



GROUP MENU 2023

5705 Falls Ave. Niagara Falls, Ontario, Canada L2H 6T3. Located next to Casino Niagara.
For more information please contact sales at 905.374.4444 Ext. 4060

*All pricing quoted in Canadian currency. Menu pricing is subject to addition fees and taxes.



BLUES MENU

APPETIZER

HOUSE SALAD WITH BALSAMIC DRESSING

CHOICE OF ENTREE

LEGENDARY BURGER

Fresh steak burger, with bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato.

GRILLED CHICKEN SANDWICH

Grilled fresh chicken with melted Monterey Jack cheese, smoked bacon, leaf lettuce and vine-ripened tomato, served on a toasted bun with honey mustard sauce.

PASTA PRIMAVERA

Cavatappi pasta tossed in tomato sauce, topped with sautéed vegetables.

DESSERT

VANILLA ICE CREAM

INCLUDES

Unlimited soft drinks, iced tea, coffee or tea

* Minimum of 20 guests are required.

* Pre-order required 24 hours in advance.

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HIP HOP MENU

APPETIZER

HOUSE SALAD WITH BALSAMIC DRESSING

CHOICE OF ENTREE

FISH N CHIPS

Battered cod, fried golden brown. Served with citrus tartar sauce, fries and homemade coleslaw.

TWISTED MAC, CHICKEN & CHEESE

Cavatappi macaroni tossed in a three-cheese sauce with roasted red peppers, topped with Parmesan parsley bread crumbs and grilled chicken breast.

PENNE WALNUT PESTO (Dairy free/Vegan)

Penne tossed in a walnut, basil and pine nut pesto.
Made with extra virgin olive oil.

Can be made gluten free for an additional \$2 per person.

Add chicken for \$6 per person

GRILLED 8OZ SIRLOIN STEAK

Served with smashed potatoes and fresh seasonal vegetables.

DESSERT

CHEF'S CHOICE

INCLUDES

Unlimited soft drinks, iced tea, coffee or tea

* Minimum of 25 guests are required.

* Pre-order required 72 hours in advance.



NIAGARA  FALLS

ROCK'N'ROLL MENU

APPETIZER

HOUSE SALAD WITH BALSAMIC DRESSING

CHOICE OF ENTREE

RIB & PULLED PORK COMBO

Slow-cooked Baby Back Ribs and hand-pulled smoked pork served with our house-made barbecue sauce. Served with French fries.

CANADIAN "AAA" STEAK

A centre cut 12 oz. Canadian "AAA" strip steak, grilled to medium, served with smashed potatoes and fresh seasonal vegetables.

TWISTED MAC, CHICKEN & CHEESE

Cavatappi pasta tossed in three cheese sauce with roasted red peppers. Topped with parmesan-parsley bread crumbs and grilled chicken breast.

PENNE WITH VEGAN BOLOGNESE (Dairy free/Vegan)

Penne pasta tossed in lentils, mixed vegetables, chopped walnuts and a light tomato sauce.

Can be made gluten free for an additional \$2 per person.

GRILLED SALMON

Served with smashed potatoes and fresh vegetables.

DESSERT

HOME-MADE APPLE COBBLER

Served with vanilla ice cream.

INCLUDES

Unlimited soft drinks, iced tea, coffee or tea

* Minimum of 35 guests are required.

* Pre-order required 72 hours in advance.

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BLUE SUEDE MENU

APPETIZER

WEDGE SALAD

Iceburg wedge topped with bacon, tomato, shredded cheese and citrus vinaigrette.

PASTA

PASTA ALA VODKA

Penne pasta tossed in a vodka spiked tomato cream sauce with sun-dried tomatoes.

CHOICE OF ENTREE

STUFFED CHICKEN BREAST

chicken breast stuffed with mozzarella and a sun-dried tomato/artichoke tapenade. Topped with a light tomato sauce. Served with seasoned rice and seasonal vegetables.

NEW YORK STRIP STEAK

A 21-day-aged, center-cut, 10 oz. New York strip steak grilled to medium and topped with maitre d's butter. Served with smashed potatoes and fresh seasonal vegetables.

