



BANQUET & CATERING MENU

BUSINESS, MEET PLEASURE.

FOUR POINTS BY SHERATON NIAGARA FALLS

7001 Buffalo Avenue . Niagara Falls . New York 14304 . United States . Phone: (1)(716) 299-0344

Plated & Table Selections

There are a few things that really matter most. A good start to the day with a great breakfast is one of them.

All breakfast selections are served with assorted chilled juices, regular and decaf Rainforest Alliance Certified™ gourmet coffees and Bigelow® teas.

Prices are per person.

Breakfast Table Selections

Light Continental Breakfast

Assorted breakfast bakery items, juices, Rainforest Alliance Certified™ gourmet coffees and Bigelow® teas 9

Classic Continental Breakfast

Assorted breakfast bakery items, an array of seasonal fresh fruit, assorted juices, Rainforest Alliance Certified™ gourmet coffees and Bigelow® teas 10

Full Continental Breakfast

Assorted breakfast bakery items, including pastries, scones, bagels, and crossaints

An array of seasonal fresh fruit

Assorted cold cereals and milk

Selection of yogurt, harvest berries, and all natural granola

Assorted juices, Rainforest Alliance Certified™ gourmet coffees and Bigelow® teas 12

Full Breakfast Table

A hearty start to the day with farm-fresh scrambled eggs, country sausage and crispy bacon, skillet fried potatoes with red bell peppers and bermuda onions

Assorted breakfast bakery items, including pastries, scones, bagels and crossaints

An array of seasonal fresh fruit, assorted juices, Rainforest Alliance Certified™ gourmet coffees and Bigelow® teas 13

Full Breakfast Table Two

Enjoy all selections from the Full Brekafast Table, plus...

Italian style egg strata

Cinnamon Swirl French Toast with warm maple syrup. 15

Full Breakfast Table Three

Enjoy all selections from the Full Brekafast Table, plus...

Italian style egg strata

Cinnamon Swirl French Toast with warm maple syrup,

Classic Eggs Benedict with pan fired ham, toasted brioche and hollandaise sauce,

Cheese Blintz with assorted fruit topping 17

enhancements

Chef-Attended Omelet Station*

Made to order with fresh eggs, egg whites or egg beaters, diced ham, hickory-smoked bacon, savory sausage, seasonal vegetables, assorted cheeses 5

Waffle Station*

Crispy Belgian waffles; served with assorted berry toppings, whipped cream, sweet butter and warm maple syrup 6

Individual Yogurt Parfait Station*

Strawberry, Blueberry and Vanilla Yogurt, all natural granola and nuts, assorted seasonal fresh berries 4

*Requires chef attendant ~ 1 chef per 50 guests An additional per person fee may be added for guarantees of less than 25 people. ^ Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses All pricing is per person unless noted otherwise. Prices are exclusive of 21% service charge and an 8% sales tax.



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Plated Breakfast Selections

All American Breakfast

Scrambled Eggs, country sausage and crispy bacon, hash browns, and your choice of white, wheat or rye toast. 12

A Heart Healthy Start

Oatmeal with raisins and brown sugar. Served with yogurt, all natural granola and fresh seasonal fruit 10

Sweet Beginnings

Crème Brûlée French Toast, served with country sausage and fresh seasonal fruit 13

Southern Breakfast

Black Peppered Sausage Gravy atop Buttermilk Biscuits. Served with hash brown potatoes and a grilled ham steak 12

Eggs Benedict

Toasted English Muffins, seared ham steaks, and a house-made hollandaise sauce. Served with hash browns and fresh seasonal fruit 14

Brunch

Your choice of scrambled eggs: Plain, Western style or Four cheese
Smoked bacon and sausage links
Apricot glazed smoked pit ham

Spring green salad with plum tomatoes, garbanzo beans, English cucumbers and grated parmesan cheese. Italian and Ranch dressings.

Grilled salmon with a hoisin glaze
Chicken marsala
Sautéed seasonal vegetables

Assorted pastries and breakfast breads, bagels with cream cheese
Croissants and preserves

Coffee, tea, decaffeinated coffee
Assorted juices and sodas 20

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Break Selections

All break selections include freshly brewed Rainforest Alliance Certified™ gourmet coffees and Bigelow® teas

All breaks based on 30 minutes of continuous service

Take Ten

An assortment of freshly baked cookies and brownies,
And a selection of Coca-Cola® products 7

Sweet & Salty

Includes an assortment of chips, peanuts, popcorn, candy bars and mixed hard candies 7

