



THE CONFERENCE CENTER NIAGARA FALLS



Banquet Menu

Continental Breakfast

The Brink

*Chilled Fresh Orange Juice and Assorted Fruit Juices
Assortment of Breakfast Breads, Danish, Muffins, and Croissants with Butter and Assorted Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas*

\$6.95 Per Person



The Horseshoe

*Chilled Fresh Orange Juice, Fresh Fruit Juices and Sliced Seasonal Fresh Fruit
Croissants Filled With Egg and Sausage
Assortment of Breakfast Breads, Danish, Muffins, and Croissants with Butter and Assorted Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas*

\$9.95 Per Person

The Gallery

*Chilled Fresh Orange Juice, Fresh Fruit Juices and Sliced Seasonal Fresh Fruit
Cream and Cheese and Preserves Smothered Between French Toast
Thick Cut Bacon and Fluffy Scrambled Eggs
Assorted Cereals with Whole Or Skim Milk
Assortment of Breakfast Breads, Danish, Muffins, and Croissants with Butter and Assorted Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas*

\$13.95 Per Person

(Applicable NYS Sales Tax & 18.75 % Service Charge Not Included In Above Pricing)

Buffet Breakfast Menus

*Country Quiche with ham, bell peppers mushrooms and cheese
Served with grilled Canadian bacon, Danish, Muffins and Croissants
Orange, white grapefruit and apple juices
Coffee, decaffeinated coffee and assorted teas*

\$8.95 per person

*Fluffy Scrambled Eggs and Roasted Country Potatoes
Thick Cut bacon and breakfast sausage patties
Fresh sliced seasonal fruit and assorted fruit yogurts
Demi-danish, muffins and croissants with butter, jelly, preserves and honey
Orange, white grapefruit and apple juices
Coffee, decaffeinated coffee and assorted teas*

\$11.95 per person

*Roasted country Potatoes and Thick Cut bacon and breakfast sausage patties
Choice of pancakes or French toast
Assorted cereals with whole or skim milk and
Assorted fruit yogurts and Fresh sliced seasonal fruit
Miniature danish, muffins and croissants with Butter, jelly, preserves and honey
Orange, white grapefruit and apple juices
Coffee, decaffeinated coffee and assorted teas*

\$14.95 per person

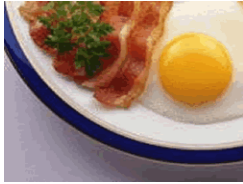


You may add an omelet station to your breakfast at a charge of \$2.50 per person

\$50 chef fee applies as needed

(Applicable NYS Sales Tax & 18.75% Service Charge not included in above pricing)

Plated Breakfast



*Hearty Texas French Toast Served with Vermont Maple Syrup
Breakfast Sausage Patties
Country Roasted Breakfast Potatoes
Chilled Fresh Fruit Juices
Freshly Brewed Coffee, Decaffeinated, and Assorted Teas*

\$9.95 Per Person

*Eggs Benedict with Canadian Bacon, Hollandaise and Sliced Black Olives
Bacon or Sausage
Country Roasted Potatoes
Chilled Fresh Juice
Freshly Brewed Coffee, Decaffeinated, and Assorted Teas*

\$13.95 Per Person

*Fluffy Scrambled Eggs
Thick Cut Bacon
Breakfast Sausage Patties
Country Roasted Breakfast Potatoes
Chilled Fresh Orange Juice
Freshly Brewed Coffee, Decaffeinated, and Assorted Teas*

\$10.95 Per Person

*Quiche Lorraine
Thick Cut Bacon or Breakfast Sausage Patties
Griddled Breakfast Potatoes
Fresh Fruit Garnish
Chilled Fresh Fruit Juices
Freshly Brewed Coffee, Decaffeinated, and Assorted Teas*

\$12.95 Per Person

(Applicable NYS Sales Tax & 18.75% Service Charge Not Included In Above Pricing)

Mid Morning Brunch

*Sparkling Champagne and Fresh Orange Juice Mimosas
Coffee, Decaffeinated, Tea and Assorted Fruit Juices*



Cold Offerings

*Smoked Salmon Display Served With Capers, Diced Tomatoes,
Hard Cooked Eggs and Toast Points
Create Your Own Salad Bar with An Array of Toppings And Dressings*

