



**CROWNE PLAZA®**  
AN IHG HOTEL

# STUNNING VIEWS, UNFORGETTABLE MOMENTS

## 2025 WEDDING MENU

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Say 'I do' with breathtaking views of the Niagara River.



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

# YOUR LOVE STORY BEGINS WITH THE PERFECT BACKDROP

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Thank you for considering Crowne Plaza® Niagara Falls, NY - Riverside for your special day. Nestled along the scenic Niagara River, our venue offers a breathtaking backdrop to celebrate your love story. We are honored to be part of such an important milestone and are dedicated to making your wedding as seamless and memorable as possible.

At Crowne Plaza, we are proud to offer a variety of wedding packages designed to fit different budgets and preferences. Whether you envision an elegant plated dinner or a more casual buffet-style reception, we have options to satisfy every taste. Each package includes a personal tasting experience with our Executive Chef, where you will curate your perfect menu.

We look forward to helping you create memories that will last a lifetime. Let's make your dream wedding a reality!



**BOOK YOUR WEDDING TODAY!**

**ANNIE BURNS** Director of Events & Catering  
716-299-0344 ext.2205 | [aburns@cpniagarafalls.com](mailto:aburns@cpniagarafalls.com)

  
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# PLATED DINNER SERVICE

## Plated Package #1 \$68/person

Package Includes:

- Seasonal Fruit & Vegetable Display  
*fruits and vegetables with assorted dips and spreads*
- 4 Hour House Brand Open Bar
- Choice of Five (5) House Wines
- Choice of Three (3) Bottled Domestic Beers
- Champagne Toast for the Head Table

## Plated Package #2 \$78/person

Package Includes:

- Seasonal Fruit & Vegetable Display  
*fruits and vegetables with assorted dips and spreads*
- 4 Hour Call Brand Open Bar
- Choice of Five (5) House Wines
- Choice of Three (3) Bottled Domestic Beers
- Champagne Toast and Bottled Wine Service  
*during dinner service*

### ENTRÉE SELECTIONS:

*All entrées served with Chef Kevin's suggested salad, seasonal vegetables and side, customized at your tasting.*

- French Breast of Chicken  
*with rosemary demi*
- Grilled Frenched Pork Chop  
*with apple or pear chutney*
- Mediterranean Stuffed Chicken Breast  
*with spinach, roasted red pepper and feta served with lemon dill cream*
- Mushroom Risotto
- Coconut Curry Tofu

### ENTRÉE SELECTIONS:

*All entrées served with Chef Kevin's suggested salad, seasonal vegetables and side, customized at your tasting.*

- French Breast of Chicken  
*with rosemary demi*
- Grilled Frenched Pork Chop  
*with apple or pear chutney*
- Mediterranean Stuffed Chicken Breast  
*with spinach, roasted red pepper and feta served with lemon dill cream*
- Filet of Sirloin  
*with demi-glace sauce*
- Seared Salmon  
*with dill cream or tangerine glaze*
- Mushroom Risotto
- Coconut Curry Tofu



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# PLATED DINNER SERVICE *(Continued)*

## Plated Package #3 \$99/person

### Package Includes:

- Seasonal Fruit, Artisanal Cheese & Charcuterie Display  
*grilled and pickled vegetables with assorted crackers, dips and spreads, cured domestic and Italian meats*
- Choice of Two (2) "Butler Passed" Hors D'oeuvres
- Four Hour Premium Brand Open Bar
- Choice of Five (5) House Wines
- Choice of Three (3) Bottled Domestic Beers
- Champagne Toast and Bottled Wine Service  
*during dinner service*

### ENTRÉE SELECTIONS:

*All entrées served with Chef Kevin's suggested salad, seasonal vegetables and side, customized at your tasting.*

