

Banquet Menus



AMERICANA
CONFERENCE RESORT AND SPA

8444 Lundy's Lane • Niagara Falls, ON L2H 1H4

Call 905-356-8444 (ask for catering)

Toll Free: 1-800-263-3508

www.americananiagara.com

BANQUET GUIDELINES

Final guaranteed numbers of attendees for all food functions are required two (2) business days (not including holidays or weekends) prior to your event date.

The Americana Conference Resort and Spa does not permit any outside food and beverage into the facility.

The Americana Conference Resort and Spa does not permit any service of alcohol after 1:00 am. Entertainment will also cease at this time.

A buffet set up may reduce the maximum dining/seating capacity for function rooms. Please check with your Catering Representative.

The Americana Conference Resort and Spa will hold no liability on articles left in the building or for loss or damage to any property of any kind.

Independent security arrangements must be approved by the Americana Conference Resort and Spa prior to being arranged by client. Specific details of all arrangements with the selected security company must be provided to your Catering Representative.

All power requirements must be submitted to your Catering Representative prior to your event date for any functions which require extensive lighting and sound equipment. Additional fees may apply.

It is the clients' responsibility to ensure that the DJ they hire is licensed under the AVLA.

In the event of cancellation, all deposits are subject to the "terms and conditions" outlined on your contract.

Payment guidelines are subject to the "terms and conditions" outlined on your contract.

All prices included in this package are subject to change without notice.

Food service delayed by the convenor over 45 minutes will be subject to an additional labour charge of \$2.50 per person.

The Americana Conference Resort and Spa does not permit any items to be fastened to any walls without previous approval by management.

Food and beverage prices may be confirmed up to six (6) months in advance of requirements. Gratuities of 15% are based on pre-tax totals. Provincial tax of 8% on food and 10% on alcohol is also applicable. The 7% Goods and Services tax will be applied to both food and alcoholic beverages before Provincial Sales Tax, as well as being applied to the gratuity.

Please contact your Sales & Catering Representative for any additional information required.



BREAKFAST

THE CANADIAN

(Plate Service)

- Chilled Fruit Juice • Coffee and Tea
- Buttermilk Pancakes or Authentic French Toast
(one choice for entire group)
- Hickory Smoked Bacon • Fruit Garnish Accompaniment

THE EXECUTIVE

(Plate Service)

- Chilled Fruit Juice • Coffee and Tea
- Eggs Benedict • Seasoned Home Fries
- Fresh Seasonal Fruit Cup

BREAKFAST BUFFET #1

- Orange Juice • Coffee and Tea
- Fluffy Scrambled Eggs • Seasoned Home Fries
- Authentic French Toast garnished with Icing Sugar
 - Virginia Ham • Plump Pork Sausage
- Toast with Creamery Butter and Preserves
 - Fresh Seasonal Fruit Salad

THE CONTINENTAL

(Buffet Style)

- Chilled Fruit Juices • Coffee and Tea
- Fresh Baked Muffins, Preserves and Butter,
Danish and Flaky Croissants
 - Seasonal Fresh Fruit

THE AMERICANA

(Plate Service)

- Chilled Fruit Juice • Coffee and Tea
- Fluffy Scrambled Eggs • Seasoned Home Fries
- Bacon or Ham or Sausage (one choice for entire group)
- Toast with Creamery Butter & Fresh Fruit Preserves

BREAKFAST BUFFET #2

- Orange Juice • Coffee and Tea
- Fluffy Scrambled Eggs • Seasoned Home Fries
- Choice of Authentic French Toast with Icing Sugar
or Buttermilk Pancakes with Maple Syrup
 - Bacon Strips • Plump Pork Sausage
- Fresh Baked Muffins, Danish & Flaky Croissants
 - Toast with Butter and Fresh Fruit Preserves
 - Cold Cereal Station • Fresh Fruit Salad

