



CROWNE PLAZA
NIAGARA FALLS - FALLSVIEW



WEDDING RECEPTION MENU 2020

2020 WEDDING PACKAGE

A CROWNE PLAZA WEDDING PACKAGE ENSURES YOUR BIG DAY WILL BE AS EFFORTLESS AS IT IS GORGEOUS!

Fully customized and inclusive wedding packages feature unique menu options, while bundling food and beverage together for simple per person pricing.

PACKAGE INCLUSIONS

- Full package and customized menus available
- Host bar from 5:30 pm - 1:00 am
Closed during dinner with unlimited poured wine service throughout dinner
- Sparkling wine toast for you and all guests
- Afterglow late night buffet
Pizza, veggie & dip shooters, dessert squares, coffee & tea
Add your wedding cake or cupcakes at no charge
- 3/4 length white table linens and linen napkins
- 2 personalized menu cards per table
- Room rental included in package price
- Complimentary bridal room for wedding night
- Complimentary menu tasting
For the bride and groom
- Wedding bedroom block with preferred hotel rates
- On-site special events coordinator
To assist you with planning your day at Crowne Plaza

The standard wedding package includes all this

FINISHING DETAILS

HOST BAR

- Host bar includes domestic beer, (1) red wine, (1) white wine, vodka rum rye, gin, scotch, brandy, Baileys, amaretto and sambuca
- Add imported beer to your bar for \$3.00 p.p.
- Add open bar during dinner for \$10.00 p.p.

SHOWER

- Book your wedding with us and save 15% off your bridal shower at Crowne Plaza

Taxes and gratuities are additional to the prices listed

2020 WEDDING PACKAGE

RECEPTION STATIONS

FRESH MARKET VEGETABLES CRUDITE - 7 per person

Served with a trio of sauce's. Ranch, Greek yogurt, blue cheese dip, and hummus

MEDITERRANEAN ANTIPASTO - 17 per person

Prosciutto, soppressata, melon, grilled calamari, marinated and grilled vegetables, bocconcini, parmesan olives, roasted peppers, bomba Calabrese, grilled and chilled calamari, fresh bruschetta, crostini, and focaccia

- add white truffle mushroom risotto 2 per person

MARKET CHEESE BOARD - 13 per person

Local and imported cheese, fresh and dried fruits, crostini, crackers and preserves

BREADS AND SPREADS - 10 per person

Hummus, baba ganoush, parmesan artichoke dip, olives, crostini, pita and sliced baguette

CHILLED SHRIMP COCKTAIL - 175 per order

Approximately 100 pc of 21/25 shrimp, fine herb marinade, house made Grey Goose cocktail sauce, fresh lemon, and horseradish mayo

BUILD YOUR OWN POUTINE - 11 per person

Thin cut fries, house made pulled pork, cheese curds, feta, sour cream, smoked bacon, gravy and green onions

RECEPTION HORS D'OEUVRES

STATIONED FOR YOUR ENJOYMENT - 9 per person

"Caprese" Grape tomato & bocconcini skewer

Vegetable spring rolls, sweet chili plums sauce

Heirloom tomato bruschetta, ace crostini, balsamic jelly

Forest mushroom aranchini, roast garlic aioli

Spinach and filo triangles, dried tomato artichoke mousse

Grilled vegetable skewer, reduced balsamic

Goat cheese and dried apricot truffle

- 4 pc per person, choose 2 types from above

- 3 types surcharge - \$3.00 p.p

PLATED & PASSED - 13 per person

Korean BBQ beef satays, sesame, green onion

Southern fried chicken kabobs, maple sriracha, buttermilk aioli

Smoked salmon, golden beet, dill cream cheese

Shrimp spring rolls, sweet chili dip

Goat cheese filo triangles

Mini beef wellington, truffle crema

Buffalo cauliflower, Greek yogurt blue cheese dressing

Forest mushroom goat cheese crostini

- 4 pc per person, choose 3 types from either section

- 4 types surcharge - \$1.00 p.p

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SIMPLY SCRUMPTIOUS 131

Fresh baked dinner rolls and butter

SMOKED TOMATO BISQUE

Toasted focaccia, goat cheese mousse

FAMILY STYLE HOUSE SALAD

Grape tomato, cucumber, soya balsamic dressing, sweet potato "fieno"

CRISPY SKINNED CHICKEN SUPREME

Rosemary smashed Yukon's, seasonal vegetables
creamy caramelized lemon Jus

PASTRY'S, SQUARES, AND TARTS

Family style for the enjoyment of the table

Coffee and tea

MEAT YOU AT THE ALTER 133

Fresh baked dinner rolls and butter

CARROT AND GINGER SOUP

Cardamom sour cream

FAMILY STYLE HOUSE SALAD

Soya balsamic vinaigrette

ROASTED AND CARVED ANGUS BEEF LOIN

Rosemary smashed Yukon's, season vegetables
crispy onion jus

PASTRY'S, SQUARES, AND TARTS

Family style for the enjoyment of the table

Coffee and tea

LOVE TO LAST A LIFE THYME 136

Fresh baked dinner rolls and butter

LEMON GARLIC BABY SHRIMP

Grana padano risotto

BABY ARUGULA AND ENDIVE

Roasted pear, crumbled feta, white balsamic dressing

THYME SEARED ATLANTIC SALMON

Lobster ravioli, lobster veloute

YOUR CHOICE DESSERT

Coffee and tea

WORTH THE WAIT 139

Fresh baked dinner rolls and butter

BUTTERNUT SQUASH SOUP

Maple foam/ chive oil

BABY KALE SALAD

Dried Apricot, pumpkin seeds, buttermilk dressing

SLOW & LOW 8 HOUR BRAISED BEEF SHORT-RIB

Niagara peach Glaze, roasted vegetables,
truffle potato puree, red wine jus

YOUR CHOICE DESSERT

Coffee and tea

For menus served under the listed minimum, 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 service charges. 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 November 2019.

