



FALLSVIEW CASINO RESORT

## *Weddings by the Falls*

Fallsview Casino Resort offers fabulous  
Wedding Enhancement packages designed to suit your personal tastes and needs.\*

### *Package Includes:*

Non-Spirited Exotic Fruit Punch for the Cocktail Reception

Your Choice of Hot & Cold Hors D'oeuvres from our Classic Menu Selection\*\*

Choice of a Beautifully Appointed Plated Dinner, Customized to your Personal Tastes  
From our Wide Selection of Inspired Wedding Menus

Complimentary Late Night Coffee & Tea Station,  
Petit Four, Display of Sliced Fresh Fruit with Dipping Sauce  
Complimentary Cake Cutting & Service

Elevated Head Table Presentation, Elegant Votive Candles,  
Customized Table Menu Cards,  
FCR Standard Floor Length Table Linens with Matching Napkins \*\*\*

Speaker Podium with Microphone Linked to House System

Complimentary Ballroom and Foyer for  
Reception and Dinner

**\$15.00 per person**  
**(50 guests minimum)**

*\*based on minimum \$48.00 menu choice*

*\*\*based on a maximum of 3 pieces per person*

*\*\*\* standard white only, other colours available at surcharge*

### *Host Bar Packages\** *(50 guest minimum)*

Three (3) Hours Host Bar Service	\$ 35.00 <i>per person</i>
Four (4) Hours Host Bar Service	\$ 38.00 <i>per person</i>
Five (5) Hours Host Bar Service	\$ 43.00 <i>per person</i>

Host Bar Package includes Domestic Beer, House Spirits, Maximum  
of 4 Bottles of House Wine per 10 guests, Non-alcoholic Beverages\*\*

*\* AGCO regulation dictates host bar packages available only if 51% or greater of total bill represents food costs*

*\*\*Host Bar Packages consists of regulatory restrictions and does not represent an "Open/Unlimited Bar" policy*

*\*\* FCR is in strict accordance with AGCO rules and regulations*

*\*\*FCR reserves the right to refuse service at any given time.*

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08/16/2008



## *A la Carte Plated Dinners*

All Dinners are served with Assorted Fresh Breads,  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

### *Appetizers*

Corn Ravioli with Cherry Tomato & Basil Fondue  
**\$8.00 Per Person**

Peppered & Chilled Atlantic Salmon with Cucumber Linguini, Citrus Crème Fraîche &  
Tomato Water  
**\$8.00 Per Person**

Smoked Chicken & Papaya Salad with Lime & Cilantro Emulsion  
**\$10.00 Per Person**

Ashed Goats Cheese & Watermelon Salad Micro Seedlings, Extra Virgin Olive Oil &  
Balsamic Drizzle  
**\$10.00 Per Person**

Dungeness Crab & Avocado Tian with Citrus Emulsion & Sweet Pea Seedlings  
**\$14.00 Per Person**

Chilled Jumbo Prawn Cocktail with Tomato Horseradish Sauce & Mesculin Greens  
**\$14.00 Per Person**

Traditional Antipasto Plate with Cured Italian Meats, Marinated Olives, Grilled Vegetables &  
Assortment of Italian Cheeses  
**\$14.00 Per Person**

### *Soups*

*(All Soups Can Be Served En Crouté, \$1.00 Surcharge)*

Potato, Brie & Celeriac Puree  
**\$6.00 Per Person**

Roasted Sweet Pepper & Roma Tomato Bisque  
**\$7.00 Per Person**

Cream of Broccoli  
**\$7.00 Per Person**



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***Soups***

Classic French Onion Soup Flavoured with Bourbon  
***\$7.00 Per Person***

Wild Mushroom Bisque with Thyme Crème Fraîche  
***\$8.00 Per Person***

Country Beef & Barley Soup  
***\$8.00 Per Person***

Butternut Squash & Granny Smith Apple Soup  
***\$8.00 Per Person***

Chilled Gazpacho with Olive & Oil Herb Shrimp  
***\$9.00 Per Person***

Lobster Bisque with Jump Fried Rock Shrimp  
***\$12.00 Per Person***

***Salads***

Chef's Market Salad, Cucumber, Carrot & House Dressing  
***\$7.00 Per Person***

Baby Spinach, Apple, Mint, Oka Cheese with Dried Cranberry & Pommery Mustard Dressing  
***\$9.00 Per Person***

