

# FOUR POINTS

BY SHERATON

St. Catharines  
Niagara Suites

# EVENT PACKAGE 2018



**Four Points by Sheraton**  
**St. Catharines Niagara Suites**  
T 905 984 8484 F 905 984 6691  
[FOURPOINTSSTCATHARINES.COM](http://FOURPOINTSSTCATHARINES.COM)

# LUNCH

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## 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 .....\$17

## 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 .....\$19

## LUNCH ON THE GO

Gourmet sandwich  
Bottled water & pop.

### Including:

1. Whole fruit or Fresh fruit cup
2. Potato chips or Nutrigrain bar
3. Two fresh baked cookies or Chocolate fudge brownies

No Minimum .....\$13

## WORKING LUNCH

Gourmet sandwich platter  
Garden green salad with assorted dressings  
Bottled water, pop, coffee & tea

### Choice of:

- Potato chips
- Seasonal whole fruit
- Freshly baked cookies

Up to 15 people .....\$13

In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability.

Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.

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# A LA CARTE

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## BREAKS

Muffins	\$19 dozen
Danishes & croissants	\$23 dozen
Blueberry scones	\$23 dozen
Apple cinnamon scones	\$23 dozen
Assorted bagels with herbed cream cheese	\$25 dozen
Banana loaf	\$16 per loaf
Cinnamon buns	\$25 dozen
Fresh baked cookies	\$18 dozen
Chocolate fudge brownies	\$18 dozen
Fruit yogurt	\$3 each
Individual bag of potato chips	\$3 each
Nutrigrain bar	\$2 each
Tortilla chips with salsa	\$4 per person
Chocolate covered strawberries	\$27 dozen
Sweet treat candy bar	\$4 per person
Ice cream	\$5 per person

## NON ALCOHOLIC BEVERAGES

Coffee & tea (8 cups) .....	\$17 per pot
(24 cups) .....	\$43 per urn
Fruit juice .....	\$3.50 each
.....	\$14 per 60oz pitcher
Soft drinks .....	\$3 each
.....	\$12 per 60oz 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

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# BREAKFAST

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## 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 .....\$21**

## 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 .....\$12**

## THE ALL CANADIAN BUFFET

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

Assorted juices, coffee & tea

**Minimum of 15 guests .....\$16**

## PLATED BREAKFAST

Chived scrambled eggs,  
country sausage, crisp bacon strips,  
breakfast potatoes, toast,  
butter & fresh fruit preserves.

Orange Juice  
Coffee or tea

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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 .....\$19

## 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 .....\$19

## PIZZA BUFFET

3 pizzas with cheese and choice of 2 toppings, tomato & cucumber salad, Caesar salad, garlic bread, vegetables & dip.

Cookies, chocolate fudge brownies.

Coffee & tea

Minimum of 15 guests .....\$18

## 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 .....\$19

## 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 .....\$19

## 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 .....\$17

## PIZZA TOPPINGS

Pepperoni, bacon, ham, sausage, mushrooms, green & black olives, bell peppers, hot peppers, sun dried tomatoes, pineapple, cheddar, mozzarella, and feta.....Extra toppings **\$2.00 each**

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# BUFFET

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## 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 .....\$31

## 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, cherry cheesecake

Coffee & tea

Minimum of 25 guests .....\$35

## ENHANCEMENTS

Poached Atlantic salmon display .....\$85  
Chilled tiger shrimp.....\$5 pp  
BBQ shrimp & pineapple skewers .....\$5 pp  
Cheese & cracker platter .....\$6 pp  
Antipasto display .....\$6 pp

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# BUILD YOUR OWN BUFFET

## 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 \$34 per person

Choose 2 entrées \$37 per person

Choose 3 entrées \$40 per person

Includes coffee & tea

Minimum of 30 guests

## ENHANCEMENTS

Poached Atlantic salmon display.....\$85  
Chilled tiger shrimp.....\$5 pp  
BBQ shrimp & pineapple skewers.....\$5 pp  
Cheese & cracker platter.....\$6 pp  
Antipasto display.....\$6 pp

All dinners are served with assorted artisan breads & butter

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# RECEPTION

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**ASSORTED HORS D'OEUVRES** ..... **\$140 (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 (with cheese and 2 toppings of your choice)**..... **\$29 each**

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 \$2 each**

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## 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 PLATTER

(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  
60oz pitcher .....\$14

**Fruit juice**.....\$3.50 each  
60oz pitcher .....\$14

**Soft drinks** .....\$3 each  
60oz pitcher .....\$12

**Bottled water** .....\$3 each  
**Perrier water**..... \$3.50 each

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# RECEPTION 2

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## COLD CANAPES

Per dozen

Caramelized onions & cream cheese on crostini	\$17
Smoked salmon with dill cream cheese on cucumber	\$23
Ham & asparagus goat cheese spirals	\$17
Tomato bocconcini skewers	\$17
Brie & strawberry on wheat crackers	\$17
Crab salad on sundried tomato pesto crostini	\$23
Truffled mushroom and asparagus	\$19
Mango beef canapé	\$23
Marinated mushroom with garlic cream cheese on rye crostini	\$19
Mini red skins potato stuffed with grainy mustard, cheddar & smokey bacon	\$23

