



CROWNE PLAZA®
AN IHG HOTEL

LET US HELP YOU ELEVATE YOUR EVENT

2025 BANQUET MENU

Breakfast, Lunch or Dinner Options | Something for everyone.



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CROWNE PLAZA® NIAGARA FALLS, NY - RIVERSIDE
7001 Buffalo Avenue, Niagara Falls, NY, 14304

BREAKFAST BUFFET

All buffets except for the Light Continental require a minimum of 25 people.

The Light Continental \$14/person

Includes: Assorted Pastries, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

The Full Continental \$20/person

Includes: Assorted Pastries, Breakfast Breads & Muffins, Seasonal Fresh Fruit, Yogurt, Berries and Vanilla Scented Granola, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

Healthy Buffet \$22/person

Includes: Choice of Scrambled Egg Whites or Egg White Frittata, Sliced Fresh Fruit, Low Calorie Muffins, Steel Cut Oats with Assorted Dried Fruits, Seeds and Nuts, Yogurt Parfait Bar with Greek Yogurt, Fresh Berry Compote and Vanilla Scented Granola, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

Breakfast Buffet \$22/person

Includes: Scrambled Eggs, Country Sausage and Crispy Bacon, Skillet Fried Potatoes with Red Bell Peppers and Onions, Cinnamon French Toast with Warm Maple Syrup, Assorted Pastries, Muffins and Croissants, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

Breakfast Buffet II \$25/person

Includes: Scrambled Eggs, Country Sausage and Crispy Bacon, Skillet Fried Potatoes with Red Bell Peppers and Onions, Cinnamon French Toast with Warm Maple Syrup, Assorted Pastries, Muffins and Croissants, Yogurt Parfait Bar with Greek Yogurt, Fresh Berries, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

Breakfast Buffet III \$32/person

Includes: Scrambled Eggs, Country Sausage and Crispy Bacon, Skillet Fried Potatoes with Red Bell Peppers and Onions, Cinnamon French Toast with Warm Maple Syrup, Belgian Waffles with Assorted Toppings, Assorted Pastries, Muffins and Croissants, Yogurt Parfait Bar with Greek Yogurt, Fresh Berries, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

BREAKFAST BUFFET ENHANCEMENTS

- Individual Yogurt Parfait Station | *\$5/person*
- Chef Attended Omelet Station | *\$8/person*
- Chef Attended Waffle Station | *\$8/person*
- Chef Attended Pancake Station | *\$6/person*
- Chef Attended Burrito Station | *\$5/person*
- Chef Attendant for a Station | **\$50/chef*

PLATED BREAKFAST

All American Breakfast \$20/person

Includes: Scrambled Eggs, Country Sausage and Crispy Bacon, Skillet Fried Potatoes with Red Bell Peppers and Onion, Chef's Choice Bakery Basket for Each Table, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

Chicken & Waffles \$25/person

Includes: Buttermilk Brined Fried Chicken Thighs with Waffles, Skillet Fried Potatoes with Red Bell Peppers and Onion, Maple Syrup, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

Bella Benedict \$24/person

Includes: Toasted English Muffins, Baked Egg with Mushroom Duxelles Baked in Virginia Ham Cup, Pesto Cream Sauce, Skillet Fried Potatoes with Red Bell Peppers and Onion, Fresh Seasonal Fruit, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

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BRUNCH BUFFET

Brunch Buffet \$35/person

Includes: Choice of Scrambled Eggs: Plain, Western or Four Cheese, Choice of Two Hot Entrées, Crispy Bacon and Sausage Links, Skillet Fried Potatoes with Red Bell Peppers and Onions, Spring Green Salad with Heirloom Grape Tomatoes, Bermuda Onions, English Cucumbers and Shaved Parmesan Cheese, Sautéed Seasonal Vegetables, Assorted Pastries, and Preserves, Coffee, Tea, Decaffeinated Coffee, Assorted Juices, Soda and Ice Water

BREAK SERVICE

All breaks are based upon 30 minutes continuous service.

