



Sheraton[®]
ON THE FALLS HOTEL



Wedding Reception Menu

2017



Sheraton®

ON THE FALLS HOTEL



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.



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Reception

HORS D'OEUVRES

- Vegetable spring rolls with plum sauce
- Chicken or beef satay with honey hoison dipping sauce (3 Pieces per person)
- Smoked chicken and goat cheese quiche with mango chutney
- Spanokopita with chipotle sundried tomato aioli
- Mini beef Wellington with port jus
- Coconut crusted tiger shrimp with red curry peanut sauce
- Sea scallops wrapped in smoked bacon

CANAPES

- Smoked salmon and herbed cream cheese with sundried tomato relish
- Malepaque oysters with a lemon vegetable salad
- California rolls
- Micro chicken caesar in handmade water cups
- Petite blue crab cake with lemon and tarragon aioli



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SUSHI SET A - (serves 15-20 people)

Avocado Ball	12 pc.
California Roll	12 pc.
Tempura Roll	12 pc.
Cucumber Roll	12 pc.
Crab Roll	12 pc.
TOTAL	60 pc.

SUSHI SET B - (serves 15-20 people)

Spicy Tuna Roll	12 pc.
Spider Roll	12 pc.
Tempura Roll	12 pc.
California Roll	12 pc.
Eel Sushi	4 pc.
Tuna Sushi	4 pc.
Salmon Sushi	4 pc.
TOTAL	60 pc.



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Dinner Stations

RISOTTO STATION (minimum 40 persons)

Smoked chicken and goat cheese, enhanced with white wine and fresh herbs, cooked to order by a personal chef

MASH POTATO MARTINI STATION (minimum 40 persons)

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

ANTIPASTO STATION (minimum 40 persons)

Cold grilled marinated vegetables, proscuitto, salami and capicola
Italian cheeses, marinated seafood and calamari
Melon, served with artisan Italian breads and condiments

MARKET FRESH (minimum 40 persons)

Market crudité 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 pappadums

ORIENT EXPRESS (minimum 40 persons)

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

VIVA ITALIA (minimum 40 persons)

Spiral gemelli, mushroom ravioli and penne, classic marinara and
creamy Alfredo sauces, parmesan and romano cheeses,
grilled focaccia toast

THE DEEP BLUE SEA (minimum order is 5 dozen)

Displayed on ice and served with lemon wraps. Cocktail sauce,
Remoulade mignonette and tobascos

COCKTAIL JUMBO SHRIMP

OYSTERS ON THE HALF SHELL

MUSSELS

BEET CURED AND TRADITIONAL SIDE OF SMOKED SALMON (Serves 20 persons)

CRÉME FRAICHE, SHAVED BERMUDA ONIONS, CAPERS, CHIVES AND RYE TOAST

A Station carving Chef can be added at \$75.00. 1 per 75 -100 guests is recommended.

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 January 2017.



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Plated Dinner

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

THE SOUP COURSE

Butternut squash with Chantilly coriander cream
Roasted tomato bisque with pesto
Leek & potato with fresh chives
Pheasant consommé with Julienne of vegetables & 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, herbed 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
Translated directly as English cream, crème Anglaise is the root of all dessert sauces
(as well as the base for all ice creams), just one bite will make it clear why
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

Spring, Summer and Fall Chef's seasonal dessert options available. Please ask your Convention Services Manager.



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CHICKEN

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

Wine Recommendations: Pinot Grigio, Chardonnay, Pinot Noir, Chianti, Merlot

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

*Wine Recommendations: Chardonnay, Sauvignon Blanc, Gewurztraminer, Pinot Noir,
Cabernet (Franc & Sauvignon), Riesling, Merlot*

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

Wine Recommendations: Chardonnay, Pinot Grigio, Riesling, Cabernet (Franc & Sauvignon)

MEAT

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

*Wine Recommendations: Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage,
Merlot, Valpolicella, Chianti*

Created for the Dauphine of France, this is a decadent take on layered, scalloped potatoes with a tang of cheese and the exotic smooth of white truffle oil. The steak is further caressed by a reduction of Niagara Pinot Noir wine.

