

NIAGARA FALLS COUNTRY CLUB

2018-2019 Events, Weddings, and more



Niagara Falls Country Club ◦ 505 Mountain Drive Lewiston ◦ NY 14092
Banquet Manager ◦ Jayne Anderson ◦ 716-282-1204
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STATIONS PACKAGE

INCLUDES: FRESH COFFEE, TEA, HOUSE ROLLS AND BUTTER

HORS D'OEUVRES

Imported and Domestic Cheese and Fresh Fruit Display:

A mix of domestic, imported, and local cheeses crackers and an assortment of fresh seasonal fruit

PASSED HORS D'OEUVRES (CHOOSE THREE)

Stuffed mushroom (andouille sausage, crab, spinach)

Vegetable spring roll with sweet thai chili sauce

Beef crostini with weck seasoning and horseradish cream

Spanakopita

Bacon wrapped sea scallop

Caprese skewer with fresh basil and balsamic glaze

STATIONS

Opened and Served for 1 1/2 Hours

SALAD BAR

Mixed field greens or Caesar salad, two assembled salad, assorted dressings

PASTA STATION(CHOOSE TWO)*

<u>PASTA</u>	<u>SAUCE</u>	<u>PROTEIN</u>
Fettucini	Vodka	Chicken
Penne	Marinara	Shrimp
Farfalle	Alfredo	Meatballs

All served with garlic bread

CARVING STATION (CHOOSE TWO)*

Roast top round of beef (with au jus and horseradish)

Roasted pork loin (with honey mustard)

Maple glazed ham

(Upcharge \$3 per person)

Chateau sirloin

Turkey breast (with cranberry sauce and gravy)

DESSERTS AND COFFEE

Fresh brewed coffee and tea

Homemade cookies and brownies

Bar and Beverage

Hourly Bar Available

\$44

PER GUEST

ALL PRICES ARE SUBJECT TO 22%
SERVICE FEE, CLUB CHARGE &
NIAGARA COUNTY SALES TAX

*chef attendant fee applies

Niagara Falls Country Club
505 Mountain Drive
Lewiston, NY 14092



SILVER STATIONS PACKAGE

INCLUDES: FRESH COFFEE, TEA, HOUSE ROLLS AND BUTTER

HORS D'OEUVRES

Imported and Domestic Cheese and Fresh Fruit Display:

A mix of domestic, imported, and local cheeses crackers and an assortment of fresh seasonal fruit

PASSED HORS D'OEUVRES

Vegetable spring roll with sweet Thai chili sauce
Mini crab cakes with roasted red pepper aioli
Beef crostini with weck seasoning and horseradish cream
Caprese skewer with fresh basil and balsamic glaze

STATIONS

Opened and Served for 1 1/2 Hours

SALAD BAR

Tossed mixed greens, tossed caesar salads, twelve condiments and toppings, three assembled salads (chef's choice) and assorted dressings

POTATO STATION

Whipped Idaho potatoes or baked potato
Toppings include: sour cream, cheddar cheese, whipped butter, bacon, gravy and chives

ONE HOT ITEM

vegetable, chicken, or beef stir fry
tenderloin tips with mushrooms and pearl onions
bruschetta chicken
roasted salmon with lemon dill beurre blanc

PASTA STATION(CHOOSE TWO)*

<u>PASTA</u>	<u>SAUCE</u>	<u>PROTEIN</u>
Fettucini	Vodka	Chicken
Penne	Marinara	Shrimp
Farfalle	Alfredo	Meatballs

All served with garlic bread

CARVING STATION (CHOOSE TWO)

Roast top round of beef (with au jus and horseradish)
Roasted pork loin (with honey mustard)
Maple glazed ham
(Upcharge \$3 per person)
Chateau sirloin
Turkey breast (with cranberry sauce and gravy)
Herb roasted salmon*

DESSERT AND COFFEE

Fresh brewed coffee and tea
Display of
Dessert minis
Assorted truffles
Homemade cookies
and brownies

\$58

PER GUEST

MINIMUM GUARANTEE

APPLIES

*ALL PRICES ARE SUBJECT TO 22%
SERVICE FEE, CLUB CHARGE &
NIAGARA COUNTY SALES TAX*

*chef attendant fee applies



COUNTRY CLUB BUFFET

HORS D'OEUVRES

Imported and Domestic Cheese and Fresh Fruit Display:

A mix of domestic, imported, and local cheeses crackers and an assortment of fresh seasonal fruit

PASSED HORS D'OEUVRES (CHOOSE TWO)

Stuffed mushroom (Andouille sausage, crab, spinach)

