



CROWNE PLAZA
NIAGARA FALLS - FALLSVIEW



WEDDING RECEPTION MENU 2016

WELCOME TO THE CROWNE PLAZA NIAGARA FALLS-FALLSVIEW HOTEL!

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 1:00am.

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.

Nails, tacks etc. are not allowed to secure anything to walls and if used, will be considered damage to the room and charged for accordingly.

Signage and banners are not permitted in public areas without the express written permission of the Catering Department.

Please note that due to fire regulations, we are not able to lock the Ballroom. Should equipment be left in this room, the Convener may be required to arrange for security.

Direct billing is not permitted unless a completed credit application is received and approved by our credit department.

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

Delivery of exhibit material prior to the date of the function is allowed only with the written permission of the Catering Department.

Shipments going out of the Hotel are the responsibility of the sender. The sender must complete all paperwork, customs declarations and forms.

Items shipped to the Hotel will only be received during business hours. Please note deliveries are not permitted between 11:30am and 1:00pm.

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.

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Meats and Seafood

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Crudite
Cheese Market
Mediterean Tapas
Fresh Fruit Display
Assorted French Pastries
Sushi Station
Mezze
Pacific Rim

INTERACTIVE STATIONS

Risotto
The Carvery
Mash Potato Martini Bar
Pizza La Pasta
Oysters on the Half Shell
Honey Glazed Ham
Whole Oven Roasted Turkey

PLATED DINNERS

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Capuccino & Espresso Station
Receiving Line Shots
Champagne Toast

RECEPTION HORS D'OEUVRES

All hors d'oeuvres can be butler passed or displayed

COLD HORS D'OEUVRES

VEGETARIAN

Honey and Goat Cheese Mousse Tart with 15 yr old Balsamic
Ripe Tomato and Basil Bruschetta, Extra Virgin Olive oil
Brie Rounds on Toast points with Apricot Jam
Mini Caprese on Garlic Crostini, Basil Puree

MEATS AND SEAFOOD OPTIONS

Smoked Salmon & Herb Cream Cheese Rounds
Chilled Chilli Glazed Shrimp
Jerk Chicken Tartlet, Fruit Chutney
Five Spice Squash and Duck Tortilla Wrap
Peppercorn and Citrus Crusted Seared Tuna on a Rice Cracker

HOT HORS D'OEUVRES

VEGETARIAN OPTIONS

Brie and Leek Quiche
Mushroom And Asiago Tartlet
Thai Vegetable Spring Roll, Plum Dipping Sauce
Chickpea Falafel, Mini pita, Tzatzki Sauce
Spinach and Feta stuffed Filo Triangles

MEATS AND SEAFOOD OPTIONS

Chicken Satays with Honey Mango Glaze
Crab and Cream Cheese Wonton, Sweet Chilli Sauce
Sirloin Tip Skewers, Spicy BBQ Sauce
Smoked Chicken Quesadilla with Cilantro Sour Cream
Shrimp in Filo Pastry with Traditional Cocktail Sauce

INTERACTIVE RECEPTION & DISPLAYED STATIONS

CRUDITÉS

Crisp Garden Vegetables, Olives,
Blue Cheese and Ranch Dips

CHEESE MARKET

Imported and Local Cheese, Freshly Sliced
and Dried Fruit, Toasted Nuts and Crackers

MEDITERRANEAN TAPAS

Prosciutto, Genoa Salami,
Marinated Olives and Eggplant
Roasted Red Peppers
Tomato and Artichoke Bruschetta
Crusty Bread

FRESH FRUIT DISPLAY

Melon Trio, Strawberries,
Pineapple, Seasonal Berries
Mint Yogurt

ASSORTED FRENCH PASTRIES

House made selection of Miniature Pastries

INTERACTIVE RECEPTION & DISPLAYED STATIONS

SUSHI STATION

A Selection of
Sushi Maki and Sashimi,
Salmon, Unagi,
Shrimp and Tuna
Gari, Wasabi, Soya Sauce
4 pc. per person Sashimi
6 pc. per person Sushi

MEZZE

Babaganoush
Hummus
Roasted Red Pepper Spread
Tzatzki
Marinated Olives and Pickled Vegetables
Pita and Tortilla Crisp