Take Ten \$10/person

Includes: Freshly Baked Cookies and Brownies, Coffee, Tea, Decaffeinated Coffee, Assorted Sodas and Ice Water

Sweet & Salty \$12/person

Includes: Chips, Peanuts, Popcorn, Assorted Candy Bars and Mixed Hard Candies, Coffee, Tea, Decaffeinated Coffee, Assorted Soda and Ice Water

Power Break \$16/person

Includes: Granola Bars, Cliff Bars and Kind Bars, Assorted Energy Drinks, Assorted Whole Fruit, Coffee, Tea, Decaffeinated Coffee and Ice Water

Caffeine Fix \$6/person

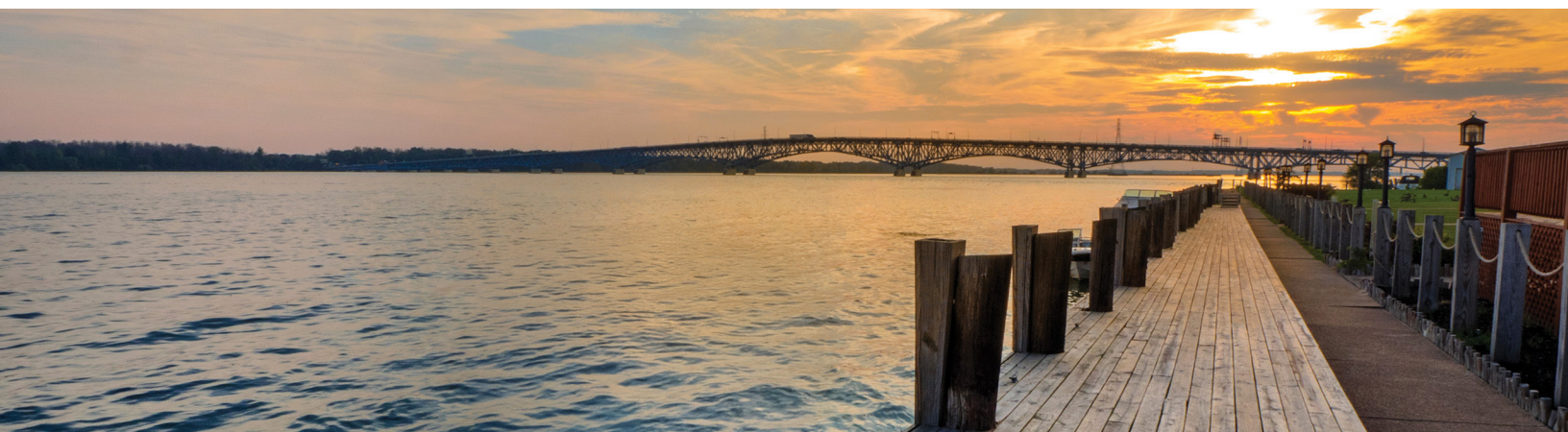
Includes: Coffee, Tea, Decaffeinated Coffee

ENTRÉE OPTIONS:

- Chicken Milanese:
breaded chicken breast with arugula, heirloom grape tomatoes, shaved parmesan, extra virgin olive oil and balsamic reduction
- Roasted Top Round of Beef:
au jus with weck rolls and horseradish mayo
- Herb Roasted Pork Loin with Apple Pear Chutney
- Grilled Salmon in a Dill Sauce or Tangerine Glaze
- Honey Glazed Spiral Ham

A LA CARTE OPTIONS:

- Bottled Water | *\$3.50 each*
- Bottled Soda | *\$3.50 each*
- Coffee by the Gallon | *\$35/gallon*
- Individual Bottled Juices | *\$3.50 each*
- Assorted Brownie Platter | *\$40/dozen*



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BOXED LUNCHES

Grab n' Go \$20/person

Choose from the following sandwiches each served in a to go container with a piece of fruit, individual bag of chips, cookies and a bottled water.

SANDWICH SELECTIONS:

All sandwiches come with lettuce, tomato and red onion.

- Roasted Turkey
with cheddar and cranberry aioli on a brioche roll
- Albacore Tuna Salad
with English cucumber and Swiss cheese on a brioche roll
- Ham & Swiss
with dijonaise on a brioche roll
- Roast Beef
with horseradish mayo and provolone on a hard roll
- Grilled Vegetable Wrap
with marinated and grilled seasonal vegetables, herbed ricotta and roasted pepper aioli on a garlic herb wrap
- Grilled Chicken Caesar Wrap
with crisp romaine, herb croutons, caesar dressing, shaved parmesan on a garlic herb wrap

BOXED LUNCH ENHANCEMENTS:

- Candy Bar | \$3/piece
- Giant Cookie | \$3/piece
- Kind or Cliff Bars | \$3/piece



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PLATED LUNCH

All plated lunches include warm rolls and whipped butter, chef's choice of dessert, coffee, tea, decaffeinated coffee and ice water.

