

EVENT PACKAGES 2016

**Four Points by Sheraton
St. Catharines Niagara Suites**

3530 Schmon Parkway
Thorold, Ontario, L2V 4Y6
Canada

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fourpointsstcatharines.com



A LA CARTE



BREAKS

Muffins	\$18 dozen
Danishes & croissants	\$22 dozen
Blueberry scones	\$22 dozen
Apple cinnamon scones	\$22 dozen
Assorted bagels with herbed cream cheese	\$24 dozen
Banana loaf	\$15 per loaf
Cinnamon buns	\$24 dozen
Fresh baked cookies	\$17 dozen
Chocolate fudge brownies	\$17 dozen
Fruit yogurt	\$2 each
Individual bag of potato chips	\$2 each
Nutrigrain bar	\$2 each
Tortilla chips with salsa	\$3 per person
Chocolate covered strawberries	\$26 dozen
Sweet treat candy bar	\$4 per person
Ice cream	\$4 per person

NON ALCOHOLIC BEVERAGES

Coffee & tea (8 cups)	\$16 per pot
(24 cups)	\$42 per urn
Fruit juice	\$3.50 each
.....	\$14 per 60oz pitcher
Soft drinks	\$3 each
.....	\$12 per 60 oz pitcher
Milk	\$3.50 each
.....	\$14 per 60oz pitcher
Bottled water	\$3 each
Perrier water	\$3.50 each
Non-alcoholic punch fountain (Serves 80)	\$75 each

BREAKFAST



Four Points Breakfast Buffet

Tomato & spinach Eggs Benedict, Belgian waffles, buttermilk pancakes, crisp bacon strips, country sausage, breakfast potatoes, oatmeal with raisins & brown sugar, sliced seasonal fruit, flavoured yogurts, bakery fresh danishes, muffins & croissants, butter & fresh fruit preserves. Assorted juices, coffee & tea.

Minimum of 15 guests **\$20**

The All Canadian Buffet

Scrambled eggs, Peameal bacon, country sausage, breakfast potatoes, sliced seasonal fruit, assorted cold cereals, bakery fresh danishes, muffins & croissants, ltoast, butter and fresh fruit preserves. Assorted juices, coffee & tea.

Minimum of 15 guests **\$15**

The Continental

Fresh sliced seasonal fruit, flavoured yogurts, assorted cold cereals, bakery fresh cinnamon buns, danishes, muffins & croissants, butter and fresh fruit preserves. Assorted juices, coffee & tea.

No Minimum..... **\$11**

Plated Breakfast

Chived scrambled eggs, country sausage, crisp bacon strips, breakfast potatoes, toast, butter & fresh fruit preserves. Orange Juice, Coffee or tea.

No Minimum..... **\$11**

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LUNCH



The Deli

Soup, red skinned potato salad, pesto pasta salad, seasonal greens with selection of dressings. Fresh made selection of sandwiches & wraps: Ham and cheese, roast beef and cheddar, turkey and swiss, roasted vegetable, roasted garlic chicken, chived egg salad. Fresh seasonal fruit, Nanaimo bars & brownies. Coffee & tea.

Minimum of 15 guests\$16

Lunch on the Go

Gourmet sandwich, whole fruit or fresh fruit cup, potato chips or Nutrigrain bar, two fresh baked cookies or chocolate fudge brownies, and bottled water & pop.

No minimum.....\$12

The New Yorker

Soup, bacon potato salad, tomato & cucumber salad. Selection of deli submarine sandwiches: Montreal smoked meat, Italian deli, roasted vegetable, turkey and swiss, BBQ chicken and cheddar. Fresh seasonal fruit, carrot cake squares & brownies. Coffee & tea.

Minimum of 15 guests\$18

Working Lunch

Gourmet sandwich platter, garden green salad with assorted dressings, bottled water, pop, coffee & tea, and choice of: potato chips, seasonal whole fruit, or freshly baked cookies.

Up to 15 people.....\$12

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HOT LUNCH



Mexican Buffet

Tortilla chips, salsa, spicy grilled pineapple, roasted corn & pepper salad, refried beans, beef tacos, chicken fajitas, tomatoes, onions & jalapenos, grated cheese, flour & corn tortillas. Raspberry & peach fruit flans. Coffee & tea.

Minimum of 15 guests**\$18**

BBQ Lunch Buffet

Garden greens with assorted dressings, Mini red potato salad, orange & pineapple salad, grilled BBQ chicken, beef burgers, roasted corn on the cob, baked potatoes. Fresh seasonal fruit, cheesecake squares. Coffee & tea.

Minimum of 15 guests**\$18**

Pizza Buffet

3 pizzas with cheese and choice of 2 toppings, tomato & cucumber salad, Caesar salad, garlic bread, vegetables & dip platter. Cookies, chocolate fudge brownies. Coffee & tea.

