

CROWNE PLAZA®

— BY IHG —

Niagara Falls NY Riverside

LET US HELP YOU ELEVATE YOUR EVENT

2026 BANQUET MENU

Breakfast, Lunch or Dinner Options | Something for Everyone.



IHG® Business Rewards

Earn points for every booking
[IHG.com/businessrewards](https://www.ihg.com/businessrewards)

CROWNE PLAZA® NIAGARA FALLS, NY - RIVERSIDE
7001 Buffalo Avenue, Niagara Falls, NY, 14304

FLOOR PLANS & CAPACITY LIMITS

The Crowne Plaza® Niagara Falls, NY – Riverside offers four versatile event spaces designed to accommodate gatherings of all sizes and styles. Whether you're hosting a corporate meeting, elegant wedding, or celebratory event, our rooms can be configured to meet your specific needs. From intimate boardroom setups to spacious banquet arrangements, each space is thoughtfully designed to provide flexibility and functionality, all paired with stunning views and exceptional service.

FLOOR PLANS & CAPACITY CHARTS

Event Room	Room Size (Feet)	Room Area (Ft ²)	Ceiling Height								
				Banquet	Theater	Conference	Reception	Class	U-Shape	Hollow Square	Dinner Dance
Upper Rapids Room	116.0' x 45.0'	5,220 ft ²	15.0'	350	400	100	500	200	75	100	275
Lower Rapids Room	79.0' x 31.0'	2,450 ft ²	-	180	200	75	250	100	50	75	125
Whitewater Room - Lower Lobby	27.8' x 21.8'	591 ft ²	-	30	40	20	50	27	15	20	-
Boardroom - Main Lobby	18.8' x 24.8'	462 ft ²	-	-	-	12	-	-	-	-	-



BOOK YOUR SPECIAL EVENT TODAY!

DENISE PEACOCK Director of Sales & Marketing
716-299-0344 ext.2241 | dpeacock@cpniagarafalls.com

CROWNE PLAZA®

— BY IHG —

Niagara Falls NY Riverside

INTERESTED IN BOOKING YOUR SPECIAL EVENT?

Contact our sales department today for more information.

