

BANQUET AND EVENTS MENU

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All prices are in Canadian dollars, are per person based unless otherwise indicated and subject to applicable taxes, fees, gratuity and are subject to change without notice.



BREAKFAST AND BREAKS

Breakfast Selection Cost

Four Points by Sheraton Niagara Falls Fallsview is pleased to offer you the following breakfast selections. Below are breakfast items that you may enjoy buffet style within your meeting room.

THE CLASSIC CONTINENTAL (min. 10 people)

- Homemade croissants • Muffins • Assorted danish with preserves and creamy whipped butter • Coffee, tea and bottled juices

THE HEALTHY START (HEART SMART) (min. 10 people)

- Yoplait® yogurt • Kellogg's® dry cereals • Low-fat milk
- Seasonal fresh fruit • Farm-grown berries • Coffee, tea and bottled juices

FULL CANADIAN BREAKFAST (min 30 people)

- Country-fresh scrambled eggs • Seasoned breakfast potatoes
- Maple-smoked bacon • Classic pure pork sausage • Homemade croissants
- Muffins • Assorted danish with preserves and creamy whipped butter
- Fresh whole fruit • Coffee, tea and bottled juices

EXECUTIVE BREAKFAST TABLE (min 30 people)

- Sliced seasonal fresh fruit • Texas-style French toast dusted with powdered sugar
- Select flavoured maple syrups • Assorted Kellogg's® dry cereals • Low-fat milk
- Country fresh scrambled eggs • Seasoned breakfast potatoes
- Maple-smoked bacon • Classic pure pork sausage • Homemade croissants
- Muffins • Assorted danish with preserves and creamy whipped butter
- Coffee, tea and bottled juices

Additional Breakfast and Refreshment Break Items

BREAK ENHANCEMENTS

- Coffee and tea service
- Bottled juices
- Bottled water
- Soft drinks
- Red Bull® energy drink
- Yogurt parfait
- Fruit cups
- Individual granola bars
- Individual Kellogg's® dry cereals with low-fat milk
- Bagels with cream cheese
- Assorted butter tarts and cookies
- International cheese and cracker platter

All-Day Beverage Package

Includes continuous beverage service throughout your meeting (upon arrival, mid morning refresher and in the afternoon).

MORNING AND AFTERNOON

- Coffee and tea • Bottled water • Juices (upon arrival)
- Coffee and tea • Bottled water • Juices (mid morning refresher)
- Coffee and tea • Bottled water • Soft drinks (afternoon)

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

Morning Break Packages

Any of the following theme breaks can be enjoyed within your private meeting room.

BEVERAGE REFRESHER

- Assorted juice OR soft drinks • Coffee, tea and bottled water

HEALTHY BREAK

- A selection of whole fruit • Yogurt parfait with fresh berries and granola
- Coffee and tea

SWEET SHOP

- Apple turnovers • Gourmet cookies • Mini chocolate and glazed donuts
- Coffee and tea

FRUIT PLATTER

- Sliced watermelon, cantaloupe, honeydew, grapes and strawberries
- Coffee and tea

Afternoon Break Packages

VEGETABLE PLATTER

- Vegetable platter with homemade dips
- Coffee and tea

SALTY SENSATIONS

- Assorted potato chips • Pretzels • Cajun mix • Coffee and tea

GOURMET SWEET PLATTER

- Delectable cookies • Double-chocolate brownies • Coffee and tea

ENERGIZER POWER BARS

- Mixed Nuts • Whole fruit • Assorted flavours of Powerade



STARBUCKS®

Upgrade any of our Refreshment Breaks to include our: Starbucks® House Blend brewed coffee, decaffeinated and Tazo® Teas for an additional cost.



BREAKFAST AND BREAKS

Boxed Breakfasts and Lunches

All items below will be clearly labeled per box and delivered to your meeting room or departure area as requested.

Boxed Breakfast

All boxed breakfasts come with bottled water, bottle juice, napkin and cutlery.

HEART SMART

- Bakery-style muffin • Individual granola bar • Piece of whole fresh fruit

GET UP AND GO

- Bagel with side of cream cheese • Piece of whole fresh fruit

Boxed Lunches

All boxed lunches come with bottled water, soft drink, napkin and cutlery.