Vegetable spring roll

Beef crostini with weck seasoning and horseradish cream

Chicken satay with peanut sauce

Caprese skewer with fresh basil and balsamic glaze

Bacon wrapped sea scallop

SALAD (CHOOSE ONE)

INDIVIDUALLY SERVED

Harbor Salad -Mixed greens with candied pecans, julienne red onion, bleu cheese crumbles , fresh sliced strawberries, and honey balsamic dressing

Caesar Salad-Crisp romaine hearts, seasoned croutons, shredded parmesan cheese and house made Caesar dressing

BUFFET INCLUDES

Two assembled salads

Whipped Potatoes with Gravy

Seasonal Vegetable Medley

Baked penne with fresh mozzarella and marinara

Choice of chicken –picatta, marsala or francaise

PROTEIN (CHOOSE TWO)

CARVED TO ORDER*

Chateau Sirloin

Slow roasted prime rib

Roasted turkey breast with cranberry sauce and gravy

Maple glazed ham

Seared pork or strip loin

Herb roasted salmon with dill cream

DESSERTS AND COFFEE STATION

Fresh coffee and tea

Lemon bars

Cheesecake bites

Homemade cookies and brownies

\$52

PER GUEST

MINIMUM GUARANTEE
APPLIES

ALL PRICES ARE SUBJECT TO 22%
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SIT DOWN DINNER PACKAGE

INCLUDES: FRESH COFFEE, TEA, HOUSE ROLLS AND BUTTER

SALAD

Field Green Salad

Caesar Salad

house made Caesar dressing

POTATO (CHOOSE ONE)

Roasted baby reds with smoked paprika

Sour cream smashed with cheddar and chives

Whipped potato

Truffle parmesan whipped

Au gratin (+\$1.00)

VEGETABLE (CHOOSE ONE)

Steamed broccoli and cauliflower

Garlic green beans

Squash medley

Roasted asparagus

DESSERT AND COFFEE

At the conclusion of your final course we will serve coffee, cut and serve your cake or display it with your homemade desserts (if applicable)

ENTRÉE SELECTIONS (CHOOSE THREE)

GRILLED 12 OZ. NY STRIP STEAK **\$41**
red wine demi glaze

GRILLED 14 OZ. RIBEYE STEAK **\$38**
roasted garlic herb butter

GRILLED 9 OZ. FILET MIGNON **\$41**
red wine demi glaze

TWO 4OZ FILET MIGNON (TWIN Tournedos) **\$36**
truffle demi glaze

SEARED CHILEAN SEABASS **\$42**
espelete butter

CHICKEN PLATE **\$28**
PICATTA- butter sauce, white wine garlic, shallot, capers, lemon
MARSALA- savory marsala wine, mushroom demi glaze
FRANCAISE- egg and parmesan batter, lemon butter

BOURSIN AND SPINACH STUFFED FRENCHED CHICKEN BREAST **\$32**
herb butter

ROASTED SALMON FILET **\$31**
lemon dill butter

CITRUS STIR FRY **\$24**
sautéed Asian vegetables, fresh ginger, citrus soy sauce served, white rice.

PENNE AND VODKA SAUCE **\$24**

GRILLED VEGETABLE STACK W/ BOURSIN CHEESE **\$24**
herb risotto

MINIMUM GUARANTEE APPLIES

ALL PRICES ARE SUBJECT TO 22% SERVICE FEE & CLUB CHARGE AND NIAGARA COUNTY SALES TAX
IF CHOICES ARE GIVEN TO GUESTS, SEATS MUST BE ASSIGNED W/PLACE CARDS INDICATING FOOD CHOICE



DIAMOND DUET PACKAGE

INCLUDES: FRESH COFFEE, TEA, HOUSE ROLLS AND BUTTER

HORS D'OEUVRES

Imported and Domestic Cheese and Fresh Fruit Display:

A mix of domestic, imported, and local cheeses crackers and an assortment of fresh seasonal fruit

PASSED HORS D'OEUVRES (CHOOSE THREE)

Vegetable spring roll with sweet Thai chili sauce

Mini crab cakes with roasted red pepper aioli

Beef crostini with weck seasoning and horseradish cream

Caprese skewer with fresh basil and balsamic glaze

SALAD (CHOOSE ONE)

Caesar Salad—housemade Caesar dressing with romaine

Mixed Greens—field greens, tomato, cucumber, carrot, red onion

DUAL ENTRÉE (CHOOSE TWO)

6oz filet mignon

8oz CAB strip steak

6oz grilled chicken breast

4oz roasted salmon

3 butter roasted jumbo shrimp

3 crab stuffed shrimp

3 seared scallops

4oz lump crab cake

VEGETABLE (CHOOSE ONE)

