



CROWNE PLAZA®
AN IHG HOTEL

STUNNING VIEWS, UNFORGETTABLE MOMENTS

2025 WEDDING MENU

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



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

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!

JAMES FALLIN Catering & Events Sales Manager
716-299-0344 ext.2205 | jfallin@cpniagarafalls.com


CROWNE PLAZA
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PLATED DINNER SERVICE

Plated Package #1 \$68/person

Package Includes:

- Seasonal Fruit & Vegetable Display
fruits and vegetables with assorted dips and spreads
- 4 Hour House Brand Open Bar
- Choice of Five (5) House Wines
- Choice of Three (3) Bottled Domestic Beers
- Champagne Toast for the Head Table

ENTRÉE SELECTIONS:

All entrées served with Chef Kevin's suggested salad, seasonal vegetables and side, customized at your tasting.

- French Breast of Chicken
with rosemary demi
- Grilled Frenched Pork Chop
with apple or pear chutney
- Mediterranean Stuffed Chicken Breast
with spinach, roasted red pepper and feta served with lemon dill cream
- Mushroom Risotto
- Coconut Curry Tofu

Plated Package #2 \$78/person

Package Includes:

- Seasonal Fruit & Vegetable Display
fruits and vegetables with assorted dips and spreads
- 4 Hour Call Brand Open Bar
- Choice of Five (5) House Wines
- Choice of Three (3) Bottled Domestic Beers
- Champagne Toast and Bottled Wine Service
during dinner service

ENTRÉE SELECTIONS:

All entrées served with Chef Kevin's suggested salad, seasonal vegetables and side, customized at your tasting.

- French Breast of Chicken
with rosemary demi
- Grilled Frenched Pork Chop
with apple or pear chutney
- Mediterranean Stuffed Chicken Breast
with spinach, roasted red pepper and feta served with lemon dill cream
- Filet of Sirloin
with demi-glace sauce
- Seared Salmon
with dill cream or tangerine glaze
- Mushroom Risotto
- Coconut Curry Tofu



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PLATED DINNER SERVICE *(Continued)*

Plated Package #3 \$99/person

Package Includes:

- Seasonal Fruit, Artisanal Cheese & Charcuterie Display
grilled and pickled vegetables with assorted crackers, dips and spreads, cured domestic and Italian meats
- Choice of Two (2) "Butler Passed" Hors D'oeuvres
- Four Hour Premium Brand Open Bar
- Choice of Five (5) House Wines
- Choice of Three (3) Bottled Domestic Beers
- Champagne Toast and Bottled Wine Service
during dinner service

ENTRÉE SELECTIONS:

All entrées served with Chef Kevin's suggested salad, seasonal vegetables and side, customized at your tasting.

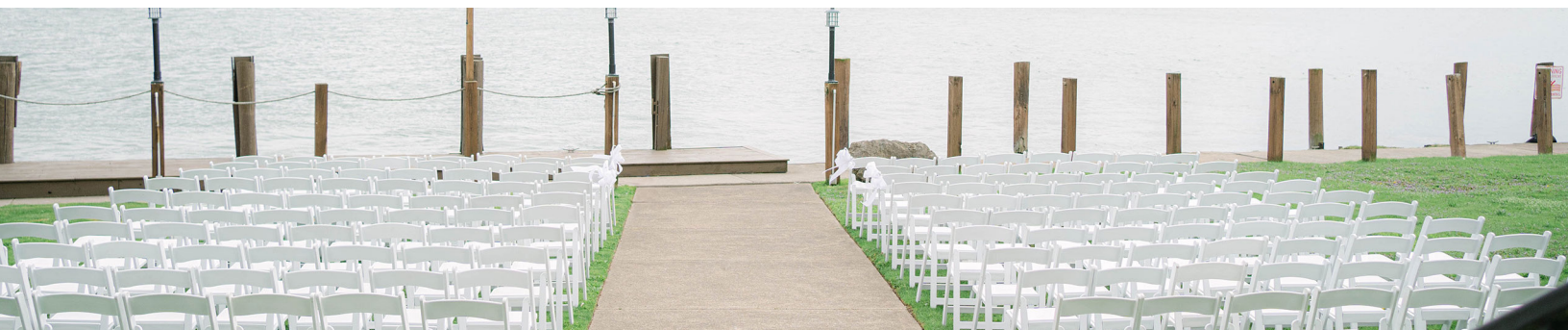
- French Breast of Chicken
with rosemary demi
- Grilled Frenched Pork Chop
with roasted fuji apple cider glaze
- Mediterranean Stuffed Chicken Breast
with spinach, roasted red pepper and feta served with lemon dill cream
- Filet of Sirloin
with a demi-glace sauce
- Grilled Mahi Mahi
with mango pineapple salsa
- Seared Salmon
with dill cream or tangerine glaze
- NY Strip Steak
with demi-glace sauce and roasted cipollini onions
- Queen Cut Prime Rib
with Yorkshire pudding
- Seared Sea Bass
with heirloom tomato sauce
- Herb Marinated Seared Tofu
with heirloom tomato sauce
- Mushroom Risotto
- Coconut Curry Tofu