Bouquetier of Baby Greens, Cucumber Ribbon, Heirloom Tomatoes, Jalapeno Flatbread with Champagne Vinaigrette  
***\$9.00 Per Person***

Build Your Own Caesar Salad  
***\$9.00 Per Person***

Deconstructed Greek Salad  
***\$10.00 Per Person***

Frisée Lettuce, Cabernet Poached Pears, Roquefort Cheese, Spiced Pecans with Aged Port Wine Reduction  
***\$10.00 Per Person***

Roma Tomato, Baby Mozzarella Cheese, Micro Baby Greens with Balsamic Dressing  
***\$12.00 Per Person***

Asparagus Salad & Enoki Mushrooms on Greens with Soya Truffle Vinaigrette  
***\$14.00 Per Person***

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### *Entrées*

Eggplant Parmesan, Ricotta Cheese & Basil Scented Tomato Sauce  
Topped with Parmesan Cheese  
***\$22.00 Per Person***

Pan Seared Free Range Chicken Breast, Herb Roasted Fingerling Potatoes,  
Seasonal Vegetables & Red Wine Jus  
***\$26.00 Per Person***

Grilled Poached Atlantic Salmon, Whipped Garlic Potatoes, Seasonal Vegetables &  
Chive Buerre Blanc  
***\$26.00 Per Person***

Oven Roasted Pork Tenderloin, topped with Goat's Cheese & Sautéed Spinach,  
Mashed Potatoes & Sour Cherry Glaze  
***\$30.00 Per Person***

Panko & Herb Crusted Grouper, Roasted Root Vegetables, Carrot & Cardamom Broth  
***\$32.00 Per Person***

Red Pepper & Garlic Crusted Tenderloin of Beef, Gratin Potatoes, Broccolini &  
Baco Noir Demi Glace  
***\$36.00 Per Person***

Five Spice Rack of Lamb, Haricot Vert, Red Skin Baby New Potatoes & Merlot Demi Glace  
***\$38.00 Per Person***

Duet of Ancho Rubbed Beef Tenderloin & Pistachio Crusted Chicken Breast, Apple &  
Mascarpone Risotto, Port Wine Jus  
***\$42.00 Per Person***

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### *Decadent Desserts*

Trio of Cheesecake Lollipops (Coffee, Strawberry & Grand Marnier)  
White Chocolate & Cranberry Terrine  
Toblerone Pyramid & Bailey's Anglaise  
Apple Frangipane Tart with Smoked Maple Cream  
Lemon Steamed Meringue, Strawberry Mint Broth & Poppy Seed Cake  
Chocolate Terrine Three Ways with Bailey's Anglaise  
Baked Passion Fruit Tart with Milk Chocolate Cream  
Hazelnut Milk Chocolate Crème Brûlée

***\$10.00 Per Person***

### *Specialty Desserts*

Brûlée Two Ways, Passion Fruit & Kaluha  
White Chocolate, Caramelized Banana & Pecan Bundles with Sugar Shards & Citrus Sauce  
Peach Napoleon with Honey Pecan Ice Cream & Preserved Blackberries  
Chocolate Mousse with Candied Popcorn

***\$14.00 Per Person***

### *Designer Desserts*

Chocolate Sampling (Created to your tastes)  
Caramel Sampling (Created to your tastes)  
Pastry Chef's Special Creation

***Price based on creation***



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## *Chef's Plated Dinner Suggestions*

All Dinners are served with Assorted Fresh Breads,  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

### *Menu 1*

Leamington Tomato & Red Pepper Bisque with Vegetable Confetti  
Baby Spinach, Apple Crisp, Shaved Red Onion & Fresh Mint Vinaigrette

Smoke Roasted Free Range Chicken Breast, Crispy Potato Cake,  
Cassoulette of Vegetables & Cranberry Shallot Tea Essence