Grilled ribeye with Merlot reduction, chili dusted shallot, buttermilk mash potato

*Wine Recommendations: Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage,
Merlot, Valpolicella, Chianti*

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

*Wine Recommendations: Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage,
Merlot, Valpolicella, Chianti*

Fingerling potatoes are named for their obvious digit-like shape, but it is the very delicate sweetness in these potatoes that has guests raving. As a bonus to us, they also grow beautifully in Niagara.



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Plated Dinner – cont.

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MEAT - cont

Duo of grilled beef tenderloin and breast of chicken,
merlot reduction, garlic mashed potato

*Wine Recommendations: Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage,
Merlot, Valpolicella, Chianti*

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

*Wine Recommendations: Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage,
Merlot, Valpolicella, Chianti*

FISH

Citrus peppercorn tilapia, with fire roasted tomato, and ancient grains

Wine Recommendations: Sauvignon Blanc, Pinot Grigio, Riesling, White Zinfandel

Roasted Atlantic salmon, shellfish beurre blanc, lobster ravioli

Wine Recommendations: Chardonnay, Sauvignon Blanc, Riesling, White Zinfandel, Gewurztraminer

Ocean sole with Sri Lanka chillies, lime & coconut crust

Wine Recommendations: Riesling, Gewurztraminer, Sauvignon Blanc



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Plated Dinner

LIFESTYLE PLATED ALTERNATIVES

Woolwich Farms goat cheese

Grilled Ontario vegetable Napoleon

Basil pesto

Varun vegetable curry

Basmati rice

Coriander & coconut milk

Mushroom ravioli

Sundried tomato pesto sauce

Fresh basil, tomato & EVOO



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Late Night Sweet Table

DESSERTS (minimum 50 persons)

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



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Plated Dinner Selections

GOURMET ASSORTED PIZZA STATION

(minimum 50 persons)

Meat lovers and vegetarian

Gourmet nacho station

Tortilla chips, tomato salsa, sour cream,

Olives and onion salsa, guacamole

Cheese sauce, seasoned chicken and jalapenos

COLD CUTS & MINI BUNS

(minimum 50 persons)

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

SHERATON HERSHEY

(minimum 50 persons)

Assorted Hershey chocolate

Cookies & cream

Milk chocolate

Chocolate almond

Glosettes raisins

Reese's pieces peanut butter cups

Goodies licorice

Signature Hershey milk chocolate kisses

Nibs candy

Jolly Rancher fruit hard candy

Coffee, tea, decaf



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Dinner Buffets

ON THE FALLS BUFFET

(minimum 50 people)

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

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Dinner Buffets

THE WHIRLPOOL BUFFET

(minimum 50 people)

Yukon Gold Potato and leek soup served with herbed croutons
Holland marsh spinach and goat cheese salad
With shaved red onion and cranberry citrus 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 breast 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
Starbucks coffee, decaf and tea



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INDIAN 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.

Indian Buffet Enhancements

SAFED CHANE (Chickpea Curry)

Northern Indian Tangy Curry

BUTTER CHICKEN

Popular Punjab Dish

CHICKEN CHETTINAD

Chettinad region dish of Tamil Nadu State

GOAN SHRIMP CURRY

Delicious dish from Goa scented with coconut

CHICKEN MALAI TIKKA

Chicken marinated in yogurt & spices, grilled

LAMB ROGAN - Josh

One of the signature recipes of Kashmiri cuisine

KESAR PULAO (Saffron Pilaf)

Northern India

Each additional selection can be added to any dinner buffet menu for an additional \$10.00 per person.



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Red Wine

RED WINES FROM NIAGARA

CABERNET SAUVIGNON/FRANC VQA, BLACK RESERVE, JACKSON TRIGGS

Rich and rounded with aromas and flavours of red berries, plums and spice.

SHIRAZ PROPRIETOR'S SELECTION, JACKSON TRIGGS

Aromas and flavours of juicy red fruits with vanilla and pepper.

MERLOT VQA, BLACK RESERVE, JACKSON TRIGGS

Aromas and flavours of cherry and black-fruit and spice with a rounded smooth finish.

PINOT NOIR VQA, INNISKILLIN

Rich aromas and flavours of cherries, spice and nuts with a hint of floral offers a full-rounded lengthy finish.

