



*Breakfast, Lunch & Dinner Options*

## 2024 BANQUET MENU



### WANT MORE INFO?

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# BREAKFAST BUFFET

*All buffets except for the Light Continental require a minimum of 25 people.*

## **The Light Continental** \$14/person

Includes: Assorted Pastries, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

## **The Full Continental** \$20/person

Includes: Assorted Pastries, Breakfast Breads & Muffins, Seasonal Fresh Fruit, Yogurt, Berries and Vanilla Scented Granola, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

## **Healthy Buffet** \$22/person

Includes: Choice of Scrambled Egg Whites or Egg White Frittata, Sliced Fresh Fruit, Low Calorie Muffins, Steel Cut Oats with Assorted Dried Fruits, Seeds and Nuts, Yogurt Parfait Bar with Greek Yogurt, Fresh Berry Compote and Vanilla Scented Granola, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

## **Breakfast Buffet 1** \$22/person

Includes: Scrambled Eggs, Country Sausage and Crispy Bacon, Skillet Fried Potatoes with Red Bell Peppers and Onions, Cinnamon French Toast with Warm Maple Syrup, Assorted Pastries, Muffins and Croissants, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

## **Breakfast Buffet II** \$25/person

Includes: Scrambled Eggs, Country Sausage and Crispy Bacon, Skillet Fried Potatoes with Red Bell Peppers and Onions, Cinnamon French Toast with Warm Maple Syrup, Assorted Pastries, Muffins and Croissants, Yogurt Parfait Bar with Greek Yogurt, Fresh Berries, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

## **Breakfast Buffet III** \$32/person

Includes: Scrambled Eggs, Country Sausage and Crispy Bacon, Skillet Fried Potatoes with Red Bell Peppers and Onions, Cinnamon French Toast with Warm Maple Syrup, Belgian Waffles with Assorted Toppings, Assorted Pastries, Muffins and Croissants, Yogurt Parfait Bar with Greek Yogurt, Fresh Berries, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

## **Breakfast Buffet Enhancements**

- > **Chef Attended Omelet Station:** \$8/person
- > **Chef Attended Waffle Station:** \$8/person
- > **Individual Yogurt Parfait Station:** \$5/person
- > **Chef Attended Pancake Station:** \$6/person
- > **Chef Attended Burrito Station:** \$5/person
- > **Chef Attendant for a Station:** \$50/chef

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# PLATED BREAKFAST

## All American Breakfast \$18/person

Includes: Scrambled Eggs, Country Sausage and Crispy Bacon, Skillet Fried Potatoes with Red Bell Peppers and Onion, Chef's Choice Bakery Basket for Each Table, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

## Chicken & Waffles \$20/person

Includes: Buttermilk Brined Fried Chicken Thighs with Waffles, Skillet Fried Potatoes with Red Bell Peppers and Onion, Maple Syrup, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

## Bella Benedict \$22/person

Includes: Toasted English Muffins, Baked Egg with Mushroom Duxelles Baked in Virginia Ham Cup, Pesto Cream Sauce, Skillet Fried Potatoes with Red Bell Peppers and Onion, Fresh Seasonal Fruit, Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Ice Water

# BRUNCH BUFFET

## Brunch Buffet \$35/person

Includes: Choice of Scrambled Eggs: Plain, Western or Four Cheese, Choice of Two Hot Entrées, Crispy Bacon and Sausage Links, Skillet Fried Potatoes with Red Bell Peppers and Onions, Spring Green Salad with Heirloom Grape Tomatoes, Bermuda Onions, English Cucumbers and Shaved Parmesan Cheese, Sautéed Seasonal Vegetables, Assorted Pastries, Muffins, Croissants and Preserves, Coffee, Tea, Decaffeinated Coffee, Assorted Juices, Soda and Ice Water

### Entrée Options:

- > **Chicken Milanese**  
breaded chicken breast with arugula, heirloom grape tomatoes, shaved parmesan, extra virgin olive oil and balsamic reduction
- > **Herb Crusted, Slow Roasted Striploin**  
with house made rosemary demi-glace
- > **Roasted Top Round of Beef**  
au jus with weck rolls and horseradish mayo
- > **Herb Roasted Pork Loin**  
with apple pear chutney
- > **Grilled Salmon**  
in a dill sauce or tangerine glaze
- > **Honey Glazed Spiral Ham**
- > **Slow Roasted Turkey Breast**  
with gravy and cranberry compote

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# BREAK SERVICE

*All breaks are based upon 30 minutes continuous service.*

## **Take Ten** \$10/person

Includes: Freshly Baked Cookies and Brownies, Coffee, Tea, Decaffeinated Coffee, Assorted Sodas and Ice Water

## **Sweet and Salty** \$12/person

Includes: Chips, Peanuts, Popcorn, Assorted Candy Bars and Mixed Hard Candies, Coffee, Tea, Decaffeinated Coffee, Assorted Soda and Ice Water

## **Power Break** \$16/person

Includes: Granola bars, Cliff bars and Kind bars, Assorted Energy Drinks, Assorted Whole Fruit, Coffee, Tea, Decaffeinated Coffee and Ice Water

## **Caffeine Fix** \$6/person

Includes: Coffee, Tea, Decaffeinated Coffee

## **A La Carte Items:**

- > **Bottled Water:** \$3.50 each
- > **Bottled Soda:** \$3.50 each
- > **Coffee by the Gallon:** \$35/gallon
- > **Individual Bottled Juices:** \$3.50 each
- > **Assorted Brownie Platter:** \$40/dozen



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# BOXED LUNCHES

## Grab n' Go \$18/person

Choose from the following sandwiches each served in a to go container with a piece of fruit, individual bag of chips, cookies and a bottled water.

### Sandwich Selections:

All sandwiches come with lettuce, tomato and red onion.

- > **Roasted Turkey**  
with cheddar and cranberry aioli on a brioche roll
- > **Albacore Tuna Salad**  
with English cucumber and Swiss cheese on a brioche roll
- > **Ham & Swiss**  
with dijon mayo on a brioche roll
- > **Roast Beef**  
with horseradish mayo and provolone on a hard roll
- > **Grilled Vegetable Wrap**  
with marinated and grilled seasonal vegetables, herbed ricotta and roasted pepper aioli on a garlic herb wrap
- > **Grilled Chicken Caesar Wrap**  
with crisp romaine, herb croutons, caesar dressing, shaved parmesan on a garlic herb wrap

### Boxed Lunch Enhancements:

- > **Candy Bar:** \$3/piece
- > **Giant Cookie:** \$3/piece
- > **Kind or Cliff Bars:** \$3/piece



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# PLATED LUNCH

*All plated lunches include warm rolls and whipped butter, chef's choice of dessert, coffee, tea, decaffeinated coffee and ice water*

## ENTRÉE SALADS

**SEASONAL COBB SALAD** \$25/person

**GRILLED BUFFALO CHICKEN SALAD** \$25/person

**TRADITIONAL CAESAR SALAD** \$20/person

chopped romaine hearts, grated & shaved parmesan cheese, garlic croutons, Caesar dressing and lemon.