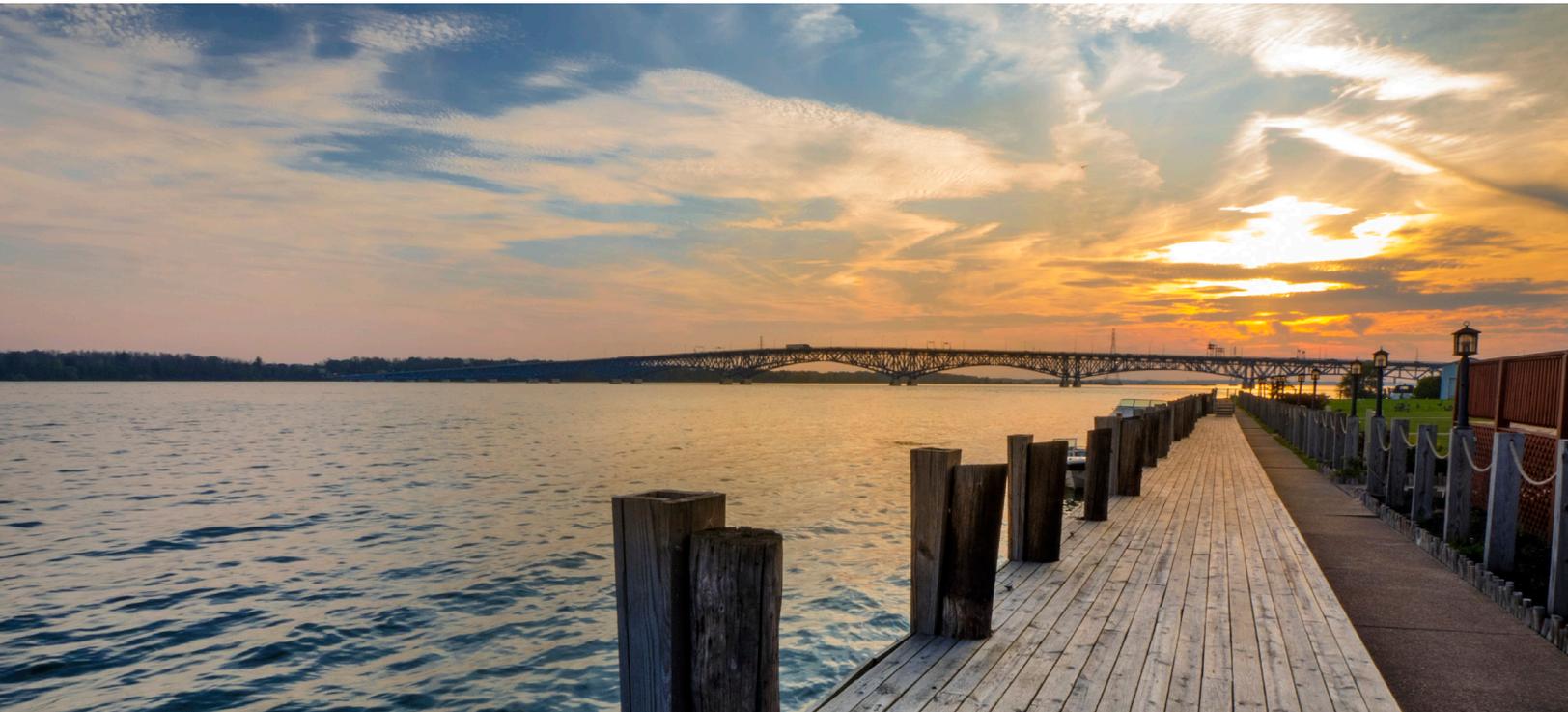
Denise Peacock

DIRECTOR OF SALES & MARKETING

716-299-0344 ext.2241 | dpeacock@cpniagarafalls.com

CHOOSE YOUR CATERING PACKAGE

Choose from many different catering packages that we have to offer! We have packages for all different budget levels. You will have the choice of plated or buffet to pick from for breakfast, lunch and dinner. We also offer plenty of additional enhancements and beverage packages to suit your events needs.



BOOK YOUR SPECIAL EVENT TODAY!

DENISE PEACOCK Director of Sales & Marketing
716-299-0344 ext.2241 | dpeacock@cpniagarafalls.com

CROWNE PLAZA®

— BY IHG —

Niagara Falls NY Riverside

FOOD & BEVERAGE MINIMUMS & ROOM CAPACITIES

WHITEWATER	LOWER RAPIDS	UPPER RAPIDS	RIVERFRONT LAWN
40 Guest Maximum \$1,000.00 Minimum <i>(Before Taxes & Fees)</i>	150 Guest Maximum \$3,500.00 Minimum <i>(Before Taxes & Fees)</i>	300 Guest Maximum \$5,500.00 Minimum <i>(Before Taxes & Fees)</i>	Ceremony Fee: \$500.00

CATERING GUIDELINES & POLICIES:

1. A \$500.00 non-refundable advance deposit is due upon booking. A deposit schedule will be made up for the additional payments and can be located in your contract.
 - Final payment is due the week of your wedding at your final appointment meeting.
 - All payments can be made in the form of Cash, Personal Check or Credit.
2. Final guest count is due 14 days prior to your event.
 - We will not accept any changes after the 14 day mark.
 - Seating Chart assignments will be due upon final count due date as well.
3. All weddings must assign guests to tables to ensure proper seating and organization.
4. Place cards are required and must be alphabetized before the final appointment.
 - We ask you to please not fold them, as that will be taken care of the day of the wedding.
 - If you are having 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.
 - Our Events and Catering Coordinator will guide you with the appropriate meal notations that need to be made on the place card.
 - All items must be unwrapped, cut and prepared for placement prior to drop off.
5. All banquet charges are subject to 19% service charge and 8% sales tax.
6. Food and/or Beverages from outside sources may not be brought into Crowne Plaza with the exception of specialty cakes, cookies or homemade confections. Exceptions may be allowed at the discretion of the Director of Sales (*i.e. ethnic weddings*) – additional room rental and labor fees will apply.
7. Dietary Notes: Throughout this booklet, menu items are clearly marked with GF (Gluten Free), DF (Dairy Free), V (Vegetarian), and VE (Vegan) to help you easily identify options that meet your guests' dietary needs.
8. The use of glitter, confetti, nails, tacks and staples on the ballroom walls or floors is NOT permitted. Any circumstances that result in additional cleaning or damages to the facility or premises will be charged to the account.
9. The Crowne Plaza reserves the right to refuse service to any person without proper photo ID or who appears to be intoxicated.
10. The Crowne Plaza is NOT responsible for items lost, left unattended or left behind by guests or third party vendors unless otherwise arranged.
11. All prices and menu items are subject to change without notice. Menu items are subject to availability.

BOOK YOUR SPECIAL EVENT TODAY!

DENISE PEACOCK Director of Sales & Marketing
716-299-0344 ext.2241 | dpeacock@cpniagarafalls.com

CROWNE PLAZA®

— BY IHG —

Niagara Falls NY Riverside

BREAKFAST BUFFET

All buffets require a minimum of 25 people. All buffets include Coffee, Tea, Decaffeinated Coffee, Assorted Juice and Ice Water.
Please Note: Plated Breakfast Options are available upon request.