Power Break

Includes assorted granola bars, energy bars, and 100-Calorie snacks,
Assorted Energy Drinks and Vitamin Water®,
And an array of seasonal fresh fruit 9

enhancements

Bottled Dasani® water- Per Item 2

Pitchers of assorted Coca-Cola® products- Per Item 9

Assortment of canned Coca-Cola® products- Per Item 2

Freshly brewed coffee by the gallon 27

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Plated

All lunch selections include soft drinks, Rainforest Alliance Certified™ gourmet coffees and Bigelow® teas

Plated Lunch

All plated lunch selections include coffee, tea, decaffeinated coffee, sodas and chef's choice of dessert

Vegetable Panini

Grilled seasonal vegetables, herbed ricotta cheese, arugula, and hand cut fries.  11

Grilled Chicken Breast

Marinated Boneless Breast, Avocado, Plum Tomato, Butter Lettuce, Bermuda Onion, Dijon Mayo, Toasted Multi Grain Roll, Hand Cut Fries. 13

Prosciutto Panini

Shaved Cured Prosciutto, Basil Pesto, Roasted Peppers, Fresh Mozzarella, Focaccia Bread, Hand Cut Fries. 15

Chicken Parmesan

Breaded Chicken Breast, Pomodoro Sauce, Mozzarella & Parmesan Cheeses, Rigatoni Alfredo, Shaved Parmesan. 16

Chicken Marsala

Mushroom Demi-Glace, Wild Mushrooms, Roasted Peppers, Pasta & Garlic Oil. 16

All American Burger

8oz Fresh ground Angus beef, aged cheddar, butter lettuce, tomato and Bermuda onion on a toasted kaiser rolls
Hand cut fries 14

Salmon BLT

Grilled Atlantic salmon, smoked applewood bacon, plum tomato, butter lettuce and garlic aioli on Texas toast. 15

Roasted Turkey Breast

Yukon gold mashed potatoes, classic bead stuffed, sauteed green beans and turkey gravy. 15

Roasted Pork Tenderloin

Jamaican jerk, tomato salsa and skillet corn bread 16

Sirloin Steak

6oz Cut steak, garlic rubbed grilled French bread, sauteed seasonal vegetables and hand cut fries 17

enhancements

PLATED LUNCH ENHANCEMENTS

Prices are per person.

Pasta Course, choose 1:

Pasta Primavera

3

Penne Pasta with Olive Oil & Parmesan Cheese

3

Baked Three Cheese Macaroni

3

Tortellini Marinara, Shaved Parmesan

3

Three Cheese Baked Penne Pasta (Ricotta, Mozzarella and Shaved Parmesan Cheeses)

3

Pasta à la Vodka Sauce

3

Pasta Alfredo, Shaved Parmesan

3

Cheese Stuffed Manicotti, Marinara Sauce

3

Pasta Puttanesca, Olives, Capers, Tomatoes, Olive Oil, Garlic, Parmesan

3

Rigatoni Diavolo

3

Pasta & Broccoli, Olive Oil, Grated Parmesan

3

Pasta & Pesto Cream Sauce, Grated Parmesan

3

Salad Course, choose 1:

Mixed green salad. Seasonal greens, plum tomatoes, English cucumbers, Bermuda onion, garbanzo beans and Chef's dressing

3

Classic Caesar Salad with crisp romaine, house croutons, grated parmesan, smoked bacon and creamy garlic dressing

3

Marinated Artichoke Salad with citrus vinaigrette and fresh herbs

3

Tomato and English Cucumber Salad with oregano and red wine vinaigrette and shaved Bermuda onions

3

Beet Salad with candied walnuts, tangerine dressing and blue cheese

3

Arugula and Shaved Parmesan Salad with lemon zest, parmesan reggiano, seasonal baby tomato and Bermuda onion

3

Butter Lettuce and Feta Salad with green and red apples, candied pecans, shaved carrots, English cucumbers and Chef's dressing

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Grilled Chicken Panzanella Salad

Mixed greens, grilled baguette croutons, plum tomatoes, English cucumbers, garbanzo beans, red onion, shredded carrots and honey dijon dressing 13

Grilled Flank and Blue Cheese Salad

Crisp romaine, penne pasta, sweet peppers, kalamata olives, plum tomato, English cucumber and Blue cheese dressing 15

3

Nicoise Salad with spring greens, baby green beans, new potatoes, plum tomatoes, English cucumbers and French vinaigrette

3

Soup Course, Choose 1:

Pasta Fagioli with white beans, seasonal vegetables, escarole and ditalini

3

Italian Wedding soup with rich chicken broth, mini meatballs and acini de pepe

3

Broccoli and Cheddar Soup: cream based with broccoli florets and aged cheddar

3

Cream of Wild Mushroom Soup with baby portobellos, shiitake, button and oyster mushrooms

3

Roasted Chicken and Summer Corn Chowder. Cream based with oven roasted chicken breast, shucked summer corn and spring vegetables

3

Upgrade your Dessert to:

Chef's assorted Petits Fours

3

Bella Vista Tiramisu

4

Devonshire Caramel Apple Pie with freshly whipped cream and cinnamon caramel sauce

4

Chef's Assorted French Pastries

5

Minimum of 20 people. **We are proud to serve locally grown produce from the Niagara region.

