

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 Packages

Below are breakfast items that you may enjoy buffet style within your meeting room.

THE CONTINENTAL

- Freshly baked croissants · Cinnamon buns · Muffins · Danish
- Preserves and butter · Coffee and tea

THE HEALTHY START

- Sliced fresh fruit · Granola bars · Fruit yogurt
- Coffee and tea

THE HOT BREAKFAST BUFFET

- Scrambled eggs · Bacon · Sausage · Home fries · French toast sticks
- Pastries · Muffins · Fresh whole fruits · Preserves and butter
- Coffee and tea

Refreshment Breaks

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

BEVERAGE REFRESHERS

- Coffee and tea
- Bottled juices
- Bottled juices and spring water
- Soft drinks
- Soft drinks and spring water
- Coffee, tea and juices
- Coffee, tea and soft drinks

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)

Morning Break Packages

HEALTHY BREAK

- A selection of whole fruits · Assorted flavoured individual yogurts
- Coffee and tea

SWEET SHOP

- Freshly baked muffins · Mini croissants · Mini Donuts
- Coffee and tea

FRUIT PLATTER

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

Afternoon Break Packages

VEGETABLE PLATTER

- Fresh seasonal vegetable assortment · Three dip options
- Coffee and tea

SALTY SENSATIONS

- Assorted potato chips, pretzels and cajun mix · Coffee and tea

ASSORTED CHEESE AND FRUITS

- An assortment of domestic and imported cheeses
- Strawberries and harvest grapes · Gourmet crackers · Coffee and tea

GOURMET SWEET PLATTER

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

POWER BOOST

- Assorted granola bars · Monster & Rockstar energy drinks

CHOCOLATE INDULGENCE

- Chocolate dipped strawberries · Hershey bars · Mini chocolate cupcakes
- Coffee and tea



Upgrade any of our *Refreshment Breaks* to include our: **Starbucks® House Blend** Brewed Coffee, **Decaffeinated** and **Tazo® Teas** for an additional cost of \$3

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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.

HOT BOX BREAKFAST

(pick up at 6:30am or later)

- Bottled water · Orange juice · Fruit yogurt
- Hot breakfast sandwich (egg, cheese and bacon) on an english muffin
- Napkin & cutlery

BREAKFAST ON THE GO

- Bottled water · Orange juice · Choice of an orange or apple
- Muffin · Granola bar · Napkin & cutlery

*Each additional item can be purchased at additional cost
(Granny Smith apple · Orange · Power bar)

BOXED LUNCHES

- Bottled water · Soft drink · Granola bar · Granny Smith apple
- Napkin & cutlery · Your choice of one sandwich (smoked turkey & swiss, black forest ham & cheddar, roast beef or grilled vegetable)
and add any of the following for an additional price:

- Chips or pretzels
- House salad
- Gourmet cookie
- Veggies and dip

WORKING AND PLATED LUNCHES

Plated Lunches

Hyatt Regency Hotel Niagara Falls – Fallsview is pleased to offer all of our plated lunches in our beautiful fallsview dining room located on the ninth floor of the hotel.

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.

Three Course Casual Lunch

STARTER

Choice of garlic cheese toast or chilled shrimp & dip (3 shrimp).

ENTRÉE choice of one:

Grilled Chicken Caesar Salad

With crisp romaine in a Caesar dressing topped with Parmesan cheese topped with a 10oz grilled chicken breast.

Burger

8oz prime rib burger with lettuce, tomato and pickle. Served with fries or Caesar salad.

Shaved Prime Rib Sandwich

Served on garlic toast with au jus on the side for dipping. Served with fries or Caesar salad.

DESSERT

Chef's Choice (one of our famous desserts)

Soft drinks and freshly brewed coffee or tea is also included.

OR

Three Course Luncheon

STARTER choice of one:

House Salad

Fresh greens, tomatoes, peppers and cucumbers in a Dijon vinaigrette.

Caesar Salad

With crisp romaine in a Caesar dressing topped with Parmesan cheese.

ENTRÉE choice of one:

Blackened Chicken Breast

Served with mash potatoes and seasonal vegetables.

Baked Salmon

Served with Basmati rice and seasonal vegetables.

Slow-Roasted Prime Rib

With red wine au jus, garlic mashed potatoes and seasonal vegetables.

DESSERT

Chef's Choice (one of our famous desserts)

Soft drinks and freshly brewed coffee or tea is also included.