The Full Continental \$22/Person

Includes: Assorted Pastries, Breakfast Breads & Muffins, Seasonal Fresh Fruit, Yogurt, Berries and Vanilla Scented Granola

Breakfast Buffet I \$24/Person

Includes: Scrambled Eggs, Country Sausage and Crispy Bacon, Skillet Fried Potatoes with Red Bell Peppers and Onions, Cinnamon French Toast with Warm Maple Syrup and Assorted Pastries

Breakfast Buffet II \$26/Person

Includes: Scrambled Eggs, Country Sausage and Crispy Bacon, Skillet Fried Potatoes with Red Bell Peppers and Onions, Cinnamon French Toast with Warm Maple Syrup, Assorted Pastries, Yogurt Parfait Bar with Greek Yogurt and Fresh Berries

BREAKFAST BUFFET ENHANCEMENTS

- Chef Attended Omelet Station | \$100/Chef

BRUNCH BUFFET

All buffets require a minimum of 25 people. All buffets include Coffee, Tea, Decaffeinated Coffee, Assorted Juice/Soda and Ice Water.

Brunch Buffet \$35/Person

Choice of Scrambled Eggs: Plain, Western or Four Cheese

Choice of: One Hot Entrée

Includes: Crispy Bacon, Sausage Links, Skillet Fried Potatoes with Red Bell Peppers and Onions, Chef's Choice Seasonal Salad, Sautéed Seasonal Vegetables, Assorted Pastries and Preserves

HOT ENTRÉE OPTIONS:

Chicken Milanese

Breaded chicken breast with arugula, heirloom grape tomatoes, shaved parmesan, extra virgin olive oil and balsamic reduction

Oven Roasted Sliced Top Round of Beef +\$3/person

Top round of roast beef and au jus served with weck rolls and horseradish mayo

Herb Roasted Pork Loin

Pork loin topped with apple and pear chutney

Seared Island Salmon

Grilled salmon topped with your choice of tangerine glaze, dill cream or cajun blackened

Honey Glazed Spiral Ham

Spiral ham finished with a sweet and sticky honey glaze

BREAK SERVICE

All breaks are based upon 30 minutes continuous service. All include Coffee, Tea, Decaffeinated Coffee, Assorted Soda and Ice Water.

Take Ten \$10/Person

Includes: Freshly Baked Cookies and Brownies

Sweet & Salty \$12/Person

Includes: Chips, Peanuts, Popcorn, Assorted Snack Size Candy Bars and Mixed Hard Candies

Power Break \$16/Person

Includes: Assorted Granola and Energy Bars, Assorted Energy Drinks and Assorted Whole Fruit

A LA CARTE OPTIONS:

- Bottled Water | \$2.50 Each
- Bottled Soda | \$3.50 Each
- Coffee by the Gallon | \$35/Gallon
- Individual Bottled Juices | \$3.50 Each
- Assorted Brownie Platter | \$20/Dozen

BOOK YOUR SPECIAL EVENT TODAY!

DENISE PEACOCK Director of Sales & Marketing
716-299-0344 ext.2241 | dpeacock@cpiagarafalls.com

CROWNE PLAZA®

— BY IHG —

Niagara Falls NY Riverside

BOXED LUNCHES

Grab n' Go \$20/Person

Choose 3 of the following sandwiches. Each served in a to-go container with a piece of fruit, individual bag of chips, cookie and bottled water.

SANDWICH SELECTIONS:

Roasted Turkey

Oven roasted turkey breast topped with white cheddar cheese, crisp lettuce, and fresh tomato, finished with creamy cajun mayo on a soft brioche bun

Albacore Tuna Salad

A light and flavorful blend of premium albacore tuna served with crisp English cucumber and melted Swiss cheese on a soft, buttery brioche roll

Ham & Swiss

Thin sliced ham and swiss cheese layered with fresh lettuce and tomato, topped with honey Dijon mustard on ciabatta bread