PACIFIC RIM

Shrimp and Vegetable Tempura
Lemon Grass Jasmine Rice
Sweet and Sour Pork Ribs
Cantonese Style Low Mein
Vegetarian Spring Rolls
Soya, Plum Dipping Sauce
Chopsticks and Boxes

INTERACTIVE STATIONS

30 Guest Minimum

RISOTTO

Mushroom Risotto with Garlic, Clipped Herbs,
Grano Padano and Sweet Pea Emulsion
Braised Calamari, Rock Shrimp, Chorizo,
Tomato Risotto
(To be prepared by a uniformed Crowne Plaza Chef)

THE CARVERY

Sea Salt and Dijon Crusted Prime Rib of Beef
Red Wine Demi Glace
Horseradish
Rolls and Butter
(To be prepared by a uniformed Crowne Plaza Chef)

MASH POTATO MARTINI BAR

Mash Potato Bar
with Cheddar, Chives, Sour Cream,
Bacon, Charred Corn, Cajun Shrimp,
Truffle oil
Served in Martini Glasses

PIZZA LA PASTA

Penne Arabiatta with Grilled Vegetables
Linguini, Arugula, Smoked Chicken
White Wine Cream Sauce
Gourmet Vegetarian Pizza
(To be prepared by a uniformed Crowne Plaza Chef)

INTERACTIVE STATIONS

30 Guest Minimum

OYSTERS ON THE HALF SHELL

Finest selection of Oysters

Shucked to Order

Lemon, Mignonettes

Traditional Sauces

Market Price

HONEY GLAZED HAM

Clove Studded and Pineapple Glazed

Hot and Mild Mustards

Rolls and Butter

Serves approx. 30 people

WHOLE OVEN ROASTED TURKEY

Tom Turkey

Apricot and Double Smoked Bacon Stuffing

Cranberry Sauce and Turkey Gravy

(Serves Approx. 25 People)

(To be prepared by a uniformed Crowne Plaza Chef)

PLATED DINNERS

Prepared by the Crowne Plaza dedicated Culinary Team

APPETIZERS

INDIVIDUAL ANTIPASTO

Salami, Prosciutto, Bocconcini,
Marinated Tomato,
Red Pepper, Eggplant,
Olives and Breadsticks

CRAB CAKE

Blue Crab Cake, Corn Salad,
Fruit Salsa, Chipotle Mayo

SMOKED SALMON

Smoked Salmon Roulade
Stuffed with Apple, Pear,
Cucumber, Mustard Vinaigrette

CAPRESE STACK

Vine-Ripened Tomato and Mozzarella Stack,
Marinated Onions, Basil Oil,
15-year-old Balsamic Vinegar

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, promotional fees and gratuities. 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 April 2016.

PLATED DINNERS

Prepared by the Crowne Plaza dedicated Culinary Team

SOUP Choice of one selection per event

Tuscan Chicken Vegetable
Roasted Sweet Potato with Cranberry
Corn and Shrimp Chowder with Beurre Noisette
Carrot, Ginger and Tangerine
Butternut Squash
Leek and Potato
Asparagus Bisque

SALAD Choice of one selection per event

Romaine Lettuce with Caesar Vinaigrette
Crisp Bacon, Parmesan, Garlic Croutons
Young lettuce Bundle with Cucumber,
Tomato, Peach Champagne Vinaigrette
Spinach Salad with Pancetta, Red Onion,
Feta Cheese, Roasted Pepper and Sun Dried
Tomato Dressing
Arugula and Endive Salad with Caramelized Pear,
Blue Cheese, Spiced Walnuts and Honey White
Balsamic Vinaigrette

PLATED DINNERS

Prepared by the Crowne Plaza dedicated Culinary Team

SORBET Choice of one selection per event

Blood Orange Sorbet

Champagne Sorbet

Lemon and Thyme Sorbet

Grapefruit Sorbet

Mango Sorbet

PASTA Choice of one selection per event

Cheese Cannelloni with Béchamel,

Tomato Sauce and Basil Pesto

Traditional Ricotta and Meat Lasagna

Penne Pasta, Tomato Sauce, Chilli Flakes

Parmesan and Grilled Chicken

PLATED DINNERS

Prepared by the Crowne Plaza dedicated Culinary Team

All entrée selections come with Chef choice of Seasonal Vegetables, fresh baked Rolls & Butter, Coffee, Decaf and Tea