Buffet and Working Lunches

30 person minimum. All of our buffet and working lunches can be arranged within your private meeting room or in a private area of our fallsview dining room. Groups of 21–39 may order these working lunches with a surcharge per person. Groups under 20 may order these working lunches with a surcharge per person

CLASSIC “BUILD YOUR OWN” SANDWICH BUFFET

- Vegetable platter with dip selections · Fresh baked breads with butter
- Mixed greens salad with assorted dressings
- Smoked turkey · Black forest ham · Sliced roast beef
- Cheddar and Swiss cheese · Gourmet cookies · Assorted pastry platter
- Coffee, tea and soft drinks

LIGHTER FARE

- Tomato and cucumber salad · Vegetable platter with dip selection
- Assorted sandwich wraps with grilled vegetable · Smoked turkey
- Ham and swiss · Egg salad · Tuna salad · Selection of whole fruit
- Assorted pastry platter · Coffee, tea and soft drinks

LITTLE ITALY

- Baked bread with olive oil and balsamic vinaigrette · House salad
- Tomato and bocconcini salad with basil vinaigrette
- Vegetable platter with dip selection · Penne rigate with meatballs
- Antipasto platter with: prosciutto, mozzarella, grilled zucchini, marinated artichoke hearts, stuffed green olives, Kalamata olives and marinated roasted peppers
- Spinach and ricotta cheese cannelloni served with roasted-garlic tomato sauce · Assorted cakes and squares · 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 · Grilled vegetables
- Assorted toppings: shredded lettuce, cheddar cheese, salsa, sour cream
- Rice pilaf · Assorted pastries · Coffee, tea and soft drinks

ASIAN STIR-FRY

- Fresh baked breads with butter · Vegetable platter with dip selection
- Arugula salad with oriental vinaigrette and cremini mushrooms
- Beef strips · Sautéed vegetables · Chicken strips · Thai shrimp
- Wild and long grain rice · Soya sauce · Fortune cookies
- Cake, tart and bar selection · Coffee, tea and soft drinks

PASTA CREATIONS

- Vegetable platter with dip selection · House salad
- Fresh baked breads with butter · Grilled chicken strips · Sautéed vegetables
- Penne pasta · Alfredo and marinara sauces · Grated Parmesan cheese
- Assorted pastry and cookie selection · Coffee, tea and soft drinks

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CONFERENCE PACKAGES

Conference Packages Half day (morning or afternoon)

Upon arrival, coffee, tea and juices will be set up in your meeting room.

MID MORNING BREAK (OR AFTERNOON BREAK)

Served in your conference room.

- Coffee, tea and juice refresher

BUFFET LUNCH

Served in your conference room or in a reserved section of our fallsview dining room.

Please select one of the following lunch options:

CLASSIC “BUILD YOUR OWN” SANDWICH BUFFET

- Vegetable platter with dip selection · Fresh baked breads with butter
- Mixed greens salad with assorted dressings
- Smoked turkey · Black forest ham · Sliced roast beef
- Cheddar and mozzarella cheese · Gourmet cookies
- Assorted pastry platter · Soft drinks · Coffee and tea service

LIGHTER FARE

- Tomato and cucumber salad
- Assorted sandwich wraps · Grilled vegetables
- Smoked turkey · Ham and swiss · Egg salad · Tuna salad
- Selection of whole fruit · Assorted pastry platter · Soft drinks
- Coffee and tea service

Conference Package (Full day) Bronze Conference Package

Upon arrival, coffee, tea and juices will be set up in your meeting room.

MID MORNING BREAK

Served in your conference room.

- Coffee, tea and juice refresher

BUFFET LUNCH choice of one:

Served in your conference room or in a reserved section of our fallsview dining room.

CLASSIC “BUILD YOUR OWN” SANDWICH BUFFET

- Vegetable platter with dip selection · Fresh baked breads with butter
- Mixed greens salad with assorted dressings
- Smoked turkey · Black forest ham · Sliced roast beef
- Cheddar and mozzarella cheese · Gourmet cookies
- Assorted pastry platter · Soft drinks · Coffee and tea service

LIGHTER FARE

- Tomato and cucumber salad
- Assorted sandwich wraps · Grilled vegetables
- Smoked turkey · Ham and swiss · Egg salad · Tuna salad
- Selection of whole fruit · Assorted pastry platter · Soft drinks
- Coffee and tea service

AFTERNOON BREAK

Served in your conference room.