ENTRÉE SALADS:

Seasonal Cobb Salad \$25/person

Grilled Buffalo Chicken Salad \$25/person

Traditional Caesar Salad \$20/person

Chopped romaine hearts, grated & shaved parmesan cheese, garlic croutons, Caesar dressing and lemon

- Add Chicken Breast | \$8 per person
- Add Salmon | \$15 per person
- Add Strip Steak | \$15 per person

ENTRÉES:

Chicken Parmesan \$22/person

Breaded chicken breast, pomodoro sauce, mozzarella and parmesan cheese over penne with shaved parmesan

Roasted Pork Tenderloin \$25/person

Roasted pork tenderloin with apple and pear chutney OR peach salsa served with roasted seasonal vegetable medley and Chef's choice of potato

Roasted Bone-In Chicken \$22/person

Roasted seasonal vegetable medley and Chef's choice of potato

Sirloin Steak \$30/person

6oz. grilled sirloin steak with roasted seasonal vegetable medley and Chef's choice of potato

PLATED LUNCH ENHANCEMENTS:

Add Soup or Salad \$7/person

Choose from the below selections:

- Mixed Green Salad
with seasonal greens, heirloom grape tomatoes, English cucumbers and Bermuda onions
- Classic Caesar Salad
with crisp romaine, garlic croutons, grated & shaved parmesan and traditional Caesar dressing
- Caprese Salad
with sliced Buffalo mozzarella, vine ripe tomatoes, baby arugula and fresh basil pesto
- Arugula Salad
with assorted seasonal berries, goat cheese and toasted almonds

SANDWICHES:

All sandwiches include chef's choice of potato.

Veggie Burger \$20/person

Grilled Beyond Burger with butter lettuce, vine ripe tomato and onion on a toasted brioche roll

Grilled Chicken Breast \$20/person

Marinated boneless breast, avocado, vine ripe tomato, butter lettuce and Bermuda onion on a toasted brioche roll with pesto aioli

Bella Burger \$20/person

8oz. grilled blended beef, NY State white cheddar, butter lettuce, tomato and Bermuda onion on a toasted brioche roll | *Add Bacon: \$4 per person*

Riverside Club \$20/person

Smoked turkey, romaine lettuce, sliced vine ripe tomato, candied bacon and mayo on a toasted baguette

BBQ Chicken Sandwich \$20/person

BBQ boneless breast, smoked bacon, NY state white cheddar, vine ripe tomato, butter lettuce and Bermuda onion on a toasted brioche roll

- Italian Wedding Soup
with rich chicken broth, mini meatballs and acini de pepe
- Roasted Butternut Squash Soup
- Roasted Tomato Soup
with grilled cheese croutons

Dessert Upgrade \$7/person

Upgrade your dessert to a Village Bake Shoppe specialty.

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LUNCH BUFFET

Niagara Buffet \$32/person

- Mixed Green Salad
with seasonal greens, heirloom grape tomatoes, English cucumbers and Bermuda onions
- Golden Crisp Chicken Fingers OR Chicken Wings
with assorted sauces and bleu cheese dressing
- Oven Roasted Sliced Top Round of Beef
with horseradish sauce
- Mini Weck and Mini Kaiser Rolls
- Assorted Cookies and Brownies
- Coffee, Tea, Decaffeinated Coffee
- Assorted Sodas and Ice Water

Italian Buffet \$32/person

- Classic Caesar Salad
with crisp romaine, house croutons, grated & shaved parmesan and traditional Caesar dressing
- Cheese Lasagna Rolls in Marinara Sauce
- Crema Pesto
with garlic, shallots, caramelized onions, sliced heirloom grape tomatoes, fresh pesto and cream, tossed with penne pasta
- Your Choice of One (1) of the Following:
> House Made Meatballs in a Pomodoro Sauce
> Italian Sausage with Peppers and Onions
- Assorted Rolls and Butter
- Mini Cannoli
- Coffee, Tea, Decaffeinated Coffee
- Assorted Sodas and Ice Water