Entrees

*Fluffy Scrambled Eggs
Country Roasted Potatoes
Thick Cut Bacon
Cheese Blintzes Served With Strawberry Sauce and Powdered Sugar
Danish, Muffins, Croissants and Cinnamon Buns
Pan Seared Chicken Breast Garnished With Shaved Vegetables and Chardonnay Cream Sauce
Fresh Vegetable Medley*

\$19.95 Per Person

(40 Person Minimum, 10% Surcharge Applies If Less Than)

Carving Station *(Please Select One)*

*Maple Glazed Virginia Baked Ham
Inside Prime Rib Served with Root Vegetable Au Jus
Oven roasted Turkey with Pan Gravy
Rosemary Seasoned Lamb with Mint Au Jus
Served With Appropriate Rolls and Condiments*

\$5.95 Per Person

(Applicable NYS Sales Tax & 18.75% Service Charge Not Included In Above Pricing)

Plated Luncheon Selections

SOUP AND SANDWICH

Marinated Grilled Chicken with Caramelized Onions and Melted Jack Cheese Sandwich Served on a Sesame Roll with a Mild Salsa Soup Du Jour
No Starch or Vegetable Served on This Selection
\$9.95++Pp

CHICKEN PARMESAN

Lightly Breaded Breast of Chicken Topped With Italian Cheese and Tomato-Basil Sauce
\$14.95++Pp

OPEN FACE STEAK SANDWICH

Strip Steak on a Seasoned Baguette with an Onion Ring
Includes Soup Instead of Bread and Butter
\$18.95++Pp

CHICKEN CORDON BLEU

Breast of Chicken Stuffed With Thin Sliced Ham and Swiss Cheese Topped with Wild Mushroom Sauce
\$14.95++Pp

ROASTED PORK LOIN

Sliced Loin of Pork with Caramelized Apple and Sage Sauce
\$14.95++Pp

CHICKEN PASTA PRIMAVERA

Julienne Vegetables and Fettuccini Pasta Tossed with Light Alfredo Sauce Topped with Grilled Chicken
\$13.95++Pp

CHAR-GRILLED SALMON

Fresh Filet of Salmon Served with a Cucumber Dill Sauce
\$15.95++Pp

SLICED LONDON BROIL

With Shiitake Mushroom Bordelaise Sauce
\$16.95++Pp

VEGETABLE LASAGNA

Grilled Vegetables Layered Between Pasta and Cheese Smothered with a Rich Alfredo Sauce
No Starch or Vegetable Served on This Selection
\$12.95++Pp

CHICKEN CAESAR SALAD

Grilled, Marinated Chicken Julienned Over a Bed of Crisp Romaine Lettuce, Adorned with Croutons, Grated Parmesan and Croutons
No Salad, Starch or Vegetable Served on This Selection
\$10.95++Pp

BLACK AND BLEU SALAD

Blackened Petit Top Sirloin Cooked Medium Rare, Sliced, Served Over a Bed Of Field Greens with Grape Tomatoes, Sliced Red Onion, Crumbled Bleu Cheese, Drizzled With a Citrus Balsamic Vinaigrette
No Salad, Starch or Vegetable Served on This Selection
\$13.95++Pp

All Luncheon Entrees Are Served With Mixed Garden Salad with Assorted Dressings or Classic Caesar Salad, Sliced Bread and Whipped Butter, Chef's Selection of Starch and Vegetable, Chef Choice

Dessert, Freshly Brewed Coffee, Decaffeinated and Select Teas.

(Applicable NYS Sales Tax & 18.75% Service Charge Not Included In Above Pricing)

Deli Buffet

Soup

Soup Du Jour

Choice of Two Compound Salads Plus Caesar or Fresh Garden Salad

Antipasto Salad

Salad Comprised Of Salami, Ham, Provolone, Cheddar, Cherry Peppers, Pepperoncini Tossed In Citrus Vinaigrette

Marinated Cucumber Salad

With Grape Tomatoes, Red Onion, Feta Cheese and a Basil Infused Vinaigrette

Red Potato Bliss Salad

With a Creamy Mustard and Mayonnaise Dressing

Marinated Mushroom Salad

Mushrooms, Red Onions, Seasonings in a Vinaigrette Marinade

BLT Salad

Chopped Lettuce, Tomatoes, Chopped Bacon, Seasonings and Mayonnaise

An Array of Cold Select Meats

Rare Deli Roast Beef, Smoked Turkey Breast, Ham and Genoa Salami Provolone, Swiss, Havarti and Cheddar Cheeses