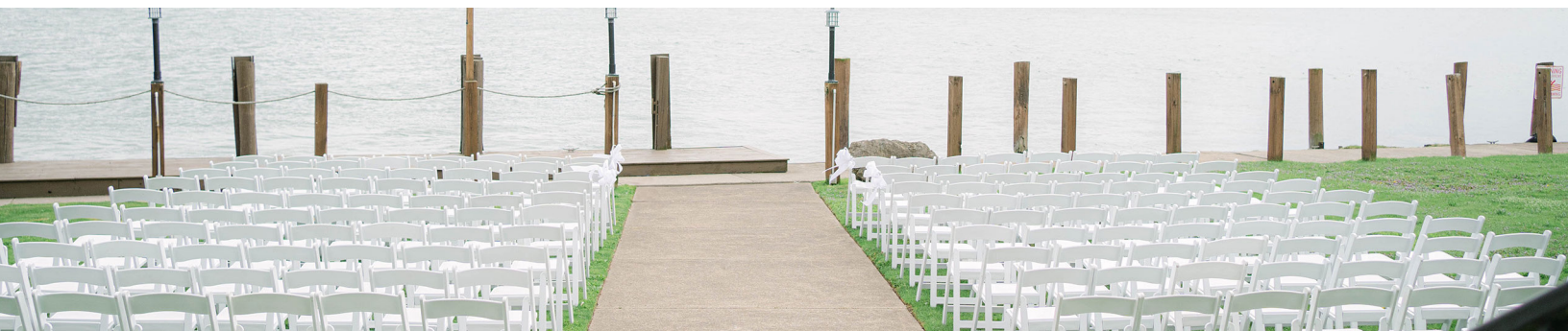
- French Breast of Chicken  
*with rosemary demi*
- Grilled Frenched Pork Chop  
*with roasted fuji apple cider glaze*
- Mediterranean Stuffed Chicken Breast  
*with spinach, roasted red pepper and feta served with lemon dill cream*
- Filet of Sirloin  
*with a demi-glace sauce*
- Grilled Mahi Mahi  
*with mango pineapple salsa*
- Seared Salmon  
*with dill cream or tangerine glaze*
- NY Strip Steak  
*with demi-glace sauce and roasted cipollini onions*
- Queen Cut Prime Rib  
*with Yorkshire pudding*
- Seared Sea Bass  
*with heirloom tomato sauce*
- Herb Marinated Seared Tofu  
*with heirloom tomato sauce*
- Mushroom Risotto
- Coconut Curry Tofu

OR

### DUET 4-6OZ. ENTRÉE SELECTIONS: (CHOOSE TWO)

*All entrées served with Chef Kevin's suggested salad, seasonal vegetables and side, customized at your tasting.*

- French Breast of Chicken  
*with rosemary demi*
- Grilled Frenched Pork Chop  
*with apple and pear chutney*
- Mediterranean Stuffed Chicken Breast  
*with spinach, roasted red pepper and feta served with lemon dill cream*
- Filet of Sirloin  
*with a demi-glace sauce*
- Grilled Mahi Mahi  
*with mango pineapple salsa*
- Seared Salmon  
*with dill cream or tangerine glaze*
- Continental NY Strip Steak  
*with demi-glace sauce and roasted cipollini onions*
- Slow Braised Beef Short Ribs  
*in a red wine pan jus*
- Seared Pork Tenderloin  
*with a fuji apple compote and cider glaze*
- Mushroom Risotto
- Coconut Curry Tofu



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# PLATED DINNER SERVICE *(Continued)*

## Plated Package #4 \$115/person

### Package Includes:

- Seasonal Fruit, Artisanal Cheese & Charcuterie Display *grilled and pickled vegetables with assorted crackers, dips and spreads, cured domestic and Italian meats*
- Choice of Two (2) 'Butler Passed' Hors D'oeuvres
- 4 Hour Ultra Brand Open Bar
- Choice of Five (5) House Wines
- Choice of Three (3) Bottled Domestic, Imported or Local Micro Brewery Beers
- Champagne Toast and Bottled Wine Service *during dinner service*

## DUET 4-6OZ. ENTRÉE SELECTIONS: (CHOOSE TWO)

*All entrées served with Chef Kevin's suggested salad, seasonal vegetables and side, customized at your tasting.*

- French Breast of Chicken *with rosemary demi*
- Grilled Frenched Pork Chop *with fuji apple compote and cider glaze*
- Mediterranean Stuffed Chicken Breast *with spinach, roasted red pepper and feta served with lemon dill cream*
- Filet of Sirloin *with a demi-glace sauce*
- Grilled Mahi Mahi *with mango pineapple salsa*
- Seared Salmon *with dill cream or tangerine glaze*
- Continental NY Strip Steak *with demi-glace sauce and roasted cipollini onions*
- Slow Braised Beef Short Ribs *in a red wine pan jus*
- Pan Seared Butter Basted Filet Mignon *with demi-glace*
- Lobster Tail (Market Price)
- Seared Sea Bass *with heirloom tomato sauce*
- Mushroom Risotto
- Coconut Curry Tofu



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# BUFFET DINNER SERVICE

All buffets require a minimum of 25 people. Buffet service runs for 90 minutes in length.

