

FOUR  
POINTS  
BY SHERATON

St. Catharines  
Niagara Suites

## *Wedding & Special Occasion Menus*





# Wedding Ceremony

*Elegant atmosphere for up to 140 People*

*Indoor Atrium with fabric backdrop  
or Patio setting with decorated arbour  
Aisle Runner*

*Chair Covers with band in any combination of available colours  
Decorated Signing Table*



*Please contact one of our Wedding Specialists for Pricing and Availability.*

*All prices are subject to change. Taxes and service gratuity are extra.*



# Plated Dinner Selections



Dinner selections are served with baked rolls and butter, soup, salad, vegetables, potato and dessert.

<b>Roast Prime Rib of Beef</b> AAA beef, served with natural juices and Yorkshire pudding.	<b>\$42</b>
<b>New York Strip Steak</b> 10 oz. AAA Angus beef, served with sautéed garlic mushrooms.	<b>\$45</b>
<b>Mushroom Chicken Supreme</b> Served with roast garlic cream.	<b>\$37.50</b>
<b>Baked Salmon</b> Served with lemon thyme butter	<b>\$38.50</b>
<b>Roasted Pork Loin</b> Served with maple whiskey glaze	<b>\$37.50</b>
<b>Chicken Parmesan</b> Served with penne in tomato basil sauce.	<b>\$35</b>
<b>Eggplant Parmesan</b> Served with penne in tomato basil sauce.	<b>\$32</b>

## Accompaniments

### Soups (choose one)

Sweet Potato and Cheddar  
Wild Mushroom  
Apple and Butternut Squash  
Sausage and Lentil  
Chicken Vegetable

### Salads (choose one)

Garden Greens  
Baby Spinach  
Tomato Bocconcini  
Mediterranean

### Potatoes (choose one)

Parisienne  
Baked  
Herbed Buttered Red Potatoes  
Yukon Gold Wedges

### Vegetables (choose two)

Buttered Carrots with Dill  
Green Beans  
Broccoli Florets  
Sugar Snap Peas

### Dessert (choose one)

NY Style Strawberry Cheesecake  
Caramel Glazed Apple Blossom  
Red Velvet Cake  
Triple Chocolate Torte  
Seasonal Fruit Crepe

### Coffee and Tea

All prices are per person and are subject to change. Taxes and service gratuity are extra.



# ***Family Style Dinner***

*(Minimum Of 50 Guests)*

Assorted Baked Breads  
Vegetable Minestrone Soup

\*

Garden Green Salad Tossed in Italian Vinaigrette  
Traditional Antipasto

\*

Penne Pasta Tossed in Tomato, Basil & Garlic Marinara Sauce  
with Housemade Jumbo Meatballs

\*

Roasted Sirloin of Beef with Rosemary Mushroom Sauce  
Lemon Herb Marinated Grilled Chicken Breast

\*

Green Beans  
Roasted Garlic Mashed Potatoes

\*

Chocolate Tiramisu  
Coffee, Tea

**\$46**



All prices are per person and are subject to change. Taxes and service gratuity are extra.



# ***The Build Your Own Buffet***

*(Minimum Of 60 Guests)*

Assorted Artisan Breads & Butter

Garden Greens with Assorted House Made Dressings

Mini Red Potato Salad with Roasted Garlic Mayo

Sundried Tomato & Olive Oil Bowtie Pasta Salad

Sweet Mixed Bean & Bacon Salad

Buttered Broccoli

Glazed Carrots

Herb Mini Red Potatoes

\*

**One Choice from the Following Pasta Selections:**

Penne with Tomato Basil Sauce

Cheese Ravioli with Spinach & Sundried Tomato Cream

Tortellini with Spring Vegetables in a Pesto Sauce

**Carving Station:**

Chef Carved Pepper Crusted Sirloin of Beef

## **Hot Entrée Selections**

Choose 1 Entrées \$49

Choose 2 Entrées \$53

Choose 3 Entrées \$59

Lemon Herb Roasted Chicken

Stuffed Chicken with Goat Cheese, Roasted Peppers & Caramelized Onions

Chicken Parmesan

BBQ Beef Ribs

Sweet & Sour Porkloin

Honey Dijon Baked Ham

Atlantic Salmon with Thyme Butter

Sole Florentine with Lemon Hollandaise

Arctic Char with Mango Lime Salsa

\* \*

Seasonal Fruit

Assorted Pastries

Selection of Cakes

Coffee, Tea

\* \* \*

## **Enhancements**

Poached Atlantic Salmon Display \$150 Chilled

Tiger Shrimp \$9 pp

BBQ Shrimp & Pineapple Skewers \$9 pp

Cheese & Cracker Platter \$9 pp Antipasto

Display \$12 pp

Chocolate Fountain \$7 pp

All prices are per person and are subject to change. Taxes and service gratuity are extra.





