



*Schedule a Tour*  
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# Sheraton<sup>®</sup>

NIAGARA FALLS

MARRIOTT  
**BONVOY**<sup>™</sup>

**The Sheraton Niagara Falls®  
Wedding Packages Include**

Personal Dedicated Event Manager

Special Room Rates for Overnight Guests

Black, White, or Ivory Table Linens

Black, White, or Ivory Napkins

Mirrored Centerpiece with Votive Candles on Guest Tables

Complimentary Parking

Menu Tasting for Up to 4 guests

Waived Bartender Fees

Complimentary Cake Cutting

Complimentary Room Rental for Reception

Complimentary Suite for the Bride & Groom on the Night of  
your wedding

Complimentary One Night Stay Certificate for Your One  
Year Anniversary

Complimentary Dancefloor, Staging, Head Table, Gift Table,  
Cake Table, DJ Table, and Placecard Table

# **Classic**

**\$59 per person**

4 Hour Tier I Open Bar

*Tito's Vodka, Tanqueray Gin, Cruzan Rum, Seagram's Whiskey, Jim Beam Bourbon, Johnny Walker Red Scotch, Sauza Gold Tequila, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Gris, White Zinfandel, Soda, Bottled Water, plus Domestic Beer: Budweiser, Bud Light, Labatt Blue & Labatt Blue Light Craft Beer: Blue Moon & Samuel Adams Imported Beer: Heineken & Corona*

Domestic Cheese & Garden Vegetable Crudité Display  
During Cocktail Hour

Champagne Toast

Your Wedding Cake Served with Starbucks Coffee & Tazo Tea

*Up to (2) Two Plated Entrees*

*Entrees include Rolls & Butter, Salad, and Choice of Vegetable and Starch*

Grilled Breast of Chicken with Fresh Chimichurri

Chicken Saltimbocca

Lemon Pepper Tilapia

New York Strip Steak

# Elegant

**\$69 per person**

4 Hour Tier I Open Bar

*Tito's Vodka, Tanqueray Gin, Cruzan Rum, Seagram's Whiskey, Jim Beam Bourbon, Johnny Walker Red Scotch, Sauza Gold Tequila, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Gris, White Zinfandel, Soda, Bottled Water, plus Domestic Beer: Budweiser, Bud Light, Labatt Blue & Labatt Blue Light*

*Craft Beer: Blue Moon & Samuel Adams*

*Imported Beer: Heineken & Corona*

Domestic Cheese & Garden Vegetable Crudité Display  
During Cocktail Hour

(3) Three Butler Passed Hors D'oeuvres

Champagne Toast

Your Wedding Cake Served with Starbucks Coffee & Tazo Tea

(1) One Late Night Snack Station

*Up to (2) Two Plated Entrees*

*Entrees include Rolls & Butter, Salad, and Choice of Vegetable and Starch*

Chicken Madeira

Chicken Roulade

with Prosciutto, Fresh Mozzarella & Fresh Herbs

Cider-Brined Pistachio Crusted Pork Chop

Braised Beef Short Ribs

In a Cabernet Demi Glaze

6 oz Filet of Sirloin

6 oz Filet of Beef Tenderloin – add \$10

# Premier

**\$82 per person**

4 Hours Open Tier II Bar

*Greg Goose Vodka, Bombay Gin, Bacardi Rum, Crowne Royal Whiskey, Maker's Mark Bourbon, Glenlivet Scotch, Jose Cuervo Gold, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Gris, White Zinfandel, Soda, Bottled Water, plus Domestic Beer: Budweiser, Bud Light, Labatt Blue & Labatt Blue Light Craft Beer: Blue Moon, Samuel Adams, Woodcock IPA Imported Beer: Heineken & Corona*