BRUNCH

BREAKFAST ITEMS

- Light and Fluffy Scrambled Eggs
- Authentic French Toast garnished with Icing Sugar
 - Crispy Bacon • Plump Pork Sausage
- Belgium Waffles with Ass't'd Toppings & Maple Syrup
 - An Assortment of Fresh Baked Muffins,
Danish and Flaky Croissants with Creamery Butter
and Fresh Fruit Preserves

COLD ITEMS

- Pasta Salad • Fresh Seasonal Fruit Salad
- Baby Field Greens with Gourmet Croutons,
Bacon Bits and Selection of Dressings

HOT ITEMS

- Penne Pasta in Tomato Rosé Sauce
- Grilled Chicken Breast D'Elegance
- Roast Sirloin Beef Carving Station
- Roasted Potatoes • Wild Rice Americana
 - Steamed Vegetable Medley
- Coffee, Tea and Chilled Juice

DESSERTS

- Assorted European Cakes
- Trifle • Assorted Mousse

Minimum 50 people

OMELETTE STATION ~ Can be added to any Breakfast or Buffet on this page. Not available on it own.

MEETING BREAKS

THE TRADITIONAL MORNING

- Fresh Baked Muffins and Danish
- Fresh Brewed Coffee, Decaf and Tea

THE TRADITIONAL AFTERNOON

- Fresh Brewed Coffee, Decaf and Tea
- Variety of Fresh Baked Cookies
- Decanters of Assorted Soft Drinks

THE CANDY SHOP

- Ju-Jubes • M&Ms • Jelly Beans • Sesame Snaps
- Chocolate Covered Pretzels • Trail Mix

HEALTHY LIVING

- Assortment of Juice, Mineral Water and Herbal Teas
- Variety of Granola Bars • Fresh Fruit Yogurt
- Assorted Hand Fruit

COFFEE & TEA SERVICE

- Fresh Coffee, Decaf and Tea

THE REFRESH

- Fresh Refill of Coffee, Decaf and Tea

THE BAKE SHOP

- Flaky Croissants, Danish and Muffins
- Assorted Bagels with Flavoured Cream Cheese, Fresh Fruit Preserves and Creamery Butter
- Cranberry/Lemon, Blueberry and Five Fruit Loaves
 - Sliced Fruit Platter
- Chilled Fruit Juice • Coffee and Tea

ADDITIONAL ITEMS

All additional items are priced only to be added to the themed meeting breaks above.

Coffee (Regular or Decaf) – 55 Cup Urn

Coffee (Regular or Decaf) – 8 Cup Pot

Selection of Herbal Teas

Milk (white or chocolate)

Canned Pop

Chilled Fruit Juices

Bottled Water/Perrier

Hot Chocolate

Hot Chocolate - 8 Cup Pot

Fresh Baked Muffins, Danish or Croissants

Bagels with Cream Cheese &

Fresh Fruit Preserves

Fresh Baked Cookies

Granola Bars

Chocolate Fudge Brownies

Chocolate Bars

Assorted Fruit Yogurts

Assorted Chips and Snack Items

Assorted Bread Loaves

Fountain Soda

Fountain Juice

LUNCHES

All Lunches include Rolls & Butter, Soup or Salad, Entrée, Dessert, Coffee and Tea

ENTRÉES

VEGETARIAN QUICHE OVER MESCALINE GREENS

Traditional quiche prepared with whipped eggs,
cream and mixed vegetables

HEARTY MEAT AND CHEESE LASAGNA

Layers of noodles stuffed with
homemade meat mixture, ricotta and
mozzarella cheese served with garlic bread

GRILLED LEMON PEPPER BREAST OF CHICKEN

Succulent grilled chicken breast
finished in a tangy lemon pepper sauce,
served with wild rice and Chef's choice of
seasonal vegetables

PENNE ROMANO

Tender penne noodles accompanied
with grilled chicken breast and mushrooms,
finished in a tomato rose sauce

ORIENTAL CHICKEN STIR FRY OVER RICE PILAF

Grilled chicken breast tossed with Oriental style vegetables,
served over white rice

ROAST SIRLOIN (8 oz)

Juicy sirloin prepared to your liking
with green peppercorn sauce,
served with garlic mashed potatoes and
fresh vegetable du jour

GRILLED TILAPIA

Served with grilled red and green peppers,
scented rice and grilled vegetable medley.