Fresh Sliced Sandwich Breads, Sliced Seasonal Fresh Fruits, Selection of Pastry Miniatures

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$14.95 Per Person

(Minimum of 25 People, 10% Surcharge If Less Than)

(Applicable NYS Sales Tax & 18.75% Service Charge Not Included In Above Pricing)



Boxed Lunches

All Boxed Lunches Come With Potato Chips, a Dill Pickle, Whole Fruit, a Granola Bar, Soda, Plastic Ware and Condiments

Marinated Grilled Chicken with Smoky Cheddar Mayonnaise Served on a Sesame Roll
\$11.95 Per Person

Marinated, Grilled Vegetables Served on Focaccia Bread with a Red Pepper Coulis
\$11.95 Per Person

One ***Half*** Rare Deli Roast Beef Sandwich with Monterey Jack Cheese Served on a Roasted Garlic Loaf & One ***Half*** Smoked Turkey Breast Sandwich with Pesto Mayonnaise, Elbow Macaroni Salad

\$12.95 Per Person

Please Choose One of The Following:

Sliced Turkey Wrap with Diced Tomato, Cheddar Cheese, Alfalfa Sprouts, Wrapped In a Sun Dried Tomato Tortilla with an Herbed Cream Sauce

Deli Ham Shaved with Swiss Cheese, Shredded Lettuce, Diced Tomatoes, With a Parsley-Garlic Mayonnaise

Marinated, Portobello Mushrooms with Guacamole Served on a Focaccia Roll with a Red Pepper Coulis

Served With Potato Chips, a Dill Pickle, Whole Fruit, a Granola Bar, Soda, Plastic Ware and Condiments

\$14.95 Per Person

(Applicable NYS Sales Tax & 18.75% Service Charge Not Included In Above Pricing)

Plated Dinner Selections



Appetizers

Shrimp Cocktail with Spicy Shrimp Cocktail Served Over Field Greens

\$6.95 Per Person

Tortellini with Alfredo or Marinara

\$3.95 Per Person

Jumbo Stuffed Portobello Mushroom, Filled with a Blend of Cheeses and Prosciutto, Garnished With Red Pepper Coulis

\$4.95 Per Person

Spinach on a Baguette with Mozzarella Cheese, Parmesan Cheese And Garlic Butter

\$4.25 Per Person

Salad

Please Choose One Salad for All Guests to Enjoy

*Baby Field Green Salad with Dried Fruits, Goat Cheese Crostini and Balsamic Dressing
\$1.00++Pp*

Baby Field Greens with Mandarin Oranges, Cashews, Yellow Tomatoes and a Citrus Dressing

Classic Caesar Salad

Tossed Greens Salad with Assorted Dressings



Soup

Add Additional \$2.00

Please Choose One Dessert for All Guests to Enjoy

Italian Wedding Soup

Shrimp Bisque

Carrot Ginger

Cream of Chicken

Cream of Broccoli with Wisconsin Cheddar Cheese

Minestrone Soup

(Applicable NYS Sales Tax & 18.75% Service Charge Not Included In Above Pricing)