- Coffee, tea and soft drinks replenished

CONFERENCE PACKAGES

Conference Package (Full day) Silver Conference Package

Upon arrival, coffee, tea and juices will be set up in your meeting room.

MID MORNING BREAK

Served in your conference room.

- Coffee, tea and juice refresher
- Chef's selection of muffins and breakfast pastries

BUFFET LUNCH choice of one:

Served in your conference room or in a reserved section of our fallsview dining room.

LITTLE ITALY

- Baked bread with olive oil and balsamic vinaigrette · House salad
- Tomato and bocconcini salad with basil vinaigrette
- Vegetable platter with dip selection · Penne rigate with meatballs
- Antipasto platter with: prosciutto, mozzarella, grilled vegetables, marinated artichoke hearts, stuffed green olives, kalamata olives and marinated roasted peppers
- Spinach and ricotta cheese cannelloni served with roasted-garlic tomato sauce · Assorted cakes and squares · 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 · Grilled vegetables
- Assorted toppings: shredded lettuce, cheddar cheese, salsa, sour cream
- Rice pilaf · Assorted pastries · Coffee, tea and soft drinks

ORIENTAL STIR-FRY

- Fresh baked breads with butter · Vegetable platter with dip selection
- Arugula salad with oriental vinaigrette and cremini mushrooms
- Beef strips · Sautéed vegetables · Chicken strips · Thai shrimp
- Wild and long grain rice · Soya sauce · Fortune cookies
- Cake, tart and bar selection · Coffee, tea and soft drinks

PASTA CREATIONS

- Vegetable platter with dip selection · House salad
- Fresh baked breads with butter · Grilled chicken strips
- Steamed vegetables · Penne pasta · Alfredo and marinara sauces
- Grated parmesan cheese · Assorted pastry and cookie selection
- Coffee, tea and soft drinks

AFTERNOON BREAK

Served in your conference room.

- Coffee, tea and soft drinks replenished
- Assorted potato chips, pretzels, cajun mix · Whole fruit

Conference Package (Full day) Gold Conference Package

Upon arrival, coffee, tea and juices will be set up in your meeting room.

MID MORNING BREAK

Served in your conference room.

- Coffee, tea and juice refresher
- Chef's selection of muffins, whole fruit and individual yogurts

BUFFET LUNCH OR THREE-COURSE LUNCHEON choice of one:

Served in your conference room or in a reserved section of our fallsview dining room.

Three Course Casual Lunch

Served in our fallsview dining room.

STARTER

Choice of garlic cheese toast or chilled shrimp & dip.

ENTRÉE choice of one:

Grilled Chicken Caesar Salad

With crisp romaine in a Caesar dressing topped with Parmesan cheese topped with a 10oz grilled chicken breast.

Burger

8oz prime rib burger with lettuce, tomato and pickle. Served with fries or Caesar salad.

Shaved Prime Rib Sandwich

Served on garlic toast with au jus on the side for dipping. Served with fries or Caesar salad.

DESSERT

Chef's Choice (one of our famous desserts)

Soft drinks and freshly brewed coffee **OR** tea is also included.

LITTLE ITALY

- Baked bread with olive oil and balsamic vinaigrette · House salad
- Tomato and bocconcini salad with basil vinaigrette
- Penne pasta rigate with meatballs
- Antipasto platter with prosciutto, mozzarella, grilled vegetables, marinated artichoke hearts, stuffed green olives, kalamata olives and marinated roasted peppers · Spinach and ricotta cheese cannelloni served with roasted-garlic tomato sauce · Assorted cakes and squares
- 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 · Grilled vegetables
- Assorted toppings: shredded lettuce, Cheddar cheese, salsa, sour cream
- Rice pilaf · Assorted pastries · Coffee, tea and soft drinks

PASTA CREATIONS

- Vegetable platter with dip selection · House salad
- Fresh baked breads with butter · Grilled chicken strips
- Steamed vegetables · Penne pasta · Alfredo and marinara sauces
- Grated Parmesan cheese · Assorted pastry and cookie selection
- Coffee, tea and soft drinks

AFTERNOON BREAK

Served in your conference room.

- Coffee, tea and soft drinks replenished
- Chef's platter of gourmet cookies and brownies

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RECEPTIONS AND DINNERS

Receptions

Hyatt Regency Hotel Niagara Falls – Fallsview is pleased to offer all of our reception selections within a private lounge or banquet room. Individual platter options are based on 12 people or per person price unlimited.