# *The Italian Dinner Buffet*



*(Minimum Of 60 Guests)*

Baked Artisan Breads & Butter

\*

Caesar Salad

Asparagus & Bocconcini Salad

\*

Italian Deli Meats

Artichokes & Olives

\*

Garlic Green Beans

Roasted Balsamic Vegetables

Marinated Mushrooms

Rosemary & Garlic Roasted Potatoes

\*

Chef Carved Pepper Crusted Sirloin of Beef

Chicken Parmesan

\*

Penne with Meatballs & Sausage

Cheese Ravioli in Portabella Mushroom Cream

\*

Chocolate Amaretto Cheesecake

Lemon Yogurt Torte

Coffee, Tea

**\$52.50**



All prices are per person and are subject to change. Taxes and service gratuity are extra.



# *Bar Packages*

## Option 1

5 hour bar

Unlimited House Wine served with dinner

Bar includes basic bar brands, house wine, domestic beer, liqueurs (Amaretto, Bailey's, Sambuca, Drambuie or Kahlua) and soft drinks

Bar opens one hour prior to dinner and reopens after dinner for four hours

**\$60**

## Option 2

6 hour bar

Unlimited House Wine served with dinner

Bar includes basic bar brands, house wine, domestic beer, liqueurs (Amaretto, Baileys, Sambuca, Drambuie or Kahlua) and soft drinks

Bar opens one hour prior to dinner and reopens after dinner for five hours

**\$70**

**Champagne toast add \$ 8**



**All prices are per person and are subject to change. Taxes and service gratuity are extra.**

## *Cash Bar*

Rye, Rum, Gin, Vodka, Scotch	\$6.50
Peppermint & Peach Schnapps	\$6.50
Baileys, Kahlua	\$6.50
Drambuie	\$6.50
Cointreau	\$7.50
Grand Marnier	\$7.50
Courvoisier or Remy Martin	\$8.00
Wine by the Glass	\$6.50
Domestic Beer	\$6.50
Imported Beer	\$7.50

There is a Set Up Charge of \$35.00 for All Cash Bars  
If bar receipts are less than \$250.00, a bartender charge of \$35.00 per  
hour (minimum 4 Hours) will apply  
Cash Bar Prices Include All Applicable Taxes

All Prices Subject to LCBO Price Increases





## Red Wines

Southbrook Triomphe Cab Merlot Shiraz Blackberry fruit, smoke & white pepper aromas.	\$35
Vineland Estates Cabernet Franc Aromas of black fruit, dried herbs, plum & pepper	\$35
Jackson-Triggs Shiraz Red berry, with hints of leather & tobacco aroma	\$35
Trius Cabernet Sauvignon Blackcurrent, cedar & vanilla with a touch of pepper	\$45
Sibling Rivalry Merlot Cabernet Franc/ Cabernet Sauvignon	\$39
Red House Wine Company Cabernet Shiraz	\$35
Pillitteri Estates Cabernet Merlot Black cherries, forest berry spice & berry notes	\$39
Two Oceans Shiraz Ripe, spicy, red cherry, vanilla & spicy aroma	\$39
Southbrook Connect Rose Organic Blackberry fruit, smoke & white pepper aromas.	\$39

## White Wines

Vineland Estates Semi Dry Riesling Delicate floral citrus, apple & peach aroma	\$39
Southbrook Sauvignon Blanc Clean, fresh, with passion & green tropical fruit.	\$39
Jackson-Triggs Chardonnay Light vanilla, oak & fruit aroma, with ripe apple	\$35
Trius Sauvignon Blanc Citrus, green apple, spring blossoms & grassy notes	\$45
White House Wine Company Riesling Pinot Grigio	\$39
Pillitteri Estates Unoaked Chardonnay Lemon, lime citrus, lychee, almonds & mango	\$39
Southbrook Connect White Organic-Vidal Lemon drops, white peaches & currants	\$39
Sibling Rivalry Riesling Chardonnay Gewürztraminer	\$39
Flat Roof Pinot Grigio Floral, pear & citrus, green apple & lemon flavour	\$39

Open Sparkling    \$45 Baked apple cinnamon, pear & a hint of citrus
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## House Wines

OPEN Sauvignon Blanc Fresh citrus, floral aromas & flavours of tropical fruit	\$35
OPEN Merlot Lush aroma of dark fruit & spice with a smooth finish	\$35

**All prices are plus taxes and service gratuity. Wine selection and prices subject to change.**



# Late Night Buffet



Cut & Serve Wedding cake  
Fruit Display  
Coffee, Tea

\$10

.....