OR

DUET 4-6OZ. ENTRÉE SELECTIONS: (CHOOSE TWO)

All entrées served with Chef Kevin's suggested salad, seasonal vegetables and side, customized at your tasting.

- French Breast of Chicken
with rosemary demi
- Grilled Frenched Pork Chop
with apple and pear chutney
- Mediterranean Stuffed Chicken Breast
with spinach, roasted red pepper and feta served with lemon dill cream
- Filet of Sirloin
with a demi-glace sauce
- Grilled Mahi Mahi
with mango pineapple salsa
- Seared Salmon
with dill cream or tangerine glaze
- Continental NY Strip Steak
with demi-glace sauce and roasted cipollini onions
- Slow Braised Beef Short Ribs
in a red wine pan jus
- Seared Pork Tenderloin
with a fuji apple compote and cider glaze
- Mushroom Risotto
- Coconut Curry Tofu



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PLATED DINNER SERVICE *(Continued)*

Plated Package #4 \$115/person

Package Includes:

- Seasonal Fruit, Artisanal Cheese & Charcuterie Display
grilled and pickled vegetables with assorted crackers, dips and spreads, cured domestic and Italian meats
- Choice of Two (2) 'Butler Passed' Hors D'oeuvres
- 4 Hour Ultra Brand Open Bar
- Choice of Five (5) House Wines
- Choice of Three (3) Bottled Domestic, Imported or Local Micro Brewery Beers
- Champagne Toast and Bottled Wine Service
during dinner service

DUET 4-6OZ. ENTRÉE SELECTIONS: (CHOOSE TWO)

All entrées served with Chef Kevin's suggested salad, seasonal vegetables and side, customized at your tasting.

- French Breast of Chicken
with rosemary demi
- Grilled Frenched Pork Chop
with fuji apple compote and cider glaze
- Mediterranean Stuffed Chicken Breast
with spinach, roasted red pepper and feta served with lemon dill cream
- Filet of Sirloin
with a demi-glaze sauce
- Grilled Mahi Mahi
with mango pineapple salsa
- Seared Salmon
with dill cream or tangerine glaze
- Continental NY Strip Steak
with demi-glaze sauce and roasted cipollini onions
- Slow Braised Beef Short Ribs
in a red wine pan jus
- Pan Seared Butter Basted Filet Mignon
with demi-glaze
- Lobster Tail (Market Price)
- Seared Sea Bass
with heirloom tomato sauce
- Mushroom Risotto
- Coconut Curry Tofu



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BUFFET DINNER SERVICE

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

Buffet Package #1 \$75/person

Package Includes:

- Choice of Two (2) Salads, Two (2) Entrées, One (1) Pasta, One (1) Vegetable and One (1) Starch
- Seasonal Fruit & Vegetable Display
fruits and vegetables with assorted dips and spreads
- 4 Hour Call Brand Open Bar
- Choice of Five (5) House Wines
- Choice of Three (3) Bottled Domestic Beers
- Champagne Toast and Bottled Wine Service
during dinner service