Mango Chocolate Delice & Praline Crisp

*\$48.00 Per Person*



### *Menu 2*

Porcini Mushroom Soup with Crème Fraîche

Mesculun Greens with Cider Dressing & Jalapeno Flatbread

Butter Poached Salmon, Fingerling Potatoes, Leek Fondue & Citrus Emulsion

Mocha Vanilla Cheesecake with Berry Compote

*\$48.00 Per Person*





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***Menu 3***

Five Onion & Garlic Soup Scented with Thyme

Classic Caesar Salad with Focaccia Croutons

Grilled Corn Fed Chicken Breast with Tiger Prawn, Lemon, Sweet Potato & Corn Risotto,  
Broccolini & Rosemary Reduction

Maple Tiramisu

***\$58.00 Per Person***



***Menu 4***

Sweet Pea Bisque

Baby Frisée & Endive Lettuce with Shaved Pecorino, Pearl Tomatoes & Champagne Vinaigrette

Seared Alberta “AAA” Beef Tenderloin, Porcini Mushroom Mash,  
Roasted Vegetables & Port Wine Jus

Chocolate Toblerone Mousse with Bailey’s Cream

***\$60.00 Per Person***



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## *Signature Plated Dinners*

All Dinners are served with Assorted Fresh Breads,  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

### *Taste of Canada*

Warm Oka Cheese, Onion & Leek Tart  
Okanogan Apple Cherry Chutney

Smoked Buffalo Tail Consommé  
Garnished with Manitoba Wild Rice Gnocchi

Ontario Peach & Ice Wine Sorbet

Crusted Alberta Beef Tenderloin with Maple Juniper Jus  
Yukon Potato & Chive Galette

Wild Berry Meringue with Rhubarb & Berry Broth

Chocolate Truffles

***\$81.00 Per Person***



### *Taste of Ontario*

Warm Asparagus & Muskoka Morel Salad  
Butternut Squash Ravioli

Ontario Pigeon Consommé  
Smoked Duck & Young Pea Sprouts

Niagara Peach & Chardonnay Salad

Delft Blue Farms Ontario Veal with Preserved Blackberries  
Rosemary Onion Tart, Spring Vegetable,  
Ribbons of Cold Preserved Cider Jus

Smoked Maple Mousse with Streusel Crusted Apricots, Praline  
Chocolate Fondue & Local Berries

***\$85.00 Per Person***

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### *Taste of Alberta*

Alder Wood Smoked Peppered Winkler Ostrich Carpaccio with  
Yellow Foot Mushroom Salad & High Bush Berry Vinaigrette

Medley of Baby Greens with Crumbled Snow Goat's Cheese  
Chokecherry Dressing

Butter Roasted Fresh Lake Bass & Northern Arctic Char  
with Citrus & Fennel Sauce

Crabapple Sorbet

Roasted Rack of Lamb with Parsnip & Rosemary Bread Pudding  
Native Black Mustard & Whiskey Sauce

Almond Maple Leaf Tuile Filled with Birch Syrup Mousse  
Saskatoon Berry Compote

***\$98.00 Per Person***





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## *Themed Dinner Buffets*

*(Minimum of 75 People)*

### *Tijuana Experience*

Southwestern Black Bean Soup

Garden Greens with Assorted Dressings

Roasted Corn & Sweet Pepper Salad

Chili Spiced Five Bean Salad

Red Onion & Melon Salad

Red Skin Potato Salad with Chorizo Sausage



### *Entrée Selection*

Mexican Chili Served with Blue Corn Chips

Corn Crusted Breast of Chicken

Beef & Chicken Fajitas with Roasted Onion & Peppers

Seared Salmon with Tequila Lime Sauce

Vegetarian Quesadillas

Mexican Rice

Chef's Medley of Vegetables

Assortment of Freshly Baked Breads and Rolls with Butter



### *Dessert Buffet*

Strawberry Margarita Cheesecake,

Chocolate Taco's, Churros, Cannoli & Buñuelos

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**\$59.00 Per Person**





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### *Golden Lotus Signature Buffet*

Assorted House Made Sushi & Maki Rolls  
Mixed Seasonal Greens with an Assortment of Dressings  
Mandarin Orange & Almond Salad  
Imperial Salad



#### *Entrée Selection*

Har Kow  
Shui Mei  
Deep Fried Shrimp Dumplings  
Vegetable Spring Rolls  
BBQ Spare-Ribs  
Crispy Chicken  
Filet of Beef Stir Fry with Mushrooms  
Shrimp Fried Rice



#### *Dessert Buffet*

Selection of Fruit Tarts, Fortune Cookies, Tortes & Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

