



SHERATON

NIAGARA FALLS



EVENTS MENU



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.

Guarantees

Final event attendee counts will be due four (4) 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. The event room will be set for 5% over the final guaranteed attendance count.

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.

Display Materials

The hotel does not allow any 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.

Shipping & Receiving

Packages for all events will be received by the hotel but no sooner than three (3) days prior to event date. The hotel will receive and store up to three (3) packages at no cost. Any packages beyond three (3) will be at a cost of \$10 per box. The hotel is not equipped to receive and store pallets.

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.

Miscellaneous

No food or beverage not purchased from the hotel is allowed 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.



SHERATON

NIAGARA FALLS

Breakfast Buffets

(Buffets are Priced Upon 60 Minutes of Service)

Classic Continental - \$11

Served with Whole Fruit, Starbucks Coffee & Decaf, Tazo Hot Teas & Orange & Apple Juice

Add On Selections - \$2/Each

Breakfast Breads (Cranberry, Blueberry & Banana Nut)

“Frankie’s” Donuts (A Niagara Falls Institution)

Freshly Baked Danish

Morning Muffins (Blueberry, Cream Cheese & Chocolate)

Chobani Yogurts with Granola Topping

Cold Cereals & Milk (2% & Skim)

Hard Boiled Farm Fresh Eggs

Over The Falls Breakfast Buffet - \$16

Served with Whole Fruit, Starbucks Coffee & Decaf, Tazo Hot Teas & Juice Station

Pick One

Farm Fresh Scrambled Eggs

Vegetable Frittata

Western Style Eggs

Egg Whites, Spinach & Feta Cheese

Pick Two

Crisp Bacon

Pork or Turkey Sausage Links

Sliced Ham Steaks

Sausage Gravy with Biscuits

Corned Beef Hash

Pick One

Classic Breakfast Potatoes

Hash Browns

O’Brien Potatoes

Add-On Selections - \$3/Each

Fresh Seasonal Sliced Fruit & Berries

Yogurt Parfaits

Breakfast Pizza

Cheese Blintzes with Fresh Berry Compote

Baked French Toast with Crème Brûlée Frosting

Plated Breakfast

All Served with Starbucks Coffee & Decaf, Tazo Hot Teas & Orange Juice

Most American - \$14

Scrambled Eggs, Choice of Crisp Bacon, Pork or Turkey Sausage or Country Ham, Breakfast Potatoes & Biscuit with Butter & Preserves

Healthy Start - \$13

Yogurt Parfait, Fresh Sliced Seasonal Fruit & Bran Muffin

Breakfast Burrito - \$14

Sundried Tomato or Flour Tortilla Stuffed with Bacon or Sausage, Scrambled Eggs, Hash Browns & Monterey Jack Cheese Served with Sour Cream & Pico de Gallo

Traditional Eggs Benedict - \$16

Poached Eggs Nestled on Canadian Bacon & Toasted English Muffin Topped with Fresh Hollandaise Sauce Served with Breakfast Potatoes

French Toast Casserole - \$14

Home Made Layered Delight with Creamy Butter & Maple Syrup Accompanied with a Fresh Fruit Cup

Break It Up... Now!

(All Breaks Are Based Upon Up To 30 Minutes of Service)

Stand Alone Coffee - \$6

Starbucks Coffee & Decaf and Tazo Teas

Add Ons - \$1.50/Each

Assorted Pepsi Products

Bottled Water

Iced Coffee

Flavor Shots (French Vanilla, Peppermint & Hazelnut)

Whipped Cream, Shaved Chocolate & Cinnamon

Fitness For All - \$14

Bottled Water

Fruit Shooters (Honey Cantaloupe & Mixed Berry)

Whole Fruit

Build Your Own Trail Mix Bar

Mini Rice Cakes

Pepitas (Dry Roasted Pumpkin Seeds)

Sweet Delight - \$12

Starbucks Coffee & Decaf, Tazo Hot Teas & Bottled Water

Rice Crispy Treats

Yogurt Covered Pretzels

Lemon Squares

Fresh Baked Cookies

“Stick-Em Up” - \$12

Starbucks Coffee & Decaf, Tazo Hot Teas & Bottled Water

Fresh Fruit “On-A-Stick”

Donut Holes “On-A-Stick”

Tater Bacon Blasts “On-A-Stick”

PB&J Bites “On-A-Stick”