THE HOAGIE

- Choice of: ham, smoked turkey breast, roast beef, tuna or egg
- Cheddar cheese • Leaf lettuce, sliced tomato, red onion and pickles
- A soft hoagie roll • Piece of whole fresh fruit • individual bag of potato chips
- Inhouse coleslaw • Individual gourmet cookie or double-chocolate brownie

HEART SMART

- Grilled veggie sandwich on whole grain baguettes • Piece of whole fresh fruit
- Granola bar • House salad with a side of low-fat dressing

Plated Lunches

Four Points by Sheraton Niagara Falls Fallsview is pleased to offer all of our plated lunches in East Side Mario's. Each individual may select their entrée during a morning break or during lunch. We are happy to provide personalized menus for your luncheon at no additional charge.

Lunches include unlimited soft drinks, freshly brewed regular and decaffeinated coffee along with assorted teas.

Three Course Casual Lunch

FIRST COURSE

House Salad or Soup

Garden salad, Caesar salad or Chef's soup of the day.

SECOND COURSE choice of one.

Grilled Chicken Caesar Salad

Grilled chicken breast, romaine lettuce, bacon pieces and seasoned croutons tossed with creamy Caesar dressing.

Traditional Burger and Fries

Char-grilled and served with crisp iceberg lettuce, tomato and red onion.

Pepperoni or Vegetarian Pizza

Four slice vegetarian or classic pepperoni pizza.

Spaghetti and Meatballs

Featuring juicy meatballs simmered with Napolitana sauce.

THIRD COURSE

Chef's Choice (one of our delicious desserts).

OR

Three Course Luncheon

FIRST COURSE

House Salad or Soup

Garden salad, Caesar salad or Chef's soup of the day.

SECOND COURSE choice of one.

Baked Lasagna

Layers of pasta, ground beef and cheese baked and then topped with beef bolognese sauce and pizza mozzarella.

Grilled Atlantic Salmon

Served with fresh seasonal vegetables, roasted potatoes and lemon sauce on the side.

Back Ribs

Half rack of baby back ribs, marinated in BBQ sauce, then slow-roasted and served with fries and BBQ sauce for dipping.

Chicken Parmigiana

A seasoned chicken breast, hand-breaded with herbed breadcrumbs, topped with Napolitana sauce and baked with pizza mozzarella. Served with penne Napolitana.

THIRD COURSE

Chef's Choice (one of our delicious desserts).

Buffet & Working Lunches

All of our buffet and working lunches can be arranged within your private meeting room.

*Lunches include freshly brewed regular and decaffeinated coffee along with assorted teas. Pricing based on one hour service. **Groups under 30 may order these working lunches with a n additional charge.***

GENUINE DELI TABLE

- An assortment of fresh baguette, focaccia and French stick breads with creamy butter • Smoked turkey breast • Black forest ham • Sliced roast beef
- Mozzarella and Cheddar cheese • House salad
- Fresh seasonal sliced fruit and assorted cakes • Coffee, tea and soft drinks

WRAP IT UP

- Assorted sandwich wraps (grilled vegetable, smoked turkey breast and black forest ham) • Swiss cheese • Tomato and cucumber salad
- Garden vegetables with creamy homemade dip • Fresh seasonal whole fruits
- Assorted cakes

LIGHTER FARE

- Hot roasted pepper and tomato bisque soup • Caesar and salad
- Tomato cucumber salad • Fresh seasonal sliced fruit

PIZZA PRANZO

- Vegetarian and pepperoni pizza • Garden and Caesar salad
- Fresh seasonal sliced fruit • Chef's assorted pastry platter
- Coffee, tea and soft drinks

PASTA EUROPA

- Fresh baguette, focaccia and French stick breads with creamy butter
- Garden and Caesar salad • Penne pasta with alfredo and tomato marinara sauce
- Sautéed seasonal fresh vegetables • Grilled chicken strips
- Grated Parmesan cheese • Fresh seasonal sliced fruit • Assorted cakes
- Coffee, tea and soft drinks

MEXICAN FIESTA BUFFET

- Garden salad • Bean salad • Vegetable platter with dip selection
- Build your own tacos/burritos • Hard/soft shell tacos
- Ground beef with taco seasoning • Chicken strips
- Sautéed onions and peppers
- Assorted toppings: shredded lettuce, cheddar cheese, salsa, sour cream
- Rice pilaf • Assorted cakes • Coffee, tea and soft drinks



CONFERENCE PACKAGES

Conference Package

Half day

Full Day (includes Afternoon Break session)

Breakfast - Choose from one of the following plated breakfast options:
Served in a reserved section of our IHOP restaurant dining room.
Breakfast includes unlimited coffee or tea and a glass of fresh juice.