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Tables

All Lunch Tables require a minimum of 25 people. All tables include coffee (regular and decaf) and tea and assorted sodas.

Niagara Table

Mixed green salad with seasonal greens, plum tomatoes, English cucumbers, Bermuda onions and garbanzo beans

Buffalo chicken wings with blue cheese, celery and carrots

Golden crisp chicken fingers with honey mustard sauce

Oven roasted sliced top round of beef with mini kummelweck and kaiser rolls and horseradish sauce

Mini cheeseburger sliders with dill pickles, mustard, ketchup and minced onion

Assorted cookies and brownies
Hand made potato chips

\$19.00 Per Person

Deli Delight

Mixed green salad with seasonal greens, plum tomatoes, English cucumbers and Bermuda onions

Chef's seasonal pasta salad

Your choice of 3 Deli Meat or vegetarian options from the following:
Sliced roast beef, roasted turkey, smoked ham, albacore tuna salad, ham salad, egg salad, grilled seasonal vegetables with hummus

Sliced provolone, Swiss and American cheese
Pickle spears, lettuce, tomatoes, black olives and assorted relish items

Assorted breads and rolls

Hand made potato chips

\$15.00 Per Person

enhancements

Lunch Table Enhancements

Chef's assorted petits four display
\$3.50 Per Person

Bella Vista tiramisu display
\$3.50 Per Person

Chocolate fountain with milk, dark or white chocolate, pretzels, fresh cut fruit, marshmallows and pound cake
\$5.00 Per Person

Chef's selection of sliced and plated cakes, tortes and pies
\$4.50 Per Person

Chef's assorted French pastry display
\$4.50 Per Person

Premium Gold standard selection of cakes, fresh fruit tarts, chocolate and fruit tortes, fruit pies and cream pies
\$6.50 Per Person



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Italian Table 1

Classic Caesar salad with crisp romaine, house croutons, grated parmesan, smoked bacon and house made creamy garlic dressing

Manicotti

Ricotta cheese stuffed pasta with pomodoro sauce, mozzarella and parmesan cheese

Penne and Broccoli

Extra virgin olive oil, fresh broccoli, red pepper and shaved parmesan

Assorted rolls and butter

Assorted Italian cookies and desserts

\$18.00 Per Person

Italian Table 2

Antipasto platter with prosciutto, sopressata, salami, house pickled vegetables and assorted olives

Classic Caesar salad with crisp romaine, house croutons, grated parmesan, smoked bacon and creamy garlic dressing

Chicken parmesan in a pomodoro sauce and shaved parmesan cheese

Rigatoni Alfredo in a creamy parmesan sauce with grated parmesan cheese

Italian sausage and housemade meatballs in a pomodoro sauce with shaved parmesan cheese

Assorted rolls and butter

Tiramisu display

\$23.00 Per Person

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Grab and Go

All grab and go lunches include appropriate condiments, whole fruit, chips or cookies and a bottle of Dasani® Water

ROASTED TURKEY

Cheddar & Roasted Red Pepper Mayo on a Kaiser Roll. 10

ALBACORE TUNA SALAD

English Cucumber, Herbed Havarti Cheese on a Whole Wheat Roll. 10

VIRGINIA HAM HOAGIE

Swiss Cheese & Dijon Mayo. 10

OVEN ROASTED BEEF

Fresh Mozzarella & Tomato Jam on an Onion Roll. 10

GRILLED VEGETABLE WRAP

Marinated & Grilled Seasonal Vegetables, Herbed Ricotta, Roasted Peppers, Boston Bibb Lettuce, Spinach Wrap.  10

Grilled Chicken Caesar Wrap

Crisp romaine, creamy parmesan sauce and sliced tomato 10

enhancements

Coca-Cola®, Diet Coke®, Coke Zero® and Sprite® ~per btl 3

Double chocolate fudge brownies 2

Candy Bar Assortment: Hershey's® milk chocolate bar, KitKat® bar, Milky Way® bar and Reese's Pieces® 2

Assorted Vitamin Water® flavors ~per btl 3

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Plated

All Plated dinner selections are served with warm rolls and whipped butter, freshly brewed coffee (regular and decaf) and tea.

Plated Dinner selections include your choice of Salad OR Soup, One Side, Chef's seasonal vegetable and dessert

PLATED DINNERS

Prices are per person.