Natural Energy - \$12

Starbucks Coffee & Decaf

Power Smoothies (Yogurt, Blueberries, Chia Seeds, Honey & Almond Milk)

Assorted Dried Fruits

Dry Roasted Mixed Nuts

Sweet Potato Chips with Avocado Lime Dip

Break It Up...Continued

(All Breaks Are Based Upon Up To 30 Minutes of Service)

Western New York “MMM” - \$13

Assorted Johnny Ryan Sodas

Loganberry Drink

Bottled Water

Chicken Wing Dip with Tri-Colored Tortilla Chips

Pizza Logs with Marinara

Kettle Chips with Bison French Onion Dip

Fried Mac & Cheese Balls with Cheesy Ranch Dip

Eat Your Ruffage - \$12

(All Salads Are Prepared In Individual Vessels)

Traditional Caesar

Spinach with Dried Cranberries, Goat Cheese & Bacon Shallot Vinaigrette

Greek Salad

Spring Mix with Orange Segments, Strawberries & Lemon-Lime Dressing

Caprese Bowl

Served with Bottled Water & Iced Green Tea

Chips Overboard - \$11

Tri-Colored Tortilla Chips with Pico de Gallo

Kettle Chips with Roasted Shallot Dip

Corn Chips with Jalapeno Bean Dip

Pita Points with Roasted Red Pepper Hummus

Served with Bottled Water, IBC Root Beer & Pomegranate Infused Iced Tea

Lunch Buffets

Funambulist Thrill Deli - \$23

Served with Starbucks Coffee, Decaf & Iced Tea and Chef's Choice Dessert

Fresh Made Salads - (Pick Three)

Kale & Red Quinoa with Plum Tomatoes & Lemon Vinaigrette

Baby Red Potato with Grilled Scallions, Applewood Bacon Crumbles & Monterey Jack & American Cheeses

Traditional Tossed Greens with Fresh Vegetables & Two Dressings

Shredded Broccoli Cole Slaw with Ramen Noodles, Slivered Almonds & Vinegar & Oil Dressing

Tortellini Pasta with Salami, Red Peppers, Black Olives, Cauliflower, Italian Vinaigrette & Parmesan

Four Bean with Green, Kidney, Red and Garbanzo in Light Vinegar Dressing

German Deli Cucumber & Onion

Protein Selections - (Pick Three)

Roasted Sliced Turkey Breast

Audacious Egg Salad with Greek Yogurt, Fresh Snipped Chives & Cracked Black Pepper

Sesame Chicken & Cashew Salad

Genoa Salami

Sliced Spiral Ham

House Made Garlic & Roasted Red Pepper Hummus Spread

Assorted Cheese & Condiment Selections

Assorted Rolls, Breads & Spreads

Assorted Individual Bagged Kettle Chips

Build It Your Way - \$26

Includes Starbucks Coffee, Decaf & Iced Tea & Chef's Choice Dessert

Fresh Made Salads - (Pick Three)

Traditional Tossed Greens with Fresh Vegetables & Two Dressings

Classic Caesar Tossed with Croutons & Shaved Parmesan

Real Deal Waldorf

Tortellini Pasta with Salami, Red Peppers, Black Olives, Cauliflower, Italian Vinaigrette & Parmesan

Southwest Black Bean with Tomatoes, Roasted Corn, Onions & Jalapenos, Lime Juice & Cilantro

Rustic Panzanella

Side Selections - (Pick Two)

Red Skinned Smashed Potatoes

Coconut Cilantro Rice

Green Lentils with Garlic & Thyme

Sweet Potato Mash

Mediterranean Farro

Chef's Fresh Vegetable Medley

Cold Lunch Entrees

All Selections Includes Starbucks Coffee & Decaf, Iced Tea & Chef's Choice Dessert

Wrap It Up - \$18

Smoked Turkey, Fresh Mozzarella, Roma Tomato & Traditional Pesto in Sun Dried Tomato & Basil Wrap
Served with House Made Kettle Chips & Dill Spear

Fall Harvest Salad - \$19

Mixed Chopped Greens, Granny Smith Apples, Candied Pecans, Herbed Goat Cheese & Poached Pears
with Concord Grape Vinaigrette

Classic Cobb - \$18

Fresh Chopped Romaine, Diced Roma Tomato, Crisp Pancetta, Chopped Eggs, Diced Bermuda Onion,
Gorgonzola Cheese, English Cucumber with Roasted Garlic Balsamic Vinaigrette