Entrees

Grilled Provisi Veal Chop, Mushroom Risotto, Niagara Gamay Noir Jus

Herb Marinated Beef Tenderloin, Garlic Spun Potatoes Truffle Demi

Prime Rib of Beef, Boursin Mashed Potatoes and a Red Wine Glace

Grilled 8oz. NY Striploin, Yukon Gold Mashed Potato, Peppercorn Sauce

Grilled 6oz. Beef Tenderloin and Butter Braised Lobster Tail

Supreme of Chicken, Double Smoked Bacon, Onion Mash, Chardonnay Sauce

Stuffed Supreme of Chicken with Goat Cheese, Sun Dried Tomato and Basil Garlic Cream Sauce

Blue Crab Crusted Halibut Filet, Lemon Fondue, Fingerling Potato Ragout

Seared Atlantic Salmon, Lobster Risotto, Chive Oil, Mango Butter

Grilled Pacific Salmon, warm Potato Salad, Charred Tomato and Cilantro

Caramelized Onion and Goat Cheese Cannelloni, Curry Carrot Jus

Mediterranean Vegetable Filo Wrap with Roasted Garlic Tomato, Basil Puree

Shared Presentations

Herb Roasted Filet of Beef, Rosemary and Pancetta Wrapped Sea Scallop

Herb Roasted Filet of Beef, Garlic Rubbed Shrimp Skewer

Spiced Roasted Chicken Breast, Maple Glazed Salmon

Grilled Beef Tenderloin, Atlantic Salmon, Citrus Butter

Grilled Beef Tenderloin, Butter Poached Lobster Tail, Citrus Butter

PLATED DINNERS

Prepared by the Crowne Plaza dedicated Culinary Team

DESSERT Choice of one selection per event

Vanilla Bean Crème Brulee served with Fresh Niagara Fruit
Apple Crumble Tart served with Caramel and Apple Chip
Praline and Cream Brittle Cheesecake served with a Raspberry Sauce
Chocolate Gateaux with White Chocolate Sauce and a Crème Anglais
White, Dark and Milk Chocolate Pate with Chantilly and Grand Marnier

DINNER BUFFETS

50 Guest Minimum

THE SIMCOE

Freshly Baked Breads, Rolls and Butter

FROM THE CHEFS KETTLE

Tuscan Chicken Soup

SALADS

Romaine Lettuce with traditional Caesar Garnishes

Pasta Salad with Salami, Sun Dried Tomatoes, Feta and Olives

Marinated Mushroom, Eggplant and Vegetable Salad

Vine Ripened Tomatoes with Mozzarella, Cucumber, Red Onion and fresh Basil

COLD BUFFET ITEMS

Selection of Cold Cuts

Domestic Cheese Platter with Dried Fruit and Crackers

HOT BUFFET ITEMS

Grilled Chicken Breast, Tomatoes, Capers and Olive Ragout

Steamed Sole Filets with "Alfredo Sauce"

Roasted Pork Loin, Apricot, Toasted Almonds and Brown Butter

Penne Pasta with Chili, Tomato Sauce and Parsley Oil

Buttered steamed Seasonal Vegetables

Thyme and Rosemary Roasted Jacket Potatoes

DESSERTS

Selection of House Baked

Cakes, Pies, Tartlets, Mouses and Pastries

Freshly Brewed Coffee, Decaffeinated and Tea

DINNER BUFFETS

50 Guest Minimum

THE ELIZABETH

Freshly Baked Breads, Rolls and Butter

SALADS

Baby Greens with Root Chips and assorted Dressings

Tomato, Artichoke, Cucumber and Red Onion with fresh Oregano and Extra Virgin Olive Oil

Spinach and Radicchio, Spiced Pecans, Bleu Cheese with a Niagara Peach Champagne Vinaigrette

