

CROWNE PLAZA®

— BY IHG —

Niagara Falls NY Riverside

STUNNING VIEWS, UNFORGETTABLE MOMENTS

2026 WEDDING MENU

Say 'I do' with breathtaking views of the Niagara River.



IHG® Business Rewards

Earn points for every booking
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CROWNE PLAZA® NIAGARA FALLS, NY - RIVERSIDE
7001 Buffalo Avenue, Niagara Falls, NY, 14304

YOUR LOVE STORY BEGINS WITH THE PERFECT BACKDROP

Thank you for considering Crowne Plaza® Niagara Falls, NY - Riverside for your special day. Nestled along the scenic Niagara River, our venue offers a breathtaking backdrop to celebrate your love story. We are honored to be part of such an important milestone and are dedicated to making your wedding as seamless and memorable as possible.

At Crowne Plaza, we are proud to offer a variety of wedding packages designed to fit different budgets and preferences. Whether you envision an elegant plated dinner or a more casual buffet-style reception, we have options to satisfy every taste. Each package includes a personal tasting experience with our Executive Chef, where you will curate your perfect menu.

We look forward to helping you create memories that will last a lifetime. Let's make your dream wedding a reality!



BOOK YOUR WEDDING TODAY!

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

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GENERAL INFORMATION

EVENT FEATURES

The Crowne Plaza, Niagara Falls Riverside truly understands the full range of emotions and planning that is necessary to ensure your very special day exceeds all your expectations and makes all your dreams come true.

INCLUDED FEATURES

- One-on-one consultation with the Events and Catering Coordinator
- Complimentary Wedding Suite for the Couple
- Wedding Tasting
- Cake Cutting Services
- Complimentary Ballroom Room Rental
- White or Black Table Linens
- Your color selection of Linen Napkins
- Complimentary In House Centerpieces and Décor Items
- 20 x 20 Hardwood Dance Floor
- Head Table, Gift Table, Cake Table, DJ Table, Place Card Table, Memorial Table
- Special Discounted Pricing on Guest Rooms
- Local Preferred Vendor List
- IHG One Rewards Points for the Wedding Couple

ALL DINNER PACKAGES INCLUDE

- Appetizer Display
- Fresh Rolls & Whipped Butter
- Choice of One Plated Salad
- Choice of Entrée, Starch and Vegetable
- Coffee, Decaf and Hot Tea Station
- 4 Hour Open Bar Package & Champagne Toast

LIABILITY

The Crowne Plaza, Niagara Falls Riverside cannot assume liability for damage or loss of any items left after your wedding is over. All items will be gathered and placed on the bar by Crowne Plaza Staff members at the end of your wedding. All items must be boxed up and taken away by 12 pm the next day. Any items left behind will be discarded.

DAY OF EVENT INFORMATION:

1. Any items you would like us to set out for your wedding must be delivered no less than 24 hours prior to the wedding
2. EVERYTHING that is dropped off must be free of tags, wrapping and out of boxes, ready to be set up
3. Our team is more than happy to do standard day of set up for your wedding (placement of favors, place cards, pre-assembled centerpieces, toasting flutes, dessert platters, etc.)
4. If extensive set up is required, there will be a fee of \$200 applied to your final bill

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FOOD & BEVERAGE MINIMUMS & ROOM CAPACITIES

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

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ON-SITE EVENTS & CATERING COORDINATOR

Every wedding at Crowne Plaza Niagara Falls, NY - Riverside includes the dedicated support of our on-site Events & Catering Coordinator, ensuring every detail — from planning to “I do” — is flawlessly executed. Relax and enjoy your special day while we bring your vision to life.

COMPLIMENTARY CO-ORDINATOR INCLUSIONS

- Menu Tasting
- Planning Meetings
- Catering and Meal Coordination
- In House Decorations and Centerpieces
- Complimentary Floor Plan Design
- Ceremony Rehearsal
- Set Up and Take Down
- Formality Coordination
- Preferred Vendors List

FREQUENTLY ASKED QUESTIONS

How many guests can the venue accommodate?

Our Upper Rapids Room can accommodate up to 300 guests. Our Lower Rapids Room can accommodate 100-150 guests.

How many hours are included in the rental, what time can we start setting up, and when must the event end?

Four hours are included in the rental. If there is no event scheduled for the day or morning before your event, you are able to start setting up the night before. If the space is booked prior to your event, you may start setting up for the event the morning of your event.

How do you structure the payment schedule?

After the initial deposit, we have a loose payment schedule. The event payment must be made in full 14 days prior to the event date, but you are able to determine when you make your payments for your event up to that point.