## *Enhancements*

Sweet Treat Bar: Assorted Candy.....	\$ 9
Chocolate Fudge Brownies.....	\$ 9
Fresh Baked Cookies.....	\$ 9
Old Fashioned Popcorn.....	\$ 9
Chocolate Fountain.....	\$ 9
Chocolate Dipped Strawberries.....	\$ 10
Pizza with Cheese & 3 Toppings.....	\$ 10
Baked Jumbo Pretzels .....	\$10
Tortilla Chips with Salsa.....	\$ 9
Mini Cheesecake Pops.....	\$ 9
Butter tart & Nanaimo Squares .....	\$ 9

All prices are per person and are subject to change. Taxes and service gratuity are extra.



# For Your Cocktail Party



## Assortments

### Assorted Hot Hors D' Oeuvres

Broccoli Poppers  
Mini Quiche  
Breaded Shrimp  
Honey Garlic Meatballs  
Spanakopitas

Tray (100 Pieces) \$199

### Deluxe Hot Hors D' Oeuvres

Mini Sausage Rolls  
Bacon Wrapped Scallops  
Fried Brie  
Mini Beef Wellington  
Marinated Chicken Skewers

Tray (100 Pieces) \$249

### Cold Canapés

Roma Tomato & Bocconcini on Pesto Toast  
Caramelized Onions & Cream Cheese on Crostini  
Smoked Salmon with Dill Cream Cheese on Cucumber Rounds  
Brie & Strawberry on Wheat Crackers  
Ham & Goat Cheese Spirals

Tray (100 Pieces) \$199

## By The Dozen

### Hot Hors D' Oeuvres

Mini beef wellingtons.....	\$32
Chicken satays.....	\$32
Mini quiche.....	\$24
Spanakopita.....	\$24
Sweet & sour meatballs.....	\$24
Bacon wrap scallops.....	\$32
Coconut shrimp.....	\$32
Fried brie.....	\$32
Mini crab cakes.....	\$32
Lobster phyllo rolls.....	\$32

### Cold Canapés

Caramelized onions & cream cheese on crostini.....	\$24
Smoked salmon with dill cream cheese on cucumber.....	\$32
Ham & asparagus goat cheese spirals.....	\$24
Tomato bocconcini skewers.....	\$24
Brie & strawberry on wheat crackers.....	\$24
Crab salad on sundried tomato pesto crostini.....	\$32
Truffled mushroom and asparagus.....	\$24
Mango beef canapé .....	\$24
Marinated mushroom with garlic cream cheese on rye crostini.....	\$24
Mini red skins potato stuffed with grainy mustard, cheddar & smokey bacon.....	\$32

All prices are subject to change. Taxes and service gratuity are extra.



# *For Your Cocktail Party*



## Pizza

24 Slice Pizza With Cheese and Choice of any 3 Toppings:  
Mushrooms, Pepperoni, Bacon, Pineapple, Hot Peppers, Black or Green Olives,  
Sweet Peppers, Sundried Tomatoes, Feta, Extra Cheese ( cheddar or mozzarella)

\$29

Extra Toppings \$2 each

## Garden Vegetables with Maple Ranch Dip

Small (20 Guests)	\$45
Medium (30 Guests)	\$75
Large (50 Guests)	\$125

## Fruit Display with Caramel Yogurt Dip

Small (30 to 40 Guests)	\$175
Large (50 to 75 Guests)	\$245

## Assorted Domestic & Imported Cheese Tray with Crackers

Small (30 to 40 Guests)	\$145
Large (50 to 75 Guests)	\$225

## Sandwich Platter

(Served on Assorted Wraps and Breads)

Egg Salad, Tuna Salad, Roast Beef, Turkey & Swiss, Ham & Cheddar

Small (20 Guests)	\$95
Medium (30 Guests)	\$115
Large (50 Guests)	\$145

## Gourmet Sandwiches

(Served on Assorted Wraps and Breads)

Prosciutto, Swiss & Pesto,

Roast Beef with Caramelized Onion & Dijon Mayo,

Maple Chicken Salad with Grilled Vegetable & Feta,

Turkey with Paprika Mayo & Roasted Peppers

Small (20 Guests)	\$115
Medium (30 Guests)	\$155
Large (50 Guests)	\$185

All prices are subject to change. Taxes and service gratuity are extra.