Buffet Package #2 \$85/person

Package Includes:

- Choice of Two (2) Salads, Two (2) Entrées, One (1) Pasta, One (1) Vegetable and One (1) Starch
- Domestic Cheese & Seasonal Fruit Display
cheese and fruit display with assorted dips, crackers and spreads
- Choice of Two (2) Butler Passed Hors D'Oeuvres
- 4 Hour Premium Brand Open Bar
- Choice of Five (5) House Wines
- Choice of Three (3) Bottled Domestic Beers
- Champagne Toast and Bottled Wine Service
during dinner service

Buffet Package #3 \$95/person

Package Includes:

- Choice of Two (2) Salads, Two (2) Entrées, One (1) Pasta, One (1) Vegetable and One (1) Starch
- Seasonal Fruit, Artisanal Cheese & Charcuterie Display
grilled and pickled vegetables with assorted crackers, dips and spreads, cured domestic and Italian meats
- Choice of Two (2) Butler Passed Hors D'Oeuvres
- 4 Hour Ultra-Premium Brand Open Bar
- Choice of Five (5) House Wines
- Choice of Three (3) Bottled Domestic, Imported or Local Micro Brewery Beers
- Champagne Toast and Bottled Wine Service
during dinner service

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MENU ITEM SELECTIONS

SALAD CHOICES

Classic Caesar Salad

Crisp romaine, house croutons, grated parmesan with house made creamy garlic dressing