Plated Entrée Selections



| | |
|--|---------------------------|
| <i>Vegetable Lasagna with Marinara Sauce</i> | <i>\$15.95 Per Person</i> |
| <i>8oz Grilled Sirloin of Beef With Creole Mustard Sauce</i> | <i>\$25.55 Per Person</i> |
| <i>Chicken Francaise – 6oz Chicken Breast with Eggplant Parmesan in a Lemon Chicken Glaze</i> | <i>\$23.70 Per Person</i> |
| <i>Capellini Pasta Tossed with Balsamic Glaze Served With Seasonal Fresh Vegetables and Sliced Tofu</i> | <i>\$16.95 Per Person</i> |
| <i>Pan Seared Pork Medallion with Golden Apple and Onion Demi-Glace</i> | <i>\$21.95 Per Person</i> |
| <i>Chicken Provençal with White Wine, Basil, Garlic and Tomatoes</i> | <i>\$22.95 Per Person</i> |
| <i>Horseradish Crusted Salmon with Tarragon Beurre Blanc</i> | <i>\$23.95 Per Person</i> |
| <i>Ahi Tuna with Lime Dill Compound Butter Florette</i> | <i>\$31.00 Per Person</i> |
| <i>French Bone-In Chicken Served With a Plum Tomato Broth & Grilled Artichoke Tapenade</i> | <i>\$24.95 Per Person</i> |
| <i>10 Oz. Slow Roasted Prime Rib of Beef, With Horseradish Sauce and Au Jus</i> | <i>\$25.95 Per Person</i> |
| <i>Center Cut Pork Chop Topped with Mango, Bourbon Sauce</i> | <i>\$25.95 Per Person</i> |
| <i>Chicken Oscar Stuffed with Fresh Crabmeat and Asparagus Spears, Finished with Hollandaise Sauce</i> | <i>\$26.95 Per Person</i> |
| <i>Chicken Wellington, Stuffed with Mushroom Duxelle and Topped with a Port Wine Demi-Glace</i> | <i>\$28.95 Per Person</i> |
| <i>Grilled Strip Steak with Sauce Robert, Topped with Crispy Onions</i> | <i>\$28.95 Per Person</i> |
| <i>Conference Center Trio – Petite Filet with Basil Au Jus, Salmon Filet with Dill Cream Sauce and Chicken Breast with Lemon Pepper</i> | <i>\$34.44 Per Person</i> |
| <i>Char-Grilled Filet Mignon with Pimento Butter</i> | <i>Market Price</i> |
| <i>Petit Filet Mignon with Roasted Garlic Sauce and Chicken Ripieno, Stuffed with Italian Cheeses and Prosciutto Drizzled with Wild Mushroom Sauce</i> | <i>Market Price</i> |

Market Price

*Sliced Bread & Whipped Butter Served With All Entrées
(Extra \$1.00 Per Person For Pizza Bread)
Guest Choice of One Starch and One Vegetable to Accompany All Meals
(8% NYS Sales Tax & 18.75% Service Charge Not Included In Above Pricing)*

Guest Choice of One Starch and One Vegetable to Accompany All Meals

Starches

Please Choose One Starch for All Guests to Enjoy

Duchess Potatoes \$1.00++pp

Wild Rice Pilaf

Roasted Garlic and Herb Yukon Potatoes

Oven Roasted Rosemary Redskin Potatoes

Horseradish Smashed Potatoes



Vegetables

Please Choose One Vegetable for All Guests to Enjoy

Asparagus Wrapped With Carrots

Harvest Vegetable Medley

Green Beans Almondine

Broccoli Polonaise

Julienne of Fresh Vegetables

Dessert

Please Choose One Dessert for All Guests to Enjoy

Crème Brulee Cheesecake with Fresh Berries and Raspberry Liqueur

Raspberry Waltz Cake

Mango Mousse in Chocolate Turban Cup

New York Style Cheesecake with Strawberry Sauce

White Chocolate Mousse Drizzled With Passion Fruit Coulis

Coffee, Decaffeinated Coffee and Tea Service



We May Customize Our Menus To Suit Your Individual Requests!

(8% NYS Sales Tax & 18.75% Service Charge Not Included In Above Pricing)

Buffet Dinner Selections



Salads

Rotini Pasta Salad

Antipasto Salad

Fresh Fruit Salad

Mixed Green Salad with Assorted Dressings

Classic Caesar Salad

Teriyaki Shrimp Salad

Ambrosia Fruit Salad

Seafood Salad

Entrees

Grilled Filet of Salmon with Dill Beurre Blanc

Sliced Sirloin of Beef with Mushroom Bordelaise Sauce

Shrimp Pasta in a Spinach and Roasted Red Pepper Cream Sauce

Sliced Roast Pork Loin with Pomerey Cream Sauce

Sautéed Breast of Chicken with Marsala Wine Sauce

Chicken Florentine Filled with Spinach and Boursin Cheese with a Roasted Red Pepper Coulis

