



CORPORATE MENU 2021

For more information please contact sales at 905.374.4444 Ext. 4203



ROCK 'N' ROLL MENU

APPETIZER

HOUSE SALAD WITH BALSAMIC DRESSING

CHOICE OF ENTREE

HICKORY CHICKEN & RIB COMBO

Get the best of our smokehouse! Our famous Southern-style 1/2 chicken rubbed, grilled and basted with our authentic Hickory BBQ sauce, with a rack of West Tennessee style pork ribs. 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 macaroni tossed in a three-cheese sauce with roasted red peppers, topped with Parmesan parsley bread crumbs and grilled chicken breast.

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 50 guests are required.

BLACK VELVET MENU

APPETIZER

HOUSE SALAD WITH BALSAMIC DRESSING

CHOICE OF ENTREE

HICKORY SMOKED BBQ CHICKEN

Our famous Southern-style 1/2 chicken rubbed, grilled and basted with our authentic Hickory BBQ sauce. Served with smashed potatoes and fresh seasonal vegetables.

NEW YORK STRIP STEAK

A 21-day-aged, center-cut, 12 oz. New York strip steak grilled to medium and topped with maitre d's butter. Served with smashed potatoes and fresh seasonal vegetables.

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.

GRILLED SALMON

Served with smashed potatoes and fresh vegetables.

DESSERT

CHEF'S CHOICE

INCLUDES

Welcome cocktail

Unlimited soft drinks, iced tea, coffee or tea

Red or white wine with dinner

* Minimum of 50 guests are required.
Pre-order required 72 hours in advance.

Welcome cocktail to include choice of domestic bottled beer, glass of red or white wine or 1 oz. bar shots with choice of mix.

Available as a buffet if booked in the Hard Rock Club upon request.

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NIAGARA  FALLS

HEAVY METAL MENU

APPETIZER

ASSORTED DINNER ROLLS
HOUSE SALAD & CAESAR SALAD
COWBOY BAKED BEANS

CHOICE OF ENTREE

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

GRILLED SALMON

HICKORY CHICKEN

Our famous Southern-style 1/2 chicken rubbed, grilled and basted with our authentic Hickory BBQ sauce.

TWISTED MAC & CHEESE

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

ROASTED POTATOES

RICE PILAF

FRESH SEASONAL VEGETABLES

DESSERT

ASSORTED PASTRIES
CHEESECAKE

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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FOOD STATIONS

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

Build your own Nacho station with toppings such as pulled pork, our own home made salsa, sour cream and guacamole.

THE TEMPTATIONS

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

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

Strawberries and chocolate fondue
Assorted bars and squares
Fresh fruit

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

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FOOD PLATTERS

SHRIMP COCKTAIL (25 shrimp/platter)

MINI BURGER SLIDERS (14 sliders/platter)

POTATO SKINS (12 pieces/platter)

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

MINI CHICKEN QUESADILLA'S (12 pieces/platter)

JALAPENO CHEESE POPPERS (12 pieces/platter)

HICKORY SMOKED CHICKEN WINGS (20 pieces/platter)

MINI POUTINE BOWLS

Topped with gravy & cheese curds

Add Pulled Pork or Pulled Chicken

MASHED POTATO MARTINI'S

Topped with seasoned bacon, green onions and a dollop of sour cream

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OPEN 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

DOMESTIC DRAFT

Molson Canadian
Coors Light

PREMIUM DRAFT

Rickards Red
Rickards White Creemore
Niagara Brewing
Company

IMPORTED DRAFT

Heineken

RED WINE

Red Jackson Triggs
Merlot Cabernet
Franc Shiraz

WHITE WINE

White Wine
Chardonnay
Sauvignon Blanc

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

** Draft is not always available in Club.

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NIAGARA  FALLS