Mixed Green Salad

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

Arugula and Shaved Parmesan Salad

Fresh basil, parmesan Reggiano, seasonal baby tomatoes and Bermuda onions

Greek Pasta Salad

Oregano vinaigrette, feta cheese, banana peppers and spinach

Farro Salad

Brussel sprouts, roasted squash and pecans

Spinach Salad

Seasonal melon balls and pancetta lardons

Arugula and Watermelon Salad

With feta and mint

ENTRÉE CHOICES

Herb Crusted, Slow Roasted Strip Loin*

House made rosemary demi-glace

Roasted Top Round of Beef*

Au jus, weck & kaiser rolls and horseradish mayo

Homestyle Roasted Turkey Breast*

Served with traditional gravy

Roasted Pork Loin*

Apple and pear chutney

Pecan Crusted Chicken Breast

Maple bourbon sauce

Seared or Poached Faroe Island Salmon

Tangerine glaze OR dill cream sauce

House Brined Bone-In Roasted Chicken

Chicken Milanese

Accompanied with arugula, tomato and parmesan salad

Traditional Paella

Seitan Stir-Fry

Seitan stir-fry over coconut basmati rice

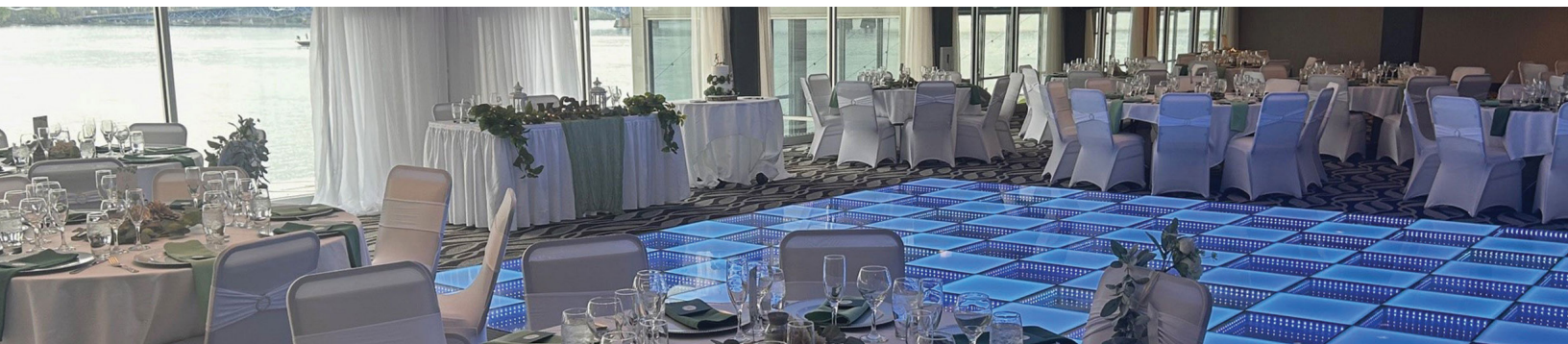
Cajun Blackened Chicken

Mango Pineapple Salsa

Buttermilk Fried Chicken

CHEF ATTENDED CARVING STATION | \$50/CHEF

- Available for buffet entrées highlighted with an asterisk



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MENU ITEM SELECTIONS *(Continued)*

PASTA CHOICES

Baked Three Cheese Macaroni

Tortellini

Served in a roasted red pepper tomato cream sauce

Cheese Lasagna Rolls

Norcina Con Tortufa

Served in a sausage and mushroom cream sauce

Traditional Bolognese

Pasta A Verdura

Vegetarian pasta with seasonal vegetables

Orecchiette

Served with truffle ricotta cream

Crema Pesto

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

VEGETABLE CHOICES

Roasted Seasonal Vegetable Medley

Roasted Brussel Sprouts

Roasted Root Vegetables

Oven Roasted Broccolini

With garlic fresh herbs

Rosemary Scented Roasted Carrot Spikes

Succotash

Haricots Vert

STARCH CHOICES

Herb Roasted Parmesan Baby Red Potatoes

Traditional Mashed Sweet Potatoes

Herb Roasted Fingerling Potatoes

Loaded Baked Potatoes

Almond Jasmine Rice

Yukon Gold Garlic Mashed Potatoes

Barley Risotto

Spanish Rice

BUTLER PASSED HORS D'OEUVRES

Available in Plated Packages #3-4 and Buffet Packages #2-3

Smoked Salmon Mousse

Served in phyllo cup

Mini Quiche

Savory egg and cheese filling in a flaky and buttery pastry shell

Stuffed Cremini Mushroom

Vegetarian or stuffed with sausage and parmesan cheese

Spanakopita

Mini Chicken Cordon Bleu

Arancini Lollipops

With Arborio rice and Italian cheeses

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ADDITIONAL DISPLAYS & PIZZA

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

Seasonal Vegetable Display Sm: \$90 | Lg: \$155

Seasonal vegetables with a variety of dips

Seasonal Fresh Fruit Display Sm: \$95 | Lg: \$175

Seasonal fresh fruit with honey yogurt

Domestic Cheese Display Sm: \$190 | Lg: \$300

Domestic cheese with assorted crackers and breads

Artisanal Cheese Platter Sm: \$230 | Lg: \$405

Cave aged cheeses, gourmet crackers, spreads and lahvas

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

COMBINATION DISPLAYS *(Serves 100 people)*

Seasonal Vegetable & Domestic Cheese Display \$325

Seasonal vegetables and domestic cheeses with a variety of dips, spreads, assorted crackers and breads

Seasonal Fruit & Domestic Cheese Display \$375

Seasonal fruit and domestic cheeses with a variety of dips, spreads, assorted crackers and breads

Grilled & Raw Vegetables with Artisanal Cheese Platter \$475

Grilled and raw vegetables with cave aged cheeses, gourmet crackers, spreads and lahvas

Seasonal Fruit & Artisanal Cheese Platter \$525

Seasonal fruit and cave aged cheeses, gourmet crackers, spreads and lahvas

Artisanal Cheese & Charcuterie Platter \$750

Cave aged cheeses and an array of grilled and pickled vegetables, cured Italian meats, artisanal cheeses, marinated olives, compotes, spreads, assorted grilled breads and lahvas