***\$55.00 Per Person***



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### *Asian Experience*

Assorted House Made Sushi & Maki Rolls  
Ginger Marinated Beef Salad  
Stir Fry Noodle Salad  
Mixed Baby Greens with Mandarin Orange & Ginger Dressing



### *Entrée Selection*

Har Kow  
Shui Mei  
Peking Duck  
Roast Suckling Pig  
Seafood in Spices  
Chinese Filet Mignon  
Swatonese Chicken  
Billionaire Fried Chicken



### *Dessert Buffet*

Selection of Fruit Tarts, Fortune Cookies, Tortes & Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

***\$85.00 Per Person***





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## ***Classic Dinner Buffet***

*(Minimum of 50 People)*

Assortment of Freshly Baked Breads & Rolls with Whipped Butter

### ***Salads***

Hand Selected Seasonal Baby Greens & Romaine Leaves

Country Style Coleslaw

Three Potato Salad with Stone Mustard Dressing

Greek Salad

Mediterranean Pasta Salad

Market Fresh Vegetables



### ***Entrée Selection***

Carved Roasted Beef with Red Wine Jus

Oven Roasted Chicken with Chasseur Sauce

Pan Seared Atlantic Salmon with Mandarin Cream

Penne Pasta, Portobello Mushrooms, Artichokes, Red Peppers in a Rose Sauce

Buttered Seasonal Vegetables

Oven Roasted Potatoes

Steamed Rice Pilaf



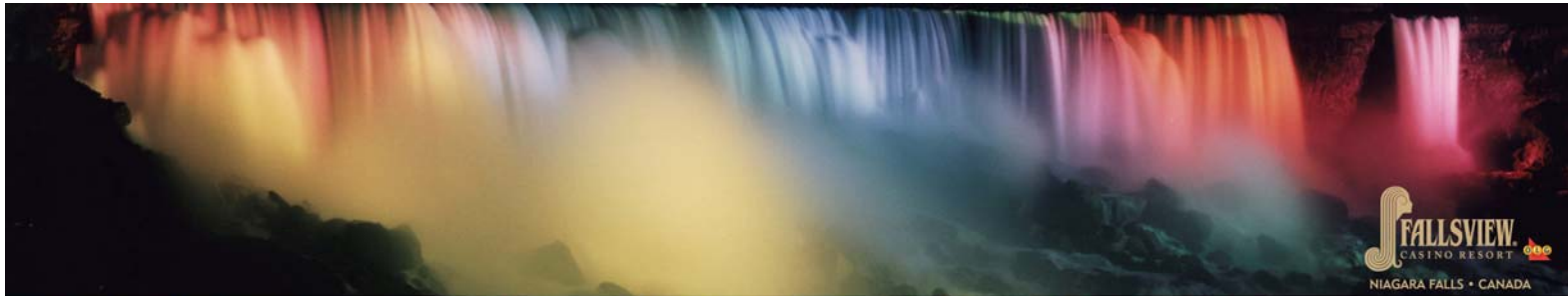
### ***Dessert Buffet***

Assorted Mini Pastries, Selection of Pies, Cakes & Parfaits

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

***\$40.00 Per Person***





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### ***Fallsview Signature Buffet***

*(Minimum of 50 People)*

#### ***Salads***

- Classic Caesar Salad with Parmesan Croutons
- Ontario Greens with Assorted Dressings & Condiments
- Yukon Pommery Mustard Potato & Chive Salad
- Organic Spinach Salad
- Penne Pasta Salad with Feta Cheese, Red Onions & Kalamata Olives
- Grilled Vegetable Antipasto with Dried Meats, Cheeses & Dips
- Hummus and Baba Ghanoush
- Platter of Smoked Canadian Fish
- Assorted Freshly Baked Breads & Rolls with Butter, Olive Oil & Tapenade



#### ***Entrée Selection***

- Pre-carved Peppercorn Crusted Alberta Beef with Wild Mushroom Ragout
- Herb Crusted Chicken Breast with Rosemary Jus
- Grilled Grouper, Baby Bok Choy with Citrus Chive Buerre Blanc
- Baked Tri-Colour Tortellini Topped with Mozzarella, Roasted Red Peppers & Caramelized Onions
- Vegetable Medley
- Sweet Potato & Yukon Potato Gratin