FIRST COURSE: CHOICE OF SALAD OR SOUP

Bella Vista House Salad:

Spring greens, plum tomatoes, English cucumbers, artichokes, shaved red onion, grated parmesan cheese and Chef's dressing

Classic Caesar Salad:

Shaved parmesan and garlic croutons

Greek Salad:

Spring greens, feta cheese, banana peppers, plum tomato, English cucumber, shaved red onion and oregano vinaigrette

Grilled Asparagus Salad:

Wild mushrooms and truffle vinaigrette

Heirloom Tomato Salad:

Fresh mozzarella and micro basil with balsamic reduction

Roasted Beet Salad:

Goat cheese, roasted hazelnuts, pickled shallots, arugula and red wine vinaigrette

Baby Green Salad:

Raspberries, candied pecans, blue cheese and red wine vinaigrette

Greens and Beans Soup:

White beans, seasonal vegetables, escarole and ditalini

Tortellini in Brodo:

Cheese filled pasta, rich chicken broth and shaved parmesan

Italian Wedding:

Rich chicken broth, mini meatballs and accini de pepe

Broccoli and Cheddar:

Cream based, broccoli florets and aged cheddar

Cream of Wild Mushroom:

Cream based, baby portobellos, shiitake, button and oyster mushrooms

enhancements

PLATED DINNER ENHANCEMENTS:

Your choice of BOTH Soup and Salad
\$5.00 Per Person

Pasta Course, choose one:

Tortellini in pomodoro sauce with shaved parmesan
\$6.00 Per Person

Penne a la Vodka Sauce with sundried tomato and green asparagus
\$6.00 Per Person

Baked Manicotti in pomodoro sauce with ricotta, mozzarella and parmesan cheese
\$6.00 Per Person

Pasta Primavera with sauteed spinach, ricotta cheese, pomodoro and alfredo sauce
\$6.00 Per Person

Pasta Bolognese with chefs choice of pasta, ground beef, pork and veal
\$6.00 Per Person

Lobster: 6 - 8 oz Lobster Tail added to any Plated Dinner
\$30.00 Per Person

Chef's choice of Palate Cleanser, served before entree
\$2.00 Per Person

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Plate Entree Selections

Wild rice and feta stuffed Poblano Pepper

Seasonal Vegetables with Roasted Tomato Coulis and Grilled Marinated Tofu
\$32.00 Per Person

Sauteed Chicken Breast

Oven dried tomato, goat cheese, oregano and truffle essence
\$32.00 Per Person

Seared Airline Chicken Breast

Rosemary demi glace
\$32.00 Per Person

Grilled Bone in Pork Chop

With apple chutney
\$32.00 Per Person

8oz Filet of Sirloin

Sauce demi glace
\$32.00 Per Person

Grilled Mahi Mahi

with basil butter sauce, heirloom tomato
\$38.00 Per Person

Seared Salmon, tangerine glazed

\$38.00 Per Person

NY Strip Steak

Sauce demi glace with frizzled onions
\$38.00 Per Person

Grilled Filet of Beef

with a demi glace
\$46.00 Per Person

Slow Braised Beef Short Ribs

Merlot reduction, mirepoix
\$46.00 Per Person

Grilled Halibut

Chive butter sauce
\$46.00 Per Person

Duet: Grilled Chicken Breast and Sliced NY Strip

Truffle essence, oven dried tomato and goat cheese
\$49.00 Per Person

Duet: Petite Filet of Beef and Grilled Seasonal Fish

Demi glace, basil butter sauce and heirloom tomato
\$49.00 Per Person

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**Duet: Petite Fillet of Beef in a sauce demi glace and Pesto Rubbed
Jumbo Shrimp**
\$49.00 Per Person

Served with Chef's Choice of Vegetable

YOUR CHOICE OF ONE SIDE:

- Wild Rice Pilaf
- Roasted Garlic Mashed Potatoes
- Baked Potato
- Herb Roasted Fingerlings
- Cous cous with vegetables
- Au Gratin Potatoes
- Portobello risotto

YOUR CHOICE OF ONE DESSERT

- Creme Brulee, wild berries
- Triple Berry Crisp, Vanilla cream
- Rum Butter Bread Pudding, creme anglaise
- House Made NY Style Cheesecake,
Chocolate sauce, chantilly cream and wild berries
- Flourless Chocolate Torte, Raspberries and chantilly cream

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Tables

Dinner Tables require a Minimum of 25 People

Dinner Tables

Each Dinner Table includes crusty baked rolls, sweet butter, assorted soft drinks, freshly brewed regular and decaffeinated coffee, assorted teas and freshly baked cookies and brownies.

Prices are per person.