Clubland - \$18

Smoked Turkey, Crisp Bacon, Lettuce, Roma Tomato & Sliced Avocado on Toasted Sourdough with
Chipotle Mayo Served with House Made Kettle Chips & Dill Spear

Hot Lunch Entrees

All Selections Include Starbucks Coffee & Decaf, Iced Tea, Chef's Fresh House Salad, Rolls and Butter &
Chef's Choice Dessert

Lemon & Parmesan Crusted Chicken Cutlet - \$23

Served with Mushroom Orzo Pasta & Asparagus Spears

Honey Glazed Siracha Salmon - \$24

Served with Steamed Rice & Asian Green Bean Stir Fry

Grannie's Salisbury Steak - \$22

Served with Whipped Potatoes, Classic Brown Gravy with Peas & Mushrooms

Asian Stir Fry - \$23

Classic Combination of Beef or Chicken & Fresh Vegetable Blend Tossed in Sweet Sesame Ginger
Sauce Over a Bed of Fried Rice

Think Inside The Box - \$15

Selections Include Individual Bagged Chips, Whole Fruit, Bottled Water & Cookie

Tomato Basil Smoked Turkey Wrap

Ham & Swiss on Rye

Roasted Red Pepper Hummus Wrap

Dinner Time

All Dinner Selections Include House Salad, Rolls & Butter, Starbucks Coffee, Decaf and Tazo Tea

Braised Short Ribs - \$36

Slow Cooked Beef Short Ribs & Root Vegetables Paired with Parmesan Risotto & Cabernet Demi Glaze

12 Oz. New York Strip - \$39

Our Signature Cut Grilled to Medium Served with Red Skin Mashed & Broccolini

12 Oz. Roasted Prime Rib - \$35

16 Oz. Roasted Prime Rib - \$42

Slow Roasted & Herb Encrusted with Twice Baked Potato & Seasonal Vegetable

Grilled Flat Iron Steak - \$29

Classic Cut Paired with Roasted Baked Potato & Seasonal Vegetable

Chicken Roulade - \$28

Breast of Chicken Rolled with Prosciutto, Fresh Mozzarella & Fresh Herbs with Roasted Tomato Confit Sauce, Herb Infused Orzo & Seasonal Vegetable

Rotisserie Chicken - \$26

Herb de Provence Coated and Slow Cooked Half Chicken with Roasted Baby Red Potatoes & Sautéed Spinach with Boursin Cheese

Grilled Breast of Chicken with Fresh Chimichurri - \$26

One of Our Best Sellers Served with Vegetable Couscous

Chicken Saltimbocca - \$27

Served Over Bed of Penne ala Vodka Sauce Served with Fresh Peas & Mushrooms

Sliced Center Cut Pork Loin - \$24

Cider Brined Served with Stewed Apples & Shallots, Honey Jalapeno Cornbread & Roasted Brussel Sprouts

Apricot-Grain Mustard Double Pork Chop - \$25

Paired with Forest Mushroom & Sage Barley & Glazed Rainbow Carrots

Seared Sea Scallops - \$31

Finished with Madagascar Vanilla Cream Aside Coconut Rice & Sugar Snap Peas

Stuffed Jumbo Shrimp - \$29

Jumbo Shrimp with Fresno Pepper & Monterey Jack Blend & Wrapped in Hickory Smoked Bacon Finished with Lemon Bure Blanc Served with Sharp Cheddar Cheese Grits

Dinner Time...Continued

All Dinner Selections Include House Salad, Rolls & Butter, Starbucks Coffee, Decaf and Tazo Tea

Grilled Salmon - \$29

Finished with Hazelnut Frangelico Butter Paired with Zesty Grain Medley & Grilled Asparagus Spears

Fettuccini with Pistachio Mint Pesto - \$22

Add:

Grilled Shrimp - \$7

Blackened Chicken - \$6

Sliced Pork Loin - \$5

Vegetable Napoleon - \$21

Fresh Roasted Vegetable Stack with Fresh Rosemary & Chunky Tomato Basil Vinaigrette

Eggplant Parmigiana - \$21

Vegetable Lasagna - \$21

Build Your Own Buffet

\$33 (Two Entrees) | \$37 (Three Entrees)

Served with Rolls & Butter, Starbucks Coffee & Decaf, Tazo Teas and Chef's Selection of Dessert

Fresh Made Salads - (Pick Three)

