



SHERATON ON THE FALLS HOTEL

SHERATON



Reception

HORS D'OEUVRES

VEGETABLE SPRING ROLLS WITH PLUM SAUCE

CHICKEN OR BEEF SATAY WITH HONEY HOISIN DIPPING SAUCE (3 PIECES PER PERSON)

SPANAKOPITA WITH CHIPOTLE SUNDRIED TOMATO AIOLI

MINI BEEF WELLINGTON WITH PORT JUS

COCONUT CRUSTED TIGER SHRIMP WITH RED CURRY PEANUT SAUCE

SEA SCALLOPS WRAPPED IN SMOKED BACON

CANAPES

Smoked Salmon and Herb Cream Cheese with Sundried Tomato Relish

MALEPAQUE OYSTERS WITH A LEMON VEGETABLE SALAD

CALIFORNIA ROLLS

MICRO CHICKEN CAESAR IN HANDMADE WATER CUPS - 5 DOZEN MINIMUM

PETITE BLUE CRAB CAKE WITH LEMON AND TARRAGON AIOLI

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SUSHI SET- A

Avocado Ball
California Roll
Tempura Roll
Cucumber Roll
Crab Roll
(60 pieces, serves 15-20 people)

SUSHI SET- B

Spicy Tuna Roll
Spider Roll
Tempura Roll
California Roll
Eel Sushi
Tuna Sushi
Salmon Sushi
(60 pieces, serves 15-20 people)



Dinner Stations

RISOTTO STATION

Smoked Chicken and Goat Cheese, enhanced with white wine and fresh herbs, cooked to order by a personal chef

MASHED POTATO MARTINI STATION

Buttermilk pesto mash potato, parmesan wild mushroom mash potato, lobster and garlic mash potato, red wine, bacon, cheddar cheese, onion, potato straws, chive, sour cream

ANTIPASTO STATION

Cold grilled marinated vegetables, prosciutto, salami and capicola. Italian cheeses, marinated seafood and calamari, melon. Served with Artisan Italian breads and condiments

MARKET FRESH

Market crudités with hand crafted dips. Vegetable antipasto and grilled vegetables, marinated mushrooms, mixed olives and homemade pickles. Warm spinach and artichoke dip; hummus and baba ganoush, pita triangles and papadums

ORIENT EXPRESS

Gingered fried beef with crisp vegetables. Jasmine steamed sticky rice. Dim Sum, pot stickers and vegetarian spring rolls with dipping sauces. Fortune cookies

VIVA ITALIA

Spiral gemelli, mushroom ravioli and penne. Classic Marinara and creamy alfredo sauces, parmesan and romano cheeses. Grilled focaccia toast

NACHO STATION

Tortilla Chips, Tomato Salsa, Sour Cream, Olives & Onion Salsa, Guacamole, Cheese Sauce, Seasonal Chicken and Jalapenos

GOURMET ASSORTED PIZZA STATION

Meat Lovers & Vegetarian

COLD CUTS & MINI BUNS

Prosciutto, salami, black forest ham and roast beef. Hot mustard, marinated red peppers and horseradish. Local artisan and imported cheese with grape, dried fruit, chutney water crackers and freshly baked French breads



THE DEEP BLUE SEA

Displayed on ice and served with Lemon Wraps. Cocktail sauce,
remoulade mignonette and tobascos
Cocktail Jumbo Shrimp (per dozen)

Oysters on the half shell (per dozen)

Mussels (per dozen)

Beet cured and traditional side of Smoked Salmon. Crème fraiche,
shaved Bermuda onions, capers, chives and rye toast (serves 20
people)

A Station carving Chef can be added at \$75. 1 per 75-100 guests is recommended.

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Plated Dinner

Please select one soup, one salad, one entree and one dessert. Additional ideas are available under the Enhancement section. All menus include freshly baked Artisan Rolls and butter. Freshly brewed Starbucks® regular and decaffeinated coffee and selection of Tazo® specialty teas are also included

THE SOUP COURSE

Butternut squash with Chantilly Coriander Cream
Roasted Tomato Bisque with Pesto
Leek and Potato with Fresh Chives
Wild Woodland Mushroom

THE SALAD COURSE

Cucumber-bound baby greens, oven dried tomato, vibrant julienne with sweet shallot dressing

Seven assorted Mesclun salad leaves with Asian slaw, crispy lotus chip, sesame ginger dressing

Hearts of romaine, herb crouton, pancetta, shaved parmesan, creamy garlic dressing