Dinner Table 1: includes selection of one salad, one entree, one pasta, one vegetable and one starch
\$19.95 Per Person

Dinner Table 2: includes selection of two salads, two entrees, one pasta, one vegetable and one starch
\$24.95 Per Person

Dinner Table 3: includes two salads, three entrees, one pasta, one vegetable and one starch
\$28.95 Per Person

Dinner Table Salad Selections

Mixed Green Salad with seasonal greens, plum tomatoes, English cucumbers, Bermuda onions, shredded carrots, garbanzo beans, parmesan cheese and chef's dressing

Classic Caesar with crisp romaine, house croutons, grated parmesan, smoked bacon and creamy garlic dressing

Beet Salad with candied walnuts, tangerine dressing and blue cheese

Arugula and Shaved parmesan salad with lemon zest, parmesan reggiano, seasonal baby tomato and Bermuda onion

Butter Lettuce and Feta salad with green and red apples, candied pecans, shaved carrots, English cucumbers and chef's dressing

Nicoise Salad with spring greens, baby green beans, new potatoes, hard boiled eggs, English cucumbers, kalamata olives and French vinaigrette

Greek Pasta Salad with oregano vinaigrette, feta cheese, banana peppers and spinach

Traditional Potato Salad with creamy mayo, dijon mustard, smoked bacon and chopped dill pickle

enhancements

Antipasto Display

Prosciutto, sopressata, salami, pickles vegetables, marinated roasted peppers, gorgonzola cheese, parmesan cheese, smoked provolone, marinated artichokes and stuffed cherry peppers
\$8.00 Per Person

Iced Seafood Display

Chilled Crab legs, jumbo shrimp, oysters, clams, spicy cocktail sauce, mignonette sauce, Franks Tabasco sauce and lemon
\$19.00 Per Person

Chef Attended Carving Station*

Available for Dinner Table Entrees highlighted with an asterisk *
\$5.00 Per Person

Chef Attended Carving Station with Whole Roasted Strip Loin of Beef

with three onion marmalade, horseradish sauce and au jus
\$6.00 Per Person

Chef Attended Carving Station with Prime Rib of Beef

with three onion marmalade, horseradish sauce and au jus
\$6.00 Per Person

Chef Attended Pasta Station

Two pastas and two sauces with appropriate garnishes
\$5.00 Per Person

Jumbo Shrimp Cocktail with spicy cocktail sauce and lemon

\$8.00 Per Person

Meatballs

\$2.00 Per Person

Dinner Table Dessert Enhancements

Chef's assorted petit four dessert display
\$2.50 Per Person

Bella Vista tiramisu display
\$2.50 Per Person

Chef's assorted French pastry display
\$4.50 Per Person

Chocolate Fountain with milk, dark or white chocolate, pretzels, cut fresh fruit, marshmallows and pound cake
\$5.00 Per Person

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Dinner Table Entree Selections

*Apricot Glazed Ham

Chef's selection of sliced and plated cakes, pies and tortes
\$4.50 Per Person

*Marinated Grilled Flank steak with mushroom Madeira sauce

Premium Gold standard collection of cakes, fresh fruit tarts,
chocolate and fruit tortes, fruit and cream pies
\$6.50 Per Person

*Roasted Top Round of beef au jus, kummelweck rolls and
horseradish mayo

*Homestyle Roasted Turkey breast and giblet gravy

*Roasted Pork Loin with applejack brandy sauce

Pecan Crusted Chicken breast with orange maple sauce

Grilled Salmon, tomato concasse

Quartered Chicken, roasted and marinated

Chicken Picatta

Chicken Parmesan, pomodoro sauce, parmesan and mozzarella
cheeses

Chicken Breast Marsala, wild mushrooms and roasted pepper

Baked Eggplant Parmesan, pomodoro sauce, parmesan and
mozzarella cheeses

Country Style fried chicken

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Dinner Table Pasta Selections

Pasta primavera

Penne pasta with olive oil and parmesan cheese

Baked three cheese macaroni

Tortellini marinara, shaved parmesan

Pasta a la vodka sauce

Pasta Alfredo, shaved parmesan

Cheese stuffed manicotti, marinara sauce

Pasta Diavolo

Pasta and broccoli with olive oil and grated parmesan

Pasta and pesto cream sauce with grated parmesan

Pasta puttanesca with olives, capers, tomatoes, olive oil, garlic and parmesan

Dinner Table Vegetable Selections

Sauteed seasonal vegetable medley

Grilled seasonal vegetable medley

Steamed broccoli with lemon zest and shaved parmesan

Southern style collard greens

Green bean casserole

Roasted Brussel sprouts with red grapes and Bermuda onions

Roasted root vegetables

Asparagus in a parmesan vinaigrette

Oven roasted cauliflower with garlic and fresh herbs

Honey glazed carrots

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Dinner Table Starch Selections

Parsley red potatoes

Mashed sweet potatoes

Corn bread stuffing

Roasted fingerling potatoes

Candied sweet potatoes

Au gratin potatoes

Rice pilaf

Garlic mashed potatoes

Wild rice pilaf

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Reception Selections

Hors d'oeuvres can be served stationary or butler passed

Hot and Cold Hors D'oeuvres pricing is based on 50 pieces.