Steamed broccoli and cauliflower

Garlic green beans

Squash medley

Roasted asparagus

POTATO (CHOOSE ONE)

Rosemary roasted baby reds

Loaded smashed Yukon potatoes

Creamy Idaho whipped

Layered au gratin (+\$1.00)

DESSERT AND COFFEE

At the conclusion of your final course we will serve coffee, cut and serve your cake or display it with your homemade cookies (if applicable)

\$66

PER GUEST

MINIMUM GUARANTEE

APPLIES

ALL PRICES ARE SUBJECT TO 22%
SERVICE FEE, CLUB CHARGE &
NIAGARA COUNTY SALES TAX

*chef attendant fee applies

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HORS D'OEUVRES

HORS D'OEUVRES DISPLAYS (CHOOSE TWO FOR \$7.50 OR INDIVIDUALLY PRICED)

\$4.00 per guest **Seasonal Vegetables**- An assortment of raw fresh cut seasonal vegetables, dipping sauces, and hummus

\$4.00 per guest **Fresh Fruit** -An assortment of fresh seasonal fruit, berries, and citrus

\$5.00 per guest **Meat and Cheese** –assorted charcuterie and Italian deli meats

\$4.50 per guest **Cheese Display**-A mix of domestic, imported, and local cheeses served with assorted crackers

\$11.75 per guest—NFCC SIGNATURE DISPLAY

Antipasto table –marinated salads, pickled vegetables, sliced meats and cheeses, olives, rustic flat breads, crusty bread and olive oil, dried fruit, nuts

SEAFOOD

\$5.00 per guest

Smoked Salmon- thin sliced smoked salmon served w/ hard-boiled eggs, capers, minced red onion and pretzel bread crisps

\$7.50 per guest -

Shrimp Cocktail Display- Fresh poached shrimp served on ice with fresh lemon and cocktail sauce

\$28.50 per guest

Display of fresh Jumbo shrimp, fresh-shucked clams & oysters, snow crab claws

HOT HORS D'OEUVRES (PASSED)

Coconut Shrimp with Duck Sauce (2.75 each)

Bacon Wrapped Scallops (2.75 each)

BBQ Meatballs (2.25 each)

Jalapeno Poppers (2.25 each)

Mini Maryland Lump Crab Cakes (3.25 each)

Assorted Petite Grilled Sandwiches (2.00 each)

Steamed Pork Dumplings (2.00 each)

Assorted Stuffed Mushrooms (2.25 each)

Spanakopita (2.50 each)

Chicken Satays with peanut sauce (2.75 each)

Vegetable Spring Rolls (2.50 each)

Sherry Mushroom Bouchee (2.25 each)

COLD HORS D'OEUVRES (PASSED)

Smoked Salmon on Cucumber

(2.25 each)

Seared Ahi Tuna on Sesame Cucumber, wasabi aioli

(2.25 each)

Prosciutto Wrapped Melon or Asparagus

(2.25 each)

Caprese Skewer (2.25 each)

Cherry Tomato Canape, Boursin Cream Cheese

(2.25 each)

Beef Tostada, Corn Tortilla, Black Bean Salsa, Sour Cream

(2.50 each)

BAR & BEVERAGES

BANQUET POUR

McCormick Vodka, Sobieski Citrus Vodka , Canadian Club Whiskey, Gordons Gin, Cruzan White & Spiced Rum, Stuart Scotch, Evan Williams Bourbon , Pepe Lopez Tequila,

1 Hour \$8.25 2 Hours \$14.50 3 Hours \$19.75 4 Hours \$25.75 5 Hours \$30.75

COUNTRY CLUB POUR

Skyy Vodka, Absolut Citron Vodka, Tanqueray Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Jim Beam Bourbon, Jack Daniels Whiskey, Southern Comfort, Jose Cuervo Tequila, Seagram's VO Gold Whiskey, Dewar's Scotch

1 Hour \$10.25 2 Hours \$18.50 3 Hours \$25.75 4 Hours \$31.75 5 Hours \$36.75

TOP SHELF POUR

Grey Goose Vodka, Ketel One Vodka, Ketel One Citroen Vodka, Crown Royal Whiskey, Maker's Mark Bourbon, Bombay Sapphire Gin, Patron Tequila, Johnnie Walker Red Scotch, Chivas Regal Scotch, Meyers Dark Rum

1 Hour \$13.25 2 Hours \$24.50 3 Hours \$31.75 4 Hours \$40.75 5 Hours \$45.75

INCLUDED in all pours

Sweet & Dry Vermouth, Triple Sec, Peach Schnapps, 2 Domestic & 1 Premium Beer & all House Wines

Beer & Wine Only

Cabernet, Merlot, Chardonnay, Riesling, Pinot Grigio, White Zinfandel & Moscato

Domestic Beers (choose 3)

Molson Canadian/Light, Coors Light, Michelob Ultra, Bud/Bud Light, Labatt Blue/Blue Light & NA avail.