Do you provide a day-of coordinator as part of the venue fee?

Yes, we do provide a day-of-coordinator included in your wedding package. Our Events & Catering Coordinator will assist you with all the details for your event which will include everything from color of your table linens, napkins, chair covers, chair bands and centerpieces right down to scheduling your tasting, and assisting with your day of itinerary!

Is parking available on-site?

We do have a large open air parking lot available on site. You and your overnight guests will not be charged for parking for the event.

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FREQUENTLY ASKED QUESTIONS *(Continued)*

Do you include all necessary rentals for a wedding or are we required to bring those items in ourselves?

Within your wedding package, we do include tables and chairs in the event space, as well as, linen, in house centerpieces if you choose to use them, dinnerware and barware. Outdoor ceremony chairs are not included, but we are able to provide you with a preferred vendor list for ceremony chair rentals. Chair covers and chair bands are available at \$2/Chair.

Can we set up a block of rooms for our guests?

Yes! Our Director of Sales will set up a discounted Group Block and create a Booking Link that you can send out to your guests to book their rooms. The Wedding Couple will also receive our Wedding Suite for getting ready the day of....complimentary of course.

Do you allow outside catering?

We do allow outside catering for ethnic weddings ONLY. There is a room rental fee of \$10,000 and a Certificate of Insurance is needed prior to the event from your professional caterer. Food must be delivered HOT and in the foil pans that will be placed in our Hot Boxes until it is time to transfer them into our chaffing dishes. We will replenish throughout the night and leftovers MUST be taken home with you or they will be thrown away.



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PLATED DINNER PACKAGES

PLATED PACKAGE I \$70/Person

Seasonal Fruit and Vegetable Display

Fruits and vegetables with assorted dips and spreads

Selection of Two Entrées For Your Guests to Pre-Select One

One Salad, One Vegetable and One Starch

4 Hour House Brand Open Bar

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

Selection of Three House Wines and Three Bottled Domestic Beers

Champagne Toast for the Head Table

PLATED PACKAGE II \$80/Person

Seasonal Fruit and Vegetable Display

Fruits and vegetables with assorted dips and spreads

Selection of Two Entrées For Your Guests to Pre-Select One

Selection of One Salad, One Vegetable and One Starch

4 Hour Call Brand Open Bar

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

Selection of Four House Wines and Three Bottled Domestic Beers

Champagne Toast and Bottled Wine During Dinner Service

Champagne toast for your guest list and two bottles of wine placed on each table during dinner.

Any remaining table wine will be used at the open bar after dinner service.

PLATED PACKAGE III \$99/Person

Seasonal Fruit, Artisanal Cheese and Charcuterie Display

Grilled and pickled vegetables with assorted crackers, dips and spreads, cured domestic and Italian meats

Selection of Three Entrées For Your Guests to Pre-Select One

Selection of One Salad, One Vegetable and One Starch

Selection of Two Butler Passed Hors D'oeuvres

4 Hour Premium Brand Open Bar

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

Selection of Five House Wines and Three Bottled Domestic Beers

Champagne Toast and Bottled Wine During Dinner Service

Champagne toast for your guest list and two bottles of wine placed on each table during dinner.

Any remaining table wine will be used at the open bar after dinner service.

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BUFFET DINNER PACKAGES

All buffets require a minimum of 25 people. Buffet service runs for 90 minutes in length.

BUFFET PACKAGE I \$76/Person

Seasonal Fruit and Vegetable Display

Fruits and vegetables with assorted dips and spreads

Selection of One Salad, Two Entrées, One Pasta, One Vegetable and One Starch

4 Hour Call Brand Open Bar

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

Choice of Three House Wines and Three Bottled Domestic Beers

Champagne Toast For Your Guest List

BUFFET PACKAGE II \$86/Person

Domestic Cheese and Seasonal Fruit Display

Cheese and fruit display with assorted dips, crackers and spreads

Selection of Two Salads, Two Entrées, One Pasta, One Vegetable and One Starch

4 Hour Premium Brand Open Bar

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

Choice of Three House Wines and Three Bottled Domestic Beers

Champagne Toast For Your Guest List

BUFFET PACKAGE III \$96/Person

Seasonal Fruit, Artisanal Cheese and Charcuterie Display

Grilled and pickled vegetables with assorted crackers, dips and spreads, cured domestic and Italian meats

Selection of Two Salads, Two Entrées, One Pasta, One Vegetable and One Starch

Selection of Two Butler Passed Hors D'Oeuvres

4 Hour Ultra-Premium Brand Open Bar

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

Choice of Four House Wines and Three Bottled Domestic, Imported or Local Micro Brewery Beers

Champagne Toast and Bottled Wine Service During Dinner

Champagne toast for your guest list and two bottles of wine placed on each table during dinner.