Deli Buffet \$28/person

- Mixed Green Salad
with seasonal greens, heirloom grape tomatoes, English cucumbers and Bermuda onions
- Chef's Seasonal Pasta Salad
- Your Choice of Three (3) of the Following:
> Sliced Roast Beef/Roasted Turkey
> Smoked Ham/Albacore Tuna Salad
> Cajun Salmon Salad/Egg Salad
> Grilled Seasonal Vegetables with Hummus
- Sliced Provolone, Swiss and American Cheese
- Pickle Spears, Lettuce, Tomato & Assorted Relish Items
- Assorted Bread & Rolls
- Assorted Potato Chips
- Assorted Cookies
- Coffee, Tea, Decaffeinated Coffee
- Assorted Sodas and Ice Water

BBQ Buffet \$36/person

- Five Cheese Mac n' Cheese
- Grilled Corn on the Cob
- Coleslaw
- Baked Beans with Bacon
- Corn Bread with Whipped Honey Butter
- Your Choice of Two (2) of the Following:
> BBQ Brisket
> Pulled Pork
> BBQ Quarter Chicken
- Assorted Cookies
- Coffee, Tea, Decaffeinated Coffee
- Assorted Sodas and Ice Water

LUNCH BUFFET ENHANCEMENTS:

Dessert Upgrade \$7/person

Upgrade your dessert to a Village Bake Shoppe specialty

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PLATED DINNER

All plated dinners include choice of soup or salad, entrée, side and dessert with Chef's seasonal vegetables, warm rolls and whipped butter, coffee, tea, decaffeinated coffee and ice water.

SOUP OR SALAD CHOICES *(Select One)*

Bella Vista House Salad

Spring greens, heirloom grape tomatoes, English cucumbers, shaved red onion, shaved parmesan cheese and Chef's choice of dressing

Classic Caesar Salad

Crisp romaine, house croutons, grated and shaved parmesan with traditional Caesar dressing

Greek Salad

Spring greens, feta cheese, banana peppers, heirloom grape tomato, diced English cucumber, diced red onion and oregano vinaigrette

Baby Spinach Salad

Blackberries, raspberries, gorgonzola cheese and pickled Bermuda onion

Baby Arugula Salad

Berries, candied pecans, goat cheese and grapefruit vinaigrette

Roasted Tomato Soup

Butternut Squash Soup

Italian Wedding Soup

Rich chicken broth, mini meatballs and acini de pepe

ENTRÉE CHOICES *(Select One)*

Coconut Curry Tofu \$34/person

With almond jasmine rice

Baked Eggplant Parm \$34/person

Mediterranean Stuffed Chicken Breast \$34/person

With spinach, roasted red peppers, feta and dill cream

Frenched Breast of Chicken \$38/person

Rosemary demi-glace

Grilled Frenched Pork Chop \$38/person

Apple and pear chutney OR peach salsa

8oz. Filet of Sirloin \$46/person

Sauce demi-glace

Grilled Mahi Mahi \$42/person

Pineapple salsa

Seared Salmon \$42/person

Tangerine glaze OR dill cream sauce

NY Strip Steak \$50/person

Sauce demi-glace with roasted cipollini onions

Grilled Filet Mignon \$60/person

Demi glaze

Slow Braised Beef Short Ribs \$45/person

Red wine pan sauce

8oz. Lobster Tail Market Price

DUAL PLATES \$55/person

Includes 4-5oz. of each entrée *(excluding lobster tail)*

SURF N' TURF Market Price

SIDE CHOICES *(Select One)*

Almond Jasmine Rice

Roasted Garlic Yukon Mashed Potatoes

Baked Potato

Sweet Potato

Herb Roasted Fingerlings

Parmesan Roasted Baby Red Potatoes

Barley Risotto

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PLATED DINNER *(Continued)*

DESSERT CHOICES *(Select One)*

NY Style or Seasonal Cheesecake

With berry topping

Flourless Chocolate Torte **GF**

With raspberries and chantilly cream

Assorted Seasonal Pie

Mini Cannoli

PLATED DINNER ENHANCEMENTS:

Add a Pasta Course \$8/person

Choose from the below options:

- Tri-Colored Tortellini
in a roasted red pepper cream sauce
- Crema Pesto
with garlic, shallots, caramelized onions, sliced heirloom grape tomatoes, fresh pesto and cream
- Penne Pomodoro
penne in a pomodoro sauce with melted mozzarella
- Pasta a Verdura **VEGAN**
roasted vegetables in rich vegetable stock
- Pasta Bolognese
with ground beef, pork and veal

Intermezzo \$3/person

Seasonal sorbet palate cleanser

Dessert Upgrade \$7/person

Upgrade to Village Bake Shoppe specialty dessert



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DINNER BUFFET

All buffets require a minimum of 25 people. All dinner buffets include warm rolls and whipped butter, coffee, tea, decaffeinated coffee, assorted sodas and freshly baked cookies and brownies as your dessert.