VEGETABLE PLATTER

Vegetable assortment with fresh homemade dip selection.

DELI SANDWICH PLATTER

Assortment of ham (6), turkey (6) and roast beef (6), served on assorted bread.

SHRIMP PLATTER

Jumbo shrimp with martini cocktail sauce.

VEGETABLE SPRING ROLLS PLATTER

A classic favourite.

ANTIPASTO PLATTER

· Prosciutto and assorted deli cuts · Dill pickles · Green & black olives
· Artichoke hearts · Pepperoncini · Roasted red peppers · Pickled vegetables

BEEF/CHICKEN SATAYS PLATTER

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

VEGETARIAN WRAP PLATTER

Grilled vegetables and 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 for Interactive Receptions

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

SALAD BAR

· House salad with assorted dressings · Caesar salad · Greek salad
· Cucumber and tomato salad · Potato salad · Tomato and 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

· Apples · Oranges · Long stem strawberries · Pineapple · Cantaloupe
· Honeydew · Watermelon · Kiwi · Red grapes · White grapes
· Other assorted seasonal fruit

BEEF SLIDERS

· All beef sliders · Assorted Toppings · Condiments · Buns

POUTINE STATION

· Golden crispy fries · Cheese curds · Beef gravy · Condiments

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 items listed are per dozen.

MINI BLT

BLEU CHEESE BUFFALO CHICKEN BITES

PROSCIUTTO WRAPPED SHRIMP ROSEMARY SKEWERS

TWICE BAKED MINI POTATOES (VEGETARIAN)

CHIPOTLE CHICKEN CRISPS

MEDITERRANEAN VEGGIE CRISPS (VEGETARIAN)

BACON WRAPPED SCALLOP WITH MARTINI COCKTAIL SAUCE

MINI GARLIC CHEESE TOASTS

SALAMI AND KALAMATA OLIVE TRUMPETS

STUFFED CHERRY TOMATO WITH CREAM CHEESE AND ANCHOVIES

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RECEPTIONS AND DINNERS

Plated Three Course Dinner

All plated dinners can be served in our fallsview dining room.

Three Course

FIRST COURSE

House Salad

Fresh garden greens, tomatoes, peppers and cucumber in a Dijon vinaigrette.

*First Course Upgrade – Choose three options (family-style) – \$14 per person
Shrimp cocktail · Calamari · Garlic cheese bread*

SECOND COURSE

Slow-Roasted Prime Rib (10oz)

With red wine au jus, garlic mashed potatoes and seasonal vegetables.

Baked Atlantic Salmon

Accompanied with mushroom rice and seasonal vegetables.

Oven-Roasted Chicken

Served with garlic mashed potato and garden vegetables.

Vegetarian Option

Available upon request

THIRD COURSE

Chef's Choice Dessert

One of our famous desserts. Served with coffee or tea.

Pre-Fixe Dinner

All plated dinners can be served in our fallsview dining room. Enjoy one item from each category.

Three Course

FIRST COURSE (choose one of the two options)

Caesar Salad

Romaine, aged Parmesan cheese, creamy dressing

Iceberg Wedge

Tomatoes, crispy smoked bacon, dill ranch or blue cheese dressing

Add Appetizers (choice of any 3 options) additional cost

Calamari, Garlic Cheese Toast, Shrimp Cocktail

SECOND COURSE

Prime Rib (14 oz) and Shrimp

Grilled jumbo shrimp, garlic mashed potato, horseradish, red wine herb jus

Top Sirloin (8 oz) and Lobster

8 oz grilled top sirloin, atlantic lobster tail, baked potato, vegetable garnish

Rib Steak

Twice baked potato, sautéed mushrooms, vegetable garnish

Salmon and Shrimp

Grilled jumbo shrimp, mushroom rice, asparagus

THIRD COURSE

Cheesecake

Thick and creamy, topped with a cherry sauce

Billy Miner Pie

Mocha ice cream on a chocolate crust with hot fudge, caramel and almonds

Served with coffee or tea.