> **Add Chicken Breast:** \$8/person

> **Add Salmon:** \$15/person

> **Add Strip Steak:** \$15/person

## SANDWICHES

*All sandwiches include chef's choice of potato.*

**VEGGIE BURGER** \$20/person

grilled Beyond Burger with butter lettuce, vine ripe tomato and onion on a toasted brioche roll

**GRILLED CHICKEN BREAST** \$20/person

marinated boneless breast, avocado, vine ripe tomato, butter lettuce and Bermuda onion on a toasted brioche roll with pesto aioli

**BELLA BURGER** \$20/person

8oz. grilled blended beef, NY State white cheddar, butter lettuce, tomato and Bermuda onion on a toasted brioche roll **Add Bacon:** \$4/person

**RIVERSIDE CLUB** \$20/person

smoked turkey, romaine lettuce, sliced vine ripe tomato, candied bacon and mayo on a toasted baguette

**BBQ CHICKEN SANDWICH** \$20/person

BBQ boneless breast, smoked bacon, NY State white cheddar, vine ripe tomato, butter lettuce and Bermuda onion on a toasted brioche roll

## ENTRÉES

**CHICKEN PARMESAN** \$22/person

breaded chicken breast, pomodoro sauce, mozzarella and parmesan cheese over penne with shaved parmesan

**ROASTED BONE-IN CHICKEN** \$22/person

roasted seasonal vegetable medley and Chef's choice of potato

**ROASTED PORK TENDERLOIN** \$25/person

roasted pork tenderloin with apple and pear chutney OR peach salsa served with roasted seasonal vegetable medley and Chef's choice of potato

**SIRLOIN STEAK** \$30/person

6oz. grilled sirloin steak with roasted seasonal vegetable medley and Chef's choice of potato

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# PLATED LUNCH

## Plated Lunch Enhancements:

### Add Soup or Salad \$6/person

Choose from the below selections:

- > **Mixed Green Salad**  
with seasonal greens, heirloom grape tomatoes, English cucumbers and Bermuda onions
- > **Classic Caesar Salad**  
with crisp romaine, garlic croutons, grated & shaved parmesan and traditional Caesar dressing
- > **Caprese Salad**  
with sliced Buffalo mozzarella, vine ripe tomatoes, baby arugula and fresh basil pesto
- > **Arugula Salad**  
with assorted seasonal berries, goat cheese and toasted almonds
- > **Italian Wedding Soup**  
with rich chicken broth, mini meatballs and acini de pepe
- > **Roasted Butternut Squash Soup**
- > **Roasted Tomato Soup**  
with grilled cheese croutons

### Dessert Upgrade \$6/person

Upgrade your dessert to a Village Bake Shoppe specialty



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# LUNCH BUFFETS

## Niagara Buffet \$32/person

### Mixed Green Salad

with seasonal greens, heirloom grape tomatoes, English cucumbers and Bermuda onions

### Golden Crisp Chicken Fingers OR Chicken Wings

with assorted sauces and bleu cheese dressing

### Oven Roasted Sliced Top Round of Beef

with horseradish sauce

### Mini Weck and Mini Kaiser Rolls

### Assorted Cookies and Brownies

### Coffee, Tea, Decaffeinated Coffee

### Assorted Sodas and Ice Water

## Deli Buffet \$28/person

### Mixed Green Salad

with seasonal greens, heirloom grape tomatoes, English cucumbers and Bermuda onions

### Chef's Seasonal Pasta Salad

### YOUR CHOICE OF THREE (3) OF THE FOLLOWING:

- > Sliced Roast Beef/Roasted Turkey
- > Smoked Ham/Albacore Tuna Salad
- > Cajun Salmon Salad/Egg Salad
- > Grilled Seasonal Vegetables with Hummus

### Sliced Provolone, Swiss and American cheese

### Pickle Spears, Lettuce, Tomato & Assorted Relish Items

### Assorted Breads & Rolls

### Assorted Potato Chips

### Assorted Cookies

### Coffee, Tea, Decaffeinated Coffee

### Assorted Sodas and Ice water

## Italian Buffet \$32/person

### Classic Caesar Salad

with crisp romaine, house croutons, grated & shaved parmesan and traditional Caesar dressing

### Cheese Lasagna Rolls in Marinara Sauce

### Crema Pesto

with garlic, shallots, caramelized onions, sliced heirloom grape tomatoes, fresh pesto and cream, tossed with penne pasta

### YOUR CHOICE OF ONE OF THE FOLLOWING:

- > House Made Meatballs in a Pomodoro Sauce
- > Italian Sausage with Peppers and Onions

### Assorted Rolls and Butter

### Individual Tiramisu

### Coffee, Tea, Decaffeinated Coffee

### Assorted Sodas and Ice Water

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# LUNCH BUFFETS

## **BBQ Buffet** \$35/person

Five Cheese Mac n' Cheese

Grilled Corn on the Cob

Coleslaw

Baked Beans with Bacon

Corn Bread with Whipped Honey BUTter

### **YOUR CHOICE OF TWO (2) OF THE FOLLOWING:**

> BBQ Brisket

> Pulled Pork

> BBQ Quarter Chicken

Assorted Cookies

Coffee, Tea, Decaffeinated Coffee

Assorted Sodas and Ice Water

### **Lunch Buffet Enhancements:**

## **Dessert Upgrade** \$6/person

Upgrade your dessert to a Village Bake Shoppe specialty



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# PLATED DINNER

All plated dinners include choice of soup or salad, entrée, side and dessert with Chef's seasonal vegetables, warm rolls and whipped butter, coffee, tea and decaffeinated coffee and ice water.