Roast Beef

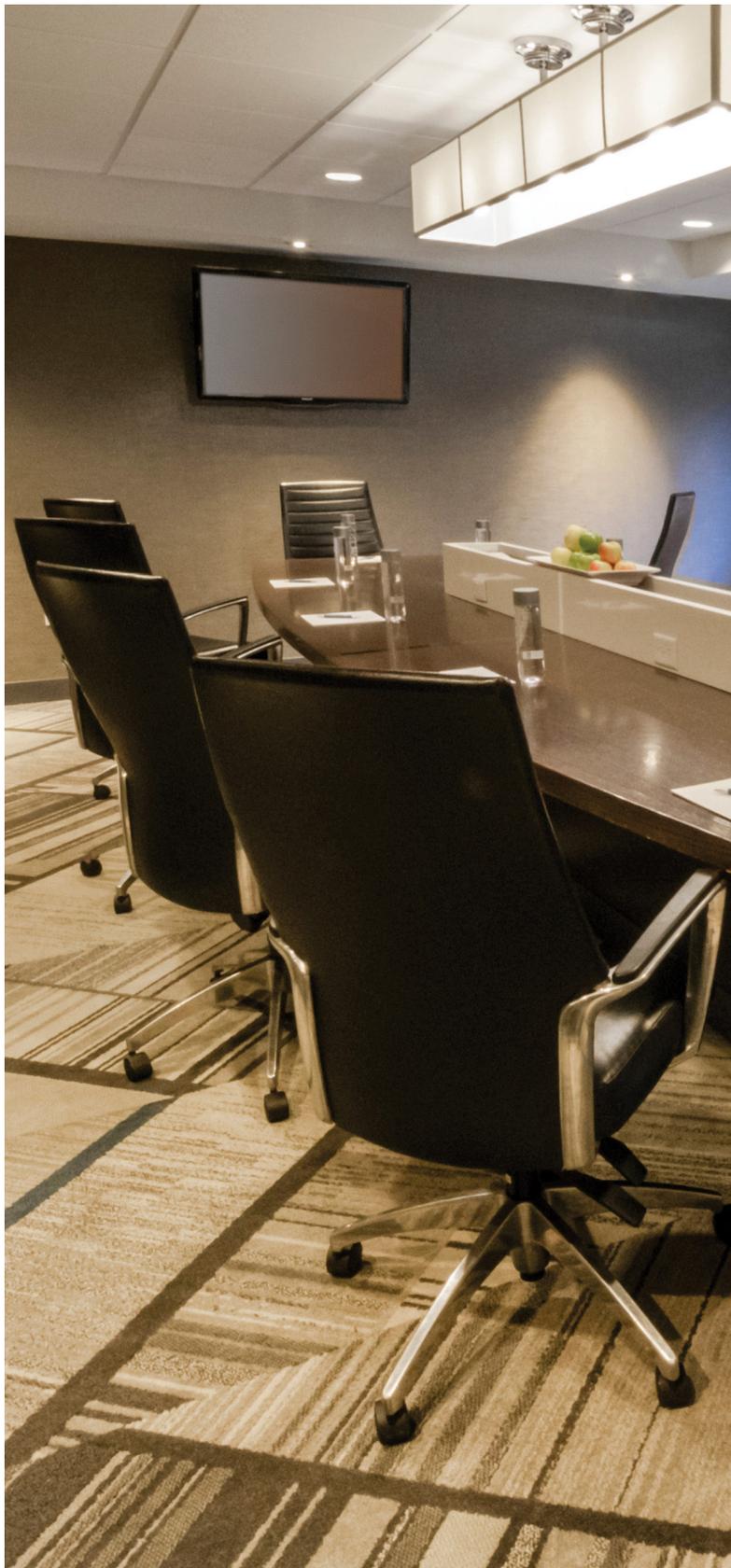
Tender sliced roast beef layered with provolone cheese and zesty horseradish mayo on a soft Costanzo roll

Grilled Vegetable Wrap

Marinated and grilled seasonal vegetables, herbed ricotta and roasted pepper aioli on a garlic herb wrap

Grilled Chicken Caesar Wrap

Crisp romaine lettuce, herb croutons, caesar dressing and shaved parmesan on a garlic herb wrap



BOOK YOUR SPECIAL EVENT TODAY!

DENISE PEACOCK Director of Sales & Marketing
716-299-0344 ext.2241 | dpeacock@cpniagarafalls.com

CROWNE PLAZA®

BY IHG

Niagara Falls NY Riverside

LUNCH BUFFET

All buffets require a minimum of 25 people. All buffets include Coffee, Tea, Decaffeinated Coffee and Ice Water and are served with Cookies or Brownies.

DELI BUFFET \$24/Person

Mixed Green Salad GF DF V VE

Seasonal greens, heirloom grape tomatoes, English cucumbers and Bermuda onions

Chef's Seasonal Pasta Salad V

Your Choice of Three Pre-Made Sandwiches:

- Roasted Turkey
- Albacore Tuna Salad
- Ham & Swiss
- Roast Beef
- Grilled Vegetable Wrap
- Grilled Chicken Caesar Wrap

Assorted Bread & Rolls V

Assorted Potato Chips GF DF V VE

ITALIAN BUFFET \$32/Person

Classic Caesar Salad V

Crisp romaine tossed with traditional Caesar dressing, house-made croutons, and a blend of grated and shaved Parmesan for timeless flavor.

Cheese Lasagna Rolls V

Tender pasta rolled with a savory ricotta filling, baked in a rich marinara sauce and topped with melted mozzarella cheese

Crema Pesto V

Garlic, shallots, caramelized onions, sliced heirloom grape tomatoes, fresh pesto and cream, tossed with penne pasta

Your Choice of One (1) of the Following:

- House Made Meatballs Served in a Pomodoro Sauce
- Italian Sausage Served with Peppers and Onions DF

Assorted Rolls and Butter

NIAGARA BUFFET \$30/Person

Mixed Green Salad GF DF V VE

Seasonal greens, heirloom grape tomatoes, English cucumbers and Bermuda onions

Golden Crisp Chicken Fingers OR Chicken Wings

Your choice of chicken fingers or chicken wings served with assorted sauces and bleu cheese dressing