RECEPTIONS AND DINNERS

Buffet Dinners

30 person minimum. *Buffet dinners will be served in a private banquet room.*

GRILLED CHICKEN AND PASTA ALFREDO BUFFET

- Fresh baked rolls, baguettes and breads with butter
- Relish and vegetable platter · Caesar salad
- Garden spring mix with an assortment of dressings
- Herb-grilled chicken in a light herb seasoning
- Long grain and wild rice pilaf
- Penne rigate pasta with creamy alfredo and Roma tomato sauce
- Sautéed seasonal vegetables · Assorted pastry platter
- Coffee, tea and soft drinks

CHICKEN AND BLACK ANGUS BUFFET

- Fresh baked rolls, baguettes and breads with butter
- Relish and vegetable platter
- Garden spring mix with an assortment of dressings · Caesar salad
- Marinated tomato and bocconcini salad · Roasted garlic mashed potatoes
- Steamed baby carrots · Deli platter
- Carved black angus beef (medium) to order with au jus
- Grilled chicken breast in a sweet & spicy thai sauce topped with fresh bell peppers and Spanish onions · Assorted pastry platter · Cheese platter
- Coffee, tea and soft drinks

SURF AND TURF BUFFET

- Fresh baked rolls, baguettes and breads with butter
- Vegetable platter with fresh homemade dip selection · Relish platter
- Gourmet greens with an assortment of dressings · Caesar salad
- Marinated primavera salad · Tomato and cucumber salad
- Chicken Supreme topped with a mushroom medley and creole butter
- Shrimp pyramid with cocktail sauce
- Grilled vegetables · Garlic mashed potatoes · Rice pilaf
- Carved prime rib (medium rare) with au jus
- Shrimp, scallop and calamari medley served with asparagus and a creamy béarnaise sauce
- Seared ahi tuna with soy dipping
- Assorted pastry platter
- Fresh fruit platter · Coffee, tea and soft drinks

CARVED PRIME RIB BUFFET

- Fresh baked rolls, baguettes and breads with butter
- An assortment of garden fresh vegetables and dip
- Gourmet greens with an assortment of dressings · Caesar salad
- Spinach salad with cranberries, pecans and onion
- Arugula tossed with citrus segments and a Dijon vinaigrette
- Roasted garlic mashed potatoes
- Shrimp pyramid with cocktail sauce
- Grilled asparagus, peppers and zucchini
- Carved, slow-roasted, prime rib (to order) with au jus, frizzled onions and spicy horseradish
- Assorted cakes and pastries
- Coffee, tea and soft drinks

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HOST AND CASH BAR LIST

Host & Cash Bar List

HOST BAR – *Recommended for groups when the host is paying.*

CASH BAR – *Recommended for groups when individuals are paying.*

STANDARD BAR OFFERINGS

- Selection of domestic beer
- Non-alcoholic beer
- Mixed drinks (Standard Brands - Rye, Rum, Vodka, Gin and Scotch)
- Wine selections (see price below)

PREMIUM BAR OFFERINGS

- Selection of imported beer
- Non-alcoholic beer
- Mixed drinks (Premium Brands - Rye, Rum, Vodka, Gin and Scotch)
- Wine selections (see price below)

STANDARD ACCOMPANIMENTS

- Soft drink selections
- Bottled water
- Juice selections

WINE SELECTIONS

By the Glass

Peller Estates Cabernet & Merlot - Niagara Peninsula, Ontario

Peller Estates Chardonnay - Niagara Peninsula, Ontario

By the Bottle

RED

Cabernet & Merlot – Peller Estates Niagara Peninsula, Ontario

Cabernet Sauvignon – Trius, Niagara Peninsula, Ontario

Tempranillo – Sancho Garcés, Joven, Spain

Cabernet Sauvignon – J. Lohr Estates, Paso Robles, California

Trintaudon – Chateau LaRose, France

Barolo – Ellena Giuseppe, Italy

WHITE

Chardonnay – Peller Estates, Niagara Peninsula, Ontario

Pinot Grigio – Crush, Niagara Peninsula, Ontario

Riesling - Thirty Bench, Niagara Peninsula, Ontario

Chardonnay – J. Lohr Estates, Monterey, California

Gewürztraminer – Antonutti, Italy

BARTENDER

A bartender fee per hour (three hour minimum) will apply if pre-tax sales are less than a desired amount.

*plus applicable taxes, fees and gratuities

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

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EXTRAS AND GUIDELINES

Additional Items to Consider

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 keep sake. Delivery is included to your attendee's rooms prior to arrival.

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 **three 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 Hyatt Regency Hotel Niagara Falls – Fallsview, excluding wedding cakes.
- The customer shall hold harmless and indemnify the Hyatt Regency Hotel 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 1:00AM.
- 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 at a rate of \$35 per hour.
- 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.
- The Hyatt regency Hotel 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.
- The Hyatt Regency Hotel 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.

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