## SOUP OR SALAD CHOICES *(Select One)*

### BELLA VISTA HOUSE SALAD

with spring greens, heirloom grape tomatoes, English cucumbers, shaved red onion, shaved parmesan cheese and Chef's choice of dressing

### CLASSIC CAESAR SALAD

with crisp romaine, house croutons, grated & shaved parmesan and traditional Caesar dressing

### GREEK SALAD

with spring greens, feta cheese, banana peppers, heirloom grape tomato, diced English cucumber, diced red onion and oregano vinaigrette

### BABY SPINACH SALAD

with blackberries, raspberries, gorgonzola cheese and pickled Bermuda onion

### BABY ARUGULA SALAD

with berries, candied pecans, goat cheese and grapefruit vinaigrette

### ROASTED TOMATO SOUP

### BUTTERNUT SQUASH SOUP

### ITALIAN WEDDING SOUP

with rich chicken broth, mini meatballs and acini de pepe

## ENTRÉE CHOICES *(Select One)*

### COCONUT CURRY TOFU \$34/person

with almond jasmine rice

### BAKED EGGPLANT PARM \$34/person

### MEDITERRANEAN STUFFED

### CHICKEN BREAST \$34/person

with spinach, roasted red pepper, feta and dill cream

### FRENCHED BREAST OF CHICKEN \$38/person

rosemary demi-glace

### GRILLED FRENCHED PORK CHOP \$38/person

apple and pear chutney OR peach salsa

### 8OZ. FILET OF SIRLOIN \$46/person

sauce demi-glace

### GRILLED MAHI MAHI \$42/person

pineapple salsa

### SEARED SALMON \$42/person

in a tangerine glaze OR dill cream sauce

### NY STRIP STEAK \$50/person

sauce demi-glace with roasted cipollini onions

### GRILLED FILET MIGNON \$60/person

demi-glace

### SLOW BRAISED BEEF SHORT RIBS \$45/person

red wine pan sauce

### 8OZ. LOBSTER TAIL Market Price

### DUAL PLATES (Combine two entrees for \$55/person)

Includes 4-5oz. of each entree - excluding lobster tail.

### SURF N' TURF - Market Price

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# PLATED DINNER

## SIDE CHOICES *(Select One)*

ALMOND JASMINE RICE

ROASTED GARLIC YUKON MASHED POTATOES

BAKED POTATO

SWEET POTATO

HERB ROASTED FINGERLINGS

PARMESAN ROASTED BABY RED POTATOES

BARLEY RISOTTO

## DESSERT CHOICES *(Select One)*

NY STYLE CHEESECAKE

with berry topping

FLOURLESS CHOCOLATE TORTE

with raspberries and chantilly cream

ASSORTED SEASONAL PIE

TIRAMISU

## Plated Dinner Enhancements:

### Add a Pasta Course \$8/person

Choose from the below options:

> **Tri-Colored Tortellini**

in a roasted red pepper cream sauce

> **Crema Pesto**

with garlic, shallots, caramelized onions, sliced  
heirloom grape tomatoes, fresh pesto and cream

> **Penne Pomodoro**

penne in a Pomodoro Sauce with melted mozzarella

> **Pasta A Verdura**

roasted vegetables in rich vegetable stock (*Vegan*)

> **Pasta Bolognese**

with ground beef, pork and veal

### Intermezzo \$3/person

Intermezzo before entrée

### Dessert Upgrade \$6/person

Upgrade to Village Bake Shoppe specialty dessert

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# DINNER BUFFET

All buffets require a minimum of 25 people. All dinner buffets include warm rolls and whipped butter, coffee, tea, decaffeinated coffee, assorted sodas and freshly baked cookies and brownies as your dessert.

## Dinner Buffet I \$32/person

Includes: One Salad, One Entrée, One Pasta, One Vegetable and One Starch

## Dinner Buffet II \$42/person

Includes: Two Salads, Two Entrées, One Pasta, One Vegetable and One Starch

## Dinner Buffet III \$55/person

Includes: Two Salads, Three Entrées, One Pasta, One Vegetable and One Starch

### SALAD CHOICES

#### CLASSIC CAESAR SALAD

with crisp romaine, garlic croutons, grated & shaved parmesan and traditional Caesar dressing

#### MIXED GREEN SALAD

with seasonal greens, heirloom grape tomatoes, English cucumbers and Bermuda onions

#### ARUGULA SALAD

with assorted seasonal Berries, goat cheese and toasted almonds

#### TRADITIONAL POTATO SALAD

with creamy mayo, Dijon mustard and diced vegetables

#### GREEK PASTA SALAD

with oregano vinaigrette, feta cheese, banana peppers and spinach

### ENTRÉE CHOICES

#### HERB CRUSTED, SLOW ROASTED STRIP LOIN

with house made rosemary demi-glace

#### ROASTED TOP ROUND OF BEEF\*

au jus, weck rolls and horseradish mayo

#### HOMESTYLE ROASTED TURKEY BREAST\*

with giblet gravy

#### ROASTED PORK LOIN\*

with apple and pear chutney OR peach salsa

#### PECAN CRUSTED CHICKEN BREAST

with maple bourbon sauce

#### GRILLED SALMON

with a tangerine glaze OR dill cream sauce

#### CHICKEN MILANESE

#### HOUSE BRINED BONE-IN ROASTED CHICKEN

#### CHICKEN PARMESAN

pomodoro sauce, parmesan and mozzarella

#### CHICKEN MARSALA

with wild mushrooms and roasted pepper

#### BAKED EGGPLANT PARMESAN

pomodoro sauce, parmesan and mozzarella

#### BUTTERMILK FRIED CHICKEN

#### CAJUN BLACKENED SALMON

with pineapple salsa

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# DINNER BUFFET

## PASTA CHOICES

### PASTA A VERDURA

roasted vegetables in rich vegetable stock (Vegan)

### PASTA A LA VODKA SAUCE

### TORTELLINI

in a roasted red pepper tomato cream sauce

### PASTA BOLOGNESE

with ground beef, pork and veal

## VEGETABLE CHOICES

### ROASTED SEASONAL VEGETABLE MEDLEY

### STEAMED BROCOLINI IN HERB OLIVE OIL

### SAUTÉED GREEN BEANS AMANDINE

### ROASTED HEIRLOOM CARROTS

## STARCH CHOICES

### ROASTED PARSLEY RED POTATOES

### TRADITIONAL MASHED SWEET POTATOES

### ROASTED FINGERLING POTATOES

### AU GRATIN POTATOES

### CHEESE LASAGNA ROLLS

in marinara

### BAKED THREE CHEESE MACARONI

### CREMA PESTO

with garlic, shallots, caramelized onions, sliced heirloom grape tomatoes, fresh pesto and cream