CEREAL AND FRESH FRUIT PLATE

- Select Kellogg's cereals • A side bowl of light and refreshing fresh fruit

FRENCH TOAST PLATTER

- Six fluffy triangle shaped slices, dusted with powdered sugar
- One pork sausage link and one crispy bacon strip

PANCAKE PLATTER

- Three award-winning buttermilk pancakes
- One pork sausage link and one crispy bacon strip

TWO EGG BREAKFAST PLATE

- Two scrambled eggs • Hash browns • Toast
- One pork sausage link and one crispy bacon strip

VIVA LA FRENCH TOAST COMBO

- Four fluffy French toast triangles • Two scrambled eggs
- One pork sausage link and one crispy bacon strip

TWO X TWO X TWO

- Two scrambled eggs • Two buttermilk pancakes
- One pork sausage link and one crispy bacon strip

Morning Break

Served in your conference room.

Coffee and tea service accompanied with Chef's assortment of breakfast pastries.

Buffet or Plated Lunch - Please select one of the following lunch options:
Plated lunch can be served in East Side Mario's dining room. Buffet lunch can be served in your conference room or in a reserved section of one of our dining rooms.

Plated Option:

Three Course Casual Lunch

1ST COURSE

Garden salad, Caesar salad or Chef's soup of the day.

2ND COURSE

GRILLED CHICKEN CAESAR SALAD

Grilled chicken breast, romaine lettuce, bacon pieces and seasoned croutons tossed with creamy Caesar dressing.

TRADITIONAL BURGER AND FRIES

Char-grilled and served with crisp iceberg lettuce, tomato and red onion.

PEPPERONI OR VEGETARIAN PIZZA

Four slice vegetarian or classic pepperoni pizza.

SPAGHETTINI AND MEATBALLS

Featuring juicy meatballs simmered with Napolitana sauce.

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

3RD COURSE

DESSERT

Chef's choice of one of our delicious desserts. Soft drinks and freshly brewed coffee or tea are also included.

Buffet Options:

GENUINE DELI TABLE (min. 10 people)

- An assortment of fresh baguette, focaccia and French stick breads with creamy butter • Smoked turkey breast • Black forest ham • Sliced roast beef
- Mozzarella and Cheddar cheese • Penne pasta salad
- Fresh fruit salad and gourmet cookies

WRAP IT UP (min. 10 people)

- Assorted sandwich wraps (grilled vegetable, smoked turkey breast and black forest ham) • Swiss cheese • Tomato and cucumber salad
- Garden vegetables with creamy homemade dip • Fresh seasonal whole fruits
- Assorted cakes • Coffee, tea and soft drinks

LIGHTER FARE (min. 10 people)

- Hot roasted pepper and tomato bisque soup • Caesar and salad
- Tomato cucumber salad • Fresh seasonal sliced fruit
- Coffee, tea and soft drinks

PIZZA PRANZO (min. 10 people)

- Vegetarian and pepperoni pizza • Garden and Caesar salad
- Fresh seasonal sliced fruit • Chef's assorted pastry platter
- Coffee, tea and soft drinks

Upgraded Lunch Options:

PASTA EUROPA Additional cost (min 10 people)

- Fresh baguette, focaccia and French stick breads with creamy butter
- Garden and Caesar salad • Penne pasta with alfredo and tomato marinara sauce
- Sautéed seasonal fresh vegetables • Grilled chicken strips
- Grated Parmesan cheese • Fresh seasonal sliced fruit • Assorted cakes
- Coffee, tea and soft drinks

MEXICAN FIESTA BUFFET Additional cost (min 10 people)

- Garden salad • Bean salad • Vegetable platter with dip selection
- Build your own tacos/burritos • Hard/soft shell tacos
- Ground beef with taco seasoning • Chicken strips
- Sautéed onions and peppers
- Assorted toppings: shredded lettuce, cheddar cheese, salsa, sour cream
- Rice pilaf • Assorted cakes • Coffee, tea and soft drinks

Afternoon Break

Included in Full Day Conference package only. Served in your conference room.