# ***The Preferred Afternoon***

***Four Hour Celebration Concluding No Later Than 5:00 pm***

***4 Hour Open Bar***

***Half Hour Cocktail Reception with Butler Served Hors D' Oeuvres***  
***(approximately 3 per person)***

***Decorated Headtable for up to 12***

***Decorated Cake table***

***Floor length white linen tablecloths with white napkins***

***\****

***Plated Luncheon***

***Assorted Baked Breads***

***Spinach Salad with Strawberries & Pecans***  
***tossed in Raspberry Vinaigrette***

***\****

***Goat Cheese & Sundried Tomato Stuffed Chicken Breast***  
***with White Wine Cream Sauce***

***\****

***Herb Buttered Mini Red Potatoes***  
***Glazed Carrots***

***\****

***NY Style Strawberry Cheesecake***  
***Coffee, Tea***

***\$125 per Guest***

***\*A Minimum of 25 Guests is Required***

***All prices are per person and are subject to change. Taxes and service gratuity are extra.***



# ***Four Points Market***

## **Sectioned Display Tables of Antipasto Specialties Including:**

**Chef's Selections of Hot Hors D'Oeuvres  
& Cold Canapes (Served Butler Style)**

**Punch Fountain  
Vegetable & Dip Tray  
Assorted Cheese & Cracker Display  
A Unique Chef's Carving Station  
Pasta Station  
Dessert Station  
Coffee, Tea**



### **Chef's Station**

**Pulled Pork Sliders  
Chef Carved Sirloin of Beef  
Mini Buns  
Caramelized Onions  
Mustard, Horseradish**

### **Pasta & Antipasto Station**

**Deli Meats  
Artichokes, Peppers & Olives  
Tomato Bocconcini Skewers  
Focaccia Bread  
Cheese Ravioli in Mushroom Cream  
Penne Primavera in Tomato Basil Sauce**

### **Dessert Station**

**Fresh Fruit Skewers  
Assorted Mini Cheesecake Wedges  
Chocolate Fountain with Marshmallows  
Coffee, Tea**

**\$105 per Guest Inclusive of tax and gratuity**

**A Minimum of 50 Guests is Required**



# ***Ultimate Package***

***5 Hour Open Bar with Champagne Toast  
House Wine Served with Dinner***

***Non Alcoholic Fruit Punch  
Vegetable and Dip Tray  
Pre-Reception with Butler Served Hors D' Oeuvres  
(3 pieces per person)***

***Decorated Head table for up to 12 with glow lighting  
Beautiful backdrop embellished with fabric overlays or crystal panels  
Chair covers with band in any combination of available colors  
Cake table, Receiving table and podium draping  
Floor length white linen tablecloths with white napkins  
D J Services (from 6:00 pm to 1:00 am)  
SOCAN Fees Included***

***King Suite for the Bride and Groom***

***Choice of Entrée***

***4 Course Plated Dinner  
(up to 2 choices with vegetarian option)***

***~  
Italian Buffet***

***~  
Build Your Own Buffet with Carving Station  
And 2 additional entrée selections***

***Late Night Buffet***

***Cut & Serve Wedding Cake***

***Pizza***

***Fruit Display***

***Fresh Baked Cookies***

***Coffee, Tea***

***\$185 per Guest Inclusive of tax and gratuity***

***A Minimum of 100 Guests is Required***



# Gold Package



*5 Hour Open Bar  
Wine Served with Dinner  
Non Alcoholic Fruit Punch*

*Buffet Dinner  
Cut & Plate your Wedding Cake  
Coffee, Tea*

*Decorated Headtable for up to 12 with glow lighting  
Chair covers with band in any combination of available colours  
Cake table and podium draping  
Floor length white linen tablecloths with white napkins*