THE DESSERT COURSE

French vanilla bean ice cream and seasonal Niagara fruit in a chocolate tulip

Warm country apple blossom, velvety crème Anglaise and fresh garden berries

Decadent individual chocolate turtle tart with real cream and berries

CHICKEN ENTREES

Herb roasted chicken breast, cheese angiolotti, fire roasted tomato basil sauce

Oven basted breast of chicken with a wild mushroom ragout, herb roasted potatoes

Sundried tomato and asiago cheese stuffed chicken breast, Cabernet Sauvignon reduction, butter milk mash potato



MEAT ENTREES

6oz. Grilled beef tenderloin with a Pinot Noir demi white truffle dauphinoise

Grilled Ribeye with Merlot reduction, chili dusted shallot, buttermilk mash potato

Grilled 10oz New York striploin steak, anchovy herb butter, wild mushrooms, roasted garlic fingerlings

Duo of grilled beef tenderloin and breast of chicken, Merlot reduction, garlic mash potato

Duo of grilled beef tenderloin and pan seared Atlantic salmon, beurre blanc, gremolata, herb roasted potato

FISH ENTREES

Citrus peppercorn tilapia with fire roasted tomato and ancient grains

Roasted Atlantic salmon, shellfish beurre blanc, lobster ravioli

Ocean sole with Sri Lanka chilies, lime and coconut crust

*Spring, Summer and Fall Chef's seasonal dessert options available. Please ask your Conference Services Manager.

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Dinner Buffet

ON THE FALLS BUFFET

Garden Green Salad with choice of Dressings
Oriental Noodles Salad
Tomato and Fresh Basil Salad
Yogurt Dill Cucumber Salad
Caramelized Onion Potato Salad
European Deli Meat Display
Marinated Vegetables
Crudités with Assorted Dips
International Cheese Board
Array of Fresh Seafood
Grainy Mustard crusted Striploin of Beef
Thai BBQ Chicken with Cucumber Pineapple Salsa
Vegan Chicken
Pan seared Atlantic Salmon with Chardonnay Cream Sauce
Chef's Choice of Starch
Medley of Seasonal Vegetables
Assorted Fresh Breads and Rolls
Fresh Fruit Display
Chef's Selection of Desserts
Coffee, Decaf & Tea

THE WHIRLPOOL BUFFET

Yukon Gold Potato and Leek Soup served with Herb Croutons
Holland Marsh Spinach and Goat Cheese Salad with shaved Red
Onion and Cranberry Vinaigrette
Classic Caesar Salad with Smoked Bacon
Fusilli Pasta Salad with Sundried Tomatoes, charred Vegetables
White Bean Eggplant Parmesan
Ocean Sole with Chili, Lime and Coconut Crust
Garlic Studded Alberta Beef Striploin with Asparagus, Pearl Onions,
Wild Mushrooms and Madagascar peppercorn jus
Niagara Peninsula Chicken Brest served with Roasted Tomatoes,
Zucchini and Fennel, Sundried Tomato Cream
Manitoba Wild Rice steamed with Sweet Pepper and Scallions
Medley of Seasonal Niagara Vegetables
Fresh Baked Rolls
Fresh Fruit Display, Chef's Selection of Desserts
Coffee, Decaf & Tea

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Late Night Sweet Table

DESSERTS

Chocolate Torte
Strawberry or Cherry Cheesecake
Five Berry Tarts
Assorted French Pastries
Double Chocolate Cake
Mocha Bean Cake
Black Forest Cake
Coffee, Decaf, Selection of Teas

SHERATON HERSHEY

Assorted Hershey Chocolate
Cookies & Cream
Milk Chocolate
Glosette Raisins
Reese's Pieces Peanut Butter Cups
Goodies Licorice
Signature Hershey milk chocolate Kisses
Nibs Candy
Jolly Rancher Fruit hard candy
Coffee, Decaf, Selection of Teas

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Bar

Also includes wine service during dinner. Bar closes during dinner service. Price based on per person

5 HOUR HOST BAR PACKAGE

Premier Liquor
Seagrams 5 Star Rye
Captain Morgan Rum
Smirnoff Vodka
Gilbey's London Dry Gin
Dewars Scotch

Beer
Domestic
Imported

House Wine
Jackson Triggs Cabernet Franc
Jackson Triggs Chardonnay

Liqueurs
Peach Schnapps
Sambuca
Baileys
Amaretto

Non-Alcoholic
Assorted fruit juices and assorted soft drinks

FRUIT PUNCH (NON-ALCOHOLIC)

WHITE WINE PUNCH

VODKA PUNCH

SPARKLING WINE PUNCH

White Wine

WHITE WINES FROM NIAGARA

Chardonnay, VQA, Black Reserve, Jackson Triggs
Rich and fresh with combined aromas and flavours of ripe apples, pears and vanilla

Peller Family Select Chardonnay (2013)
Smooth wine with green apple, citrus and honeydew melon

Sauvignon Blanc, VQA, Black Reserve, Jackson Triggs
A refreshing, easy to sip wine, displaying fresh aromatics of citrus, grapefruit, honeydew melon and hints of gooseberry and herbs.

