



GROUP MENU 2026

5705 Falls Ave. Niagara Falls, Ontario, Canada L2H 6T3. Located next to Casino Niagara.
For more information please contact sales at sales@niagarafallshotels.com or 905.374.4444 Ext. 4060

*All pricing quoted in Canadian currency. Menu pricing is subject to additional fees and taxes.



NIAGARA FALLS, CA

BLUES MENU

CHOICE OF ENTREE

CLASSIC HAMBURGER

Our famous Hard Rock Cafe burger with or without American Cheese, served with lettuce, legendary sauce and French Fries.

GRILLED CHICKEN CAESAR SALAD

Crispy romaine lettuce tossed with caesar dressing, topped with parmesan cheese, croutons and gilled chicken.

PULLED PORK SANDWICH

Slow cooked pulled pork topped with shoestring onions, served with french fries.

DESSERT

CHEF CHOICE OF DESSERT SQUARE

INCLUDES

Soft drinks

* Minimum of 20 guests are required.

* Pre-order required 48 hours in advance.

UPGRADES & SUBSTITUTIONS

Salad instead of fries

Halal chicken breast

Vegan - Impossible burger served with fries

For more information please contact sales at
sales@niagarafallshotels.com or 905.374.4444 Ext. 4060



JAZZ MENU

APPETIZER

2 SPRING ROLLS

CHOICE OF ENTREE

BIG CHEESE BURGER

Fresh steak burger, with cheddar cheese, grilled onions, legendary sauce, leaf lettuce and vine-ripened tomato.

GRILLED CHICKEN SANDWICH

Grilled fresh chicken with melted Monterey Jack cheese, leaf lettuce and vine-ripened tomato, served on a toasted bun with honey mustard sauce.

PASTA PRIMAVERA

Cavatappi pasta tossed in cream sauce, topped with sautéed vegetables.

DESSERT

CHEF CHOICE OF DESSERT SQUARE

INCLUDES

Soft drinks, iced tea, coffee or tea

* Minimum of 20 guests are required.

* Pre-order required 48 hours in advance.

UPGRADES & SUBSTITUTIONS

Salad instead of fries

Halal chicken breast

For more information please contact sales at
sales@niagarafallshotels.com or 905.374.4444 Ext. 4060



HIP HOP MENU

APPETIZER

HOUSE SALAD WITH BALSAMIC DRESSING

CHOICE OF ENTREE

FISH N CHIPS

Battered cod, fried golden brown. Served with citrus tartar sauce, fries and homemade coleslaw.

TWISTED MAC, CHICKEN & CHEESE

Cavatappi macaroni tossed in a three-cheese sauce with roasted red peppers, topped with Parmesan parsley bread crumbs and grilled chicken breast.

GRILLED CHICKEN COBB SALAD

Grilled chicken on a mixed bed of greens tossed in ranch dressing with charred corn, cucumber, hard boiled egg, smoked bacon, grilled onions, mixed cheese and diced tomatoes.

THE IMPOSSIBLE™ BURGER

100% plant-based vegan patty, topped with cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato.

DESSERT

CHEF'S CHOICE

INCLUDES

Soft drinks, coffee or tea

* Minimum of 20 guests are required.

* Pre-order required 72 hours in advance.

UPGRADES & SUBSTITUTIONS

Salad instead of fries

Halal grilled chicken breast

For more information please contact sales at
sales@niagarafallshotels.com or 905.374.4444 Ext. 4060



NIAGARA FALLS, CA

ROCK'N'ROLL MENU

APPETIZER

CAESAR SALAD

CHOICE OF ENTREE

RIB & PULLED PORK COMBO

Slow-cooked Baby Back Ribs and hand-pulled smoked pork served with our house-made barbecue sauce. Served with French fries.

CANADIAN "AAA" STEAK

A centre cut 12 oz. Canadian "AAA" strip steak, grilled to medium, served with smashed potatoes and fresh seasonal vegetables.

TWISTED MAC, CHICKEN & CHEESE

Cavatappi pasta tossed in three cheese sauce with roasted red peppers. Topped with parmesan-parsley bread crumbs and grilled chicken breast.

BASIL PESTO PASTA

Cavatappi pasta tossed in basil pesto sauce, zucchini, onion and roasted peppers, topped with grilled chicken.

GRILLED ATLANTIC SALMON

Grilled salmon, topped with sweet & spicy mustard glaze, served with mashed potatoes and fresh vegetables.

DESSERT

CHEESE CAKE

INCLUDES

Soft drinks, coffee or tea

* Minimum of 35 guests are required.

* Pre-order required 72 hours in advance.