## Buffet Package #1 \$75/person

Package Includes:

- Choice of Two (2) Salads, Two (2) Entrées, One (1) Pasta, One (1) Vegetable and One (1) Starch
- Seasonal Fruit & Vegetable Display  
*fruits and vegetables with assorted dips and spreads*
- 4 Hour Call Brand Open Bar
- Choice of Five (5) House Wines
- Choice of Three (3) Bottled Domestic Beers
- Champagne Toast and Bottled Wine Service  
*during dinner service*

## Buffet Package #2 \$85/person

Package Includes:

- Choice of Two (2) Salads, Two (2) Entrées, One (1) Pasta, One (1) Vegetable and One (1) Starch
- Domestic Cheese & Seasonal Fruit Display  
*cheese and fruit display with assorted dips, crackers and spreads*
- Choice of Two (2) Butler Passed Hors D'Oeuvres
- 4 Hour Premium Brand Open Bar
- Choice of Five (5) House Wines
- Choice of Three (3) Bottled Domestic Beers
- Champagne Toast and Bottled Wine Service  
*during dinner service*

## Buffet Package #3 \$95/person

Package Includes:

- Choice of Two (2) Salads, Two (2) Entrées, One (1) Pasta, One (1) Vegetable and One (1) Starch
- Seasonal Fruit, Artisanal Cheese & Charcuterie Display  
*grilled and pickled vegetables with assorted crackers, dips and spreads, cured domestic and Italian meats*
- Choice of Two (2) Butler Passed Hors D'Oeuvres
- 4 Hour Ultra-Premium Brand Open Bar
- Choice of Five (5) House Wines
- Choice of Three (3) Bottled Domestic, Imported or Local Micro Brewery Beers
- Champagne Toast and Bottled Wine Service  
*during dinner service*

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# MENU ITEM SELECTIONS

## SALAD CHOICES

### Classic Caesar Salad

Crisp romaine, house croutons, grated parmesan with house made creamy garlic dressing

### Mixed Green Salad

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

### Arugula and Shaved Parmesan Salad

Fresh basil, parmesan Reggiano, seasonal baby tomatoes and Bermuda onions

### Greek Pasta Salad

Oregano vinaigrette, feta cheese, banana peppers and spinach

### Farro Salad

Brussel sprouts, roasted squash and pecans

### Spinach Salad

Seasonal melon balls and pancetta lardons

### Arugula and Watermelon Salad

With feta and mint

## ENTRÉE CHOICES

### Herb Crusted, Slow Roasted Strip Loin\*

House made rosemary demi-glace

### Roasted Top Round of Beef\*

Au jus, weck & kaiser rolls and horseradish mayo

### Homestyle Roasted Turkey Breast\*

Served with traditional gravy

### Roasted Pork Loin\*

Apple and pear chutney

### Pecan Crusted Chicken Breast

Maple bourbon sauce

### Seared or Poached Faroe Island Salmon

Tangerine glaze OR dill cream sauce

### House Brined Bone-In Roasted Chicken

### Chicken Milanese

Accompanied with arugula, tomato and parmesan salad

### Traditional Paella

### Seitan Stir-Fry

Seitan stir-fry over coconut basmati rice

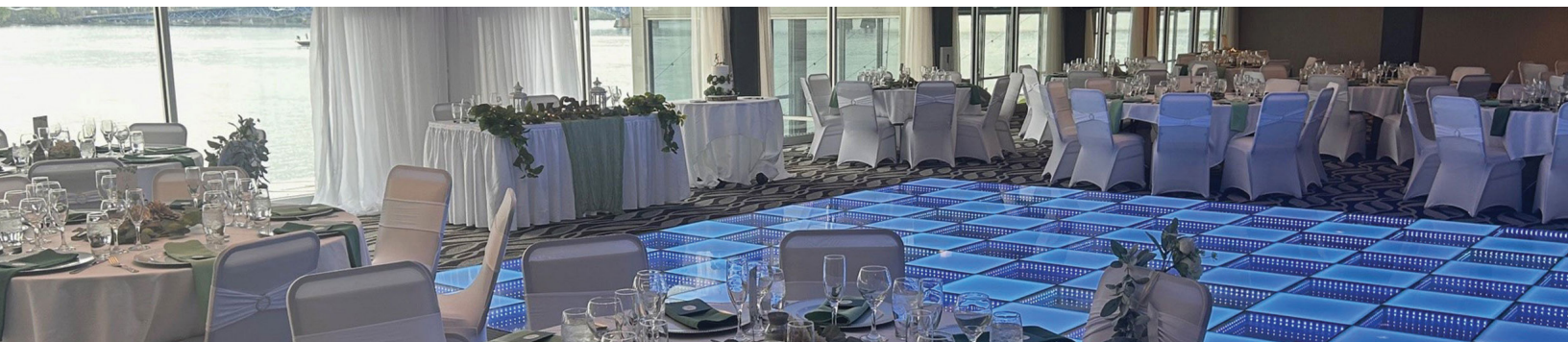
### Cajun Blackened Chicken

Mango Pineapple Salsa

### Buttermilk Fried Chicken

## CHEF ATTENDED CARVING STATION | \$50/CHEF

- Available for buffet entrées highlighted with an asterisk



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# MENU ITEM SELECTIONS *(Continued)*

