton on the Falls Hotel

5875 Falls Avenue . Niagara Falls . Ontario ON L2G 3K7 . Canada . Phone: 905-374-4445



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Reception

Hors D'Oeuvres

Vegetable Spring Rolls with Plum Sauce (by the dozen) 32.95

Chicken or Beef Satay with Honey Hoisin dipping sauce (3 pieces per person) 15.95

Smoked Chicken and Goat Cheese Quiche with Mango chutney (by the dozen) 29.95

Spanakopita with Chipotle Sundried Tomato Aioli (by the dozen) 31.95

Mini Beef Wellington with Port Jus (by the dozen) 41.95

Coconut Crusted Tiger Shrimp with Red Curry Peanut Sauce (by the dozen) 41.95

Sea Scallops wrapped in Smoked Bacon (by the dozen) 41.95

Canapes

Smoked Salmon and Herbed Cream Cheese with Sundried Tomato Relish (by the dozen) 41.95

Malepaque Oysters with a Lemon Vegetable Salad (by the dozen) 59.95

California Rolls (by the dozen) 49.95

Micro Chicken Caesar in handmade water cups (by the dozen) 41.95

Petite Blue Crab Cake with Lemon and Tarragon Aioli (by the dozen) 51.95

Enhancements

Sushi Set- A
 Avocado Ball
 California Roll
 Tempura Roll
 Cucumber Roll
 Crab Roll
 (60 pieces, serves 15-20 people) 242

Sushi Set- B
 Spicy Tuna Roll
 Spider Roll
 Tempura Roll
 California Roll
 Eel Sushi
 Tuna Sushi
 Salmon Sushi
 (60 pieces, serves 15-20 people) 362



Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. 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 Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.



Dinner Stations

Risotto Station

Smoked Chicken and Goat Cheese, enhanced with white wine and fresh herbs, cooked to order by a personal chef 15.95

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 16.95

Antipasto Station

Cold grilled marinated vegetables, prosciutto, salami and capicola. Italian cheeses, marinated seafood and calamari, melon. Served with Artisan Italian breads and condiments 17.95

Market Fresh

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 ganoush, pita triangles and papadums 13.95

Orient Express

Gingered fried beef with crisp vegetables. Jasmine steamed sticky rice. Dim Sum, pot stickers and vegetarian spring rolls with dipping sauces. Fortune cookies 17.75

Viva Italia

Spiral gemelli, mushroom ravioli and penne. Classic Marinara and creamy alfredo sauces, parmesan and romano cheeses. Grilled focaccia toast 18.95

Enhancements

Gourmet Assorted Pizza Station

Meat Lovers & Vegetarian

Gourmet Nacho Station, tortilla chips, tomato salsa, sour cream, olives & onion salsa, guacamole, cheese sauce, seasoned chicken and jalapenos 18.95

Cold Cuts & Mini Buns

Prosciutto, salami, black forest ham and roast beef.

Hot mustard, marinated red peppers and horseradish

Local artisan and imported cheese with grape, dried fruit, chutney water crackers and freshly baked French breads 18.95



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The Deep Blue Sea

Displayed on ice and served with Lemon Wraps. Cocktail sauce, remoulade mignonette and tobascos

Cocktail Jumbo Shrimp (per dozen) 39.95

Oysters on the half shell (per dozen) 59.95

Mussels (per dozen) 39.95

Beet cured and traditional side of Smoked Salmon. Crème fraiche, shaved Bermuda onions, capers, chives and rye toast (serves 20 people) 225.95

A Station carving Chef can be added at \$75. 1 per 75-100 guests is recommended.



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Plated Dinner

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

The Soup Course

Butternut squash with Chantilly Coriander Cream
 Roasted Tomato Bisque with Pesto
 Leek and Potato with Fresh Chives
 Pheasant Consommé with Julienne of Vegetables and 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, herb 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

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

Enhancements

Woolwich Farms Goat Cheese

Grilled Ontario vegetable napoleon

Basil pesto

Varun vegetable curry

Basmati rice

Coriander and coconut milk

Mushroom ravioli

Sundried tomato pesto sauce

Fresh basil, tomato & EVOO

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Chicken Entrees

Grilled tender chicken breast, four cheese angnolotti, fire roasted tomato basil sauce 54.95