UPGRADES & SUBSTITUTIONS

Halal grilled chicken breast

For more information please contact sales at
sales@niagarafallshotels.com or 905.374.4444 Ext. 4060



NIAGARA FALLS, CA

HEAVY METAL MENU

ONLY SERVED BUFFET STYLE

APPETIZER

ASSORTED DINNER ROLLS
QUINOA SALAD
HOUSE SALAD

ENTREES

BEEF STIRFRY

GRILLED SALMON

Served with a lemon dill cream sauce.

BBQ CHICKEN

TWISTED MAC & CHEESE

Cavatappi macaroni tossed in a three-cheese sauce with roasted red peppers and topped with Parmesan parsley bread crumbs.

SIDES

ROASTED POTATOES
RICE PILAF
FRESH SEASONAL VEGETABLES

DESSERT

ASSORTED CAKES

INCLUDES

Soft drinks, coffee or tea

* Minimum of 50 guests are required.

* Substitute one of your entrée choices
for eggplant parm - no charge

ADDITIONAL ADD ONS

Vegetarian Eggplant Parm
Vegan Stuffed Peppers
Halal Grilled Chicken Breast
Bottles of Wine on the table

For more information please contact sales at
sales@niagarafallshotels.com or 905.374.4444 Ext. 4060



NIAGARA FALLS, CA

FOOD STATIONS

NACHO, NACHO MAN, I WANT TO BE A NACHO MAN

Build your own nacho station with our own home made salsa, sour cream, guacamole and queso cheese.

Add Pulled Pork

THE TEMPTATIONS

Spring rolls, potato skins and chicken wings served in our own Buffalo wing sauce with sour cream, ranch dressing and blue cheese.

POUTINE

Build your own poutine with fries, gravy and cheese curds.

Add Pulled Pork

Add Bacon bits

THE PLATTERS

Assorted cheese and cold cut platters include roast beef, ham, salami, capicola and turkey.

Salads for the light eater – Garden and caesar salads served with our home made caesar salad dressing, citrus salad dressing and the usual suspects

KISS

Assorted dessert bars and squares

Fresh fruit

* Minimum of 40 guests are required.

For more information please contact sales at
sales@niagarafallshotels.com or 905.374.4444 Ext. 4060



NIAGARA FALLS, CA

FOOD PLATTERS

THREE-CHEESE & ROMA TOMATO FLATBREAD (serves 2-4 people)

Mozzarella, Monterey Jack and cheddar cheese, Roma tomatoes and fresh basil, drizzled with cilantro pesto

PEPPERONI FLATBREAD (serves 2-4 people)

Melted Mozzarella, Parmesan and Romano cheeses, layered with sliced pepperoni and traditional pizza sauce, topped with a sprinkle of grated Romano cheese.

BRUSCHETTA (serves 4-6 people)

Balsamic-marinated Roma tomatoes and fresh basil topped with Romano cheese. Served with toasted artisan bread drizzled with basil oil and a side of shaved Parmesan cheese.

POTATO SKINS (serves 4-6 people)

Filled with Jack & Cheddar cheeses, crisp seasoned bacon & green onions

JALAPENO CHEESE POPPERS (serves 4-6 people)

HICKORY SMOKED CHICKEN WINGS (serves 2-4 people)

Add Celery and Blue Cheese Platter

For more information please contact sales at
sales@niagarafallshotels.com or 905.374.4444 Ext. 4060



NIAGARA FALLS, CA

HOST BAR

PREMIUM OPEN BAR SERVICE TO INCLUDE

TIER ONE LIQUOR

Smirnoff Vodka
Captain Morgans
(White, Spiced and Dark)
Seagrams VO
Gordon's Gin
Jim Beam
Johnny Walker Red

TIER TWO LIQUOR

Kettle One Vodka
Bacardi White
Tequila
Crown Royal
Bombay Sapphire
Jack Daniels
Johnny Walker Black

TIER THREE LIQUOR

Courvoisier VSOP
Patron Tequila

DOMESTIC BOTTLE

Molson Canadian
Coors Light
MGD

IMPORTED BOTTLE

Heineken
Sol

DRAFT BEER

Molson Canadian
Coors Light
Rickards Red
Niagara Brewing Company
- IPA Beer Devil
- Niagara Lager

RED WINE

Red Jackson Triggs
Merlot
Cabernet Franc
Shiraz

WHITE WINE

White Wine
Chardonnay
Sauvignon Blanc

* Prices do not include tax and service charge. Prices subject to change without notice.

** Draft is not always available in the Club.

For more information please contact sales at
sales@niagarafallshotels.com or 905.374.4444 Ext. 4060



NIAGARA FALLS, CA