Baked Cheese Manicotti Topped with Tomato Basil Coulis

Chicken Picatta with Capers and Lemon Beurre Blanc

Honey Glazed Virginia Ham

Chicken Cordon Bleu with Sauce Supreme

Assorted Warm Dinner Rolls Served With Whipped Butter

Chef's Choice of One Starch and One Seasonal Vegetable

Coffee, Decaffeinated and Tea Service

OPTION #1: 3 SALADS, 3 ENTREES, DESSERT STATION

\$24.95++PP

OPTION #2: 4 SALADS, 4 ENTREES, DESSERT STATION

\$29.95++PP

OPTION #3: 5 SALADS, 5 ENTREES, DESSERT STATION

\$39.95++PP

*(40 Person Minimum, 10% Surcharge If Less Than)
(Applicable NYS Sales Tax & 18.75% Service Charge Not Included In Above Pricing)*



Desserts

You may add one or more of our specialty desserts to your buffet selections

Fresh baked cookies, warm from the oven

\$1.95 per person

Assorted pastry miniatures, mini cheesecakes, cannolis, and fresh baked cookies

\$3.95 per person

Chocolate fondue fountain, melted chocolate flowing out of our elegant fountain garnished with fresh cut fruits, marshmallows, and candies

\$4.95 per person

Wide array of our pastry chef's finest cakes and pies adorned with seasonal fresh fruits and berries

\$5.95 per person



(Applicable NYS Sales Tax & 18.75% Service Charge not included in above pricing)

Family Style Dinner

Reception (1 Hour)

Fresh Domestic and Imported Fruit and Cheese Display Accompanied By French Bread and Crackers

Dinner

*Mixed Garden Salad with Balsamic Vinaigrette
Fresh Baked Rolls and Whipped Butter*

Entrees (Please Select Two)

Pan Seared Sliced Sirloin Filet Accented with Shiitake Mushroom Demi Glace

Grilled French Cut Breast of Chicken with a Lemon Pepper Beurre Blanc

Beef Teriyaki Served Over Rice and Oriental Vegetables

Baked Cheese Manicotti with Tomato Basil Coulis Sprinkled with Parmesan Arregiano

Roast Pork Loin Sliced with a Peppercorn Mèlange

Maple and Honey Glazed Virginia Ham

Chicken Cordon Bleu with Sauce Supreme

Accompaniments (Please Select Two)

Harvest Vegetable Medley

Green Beans with Fire Roasted Peppers

Rosemary Roasted Redskin Potatoes

Saffron Scented Rice Pilaf

Garlic and Sour Cream Whipped Potatoes

Freshly Brewed Coffee, Decaffeinated, And Tea

\$23.95 Per Person

One Hour House Brand Bar May Be Added For \$6.00 Per Person

(10% Surcharge If Guaranteed Is Less Than 30 Guests. Surplus of 200 Guests May Incur Additional Fees)

(Applicable NYS Sales Tax & 18.75% Service Charge Not Included In Above Pricing)

Italian Dinner Buffet

Soup

Minestrone Soup with Orchettie Pasta or Italian Wedding Soup

Salad

Tossed Caesar Salad

Antipasto Display

Provolone Cheese, Bocconcini, Prosciutto, Salami, Marinated Olives and Mushrooms, Fire Roasted Red and Yellow Peppers, Sundries Tomatoes, Artichoke Hearts and Toasted Baguettes

Entree

Chicken Marsala

Smoked Sausage and Grilled Peppers

Pasta Primavera with Alfredo Sauce and Mixed Vegetables

Garlic Bread, and Italian Bread

Coffee, Decaffeinated, and Assorted Teas

\$19.95 per person

With an Assorted Selection of Italian Pastries & Canoli

\$22.95 Per Person

(30 Person Minimum, 10% Surcharge If Less Than)

(Applicable NYS Sales Tax & 18.75% Service Charge Not Included In Above Pricing)

Cold Hors D' Oeuvres

Assorted Fancy Canapés
\$200 (Priced Per 100 Pieces)

Ham and Dijon Pinwheels
With Roasted Red Peppers,
Dijon Mayonnaise, Gourmet Tortilla
\$125 (Priced Per 100 Pieces)

Shrimp Mousse
Served on Pumpernickel Rounds
\$180 (Priced Per 100 Pieces)

Bocconcini, Tomato, Basil Skewers
Drizzled with Extra Virgin Olive Oil
and Cracked Black Pepper
\$135 (Priced Per 100 Pieces)