### PENNE IN A POMODORO SAUCE

with melted mozzarella

### ROASTED BRUSSEL SPROUTS

### ROASTED ROOT VEGETABLES

### OVEN ROASTED BROCCOLI & CAULIFLOWER

with garlic and fresh herbs

### ROSEMARY SCENTED CARROT SPIKES

### ALMOND JASMINE RICE

### YUKON GOLD GARLIC MASHED POTATOES

### PARMESAN CRUSTED BABY RED POTATOES

## Dinner Buffet Enhancements

### > Iced Seafood Display: [Market Price](#)

poached jumbo shrimp, slams, marinated mussels  
spicy cocktail sauce, mignonette sauce, Tobasco sauce  
and lemon

### > Prime Rib of Beef: [\\$15/person](#)

with Yorkshire pudding and au jus

### > Chef Attended Pasta Station [\\$8/person](#)

two pastas and two sauces with appropriate garnishes

### > Chef Attended Carving Station: [\\$50/chef](#)

available for dinner buffet entrées highlighted with an  
asterisk \*

### > Specialty Desserts: [\\$6/person](#)

upgrade to Village Bake Shoppe specialty selections

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# ADDITIONAL DISPLAYS & PIZZA

## DISPLAYS

*Small serves 50 people. Large serves 100 people.*

**SEASONAL VEGETABLE DISPLAY** Sm: \$85 | Lg: \$150

with a variety of dips

**SEASONAL FRESH FRUIT DISPLAY** Sm: \$90 | Lg: \$170

with honey yogurt

**DOMESTIC CHEESE DISPLAY** Sm: \$185 | Lg: \$295

with assorted crackers and breads

**ARTISANAL CHEESE PLATTER** Sm: \$225 | Lg: \$400

with cave aged cheeses, gourmet crackers, spreads and lahvas

**SEAFOOD DISPLAY** Market Price

with poached shrimp, seared tuna and marinated mussels accompanied with an array of sauces and citrus fruits

**CHARCUTERIE** Sm: \$350 | Lg: \$600

an array of grilled and pickled vegetables, cured Italian meats, artisanal cheeses, marinated olives, compotes, spreads, assorted grilled breads and lahvas

## COMBINATION DISPLAYS

*Serves 100 people.*

**SEASONAL VEGETABLE & DOMESTIC CHEESE DISPLAY** \$300

with a variety of dips, spreads, assorted crackers and breads

**SEASONAL FRUIT & DOMESTIC CHEESE DISPLAY** \$350

with a variety of dips, spreads, assorted crackers and breads

**GRILLED & RAW VEGETABLES WITH ARTISANAL CHEESE PLATTER** \$450

with cave aged cheeses, gourmet crackers, spreads and lahvas

**SEASONAL FRUIT & ARTISANAL CHEESE PLATTER** \$500

with cave aged cheeses, gourmet crackers, spreads and lahvas

**ARTISANAL CHEESE & CHARCUTERIE PLATTER** \$750

cave aged cheeses and an array of grilled and pickled vegetables, cured Italian meats, artisanal cheeses, marinated olives, compotes, spreads, assorted grilled breads and lahvas

## WOOD FIRED PIZZA

**12" CLASSIC 8 SLICE PIZZA** \$20/pizza

choice of cheese only or cheese & pepperoni

**SPECIALTY PIZZAS AVAILABLE**

inquire about pricing

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# ADDITIONAL HORS D'OEUVRES

## HORS D'OEUVRES

### SMOKED SALMON MOUSSE \$4/piece

served in phyllo cup

### CAJUN SHRIMP BITES \$4/piece

with cucumber slaw

### CLASSIC SHRIMP COCKTAIL SHOOTERS \$4/piece

with tequila cocktail sauce

### MINI QUICHE \$3/piece

savory egg and cheese filling in a flaky and buttery pastry shell

### STUFFED CREMINI MUSHROOMS \$3/piece

vegetarian or stuffed with sausage and parmesan cheese

### BAKED BRIE \$85

served with mango chutney, feeds 25 people

### BUFFALO WINGS \$3/piece

with bleu cheese dip

### SPINACH ARTICHOKE FONDUE \$60

served with crostini, feeds 25 people

### ASSORTED SEASONAL SOUP SHOOTERS \$3/piece

### SPANAKOPITA \$3/piece

### MINI CHICKEN CORDON BLEU \$3/piece

### HOUSE MADE LAMB MEATBALLS \$4/piece

served with tzatziki

### BABY LAMB CHOPS \$5/piece

served with mint pesto

### BLUEBERRY CHIPOTLE SHORT RIB TACOS \$4/piece

served with cabbage and jalapeno

### COCONUT SHRIMP \$4/piece

### LOBSTER ROLLS \$5/piece

served with mango aioli

### ARANCINI LOLLIPOPS \$4/piece

served with arborio rice and Italian cheeses



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# BAR PACKAGES

Shots are not served at any banquet event. All bar packages require a minimum of 25 people.

## HOST BAR *(Priced per person)*

All host bars include domestic bottled beer, house wines, juices and mixers, water and soda

### HOUSE BRANDS

> 1hr: \$16 | 2hr: \$18 | 3hr: \$20 | 4hr: \$22

### PREMIUM BRANDS

> 1hr: \$23 | 2hr: \$26 | 3hr: \$29 | 4hr: \$32

### CALL BRANDS

> 1hr: \$20 | 2hr: \$23 | 3hr: \$26 | 4hr: \$29

### ULTRA PREMIUM BRANDS

> 1hr: \$30 | 2hr: \$34 | 3hr: \$38 | 4hr: \$42

## CASH/TALLY BAR *(Priced per drink)*

All cash/tally bars are priced per drink and include domestic and imported beers, house wines, juices, mixers and assorted sodas. All bars require a bartender. Bartender fee for up to 4 hours is \$200/bartender - \$25 will be applied for additional hours. Cash bar pricing is inclusive of tax and service charge and applies when each individual is purchasing their own drinks. Tally bar pricing is subject to tax and service charge and applies when the host of the event is being charged on a consumption basis.

	CASH	TALLY
House Brand Cocktails	\$6	\$5
Call Brand Cocktails	\$7	\$6
Premium Brand Cocktails	\$8	\$7
House Wines <i>(by the glass)</i>	\$6	\$5
Domestic Beers	\$5	\$4
Imported Beers	\$6	\$5
Sodas	\$3	\$3
Juice	\$3	\$3
Pellegrino Water	\$5	\$4

	CASH	TALLY
House Brand Martini	\$8	\$6
Call Brand Martini	\$9	\$7
Premium Brand Martini	\$12	\$10
House Brand Manhattan	\$8	\$6
Call Brand Manhattan	\$9	\$7
Premium Brand Manhattan	\$12	\$10
Cordials	\$9	\$7
House Champagne	\$6	\$5

## SPECIALTY BAR

All specialty bars are priced per person and include appropriate mixers and garnishes. All bars require a bartender. Bartender fee for up to 4 hours is \$200/bartender.