Oven Roasted Sliced Top Round of Beef

Top round of roast beef and au jus served with weck rolls and horseradish mayo

Mini Weck and Mini Kaiser Rolls

BBQ BUFFET \$36/Person

Baked Three Cheese Macaroni V

Penne baked in a creamy blend of three cheeses, topped with a garlic bread crumb topping

Grilled Corn on the Cob GF V

Grilled sweet corn brushed with herbed garlic butter and sprinkled with parmesan

Coleslaw GF V

Baked Beans GF DF V

Slow simmered beans in a rich smokey sweet sauce topped with crispy bacon

Corn Bread with Whipped Honey Butter V

Warm golden cornbread with a velvety whipped honey butter

Your Choice of One (1) of the Following:

- Pulled Pork GF DF
- BBQ Quarter Chicken GF DF

LUNCH BUFFET ENHANCEMENTS:

- Dessert Upgrade | \$7/Person
- Assorted Sodas | \$3.50/Bottle or \$6/Person

BOOK YOUR SPECIAL EVENT TODAY!

DENISE PEACOCK Director of Sales & Marketing
716-299-0344 ext.2241 | dpeacock@cpiagarafalls.com

CROWNE PLAZA®

BY IHG
Niagara Falls NY Riverside

DINNER PACKAGES

All buffets require a minimum of 25 people. All dinner packages include Warm Rolls and Whipped Butter, Coffee, Tea, Decaffeinated Coffee and Ice Water.

PLATED DINNER Price Based on Entrée Selection

Includes Choice Of: One Salad, One Entrée, One Pasta, One Vegetable and One Starch

DINNER BUFFET I \$34/Person

Includes Choice Of: One Salad, One Entrée, One Pasta, One Vegetable, One Starch and Freshly Baked Cookies or Brownies

DINNER BUFFET II \$42/Person

Includes Choice Of: Two Salads, Two Entrées, One Pasta, One Vegetable, One Starch and Freshly Baked Cookies or Brownies

DINNER BUFFET III \$55/Person

Includes Choice Of: Two Salads, Three Entrées, One Pasta, One Vegetable, One Starch and Freshly Baked Cookies or Brownies



DINNER SELECTIONS

SALAD SELECTIONS

Bella Vista House Salad GF V

A fresh blend of spring greens, heirloom grape tomatoes, English cucumbers, and shaved red onion, topped with parmesan cheese and finished with the Chef's choice of house-made dressing

Classic Caesar Salad V

Crisp romaine lettuce tossed with traditional Caesar dressing, house-made croutons, and a blend of grated and shaved Parmesan for timeless flavor

Baby Arugula Salad GF V

Baby arugula complemented by fresh berries, candied pecans, and creamy goat cheese, drizzled with a honey white balsamic dressing

Traditional Potato Salad GF V

N/A ON PLATED

Classic creamy potato salad with a tangy Dijon-mayo dressing, tossed with crisp vegetables

Greek Pasta Salad GF V

N/A ON PLATED

Pasta tossed with fresh spinach, feta cheese, and banana peppers, dressed in a zesty oregano vinaigrette

BOOK YOUR SPECIAL EVENT TODAY!

DENISE PEACOCK Director of Sales & Marketing
716-299-0344 ext.2241 | dpeacock@cpniagarafalls.com

CROWNE PLAZA®

BY IHG

Niagara Falls NY Riverside

DINNER SELECTIONS *(Continued)*

ENTRÉE SELECTIONS

Herb Crusted, Slow Roasted Strip Loin **GF DF**

N/A ON PLATED

Strip loin seasoned with fresh herbs and slow-roasted to perfection, served with a fragrant house-made rosemary demi-glace

Oven Roasted Sliced Top Round of Beef* **DF**

N/A ON PLATED

Top round of roast beef and au jus served with weck rolls and horseradish mayo

Homestyle Roasted Turkey Breast*

N/A ON PLATED

Oven roasted turkey breast served with rich, savory giblet gravy

Herb Roasted Pork Loin **GF DF**

N/A ON PLATED

Herb roasted pork loin topped with apple and pear chutney

House Brined Bone-In Roasted Chicken **GF DF**

N/A ON PLATED

Juicy, bone-in chicken brined in a fragrant blend of lemon and fresh herbs then roasted to golden perfection

Buttermilk Fried Chicken

N/A ON PLATED

Bone in chicken brined in buttermilk and hot sauce then hand breaded and fried to a golden crisp

Coconut Curry Tofu **\$32/Person GF DF V VE**

Coconut curry simmered with tender tofu and aromatic spices, served over almond jasmine rice

Pecan Crusted Chicken Breast **\$38/Person DF**

Juicy chicken breast encrusted with toasted pecans and finished with a sweet and smoky maple bourbon sauce

Seared Island Salmon **\$42/Person GF**

Grilled salmon topped with your choice of tangerine glaze, dill cream or cajun blackened

Chicken Milanese **\$38/Person**

Crispy breaded chicken topped with arugula, heirloom grape tomatoes, shaved parm, olive oil, and a balsamic glaze