Hors D'oeuvres Displays

Small Displays serve approximately 50 guests

Large Displays serve approximately 100 guests

Small Seasonal Vegetable Display

An assortment of the region's freshest vegetables, served with a variety of dips 75

Large Seasonal Vegetable Display

An assortment of the region's freshest vegetables, served with a variety of dips 140

Small Fresh Fruit Display

The season's freshest berries and sliced fresh fruit, served with honey yogurt 75

Large Fresh Fruit Display

The season's freshest berries and sliced fresh fruit, served with honey yogurt 140

Small International Cheese Display

Selection of domestic and imported aged cheeses served with an assortment of gourmet crackers and fresh breads 100

Large International Cheese Display

Selection of domestic and imported aged cheeses served with an assortment of gourmet crackers and fresh breads 200

Cold Hors D'oeuvres

Based upon 50 pieces

Small Array of Sandwich Canapes

Chef's choice assortment of hand-made canapes 60

Cherry Tomato & Blue Cheese Mousse

Plump cherry tomatoes with seasonal blue cheese 30

Smoked Salmon

Served on flatbread with shaved red onion, capers, and citrus dill cream 75

Classic Shrimp Cocktail

Served with brandied cocktail sauce 125

Hot Hors D'oeuvres

Based upon 50 pieces

enhancements

Toast to the Evening

A glass of house champagne for each guest to toast as you begin your evening - per person 3

Dessert Table

Featuring a delicious variety of cakes, cookies, pastries and mixed candies. 75

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Eggplant Rollatini

Served with Herbed Ricotta and Tomato Coulis 50

Mini Chicken Egg Rolls

Served with sweet & sour sauce 100

Mini Quiche

Egg and cheese savory filling in a flaky and buttery pastry shell 50

Mushroom Caps

Sausage topped with parmesan cheese stuffed in a white mushroom cap 75

Baked Brie

Served with Mango Chutney 60

Chicken Saté with Spicy Peanut Sauce

Marinated chicken saté with spicy peanut sauce 125

Buffalo Wings with Bleu Cheese Dip

Buffalo wings served with bleu cheese dip 60

Artichoke Fondue and Crostini

60

Petite Cuban Sandwiches

60

Spanakopita

60

Mini Chicken Cordon Bleu

75

House Made Swedish Meatballs

100

Beef Wellington and Demi-Glace

150

Baby Lamb Chops and Mint Aioli

200

Scallops Wrapped in Bacon

150

An additional per person fee may be added for guarantees of less than 25 people. ^ Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses All pricing is per person unless noted otherwise. Prices are exclusive of a 21% service charge and an 8% sales tax.



FOUR POINTS BY SHERATON NIAGARA FALLS

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-

Coconut Shrimp

180

PROSCIUTTO WRAPPED MELON

60

CRAB CAKES

Lump cakes with bell peppers, cajun aioli 150

RICE BALLS

Arborio rice and Italian cheeses 75

An additional per person fee may be added for guarantees of less than 25 people. ^ Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses All pricing is per person unless noted otherwise. Prices are exclusive of a 21% service charge and an 8% sales tax.



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Cash

All Cash Bars are priced per drink and include domestic and imported beers, house wines, juices and mixers, bottled waters and assorted Coca-Cola® soft drinks.

All bars require a bartender. A bartender fee of \$100.00/bartender will be charged.

"Shots" are not served at any banquet event

House Brands

Bourbon, Scotch, Vodka, Gin, Whiskey, Rum

\$4.00++ Consumption/Tally

\$5.00 Inclusive/Individual Cash Basis

Familiar Brands*

Bourbon: Jim Beam White Label®

Scotch: Dewar's®

Vodka: Smirnoff®

Gin: Beefeater®

Whiskey: Seagram's 7®

Rum: Bacardi Silver®

\$5.00++ Consumption/Tally

\$6.00 Inclusive/Individual Cash Basis 5

Appreciated Brands*

Bourbon: Jack Daniels Black ®

Scotch: Johnny Walker Red®

Vodka: Absolut®

Gin: Beefeater®

Whiskey: Crown Royal®

Rum: Bacardi Silver®

\$6.00++ Consumption/Tally

\$7.00 Inclusive/Individual Cash Basis

Uncomplicated Wines - by the glass

CK Mondavi ® Chardonnay or Cabernet Sauvignon ~ priced per drink

\$5.00++ Consumption/Tally

\$6.00 Inclusive/Individual Cash Basis 6

Domestic Beers

Labatts®

Budweiser®

Bud Light®

Michelob Ultra®

O'Douls® (non alcoholic) ~ priced per drink

\$4.00++ Consumption/Tally

\$5.00 Inclusive/Individual Cash Basis

enhancements

Champagne

House Champagne~priced per drink 6

Punch

Priced per bowl - Also available without alcohol 35

Fruit Punch, no alcohol

Priced per bowl 25

*Bartender fee of 150 applies for up to 4 hours, additional 25 per hour applies thereafter. One bartender is needed for every 50 guests. Please note that available brands are subject to change. All pricing is per person unless noted otherwise.