Red and White Cabbage Slaw with a Dill Vinaigrette

COLD BUFFET ITEMS

Selection of Cold Cuts

Domestic Cheese Platter with Dried Fruit and Crackers

HOT BUFFET ITEMS

Grilled Chicken Breast with Roasted Garlic Cream Sauce

Pan Seared Snapper with Fruit Escovitch

Sea Salt Crusted NY Striploin, Double Smoked Bacon and Pearl Onions

Boursin and Parmesan Mashed Potatoes

Honey Roasted Vegetables

Cheese Tortellini with Tomato Sauce

DESSERTS

Selection of House Baked

Cakes, Pies, Tartlets, Mouses and Pastries

Freshly Brewed Coffee, Decaffeinated and Tea

DINNER BUFFETS

50 Guest Minimum

THE EXECUTIVE

Freshly Baked Breads, Rolls and Butter

SALADS

Spring Mix with Niagara Cherry Balsamic Vinaigrette
Tortellini with Smoked Salmon, Apple Cider Cream with Dill
Jacket Potato and Rock Shrimp with Curried Mayonnaise
Shaved Cabbage Slaw, Lemon Honey Dressing
Arugula, Frissee Blonde, Crisp Bacon, Chicken Livers, Pecrino Cheese with Toasted Clove Dressing

SELECTION OF COLD SEAFOOD

Chilled Gulf Shrimp with traditional Cocktail Sauce
Chilled Steamed Mussels with Herb Vinaigrette
Smoked Mackerel and Marlin
Lemons, Limes and Condiments

HOT BUFFET ITEMS

Baked Atlantic Salmon with Blue Crab Rundown
Oven Roasted Striploin of Beef with a Cabernet Beef Demi Glace
Lemon and Thyme Roasted Chicken
Vegetarian Lasagna
Seasonal Vegetables in Ginger Butter
Yukon Gold Mash Potato with Truffle Oil
Saffron and Ginger Rice

DESSERTS

Selection of House Baked
Cakes, Pies, Tartlets, Mousses and Pastries

Freshly Brewed Coffee, Decaffeinated and Tea

AFTER THE WEDDING

LATE NIGHT BUFFET

PIZZA

Gourmet Assorted Pizza
Meat Lovers and Vegetarian

GOURMET NACHO STATION

Tortilla Chips, Tomato Salsa, Sour Cream,
Olives and Onion Salsa, Gaucamole

DELUXE NACHO STATION

Tortilla Chips, Tomato Salsa, Sour Cream,
Olives and Onion Salsa, Gaucamole
Cheese Sauce, Spiced Chili,
Seasoned Beef and Jalapenos

COLD CUTS & MINI BUNS

Prosciutto, Salami, Black Forest Ham and Roast Beef
Hot Mustard, Marinated Red Peppers and Horseradish

MEZZE

Babaganoush, Hummus, Tzatzki
Roasted Red Pepper Spread, Marinated Olives
Pickled Vegetables, Pita and Crisps

CHEESE FONDUE

Warm Emmenthal Cheese with
French Baquette Bamboo Skewers

CHOCOLATE FONDUE

Warm Chocolate with fresh Fruit
Pineapple, Banana and Strawberry
Bamboo Skewers

AFTER THE WEDDING

BRUNCH

Assorted Fruit Juices

Selection of Breakfast Pastries to include,
Danishes, Muffins and Croissants
Served with Fruit Preserves and Butter
Individual Non-fat and Flavoured Yogurt

Seasonal Green Salad with choice of two Dressings
Three Bean Salad with Hazelnut Vinaigrette

Smoked Fish to include Peppered Jack Mackerel,
Atlantic Salmon and Lake Trout with Onion,
Capers and Sour Cream

Selection of Cold Cuts
Imported and Domestic Cheeses

Soft Scrambled Eggs with chopped Herbs
Applewood Smoked Bacon and Breakfast Sausage Links
Sautéed Potatoes with Onion and Peppers
Roasted NY Striploin of Beef with Mushroom Peppercorn Sauce
Seafood Medley with Lobster Veloute
Lemongrass scented Jasmine Rice

Assorted Tortes, Cakes and Pies
Sliced Fresh Fruit

Freshly Brewed Coffee, Decaffeinated and Tea

HOST BAR SERVICES

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).

HOUSE WINE BY THE BOTTLE

Jackson Triggs, Chardonnay & Cabernet Franc

HOUSE WINE BY THE GLASS

Jackson Triggs, White & Red

PREMIUM SELECTIONS

Rye, Rum, Scotch, Gin, Vodka

LIQUEURS

Peach & Peppermint Schnapps, Sambucca
Bailey's, Kahlua, Tia Maria

DELUXE SELECTIONS

Brandy, Amaretto Courvoisier Cognac, Chivas Scotch

BEER

Domestic Beer
Imported Beer

PUNCH

Punch - Non Alcoholic (Services 50)
Punch - Alcoholic made with White Wine
Punch - Alcoholic made with Rum/Vodka

NON ALCOHOLIC

Soft Drinks
Fruit Juices and Mineral Water

CASH BAR SERVICES

If consumption is less than \$500.00 before taxes per bar, the cost of each bartender and cashier when applicable will be \$25.00 per hour (minimum 3 hours).