2020 WEDDING PACKAGE

A PERFECT PAIRING 144

SMOKED TOMATO BISQUE

Toasted focaccia, goat cheese mousse

BABY KALE AND ROMAINE HEART "CAESAR"

Grana padano, smoked bacon, torn focaccia

DUO OF FRENCHED CHICKEN SUPREME AND BEEF SHORT RIB

Gratin potato, maple roasted root vegetables
Grainy mustard cream, and red wine jus

WHITE AND DARK CHOCOLATE CHEESECAKE

Bourbon scented sour cherry, cornflake biscotti crunch

Coffee and tea

IN OUR PRIME 148

FAMILY STYLE ANTIPASTO

Cured meats, imported cheese, preserves,
grilled and marinated vegetables

GNOCCHI BOLOGNESE

BABY KALE AND ROMAINE HEART "CAESAR"

Grana padano, smoked bacon, torn focaccia

LEMON SORBET

SLOW ROASTED CANADIAN AAA PRIME RIB

Roasted garlic mashed Yukon Golds,
seasonal vegetables, red wine Jus

YOUR CHOICE DESSERT

Coffee and tea

TENDER LOVING CARE 154

INDIVIDUAL PLATED ANTIPASTO

Cured meats, imported cheese, preserves,
grilled and marinated vegetables

SMOKED CHICKEN PENNE

Caramelized onions, smoked and
spiced tomato sauce

LEMON SORBET

AAA BEEF TENDERLOIN

Aged white cheddar mashed, maple roasted
root vegetables, Double smoked bacon Jus

FAMILY STYLE HOUSE SALAD

Grape tomato, cucumber, soya balsamic dressing,
sweet potato "fieno"

YOUR CHOICE DESSERT

For menus served under the listed minimum, 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 service charges. 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 November 2019.

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YOUR CHOICE DESSERT

WHIPPED VANILLA BEAN CHEESECAKE

White chocolate, sour cherry, biscotti crumble

CARAMEL ROASTED PEAR

Lemon pound cake, mascarpone mousse

SEASONAL CHEESECAKE PRESENTATION

Let the chefs play

PEANUT BUTTER MOUSSE

Dark chocolate, salted peanuts, blueberry yuzu

APPLE TARTE TATIN

Raspberry fluid gel, whipped cream

FLOURLESS CHOCOLATE TORTE

Passionfruit fluid gel, vanilla ice cream

SALTED CARAMEL BUDINO

Dark chocolate, whipped cream, candied hazelnuts

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2020 WEDDING PACKAGE

DINNER STATIONS Minimum 60 people 140 per person

BUILD YOUR OWN WEDGE SALAD

Cucumbers, tomatoes, bacon bits, cheese and dressings
or
Topped baby green salad, trio of dressings

FRESH MARKET VEGETABLES CRUDITÉ

Served with a trio of sauce's. Ranch, Greek yogurt, blue cheese dip, and hummus

MEDITERRANEAN ANTIPASTO

Prosciutto, soppressata, salami, melon, marinated and grilled vegetables,
bocconcini, Parmesan, olives, roasted peppers

MARKET CHEESE BOARD

Local and imported cheese, fresh and dried fruits, crostini, crackers and preserves

BREADS AND SPREADS

Hummus, baba ganoush, Parmesan artichoke dip, olives, crostini, pita and sliced baguette

B.Y.O. MASH POTATO BAR

Yukon gold mashed potato, roasted garlic, smoked bacon, crumbled blue cheese, sour cream,
truffle oil, cajun shrimp, shredded cheddar, green onions and gravy

SEA FOOD

Honey soya salmon with sesame, Thai shrimp slaw

THE CARVERY

Sea salt crusted prime rib, red wine jus, horseradish, and yorkies

DUO OF PASTA

Two penne arabiata roasted peppers, baby arugula, in a lightly spiced tomato sauce
and local cheese tortellini, smoked chicken, caramelized onions and cream sauce

GRAND FINALE, A SELECTION OF DESSERT'S

2020 WEDDING PACKAGE

DINNER BUFFET Minimum 40 people

BUFFET 1 Minimum 40 people 120 per person

Topped baby green salad, with trio of dressings
Canadian cheese board, with dried fruit, preserves and crackers
Greek pasta salad, with feta, olives and s.d.t. dressing
2 chef's choice seasonal salad

Brined and roasted pork loin, caramelized onions, apple and chorizo
Herb roasted chicken supreme, lemon thyme crema
Basil scented sole, lemon alfredo
Roasted red bliss potato's, olive oil, garlic and herbs
Penne pasta, roasted peppers, and baby arugula, basil scented tomato sauce,
Chefs choice vegetables of the day
Grand Finale, a selection of dessert's

BUFFET 2 Minimum 40 people 133 per person

Antipasto selection, grilled and marinated vegetables, olives, cured meats
Canadian cheese board, with dried fruit, preserves and crackers
3 chefs choice seasonal salad

Slow roasted angus strip loin, forest mushrooms, confit garlic,
Seared chicken supreme, tomato olives and capers
Atlantic salmon, crab gratin, lemongrass lobster emulsion
Roasted garlic mashed Yukon Gold potato
Penne pasta, roasted peppers, and baby arugula, basil scented tomato sauce,
Chefs choice vegetables of the day
Grand Finale, a selection of dessert's

OTHER NOTES

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 1:00 am.

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.

Please note that due to fire regulations, we are not able to lock the Ballroom.

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

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.