Dinner Buffet I \$32/person

Includes: One Salad, One Entrée, One Pasta, One Vegetable and One Starch

Dinner Buffet II \$42/person

Includes: Two Salads, Two Entrées, One Pasta, One Vegetable and One Starch

Dinner Buffet II \$55/person

Includes: Two Salads, Three Entrées, One Pasta, One Vegetable and One Starch

SALAD CHOICES

Classic Caesar Salad

Crisp romaine, house croutons, grated and shaved parmesan with traditional Caesar dressing

Mixed Green Salad

Seasonal greens, heirloom grape tomatoes, English cucumbers and Bermuda onions

Arugula Salad

Assorted seasonal berries, goat cheese and toasted almonds

Traditional Potato Salad

Creamy mayo, dijon mustard and diced vegetables

Greek Pasta Salad

Oregano vinaigrette, feta cheese, banana peppers and spinach

ENTRÉE CHOICES

Herb Crusted, Slow Roasted Strip Loin

House made rosemary demi-glace

Roasted Top Round of Beef*

Au jus, weck rolls and horseradish mayo

Homestyle Roasted Turkey Breast*

Giblet gravy

Roasted Pork Loin

Apple and pear chutney OR peach salsa

Pecan Crusted Chicken Breast

Maple bourbon sauce

Grilled Salmon

Tangerine glaze OR dill cream sauce

Chicken Milanese

House Brined Bone-In Roasted Chicken

Chicken Parmesan

Pomodoro sauce, parmesan and mozzarella

Chicken Marsala

Wild mushrooms and roasted pepper

Baked Eggplant Parmesan

Pomodoro sauce, parmesan and mozzarella

Buttermilk Fried Chicken

Cajun Blackened Salmon

Pineapple sauce

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DINNER BUFFET *(Continued)*

PASTA CHOICES

Pasta A Verdura **VEGAN**

Roasted vegetables in rich vegetable stock

Pasta A La Vodka Sauce

Tortellini

Roasted red pepper tomato cream sauce

Pasta Bolognese

Ground beef, pork and veal

Cheese Lasagna Rolls

Marinara sauce

VEGETABLE CHOICES

Roasted Seasonal Vegetable Medley

Steamed Broccolini in Herb Olive Oil

Sautéed Green Beans Amandine

Roasted Heirloom Carrots

Roasted Brussel Sprouts

STARCH CHOICES

Roasted Parsley Red Potatoes

Traditional Mashed Sweet Potatoes

Roasted Fingerling Potatoes

Au Gratin Potatoes

DINNER BUFFET ENHANCEMENTS:

Iced Seafood Display **Market Price**

Poached jumbo shrimp, clams, marinated mussels, spicy cocktail sauce, mignonette sauce, tobasco sauce and lemon

Prime Rib of Beef **\$15/person**

Yorkshire pudding and au jus

Chef Attended Pasta Station **\$8/person**

Two pastas and two sauces with appropriate garnishes

Baked Three Cheese Macaroni

Crema Pesto

Garlic, shallots, caramelized onions, sliced heirloom grape tomatoes, fresh pesto and cream

Penne in a Pomodoro Sauce

Melted mozzarella

Roasted Root Vegetables

Oven Roasted Broccoli & Cauliflower

Garlic and fresh herbs

Rosemary Scented Carrot Spikes

Almond Jasmine Rice

Yukon Gold Garlic Mashed Potatoes

Parmesan Crusted Baby Red Potatoes

Chef Attended Carving Station **\$50/chef**

Available for dinner buffet entrées highlighted with an asterisk*

Specialty Desserts **\$7/person**

Upgrade to Village Bake Shoppe specialty selections

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ADDITIONAL DISPLAYS & PIZZA

DISPLAYS *(Small serves 50 people. Large serves 100 people.)*

Seasonal Vegetable Display Sm: \$85 | Lg: \$150

Seasonal vegetables with a variety of dips

Seasonal Fresh Fruit Display Sm: \$90 | Lg: \$170

Seasonal fresh fruit with honey yogurt

Domestic Cheese Display Sm: \$185 | Lg: \$295

Domestic cheese with assorted crackers and breads

Artisanal Cheese Platter Sm: \$225 | Lg: \$400

Cave aged cheeses, gourmet crackers, spreads and lahvas

Seafood Display Market Price

Poached shrimp, seared tuna and marinated mussels accompanied with an array of sauces and citrus fruits