#### ***Dessert Buffet***

- Assorted Mini Pastries, Selection of Pies, Cakes & Parfaits
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea

***\$62.00 Per Person***





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## *Children's Menu*

*(12 and under)*

### *Appetizer/Starter*

Soup du Jour  
**or**  
Tossed Salad with Ranch Dressing



### *Entrées*

(select one of the following)

Chicken Fingers & French Fries with Plum Sauce  
Personal Pizza – Cheese & Pepperoni  
Penne Pasta with Tomato Sauce



### *Dessert*

Ice Cream Sundae

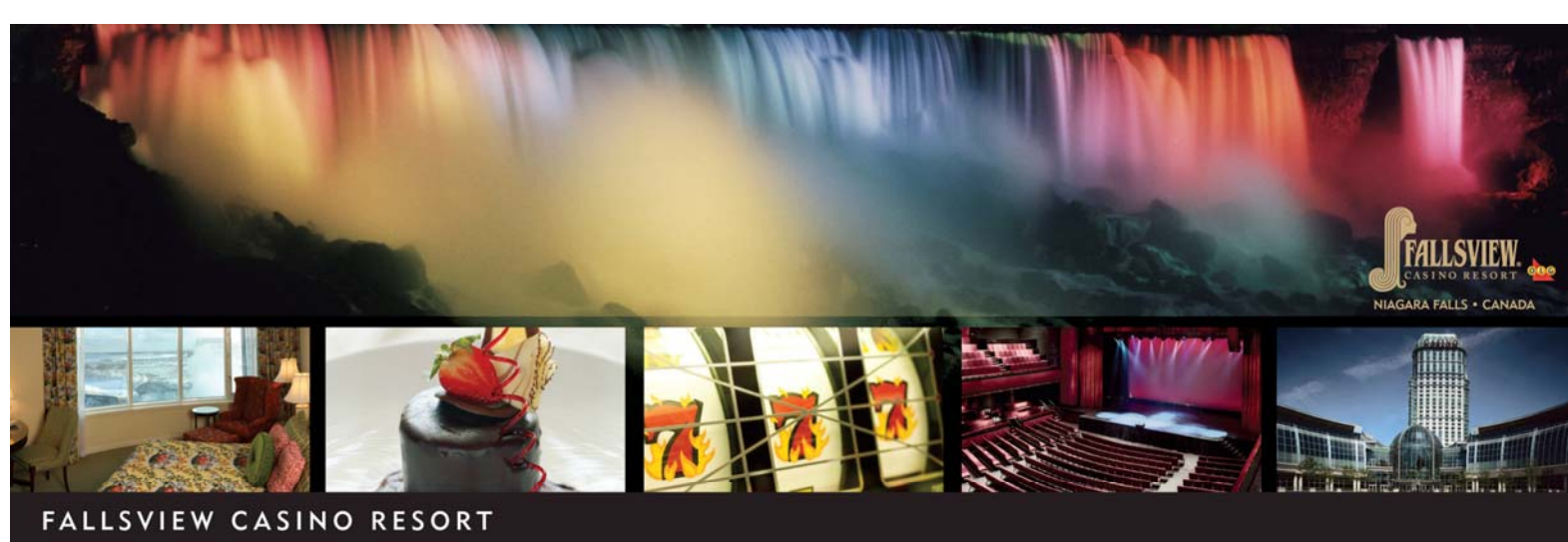


### *Beverages*

Milk, Chocolate Milk, Juice or Soft Drinks  
Soft Drinks throughout the event

***\$ 17.95 per person***

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## *Reception Menus*

### *The Canadian Experience*

*(Minimum of 100 People)*

#### *East Coast*

Prince Edward Island Malpeque Oysters served on Ice  
 Warm Newfoundland Fish Cakes with Green Tomato Chow-Chow  
 Marinated East Coast Scallops & Mussels in a Fennel & Citrus Vinaigrette  
 Shrimps Flambé with Canadian Rye Whiskey  
 Sliced Smoked Pheasant Breast with Young Spring Sprouts  
 Oka Cheese & Leek Tartlet