Any remaining table wine will be used at the open bar after dinner service.

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MENU ITEM 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

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

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



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MENU ITEM 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 **GF DF V VE**

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

Pecan Crusted Chicken Breast **DF**

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

Seared Island Salmon **GF**

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

Chicken Milanese

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

Chicken Parmesan

Breaded chicken topped with pomodoro sauce, parmesan and mozzarella

Frenched Pork Chop **GF DF**

Grilled pork chop with apple and pear chutney

Chicken Marsala **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 **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 **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 **GF DF**

N/A ON BUFFET

Grilled mahi mahi topped with a mango pineapple salsa

Filet Mignon **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 **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

N/A ON BUFFET

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

Frenched Breast of Chicken **GF DF**

N/A ON BUFFET

Breast of chicken with a rosemary demi-glace

8oz. Lobster Tail **GF**

N/A ON BUFFET

Buttery poached lobster tail served with melted butter and lemon

Surf N' Turf **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

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MENU ITEM SELECTIONS *(Continued)*

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

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

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

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

BUTLER PASSED HORS D'OEUVRES

Available in Plated Packages #3 and Buffet Packages #3

Stuffed Cremini Mushrooms

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 GF

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

Spinach Artichoke Fondue V

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

Spanakopita V

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

Mini Chicken Cordon Bleu

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

Baby Lamb Chops GF DF

Tender juicy lamb chops grilled and drizzled with a balsamic glaze

Coconut Shrimp DF

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

Arancini Lollipops V

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

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ADDITIONAL ENHANCEMENTS

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

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

DINNER ENHANCEMENTS:

Iced Seafood Display Market Price GF DF

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

Chef Attended Carving Station \$100/Chef

Available for dinner buffet entrées highlighted with an asterisk*

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

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 lahvas

WOOD FIRED PIZZA

Classic 8 Slice Pizza \$18/Pizza

Choice of cheese only or cheese and pepperoni

Specialty Pizzas Available [Inquire About Pricing](#)



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BEVERAGE SELECTIONS

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

BAR ENHANCEMENTS:

Champagne Toast Upgrade

Dr. Konstantin Frank **+\$3/Person** | Lombard **+\$5/Person**

Seltzer **+\$3/Person**

High Noon, Sandbagger, Surfside

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

Mimosa Punch **\$40/Gallon**

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**

Local Micro Beer

Available Upon Request

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.

Sangria Punch **\$40/Gallon**

Poinsettia Punch **\$40/Gallon**

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

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

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

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PREFERRED VENDOR LIST

OUTDOOR CHAIRS & TENT RENTALS

Brett's Tents and Awnings

716-524-3018

Always A Party

716-216-4567

Buffalo Party Rental

716-895-4321

All Event Party Tents

716-731-5444

CAKES & DESSERTS

Village Bake Shoppe

716-574-2300

Muscorells

716-692-9081

Dessert Deli

716-689-2115

SPECIALTY DÉCOR RENTALS & FLORISTS

Evergreen Floral

716-283-3014

Boulevard Wedding Concepts

716-695-1050

Piccirellos Florist

716-285-1007

Enchanted Florist

716-297-4400

DECORATOR

Royalty Decor

Maria | 716-533-1390

WEDDING OFFICIANT

The Wedding Padres

716-263-0142

DJ SERVICES

DJ MXN

716-990-8262

Premier Sound DJ's and Photo Booths

716-873-8100

Moving Music

716-649-1490

Sound Wave DJ and Photo

716-639-9283

DJ Johnny K

716-472-9898

DJ P Nasty

716-807-7992

Whirlin Disc

716-741-3139

PHOTOGRAPHERS

Kelly Ann Tierney Photography

716-284-6826

John Lagomaggiore Photography

716-731-2398

Nicole Gatto Photography

716-308-5237

Shaw Photography

716-866-2794

Nickel City Studios

716-200-0956

Laughing City Photography

716-423-9943

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INTERESTED IN BOOKING YOUR WEDDING?

Contact our sales department today for more information.
We can't wait to make your dreams come true!

Denise Peacock

DIRECTOR OF SALES & MARKETING

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

Madeleine Rand

CATERING & EVENTS COORDINATOR

716-299-0344 ext.2205 | mrاند@cpniagarafalls.com

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