Oven basted breast of chicken with a wild mushroom ragout, herb roasted potatoes 54.95

Sundried tomato and asiago cheese stuffed chicken breast, Cabernet Sauvignon reduction, butter milk mash potato 54.95

Meat Entrees

6oz. Grilled beef tenderloin with a Pinot Noir demi white truffle dauphinoise 69.95

Grilled Ribeye with Merlot reduction, chili dusted shallot, buttermilk mash potato 69.95

Grilled 10oz New York striploin steak, anchovy herb butter, wild mushrooms, roasted garlic fingerlings 58.95

Duo of grilled beef tenderloin and breast of chicken, Merlot reduction, garlic mash potato 73.95

Duo of grilled beef tenderloin and pan seared Atlantic salmon, beurre blanc, gremolata, herb roasted potato 73.95

Fish Entrees

Citrus peppercorn tilapia with fire roasted tomato and ancient grains 57.95

Roasted Atlantic salmon, shellfish beurre blanc, lobster ravioli 57.95

Ocean sole with Sri Lanka chilies, lime and coconut crust 57.95

*Spring, Summer and Fall Chef's seasonal dessert options available.

Please ask your Conference Services Manager.



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Dinner Buffet

On The Falls Buffet

Garden Green Salad with choice of Dressings
 Oriental Noodles Salad
 Tomato and Fresh Basil Salad
 Yogurt Dill Cucumber Salad
 Caramelized Onion Potato Salad
 European Deli Meat Display
 Marinated Vegetables
 Crudités with Assorted Dips
 International Cheese Board
 Array of Fresh Seafood
 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
 Chef's Choice of Potato
 Medley of Seasonal Vegetables
 Assorted Fresh Breads and Rolls
 Fresh Fruit Display
 Chef's Selection of Desserts
 Coffee, Decaf & Tea 59.95

The Whirlpool Buffet

Yukon Gold Potato and Leek Soup served with Herb Croutons
 Holland Marsh Spinach and Goat Cheese Salad with shaved Red
 Onion and Cranberry Vinaigrette
 Classic Caesar Salad with Smoked Bacon
 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 Brest served with Roasted Tomatoes,
 Zucchini and Fennel, Sundried Tomato Cream
 Manitoba Wild Rice steamed with Sweet Pepper and Scallions
 Medley of Seasonal Niagara Vegetables
 Fresh Baked Rolls
 Fresh Fruit Display, Chef's Selection of Desserts
 Coffee, Decaf & Tea 56.95

Enhancements

Indian Cuisine Enhancements:

Safed Chane (Chickpea Curry) 10
 Butter Chicken 10
 Chicken Chettinad 10
 Goan Shrimp Curry 10
 Chicken Malai Tikka 10
 Lamb Rogan-Josh 10
 Kesar Pulao (Sffron Pilaf) 10


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Late Night Sweet Table

Desserts

- Chocolate Torte
- Strawberry or Cherry Cheesecake
- Five Berry Tarts
- Assorted French Pastries
- Double Chocolate Cake
- Mocha Bean Cake
- Black Forest Cake
- Coffee, Decaf, Selection of Teas 15.95

Enhancements

- Sheraton HERSHEY
- Assorted Hershey Chocolate
- Cookies & Cream
- Milk Chocolate
- Glosette Raisins
- Reese's Pieces Peanut Butter Cups
- Goodies Licorice
- Signature Hershey milk chocolate Kisses
- Nibs Candy
- Jolly Rancher Fruit hard candy
- Coffee, Tea, Decaf 21.95



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Bar

Also includes wine service during dinner. Bar closes during dinner service.

Price based on per person

5 Hour Host Bar Package

Premier Liquor
 Seagrams 5 Star Rye
 Captain Morgan Rum
 Smirnoff Vodka
 Gilbey's London Dry Gin
 Chemineaud Brandy
 Bells Finest Old Scotch

Beer
 Domestic
 Imported

House Wine
 Jackson Triggs Cabernet Franc
 Jackson Triggs Chardonnay

Liqueurs
 Peach Schnapps
 Peppermint Schnapps
 Sambuca
 Baileys
 Crown Royal
 Amaretto

Non-Alcoholic
 Assorted fruit juices and assorted soft drinks
 49.95

Enhancements

- Fruit Punch (Non-Alcoholic) 60
- White Wine Punch 110
- Vodka Punch 120
- Sparkling Wine Punch 145