WOOD FIRED PIZZA

12" Classic 8 Slice Pizza \$22/pizza

Choice of cheese only or cheese and pepperoni

Specialty Pizzas Available Inquire About Pricing



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ADDITIONAL HORS D'OEUVRES

Smoked Salmon Mousse \$4/piece

Served in phyllo cup

Cajun Shrimp Bites \$4/piece

Served with cucumber slaw

Classic Shrimp Cocktail Shooters \$4/piece

Served with tequila cocktail sauce

Mini Quiche \$3/piece

Savory egg and cheese filling in a flaky and buttery pastry shell

Stuffed Cremini Mushrooms \$3/piece

Vegetarian or stuffed with sausage and parmesan cheese

Baked Brie \$85

Served with mango chutney, feeds 25 people

Buffalo Wings \$3/piece

Served with bleu cheese dip

Spinach Artichoke Fondue \$60

Served with crostini, feeds 25 people

Assorted Seasonal Soup Shooters \$3/piece

Spanakopita \$3/piece

Mini Chicken Cordon Bleu \$3/piece

House Made Lamb Meatballs \$4/piece

Served with tzatziki

Baby Lamb Chops \$5/piece

Served with mint pesto

Blueberry Chipotle Short Rib Tacos \$4/piece

Served with cabbage and jalapeño

Coconut Shrimp \$4/piece

Lobster Rolls \$5/piece

Served with mango aioli

Arancini Lollipops \$4/piece

Served with arborio rice and Italian cheeses



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BAR PACKAGES

LIQUOR

House Brands

house brands of bourbon, scotch, vodka, whiskey, gin and rum

Call Brands

Seagrams 7, Smirnoff Vodka, Bacardi Rum, Beefeater Gin, Jim Beam Bourbon, Peach Schnapps and Triple Sec

Premium Brands

Canadian Club Whiskey, Tito's Vodka, Bacardi Rum, Bombay Sapphire Gin, Makers Mark Bourbon, Peach Schnapps and Triple Sec

Ultra Premium Brands

Crown Royal or Jameson Whiskey, Grey Goose Vodka, Bacardi Rum, Botanist Gin, Woodford Reserve Bourbon, Peach Schnapps, Triple Sec and Captain Morgan's Spiced Rum

BEER

Domestic Beer

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

Imported Beer

Heineken, Amstel Light, Corona Extra

Local Micro Brewery Beer

Available Upon Request

Seltzer

White Claw, Truly, High Noon

WINE

Red Wine

Merlot, Cabernet Sauvignon, Pinot Noir

White Wine

Chardonnay, Pinot Grigio, Moscato, Riesling

UPGRADE YOUR CHAMPAGNE TOAST

Dr. Konstantin Frank \$3

Lombard \$5



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IMPORTANT INFORMATION

Due to licensing requirements and for quality control, all food and beverage served at Crowne Plaza® Niagara Falls, NY - Riverside must be supplied and prepared by the hotel. Menu prices will be confirmed on Banquet Event Orders (BEOs).

Every banquet, special function or package deal is subject to a 23% Administrative Fee on the total food and beverage charges, plus 8% sales tax. Included as part of the Administrative Fee is a 15% Gratuity that is paid directly to food and beverage service staff. The remaining of the Administrative Fee is an Administrative Charge. The Administrative Charge is for the administration of the banquet, special function or package deal and is used to offset our costs and fees in connection with the event. The Administrative Charge is not a gratuity or tip, or a charge purported to be a gratuity or tip, and no part of the Administrative Charge will be distributed (as a gratuity, tip or otherwise) to any employees who provided service to guests.

Rather, the entire Administrative Charge is retained solely by the hotel.

Any other fee or charge, including, but not limited to, set up fees, labor fees, or bartender, carver or food station fees, are for such specified purposes and are not a gratuity or tip, or a charge purported to be a gratuity or tip, and no part of such other fee or charge will be distributed (as a gratuity, tip or otherwise) to any employees who provided service to guests.

INTERESTED IN BOOKING YOUR WEDDING?

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

James Fallin

CATERING & EVENTS SALES MANAGER

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