Tossed Greens with Seasonal Vegetables & Assorted Dressings

Traditional Caesar with Fresh Shaved Parmesan & Garlic Croutons

Baby Spinach with Strawberries, Candied Walnuts & Bacon Shallot Vinaigrette

Kale, Red Quinoa Salad with Cucumber, Carrots, Tomatoes & Lemon Vinaigrette

Vegetable Infused Israeli Couscous Salad

Tropical Island Salad with Mangos, Strawberries, Grapes, Papitas & Honey Lime Vinaigrette

Antipasto Salad with Salami Mix, Cheeses, Artichoke Hearts, Olives, Tomatoes & Roasted Red Bell Peppers

Starches - (Pick Two)

Baby Red Skin Mashed

Maple Butter Sweet Potato Puree

Three Cheese Garlic Scalloped Potatoes

Jacket Potatoes with Butter, Sour Cream & Snipped Chives

Wild Mushroom & Orzo Rice Pilaf

Ancient Blend Grain Medley

Crispy Pancetta Mac & Cheese

Traditional Fried Rice

Sides - (Pick One)

Fresh Seasonal Vegetable Medley

Steamed Broccoli with Lemon Butter

Blistered Green Beans with Tamari & Sesame Oil

Sweet & Sour Baby Carrots

Lemon Garlic Brussel Sprouts

Entrees - (Pick Two or Three)

Slow Roasted Sliced Sirloin with Mushroom Demi-Glace

Beef Tips Bourguignon

Grilled Flank Steak with Jalapeno Chimichurri

Cider Brined Pork Loin with Stewed Apple & Brandy Chutney

Kielbasa with House Made Bavarian Sauerkraut

Lemon Pepper Tilapia

Honey Siracha Salmon

Rotisserie Chicken with Keto Chili Sauce Bearnaise

Classic Chicken Marsala

Grandma's Chicken Pot Pie

Carving Board

River Valley Pit Ham - \$5 per person

Whole Roasted Sirloin - \$7 per person

Prime Rib of Beef - \$9 per person

Sage Crusted Turkey Breast - \$5 per person

Boneless Leg of Lamb - \$8 per person

Themed Buffets

Served with Rolls & Butter, Starbucks Coffee & Decaf, Tazo Teas and Chef's Selection of Dessert

South of The Border - \$31

Tri-Colored Tortilla Chips with Con Queso

Roasted Corn & White Bean Salad with Diced Tomatoes, Jalapeno, Cilantro and Lime Vinaigrette

Assorted Hard & Soft Shells

Refried Beans

Cilantro Mexican Rice

Pulled Chicken

Seasoned Ground Beef

Shredded Cheddar & Monterey Jack Cheese

Shredded Lettuce

Fresh & Pickled Jalapenos

Sour Cream

Fire Roasted Salsa

Avocado Salsa Verde

Charros with Chocolate & Caramel Sauces

That's One Spicy Meatball - \$29

Classic Caesar Salad

Fresh Tossed Garden Salad with Red Onions, Black Olives, Garbanzo Beans, Pepper Rings with Italian & Ranch Dressings

Mushroom Orzo with White Wine Butter Sauce

Italian Blistered Green Beans with Crispy Pancetta & Pink Peppercorns

Chicken Breast Parmigiana

Baked Orecchiette with Italian Sausage

Garlic Bread Sticks

Assorted Cannolis

Go West Go Hard - \$32

Tossed Garden Salad with Assorted Dressings

Creamy Cole Slaw

Loaded Potato Salad

Bacon Infused Creamed Corn

Jalapeno Honey & Bourbon Baked Beans

Mammas Mac & Cheese

Slider Rolls

BBQ Rotisserie Chicken with Midnight Molasses

Pulled Pork

Cornbread

Pecan & Sweet Potato Pies

Hors D'oeuvres

Displays (Pricing Based Upon 50 Guests)

Garden Vegetable Crudit  - \$125

Assorted Fresh Vegetables Including Broccoli, Baby Carrots, Cauliflower, Bell Peppers, Grape Tomatoes, Celery, Scallions Served with Buttermilk Dressing

Domestic Cheeseboard with Assorted Crackers - \$150

International Cheeseboard with Baguettes - \$195

Fresh Fruit Display - \$195

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

Mediterranean Display - \$200

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

Tri-Colored Tortilla Chips with Tomatillo Salsa & Con Queso - \$75

Chef's House-Made Pickle Board - \$150

In-House Prepared Pickling of Baby Cucumbers, Daikon Radish, Green Beans, Cauliflower, Carrots, Turnips, Bermuda Onions & Zucchini