White Wine

White Wines from Niagara

Chardonnay, VQA, Black Reserve, Jackson Triggs
 Rich and fresh with combined aromas and flavours of ripe apples, pears and vanilla 33.95

Peller Family Select Chardonnay (2013)
 Smooth wine with green apple, citrus and honeydew melon 34.95

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. 34.95

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 36.95

"Niagara Select" Riesling, VQA, Inniskillin
 A lovely aromatic wine with flavours of citrus and honeydew melon 38.95

Gewurztraminer, VQA, Black Series, Jackson Triggs
 Inviting floral aromas and flavours of tropical fruit, nicely balanced with a smooth, fresh finish 43.95

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 43.95

White Zinfandel, Woodbridge, Robert Mondavi, California
 Aromas and flavours of red berries with a hint of sweetness 34.95

Enhancements

President Dry White Cuvee, Ontario
 A Fresh sparkling wine with a hint of sweetness 40.95

Cuvee Close, VQA, Jackson Triggs
 A lovely refreshing sparkling wine with flavours of green apple, biscuit and mineral notes 44.95

Brut Imperial, Moet & Chandon, France
 A traditional French champagne with flavours of baked bread, apples and a biscuit 159.95

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 139.95



Chardonnay Woodbridge, Robert Mondavi, California
Full bodied and rich with flavours of baked apples and
spice 50.95

Lumina Pinot Grigio, Venezia Giulia, Ruffino, Italy
Fresh and crisp with flavours of citrus and green apple 59.95

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Red Wine

Enhancements

Red Wine from Niagara

Cabernet Sauvignon/Franc, VQA, Black Reserve, Jackson Triggs
 Rich and rounded with aromas and flavours of red berries, plums
 and spice 33.95

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 34.95

Shiraz Proprietor's Selection, Jackson Triggs
 Aromas and flavours of juicy red fruits with vanilla and
 pepper 36.95

Merlot, VQA, Black Reserve, Jackson Triggs-
 Aromas and flavours of cherry and black-fruit and spice with a
 rounded smooth finish 36.95

Pinot Noir, VQA, Inniskillin
 Rich aromas and flavours of cherries, spice and nuts with a hint
 offloral offers a full-rounded lengthy finish 36.95

Meritage, VQA, Reserve Tier, Inniskillin
 Full and smooth with flavours of ripe raspberries, plum and
 chocolate and black pepper 46.95

International Red Wines

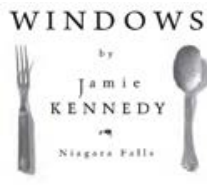
Chianti, Ruffino, Italy
 Floral and fruity aromas lead to lightly spicy scents of wild cherry
 and hazelnut 55.95

Valpolicella Classico, Folonari, Italy
 Cherry, cloves, cedar on the nose; ripe cherry flavour with a slightly
 spicy, long finish 50.95

Malbec, Marcus James, Argentina
 Aromas and flavours of ripe black berry, currant, plum, violet,
 cherry and herb 47.95

Cabernet Sauvignon. Woodbridge, Robert Mondavi, California
 Rich ripe flavours and aromas of chocolate, ripe berries and spice
 fold into a long, full rounded finish 52.95





Chef

Executive Chef Stacey Trottier

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.

Chef, Varun Sarin

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.

Executive Chef Jamie Kennedy

For over three decades Jamie Kennedy has been instrumental in shaping the culinary landscape in Canada. His innovative approach to gastronomy, commitment to sustainable agriculture and advocacy of local food have been unwavering. He has been executive chef and owner of several acclaimed Toronto restaurants, including Palmerston, Jamie Kennedy at the R.O.M. (a.k.a. JK ROM), and the Jamie Kennedy Wine Bar. His company, Jamie Kennedy Kitchens, currently comprises Gilead Café and Bistro, Jamie Kennedy Event Catering, Jamie Kennedy at the Gardiner Café, and Provenance Regional Cuisine. In 2010, Jamie was honoured for his contributions with two major appointments; with Chef Michael Stadtländer, he was awarded for his leadership at the inaugural Governor General's Award in Celebration of the Nation's Table, and soon after he was appointed to the rank of Member of the Order of Canada. 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 the 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!