Chicken Parmesan **\$38/Person**

Breaded chicken topped with pomodoro sauce, parmesan and mozzarella

Frenched Pork Chop **\$38/Person GF DF**

Grilled pork chop with apple and pear chutney

Chicken Marsala **\$38/Person DF**

Chicken breast lightly breaded to perfection, served with earthy wild mushrooms and roasted red peppers in a rich, savory Marsala wine sauce

NY Strip Steak **\$50/Person GF DF**

N/A ON BUFFET

Juicy, perfectly grilled New York strip served with a rich demi-glace and roasted cipollini onions

Filet of Sirloin **Market Price GF**

N/A ON BUFFET

Tender, perfectly seared sirloin filet topped with your choice of a rich, velvety demi-glace or bacon bleu cheese cream sauce

Mahi Mahi **\$42/Person GF DF**

N/A ON BUFFET

Grilled mahi mahi topped with a mango pineapple salsa

Filet Mignon **Market Price GF**

N/A ON BUFFET

Grilled to perfection and finished with your choice of a rich, velvety demi-glace or bacon bleu cheese cream sauce

Slow Braised Beef Short Ribs **Market Price GF DF**

N/A ON BUFFET

Rich and tender short ribs, braised to perfection and finished with a decadent red wine pan sauce.

Mediterranean Stuffed Chicken Breast **\$34/Person**

N/A ON BUFFET

Chicken breast stuffed with spinach, roasted red peppers, feta and dill cream

Frenched Breast of Chicken **\$38/Person GF DF**

N/A ON BUFFET

Breast of chicken with a rosemary demi-glace

8oz. Lobster Tail **Market Price GF**

N/A ON BUFFET

Buttery poached lobster tail served with melted butter and lemon

Surf N' Turf **Market Price GF**

N/A ON BUFFET

A perfectly grilled filet of sirloin paired with a succulent butter poached lobster tail

* Chef Attended Carving Station Required: \$100/Chef

BOOK YOUR SPECIAL EVENT TODAY!

DENISE PEACOCK Director of Sales & Marketing
716-299-0344 ext.2241 | dpeacock@cpiagarafalls.com

CROWNE PLAZA®

BY IHG

Niagara Falls NY Riverside

DINNER SELECTIONS *(Continued)*

PASTA SELECTIONS BUFFET ONLY

Pasta A La Vodka Sauce V

Al dente penne pasta tossed in a rich and creamy vodka sauce, finished with fresh herbs and a touch of parmesan cheese

Cheese Lasagna Rolls V

Tender pasta rolled with a savory ricotta filling, baked in a rich marinara sauce and topped with melted mozzarella cheese

Baked Three Cheese Macaroni V

Penne baked in a creamy blend of three cheeses, topped with a garlic bread crumb topping

Crema Pesto V

Garlic, shallots, caramelized onions, sliced heirloom grape tomatoes, fresh pesto and cream

STARCH SELECTIONS

Jasmine Almond Rice GF V

Fragrant jasmine rice gently tossed with toasted almonds and butter

Roasted Garlic Yukon Mashed Potatoes GF V

Creamy Yukon gold potatoes whipped with roasted garlic, butter and cream

Loaded Baked Potato GF V

A hearty baked potato topped with melted cheddar cheese, crispy bacon, sour cream, butter and fresh chives

VEGETABLE SELECTIONS

Roasted Seasonal Vegetable Medley GF DF V VE

A colorful selection of fresh seasonal vegetables, perfectly seasoned and roasted finished with a drizzle of olive oil

Roasted Brussels Sprouts GF DF V VE

Crispy brussels sprouts halves drizzled with olive oil

Steamed Broccolini GF DF V VE

Tender broccolini lightly steamed and tossed in a house herb infused olive oil

Penne in a Pomodoro Sauce V

Tender penne pasta tossed in a rich pomodoro sauce and topped with melted mozzarella

Tortellini V

Delicate cheese-filled tortellini served in a roasted red pepper and tomato cream sauce

Orecchiette V

Orecchiette pasta coated in a decadent truffle ricotta cream sauce

Mashed Sweet Potatoes GF V

Velvety smooth sweet potatoes whipped with butter, brown sugar and a touch of cinnamon

Herb Roasted Fingerling Potatoes GF DF V VE

Golden fingerling potatoes roasted to perfection with fresh herbs, garlic, and olive oil

Parmesan Roasted Baby Red Potatoes GF V

Crispy roasted baby red potatoes tossed with garlic, herbs, and grated parmesan cheese

Sautéed Green Beans Almondine GF V

Crisp tender green beans sautéed to perfection and finished with toasted almonds and butter

Roasted Heirloom Carrots GF DF V VE

Fresh vibrant carrot spikes roasted with garlic and olive oil

Oven Roasted Broccoli & Cauliflower GF DF V VE

Fresh cauliflower and broccoli florets roasted to golden perfection with a house infused herb olive oil

BOOK YOUR SPECIAL EVENT TODAY!

