



MEETING MENU PACKAGES 2021


CROWNE PLAZA®
NIAGARA FALLS - FALLSVIEW

CROWNE PLAZA PACKAGES

LITTLE ITALY PACKAGE

BREAKFAST

Assorted Fruit Juices
Croissants, Fruit Preserves and Butter
Soft Scrambled Eggs with chopped Herbs
Applewood Smoked Bacon and Breakfast Sausage Links
Sautéed Potatoes with Smoked Paprika Dust
Sliced Fresh Fruit
Freshly Brewed Coffee, Decaffeinated and Tea

MORNING BREAK

Biscotti, Pizzelle
Freshly Brewed Coffee, Decaffeinated and Tea

LUNCH

Rosemary Focaccia
Caesar Salad with Parmesan, Garlic Croutons and Crisp Bacon
Antipasto Platter; Prosciutto, Sliced Melon, Marinated Mushrooms
Eggplant, Bocconcini Cheese and Roasted Red Peppers
Ricotta Cheese Tortellini in a White Wine Garlic Sauce
Grilled Chicken “Cacciatore”, Sweet Peppers and Onions
Penne Pasta with Chillies, Tomato Sauce and Calabrese Sausage
Tiramisu Cake, Cappuccino Mousse and Miniature Tarts
Freshly Brewed Coffee, Decaffeinated and Tea

AFTERNOON BREAK

Imported and Local Cheese with Dried Fruit
Toasted Nuts and Crackers
Freshly Brewed Coffee, Decaffeinated and Tea

CROWNE PLAZA PACKAGES

SOUP AND SANDWICH PACKAGE

(minimum 10 people)

BREAKFAST

Assorted Fruit Juices
Danishes, Muffins & Croissants served with Fruit Preserves and Butter
Individual Non-fat and flavoured Yogurt
Sliced Fresh Fruit
Freshly Brewed Coffee, Decaffeinated and Tea

MORNING BREAK

Freshly Brewed Coffee, Decaffeinated and Tea

SOUP AND SANDWICH LUNCH

From The Chefs Kettle Soup of the Day
Market Greens Salad with assorted Dressings
Selection of Crowne Plaza Signature Sandwiches
Chefs choice of Dessert
Freshly Brewed Coffee, Decaffeinated and Tea

AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated and Tea

CROWNE PLAZA PACKAGES

THAT'S A WRAP PACKAGE

(minimum 10 people)

BREAKFAST

Assorted Fruit Juices

Power and Granola Fitness Bars

Danish, Muffins and Croissants. Served with Fruit Preserves and Butter.

Build Your Own Yogurt Parfait with Mixed Nuts, Dried Fruit, Toasted Coconut, Granola and Fruit Coulis

Sliced Fresh Fruit

Freshly Brewed Coffee, Decaffeinated and Tea

MORNING BREAK

Lemon Poppy Seed Loaf

Cranberry Pound Cake

Freshly Brewed Coffee, Decaffeinated and Tea

WRAP AND SALAD LUNCH

Caesar Salad with Parmesan Garlic Croutons and Crisp Bacon

Pasta Salad with Balsamic and Basil Grilled Vegetables

Tomato Cucumber Salad with Oregano and Red Wine Vinaigrette

Freshly Prepared Flour Tortilla Wraps:

Grilled Buffalo Chicken, Havarti, Sundried Tomato Mayo

Roast Beef, Caramelized Onion, AI Spread

Tuna Salad, Scallion and Celery

Grilled Vegetable, Mozzarella, Roasted Pepper Hummus

Chef's Daily Dessert Selection

Fruit Salad

Freshly Brewed Coffee, Decaffeinated and Tea

AFTERNOON BREAK

Individual Bags of Chips

Pretzels and Peanuts

Chocolate Bars

Assorted Soft Drinks

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Prices are subject to taxes and service charges. Prices and items not guaranteed outside of 6 months of your event. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the groups arrival is subject to 25% surcharge.

**Any special meal requests are subject to a \$5.00 per person surcharge excluding vegetarian options. Menu created February 2021.