Coffee and Tea service accompanied with Chef's assortment of gourmet cookies and double-chocolate brownies

**Our conference packages can be complemented with any of our refreshment break items or upgrade to one of our alternate lunch options.*

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RECEPTION AND DINNERS

Receptions

Four Points by Sheraton Niagara Falls Fallsview is pleased to offer all of our reception selections in a private banquet room. Individual platter options are based on 12 people or per person price unlimited.

VEGETABLE PLATTER

- Vegetable platter with homemade dips

DELI SANDWICH PLATTER

- Assortment of ham (6), turkey (6) and roast beef (6)
- Served on french bread

SHRIMP PLATTER

- Jumbo shrimp • Martini cocktail sauce

VEGETABLE SPRING ROLLS PLATTER

- A classic favourite

PROSCIUTTO PLATTER

- Prosciutto wrapped bread sticks

BEEF/CHICKEN SATAYS PLATTER

- Beef or chicken satay brushed with Chef's secret sauces

VEGETARIAN WRAP PLATTER

- Grilled vegetables • Assorted dipping sauces

RELISH PLATTER

- Dill pickles • Green & black olives • Artichoke hearts • Pepperoncini
- Roasted red peppers • Pickled vegetables

FRUIT PLATTER

- Strawberries • Watermelon • Pineapple • Honeydew
- Cantaloupe • Grapes • Oranges

CHEESE AND CRACKERS PLATTER

- Assortment of Bleu, Gouda, Cheddar, Mozzarella and Camembert cheeses • Served with Carr's imported crackers

Satellite Food Stations

30 person minimum. All of our food stations can be served in a private banquet room.

SALAD BAR (your choice of four options)

- House salad with assorted dressings • Caesar and Greek salad
- Cucumber & tomato salad • Potato salad • Tomato & bocconcini salad
- Pasta salad • Three bean salad • Grilled vegetables
- Marinated mushroom salad

COLD CUT STATION

- Assortment of cold cuts (smoked turkey, ham, roast beef and prosciutto)
- Condiments • Mini kaiser rolls

HOT SHAVED PRIME RIB

- Shaved prime rib in a red wine au jus • Condiments • Mini paninis

FRESH FRUIT BAR

- A fresh assortment of seasonal whole and sliced fruit

DESSERT STATION

- Assortment of fine pastries • Cakes and tortes

CUSTOMIZED STATION

We would be happy to create a customized station to best suit your group's needs.

Passed Hors D'oeuvres

Add these items to any reception served butler style. All prices listed are per dozen.

TOMATO/BASIL BRUSCHETTA

BLEU CHEESE BUFFALO CHICKEN BITES

MINI CHICKEN CAESAR CUPS

ALMOND CRUSTED CHICKEN PHYLLO CUPS

SESAME HOISIN TUNA CRACKERS

PROSCIUTTO-WRAPPED SHRIMP ROSEMARY SKEWERS

CHIPOTLE CHICKEN CRISPS

SMOKED SALMON & HERBED CREAM CHEESE CANAPÉS

BLACK TIGER SHRIMP SHOOTERS

MEDITERRANEAN VEGGIE CRISPS (VEGETARIAN)

FRESH MINI FRUIT SKEWERS

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RECEPTION AND DINNERS

Plated Three Course Dinners

All plated dinners can be served in one of our private banquet rooms or dining rooms.

All plated dinners include bakery fresh rolls with creamy butter, seasonal vegetables and a choice of wild rice pilaf or potato. **Additional cost per person will apply for groups under 30 people.**

Bronze

FIRST COURSE

Mixed Greens Salad

Mixed field greens salad with house dressing.

SECOND COURSE choice of one.