DENISE PEACOCK Director of Sales & Marketing
716-299-0344 ext.2241 | dpeacock@cpniagarafalls.com

CROWNE PLAZA®

BY IHG

Niagara Falls NY Riverside

ADDITIONAL ENHANCEMENTS

UPGRADE DESSERT

NY Style or Seasonal Cheesecake \$5/Person V

Creamy and decadent cheesecake finished with a berry topping

Flourless Chocolate Torte \$5/Person GF V

An indulgent, gluten-free chocolate torte with a rich, velvety texture, elegantly paired with fresh raspberries

DINNER ENHANCEMENTS:

Iced Seafood Display Market Price GF DF

Poached jumbo shrimp, clams, marinated mussels, spicy cocktail sauce, mignonette sauce, tobasco sauce and lemons

DISPLAYS *(Small serves 50 people. Large serves 100 people.)*

Seasonal Vegetable Display Sm: \$85 | Lg: \$150

Seasonal vegetables with a variety of dips

Seasonal Fresh Fruit Display Sm: \$90 | Lg: \$170

Seasonal fresh fruit with honey yogurt

Domestic Cheese Display Sm: \$185 | Lg: \$295

Domestic cheese with assorted crackers and breads

WOOD FIRED PIZZA

Classic 8 Slice Pizza \$18/Pizza

Choice of cheese only or cheese and pepperoni

Specialty Pizzas Available Inquire About Pricing

Assorted Seasonal Pies \$5/Person

A selection of freshly baked seasonal pies, crafted with the finest ingredients and comforting homemade flavor

Lemon Berry Mascarpone \$5/Person V

A moist lemon cake filled with a mascarpone cream and studded with mixed berries

Chef Attended Carving Station \$100/Chef

Available for dinner buffet entrées highlighted with an asterisk*

Seafood Display Market Price

Poached shrimp, seared tuna and marinated mussels accompanied with an array of sauces and citrus fruits

Charcuterie Sm: \$350 | Lg: \$600

An array of grilled and pickled vegetables, cured Italian meats, artisanal cheeses, marinated olives, compotes, spreads, assorted grilled breads and lahvash



BOOK YOUR SPECIAL EVENT TODAY!

DENISE PEACOCK Director of Sales & Marketing
716-299-0344 ext.2241 | dpeacock@cpniagarafalls.com

CROWNE PLAZA®

BY IHG

Niagara Falls NY Riverside

HORS D'OEUVRES RECEPTION

Stuffed Cremini Mushrooms \$3.50/Piece

Your choice of cremini mushrooms, either stuffed with a savory blend of sausage and parmesan cheese or prepared as a delicious vegetarian option

Buffalo Wings \$3/Piece GF

Crispy, golden Buffalo wings served with cool, creamy bleu cheese dressing.

Spinach Artichoke Fondue \$65 V

A rich and creamy blend of spinach and artichokes, perfectly seasoned and served with crisp crostini for dipping. Feeds 25 people

Spanakopita \$3.50/Piece V

Flaky phyllo pastry filled with a savory mixture of spinach, feta cheese, and fresh herbs baked until golden

Mini Chicken Cordon Bleu \$3/Piece

Bite sized chicken morsels stuffed with ham and swiss cheese, breaded and golden fried to perfection

Baby Lamb Chops \$5/Piece GF DF

Tender juicy lamb chops grilled and drizzled with a balsamic glaze

Coconut Shrimp \$5/Piece DF

Shrimp coated in a crispy coconut crust and golden fried served with a sweet chili sauce

Arancini Lollipops \$5/Piece V

Crispy golden risotto balls infused with ripe tomatoes and fresh basil, filled with a gooey cheesy center



BOOK YOUR SPECIAL EVENT TODAY!

DENISE PEACOCK Director of Sales & Marketing
716-299-0344 ext.2241 | dpeacock@cpniagarafalls.com

CROWNE PLAZA®
BY IHG

Niagara Falls NY Riverside

BEVERAGE PACKAGES

Shots are not served at any banquet event. All bar packages require a minimum of 25 people.

HOST BAR *(Priced per person)*

House Brands 1hr: \$16 | 2hr: \$18 | 3hr: \$20 | 4hr: \$22

House Brands of Bourbon, Scotch, Vodka, Whiskey, Gin and Rum

Call Brands 1hr: \$20 | 2hr: \$23 | 3hr: \$26 | 4hr: \$29

Jim Beam White Label, Dewar's, Smirnoff, Beefeater, Seagram's 7, Bacardi Silver, Southern Comfort

Premium Brands 1hr: \$23 | 2hr: \$26 | 3hr: \$29 | 4hr: \$32

Jack Daniels, Johnny Walker Red, Titos, Tanqueray, Four Roses Bourbon, Bacardi Silver, Captain Morgan, Sweet and Dry Vermouth, Triple Sec and Peach Schnapps