#### *West Coast*

BC Macintosh Apple Roasted Fennel Salad  
 Sugar Beet, Red Onion & Candied Walnuts  
 Dungeness Crab Cakes with Okanagan Fruit Salsa  
 Pacific Smoked & Native Cured Salmon with Basil Croutons  
 Sweet Grass Salt Spring Island Rack of Lamb Glazed with Fireweed Honey & Rosemary Jus

#### *Central Canada*

Wild Mushroom & Thyme Bouchées  
 Ontario Wild Boar with Rosemary Buttermilk Scones & Apple Cherry Relish  
 Roasted Lake Pickerel with Pancetta, Fresh Buffalo Mozzarella & Roma Tomatoes  
 Gravalox of Arctic Char with Maple Cornbread

#### *Prairies*

Caribou Tatare on Wild Rice Bannock with Saskatoon Mountain Snow Goat Cheese  
 And Cranberry Confit Truffles  
 Maple Ridge Ostrich Carpaccio with Hot House Sweet Pepper Aioli  
 Alberta Hip of Beef

#### *Desserts*

Cracked Wheat Teepee filled with Birch Syrup Mousse on a High Bush Berry Compote  
 Selection of Cakes & Tortes  
 Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**\$100.00 Per Person**

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## *Reception Stations*

### *From the Carvery*

*(Includes Carver)*

*All carved items are served with accompanying garnishes.*

#### *Hip of Beef*

Slow Roasted Hip of Beef served with Herbed Jus, Condiments & Dollar Buns  
*(Serves 100 Guests)*

**\$850.00**



#### *Roast Turkey*

Roasted Double Breast of Turkey served with Cranberry Relish, Natural Jus & Dollar Buns  
*(Serves 30 Guests)*

**\$200.00**



#### *Whole Smoked Ham*

With Maple Glaze, Dijon Mustard & Fresh Rolls  
*(Serves 40 Guests)*

**\$300.00**



#### *Roasted Sirloin of Beef*

With Peppercorn Sauce, Condiments & Kaiser Rolls  
*(Serves 20 Guests)*

**\$400.00**





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***Peking Duck Station***

Chinese Peking Duck

Served with Mushu Pancakes, Hoisin Sauce, Green Onions & Julienne of Cucumber  
(Serves 20 guests)

**\$200.00**



***Pasta & Risotto Station***

*(Minimum 50 guests)*

Choose Two Pastas & Two Sauces

OR

One Pasta with a Sauce & One Risotto

**Pastas:**

Wild Mushroom Agnolotti, Goat Cheese & Chive Gnocchi, Penne, Seashell Pasta

**Sauces:**

Smoked Red Pepper Sauce, Tomato Pesto Sauce, Lemon Chive Cream Sauce, Spicy Meat Sauce

**Risotto:**

Risotto Classic, Parmesan, Arugula Porcini Mushroom Risotto with Truffle,  
Squash Risotto with Duck Confit & Onion Marmalade

**\$15.00 Per Person**



**PIZZA**

Gourmet Pizzas to Include:

Pepperoni, Roasted Garlic & Olives

Roasted Peppers, Dried Tomatoes, Mushrooms, Onions, Mozzarella & Baby Shrimps

*(Based on 2 Slices of Pizza per Person, Minimum 20 Guests)*

**\$10.00 Per Person**





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### ***Sushi Bar with Wasabi & Pickled Ginger***

California Roll	\$3.00
Cucumber Roll	\$3.00
Shrimp Roll	\$4.00
Spicy Tuna Roll	\$4.00
Sea Urchin	\$5.00
Eel	\$5.00

Let us provide a Custom Sushi Station with a Chef for \$30.00 Per Hour



### ***Caviar Station***

Caviar Presented on Ice Served with Crème Fraîche, Lemon Chopped Onions, Sieved Egg, Lemon Dill Blini & Potato Pancakes

Iranian Beluga	Market Price
Iranien Ossetra	Market Price
Iranien Sévruga	Market Price
Salmon Caviar	Market Price



*Experience the Creative Touch of our Food Artists by Highlighting Your Reception  
Ask about our Custom Ice Carving Creations such as Chilled Vodka in a Flower Ice Carving  
Priced per Bottle & Bowl*

## ***Reception Enhancements***

### ***Italian Antipasto***

Assortment of Cured Meats, Grilled Vegetables, Olives & Pickles,  
Imported & Domestic Cheeses  
Sliced Italian Breads  
**\$12.00 Per Person**