### INTERNATIONAL COFFEE BAR \$11/person/hour

Regular and Decaffeinated Coffee with Bailey's Irish Cream, Kahlua, Jameson Irish Whiskey, Amaretto, Disaronno, Frangelico, Whipped Cream, Chocolate Shavings, Vanilla, Peppermint Sticks, Cinnamon Sticks, Sugar Cubes

### BLOODY MARY STATION \$10/person/hour

### CORDIALS BAR \$11/person/hour

Amaretto, Disaronno, Bailey's Irish Cream, Kahlua, Sambuca, Frangelico, Courvoisier VS, Grand Marnier

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NIAGARA  
**RIVERSIDE**  
RESORT

# BAR PACKAGES

## LIQUOR

### HOUSE BRANDS

house brands of bourbon, scotch, vodka, whiskey, gin and rum

### CALL BRANDS

Jim Beam White Label, Dewar's, Smirnoff, Beefeater, Seagram's 7, Bacardi Silver, Southern Comfort

### PREMIUM BRANDS

Jack Daniels Black, Johnny Walker Red, Titos, Tanqueray, Canadian Club, Bacardi Silver and Captain Morgan and Southern Comfort

### ULTRA PREMIUM BRANDS

Crown Royal or Jameson Whiskey, Grey Goose Vodka, Bacardi Rum, Botanist Gin, Woodford Reserve Bourbon, Peach Schnapps, Triple Sec and Captain Morgan's Spiced Rum

## DOMESTIC BEER

LABATT

BLUE LIGHT

BUDWEISER

MICHELOB ULTRA

COORS NA

BUD LIGHT

## IMPORTED BEER

HEINEKEN

AMSTEL LIGHT

CORONA EXTRA

## LOCAL MICRO BREWERY BEER

AVAILABLE UPON REQUEST

## WINES

MERLOT

CABERNET SAUVIGNON

PINOT NOIR

CHARDONNAY

PINOT GRIGIO

MOSCATO

RIESLING

## Bar Enhancements

> Champagne Toast: \$4/person

> Non-Alcoholic Punch: \$30/gallon

> Mimosa Punch: \$40/gallon

> House Wines By The Bottle: \$25/bottle

> Sangria Punch: \$40/gallon

> Poinsettia Punch: \$40/gallon

> Traditional Wine Punch: \$40/gallon

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# IMPORTANT FOOD & BEVERAGE INFORMATION

---

Due to licensing requirements and for quality control, all food and beverage served at Hotel must be supplied and prepared by Hotel. Menu prices will be confirmed on Banquet Event Orders (BEOs).

Every banquet, special function or package deal is subject to a 23% Administrative Fee on the total food and beverage charges, plus 8% sales tax. Included as part of the Administrative Fee is a 15% Gratuity that is paid directly to food and beverage service staff. The remaining of the Administrative Fee is an Administrative Charge. The Administrative Charge is for the administration of the banquet, special function or package deal and is used to offset our costs and fees in connection with the event. The Administrative Charge is not a gratuity or tip, or a charge purported to be a gratuity or tip, and no part of the Administrative Charge will be distributed (as a gratuity, tip or otherwise) to any employees who provided service to guests.

Rather, the entire Administrative Charge is retained solely by the Hotel.

Any other fee or charge, including, but not limited to, set up fees, labor fees, or bartender, carver or food station fees, are for such specified purposes and are not a gratuity or tip, or a charge purported to be a gratuity or tip, and no part of such other fee or charge will be distributed (as a gratuity, tip or otherwise) to any employees who provided service to guests.

## SET-UP FEE

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A set-up fee of \$100.00 will be applied to all food & beverage events of less than 100 people. Set-up fees are subject to tax.

Room rental fees will be applied to events that only offer beverage/break service. Rental fees are based upon meeting room size requirements and time frame. Room rental fees are subject to tax.

### INTERESTED IN BOOKING YOUR SPECIAL EVENT?

Contact our sales department today for more information.

**Teresa Costello**  
DIRECTOR OF SALES

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## This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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The logo for Niagara Riverside Resort, featuring the text "NIAGARA RIVERSIDE RESORT" in a serif font, with a stylized wave graphic below the word "RIVERSIDE".



**WANT MORE INFO?**

Ashley Bossinger  
Sales Coordinator  
716-299-0344 ext.2241  
[abossinger@bwnfny.com](mailto:abossinger@bwnfny.com)

2024 WEDDING **PACKAGES**

NIAGARA  
**RIVERSIDE**  
RESORT



# CHOOSE YOUR PACKAGE

---

We are pleased to offer a package option for different budget levels. With plenty of different options including plated or buffet style there is sure to be a selection for everyone's taste. All packages include a personal tasting with the Executive Chef where you will choose your salad, entrée, sides and vegetable. All packages include coffee, tea and water service, warm assorted rolls and whipped butter and complimentary cutting, plating and serving of your wedding cake.



**BOOK YOUR WEDDING TODAY!**

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# PLATED DINNER SERVICE

## PLATED PACKAGE #1

### \$65.00 PER PERSON

#### Seasonal Fruit & Vegetable Display

Fruit and vegetables with assorted dips and spreads

#### 4 Hour House Brand Open Bar

#### Choice of 5 House Wines

#### Choice of 3 Bottled Domestic Beers

#### Champagne Toast for the Head Table

#### ENTRÉE SELECTIONS

*All entrées served with Chef Hudson's suggested salad, seasonal vegetables and side, customized at your tasting.*

- > French Breast of Chicken with Rosemary Demi
- > Grilled Frenched Pork Chop, Apple and Pear Chutney
- > Mediterranean Stuffed Chicken Breast with Spinach, Roasted Red Pepper, Feta Served with Lemon Dill Cream
- > Mushroom Risotto
- > Coconut Curry Tofu