Domestic Cheese & Garden Vegetable Crudité Display  
During Cocktail Hour

(3) Three Butler Passed Hors D'oeuvres

Champagne Toast

(2) Two Bottles of House Wine per Table

Your Wedding Cake Served with Coffee & Tea

(1) One Late Night Snack Station

*Choice of (1) One Dual Entrée*

*Entree includes Rolls & Butter, Salad, and Choice of Vegetable and Starch*

6 oz Filet & Chicken Madeira

6 oz Sirloin & Jumbo Shrimp

Stuffed with Monterey Jack Blend & Wrapped in Hickory Smoked Bacon

Grilled Salmon Glazed & Braised Short Ribs  
with Hazelnut Frangelico Butter in a Cabernet Demi Glaze

# The Crowne Jewel Buffet

**\$74 per person**

4 Hour Tier I Open Bar

*Tito's Vodka, Tanqueray Gin, Cruzan Rum, Seagram's Whiskey, Jim Beam Bourbon, Johnny Walker Red Scotch, Sauza Gold Tequila, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Gris, White Zinfandel, Soda, Bottled Water, plus*

*Domestic Beer: Budweiser, Bud Light, Labatt Blue & Labatt Blue Light*

*Craft Beer: Blue Moon & Samuel Adams*

*Imported Beer: Heineken & Corona*

Domestic Cheese & Garden Vegetable Crudité Display

During Cocktail Hour

(3) Three Butler Passed Hors D'oeuvres

Champagne Toast

Your Wedding Cake Served with Coffee & Tea

(1) One Late Night Snack Station

*Buffet Dinner*

## **Choice of (1) One Served Salad**

Tossed Greens

with Seasonal Vegetables

Traditional Caesar

Fresh Shaved Parmesan & Garlic Croutons

Fresh Baby Spinach

with Strawberries, Candied Walnuts & Bacon

Shallot Vinaigrette

## **Choice of (1) One Vegetable:**

Fresh Seasonal Medley

Greens Beans with Italian Vinaigrette

Steamed Broccoli with Lemon Butter

Roasted Brussel Sprouts

with Grapes & Applewood Bacon

## **Choice of (1) One Pasta:**

Pasta Primavera

Eggplant Lasagna

Pancetta Mac & Cheese

## **Choice of (1) One Starch**

Baby Red Skin Mashed Potatoes

Maple Butter Sweet Potato Puree

Wild Mushroom & Orzo Rice Pilaf

Three Cheese Garlic Scalloped

Potatoes

## **Choice of (2) Two Entrees**

*Add a Third Entrée for \$5*

Chicken Marsala

Chicken Parmigiana

Slow Roasted Sliced Sirloin

with Mushroom Demi-Glace

Lemon Pepper Tilapia

Beef Tips Bourguignon

Sage Crusted Turkey Breast

with Peppered Cranberry Jam

Baked Orecchiette

with Italian Sausage

Sheraton Niagara Falls ® • 300 Third Street • Niagara Falls, NY 14303 • (716) 278 – 2664

All prices subject to service charges, fees, and tax.

# Hors D'oeuvres

*The Elegant, Premier, and Crowne Jewel Package include your choice of up to (3) Three of the Options Below. Ask your Event Manager about adding additional items to your package!*

## Chilled

Chicken Bacon Ranch Pinwheels

Vegetarian Pinwheels

Caprese Skewers  
with Fig Balsamic Shooter

Bacon Pineapple & Water Chestnut Bites

Turkey Gouda & Apple Tea Sandwiches (+\$2.50)

Raspberry Brie Tartlets

Classic Bruschetta

Prosciutto Wrapped Asparagus (+\$2)

Shrimp & Pork Fresh Spring Rolls (+\$2.50)  
with Chili Lime Dressing

Boston Bibb Lettuce Wraps (+\$2.50)  
with Cashew Sesame Chicken, Bean Sprouts & Bamboo Shoots

Cucumber Cups (+\$2.50)  
with Four Cheese Mousse Drizzled with Chive Oil

## Hot

Assorted Mini Quiche

Bacon Wrapped Stuffed Jalapenos

Corn & Crab Stuffed Fresno Peppers (+\$2.50)

Spicy Brown Sugar Bacon Wrapped Smokies

Friend Artichoke Hearts  
with Lemon Mayo Dipping Sauce

Boursin Cheese & Artichoke Stuffed Mushrooms (+\$2.50)

