

2020 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 18% Service Charge and 13% Harmonized Sales Tax on all goods and services.



ROCK'N'ROLL MENU

APPETIZER:

HOUSE SALAD WITH BALSAMIC DRESSING

CHOICE OF ENTREE:

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 french fries.

CANADIAN "AAA" STEAK

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

TWISTED MAC, CHICKEN & CHEESE

Cavatappi macaroni tossed in a three-cheese sauce with roasted red peppers, topped with Parmesan parsley bread crumbs and grilled chicken breast.

GRILLED SALMON

Served with smashed potatoes and fresh vegetables.

DESSERT:

HOME-MADE APPLE COBBLER

Served with vanilla ice cream.

INCLUDES:

Unlimited soft drinks, iced tea, coffee or tea

* Minimum of 50 guests are 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.

TWISTED MAC, CHICKEN & CHEESE

Cavatappi macaroni tossed in a three-cheese sauce with roasted red peppers, topped with Parmesan parsley bread crumbs and grilled chicken breast.

GRILLED SALMON

Served with smashed potatoes and fresh vegetables.

DESSERT:

CHEF'S CHOICE

INCLUDES:

Welcome cocktail*
Unlimited soft drinks, iced tea, coffee or tea
Red or white wine with dinner

* 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

Cavatappi macaroni tossed in a three-cheese sauce with roasted red peppers, topped with Parmesan parsley bread crumbs and grilled chicken breast.

ROASTED POTATOES
RICE PILAF
FRESH SEASONAL VEGETABLES

DESSERT:

ASSORTED PASTRIES CHEESECAKE

INCLUDES:

Unlimited soft drinks, iced tea, coffee or tea

* 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.

THE TEMPTATIONS

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

* Minimum of 50 guests are required. Two station minimum.

THE PLATTERS

Assorted cheese and cold cut platters include roast beef, ham, salami, capicola 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

KISS

Strawberries and chocolate fondue Assorted bars and squares Fresh fruit



HARD ROCK FOOD PLATTERS

SHRIMP COCKTAIL

(25 shrimp/platter)

MINI BURGER SLIDERS

(14 sliders/platter)

POTATO SKINS (12 pieces/platter)

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

MINI CHICKEN QUESADILLA'S

(12 pieces/platter)

JALAPENO CHEESE POPPERS

(12 pieces/platter)

HICKORY SMOKED CHICKEN WINGS

(20 pieces/platter)

\$36.99 per platter plus taxes/service charge

MINI POUTINE BOWLS

Topped with gravy & cheese curds Add Pulled Pork or Pulled Chicken

MASHED POTATO MARTINI'S

Topped with seasoned bacon, green onions and a dollop of sour cream



OPEN (HOST) BAR PREMIUM OPEN BAR SERVICE TO INCLUDE

* Prices do not include tax and service charge. Prices subject to change without notice.

** Draft is not always availble in Club.

TIER ONE LIQUOR

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

TIER TWO LIQUOR

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

TIER THREE LIQUOR

Courvoisier VSOP Patron Tequila

DOMESTIC BOTTLE

Molson Canadian Coors Light MGD

IMPORTED BOTTLE

Heineken Sol

DOMESTIC DRAFT

Molson Canadian Coors Light

PREMIUM DRAFT

Rickards Red Rickards White Creemore Niagara Brewing Company

IMPORTED DRAFT

Heineken

RED WINE

Red Jackson Triggs Merlot Cabernet Franc Shiraz

WHITE WINE

White Wine Chardonnay Sauvignon Blanc

OPEN (HOST) BAR

TIER ONE LIQUOR • DOMESTIC BOTTLE BEER • HOUSE WINE