## PLATED PACKAGE #2

### \$75.00 PER PERSON

#### Seasonal Fruit & Vegetable Display

Fruit and vegetables with assorted dips and spreads

#### 4 Hour Call Brand Open Bar

#### Choice of 5 House Wines

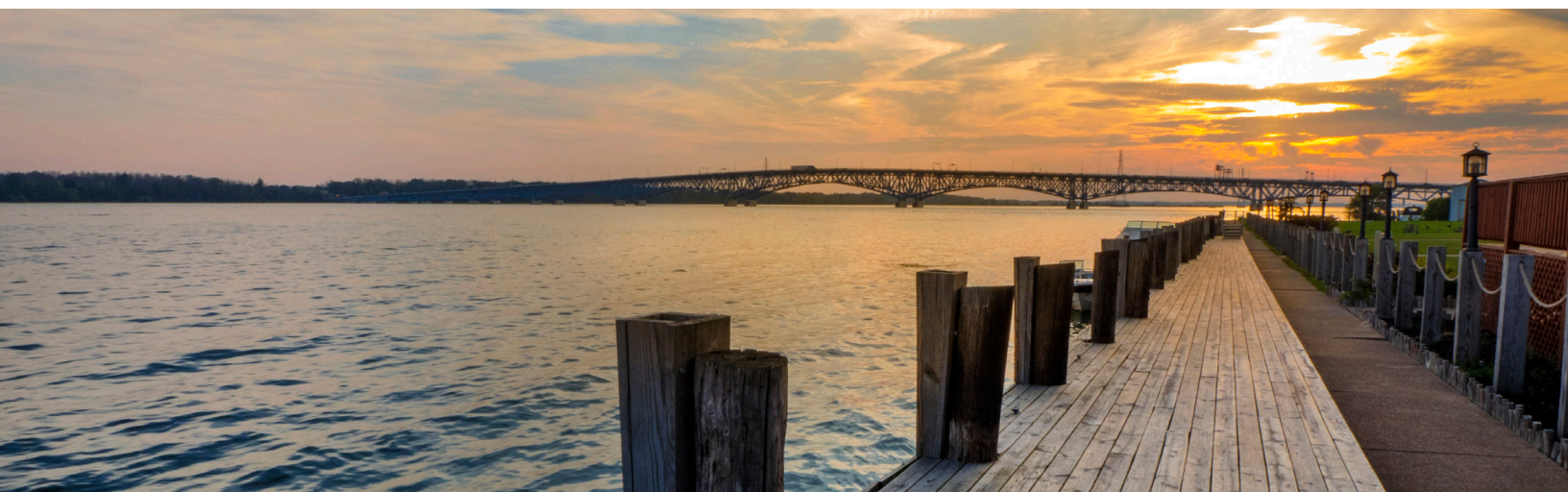
#### Choice of 3 Bottled Domestic Beers

#### Champagne Toast & Bottled Wine Service During Dinner

#### ENTRÉE SELECTIONS

*All entrées served with Chef Hudson's suggested salad, seasonal vegetables and side, customized at your tasting.*

- > French Breast of Chicken with Rosemary Demi
- > Grilled Frenched Pork Chop, Apple and Pear Chutney
- > Mediterranean Stuffed Chicken Breast with Spinach, Roasted Red Pepper, Feta Served with Lemon Dill Cream
- > Filet of Sirloin with a Demi-Glace Sauce
- > Seared Salmon with Dill Cream or Tangerine Glaze
- > Mushroom Risotto
- > Coconut Curry Tofu



**BOOK YOUR WEDDING TODAY!**

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# PLATED DINNER SERVICE

## PLATED PACKAGE #3

### \$99.00 PER PERSON

#### Seasonal Fruit, Artisanal Cheese & Charcuterie Display

*Grilled and Pickled Vegetables with Assorted Crackers, Dips and Spreads, Cured Domestic & Italian Meats*

Choice of 2 'Butler Passed' Hors D'oeuvres

4 Hour Premium Brand Open Bar

Choice of 5 House Wines

Choice of 3 Bottled Domestic or Imported Beers

Champagne Toast & Bottled Wine Service  
During Dinner

#### ENTRÉE SELECTIONS

*All entrées served with Chef Hudson's suggested salad, seasonal vegetables and side, customized at your tasting.*

- > French Breast of Chicken with Rosemary Demi
- > Grilled Frenched Pork Chop with Roasted Fuji Apple Cider Glaze
- > Mediterranean Stuffed Chicken Breast with Spinach, Roasted Red Pepper, Feta Served with Lemon Dill Cream
- > Filet of Sirloin with a Demi-Glace Sauce
- > Grilled Mahi Mahi, Mango Pineapple Salsa
- > Seared Salmon with Dill Cream or Tangerine Glaze
- > NY Strip Steak, Demi-Glace Sauce with Roasted Cipollini Onions
- > Queen Cut Prime Rib with Yorkshire Pudding
- > Seared Sea Bass with Heirloom Tomato Sauce
- > Herb Marinated Seared Tofu with Heirloom Tomato Sauce
- > Mushroom Risotto
- > Coconut Curry Tofu

## PLATED PACKAGE #4

### \$99.00 PER PERSON

#### Seasonal Fruit, Artisanal Cheese & Charcuterie Display

*Grilled and Pickled Vegetables with Assorted Crackers, Dips and Spreads, Cured Domestic & Italian Meats*

Choice of 2 'Butler Passed' Hors D'oeuvres

4 Hour Premium Brand Open Bar

Choice of 5 House Wines

Choice of 3 Bottled Domestic or Imported Beers

Champagne Toast & Bottled Wine Service  
During Dinner

#### DUET 4-6OZ. ENTRÉE SELECTIONS (CHOOSE TWO)

*All entrées served with Chef Hudson's suggested salad, seasonal vegetables and side, customized at your tasting.*

- > French Breast of Chicken with Rosemary Demi
- > Grilled Frenched Pork Chop, Apple and Pear Chutney
- > Mediterranean Stuffed Chicken Breast with Spinach, Roasted Red Pepper, Feta Served with Lemon Dill Cream
- > Filet of Sirloin with a Demi-Glace Sauce
- > Grilled Mahi Mahi, Mango Pineapple Salsa
- > Seared Salmon with Dill Cream or Tangerine Glaze
- > Continental NY Strip Steak, Demi-Glace Sauce with Roasted Cipollini Onions
- > Slow Braised Beef Short Ribs, Red Wine Pan Jus
- > Seared Pork Tenderloin, Fuji Apple Compote and Cider Glaze
- > Mushroom Risotto
- > Coconut Curry Tofu

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# PLATED DINNER SERVICE

## PLATED PACKAGE #5

**\$110.00 PER PERSON**

**Seasonal Fruit, Artisanal Cheese & Charcuterie Display**

*Grilled and Pickled Vegetables with Assorted Crackers, Dips and Spreads, Cured Domestic & Italian Meats*