HOUSE WINE BY THE BOTTLE

Jackson Triggs, Chardonnay & Cabernet Franc

HOUSE WINE BY THE GLASS

Jackson Triggs, White & Red

PREMIUM SELECTIONS

Rye, Rum, Scotch, Gin, Vodka

LIQUEURS

Peach & Peppermint Schnapps, Sambucca
Bailey's, Kahlua, Tia Maria

DELUXE SELECTIONS

Brandy, Amaretto Courvoisier Cognac, Chivas Scotch

BEER

Domestic Beer
Imported Beer

Non Alcoholic

Soft Drinks / Bottled Water
Fruit Juices / Mineral

WHITE WINE LIST

JACKSON TRIGGS CHARDONNAY BLACK RESERVE (ONTARIO)

Aged in French oak to develop creaminess and vanilla notes balanced with citrus and tropical flavours.

INNISKILLIN ESTATE SELECT PINOT GRIGIO (ONTARIO)

Wonderful aromas of apple and lemon balanced with tropical notes and a crisp clean finish.

INNISKILLIN “NIAGARA SELECT” REISLING VQA (ONTARIO)

A lovely aromatic wine with flavours of citrus, peach and apples.

RAVINE VINEYARD “SAND & GRAVEL YORK ROAD” (ONTARIO)

Dry and very food friendly the wine shows off the aromatics of Gewurztraminer, the acidity of Sauvignon Blanc, and the weight/structure of Chardonnay.

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.

13TH STREET PINOT GRIS (ONTARIO)

Rich full and gently aromatic with pear, honey, yellow plum compote and butter notes.

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.

INNISKILLIN ESTATE SELECT CABERNET MERLOT (ONTARIO)

Wonderful notes of plum, blackberries and spice on the nose with a lingering finish.

KONZELMANN ESTATE MERLOT (ONTARIO)

Ripe cherries, blackberries with hints of ginger on the nose. Ripe red plum and cherry with soft tannins finish the flavour.

ROBERT MONDAVI "PRIVATE SELECTION" (CALIFORNIA)

Medium deep ruby red colour, sweet cherry, hints of black pepper and spicy oak.

FUMANELLI VALPOLICELLA CLASSICO (VENETO)

Ruby red with hints of violets, cherries and blackberries balanced off with a great balance between sweetness and acidity.

SPARKLING AND ROSE

SPARKLING

PRESIDENT SEMI-DRY WHITE CUVEE, (ONTARIO)

Intense floral aromas with hints of ripe apples and pears.

JACKSON TRIGGS PROPRIETORS RESERVE METHODE CUVE CLOSE (ONTARIO) 2011

Crispy dry with mouth-watering acidity and flavours of golden delicious apple.

HENRY OF PELHAM CUVEE CATHARINE ROSE BRUT (ONTARIO)

Bright acidity, floral and fruit aromas of apple, citrus and apricot.

ROSE

BERINGER WHITE ZINFANDEL 2010 (CALIFORNIA)

An off-dry wine with a flavour of strawberries and rhubarb, ideal for spicy dishes.

5 HOUR HOST BAR PACKAGE

Also included is the Domestic House Wine Service with dinner.
Bar closes during Dinner Service.

HOST BAR PACKAGE

PREMIUM LIQUOR

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

DOMESTIC BEER

HOUSE WINE

STANDARD LIQUERS

Peach Schnapps
Peppermint Schnapps
Sambuca

NON ALCOHOLIC

Fruit Juice and Soft Drinks

WEDDING ENHANCEMENTS

Available with purchase of 5 Hour Host Bar Package.

CAPUCCINO & ESPRESSO STATION

With Mini Biscotti

SHOTS TO YOUR RECEIVING LINE

Peach Schnapps

Peppermint Schnapps

Sambuca

Amaretto

CHAMPAGNE TOAST