Minimum of 15 guests**\$17**

Pizza toppings include: pepperoni, bacon, ham, sausage, mushrooms, green & black olives, bell peppers, hot peppers, sun dried tomatoes, pineapple, cheddar, mozzarella, and feta.

Extra toppings**\$3 each**

Mediterranean Buffet

Garden greens with assorted dressings, chickpea salad, herbed grilled vegetables, feta & oregano quinoa salad, marinated chicken skewers, vegetable rice, cucumber yogurt, pita & flatbreads. Fresh seasonal fruit, lemon tarts. Coffee & tea.

Minimum of 15 guests**\$18**

Pasta Buffet

Focaccia bread, pasta salad with tomatoes & basil vinaigrette, roasted peppers & mushrooms, penne with meatballs & sausage, tortellini with spinach & garlic cream. Fresh seasonal fruit, tiramisu squares. Coffee & tea

Minimum of 12 guests**\$18**

Small Group Family Style

Cheese garlic bread, house salad with balsamic vinaigrette, grilled herb marinated chicken breast, vegetable rice, roasted balsamic vegetables. Seasonal Chef selection for dessert. Coffee & tea.

No Minimum.....**\$16**

BUFFET



Italian

Baked artisan breads & butter, Caesar salad, tomato & cucumber salad, lemon herb chickpea salad, pesto pasta salad, roasted sweet peppers, olives, pepper crusted beef with onion jus, chicken parmesan, penne in tomato basil sauce, tortellini in roasted garlic cream, dill buttered green beans, herb roasted potatoes. Fresh seasonal fruit, tiramisu cheesecake. Coffee & tea.

Minimum of 25 guests\$30

BBQ

Baked artisan breads & butter, garden salad, roasted corn & pepper salad, mango & cucumber salad, orange cranberry quinoa, 6oz NY steak, herb marinated chicken breasts, roasted vegetables, loaded baked potatoes, vegetable rice. Fresh seasonal fruit, strawberry cheesecake. Coffee & tea.

Minimum of 25 guests\$34

ENHANCEMENTS

- Poached Atlantic salmon display\$85**
- Chilled tiger shrimp\$4 pp**
- BBQ shrimp & pineapple skewers\$4 pp**
- Cheese & cracker platter\$4 pp**
- Antipasto plate.....\$5 pp**

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BUILD YOUR OWN BUFFET



All dinners are served with assorted artisan breads & butter.

SALADS

Garden greens

with assorted house made dressings

Spring vegetable couscous

Lemon herb pasta salad

Sweet potato salad

ACCOMPANIMENTS

Broccoli florets

Balsamic glazed carrots

Roasted herb potatoes

Vegetable rice

CARVING STATION

Chef carved pepper crusted sirloin of beef

PASTA

Choose one

Penne with tomato basil sauce

Cheese ravioli with spinach & garlic cream

Tortellini with mushrooms & pesto cream

DESSERTS

Fresh seasonal fruit

Selection of cheesecakes, tortes & dessert squares

HOT ENTRÉE SELECTIONS

Herb marinated roast chicken

Grilled BBQ chicken

Chicken parmesan

Atlantic salmon with tomato salsa & chive butter

Veal scallopini with mushrooms & wine gravy

Roast porkloin with honey thyme jus

BBQ beef ribs

Choose 1 entrée\$32 per person

Choose 2 entrées.....\$35 per person

Choose 3 entrées.....\$38 per person

Includes coffee & tea. Minimum of 30 guests.

ENHANCEMENTS

Poached Atlantic salmon display.....\$85

Chilled tiger shrimp.....\$4 pp

BBQ shrimp & pineapple skewers.....\$4 pp

Cheese & cracker platter.....\$4 pp

Antipasto display.....\$5 pp

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FOUR COURSE PLATED DINNER



Also available in three course.

SOUPS

Choose one

Truffled leek & mushroom

Sweet pepper & cheddar

Roasted butternut squash

with mint sour cream

Yukon potato & onion

with herbed goat cheese

SALADS

Choose one

Garden greens

Tomato, cucumber, onion & balsamic dressing

Baby spinach

Strawberries, toasted almonds, onions & raspberry vinaigrette

Mediterranean

Feta, olives, sweet peppers & oregano dressing

DESSERTS

Choose one

Strawberry cheesecake

Chocolate truffle mousse cake

Cookies 'n cream cake

Flourless chocolate torte

Gluten free

Sliced fresh fruit served with ice cream

ENTRÉE OPTIONS

All dinners are served with Chef choice starch, market vegetable & variety of artisan breads.

Includes coffee & tea.

Roasted Prime Rib\$37

Served with au jus and yorkshire pudding.

Minimum of 15 guests.

