

St. Catharines Niagara Suites

SPORTS AND LIESURE PACKAGE 2018



Banquet Functions Please Contact Rachel Patterson Catering@fourpointsstcatharines.com 905.984.8484 x 1822

TEAM MENUS

Whether for breakfast, lunch or dinner, the Four Points by Sheraton St. Catharines Niagara Suites culinary team can cater for each and every team's specific dietary requirements. A private dining space will be organized which can also be used for pre-match team briefings and after game leisure.

All Team Menus are designed to feed 30 guests. Please Order Accordingly.

Items available for Advanced Ordering only, Please place your orders 5 business days before arrival.

Slam Dunk Breakfast

Scrambled Eggs, Breakfast Sausage, Breakfast Potatoes, Fruit Salad. Toast and Spreads

Coffee / Tea and assorted Juices. 300

Hat Trick

A selection of your three classic
Sandwiches Sliced ham, Turkey and
Roast Beef with assorted cheese and
Toppings so you can build it the way you like.
Garden Salad, Pasta Salad
Pitchers of Assorted pop,
Fresh Baked Cookies.

325

Hometown Hero

Caesar Salad, Penne Pasta with Marinara Sauce, Meatballs, Garlic Bread Pitchers of Assorted Pop,
Brownies 310

The Penalty Box

Stadium Hotdogs with all the fixins, House Made Mac & Cheese, Veggies & Dip , Pitchers of Assorted Pop

Rice Krispie Treats. 315

The MVP

Pepperoni Pizza and Cheese Pizza (4 trays) 120 Chicken Wings (hot, med, mild or BBQ) Carrots, Celery & Blue Cheese, Pitchers of Assorted pop **350**

Touchdown

Southern Fried Chicken, Potato Salad, Coleslaw, Pitchers of Assorted pop, Fresh Baked Cookies **325**

Power Play

Burgers, buns and all the toppings, Potato Salad, Corn on the Cob, Pitchers of Assorted pop, Fresh Baked Cookies **325**

Overtime Extras

Tray Pizza, Cheese & Pepperoni	28
Extra Toppings	3
Large Caesar or Garden Salad	40
Veggie Tray with Hummus	75
Fruit Tray with Yogurt Dip	75

In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability.

Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.

COACHES CORNER

All Items Serve 12 people

unless otherwise specified

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Hang Time Nachos	40
With shredded cheese, onions and peppers	
add chicken or beef	8
Monotor Poutino	40
Monster Poutine A Canadian Classic Fries with Cheese and Gravy	40
Tossed & Sauced	45
Boneless Chicken breast fingers breaded and tossed in your choice of sauce Hot, Med, Mild, Korean BBQ, Honey Garlic	
Did Someone Say Cheese	
Assorted Chesses and crackers	75
Charcuterie Board	80
Crudités	65
Fresh from the Patch served with Dip	
NON ALCOHOLIC BEVERAGES	
Coffee & tea (8 cups)	17
Fruit juice (pitcher)	14
Soft drinks (pitcher)	12
Milk (pitcher)	14
Bottled water	3
Perrier water	3.50

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IN THE CLUB

Specially Priced Alcoholic Beverages for Teams Available only in Private Dining Rooms.

No outside alcohol is permitted in the rooms without a valid special occasion permit from the LCBO.

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60 oz pitchers of beer	20
Case of Domestic Beer on Ice	84
Case of Premium Beer on Ice	96
Case of Imported Beer on Ice	120
Bottle of VQA wine Open Select Smooth Red or White	24
Raise your Spirits, 26 oz bottles	75
Premium Spirits, 26 oz bottles	110

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