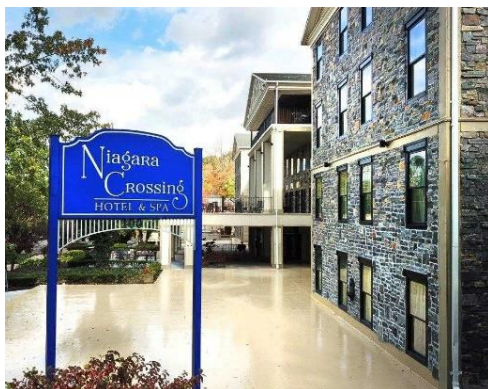




NIAGARA CROSSING HOTEL & SPA WEDDINGS



Congratulations on your upcoming wedding and thank you for considering The Niagara Crossing Hotel & Spa for your special day. At the Niagara Crossing it's about making your vision a reality. We want you to begin your new lives together refreshed, relaxed and with memories to last a lifetime. Niagara Crossing Hotel & Spa offers more than a stunning location; we offer the professional and creative services of our catering team, who are dedicated to handling all the details, so you can focus on the fun!

INCLUDED IN YOUR NIAGARA CROSSING HOTEL & SPA WEDDING

Personal assistance from our Catering Sales and Banquet Manager.

Complimentary overnight accommodation for bride & groom.

Complimentary private chef attended menu tasting for two.

White linen and napkins included.

Discount on overnight accommodation for second floor rental.

Gorgeous backdrop for wedding photography.

We look forward to speaking with you and making your wedding dreams come true. Thank you again for considering The Niagara Crossing Hotel & Spa for your special day. It would be an honor and pleasure to be your choice for this momentous occasion.



BANQUET HORS D'OEUVRES

HOT

Price Based on 50 Pieces Per Order

- Assorted Mini Pizza Slices 100
- Vegetable Spring Rolls 100
- Sausage and Cheese Stuffed Mushrooms 150*
- BBQ Meatballs with Cheddar 125*
- Buffalo Wing Dip on Tortilla 125*
- Assorted Mini Quesadillas 100
- House Arancini with Marinara 150*
- Crab Cakes with Remoulade 175
- Bacon Wrapped Scallops 175*
- Potato Cakes with Apple Chutney and Sour Cream 134*
- Fried Chicken Skewer 150*
- Sweet Potato Bites 100
- Spinach and Feta Pin Wheel 125
- Chicken Parm Bites 125*
- Fried Mac & Cheese Bites 150
- Mini Stuffed Meatloaf 150*
- Tomato Basil Battered Shrimp Skewers 175*

COLD

Price Based on 50 Pieces Per Order

- Bruschetta on Crostini 100*
- Balsamic Onion Jam with Blue Cheese and Micro Greens on Crostini 125
- Beef Carpaccio on Crostini with Capers and Mustard 150
- Baby Stuffed Potatoes with Sour Cream, Bacon, and Chives 125*
- Tofu Lettuce Wraps 150*
- Smoked Salmon on Cucumber with Cream Fraiche, Dill, and Crouton 150*
- Seared Ahi Tuna Lettuce Wraps 175
- Shrimp Cocktail 175*
- Chicken Caesar Lettuce Wrap 125*
- Antipasto Bites 125*
- Watermelon Brie Bites 125*
- Prosciutto Wrapped Mozzarella balls 125*
- Pistachio & Cranberry Goat Cheese Balls 125*

*Menu options that can be done gluten Free
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DISPLAYS

Fresh Fruit Display*

Fresh Pineapple, Honeydew, Cantaloupe,
Strawberries, Watermelon and Seasonal Fruits

Chef Choice Fruit Dip

9 pp

Cheese Displays

Assorted Selection of Cheeses with Crackers

9 pp

Crudit *

Raw Vegetables Served with an Assortment of
Dips

7 pp

Spinach and Artichoke Dip

Spinach and Artichoke Served Hot with Crostini
and Crackers

9 pp

Buffalo Wing Dip

Our Famous Buffalo Wing Dip Served Hot with
Crostini's

9 pp

Antipasto*

Assorted Cured Meats, Cheeses, and
Accompaniments

15 pp

Smoked Salmon

Smoked Salmon Served with Egg, Capers,
Pickled Red Onions, Cream Cheese, Pita, and
Crackers