New York Strip Steak\$37

10 oz AAA with sautéed garlic mushrooms

Chicken Supreme\$29

Stuffed with asparagus & herbed goat cheese

Atlantic Salmon\$30

With lemon thyme butter & tomato salsa

Chicken Parmesan\$26

Served with penne in tomato basil sauce

Eggplant Parmesan\$24

Served with penne in tomato basil sauce

ENHANCEMENTS

Add an individual antipasto plate\$5 pp

ALL DAY MEETING



PACKAGE INCLUDES:

Meeting room rental, notepads & pens, ice water, one flip chart with markers, complimentary wireless internet, continental breakfast, morning break, lunch (coffee, tea, soft drinks, bottled water in-cluded) & afternoon break. Additional meeting room rental may apply when the Brock Ballroom is required.

Minimum of 12 guests\$45

Continental Breakfast

Fresh sliced seasonal fruit, flavoured yogurts, assorted cold cereals, bakery fresh cinnamon buns, danishes, muffins & croissants, butter and fresh fruit preserves. Assorted juices, coffee & tea.

Add \$4.00 per person for All Canadian Breakfast Buffet

Morning Break

Freshly baked fruit loaves or Banana Loaf.
Coffee & Tea Refresh.

Afternoon Break

Choose one of the following:

Freshly baked cookies
Chocolate fudge brownies
Potato chips

Coffee & Tea Refresh. Includes soft drinks and bottled water.

LUNCH OPTIONS

Includes soft drinks and bottled water.

Option One

Daily soup, red skinned potato salad, mixed green salad, pesto pasta salad, assorted sandwiches & wraps. Fresh seasonal fruit, Nanaimo bars.

Option Two

Focaccia bread, mixed green salad, penne with meatballs & sausage, tortellini with spinach & garlic cream. Fresh seasonal fruit, tiramisu cake.

Option Three

3 pizzas with cheese and 2 toppings each, tomato & cucumber salad, Caesar salad, garlic bread, vegetables & dip. Freshly baked cookies, carrot cake squares.

Option Four

Mixed green salad, chickpea salad, herbed grilled vegetables, feta & oregano quinoa salad, marinated chicken skewers, vegetable rice, cucumber yogurt, pita & flatbreads. Fresh seasonal fruit, lemon tarts.

RECEPTION



Assorted Hors D'Oeuvres \$135 (100 pieces)

Broccoli poppers, mini quiche, breaded shrimp, honey garlic meatballs & spanakopitas

Deluxe Hors D'Oeuvres \$160 (100 pieces)

Mini sausage rolls, bacon wrapped scallops, fried brie, mini beef wellington & marinated chicken skewers

Canapes \$155 (100 pieces)

Roma tomato & bocconcini on pesto toast, caramelized onions & cream cheese on crostini, smoked salmon with dill cream cheese on cucumber rounds, brie & strawberry on wheat crackers, ham & goat cheese spirals

Pizza \$28 each

(With cheese and 2 toppings of your choice)

Toppings: Mushrooms, pepperoni, bacon, ham, sausage, pineapple, hot peppers, black or green olives, sweet peppers, sundried tomatoes, feta & extra cheese (cheddar or mozzarella)

Extra toppings \$3 each

Gourmet Sandwiches

(Served on assorted wraps & breads)

Prosciutto, swiss & pesto, roast beef with caramelized onion & dijon mayo, maple chicken salad with grilled vegetable & feta, turkey, paprika mayo & roasted peppers

Small (20 guests) \$85

Medium (30 guests) \$110

Large (50 guests) \$150

Sandwich Platters

(Served on assorted wraps & breads)