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Imported Beers

Netherlands: Heineken®

Germany: Becks®

Mexico: Corona Extra® ~ priced per drink

\$5.00++ Consumption/Tally

\$6.00 Inclusive/Individual Cash Basis

Specialty Beers

6

Soft Drinks

Coca-Cola®, Diet Coke®, Coke Zero® and Sprite® ~per drink 2

House Brand Martini / Manhattan

\$5.00++ Consumption/Tally

\$8.00 Inclusive/Individual Cash Basis

Familiar Brand Martini / Manhattan

\$7.00++ Consumption/Tally

\$9.00 Inclusive/Individual Cash Basis

Appreciated Brand Martini / Manhattan

\$10.00++ Consumption/Tally

\$12.00 Inclusive/Individual Cash Basis

Cordials

\$7.00++ Consumption/Tally

\$9.00 Inclusive/Individual Cash Basis

Pellegrino Water

3.50

Sodas / Juice

2

CK Mondavi Collection

Wine by the bottle 22

Magnolia Grove Chardonnay

by the bottle 22

Magnolia Grove Cabernet Sauvignon

By the bottle 22

Specialty Draft Beers

Including Sam Adams, Ellicottville Brewery as well as domestic and seasonal selections. Prices vary by availability

*Bartender fee of 150 applies for up to 4 hours, additional 25 per hour applies thereafter. One bartender is needed for every 50 guests. Please note that available brands are subject to change. All pricing is per person unless noted otherwise.



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Host

All Hosted Bars are priced per person for one hour of hosted bar service and include domestic beers, house wines, juices and mixers, bottled waters and assorted Coca-Cola® soft drinks.

All bar arrangements or packages require a bartender and a minimum of 25 guests.

"Shots" are not served at any banquet event

House Brands

Bourbon, Scotch, Vodka, Gin, Whiskey, Rum
Priced per person for one hour hosted bar 12

Each Additional Hour

Priced per person
\$2/hour for each additional hour

Familiar Brands*

Bourbon: Jim Beam White Label®
Scotch: Dewar's®
Vodka: Smirnoff®
Gin: Beefeater®
Whiskey: Seagram's 7®
Rum: Bacardi Silver®
Priced per person for one hour hosted bar 16

Each Additional Hour

Priced per person
\$3/hour for each additional hour

Appreciated Brands*

Bourbon: Jack Daniels Black®
Scotch: Johnny Walker Red®
Vodka: Absolut®
Gin: Beefeater®
Whiskey: Crown Royal®
Rum: Bacardi Silver®
Priced per person for one hour hosted bar 19

Each Additional Hour

Priced per person
\$3/hour for each additional hour

enhancements

Specialty Bar

All Specialty Bars are priced per person for one hour of hosted bar service and include appropriate mixers and garnishes.

All bar arrangements or packages require a bartender and a minimum of 25 guests.

*Bartender fee of \$100 applies. One bartender is required for every 100 guests.

Please note that available brands are subject to change.

All pricing is per drink unless noted otherwise. All food and beverage is inclusive of a 20% service charge and a 8% sales tax.

Mimosa Station*

Blended mixture of freshly squeezed orange juice and sparkling wine
Price is per person, per hour 5

Bloody Mary Station*

Our specialty Bloody Mary Mix of tomato juices and secret spices makes for a great Bloody Mary, mixed with Smirnoff vodka
Price is per person, per hour 8

International Coffee Bar*

Regular and decaffeinated Rainforest Select Coffee®
Bailey's Irish Cream®
Kahlua®
Jameson Irish Whiskey®
Amaretto di Saronno®
Frangelico®
Fresh whipped cream, chocolate shavings, vanilla, peppermint and cinnamon sticks, sugar cubes, lemon and orange twists
Price is per person 9

Cordials Bar*

Amaretto di Saronno®
Bailey's Irish Cream®
Kahlua®
Sambucca®
Frangelico®
Courvoisier VS®
Grand Marnier®
Price is per person 9

*Bartender fee of \$100 applies for up to 4 hours, additional \$25 per hour applies thereafter. One bartender is required for every 100 guests. Please note that available brands are subject to change. All pricing is per person unless noted otherwise. All food and beverage is exclusive of a 21% service charge and a 8% sales tax.