12 pp

Shrimp Cocktail*

Served with Cocktail Sauce and Lemon

15 pp



SALADS

All Plated Entrees Include Choice of House Salad or Caesar Salad and Dinner Rolls

House Salad*

Mixed Greens, Carrots, Tomatoes, Cucumbers, and Balsamic Dressing

Caesar Salad*

Romaine, Croutons, Parmesan Cheese, and Caesar Dressing

Wedge Salad*

Iceberg Wedge, Tomatoes, Bacon, Blue Cheese, Pickled Red Onions, and Blue Cheese Ranch Dressing
4.50pp

Spinach Salad*

Baby Spinach, Blue Cheese, Tomatoes, Red Onions with Caramelized Onion, and Bacon Dressing
4pp



PLATED ENTREES

Poultry

Chicken Piccata 28*
Chicken Marsala 28*
Roasted Chicken with
Lemon-Thyme Gravy 28*
Bruschetta Chicken 28*
Greek Chicken Roulade 30*

Pork

Cider Brined Pork with
Caramelized Onions 34*
Pork Chop Normandy 35*

Beef

Sirloin 39*
Strip Steak 48*
Filet of Tenderloin 56*

Select One Sauce to Accompany your Beef

Chimichurri Sauce*
Mushroom Demi- Glaze*
Compound Butter*
Red Wine Demi-Glaze*

Seafood

Coconut Mahi Mahi 32*
Baked Shrimp Scampi 32
Seared Salmon with
Béarnaise Sauce 36*
Brown Sugar Bourbon
Salmon 36*

Vegetarian

Marinated Grilled Vegetables
22*
Eggplant Lasagna 26*
Mushroom Wellington 28
Marinated Seared Tofu 28*
Cherry Tomato Feta Pasta 24
Portobello Stuffed Mushroom
26*

VEGETABLES

Please Pick One Vegetable to
Accompany All Plated Entrees
Zucchini and Squash*
Broccoli with Lemon butter
and Parmesan*
Ratatouille*
Honey Glazed Carrot Spikes*
Roasted Asparagus*

Green Beans*

Roasted Corn with Chili
Lime Butter*
Roasted Tomatoes with
Parmesan Crust*

STARCHES

Please Pick One Starch to
Accompany All Plated Entrees

Roasted Fingerling Potatoes
with Parsley*
Rosemary and Garlic Roasted
Red Potatoes*
Loaded Red Skinned
Smashed Potatoes with
Cheddar Cheese, Scallions,
and Bacon*
Garlic Mashed Potatoes*
Bacon Mashed Potatoes*
Goat Cheese & Chives
*Mashed Potatoes
Sweet Potato Mashed*
Rice Pilaf*
Citrus Rice*



NIAGARA BUFFET

Includes Dinner Rolls and Butter

SELECT ONE:

Mixed Greens with Assorted Toppings and Dressing,
Caesar Salad with Crouton and Parmesan Cheese

SELECT ONE:

Rice Pilaf, Rosemary and Garlic Roasted Red
Potatoes, Garlic Mashed Potatoes, Sweet Potato
Mashed

SELECT ONE:

Honey Glazed Carrot, Ratatouille, Green Beans,
Broccoli, Cauliflower, or Chef Choice Vegetable

SELECT ONE:

Penne with Marinara Sauce, Penne with Mixed
Vegetables in a Garlic and Olive Oil Sauce, Penne
with Alfredo Sauce, Penne a La Vodka, Macaroni
and Cheese

SELECT ONE:

Chicken Piccata, Chicken Marsala, Chicken
Parmesan, Bruschetta Chicken, Roasted Chicken with
Lemon-Thyme Gravy, Chicken Milanese, Chicken
Fingers, Pork Chop Normandy, Cider Brined Pork
with Caramelized Onions, Breaded Pork Cutlet with
Lemon Butter and Arugula, Roasted Cod with
Tomatoes and Pesto, Meatballs in Marinara

32pp

** Add a second protein option 6pp**

CARVING STATION UPGRADES:

Carved Turkey Breast, Carved Pork Loin, or
Carved Ham 10pp

Carved Roast Beef 12pp

Carved Striploin 16pp

Carved Prime Rib 18pp

Carved Tenderloin 22pp



DESSERT

STATIONED & PLATED DESSERTS

Chocolate Brownies 3pp

Chefs Choice Assorted Cookies 3pp

Chefs Choice Assorted Dessert Bars 5pp

Assorted Cakes 6p

Assorted Cheesecakes 6p

Assorted Pies 6pp

Assorted Chefs Choice Dessert Station 9pp

CAKES

Vanilla or Chocolate Cheesecake 7pp

Carrot Cake 6pp

Tiramisu 6pp

Chocolate, Vanilla, or Carrot Sheet Cake 3pp



BAR MENU

BAR PACKAGES BY HOUR

Minimum four-hour bar for all wedding packages

SILVER BAR

Four Hours 30 per person

Five Hours 35 per person

Vodka - Choose One

Deep Eddy - Three Olives

Gin - Choose One

New Amsterdam

Rum - Choose One

Bacardi – Parrot Bay

Whiskey - Choose One

Seagram's 7 – Canadian LTD

Bourbon – Choose One

Jim Beam – Buffalo Trace

Scotch

Dewers

Tequila

Jose Cuervo

Beer

Bud Light

Labatt Blue

Labatt Blue Light

Wine

Pinot Grigio

Cabernet Sauvignon

Moscato



BAR MENU CONTINUED

GOLD BAR

Four Hours 35 per person

Five Hours 40 per person

Vodka - Choose One

Tito's – Stolichnaya

Gin - Choose One

Tanqueray – Bombay

Rum - Choose One

Captain – Sailor Jerry

Whiskey - Choose One

Jack Daniel's – Jameson

Bourbon – Choose One

Maker's Mark – Knob Creek

Scotch

Johnnie Walker Red

Tequila

1800

Beer

Bud Light

Heineken

Labatt Blue

Labatt Blue Light

Wine

Pinot Grigio & Chardonnay

Pinot Noir & Cabernet Sauvignon

Moscato & Rose

\$150.00 Bartender Fee Will Apply for all Cash Bars per 75 People



BAR MENU CONTINUED

Both bar selections include
Coke, Diet Coke, Sprite, Ginger Ale
Orange Juice & Cranberry Juice
Tonic & Soda Water
Sweet & Dry Vermouth
Bitters

BAR PACKAGE ADD ONS

Ketal One Vodka 4pp
Grey Goose Vodka 4pp
Cîroc Vodka 4pp
Crystal Head Vodka 6pp
Hendrix Gin 4pp
Crown Royal Whiskey 6pp
Southern Comfort Whiskey 3pp
Woodford Bourbon 4pp
Johnnie Walker Black Scotch 4pp
Patron Tequila 6pp

FLAVOR ADD ONS

Deep Eddy – Vodka 3pp per flavor
Lemon, Lime, Peach, Sweet Tea, Cranberry
Bourbon Cream 5pp
Malibu – Coconut Rum 3pp
Jim Beam – Red Stag 3pp
Baileys Irish Cream 3pp
Kahlua 3pp

Schnapps 2pp per flavor
Peach, Cherry, Sour Apple, Sour Grape, Sour Cherry, Peppermint, Watermelon

Cordials/Cremes 2pp per flavor
Black Raspberry, Blue Curacao, Crème De Cacao Brown or White,



BAR MENU CONTINUED

SPECIALTY DRINK ADD ONS

Signature Drinks 3pp

Alcoholic Punch 5pp

Wine Punch or Champagne Punch 4pp

Specialty Cocktail Stations

(Manhattans, Martinis, etc.) can be added to your event at a
separate per person price

CANED BEVERAGE ADD ONS

High Noon 3pp

Playa Mara 3pp

White Claws 3pp

All Menu Items and Prices Subject to Change.

Please Inform Our Catering and Sales Manager of any Dietary Restrictions or Concerns.

All pricing is subject to 16% gratuity charge, 10% Service Charge
and 8% New York State Sales Tax.



Morning After Breakfast

BREAKFAST BUFFET

Fresh Fruit, Assorted Pastries, Breakfast Potatoes, Scrambled Eggs, Bacon, Sausage,
Chefs Choice Pancakes, Waffles, or French Toast, Coffee,
Tea, and Assorted Juice

19pp

Specialty add on options available per request

3pp-6pp

Waffle Station

Strawberries, Blueberries, Whip Topping, Flavored Syrup
4.99pp

Mimosa

Champagne, Orange Juice
6pp

Mimosa Gold

Champagne, Orange Juice, Cranberry Juice, Peach Juice
Strawberries, Raspberries, Blueberries, Oranges Slice
9pp

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