Ultra Premium Brands 1hr: \$30 | 2hr: \$34 | 3hr: \$38 | 4hr: \$42

Crown Royal or Jameson Whiskey, Grey Goose Vodka, Bacardi Rum, Hendricks Gin, Makers Mark Bourbon, Sweet and Dry Vermouth, Peach Schnapps, Triple Sec and Captain Morgan's Spiced Rum

CASH/TALLY BAR *(Priced per drink)*

All cash/tally bars are priced per drink and include domestic and imported beers, house wines, juices, mixers and assorted sodas. All bars require a bartender. Bartender fee for up to 4 hours is \$200/bartender - \$25 will be applied for additional hours. Cash bar pricing is inclusive of tax and service charge and applies when each individual is purchasing their own drinks. Tally bar pricing is subject to tax and service charge and applies when the host of the event is being charged on a consumption basis.

	CASH	TALLY
House Brand Cocktails	\$6	\$5
Call Brand Cocktails	\$7	\$6
Premium Brand Cocktails	\$8	\$7
House Wines (by the glass)	\$6	\$5
Domestic Beers	\$5	\$4
Imported Beers	\$6	\$5
Sodas	\$3	\$3
Juice	\$3	\$3
Pellegrino Water	\$5	\$4

	CASH	TALLY
House Brand Martini	\$8	\$6
Call Brand Martini	\$9	\$7
Premium Brand Martini	\$12	\$10
House Brand Manhattan	\$8	\$6
Call Brand Manhattan	\$9	\$7
Premium Brand Manhattan	\$12	\$10
Cordials	\$9	\$7
House Champagne	\$6	\$5

SPECIALTY BAR

All specialty bars are priced per person and include appropriate mixers and garnishes. All bars require a bartender. Bartender fee for up to 4 hours is \$200/bartender - \$25 will be applied for additional hours.

International Coffee Bar +\$11/Person/Hour

Regular and Decaffeinated Coffee with Bailey's Irish Cream, Kahlua, Jameson Irish Whiskey, Amaretto, Disaronno, Frangelico, Whipped Cream, Chocolate Shavings, Vanilla, Peppermint Sticks, Cinnamon Sticks and Sugar Cubes

Bloody Mary Station +\$10/Person/Hour

Cordials Bar +\$11/Person/Hour

Amaretto, Disaronno, Bailey's Irish Cream, Kahlua, Sambuca, Frangelico, Courvoisier VS and Grand Marnier

Spiked Dirty Soda Bar Add-On +\$2/Person/Hour

Add Dirty Sodas on to the menu of any bar package with a bartender

BOOK YOUR SPECIAL EVENT TODAY!

DENISE PEACOCK Director of Sales & Marketing
716-299-0344 ext.2241 | dpeacock@cpniagarafalls.com

CROWNE PLAZA®

BY IHG
Niagara Falls NY Riverside

BEVERAGE PACKAGES *(Continued)*

BEER

Domestic Beer

Labatt, Blue Light, Budweiser, Michelob Ultra, Bud Light, Heineken NA

Imported Beer

Heineken, Amstel Light, Corona Extra

WINE

Red Wine

Merlot, Cabernet Sauvignon, Pinot Noir

NON-ALCOHOLIC

Basic Soda Package **+\$6/person**

Coke, Diet Coke, Starry, Ginger Ale, Tonic, Club Soda, Fuze Unsweetened Tea, Fuze Sweetened Tea and Cranberry Juice. Bartender not included.

Dirty Soda Station **+\$2/person**

Self-served dirty soda bar, equipped with: Coke, Diet Coke, Starry, flavored syrups, and flavored coffee creamers

Local Micro Beer **+\$3/person**

Available Upon Request

Seltzer **+\$3/person**

High Noon, Sandbagger, Surfside

White Wine

Chardonnay, Pinot Grigio, Moscato, Riesling

Mocktails & Soda **+\$7/person**

Mocktail Mules, Sunrises, Mojitos, Berry Smashes, Maitais, Shirley Temples. Includes Coke, Diet Coke, Starry, Ginger Ale, Tonic, Club Soda, Fuze Unsweetened Tea, Fuze Sweetened Tea, Cranberry Juice, Orange Juice, Grapefruit Juice, Ginger Beer, and Pineapple Juice. Bartender included.

BAR ENHANCEMENTS:

Champagne Toast **\$4/person**

Non-Alcoholic Punch **\$30/gallon**

Mimosa Punch **\$40/gallon**

Sangria Punch **\$40/gallon**

Poinsettia Punch **\$40/gallon**

Traditional Wine Punch **\$40/gallon**

House Wines by the Bottle **\$25/bottle**



BOOK YOUR SPECIAL EVENT TODAY!

DENISE PEACOCK Director of Sales & Marketing
716-299-0344 ext.2241 | dpeacock@cpiagarafalls.com

CROWNE PLAZA®

— BY IHG —

Niagara Falls NY Riverside