### ***Smoked Seafood Display***

Side of Smoked Salmon, River Trout, White Fish Scallops, Mussels, & Shrimps  
Chopped Egg Whites, Crème Fraîche, Red Onions,  
Capers & Mini Bagels  
**\$35.00 Per Person**

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***Smoked Salmon***

Served with Bermuda Onions, Capers & Fresh Lemon  
(Serves 30 Guests)  
**\$250.00**



***Jumbo Shrimp Display***

Pyramid of Jumbo Shrimp with Cocktail Sauce  
(100 Pieces)  
**\$300.00**



***A Display of Oysters on the Half Shell***

Display of Fresh Oysters on Ice  
(Minimum of 50 Pieces)  
**Market Price**



***Fresh Seafood Served on Ice***

Jumbo Shrimp  
Crab Claws  
Green Lip Mussels  
Served Fresh Lemons, Limes, Cocktail Sauce,  
Sherry Vinegar Shallots, Tabasco & Worcestershire Sauce  
**\$3.00 Per Piece**  
(Minimum 25 Guests)



***Domestic & Imported Cheese Display***

Grapes, Baguettes & Crackers  
**\$12.00 Per Person**





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***Market Fresh Crudités***

Assorted Dips & Vegetable Chips

***\$8.00 Per Person***



***Pita Crisps & Dips***

Hummus & Baba Ghanoush with Pita Crisps

***\$7.00 Per Person***



***Sliced Seasonal Fresh Fruit***

Fresh Sliced Fruit with Honey Yogurt Dip

***\$9.00 Per Person***



***A Selection of Mini French Pastries***

Chef's Selection of Decadent Sweets

***\$36.00 Per Dozen***



***Custom Ice Designs***

*Have a custom In House Ice Carving Created to suit your Event.*

*We are able to create Company Logos, Seafood Displays and a wide range of Elegant Displays to make your buffet look Extraordinary.*

*Prices will vary according to your needs.*



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## *Reception Hors D'oeuvres*

### *Classic Hors D'Oeuvres Selection*

#### *-Cold-*

- Seared Salmon Tataki on Cucumber, Wasabi Cream
- Mini Caprese Salad
- Alberta Beef Carpaccio Horseradish Crostini, Shaved Parmesan
- California Rolls with Pickled Ginger & Soya Sauce
- Watermelon & Goat Cheese Brochettes
- Roasted Red Pepper Roulade with Prosciutto & Basil Pesto



#### *-Hot-*

- Beef Satay with Tamarind BBQ Sauce
- Mini Spicy Chicken Quesadilla
- Vegetarian Spring Rolls
- Wild Mushroom & Thyme Quiche
- Vegetable Samosa with Yogurt Dip
- Chicken Brochette with Red Pepper Aioli



***\$ 36.00 Per Dozen***



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## *Deluxe Hors D'Oeuvres Selection*

### *-Cold-*

Lobster Gazpacho  
Fig, Goats Cheese & Proscuitto Marinated in Balsamic  
Marinated Diver Scallop, Spiced Apple Chutney, Lotus Root Chip  
Papaya & Crab Brioche  
Shrimp Salad, Artichoke & Mango  
Pickled Cantaloupe & San Danielle Proscuitto



### *-Hot-*

Coconut Fried Shrimp, Orange Ginger Dipping Sauce  
Grilled Portobello Mushrooms, Roasted Pepper Relish  
Baby Lamb Chops, Grainy mustard Jus  
Mini Crab Cakes & Cajun Rémoulade  
Baked Cambozola & Spinach in Pastry Bundles  
Marinated & Grilled Vegetable Brochette



***\$42.00 Per Dozen***

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## *Banquet Bar Services*

### **Cash Bar\***

Should bar sales not exceed \$350.00, a Bartender & Cashier labour fee of \$35.00 per person per hour (minimum four hours) will be applied.

House Liquor	\$5.75
Premium Liquor	\$6.90
Domestic Beer	\$5.00
Imported Beer	\$6.00
House Wine	\$6.00
Imported Liqueurs	\$7.30
Cognac V.S.	\$6.90
Cognac V.S.O.P	\$8.65
Soft Drinks	\$3.00
Bottled Spring Water	\$3.00
Sparkling Water	\$3.45

### **Host Bar**

Should bar sales not exceed \$350.00, a Bartender & Cashier labour fee of \$35.00 per person per hour (minimum four hours) will be applied.