VEAL MARSALA

Tender provimi veal medallions
prepared in a Marsala wine mushroom sauce
served with garlic mashed potatoes
and market fare vegetable

SALADS

Mixed Garden Greens
Caesar Salad • Greek Salad
Mandarin & Walnut Spring Salad
Fruit Salad

SOUPS

Minestrone • Mom's Homemade
Cream of Broccoli • Chicken Noodle
Cream of Tomato and Rice • Cajun Chicken
Hearty Vegetable • Beef Barley

DESSERTS

Amaretto Tartuffo • Tiramisu
Chocolate Fudge Brownie Obsession
Cheesecake with Strawberry Topping
Niagara Apple Crêpe

NIAGARA LUNCH BUFFET

COLD ITEMS

- Fresh European Rolls and Butter • Vegetable Odyssey Platter with Creamy Dip
- Assortment of Three Delectable Salads chosen by our Chef

HOT ITEMS

- Penne Rigate with Blush Sauce
- Beef Stroganoff
- Hunter Style Chicken ~ Chicken Filets with Peppers, Onion and Tomato
- Grilled Vegetable Medley
- Garlic Mashed Potatoes

DESSERT

Fresh Fruit Platter • Assorted European Cakes and Pastries • Coffee and Tea
or Individually Served Desserts can be arranged for your group

Minimum 35 people required for Buffet Service.

Above menu may be selected as a light dinner option.

Please contact your sales representative for details.

Please note that our skilled culinary team would be pleased to customize a menu to suit your particular taste or needs.
Please consult with your sales representative.

WORKING LUNCHES

GREEK

- Greek Salad • Hummus with Pita
- Chicken Souvlaki • Lemon rice • Moussaka
- Fresh Baked Cookies • Fresh Seasonal Fruit Platter
- Coffee, Tea and Soda

LITTLE ITALY

- Assorted Rolls and Butter • Antipasto Platter
- Caesar Salad with Gourmet Croutons & Bacon
- Penne with Tomato Rose Sauce and Grilled Chicken Breast Strips
- Tri Colour Pasta Primavera
- Tiramisu • Coffee, Tea and Soda

THE PIZZA PARLOUR

- Assorted Gourmet Pizzas
- Choice of Chicken Wings ~ Honey, Dry Garlic, Cajun
- Carrots and Celery Sticks • Salad Station
- Fresh Seasonal Fruit Platter
- Coffee, Tea and Soda

CAFÉ AMERICANA

- Assorted Deli Style Sandwiches on a variety of Specialty Buns, Breads and Wraps
- Vegetable Odyssey Platter
- Caesar Salad with Gourmet Croutons & Bacon
- South Beach Grilled Chicken Salad
- Fresh Seasonal Fruit Platter • Coffee, Tea and Soda

SOUTHERN COMFORT

- Assorted Rolls and Butter • Gourmet Coleslaw
- Beef Taco Salad • BBQ Chicken • Potato Wedges
- Apple Crumble Square • Coffee, Tea and Soda

THE DELI COUNTER

- Assorted Rolls and Butter
- Choice of three Freshly Sliced Deli Meats ~ Roast Beef, Turkey, Corned Beef, Black Forest Ham, Cappicola, Genoa Salami, Mortadella
- Egg Salad *or* Tuna Salad • Garden Salad Station
- Bread Pudding with Brandy Custard Sauce
- Coffee, Tea and Soda

Minimum 15 people required for all Working Lunches.