MERITAGE VQA, RESERVE TIER, INNISKILLIN

Full and smooth with flavours of ripe raspberries, plum, chocolate and black pepper.

INTERNATIONAL RED WINES

CHIANTI RUFFINO, ITALY

Floral and fruity aromas lead to lightly spicy scents of wild cherry and hazelnut.

VALPOLICELLA CLASSICO, FOLONARI, ITALY

Cherry, cloves, cedar on the nose; ripe cherry flavour with a slightly spicy, long finish.

MALBEC, MARCUS JAMES, ARGENTINA

Aromas and flavours of ripe black berry, currant, plum, violet, cherry and herb.

CABERNET SAUVIGNON, WOODBRIDGE, ROBERT MONDAVI, CALIFORNIA

Rich ripe flavours and aromas of chocolate, ripe berries and spice fold into a long, full rounded finish.



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White Wine

WHITE WINES FROM NIAGARA

CHARDONNAY VQA, BLACK RESERVE, JACKSON TRIGGS

Rich and fresh, with combined aromas and flavours of ripe apples, pear and vanilla.

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.

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.

RIESLING VQA, BLACK SERIES, JACKSON TRIGGS

Aromatic and fresh with aromas and flavours of orange blossoms, peach, citrus and a hint of sweetness.

GEWURZTRAMINER VQA, BLACK SERIES, JACKSON TRIGGS

Inviting floral aromas and flavours of tropical fruit, nicely balanced with a smooth, fresh finish.

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.

WHITE ZINFANDEL, WOODBRIDGE, ROBERT MONDAVI CALIFORNIA

Aromas and flavours of red berries with a hint of sweetness.

CHARDONNAY WOODBRIDGE, ROBERT MONDAVI, CALIFORNIA

Full bodied and rich with flavours of baked apples and spice.

LUMINA PINOT GRIGIO, VENEZIA GIULIA, RUFFINO, ITALY

Fresh and crisp with flavours of citrus and green apple.



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Champagne, Sparkling and Ice Wines

PRESIDENT DRY WHITE CUVEE, ONTARIO

A fresh sparkling wine with a hint of sweetness.

CUVEE CLOSE VQA, JACKSON TRIGGS

A lovely and refreshing sparkling wine with flavours of green apple, biscuit and mineral notes.

BRUT IMPERIAL, MOET & CHANDON, FRANCE

A traditional French champagne with flavours of baked bread, apples and biscuit.

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.



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Beverages

5 HOUR HOST BAR PACKAGE

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

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
Crowne Royal
Amaretto

NON ALCOHOLIC

Assorted fruit juices and assorted soft drinks



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Beverages

HOST BAR

Premium Brands
Liqueurs
Deluxe Liqueurs & Liquor
Domestic Beer
Imported Beer
House Wine
Vodka Punch 4L
White Wine Punch
Sparkling Wine Punch
Fruit Punch (Non-Alcoholic) 4L
Soft Drink
Fruit Juice/Mineral Water
Bottled Water
Mineral Water (750 ml)

CASH BAR

Premium Brands (1 oz)
Liqueurs
Deluxe Liqueurs & Liquor
Domestic Beer
Imported Beer
House Wine
Soft Drinks
Fruit Juice/Mineral Water

RED WINES FROM NIAGARA

Cabernet Sauvignon,
Black Reserve JT
Shiraz Proprietor's Selection, JT
Merlot, Black Reserve JT Grand
Pinor Noir, Inniskillin
Meritage, Inniskillin

INTERNATIONAL RED WINES

Chianti Ruffino, Italy
Valpolicella, Italy
Malbec, Argentina
Cabernet Sauvignon, California

WHITE WINES FROM NIAGARA

Chardonnay, JT
Sauvignon Blanc, JT
Pino Grigio, Inniskillin
Riesling, JT
Gewurztraminer, JT

INTERNATIONAL WHITE WINES

Monkey Bay Sauvignon Blanc,
New Zealand
White Zinfandel, California
Chardonnay, California
Lumina Pinot Grigio, Italy

CHAMPAGNE, SPARKLING & ICE WINE

President Dry White, Ontario
Cuvee Close, JT
Brut Imperial, France
Vidal Icewine, Inniskillin