Spinach Chicken

Grilled chicken breast, baby spinach, roasted red peppers finished with chicken demi glaze.

Soz Slow-Roasted Prime Rib

With red wine au jus.

Mango Salmon

Seasoned Atlantic salmon filet oven-roasted with grated parmesan topped with mango salsa.

THIRD COURSE

Chef's Choice (one of our delicious desserts).

Coffee and tea service.

Silver

FIRST COURSE

Mixed Greens Salad

Mixed field greens salad with house dressing.

SECOND COURSE choice of one.

Stuffed Chicken Supreme

Chicken demi supreme stuffed with goat cheese, sundried tomatos with baby spinach

Veal Parmigiana

Lightly breaded and seasoned veal cutlet topped with Napolitana sauce and baked with Mozzarella.

Prime Rib

Slow cooked Prime Rib seasoned with garlic, cracked pepper and served with fresh rosemary and thyme au jus.

THIRD COURSE

Chef's Choice (one of our delicious desserts).

Coffee and tea service.

Gold

FIRST COURSE

Mixed Greens Salad

Mixed field greens salad with house dressing.

SECOND COURSE choice of one.

Filet Mignon

Hand selected centre cut beef tenderloin seasoned then oven-roasted and sliced, finished with a wild mushroom demi.

New Zealand Mustard-Crusted Lamb

Seasoned with Dijon mustard, garlic, lemon and thyme. Roasted and topped with a fresh mint demi glaze.

THIRD COURSE

Chef's Choice (one of our delicious desserts).

Coffee and tea service.

**We would be happy to customize and suggest alternative plated dinner options.*

Plated Dinners - Appetizers

Create a four course dinner by adding a starting appetizer between your salad and main entrée.

SHRIMP COCKTAIL Additional cost

Jumbo chilled Black Tiger shrimp served with a zesty martini cocktail sauce.

VEGETABLE MINESTRONE SOUP Additional cost

Hearty garden vegetables with an array of Italian beans and tubetti pasta.

ITALIAN WEDDING SOUP Additional cost

Chicken broth, mini meatballs, orzo pasta and spinach.

**Additional appetizers available upon request*

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RECEPTION AND DINNERS

Buffet Dinners

Buffet dinners can be served in one of our private banquet rooms or a reserved section in one of our dining rooms.

Buffet dinners include bakery fresh rolls with creamy butter, freshly brewed regular & decaffeinated coffee, assorted teas, soft drinks and Chef's gourmet cookies with an assorted pastry platter.

Pricing based on one hour service. Minimum of 30 guests.

JOURNEY FOR TWO

Create your experience by choosing two entrées.

CONNECT WITH THREE

Choose something for all guests with your choice of three entrées.

BEGINNING WITH SALAD (Please choose two)

- Garden salad • Caesar salad • Pasta salad • Tomato and cucumber salad
- German-style potato salad

COMFORTING ENTRÉES (Please choose two)

- Herb-grilled breast of chicken in a light herb seasoning
- Roasted pork loin with apple cranberry demi
- Penne alla vodka with prosciutto
- Vegetable egg noodle lasagna with carrots, broccoli, spinach and onions in a rich cheese blend with light bread crumb topping
- Classic lasagna with layers of pasta, ground beef and cheese topped Bolognese sauce
- Seasoned Atlantic salmon filet oven-roasted with grated Parmesan topped with mango salsa
- Seasoned chicken breast sautéed with mushrooms and Italian Marsala wine sauce
- Slow roasted veal roast finished in a wild mushroom sauce
- Grilled swordfish topped with roasted cherry tomato finished with a balsamic glaze

ACCOMPANIMENT (Please choose two)

- Choice of potatoe • Green bean almondine • Honey-glazed carrots
- Wild rice pilaf • Sautéed seasonal vegetables

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



HOST AND CASH BAR LIST

Host & Cash Bar List

APPRECIATED BRANDS

Host Bar* & Cash Bar**
 Gin - Bombay Sapphire®
 Rum - Havana Club® 7year
 Vodka - Grey Goose®
 Whiskey - Crown Royal®
 Tequila - Jose Cuervo® Especial
 Scotch - Glenlivet®

FAMILIAR BRANDS

Host Bar* & Cash Bar**
 Gin - Tanqueray®
 Rum - Captain Morgan's® White
 Vodka - Smirnoff®
 Whiskey - Seagrams® 7
 Tequila - Sauza® Gold
 Scotch - J & B®

LIQUERS

Host Bar* & Cash Bar**
 B & B®
 Kahlua®
 Baileys®
 Drambuie®
 Cognac® VS
 Grand Marnier®

NON-ALCOHOLIC DRINKS*

Host Bar* & Cash Bar**
 Bottled water, soft drinks and juices.