BOXED MEALS

BOXED BREAKFAST

- Bottle of Juice • Hand Fruit • Breakfast Bar
- Fresh Baked Muffin • Fruit Flavoured Yogurt

BOXED LUNCH

- Bottle of Spring Water or Pop • Vegetables and Dip
- Chicken Salad Wrap • Energy Bar

PASTA BAR

Prepared and served in your banquet room by our Chef

- Assorted pasta with market fresh vegetables and a selection of sauces and toppings
- Garlic Bread and European Rolls
- Garden Salad Station
- Coffee, Tea and Soda

Minimum 20 people; maximum 100 people
Please contact Sales & Catering for details.

DINNER

*All Dinners include Assorted Gourmet Bread Presentation, choice of Soup and choice of Salad, Entrée,
Choice of two (2) Vegetables, Potato, Dessert, Coffee and Tea*

ENTRÉES

GRILLED CHICKEN BREAST D'ÉLÉGANCE

Succulent chicken breast grilled to perfection, finished in a garlic infused mushroom chardonnay sauce

STUFFED CHICKEN FLORENTINE

Boneless skinless chicken breast, generously stuffed with fresh baby spinach and ricotta cheese, finished with a rosemary merlot sauce

ROAST STRIPLON OF BEEF

Slow cooked striploin served with green Malabar peppercorn sauce

CHICKEN OR VEAL PARMIGIANA

Tender breaded cutlette topped with marina sauce and mozzarella cheese. Served with pappardelle pasta in basil tomato sauce.

HERB ENCRUSTED ATLANTIC SALMON

Freshly prepared Atlantic salmon encrusted with fine herbs with a cream dill and rose peppercorn reduction

STUFFED LOIN OF PORK

Grilled to perfection and served with Sauce Roberto

NEW YORK STRIP STEAK (10 oz.)

Grilled to your liking with sautéed mushrooms and garlic infused butter and topped with crispy onions

PRIME RIB (10 oz.)

“House Specialty”
Succulent AAA Prime Rib served with Yorkshire pudding and au jus

VEGETARIAN STIR FRY

Asian noodles with grilled vegetables, sesame seed oil and oyster sauce

You may add Chicken or Shrimp

Side dish choices on following page.

DINNER

Side dish choices to accompany dinners on previous page. All Dinners include European Rolls & Butter, choice of Soup and choice of Salad, Entrée, Choice of two (2) Vegetables, Potato, Dessert, Coffee and Tea

SALADS

Mandarin & Walnut Spring Salad with
Raspberry Vinaigrette
Fresh Garden Greens with Dressing Choice on tables ~
Italian Vinaigrette • Balsamic Vinaigrette
Green Apple Vinaigrette • Classic French
Raspberry Vinaigrette • Traditional Ranch Dressing
Traditional Greek Salad
Fresh Spinach Salad with Blue Cheese,
Toasted Walnuts and Poppyseed Dressing
Caesar Salad with Gourmet Croutons and Bacon

VEGETABLES (choose 2)

Steamed Broccoli Florets
Honey Glazed Baby Carrots
Grilled Tomato Parmesan
Portabello Mushroom • Asparagus Spears
Zucchini • Grilled Red Peppers
Green Beans Amandine
Grilled Vegetable Medley (counts as 2 items)

SOUPS

Cream of Mushroom with Roasted Red Peppers
Beef Barley • Stracciatella
Cream of Potato and Leek • Minestrone
Cream of Tomato with Wild Rice
Seafood Chowder • Butternut Squash

POTATO

Garlic Whipped Potatoes • Mini Red Skin
Twice-Baked Potato • Herb Roasted Potatoes
Wild Rice • Rice Pilaf • Basmati Indian Rice

DESSERTS

French Vanilla Ice Cream Stuffed Crepe with
Seasonal Berries & Strawberry Coulis
“Death by Chocolate” • Crème Brûlée • Tartufo
Niagara Apple Crêpe with Cranberries and Caramel Sauce
New York Style Cheesecake with Strawberry Topping
Upgrade your dessert ~
Cherries Jubilee or Bananas Foster tableside
Tulip Chocolate Tower

The following additional items can be added to your meal or substituted for either the soup or salad course:

Penne Bolognese
Penne with Tomato Rosé Sauce
Cheese & Spinach Filled Agnolotti with Basil Cream Sauce
Tortellini Alfredo
Manicotti / Cannelloni (one of each)
Shrimp Cocktail
Shrimp and Scallop Kabobs
Antipasto Deluxe (Individual)
Antipasto Americana (Family Style)
Sorbet
Seafood Salad

DINNER BUFFETS

DELUXE DINNER BUFFET

COLD ITEMS

Assorted European Rolls and Butter
Assorted Deli Meats and Cheeses
Fresh Seasonal Vegetables and Creamy Dip
Fresh Garden Green Salad with
Assorted Dressings
Bean Medley Salad
Tri Coloured Fusilli and Crab Salad

HOT ITEMS

Penne Florentine
Grilled Chicken Breast • Wild Rice
Roast Beef with Gravy • Roast Potatoes
Steamed Vegetable Medley

DESSERT

Assorted Mousse, Cakes and Tortes
Coffee, Tea and Soda

BUFFET DINNER

COLD ITEMS

Assorted European Rolls and Butter
Assorted Deli Meats
Fresh Seasonal Vegetables and Creamy Dip
Garden Salad Station with Assorted Toppings & Dressings
Tri Coloured Fusilli Salad

HOT ITEMS

Grilled Chicken • Pasta with Meatballs
Ocean Perch Creole • Mixed Vegetable Medley • Rice

DESSERT

Assorted Squares • Fresh Fruit
Coffee, Tea and Soda

EXECUTIVE DINNER BUFFET

COLD ITEMS

Assorted European Rolls and Butter
Assorted Deli Meats
Imported and Domestic Cheeses
Fresh Seasonal Vegetables and Creamy Dip
Caesar Salad with Gourmet Croutons and Bacon
Mixed Garden Spring Mix
with Assorted Toppings and Dressings
Pasta Primavera Salad
Tomato and Bocconcini Cheese Salad
Italian Giardinera Salad
Shrimp Cocktail Platter

HOT ITEMS

Carved Prime Rib Station
Penne Pasta in Tomato Rose Sauce
Grilled Chicken Breast
with Mushroom Chardonnay Sauce
Wild Rice
Milk Fed Veal Marsala
Baked Orange Roughy with Herb Butter Sauce
Oven Roasted Mini Red Potatoes
Grilled Vegetable Medley

DESSERT

Variety of Cakes and Pastries
Assorted Fruit Trifles • Mousse • Tortes
Fresh Fruit Platter
Coffee, Tea and Soda

Minimum 50 people required for Buffet Service.

THEMED BUFFETS

BRITANNIA

Garden Salad • Potato Salad
Relish Station • Colcannon • Peas and Carrots
Malt-Battered Fish • English Cut Roast Beef
Lancashire Hotpot
Trifle • Rice Pudding

HAWAIIAN

Carving Station with Bone-in Ham and a
Warmed Pineapple Sauce
Barbeque Pork Ribs
Grilled Vegetable Medley • Mahi Mahi
Fried Vegetable Rice • Beef Tips with Peppers
Assorted Summer Salads • Roast Potatoes
Tropical Fruit Display • Assorted Desserts
Coffee / Tea

MEXICAN

Taco Salad
Chili Con Carne • Nacho Station
Beef and Chicken Fajita Station
Tequila Salsa Chicken • Warm Torta
Roasted Corn and Peppers
Fresh Fruit • Coffee / Tea

ITALIAN

Antipasto Platter • Pasta Primavera Salad
Assorted Cold Cuts, Cheeses, Olives, Giardinera
Caesar Salad • Penne Pasta in Marinara Sauce
Meatballs • Italian Sausage and Peppers • Veal Marsala
Chicken Cacciatore • Italian Vegetable Medley
Assorted Pastries & Cakes • Fruit Display • Coffee / Tea

ASIAN

Assorted Salads & Relish Trays
Green Beans with Sesame Dressing • Sushi Platter
Egg Rolls • Fried Rice • Pad Fried Noodles
Beef & Pepper Stir Fry • Sweet & Sour Spare Ribs
Oriental Chicken Stir Fry
Assorted Desserts and Pastries • Coffee / Tea

Minimum 50 people required for Buffets.