Prosciutto Wrapped Melon
Fresh Seasonal Melon
Wrapped with Prosciutto Ham
\$165 (Priced Per 100 Pieces)

Tartlets of Baby Shrimp with Dill
\$180 (Priced Per 100 Pieces)

Tenderloin Medallions
Served on Sourdough Baguettes,
Garnished With Mushroom Duxelle
\$245 (Priced Per 100 Pieces)

Genoa Salami and Smoked Mozzarella
Served on Toasted Baguette
\$160 (Priced Per 100 Pieces)

Stuffed Cherry Tomatoes
with Herbed Goat Cheese
\$100 (Priced Per 100 Pieces)

Smoked Salmon Served on Toast Points,
Garnished with Crème Fraiche and Capers
\$155 (Priced Per 100 Pieces)

Imported and Domestic Fruit and Cheese
Display with French Bread and Crackers
\$170 (Priced Per 100 Pieces)

Raw Vegetable Crudités with Herb
and Spinach Cream Dressing
\$135 (Priced Per 100 Pieces)

Bruschetta Display to Include
Roasted Garlic, Fresh Mozzarella,
Roasted Red and Yellow Peppers,
Olive Tapenade, Tomato Relish, Marinated
Olives, Fresh Basil and Toasted Baguettes
\$140 (Priced Per 100 Pieces)

Spicy Cherry Peppers
Filled With Flavorful Boursin Cheese
\$125 (Priced Per 100 Pieces)

Hot Hors D' Oeuvres

*Chicken Quesadillas
Served with Salsa and Sour
Cream
\$195 (Prices Are Per 100
Pieces)*

*Assorted Mini Quiche
\$185 (Prices Are Per 100
Pieces)*

*Vegetable Spring Rolls
Served with Sweet and
Sour Sauce
\$185 (Prices Are Per 100
Pieces)*

*Buffalo Style Chicken
Wings Served with Bleu
Cheese
\$125 (Prices Are Per 100
Pieces)*

*Skewered Chicken Sate
Served with Peanut Sauce
and Teriyaki Glaze
\$175 (Prices Are Per 100
Pieces)*

Beef Franks in Puff Pastry

*\$135 (Prices Are Per
100 Pieces)
Breaded Chicken Tenders
With Honey Mustard and
Bleu Cheese
\$185 (Prices Are Per 100
Pieces)*

*Traditional Pizza Bites
with Assorted Toppings
\$150 (Prices Are Per 100
Pieces)*

*Breaded Cheese Raviolis
with Spicy Marinara Sauce
\$175 (Prices Are Per 100
Pieces)*

*Spanakopita Spinach and
Feta Cheese
Wrapped in Phyllo Dough
\$195 (Prices Are Per 100
Pieces)*

*Scallops Wrapped in Bacon
\$250 (Prices Are Per 100
Pieces)*

*Assorted Stuffed
Mushrooms
(Italian Sausage, Spinach
and Seafood Stuffed)*

*\$190 (Prices Are Per 100
Pieces)
Miniature Beef Wellington
Tender Steak Wrapped in
Puff Pastry
\$250 (Prices Are Per 100
Pieces)*

*Miniature Chicken
Wellington Tender
Marinated Chicken
Wrapped in Puff Pastry
\$200 (Prices Are Per 100
Pieces)*

*Coconut Breaded Chicken
Served with Honey
Mustard
\$200 (Prices Are Per 100
Pieces)*

*Raspberry and Brie
Wrapped in Phyllo Dough
\$185 (Prices Are Per 100
Pieces)*

*Artichoke Fritters
Served with Garlic Herb
Mayonnaise
\$200 (Prices Are Per 100
Pieces)*

(Applicable NYS Sales Tax & 18.75% Service Charge Not Included In Above Pricing)

Beverages

Open Bar Packages (priced per person)

| | <u>House Brands</u> | <u>Premium Brands</u> | <u>Top Shelf Brands</u> |
|----------------------|---------------------|-----------------------|-------------------------|
| One-hour | \$ 8.00 | \$ 9.00 | \$ 10.00 |
| Two-hours | \$ 11.00 | \$ 12.00 | \$ 14.00 |
| Three-hours | \$ 13.00 | \$ 15.00 | \$ 18.00 |
| Four-hours | \$ 15.50 | \$ 18.00 | \$ 21.50 |
| Each Additional Hour | \$ 4.00 | \$ 4.50 | \$ 4.50 |