House Liquor	\$5.00
Premium Liquor	\$6.00
Domestic Beer	\$4.35
Imported Beer	\$5.20
House Wine	\$5.20
Imported Liqueurs	\$6.35
Cognac V.S.	\$6.00
Cognac V.S.O.P	\$7.50
Soft Drinks	\$2.50
Bottled Spring Water	\$2.50
Sparkling Water	\$3.00

\* Cash Bar prices are inclusive of applicable taxes





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## *Banquet Wine List*

### *White Wines*

House White, Niagara, VQA (Seasonal)	\$30.00
Chardonnay, Heritage, Peller Estates, Niagara, VQA	\$33.00
Bolla Soave Classico, Italy	\$33.00
Sauvignon Blanc, Colio, CE	\$35.00
Pinot Gris, J&F Lurton, Argentina	\$35.00
Riesling, Off Dry, Cave Spring, Niagara, VQA	\$38.00
Sauvignon Blanc, Diamond, Rosemount, Australia	\$42.00
Sauvignon Blanc, Colio, CEV	\$50.00

### *Red Wines*

House Red, Niagara, VQA (Seasonal)	\$30.00
Cabernet Franc, Inniskillin, Niagara, VQA	\$38.00
Merlot Reserva, Santa Carolina, Chile	\$38.00
Zinfandel, Rancho Zabaco Dancing Bull, USA	\$38.00
Merlot, Colio, CE	\$38.00
Cabernet, Peninsula Ridge, Niagara, VQA	\$38.00
Cabernet Merlot, Penfolds Koonunga Hill, Australia	\$44.00
Chianti Classico, Ruffino Aziano, Italy	\$55.00
Cabernet Franc, Colio, CEV	

### *Sparkling Wines & Champagnes*

Asti-Spumante, Martini and Rossi, Piedmont, Italy	\$35.00
Sparkling Brut, Jackson Triggs, Niagara, VQA	\$65.00
Moet & Chandon, White Star, Extra Brut	\$120.00
Veuve Cliquot Brut Champagne	\$135.00
Moet & Chandon, 1995, Dom Perignon	\$350.00
Crystal Brut, Louis Raederer	\$425.00

### *Dessert Wines*

Vidal, Ice Wine, Vineland Estates, Niagara, VQA	\$90.00
Cabernet Franc, Ice Wine, Magnotta, Niagara	\$95.00
Riesling, Ice Wine, Inniskillin, Niagara, VQA	\$120.00

Prices quoted are in Canadian Funds, subject to applicable taxes and 15% gratuities, and are subject to change without notice.  
17.08.08



## *Planning Checklist*

*When planning your event, be sure to contact your Catering & Conference Services Team member to assist in the process. The Fallsview Casino Resort Catering & Conference Services Team has a cast of dedicated professionals ready to help you arrange a seamless and successful experience. Be sure to use this Planning Checklist as a helpful tool to get you started.*

➤ Program Schedule/Agenda	➤ Room Set-ups and Staging
➤ Menu Selection and Planning	➤ Audio Visual Equipment
➤ Bar Requirements and Selections	➤ Music and Entertainment/SOCAN
➤ Late Night Services/Coffee & Dessert	➤ Move-in/Move-out Procedures & Requirements
➤ Special Themes/ Special Décor	➤ Guest List
➤ Special Linens and Chair Covers	➤ Parking and VIP Valet
➤ Table Decorations	➤ Transportation/Shuttle Services
➤ Party Favours	➤ Rooming Lists
➤ Printed Materials Including Menus & Programs	➤ Room Drops for guests staying at hotel
➤ Seating Arrangements	➤ Ceremony and/or Change Rooms
➤ Special Dietary Requirements	➤ Photographers/Videographers
➤ Labour Requirements including Special Rates for Stat. Holidays	➤ Guarantee Numbers, Sets and Minimum Requirements

*Certain services and items are available and may require additional charges. Be sure to request a copy of our Supplemental Charges to assist with your planning. Please consult your Catering & Conference Services Team member for specific details. Our staff can refer you to recommended suppliers for music, décor, entertainment, transportation & other services.*