**Tonno Station**

*Tuna Three Ways: Sesame Seared, Cajun Seared and Ceviche. Served with pickled ginger and wasabi.*

**Choice of 2 'Butler Passed' Hors D'oeuvres**

**4 Hour Ultra-Premium Brand Open Bar**

**Choice of 5 House Wines**

**Choice of 3 Bottled Domestic, Imported or Local Micro Brewery Beers**

**Champagne Toast & Bottled Wine Service During Dinner**

**DUET 4-6OZ. ENTRÉE SELECTIONS (CHOOSE TWO)**

*All entrées served with Chef Hudson's suggested salad, seasonal vegetables and side, customized at your tasting.*

- > French Breast of Chicken with Rosemary Demi
- > Mediterranean Stuffed Chicken Breast with Spinach, Roasted Red Pepper, Feta Served with Lemon Dill Cream
- > Filet of Sirloin with a Demi-Glace Sauce
- > Grilled Mahi Mahi, Mango Pineapple Salsa
- > Seared Salmon with Dill Cream or Tangerine Glaze
- > Continental NY Strip Steak, Demi-Glace Sauce with Roasted Cipollini Onions
- > Slow Braised Beef Short Ribs, Red Wine Pan Jus
- > Grilled Frenched Pork Chop with Fuji Apple Compote and Cider Glaze
- > Pan Seared Butter Basted Fillet Mignon, Demi-Glace
- > Lobster Tail (Market Price)
- > Seared Sea Bass with Heirloom Tomato Sauce
- > Mushroom Risotto
- > Coconut Curry Tofu



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# BUFFET DINNER SERVICE

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## BUFFET PACKAGE #1

---

**\$75.00 PER PERSON**

**Includes Choice of Two Salads, Two Entrées, One Pasta, One Vegetable and One Starch**

**Seasonal Fruit & Vegetable Display**

Fruit and vegetables with assorted dips and spreads

**4 Hour Call Brand Open Bar**

**Choice of 5 House Wines**

**Choice of 3 Bottled Domestic Beers**

**Champagne Toast & Bottled Wine Service  
During Dinner**

## BUFFET PACKAGE #2

---

**\$85.00 PER PERSON**

**Includes Choice of Two Salads, Two Entrées, One Pasta, One Vegetable and One Starch**

**Domestic Cheese & Seasonal Fruit Display**

Cheese and fruit display with assorted dips, crackers and spreads

**Choice of 2 Butler Passed Hors D'Oeuvres**

**4 Hour Premium Brand Open Bar**

**Choice of 5 House Wines**

**Choice of 3 Bottled Domestic or Imported Beers**

**Champagne Toast & Bottled Wine Service  
During Dinner**

## BUFFET PACKAGE #3

---

**\$95.00 PER PERSON**

**Includes Choice of Two Salads, Two Entrées, One Pasta, One Vegetable and One Starch**

**Seasonal Fruit, Artisanal Cheese & Charcuterie Display**

*Grilled and Pickled Vegetables with Assorted Crackers, Dips and Spreads, Cured Domestic & Italian Meats*

**Choice of 2 Butler Passed Hors D'oeuvres**

**4 Hour Ultra-Premium Brand Open Bar**

**Choice of 5 House Wines**

**Choice of 3 Bottled Domestic or Imported or Local  
Micro Brewery Beers**

**Champagne Toast & Bottled Wine Service  
During Dinner**

**PLEASE NOTE:** Our buffet packages are available for groups of 25 people or more. Buffet service runs for 90 minutes in length.

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# MENU ITEM SELECTIONS

## ENSALADA CHOICES

### CLASSIC CAESAR SALAD

with crisp romaine, house croutons, grated parmesan and house made creamy garlic dressing

### MIXED GREEN SALAD

with seasonal greens, plum tomatoes, English cucumbers and Bermude onions

### ARUGULA AND SHAVED PARMESAN SALAD

with fresh basil, parmesan Reggiano, seasonal baby tomato and Bermuda onions

### GREEK PASTA SALAD

with oregano vinaigrette, feta cheese, banana peppers and spinach

## ENTRÉE CHOICES

### HERB CRUSTED SLOW ROASTED STRIPLOIN

with a house made rosemary demi-glace\*

### ROASTED TOP ROUND OF BEEF

with au jus, weck & kaiser rolls and horseradish mayo\*

### HOMESTYLE ROASTED TURKEY BREAST

with traditional gravy\*

### ROASTED PORK LOIN

with apple and pear chutney\*

### PECAN CRUSTED CHICKEN BREAST

with maple bourbon sauce

### SEARED OR POACHED FAROE ISLAND SALMON

with dill cream or tangerine glaze

### HOUSE BRINED BONE IN ROASTED CHICKEN

## PASTA CHOICES

### BAKED THREE CHEESE MACARONI

### TORTELLINI

in a roasted red pepper tomato cream sauce

### CHEESE LASAGNA ROLLS

### NORCINA CON TORTUFA

in a sausage and mushroom cream sauce

### TRADITIONAL BOLOGNESE

### FARRO SALAD

with brussel sprouts, roasted squash and pecans

### SPINACH SALAD

with grilled peaches, fresh mozzarella and balsamic reduction

### SPINACH SALAD

with seasonal melon balls and pancetta lardons

### ARUGULA AND WATERMELON SALAD

with feta and mint

### CHICKEN MILANESE

accompanied with arugula, tomato and parmesan salad

### CHICKEN SALTIMBOCCA

prosciutto wrapped with sage cream

### TRADITIONAL PAELLA - NEW

### SEITAN STIRFRY - NEW

Seitan stir fry over coconut basmati rice

### CAJUN BLACKENED CHICKEN

with mango pineapple salsa

### BUTTERMILK FRIED CHICKEN

### \*CHEF ATTENDED CARVING STATION | \$50/CHEF

available for buffet entrées highlighted with an asterisk

### PASTA A VERDURA

vegetarian pasta with seasonal vegetables

### ORECCHIETTE

with truffle ricotta cream

### CREMA PESTO

with garlic, shallots, caramelized onions, sliced heirloom grape tomatoes, fresh pesto and cream over fresh penne