Consumption Bar Package (All drinks are charged per consumption)

| | | | |
|----------------|---------|---------|---------|
| Cocktails | \$ 3.95 | \$ 4.50 | \$ 5.25 |
| Wine | \$ 4.00 | \$ 4.00 | \$ 4.50 |
| Domestic Beer | \$ 3.75 | \$ 3.75 | \$ 3.75 |
| Imported Beer | \$ 4.25 | \$ 4.25 | \$ 4.25 |
| Sodas & Juices | \$ 2.50 | \$ 2.50 | \$ 2.50 |
| Bottled Water | \$ 2.50 | \$ 2.50 | \$ 2.50 |

Cash Bar Package

| | | | |
|----------------|---------|---------|---------|
| Cocktails | \$ 3.95 | \$ 4.50 | \$ 5.25 |
| Wine | \$ 4.00 | \$ 4.00 | \$ 4.50 |
| Domestic Beer | \$ 3.75 | \$ 3.75 | \$ 3.75 |
| Imported Beer | \$ 4.25 | \$ 4.25 | \$ 4.25 |
| Sodas & Juices | \$ 2.50 | \$ 2.50 | \$ 2.50 |
| Bottled Water | \$ 2.50 | \$ 2.50 | \$ 2.50 |

Beer, Wine & Soda Package (House Wines, Domestic & Imported Beer, Assorted Soft Drinks & Bottled Water)

| | |
|----------------------|---------|
| One -hour | \$ 7.00 |
| Two-hours | \$ 9.00 |
| Three-hours | \$11.00 |
| Four-hours | \$14.00 |
| Each Additional Hour | \$ 2.50 |

Beverage Enhancements

Fruit Punch \$30.00 per gallon

Wine/Champagne Punch \$75.00 per gallon

A \$75.00 Bartender Fee will be assessed for all bars producing less than \$350.00 in revenue.

One Bar and one Bartender for every one hundred guests will be provided.

A request for additional bartender service is at \$75.00 per bartender.

The New York State Liquor Commission regulates the sale of alcoholic beverages.

Guests are not permitted to bring liquor into the Conference Center Niagara Falls.

(Applicable NYS Tax & 18.75% Service Charge Not Included In Above Pricing)

Continuous Refreshment Breaks

*Our Continuous Refreshment Breaks Are Available To Your Attendees From
7:30 A.M.-4:30 P.M.*

*We Offer a Variety of Snacks and Beverages Which Change Daily With the Seasons and Offerings
of Our Local Area.*

The Morning Eye Opener

*Mini Croissants, Mini-Muffins, Chef's Choice of Either Demi Danish or Bagels with Cream
Cheese*

Fresh Seasonal Sliced Fruit Tray

Assorted Fruit Juices

Assortment of Regular and Diet Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas



The Afternoon Stretch

Bakery Fresh Cookies

Crudites of Vegetables with Dipping Sauce

Fresh Seasonal Whole Fruit

Individual Bags of Pretzels, Potato Chips and Snacks

Lunch Sweets

Assorted Regular and Diet Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

(Applicable NYS Sales Tax & 18% Service Charge Not Included In Above Pricing)

Conference Dining

Our Conference Dining Offers a Bounty of the Chef's Choice of the Freshest and Most Delicious Foods Available. The Buffet Changes Daily and Offers an Imaginative Collection of Regional, Traditional and Specialty Selections.

Soups

Soup Du Jour Homemade Daily

Salads

Tossed Salad with a Selection of Homemade Dressings

Chef Choice of Two Fresh Compound Salads

Seasonal Sliced Fresh Fruits

Deli Station

Smoke Turkey, Genoa Salami, Cured Ham, Beef Pastrami

Sliced Jack, Cheddar, Swiss and Provolone Cheeses

Basket of Fresh Deli Breads and Lettuce, Tomato, Onions and Pickles

Hot Buffet

Chicken or Pork

Fish and Meat

Fresh Vegetables

Assortment of Pastry Miniatures

Coffee and Iced Tea

(Applicable NYS Sales Tax & 18.75% Service Charge Not Included In Above Pricing)