Charcuterie Sm: \$350 | Lg: \$600

An array of grilled and pickled vegetables, cured Italian meats, artisanal cheeses, marinated olives, compotes, spreads, assorted grilled breads and lahvas

COMBINATION DISPLAYS *(Serves 100 people)*

Seasonal Vegetable & Domestic Cheese Display \$300

Seasonal vegetables and domestic cheeses with a variety of dips, spreads, assorted crackers and breads

Seasonal Fruit & Domestic Cheese Display \$350

Seasonal fruit and domestic cheeses with a variety of dips, spreads, assorted crackers and breads

Grilled & Raw Vegetables with Artisanal Cheese Platter \$450

Grilled and raw vegetables with cave aged cheeses, gourmet crackers, spreads and lahvas

Seasonal Fruit & Artisanal Cheese Platter \$500

Seasonal fruit and cave aged cheeses, gourmet crackers, spreads and lahvas

Artisanal Cheese & Charcuterie Platter \$750

Cave aged cheeses and an array of grilled and pickled vegetables, cured Italian meats, artisanal cheeses, marinated olives, compotes, spreads, assorted grilled breads and lahvas

WOOD FIRED PIZZA

12" Classic 8 Slice Pizza \$22/pizza

Choice of cheese only or cheese and pepperoni

Specialty Pizzas Available Inquire About Pricing



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ADDITIONAL HORS D'OEUVRES

Smoked Salmon Mousse \$5/piece
Served in phyllo cup

Cajun Shrimp Bites \$5/piece
Served with cucumber slaw

Classic Shrimp Cocktail Shooters \$5/piece
Served with tequila cocktail sauce

Mini Quiche \$3.50/piece
Savory egg and cheese filling in a flaky and buttery pastry shell

Stuffed Cremini Mushrooms \$3.50/piece
Vegetarian or stuffed with sausage and parmesan cheese

Baked Brie \$90
Served with mango chutney, feeds 25 people

Buffalo Wings \$3/piece
Served with bleu cheese dip

Spinach Artichoke Fondue \$65
Served with crostini, feeds 25 people

Assorted Seasonal Soup Shooters \$3.50/piece

Spanakopita \$3.50/piece

Mini Chicken Cordon Bleu \$3/piece

House Made Lamb Meatballs \$4/piece
Served with tzatziki

Baby Lamb Chops \$5/piece
Served with mint pesto

Blueberry Chipotle Short Rib Tacos \$5/piece
Served with cabbage and jalapeño

Coconut Shrimp \$5/piece

Lobster Rolls \$5/piece
Served with mango aioli

Arancini Lollipops \$5/piece
Served with arborio rice and Italian cheeses



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BAR PACKAGES

Shots are not served at any banquet event. All bar packages require a minimum of 25 people.

HOST BAR *(Priced per person)*

House Brands 1hr: \$16 | 2hr: \$18 | 3hr: \$20 | 4hr: \$22
house brands of bourbon, scotch, vodka, whiskey, gin and rum

Call Brands 1hr: \$20 | 2hr: \$23 | 3hr: \$26 | 4hr: \$29
Jim Beam White Label, Dewar's, Smirnoff, Beefeater, Seagram's 7, Bacardi Silver, Southern Comfort

Premium Brands 1hr: \$23 | 2hr: \$26 | 3hr: \$29 | 4hr: \$32
Jack Daniels Black, Johnny Walker Red, Titos, Tanqueray, Canadian Club, Bacardi Silver and Captain Morgan and Southern Comfort

Ultra Premium Brands 1hr: \$30 | 2hr: \$34 | 3hr: \$38 | 4hr: \$42
Crown Royal or Jameson Whiskey, Grey Goose Vodka, Bacardi Rum, Botanist Gin, Woodford Reserve Bourbon, Peach Schnapps, Triple Sec and Captain Morgan's Spiced Rum

CASH/TALLY BAR *(Priced per drink)*

All cash/tally bars are priced per drink and include domestic and imported beers, house wines, juices, mixers and assorted sodas. All bars require a bartender. Bartender fee for up to 4 hours is \$200/bartender - \$25 will be applied for additional hours. Cash bar pricing is inclusive of tax and service charge and applies when each individual is purchasing their own drinks. Tally bar pricing is subject to tax and service charge and applies when the host of the event is being charged on a consumption basis.