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# MENU ITEM SELECTIONS

## VEGETABLE CHOICES

ROASTED SEASONAL VEGETABLE MEDLEY

ROASTED BRUSSEL SPROUTS

ROASTED ROOT VEGETABLES

OVEN ROASTED BROCCOLINI  
with garlic fresh herbs

ROSEMARY SCENTED ROASTED CARROT SPIKES

SUCCOTASH

HARICOT VERT

## STARCH CHOICES

HERB ROASTED PARMESAN BABY RED POTATOES

TRADITIONAL MASHED SWEET POTATOES

HERB ROASTED FINGERLING POTATOES

LOADED BAKED POTATOES

ALMOND JASMINE RICE

YUKON GOLD GARLIC MASHED POTATOES

BARLEY RISOTTO

SPANISH RICE

## BUTLER PASSED HORS D'OEUVRES

*Available in plated packages #3-5 and buffet packages #2-3*

SMOKED SALMON MOUSSE  
served in phyllo cup

MINI QUICHE  
savory egg and cheese filling in a flaky and buttery  
pastry shell

STUFFED CREMINI MUSHROOM  
vegetarian or stuffed with sausage and parmesan  
cheese

SPANAKOPITA

MINI CHICKEN CORDON BLEU

ARANCINI LOLLIPOPS  
with Arborio rice and Italian cheeses



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# ADDITIONAL DISPLAYS & PIZZA

## DISPLAYS

*Small serves 50 people. Large serves 100 people.*

### SEASONAL VEGETABLE DISPLAY SM:\$85 | LG: \$150

with a variety of dips

### SEASONAL FRESH FRUIT DISPLAY SM:\$90 | LG: \$170

with honey yogurt

### DOMESTIC CHEESE DISPLAY SM:\$185 | LG: \$295

with assorted crackers and breads

### ARTISANAL CHEESE PLATTER SM:\$225 | LG: \$400

with cave aged cheeses, gourmet crackers, spreads and lahvas

### SEAFOOD DISPLAY MARKET PRICE

with poached shrimp, seared tuna and marinated mussels accompanied with an array of sauces and citrus fruits

### CHARCUTERIE SM:\$350 | LG: \$600

an array of grilled and pickled vegetables, cured Italian meats, artisanal cheeses, marinated olives, compotes, spreads, assorted grilled breads and lahvas

## COMBINATION DISPLAYS

*Serves 100 people.*

### SEASONAL VEGETABLE & DOMESTIC CHEESE DISPLAY \$300

with a variety of dips, spreads, assorted crackers and breads

### SEASONAL FRUIT & DOMESTIC CHEESE DISPLAY \$350

with a variety of dips, spreads, assorted crackers and breads

### GRILLED & RAW VEGETABLE WITH ARTISANAL CHEESE PLATTER \$450

with cave aged cheeses, gourmet crackers, spreads and lahvas

### SEASONAL FRUIT & ARTISANAL CHEESE PLATTER \$500

with cave aged cheeses, gourmet crackers, spreads and lahvas

### ARTISANAL CHEESE & CHARCUTERIE PLATTER \$750

cave aged cheeses and an array of grilled and pickled vegetables, cured Italian meats, artisanal cheeses, marinated olives, compotes, spreads, assorted grilled breads and lahvas

## WOOD FIRED PIZZA

### 12" CLASSIC 8 SLICE PIZZA \$20/PIZZA

choice of cheese only or cheese & pepperoni

### SPECIALTY PIZZAS AVAILABLE

inquire about pricing

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# ADDITIONAL HORS D'OEUVRES

## HORS D'OEUVRES

### SMOKED SALMON MOUSSE \$4/PIECE

served in phyllo cup

### CAJUN SHRIMP BITES \$4/PIECE

with cucumber slaw

### CLASSIC SHRIMP COCKTAIL SHOOTERS \$4/PIECE

with tequila cocktail sauce

### MINI QUICHE \$3/PIECE

savory egg and cheese filling in a flaky and buttery pastry shell

### STUFED CREMINI MUSHROOMS \$3/PIECE

vegetarian or stuffed with sausage and parmesan cheese

### BAKED BRIE \$85

served with mango chutney, feeds 25 people

### BUFFALO WINGS \$3/PIECE

with bleu cheese dip

### SPINACH ARTICHOKE FONDUE \$60

served with crostini, feeds 25 people

### ASSORTED SEASONAL SOUP SHOOTERS \$3/PIECE

### SPANAKOPITA \$3/PIECE

### MINI CHICKEN CORDON BLEU \$3/PIECE

### HOUSE MADE LAMB MEATBALLS \$4/PIECE

served with tzatziki

### BABY LAMB CHOPS \$5/PIECE

served with mint pesto

### BLUEBERRY CHIPOTLE SHORT RIB TACOS \$4/PIECE

served with cabbage and jalapeno

### COCONUT SHRIMP \$4/PIECE

### LOBSTER ROLLS \$5/PIECE

served with mango aioli

### ARANCINI LOLLIPOPS \$4/PIECE

served with arborio rice and Italian cheeses



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# BAR PACKAGES

## LIQUOR

### HOUSE BRANDS

house brands of bourbon, scotch, vodka, whiskey, gin and rum

### CALL BRANDS

Seagrams 7, Smirnoff Vodka, Bacardi Rum, Beefeater Gin, Jim Beam Bourbon, Peach Schnapps, and Triple Sec

### PREMIUM BRANDS

Canadian Club Whiskey, Tito's Vodka, Bacardi Rum, Bombay Sapphire Gin, Makers Mark Bourbon, Peach Schnapps, and Triple Sec

### ULTRA-PREMIUM BRANDS

Crown Royal or Jameson Whiskey, Grey Goose Vodka, Bacardi Rum, Botanist Gin, Woodford Reserve Bourbon, Peach Schnapps, Triple Sec and Captain Morgan's Spiced Rum

## DOMESTIC BEER

LABATT

BLUE LIGHT

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

COORS NA

## IMPORTED BEER

HEINEKEN

AMSTEL LIGHT

CORONA EXTRA

## LOCAL MICRO BREWERY BEER

AVAILABLE UPON REQUEST

## WINES

MERLOT

CABERNET SAUVIGNON

PINOT NOIR

CHARDONNAY

PINOT GRIGIO

MOSCATO

RIESLING

## UPGRADE YOUR CHAMPAGNE TOAST

DR. KONSTANTIN FRANK \$3

LOMBARD \$5

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Rather, the entire Administrative Charge is retained solely by the Hotel.

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## INTERESTED IN BOOKING YOUR WEDDING?

Contact our sales department today for more information about your upcoming wedding! We can't wait to make your dreams come true.

**Teresa Costello**  
DIRECTOR OF SALES

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