SEAFOOD FRANCESE

Fresh cod fillet lightly battered served in a white wine, lemon and butter sauce. Served with seasoned rice and seasonal vegetables.

DESSERT

CHEF'S CHOICE

INCLUDES

Unlimited soft drinks, iced tea, coffee or tea

Glass of red or white wine per person with dinner

Bread service

* Minimum of 40 guests are required.

* Pre-order required 72 hours in advance.

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HEAVY METAL BUFFET

APPETIZER

ASSORTED DINNER ROLLS
HOUSE SALAD
PASTA SALAD

SELECTION OF ENTREE'S

BRUCE'S FAMOUS BAR-B-QUE (PORK) RIBS
Basted in special BBQ sauce cooked to perfection.

GRILLED SALMON

Served with a lemon dill cream sauce.

STUFFED CHICKEN

Chicken breast stuffed with muzzerella cheese and seasonal vegetables.

PASTA PRIMAVERA

Cavatappi pasta tossed in tomato sauce, topped with sautéed vegetables.

ROASTED POTATOES

RICE PILAF

FRESH SEASONAL VEGETABLES

DESSERT

ASSORTED CAKES

INCLUDES

Unlimited soft drinks, iced tea, coffee or tea

* Minimum of 80 guests required for the CAFE.

Minimum of 50 guests required for the CLUB.

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NIAGARA  FALLS

FOOD STATIONS

NACHO, NACHO MAN, I WANT TO BE A NACHO MAN

Build your own nacho station with our own home made salsa, sour cream, guacamole and queso cheese.

THE TEMPTATIONS

Spring rolls, potato skins and chicken wings served in our own Buffalo wing sauce with sour cream, ranch dressing and blue cheese.

POUTINE

Build your own poutine with fries, gravy and cheese curds.

Add Pulled Pork

Add Bacon bits

SOFT PRETZEL

Soft pretzels accompanied with Bourbon mustard sauce and Beer Devil Cheese sauce.

THE PLATTERS

Assorted cheese and cold cut platters include roast beef, ham, salami, capicola and turkey.

Salads for the light eater – Garden and caesar salads served with our home made caesar salad dressing, citrus salad dressing and the usual suspects

KISS

Assorted dessert bars and squares

Fresh fruit

AUTHENTIC PHILLY CHEESESTEAK

Thinly sliced steak, sautéed mushrooms, onions and peppers, fresh sub rolls and melted cheese.

* Minimum of 50 guests are required. Two station minimum.

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FOOD PLATTERS

MINI BURGER SLIDERS (14 sliders/platter)

POTATO SKINS (12 pieces/platter)

Filled with Jack & Cheddar cheeses, crisp seasoned bacon & green onions

THREE-CHEESE & ROMA TOMATO FLATBREAD (per flat bread)

Mozzarella, Monterey Jack and cheddar cheese, Roma tomatoes and fresh basil, drizzled with cilantro pesto

JALAPENO CHEESE POPPERS (12 pieces/platter)

HICKORY SMOKED CHICKEN WINGS (20 pieces/platter)

CHICKEN KABOBS (8 Kabobs/platter)

Greek seasoned grilled chicken skewers served with tzatziki sauce

HOST BAR

PREMIUM OPEN BAR SERVICE TO INCLUDE

TIER ONE LIQUOR

Smirnoff Vodka
Captain Morgans
(White, Spiced and Dark)
Seagrams VO
Gordon's Gin
Jim Beam
Johnny Walker Red

TIER TWO LIQUOR

Kettle One Vodka
Bacardi White
Tequila
Crown Royal
Bombay Sapphire
Jack Daniels Johnny
Walker Black

TIER THREE LIQUOR

Courvoisier VSOP
Patron Tequila

DOMESTIC BOTTLE

Molson Canadian
Coors Light MGD

IMPORTED BOTTLE

Heineken
Sol

PREMIUM DRAFT

Rickards Red
Rickards White
Niagara Brewing
Company

RED WINE

Red Jackson Triggs
Merlot Cabernet
Franc Shiraz

WHITE WINE

White
Chardonnay
Sauvignon Blanc

* Prices do not include tax and service charge. Prices subject to change without notice.

** Draft is not always available in the Club.

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NIAGARA  FALLS