Pinot Grigio, VQA, Niagara Services, Inniskillin
This wine displays fresh and inviting aromas and flavours of apple, citrus and tropical fruits with a crisp, refreshing finish

"Niagara Select" Riesling, VQA, Inniskillin
A lovely aromatic wine with flavours of citrus and honeydew melon

Gewurztraminer, VQA, Black Series, Jackson Triggs
Inviting floral aromas and flavours of tropical fruit, nicely balanced with a smooth, fresh finish

INTERNATIONAL WHITE WINES

Monkey Bay Sauvignon Blanc, Marlborough, New Zealand
Fresh aromas and flavours of tropical fruit, citrus and herbs. Lively and approachable with an excellent balance of fruit sweetness and juicy acidity

White Zinfandel, Woodbridge, Robert Mondavi, California
Aromas and flavours of red berries with a hint of sweetness

Chardonnay Woodbridge, Robert Mondavi, California
Full bodied and rich with flavours of baked apples and spice

Lumina Pinot Grigio, Venezia Giulia, Ruffino, Italy
Fresh and crisp with flavours of citrus and green apple

PRESIDENT DRY WHITE CUVEE, ONTARIO

A Fresh sparkling wine with a hint of sweetness

CUVEE CLOSE, VQA, JACKSON TRIGGS

A lovely refreshing sparkling wine with flavours of green apple, biscuit and mineral notes

BRUT IMPERIAL, MOET & CHANDON, FRANCE

A traditional French champagne with flavours of baked bread, apples and a biscuit

VIDAL ICEWINE, VQA, PR, INNISKILLIN

Luscious and rich with flavours of apricot, mango and litchi nut. A fresh crisp citrus acidity cleanses and refreshes on the finish



Red Wine

RED WINE FROM NIAGARA

Cabernet Sauvignon/Franc, VQA, Black Reserve, Jackson Triggs
Rich and rounded with aromas and flavours of red berries, plums and spice

Peller Family Select Cabernet Merlot (2013)
Fruit-forward flavours of plum, cherry and blackberry are accented by notes of spice and oak with more juicy berries on the finish

Shiraz Proprietor's Selection, Jackson Triggs
Aromas and flavours of juicy red fruits with vanilla and pepper :

Merlot, VQA, Black Reserve, Jackson Triggs-
Aromas and flavours of cherry and black-fruit and spice with a rounded smooth finish

Pinot Noir, VQA, Inniskillin
Rich aromas and flavours of cherries, spice and nuts with a hint offloral offers a full-rounded lengthy finish

Meritage, VQA, Reserve Tier, Inniskillin
Full and smooth with flavours of ripe raspberries, plum and chocolate and black pepper

INTERNATIONAL RED WINES

Chianti, Ruffino, Italy
Floral and fruity aromas lead to lightly spicy scents of wild cherry and hazelnut

Valpolicella Classico, Folonari, Italy
Cherry, cloves, cedar on the nose; ripe cherry flavour with a slightly spicy, long finish

Malbec, Marcus James, Argentina
Aromas and flavours of ripe black berry, currant, plum, violet, cherry and herb

Cabernet Sauvignon. Woodbridge, Robert Mondavi, California
Rich ripe flavours and aromas of chocolate, ripe berries and spice fold into a long, full rounded finish



Chef

EXECUTIVE CHEF STACEY TROTTIER

As the Executive Chef at the Sheraton on the Falls Conference Centre, Stacey has over 25 years of culinary experience.

Stacey is a graduate with honors from Niagara College of Applied Arts and Technology, where he was awarded the Business Faculty Award.

Early in his career he spent time as an apprentice with the Niagara Parks Commission. After completing his apprenticeship, he continued on as Sous Chef with White Oaks Resort and Spa. His career has taken him to the island of Grenada to La Source Resort and Spa then returning to Canada as the Sous Chef for a private Golf and Country Club.

In 1996, he began his long-standing and loyal position with the Sheraton on the Falls. He has had the pleasure of preparing meals for celebrities and some of Canada's most prestigious dignitaries. Stacey was also given the opportunity to appear on television programs, such as Canada A.M. and Breakfast Television.

Being a local resident along with his familiarity with what the Niagara Region has to offer, you can expect a unique and colourful palate pleasing cuisine including the best local ingredients.