Premium Beers (choose 1)

Heineken, Bass Ale, Corona, Amstel Light, Mirco-brews available by request

1 Hour \$8.00 2 Hours \$14.00 3 Hours \$17.00 4 Hours \$21.00 5 Hours \$25.00

DINNER WINE SERVICE (INVENTORY)

House Wine .750 ml *\$22.00 per bottle*

House Wine 1.5 ML *\$44.00 per bottle*

House Champagne *\$25.00 per bottle*

PUNCH

Wine Punch *\$50.00 per gallon*

Champagne Punch *\$50.00 per gallon*

Fruit Punch *\$30.00 per gallon*

STATIONS (INVENTORY)

Martini Bars, Mimosa & Bloody Mary, Wine Tasting Stations, Vodka /Ice Slides & "Signature Drinks"

Corkage Fees:

750 ml Bottle *\$20.00* p/bottle

1.5 ltr Bottle *\$20.00* p/bottle

CASH BAR— Available

DRINK PRICES upon request

A \$50.00 caterer's permit is required Per Bar

A \$75.00 bartender fee for all groups under 50. NFCC reserves the right to substitute Liquor Brands based on current market pricing
*ALL PRICES ARE SUBJECT TO 22% SERVICE & GRATUITY FEES
AND NIAGARA COUNTY SALES TAX*

NIAGARA FALLS COUNTRY CLUB PRIVATE EVENT POLICIES

1. In the event of a cancellation, notification is required two week prior to the event. Any food or Beverage Purchased or prepared will be billed to the members account. A six month notification is required for all wedding reception cancellations.
2. A \$500 deposit for functions 1-75 people; 76-150 people a \$1000 deposit; 150-250 people \$3000 deposit 250+ people a \$5000.00 deposit is required as confirmation for hosting a function at the Club and its facilities. All deposits are non- refundable. All Events must be by member or sponsored non-member.
3. All prices are subject to the existing 8% Niagara County sales tax, a 15% gratuity fee, a 7% Club & Service Charge (totaling 30%).
4. All functions in the Escarpment Room, on a Saturday in season (May thru September), must have a total bill of \$15,000 before tax, gratuity & service charge. All functions in the Escarpment Room, on a Friday in season (May thru September), must have a total bill of \$10,000 before tax, gratuity and service charge. If the total for the event is less than this amount, the difference will be added to the bill.
5. The use of glitter, confetti, nails, tacks, staples or tape on Club walls or floors is not permitted. Any circumstances that cause additional cleaning, damage to the facility and/or premises, will be charged to the account.
6. Food and/or beverages from outside sources may not be brought into the Clubhouse, with the exception of specialty cakes and homemade cookies. All cookies & baked goods must arrive on platters.
7. NFCC is not responsible for items lost, left unattended or left behind by a guest or third party vendor unless otherwise arranged. Any items left behind will be discarded after 5 days.
8. Floor plans must be finalized one week prior to the event, and rented linens 2 days before the function.
9. Denim jeans or denim outfits of any kind are not permissible in banquet dining areas at all times. However, dress slacks and collared shirts are considered appropriate casual attire. It is advised to state on one's invitation "please no denim," as it is the host's responsibility to inform his/her guest of this policy.
10. All menus & information must be finalized one week in advance. A guaranteed minimum count must be given 72 hours in advance. Members accounts will be charged the guarantee or actual meals served, whichever is greater. A seven day guarantee is needed for all weddings and events over 100 people.
11. Trial dinners and tastings may be arranged. They must be planned in advance in accordance with the Banquet Manager's and the Executive Chef's schedules, and are not complimentary.
12. Wedding planners must be present at all meetings held at the Country Club. Club Management will have final determination of planning.
13. NFCC reserves the right to refuse alcoholic beverage service to any person without proper picture ID or who appears to be intoxicated.
14. All Checks must be made out to Niagara Falls Country Club.
15. All prices & menu items are subject to change without notice. Menu items are subject to availability.

Jayne Anderson, Banquet Manager, 282-1204 ext 3140 janderson@niagarafallsc.com
Dan Lawrence, Executive Chef, 282-1204 ext 3128 dlawrence@niagarafallsc.com