## PASTA CHOICES

Baked Three Cheese Macaroni

Tortellini

Served in a roasted red pepper tomato cream sauce

Cheese Lasagna Rolls

Norcina Con Tortufa

Served in a sausage and mushroom cream sauce

Traditional Bolognese

Pasta A Verdura

Vegetarian pasta with seasonal vegetables

Orecchiette

Served with truffle ricotta cream

Crema Pesto

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

## VEGETABLE CHOICES

Roasted Seasonal Vegetable Medley

Roasted Brussel Sprouts

Roasted Root Vegetables

Oven Roasted Broccolini

With garlic fresh herbs

Rosemary Scented Roasted Carrot Spikes

Succotash

Haricots Vert

## STARCH CHOICES

Herb Roasted Parmesan Baby Red Potatoes

Traditional Mashed Sweet Potatoes

Herb Roasted Fingerling Potatoes

Loaded Baked Potatoes

Almond Jasmine Rice

Yukon Gold Garlic Mashed Potatoes

Barley Risotto

Spanish Rice

## BUTLER PASSED HORS D'OEUVRES

Available in Plated Packages #3-4 and Buffet Packages #2-3

Smoked Salmon Mousse

Served in phyllo cup

Mini Quiche

Savory egg and cheese filling in a flaky and buttery pastry shell

Stuffed Cremini Mushroom

Vegetarian or stuffed with sausage and parmesan cheese

Spanakopita

Mini Chicken Cordon Bleu

Arancini Lollipops

With Arborio rice and Italian cheeses

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# ADDITIONAL DISPLAYS & PIZZA

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

### Seasonal Vegetable Display Sm: \$90 | Lg: \$155

Seasonal vegetables with a variety of dips

### Seasonal Fresh Fruit Display Sm: \$95 | Lg: \$175

Seasonal fresh fruit with honey yogurt

### Domestic Cheese Display Sm: \$190 | Lg: \$300

Domestic cheese with assorted crackers and breads

### Artisanal Cheese Platter Sm: \$230 | Lg: \$405

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 \$325

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

### Seasonal Fruit & Domestic Cheese Display \$375

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

### Grilled & Raw Vegetables with Artisanal Cheese Platter \$475

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

### Seasonal Fruit & Artisanal Cheese Platter \$525

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** \$4/piece

Served in phyllo cup

**Cajun Shrimp Bites** \$4/piece

Served with cucumber slaw

**Classic Shrimp Cocktail Shooters** \$4/piece

Served with tequila cocktail sauce

**Mini Quiche** \$3/piece

Savory egg and cheese filling in a flaky and buttery pastry shell

**Stuffed Cremini Mushrooms** \$3/piece

Vegetarian or stuffed with sausage and parmesan cheese

**Baked Brie** \$85

Served with mango chutney, feeds 25 people

**Buffalo Wings** \$3/piece

Served with bleu cheese dip

**Spinach Artichoke Fondue** \$60

Served with crostini, feeds 25 people

**Assorted Seasonal Soup Shooters** \$3/piece

**Spanakopita** \$3/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** \$4/piece

Served with cabbage and jalapeño

**Coconut Shrimp** \$4/piece

**Lobster Rolls** \$5/piece

Served with mango aioli

**Arancini Lollipops** \$4/piece

Served with arborio rice and Italian cheeses



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# BAR PACKAGES

## LIQUOR

### House Brands

house brands of bourbon, scotch, vodka, whiskey, gin and rum

### Call Brands

Seagrams 7, Smirnoff Vodka, Bacardi Rum, Beefeater Gin, Jim Beam Bourbon, Peach Schnapps and Triple Sec

### Premium Brands

Canadian Club Whiskey, Tito's Vodka, Bacardi Rum, Bombay Sapphire Gin, Makers Mark Bourbon, Peach Schnapps and Triple Sec

## BEER

### Domestic Beer

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

### Imported Beer

Heineken, Amstel Light, Corona Extra

## WINE

### Red Wine

Merlot, Cabernet Sauvignon, Pinot Noir

## UPGRADE YOUR CHAMPAGNE TOAST

Dr. Konstantin Frank \$3

### Ultra Premium Brands

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

### Local Micro Brewery Beer

Available Upon Request

### Seltzer

White Claw, Truly, High Noon

### White Wine

Chardonnay, Pinot Grigio, Moscato, Riesling

Lombard \$5



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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.

## INTERESTED IN BOOKING YOUR WEDDING?

Contact our sales department today for more information.  
We can't wait to make your dreams come true!

**Annie Burns**

DIRECTOR OF EVENTS & CATERING

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