	CASH	TALLY
House Brand Cocktails	\$6	\$5
Call Brand Cocktails	\$7	\$6
Premium Brand Cocktails	\$8	\$7
House Wines (by the glass)	\$6	\$5
Domestic Beers	\$5	\$4
Imported Beers	\$6	\$5
Sodas	\$3	\$3
Juice	\$3	\$3
Pellegrino Water	\$5	\$4

	CASH	TALLY
House Brand Martini	\$8	\$6
Call Brand Martini	\$9	\$7
Premium Brand Martini	\$12	\$10
House Brand Manhattan	\$8	\$6
Call Brand Manhattan	\$9	\$7
Premium Brand Manhattan	\$12	\$10
Cordials	\$9	\$7
House Champagne	\$6	\$5

SPECIALTY BAR *(Priced per drink)*

All specialty bars are priced per person and include appropriate mixers and garnishes. All bars require a bartender. Bartender fee for up to 4 hours is \$200/bartender.

International Coffee Bar \$11/person/hour
Regular and Decaffeinated Coffee with Bailey's Irish Cream, Kahlua, Jameson Irish Whiskey, Amaretto, Disaronno, Frangelico, Whipped Cream, Chocolate Shavings, Vanilla, Peppermint Sticks, Cinnamon Sticks, Sugar Cubes

Bloody Mary Station \$10/person/hour

Cordials Bar \$11/person/hour
Amaretto, Disaronno, Bailey's Irish Cream, Kahlua, Sambuca, Frangelico, Courvoisier VS, Grand Marnier

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BAR PACKAGES *(Continued)*

BEER

Domestic Beer

Labatt, Blue Light, Budweiser, Michelob Ultra, Coors NA, Bud Light

Imported Beer

Heineken, Amstel Light, Corona Extra

Local Micro Brewery Beer

Available Upon Request

Seltzer

White Claw, Truly, High Noon

WINE

Red Wine

Merlot, Cabernet Sauvignon, Pinot Noir

White Wine

Chardonnay, Pinot Grigio, Moscato, Riesling

BAR ENHANCEMENTS:

Champagne Toast \$4/person

Non-Alcoholic Punch \$30/gallon

Mimosa Punch \$40/gallon

Sangria Punch \$40/gallon

Poinsettia Punch \$40/gallon

Traditional Wine Punch \$40/gallon

House Wines by the Bottle \$25/bottle



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IMPORTANT INFORMATION

Due to licensing requirements and for quality control, all food and beverage served at Crowne Plaza® Niagara Falls, NY - Riverside must be supplied and prepared by the hotel. Menu prices will be confirmed on Banquet Event Orders (BEOs).

Every banquet, special function or package deal is subject to a 23% Administrative Fee on the total food and beverage charges, plus 8% sales tax. Included as part of the Administrative Fee is a 15% Gratuity that is paid directly to food and beverage service staff. The remaining of the Administrative Fee is an Administrative Charge. The Administrative Charge is for the administration of the banquet, special function or package deal and is used to offset our costs and fees in connection with the event. The Administrative Charge is not a gratuity or tip, or a charge purported to be a gratuity or tip, and no part of the Administrative Charge will be distributed (as a gratuity, tip or otherwise) to any employees who provided service to guests.

Rather, the entire Administrative Charge is retained solely by the hotel.

Any other fee or charge, including, but not limited to, set up fees, labor fees, or bartender, carver or food station fees, are for such specified purposes and are not a gratuity or tip, or a charge purported to be a gratuity or tip, and no part of such other fee or charge will be distributed (as a gratuity, tip or otherwise) to any employees who provided service to guests.

SET-UP FEE

A set-up fee of \$100.00 will be applied to all food & beverage events of less than 100 people. Set-up fees are subject to tax.

Room rental fees will be applied to events that only offer beverage/break service. Rental fees are based upon meeting room size requirements and time frame. Room rental fees are subject to tax.

INTERESTED IN BOOKING YOUR SPECIAL EVENT?

Contact our sales department today for more information.

Annie Burns

DIRECTOR OF EVENTS & CATERING

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