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Meeting Packages

Four Points Is Best For Business

Whether you are planning your first meeting or your 100th, Four Points makes it easy for you. We have everything you need right at your fingertips for planning at your convenience from all-day meeting packages to simple luncheons to smart receptions and dinners.

Our eMenu makes it easy with complete menus, audio & video offerings, floorplans and set-up information and all the extras you need.

Click below to get started and tell us what you are looking for and a member of our team will get back with you.

[About Four Points](#)

[Starwood Meetings & Events](#)

The Four Points by Sheraton Niagara Falls encourages you to take advantage of our Sustainable Meeting Practices, including a clutter free meeting set up, organic and locally grown menu options, bottled water alternatives and recycling options. Let us know how we can help your company to meet it's sustainability goals.

Best For Business Meeting Package

CLASSIC CONTINENTAL BREAKFAST

A bakery basket of assorted breakfast pastries with sweet cream butter and fruit preserves, freshly sliced seasonal fruit, orange juice, our own gourmet blend of Rainforest Alliance Certified™ coffees and Bigelow® teas.

LUNCHTIME DELI TABLE

Your choice of three deli selections, including Sliced Roast Beef, Roasted Turkey, Black Oak Pit Ham, Albacore Tuna Salad, Ham Salad, Egg Salad, Grilled Seasonal Vegetables and Hummus

All Deli Tables include Sliced Provolone, Swiss, Cheddar, and American Cheeses; Sliced Plum Tomatoes, Bermuda Onion, and Butter Lettuce; Assorted Breads and Rolls

Salad of assorted baby greens with shaved carrots, tomatoes, cucumbers, red onion and sprouts served with assorted dressings

Chef's Seasonal Pasta Salad

House Made Potato Chips

AFTERNOON PICK-ME-UP

Refresh of coffees and teas, Coca-Cola® soft drinks and Dasani® water. Freshly-baked cookies and brownies 30



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Floorplans

Meeting / Banquet Rooms

[Click Here to See Floorplans and Seating Capacity for Our Meeting Rooms](#)

Whitewater

(27.3 x 21.8) / (550 sq ft)

Banquet: 40

Classroom: 36

Theater: 60

Hollow Square: 28

U-Shape: 20

Boardroom

(18.8 x 24.8) / (400 sq ft)

Conference: 14

Lower Rapids

(79 x 31) / (2,440 sq ft)

Banquet: 150

Classroom: 100

Theater: 200

Reception (no seating): 250

Hollow Square/U-Shape: 40

Wedding: 80

Upper Rapids

(131.6 x 47.5) / (5,220 sq ft)

Banquet: 330

Classroom: 300

Theater: 500

Reception (no seating): 500

Hollow Square: 60

U-Shape: 45

Wedding: 300

Bella Vista Semi Private Dining Room

(22 x 22) / (484 sq ft)

Banquet: 35

Reception (no seating): 35

Conference: 16

What's the difference in table set-ups and layouts?

BANQUET STYLE

- Arrangement where a group of round tables seating 6-8 persons at each table is set in such a way as to facilitate the serving of food. Size of tables and chairs vary per property. Also known as Banquet Rounds.

THEATER STYLE

- Arrangement in which seats or chairs are in rows facing the stage area, head table or the speaker (no tables). Configurations may be straight across, herringbone or chevron-style. Also known as Auditorium.

CONFERENCE STYLE

- Arrangement in which a rectangular or oval table is set up with chairs placed around all sides and ends. Also known as Boardroom.

RECEPTION STYLE

- Arrangement with cocktail/reception tables (small round tables, 15-30 inches or 38-76 centimeters in diameter) with chairs. This set-up encourages mingling and does not include seating for all attendees. Also known as Cocktail or Cabaret.

CLASSROOM STYLE

- Arrangement in which rows of tables with chairs face the front of a room and each person has a space for writing. Configurations may be straight across, herringbone or chevron-style. Also known as Schoolroom.

U-SHAPE

- Series of tables in the shape of the letter U with chairs set around the outside of the U.

HOLLOW SQUARE

- Arrangement of tables set in a square (or rectangle) with chairs placed around the outside of the table. Center (inside) table is hollow.

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Audio & Visual

All of our meeting rooms are equipped with the latest in audio visual technology to make your meeting successful, including projection and sound equipment. Additional meeting materials can be arranged in advance.

On Site Audio Visual Equipment

- Built in Projection Screens
- Built in Plasma Televisions
- Built in LCD Projectors

- Podium
- Microphone

- Flipchart Pads
- Flipchart Stands
- Easels