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### 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 CARMEL YOGURT DIP

Small (30-40 guests) .....	\$125
Large (50-75 guests) .....	\$225

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## HOT HORS D'OEUVRES

Per dozen

Mini beef wellingtons	\$23
Chicken satays.	\$25
Mini quiche	\$17
Spanakopita	\$17
Sweet & sour meatballs	\$17
Bacon wrap scallops	\$27
Coconut shrimp	\$17
Fried brie	\$17
Mini crab cakes	\$23
Lobster phyllo rolls	\$23

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# PACKAGE OPTIONS

## OPTION 1

**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

**\$40**

## OPTION 2

**Unlimited wine served with dinner,  
6 hour bar:**

Includes basic bar brands,  
house wine, domestic beer

Liqueurs

(Amaretto, Baileys, Sambuca, Kahula)

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

**\$48**

## HOST BAR

### Bar Brands—40 oz. Bottle

Rye, Rum, Gin, Vodka, Scotch \$140

### Premium Brands—40 oz. Bottle

Canadian Club Whiskey \$160

Absolute Vodka \$160

### 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 \$6.50

Bottle \$28

## 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

House Wine by the Bottle \$29

Domestic Beer \$5.75

Imported Beer \$6.75

### NON ALCOHOLIC BEVERAGES

Molson Exel \$3.50

Perrier \$3.50

Bottled Water \$2.50

### Punch Fountain (serves 80)

Non Alcoholic \$ 75

with Rum or Vodka \$125

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## RED WINE

- Vineland Estates Merlot**  
Cedar aroma with currants, mocha & cassis
- Vineland Estates Cabernet Franc**  
Aromas of black fruit, dried herb, plum & pepper
- Pillitteri Cabernet Merlot**  
Black cherries, forest berry, spice & berry notes
- Red House Wine Company**  
Cabernet Shiraz
- Jackson Triggs Shiraz**  
Red berry with hints of leather & tobacco aroma
- OPEN Merlot**  
Lush aroma of dark fruit & spice with a smooth finish
- Trius Cabernet Sauvignon**  
Black currant, cedar & vanilla with a touch of pepper
- Peller Family Series Cabernet Merlot**  
Black cherry, tobacco, pepper, black tea & blueberry

## WHITE WINE

- \$31 Vineland Estates Semi Dry Riesling** \$32  
Delicate floral citrus, apple & peach aroma
- \$29 Vineland Estates Unoaked Chardonnay** \$29  
Concentrated citrus & green apple aroma
- \$32 Pillitteri Unoaked Chardonnay** \$32  
Lemon, lime citrus, lychee, almonds & mango
- \$30 Pillitteri Fusion: Gewürztraminer Riesling** \$32  
White grapefruit, touch of lavender & pineapple
- \$27 White House Wine Company** \$30  
Riesling Pinot Grigio
- \$28 OPEN Sauvignon Blanc** \$28  
Fresh citrus, floral aromas & flavours of tropical fruit
- \$36 Trius Sauvignon Blanc** \$36  
Citrus, green apple, spring blossoms & grassy notes
- \$32 Peller Family Series Chardonnay** \$32  
Sweet apple with a touch of peach & oak

### OPEN Rose \$28

Ripe strawberries with a hint of spice & a refreshing finish

### OPEN Sparkling \$35

Baked apple cinnamon, pear & a hint of citrus

## HOUSE

- Jackson Triggs Chardonnay \$28**  
Light vanilla, oak & fruit aroma, with ripe apple
- Jackson Triggs Cabernet Merlot/ Cabernet Franc \$28**  
Vibrant red colour & bouquet of berries and herbs
- Peller Estates Chardonnay \$28**  
Flavours of black cherry, plum & black currant
- Peller Estates Cabernet Merlot \$28**  
Bouquet of sweet apple, tropical fruits & a hint of toasted oak

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# ALL DAY MEETING PACKAGE

## PACKAGE INCLUDES:

Minimum of 12 guests .....\$47

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 included) & afternoon break.

Additional meeting room rental may apply when the Brock Ballroom is required.

## 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  
Coffee and tea refresh

## AFTERNOON BREAK

Choose one of the following:

Freshly baked cookies  
Chocolate fudge brownies  
Potato chips

Includes soft drinks and bottled water.

## LUNCH OPTIONS

### OPTION 1

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

### OPTION 2

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

### OPTION 3

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

### OPTION 4

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

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