CROWNE PLAZA PACKAGES

CROWNE DELI PACKAGE

(minimum 10 people)

BREAKFAST

Assorted Fruit Juices
Danishes, Muffins & Croissants served with Fruit Preserves and Butter
Individual Non-fat and flavoured Yogurt
Sliced Fresh Fruit
Freshly Brewed Coffee, Decaffeinated and Tea

MORNING BREAK

Power Bars, Coffee Cakes
Assorted Granola Bars
Freshly Brewed Coffee, Decaffeinated and Tea

CROWNE DELI LUNCH

From the Bakery, Rosemary Focaccia, Baguettes, Panini
Market Greens with Niagara Cherry Balsamic Vinaigrette
From The Chefs Kettle Soup of the Day
Creamy Coleslaw
Chilled Deli Condiments: Sliced Tomatoes, Red Onions,
Cucumbers, Barrel Pickles, Leaf Lettuce, Cheddar and Swiss Cheese
Assorted Deli Meats: Black Forest Ham, Genoa Salami, Roast Beef, Tuna, Smoked Turkey
Dijon Mustard, Mayonnaise, Horseradish
Chef's Daily Dessert Selection
Freshly Brewed Coffee, Decaffeinated and Tea

AFTERNOON BREAK

Whole Niagara Fruit
Assorted Cookies
Freshly Brewed Coffee, Decaffeinated and Tea

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Prices are subject to taxes and service charges. Prices and items not guaranteed outside of 6 months of your event. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the groups arrival is subject to 25% surcharge.

**Any special meal requests are subject to a \$5.00 per person surcharge excluding vegetarian options. Menu created February 2021.

CROWNE PLAZA PACKAGES

SOUTHWEST PACKAGE

(minimum 40 people)

BREAKFAST

Assorted Fruit Juices
Breakfast Tortilla Wraps: Egg, Cheddar, Bacon and Ham
Egg, Cheddar and Bell Peppers
Sweet Potato Home Fries
Individual Non-fat and flavoured Yogurt
Sliced Fresh Fruit
Freshly Brewed Coffee, Decaffeinated and Tea

MORNING BREAK

Biscuits with whipped Butter and Fruit Preserves
All natural Carrot Cake
Freshly Brewed Coffee, Decaffeinated and Tea

FALLSVIEW GRILL LUNCH

Iceberg Lettuce with crumbled Bleu Cheese and Ranch Dressing
Macaroni, Parmesan, Spiced Mayo, Salad
Fresh baked Sour Dough and Hoagie Buns
From the Grill Sirloin Angus Beef Burgers
"Nathan's Famous" All Beef Hog Dog
40 Creek BBQ Chicken Breast
Herb Roasted Yukon Gold Potato Wedges, Siracha and Cracked Pepper Sour Cream
Condiments Bar: Sliced Tomatoes, Leaf Lettuce
Sliced Red Onion, Dills, Aged Ontario Cheddar and Swiss Cheese
Mustard, Ketchup, Mayonnaise, Relish, Siracha
Apple Crumble, Carrot Cake, Brownies, Watermelon Wedges
Freshly Brewed Coffee, Decaffeinated and Tea

AFTERNOON BREAK

Tortilla Chips

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Prices are subject to taxes and service charges. Prices and items not guaranteed outside of 6 months of your event. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the groups arrival is subject to 25% surcharge.

**Any special meal requests are subject to a \$5.00 per person surcharge excluding vegetarian options. Menu created February 2021.

BEVERAGES & ENHANCEMENTS

Freshly Brewed Coffee, Decaffeinated

Selection of Specialty Teas

Bottled water

Assorted Soft Drinks

Bottled Fruit Juice

2% or Chocolate Milk

Freshly Brewed Coffee, Decaffeinated

Jugs of Orange, Grapefruit,

Apple, Cranberry Juice

Mineral Water

Cappuccino and Espresso

Whole fruit

Assorted Sliced fruit

Individual Yogurt

Non- Fat and Flavoured

Nutri Grain and Power Bars

Individual Boxed Cereal

Danish, Muffin or Croissants

Freshly Baked Cookies

Deluxe Mixed Nuts

Full day Meeting Packages will be served in your meeting room.

Should you require a separate lunch location a room rental charge will be charged.

PSAV is the Official Audio Visual Supplier to Canadian Niagara Hotels.

Should you require assistance for your AV needs please contact

905-353-9100