Selection of egg salad, tuna salad, roast beef, turkey & swiss, ham & cheddar

Small (20 guests) \$60

Medium (30 guests) \$95

Large (50 guests) \$135

REFRESHMENTS

Coffee & Tea

(8 cups) \$16 per pot

(24 cups) \$42 per urn

Milk \$3.50 each

..... \$14 per 60 oz pitcher

Fruit Juice \$3.50 each

..... \$14 per 60 oz pitcher

Soft Drinks \$3 each

..... \$12 per 60 oz pitcher

Bottled Water \$3 each

Perrier Water \$3.50 each

RECEPTION



COLD CANAPES

Per dozen

Caramelized onions & cream cheese on crostini.....\$16

Smoked salmon with dill cream cheese on cucumber\$22

Ham & asparagus goat cheese spirals.....\$16

Tomato bocconcini skewers.....\$16

Brie & strawberry on wheat crackers\$16

Crab salad on sundried tomato pesto crostini\$22

Truffled mushroom and asparagus.....\$18

Mango beef canapé\$22

Marinated mushroom with garlic cream cheese on rye crostini.....\$18

Mini red skins potato stuffed with grainy mustard, cheddar & smokey bacon\$22

Assorted Cheese & Cracker Tray

Domestic & Imported

Small (30–40 guests) \$125

Large (50–75 guests) \$225

Market Vegetables with Maple Ranch Dip

Small (20 guests)..... \$35

Medium (30 guests) \$65

Large (50 guests)..... \$115

Fruit Display with Caramel Yogurt Dip

Small (30–40 guests) \$125

Large (50–75 guests) \$225

HOT HORS D'OEUVRES

Per dozen

Mini beef wellingtons\$22

Chicken satays.....\$24

Mini quiche\$16

Spanakopita\$16

Sweet & sour meatballs\$16

Bacon wrapped scallops\$26

Coconut shrimp\$16

Fried brie\$16

Mini crab cakes.....\$22

Lobster phyllo rolls\$22

BEVERAGES



Option 1\$38

Unlimited wine served with dinner

5 hour bar: Includes basic bar brands, house wine, domestic beer

Liqueurs (Amaretto, Baileys, Sambuca, Kahlua)

Bar opens for 1 hour prior to dinner & 4 hours after dinner

Option 2\$42

Unlimited wine served with dinner

6 hour bar: Includes basic bar brands, house wine, domestic beer

Liqueurs (Amaretto, Baileys, Sambuca, Kahlua)

Bar opens for 1 hour prior to dinner & 5 hours after dinner

HOST BAR

Bar Brands, 40 oz. Bottle\$140

Rye, Rum, Gin, Vodka, Scotch

Premium Brands, 40 oz. Bottle\$160

Canadian Club Whiskey, Absolute Vodka

CASH BAR

Rye, Rum, Gin, Vodka, Scotch\$5.75

Premium brands

Prices Vary

Peppermint and Peach Schnapps.....\$6.50

Baileys, Kahlua\$6.50

Drambuie\$6.50

Cointreau\$6.50

Grand Marnier\$7.50

Courvoisier and Remy Martin\$7.50

House Wine by the Glass\$7.00

House Wine by the Bottle \$29.00

Domestic Beer\$5.75

Imported Beer\$6.75

COGNACS & LIQUEURS

Sambuca.....\$85

Schnapps.....\$85

Amaretto\$85

Kahlua\$125

Baileys.....\$140

Drambuie\$140

Grand Marnier.....\$160

Courvoisier or Remy VS.....\$160

BEER

Domestic\$5.25

Imported Beer\$6.25

HOUSE WINE

Glass.....\$7

Bottle.....\$29

NON ALCOHOLIC BEVERAGES

Molson Exel\$3.50

Perrier\$3.50

Bottled Water\$2.50

Non Alcoholic Punch Fountain (serves 80).....\$75

with Rum or Vodka\$125

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BEVERAGES



RED WINE

Vineland Estates Cabernet Franc.....\$33
Aromas of black fruit, dried herb, plum & pepper

Peller Family Series Cabernet Merlot\$33
Black cherry, tobacco, pepper, black tea & blueberry

Red House Wine Company\$33
Cabernet Shiraz

Iniskillen—Niagara Series Pinot Noir\$31
Red berry with hints of leather & tobacco aroma

Trius Cabernet Sauvignon.....\$33
Black currant, cedar & vanilla with a touch of pepper

Megalomaniac Homegrown Red.....\$33
A Bordeaux styled red with blackberry and subtle spices

HOUSE WINE

Jackson Triggs Chardonnay.....\$29
Light vanilla, oak & fruit aroma, with ripe apple

Jackson Triggs Shiraz.....\$29
Vibrant red colour & bouquet of berries and herbs

OPEN Sauvignon Blanc\$29
Fresh citrus, floral aromas & flavours of tropical fruit

OPEN Merlot.....\$29
Lush aroma of dark fruit & spice with a smooth finish

WHITE WINE

Vineland Estates Semi Dry Riesling.....\$33
Delicate floral citrus, apple & peach aroma

Vineland Estates Unoaked Chardonnay\$33
Concentrated citrus & green apple aroma

Peller Estates—Family Series Chardonnay ..\$33
Sweet apple, touch of peach & oak

Inniskillen—Niagara Series Pinot Grigio\$31
Aromatics of green apple and lemon lime

White House Wine Company.....\$33
Riesling Pinot Grigio

OPEN Riesling Gewürztraminer\$31
Clear, pale straw colour, floral & hints of peach

Trius Sauvignon Blanc.....\$36
Citrus, green apple, spring blossoms & grassy notes

Megalomaniac Homegrown White.....\$33
A fruity wine with melon, lemon, honey suckle, peach and orange

SPARKLING/ROSE

Megalomaniac Pink Slip Rose.....\$38
Aromatic strawberry, mint and subtle spice notes with lavender

OPEN Sparkling.....\$33
Baked apple cinnamon, pear & a hint of citrus