Cold Hors D'oeuvres

Priced per 100 Pieces

Chicken Bacon Ranch Pinwheels - \$150

Vegetarian Pinwheels - \$125

Contemporary Caprese Skewers with Fig Balsamic Shooter - \$195

Deviled Eggs (Mix & Match)

Classic - \$150

Peppered Bacon - \$175

Avocado Infused - \$175

Siracha Lime - \$150

Savory Bacon Pineapple & Water Chestnut Bites - \$175

Turkey Gouda & Apple Tea Sandwiches - \$215

Raspberry Brie Tartlets - \$195

Cuban Style Sliders - \$225

Classic Bruschetta - \$175

Shrimp & Pork Fresh Spring Rolls with Chili Lime Dressing - \$225

Prosciutto Wrapped Asparagus - \$200

Buffalo Chicken Won Tons - \$200

Boston Bibb Lettuce Wraps with Cashew Sesame Chicken, Bean Sprouts & Bamboo Shoots - \$225

Cucumber Cups with Smoked Salmon Mousse - \$225

Hot Hors D'oeuvres

Priced per 100 Pieces

Assorted Mini Quiche - \$225

Bacon Wrapped Stuffed Jalapenos - \$200

Corn & Crab Stuffed Fresno Peppers - \$275

Spicy Brown Sugar Bacon Wrapped Little Smokies - \$200

Boursin Cheese & Artichoke Stuffed Mushrooms - \$225

Mushrooms Stuffed with Italian Sausage, Swiss Cheese & Fresh Thyme - \$225

Fried Artichoke Hearts with Lemon Mayo Dipping Sauce - \$195

Mini Fried Spring Rolls with Duo Sauces - \$175

Mini Crab Cakes with Chipotle Crema - \$325

Classic Buffalo Wings with Celery, Carrots & Blue Cheese - \$200

Boneless Chicken Wings - \$175

Pork Pot Stickers with Szechuan Dipping Sauce

Buffalo Style Cauliflower Wings - \$150

Meatballs (Swedish or Chipotle Pork - \$150

Seafood Risotto Bits

Pancetta Mac & Cheese Balls - \$200

Brussel Sprout Lollypops with Smoked Bacon Jam \$195

Hand Breaded Chicken Tenders with Coconut Curry Sauce - \$225

Coconut Shrimp with Orange Thai Sweet Sauce - \$295

Carnita Slider with Jalapeno Slider & Fizzled Shallots - \$235

Action Stations

Chicken Wing Bar (3 Per Person) - \$6 Per Person

Western New York's Perineal Favorite Tossed in Your Choice of Sauces
(Traditional, Honey BBQ, Garlic Parmesan, Dry Rub or Death)

Baked Potato Bar - \$8 Per Person

Jacket Potatoes Served Hot with Choice of Toppings
(Broccoli, Cheddar Cheese Sauce, Butter, Sour Cream, Chives, Shredded Cheese, Bacon Crumbles, Caramelized Onions, Chili, Fresh Jalapenos, Salsa & Guacamole)

Mashed Potato Madness Bar - \$8 Per Person

Traditional Whipped Potatoes, Garlic Smashed & Sweet Potato Accompanied by Caramelized Onions, Roasted Chicken, Sour Cream, Shredded Cheddar Cheese, Parmesan, Artichoke Hearts, Bacon Crumbles, Scallions & Roasted Red Bell Peppers

Oyster & Clam Shucking Station (6 Per Person) - \$12 Per Person

Fresh Seasonal Oysters & Clams Shucked to Order with Traditional Condiments

Salad Shakers - \$6 Per Person

Build Your Own Jar of Salad from a Variety of Lettuces, Vegetables, Condiments & Dressings and Give it a Good Shake Up

Chicken & Waffle Station - \$7 Per Person

Perfectly Seasoned Fried Chicken Served with Choice of Fresh to Order Waffles with Assorted Drizzles

Stir Fry Wok Station - \$8 Per Person

Build Your Own Stir Fry with a Variety of Sauces Combined with Your Selections from Broccoli, Carrots, Water Chestnuts, Bamboo Shoots, Bean Sprouts, Mushrooms, Baby Corn, Bell Peppers, Onions, Tofu, Chicken, Pork & Beef