## *Buffet Includes*

*Baked Artisan Breads & Butter*

*\**

*Caesar Salad*

*Asparagus & Bocconcini Salad*

*\**

*Italian Deli Meats*

*Artichokes & Olives*

*\**

*Garlic Green Beans*

*Roasted Balsamic Vegetables*

*Marinated Mushrooms*

*Rosemary & Garlic Roasted Potatoes*

*\**

*Chef Carved Pepper Crusted Sirloin of Beef*

*Chicken Parmesan*

*\**

*Penne with Meatballs & Sausage*

*Cheese Ravioli in Portabella Mushroom Cream*

*\**

*Chocolate Amaretto Cheesecake*

*Lemon Yogurt Torte*

*Coffee, Tea*

*\$155 per person  
(including tax and gratuity)*



# Special Occasions



## **Brunch**

*(Minimum Of 25 Guests)*

Assorted Fruit Juices  
Garden Salad With Assorted Dressings  
Potato Salad, Pasta Salad  
Muffins, Danishes And Scones  
Scrambled Eggs  
Bacon  
Home Fried Potatoes  
Fluffy Pancakes And French Toast  
Butter, Fruit Preserves And Jams

\*

Roast Top Sirloin Of Beef  
Beef Or Vegetable Lasagna  
Vegetable Medley  
Fruit Display  
Assorted Pastries  
Coffee, Tea

**\$32**

## **Tea Party**

*(Minimum Of 15 Guests)*

A Selection of Bigelow Tea  
*served with sugar cubes, lemon slices, milk*  
Coffee and Assorted Soft Drinks

\*

Fresh Seasonal Fruit  
Petit Four Pastries  
Chocolate Strawberries  
Shortbread Cookies

\*

Assorted Tea Sandwiches:  
Egg Salad Croissant  
Smoked Salmon & Cucumber  
Crab Salad  
Pesto Chicken  
Roasted Vegetable & Goat Cheese

**\$26**

## **Family Style**

*(Minimum Of 15 Guests)*

Assorted Breads with Butter  
House Salad with Balsamic Vinaigrette

\*

Vegetable Rice  
Roasted Balsamic Vegetables

\*

Grilled Herb Marinated Chicken Breast

\*

Chef Selected Seasonal Dessert  
Assorted Soft Drinks  
Coffee, Tea

**\$35**

All prices are per person and are subject to change. Taxes and service gratuity are extra.



# Special Occasions



## ***Pizza & Wings***

*(Minimum Of 12 Guests)*

24 Slice Pizza with choice  
of 3 toppings

\*

Buffalo Wings

\*

Market Vegetables  
with Maple Ranch Dressing

\*

Caesar Salad

\*

Assorted Pop

**\$28**

## ***BBQ***

*(Minimum Of 12 Guests)*

Mixed Greens Salad  
Dill Cucumber Salad  
Farfalle Pasta Salad

\*

BBQ Chicken Breasts

Beef Burgers

Corn on the Cob

Baked Potatoes

\*

Fresh Sliced Fruit

Pecan Pie

Strawberry Shortcake

**\$31**

## ***Pasta***

*(Minimum Of 15 Guests)*

Focaccia Bread

Caesar Salad

Roma Tomato & Bocconcini

Marinated Roasted Vegetables

\*

Chicken Parmesan

\*

Penne in Tomato Basil Sauce

Tortellini with Mushroom Cream Sauce

\*

Tiramisu

Coffee, Tea

**\$32**

All prices are per person and are subject to change. Taxes and service gratuity are extra.



# *Breakfast*



## *The Continental*

*( No Minimum )*

Assorted Fruit Juices  
Seasonal Fruit Display  
Fruit Yogurt Parfaits  
Multi Grain Bagels  
Bakery Fresh Danishes, Muffins  
& Mini Croissants  
Butter, Fresh Fruit Preserves and Jams  
Coffee, Tea

**\$12.50**

## *The All Canadian Buffet*

*(Minimum Of 15 Guests)*

Assorted Fruit Juices  
Scrambled Eggs with Chives  
Sliced Canadian Bacon  
Country Sausage  
Breakfast Potatoes  
Fresh Seasonal Fruit Display  
Assorted Cold Cereals  
Bakery Fresh Danishes, Muffins  
& Mini Croissants  
Toast  
Butter, Fresh Fruit Preserves and Jams  
Coffee, Tea

**\$15.50**

## *Four Points Breakfast Buffet*

*(Minimum Of 15 Guests)*

Assorted Fruit Juices  
Tomato & Spinach Eggs Benedict  
Toast  
Belgian Waffles  
Thick Cut Cinnamon French Toast  
Crisp Bacon Strips  
Breakfast Potatoes with Bell Peppers  
\*  
Sliced Seasonal Melons & Berries  
Cinnamon Buns  
Bakery Fresh Danishes & Muffins  
Individual Fruit Yogurts  
Butter, Fruit Preserves and Jams  
Coffee, Tea

**\$18.50**

All prices are per person and are subject to change. Taxes and service gratuity are extra.