Italian Sausage & Swiss Cheese Stuffed Mushrooms (+\$2.50)

Mini Friend Spring Rolls

Pork Pot Stickers  
with Szechuan Dipping Sauce

Chipotle Pork Meatballs or Swedish Meatballs

Pancetta Mac & Cheese Balls

# Late Night Stations

*The Elegant, Premier, and Crowne Jewel Package include your choice of (1) One Late Night Snack Station  
Add an Additional Late Night Snack Station for \$5 per person*

Cuban Style Sliders

Classic Buffalo Wings (Hot, Medium, Mild, or BBQ)  
with Celery, Carrots & Bleu Cheese

Chicken Tenders with Assorted Sauces

Carnita Slider with Jalapeno & Frizzled Shallots

Cheese & Pepperoni Pizza

Niagara Falls Pizza Logs with Marinara Dipping Sauce

Mac & Cheese Balls with Chipotle Aioli

## The Walking Taco (+ \$4)

Individual Bags of Doritos & Fritos with assorted toppings including ground beef and assorted accompaniments. Mix, Shake, and Vamonos!

# Special Touches

## Carving Stations

*Stations can be added to cocktail hour or buffet dinner*

River Valley Pit Ham - \$5

Roasted Sirloin - \$7

Prime Rib of Beef - \$9

Sage Crusted Turkey Breast - \$5

Boneless Leg of Lamb - \$11

**Fresh Fruit Display** - \$195 per 50 guests

Assorted Sliced Fruits & Seasonal Berries Served with Strawberry Greek Yogurt Dip

**Mediterranean Display** - \$200 per 50 guests

Roasted Red Peppers, Marinated Artichoke Hearts, Assorted Grilled Vegetables & Olives, Tomato Tapenade, Roasted Garlic Hummus Served with Pita points & Specialty Crackers.

## Classic Shrimp Cocktail

\$8 per person

*Based on 3-4 pieces per person*

## “A Hole Lot of Love” Donut Wall

\$3 per person

Add an extra touch of sweetness to your special event! Use the hotel's standard décor, or bring in your own personalized sign & décor.

**Customizable LED Colored Uplights** - \$25 each

Whole Ballroom - \$500





# General Information

## Welcome

Our entire team stands at attention to welcome you and your guests to Sheraton Niagara Falls. We very much look forward to servicing your event and doing our part to create positive memories for all involved. Please review the following sections.

## Minimums

A 50 person minimum is required for the Classic Package. All other packages require a 100 person minimum.

## Guarantees

Final event attendee counts will be due five (5) business days prior to the actual event date. If no guarantee is received the expected number as listed on the event order will act as the final guarantee. All detailing must be complete no less than 3 weeks from your event date.

## Security

The hotel is not responsible for any damage to event space caused by attendees or stolen item or items left behind post event. The contract signer is responsible for any said damages.

## Decor

The hotel does not allow any confetti or materials to be affixed with nails, staples, adhesive tape or any other product that would cause damage. All display materials must be discussed and approved by the hotel's Event Manager prior to the start of any event.

## Service Charge, Taxes & Fees

All food, beverage, audio visual and room rental charges are subject to 20% service charge, 8% state tax and 3.5% destination marketing fee. Prices are subject to change.

## Miscellaneous

No food or beverage not purchased from the hotel is permitted in any event space or common areas without the written permission from the hotel's assigned Event Manager. The hotel reserves the right to request government issued identification for the service of alcohol as well as cease the service of adult beverages to any guest who is interpreted as being intoxicated.

## Payment

Payments can be made via credit card, cash, or certified check. Certified checks must be received ten (10) business days prior to your event.

## Deposit

A non-refundable deposit of \$1,000 or 10% of the Contracted Amount (whichever is greater) is required along with a signed contract to book the space. Additional payments will be required and will be laid out in your contract. Final payment must be in made in full three (3) business days before your event via credit card or ten (10) days via certified check.