BARTENDER

A bartender for an additional cost (three hour minimum) will apply if pre-tax sales are less than agreed price.

*plus applicable taxes, fees and gratuities

**inclusive of taxes and fees (does not include gratuity)

Bottled Wines

RED WINE SELECTIONS*

Cabernet Merlot, Peller Estates Family Series - Ontario VQA
 Blackstone Syrah
 Trius Merlot
 Jackson Triggs Meritage
 Peller Cabernet Sauvignon

WHITE WINE SELECTIONS*

White Zinfandel, Sutter Home - California
 Trius Sauvignon Blanc
 Blackstone Pinot Grigio
 Megalomaniac Riesling
 Peller Estates, Chardonnay

*Charges are based on consumption by bottle

IMPORTED BEER

Host Bar* & Cash Bar**
 Corona®
 Heineken®
 Beck's®

DOMESTIC BEER

Host Bar* & Cash Bar**
 Molson Canadian®
 Coors Light®

PREMIUM WINE

Host Bar* & Cash Bar**
 Merlot, Wayne Gretzky
 Riesling, Megalomaniac

FAMILIAR BRANDS

Host Bar* & Cash Bar**
 Cabernet Merlot, Peller Estates
 Chardonnay, Peller Estates
 Vineyard Blush, Peller Estates



Additional Items to Consider

ICE SCULPTURES

Impress your attendees with a unique ice sculpture during your event. Each ice sculpture can be customized to include your company logo or slogan.

CORPORATE GIFTS

Let us coordinate your corporate gift drops. With an on-site gift shop and Niagara Falls at our fingertips we can arrange the best possible gift as a keepsake. Delivery is included to your attendees' rooms prior to arrival.

TRANSPORTATION AND TOURS

With a fleet of busses and shuttles on-site, we are pleased to coordinate any transportation needs your group may require. From airport pick-ups or group transportation to an off-site wine tour, we can arrange all of the details and leave you stress free.

Convention and Meeting Guidelines

Our catering services are readily available to assist you in planning a successful function. In order to ensure a well organized event, we require you to comply with the following guidelines:

- Final guarantees of attendance on all food functions are required **two days** prior to the function date, excluding holidays. The guarantee must not fall below the minimum number required for the function room block.
- Prices are subject to change without notice. However, the hotel will guarantee prices sixty days prior to the function. All food and beverage is subject to applicable taxes, fees and gratuity. All alcoholic beverages are subject to applicable taxes, fees and gratuity.
- No food and beverage items will be brought into the hotel without the approval of the Four Points by Sheraton Niagara Falls Fallsview, excluding wedding cakes.
- The customer shall hold harmless and indemnify the Four Points by Sheraton Niagara Falls Fallsview and its employees against any damages and all suits caused by the customer, their guests, invitees and independent contractors who have supplied materials or food and beverage for the use or consumption by guests.
- No food and beverage may be removed from the function room, with the exception of wedding cake.
- Hotel policy permits the service of alcoholic beverages from 11:00AM to 2:00AM.
- Alcoholic beverages will only be served and consumed by adults 19 years of age and older.
- Once the function room has been set per the banquet event order (BEO) and a request has been made to change this set up, labour charges will apply.
- Personal effects and equipment must be removed from the function room at the end of the event unless reserved on a 24 hour basis. We reserve the right to inspect and control all private functions.
- Four Points by Sheraton Niagara Falls Fallsview is not responsible for the damages to or loss of any articles left in the hotel prior to, during or following any function.
- Four Points by Sheraton Niagara Falls Fallsview prohibits any items to be fastened to any interior walls, i.e. tape, nails, tacks etc... without prior consent from the hotel.