



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 accommodations in our Sunset Suite

Get ready room for your wedding day

Complimentary private chef attended menu tasting for two

A selection of white, cream, or black table linen

Discount on overnight accommodations for second floor rental

20% off on spa services at our in-house Spa

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.

All menus 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, 4% Service Charge and 8% New York State Sales Tax



Food and Beverage Minimums and Catering Guidelines

Event Space Capacities

Fairbanks Room – 80 Guests

Lewiston Ballroom- 200 Guests

** Room Rental Fees will be applied to each event space booked

Catering Guidelines & Policies

- I. \$2,000.00 is due upon booking as a nonrefundable advanced deposit, additional deposits are required and will be laid out in your catering contract.
- II. Final Guest count is due 10 days prior to event. We will not accept any changes after the 10 day mark.
- III. All weddings/Events must assign guest to tables and provide a seating chart to the catering manager.
- IV. Place cards must be alphabetized
 - a. If you have a head table, separate those place cards and include a list of the order you would like the cards to be arranged at the head table
 - b. Our catering manager will guide you with the proper meal notations that need to be made
- V. Day of Set Up
 - a. Items that need to be set up by our event team must be delivered no less than 24 hours prior. Everything dropped off must be free of tags, and ready to be set out.
 - b. Our Staff is more than happy to do Standard day of set up of your items. (placement of Favors, place cards, pre-assembled centerpieces, toasting flutes, card box.
 - c. If extensive set up is required a service fee will be applied of \$250.00
 - d. Day of set up for outside vendors can begin at 10:00am
- VI. Hotel Noise Ordinance
 - a. All amplified music must be discontinued no later than 10:30PM. The Hotel noise ordinance is 10:00pm at which time music must be turned down to a tolerable level to avoid guest complaints.

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BANQUET HORS D'OEURVES

HOT

Price Based on 50 Pieces Per Order

We Recommend Two to Three Pieces Per Person in Total

- Assorted Mini Pizza Slices 68
- Sausage Medallion with Caramelized Onions and Mustard 84
- Vegetable Spring Rolls 84
- Sausage and Cheese Stuffed Mushrooms 99
- BBQ Meatballs 99
- Buffalo Wing Dip on Crostini 99
- Assorted Mini Quesadillas 84
- Coconut Rice Balls 99
- Fried Goat Cheese Balls with Berries and Bacon 128
- Mini Chicken or Beef Shish Kabobs 134
- Crab Cakes with Remoulade 136
- Bacon Wrapped Scallops 141
- BBQ Shrimp Skewers 134

COLD

Price Based on 50 Pieces Per Order

We Recommend Two to Three Pieces Per Person in Total

- Bruschetta on Crostini 68
- Balsamic Onion Jam with Blue Cheese and Micro Greens on Crostini 68
- Caprese Skewers 68
- Fruit Skewers 80
- Baby Stuffed Potatoes with Sour Cream, Bacon and Chives 80
- Tofu Lettuce Wraps 99
- Asparagus Wrapped in Prosciutto with Lemon Cream Cheese 116
- Smoked Salmon on Cucumber with Cream Cheese and Dill 116
- Seared Ahi Tuna Lettuce Wraps 128
- Shrimp Cocktail 134
- Mini Lobster Rolls 163

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DISPLAY

Fresh Fruit Display

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

5 pp

Cheese Displays

Assorted Selection of Cheeses with Crackers

6 pp

Crudité

Raw Vegetables Served with an Assortment of
Dips

4 pp

Spinach and Artichoke Dip

Spinach and Artichoke Served Hot with Crostini
and Crackers

5 pp

Buffalo Wing Dip

Our Famous Buffalo Wing Dip Served Hot with
Crostini's

6 pp

Antipasto

Assorted Cured Meats, Cheeses, and
Accompaniments

10 pp

Smoked Salmon

Smoked Salmon Served with Chopped Eggs,
Capers, Red Onions, Cream Cheese, Crostini,
and Flatbread Crackers

7 pp

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SALADS

All Plated Entrees Include Choice of House Salad or Caesar Salad and Dinner Rolls
You Can Choose to Upgrade your Dinner Rolls to Assorted Flavored Rolls for 3.00pp
You Can Choose to Upgrade your Butter to Assorted Flavored Butter for 1.50pp

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
2.50pp

Spinach Salad

Baby Spinach, Blue Cheese, Tomatoes, Red Onions with Caramelized Onion and Bacon Dressing
2.50pp

Arugula Salad

Arugula and Romaine, Dried Cranberries, Mandarin Oranges, Feta Cheese, and Citrus Herb Dressing
2.50pp

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PLATED ENTREES

Poultry

Chicken Piccata 23

Chicken Marsala 23

Roasted Chicken with
Lemon-Thyme Gravy 23

Bruschetta Chicken 23

Jerk Chicken with Fruit Salsa
25

Pork

Cider Brined Pork with
Caramelized Onions 23
Pork Chop Normandy 24

Beef

Sirloin 27

Strip Steak 31

Filet of Tenderloin 34

**Select One Sauce to
Accompany your Beef**

Chimichurri Sauce

Mushroom Demi- Glaze

Compound Butter

Red Wine Demi-Glaze

Seafood

Coconut Mahi Mahi 26

Baked Shrimp Scampi 28

Seared Salmon with
Béarnaise Sauce 28

Vegetarian

Marinated Grilled Vegetables
20

Eggplant Lasagna 21

Mushroom Wellington 22

Marinated Seared Tofu 23

VEGETABLES

Please Pick One Vegetable to Accompany All Plated
Entrees

Zucchini and Squash

Whipped Fall Squash

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

Cheddar Mashed Potatoes

Goat Cheese & Chives Mashed Potatoes

Sweet Potato Mashed

Classic Risotto

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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, French Fries

SELECT ONE:

Honey Glazed Carrot, Ratatouille, Green Beans,
Whipped Winter Squash, 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, Panko Breaded Cod, Meatballs
in Marinara, Pot Roast

26pp

** Add a second protein option 4pp**

CARVING STATION UPGRADES:

Carved Turkey Breast, Carved Pork Loin, Carved
Roast Beef, or Carved Ham 3pp

Carved Prime Rib 6pp

Carved Striploin 5pp

Carved Tenderloin 8pp

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BAR MENU

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

BAR PACKAGES BY HOUR

Minimum four-hour bar for all wedding packages

SILVER BAR

Two Hours 20 per person

Four Hours 30 per person

Additional Hour 5 per person

GOLD BAR

Two Hours 25 per person

Four Hours 35 per person

Additional Hour 5 per person

STATION BAR

Not available for weddings

BEER & WINE

ONE HOUR 12 per person

TWO HOURS 18 per person

FOUR HOURS 28 per person

Pop Station 3 per person

Ice Tea & Lemonade Station 5 per person

Alcoholic Punch 7 per person

Wine Punch or Champagne Punch 8 per person

Specialty Cocktail Stations (Manhattans, Martinis, etc.) can be Added to Your Event at a Separate Agreed Upon Price

CHAMPAGNE TOAST

29 per bottle

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