Themed paraphernalia and activities for any function can be arranged according to your budget.
Ask your catering representative about pricing and options.

THE COCKTAIL RECEPTION

MENU #1

(Served as a Food Station)

Vegetable Odyssey Platter with Dip
Domestic Cheese and Cracker Assortment
Mini Bruschetta Breads • Fresh Fruit Platter

MENU #2

(Served as a combination of butler service and food stations)

Vegetable Odyssey Platter with Dip
Chef's Choice Cold Canapés (2 per person)
Chef's Choice Hot Hors d'Oeuvres (4 per person)
Domestic and International Cheese and Cracker Display
Mini Bruschetta Breads • Sliced Fresh Fruit Platter

MENU #3

(Served as a Food Station)

Assorted Gourmet Pizzas • Buffalo Style Chicken Wings
Domestic Cheeses with Grape & Melon Accompaniment
Fresh Vegetables and Dip
Mini Roast Beef on a Bun with Horseradish

COLD CANAPÉS

Chef's selection, butler served.

Parisian Salami
Mandarin Shrimp
Liver Pâté
Smoked Ham
Smoked Salmon
Assorted Phyllo Tartlets
Scallop and Zucchini
Crab Surimi
Curry Mussel

HOT HORS D'OEUVRES

Chef's selection, butler served.

Spring Rolls
Mushroom Turnovers
Spanakopita
Bacon-Wrapped Scallops
Stuffed Mushrooms
Pork Wontons
Beef Satays

Minimum 25 people required for Cocktail Reception.

The following additional items can be added to your Cocktail Reception:

Mini Bruschetta Bread
Shrimp Cocktail with Seafood Sauce
Barbeque Bacon Wrapped Scallops
Buffalo Style Chicken Wings
Assorted Gourmet Pizzas
Mussels Marinara
Swedish Meatballs
Fresh Fruit Skewers
Clams Casino
Vegetable & Dip Platter
Sliced Fresh Fruit Platter
Domestic Cheese Platter

LATE NIGHT AFTER GLO

THE FLAMBÉ STATION

Bananas Foster and Cherries Jubilee
served over Vanilla Bean Ice Cream
Coffee and Herbal Tea Station

THE FONDUE

Skewers of Fresh Seasonal Fruit
presented with Hot Chocolate Dipping Sauce
and Whipped Cream
Coffee and Herbal Tea Station

THE TRADITIONAL

Assorted Dessert Squares, European Cakes and Pastries
Assorted Gourmet Pizzas
Cascade of Seasonal Fresh Fruit
Coffee and Herbal Tea

Late Night After glo selections are priced to be in conjunction with full banquet service

Minimum 25 people required

HOSPITALITY PACKAGE

This package is required when a private room or hospitality suite is reserved for your gathering. A room rental fee will also apply.

*A special occasion permit is required for all groups when providing own liquor, beer or wine.
This must be presented to banquet manager before entering hospitality suite.*

HOSPITALITY SET UP PACKAGE

Casual Reception Style
Skirted Tables for Food & Beverage
Assorted Glassware • Bins of Ice
Lined Baskets for Snacks • Refrigerator
Empty Jugs for Client Provided Mix
Corkscrew, Can Opener, Ice Tongs, Shot Glasses,
Straws and Cocktail Napkins
Jugs of Ice Water • Lemons and Limes
Salt, Pepper, Tabasco, Worcestershire
Mid-evening Refresh of Ice and Glassware

À LA CARTE

Mixed Nuts
Chips & Pretzels
Buffalo Style Chicken Wings
Antipasto Platter
Fryer Party Platter (Mozzarella Sticks,
Nachos, Breaded Veggies, French Fries)
Assorted Gourmet Pizzas
Cheese Platter
Vegetable & Dip Platter
Sliced Fruit Platter