



NIAGARA FALLS COUNTRY CLUB

BANQUET MENU

2023





Welcome

Welcome to Niagara Falls Country Club! We are so happy you are here. Thank you for considering us as an option for your special event. Whether you want to have a small gathering with friends and family or maybe you are planning your wedding; we believe we are the right venue for you. In this packet you will find our menu offerings for the 2023 season; including all food and beverage pricing and additional accommodations we may provide. If you have any questions, please let us know. We look forward to serving you and your guests.

Best,

Mindy Smith-Hassan, Event Coordinator

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716-282-1204 Ex. 3140

&

Alan Cohen, General Manager COO

acohen@niagarafallsc.com

716-282-1204 Ex: 3143



BREAKFAST & BRUNCH

Coffee and Tea

\$5.00 Per Person

Freshly Brewed Coffee, Decaffeinated Coffee
& Assorted Herbal Teas

Continental Breakfast

\$15.00 Per Person

Includes Freshly Brewed Coffee & Tea
Assorted Danish, Pastries, Muffins & Breakfast Breads
Fresh Fruit
Assorted Chilled Juices

Classic Breakfast Buffet

\$28.00 Per Person

Includes Freshly Brewed Coffee & Tea
Assorted Danish, Pastries, Muffins & Breakfast Breads
Fresh Fruit Salad with Berries
Scrambled Eggs
Home-style Fried Potatoes with Peppers and Onions
Choice of French Toast, Pancakes, or Waffles –
Served with NY Maple Syrup, Whipped Butter, Whipped Cream, Berry Compote
Applewood Smoked Bacon and Breakfast Sausage

A Chef Attendant Fee of \$50 per hour will apply to any event

All food and beverage is subject to an 18% gratuity that is distributed to the staff working your event. A 7% administrative charge is taxable revenue to the Club and is not a gratuity paid to the employees working the event.

COUNTRY CLUB BRUNCH

\$35.00 Per Person

Includes Freshly Brewed Coffee & Tea

Assorted Danish, Pastries, Muffins & Breakfast Breads

Fresh Fruit Salad with Berries

Scrambled Eggs

Home-style Fried Potatoes with Peppers and Onions

Choice of French Toast, Pancakes, or Waffles –

Served with NY Maple Syrup, Whipped Butter, Whipped Cream, Berry Compote

Applewood Smoked Bacon and Breakfast Sausage

Seasonal Vegetables

Chicken Picatta

+

Chef Carved

(Your Choice of One)

Slow Roasted Top Round of Beef / Maple Glazed Ham / Roasted Turkey

Brunch Add-Ons

Blintzes & Crepes	\$5.00 Per Person
Bacon or Sausage.....	\$3.00 Per Person
Smoked Salmon & Condiments	\$12.00 Per Person
Eggs Benedict.....	\$10.00 Per Person
Omelet Station	\$12.00 Per Person
Belgian Waffle Station	\$7.00 Per Person

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LUNCH BUFFET

(20 Person Minimum)

\$30.00 Per Person

Includes Freshly Brewed Coffee & Tea

House-made Cookies and Brownies

Tossed Salad with Dressings

Served with Ranch and Balsamic

Chilled Tortellini Salad

Fresh Fruit Salad with Berries

House Made Chips

+

Assorted Wraps

(Your Choice of 3)

Hummus

Lemon and Garlic Hummus,
Grilled Eggplant, Red Onion,
Roasted Red Pepper, Carrots,
Sprouts, and Spring Mix
Lettuce.

Turkey Club

Oven Roasted Turkey, Smoked
Bacon, Sharp Cheddar Cheese,
Mayonnaise, Tomato, and
Spring Mix Lettuce.

Chicken Caesar

Romaine, Shredded Asiago
Cheese, Caesar Dressing

Tuna Salad

Fresh Albacore Tuna Salad,
Tomato, and Spring Mix
Lettuce.

Roast Beef

Horseradish Aioli, Provolone,
Lettuce and Tomato

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CLASSIC BUFFET

(40 Guest Minimum)

\$37.00 Per Person

Includes Freshly Brewed Coffee & Tea

House Rolls with Whipped Butter

Tossed Salad with choice of Dressings or Caesar Salad

Seasonal Vegetables

Roasted Baby Red Potatoes or Lemon Parsley Steamed Potatoes

Baked Penne Marinara with fresh Mozzarella or Penne with Fresh Broccoli and Alfredo Sauce

Chicken Picatta or Chicken Marsala

+

Chef Carved

(Your Choice of One)

Slow Roasted Top Round of Beef

Maple Glazed Ham

French Slow Roasted Turkey Breast



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THE GRAND EVENT BUFFET

(50 Guest Minimum)

\$50.00 Per Person

Includes Freshly Brewed Coffee & Tea

House Rolls with Whipped Butter

Hors D'oeuvres

Imported and Domestic Cheese Display

+

Your Choice of Table Served Salad

Caesar Salad

Field Greens with Balsamic Dressing

Harbor Salad

+

Your Choice of Two

Caprese Board with Arugula

Greek Pasta Salad

Cucumber & Tomato Salad

Crab Salad

Antipasto Pasta Salad

Potato Salad

+

Your Choice of One

Broccoli Florets

Green Beans Almandine

Bouquetiere of Vegetables

Squash Medley

Roasted Asparagus

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THE GRAND EVENT BUFFET

+

Your Choice of Two

Farfalle with Alfredo

Roasted Baby Red Potatoes

Penne with Vodka Sauce

Sweet Mashed Potato

Fettuccini Olio

Whipped Mashed Potato

Asian Vegetable Stir- Fry (*Served with Orange, Soy, Ginger Sauce*)

+

Your Choice of One

Chicken Francaise

Tenderloin Tips with Mushrooms

Chicken Marsala

Salmon with Dill

Chicken Picatta

Shrimp Scampi

+

Chef Carved

(Your Choice of Two)

French Slow Roasted Turkey Breast

Herb Crusted Pork Loin

Lemon and Herb Roasted Salmon with Dill Cream

Pepper Crusted Chateau Sirloin

Slow Roasted Top Round of Roast Beef

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LIGHT ENTREES

Includes Freshly Brewed Coffee & Tea, Starter
House Rolls with Whipped Butter

Starter Course

Soup Du Jour or Fresh Fruit Cocktail

Wedge Salad \$15.00

Baby Tomatoes, Crumbly Bleu Cheese, Pickled Onion, Applewood Smoked Bacon, Creamy Bleu Cheese Dressing

Cobb Salad \$20.00

*Grilled Chicken, Romaine & Mixed Greens, Bacon, Cheddar Cheese, Tomatoes, Marinated Red Onion,
Hard Boiled Egg, Avocado, Ranch Dressing.*

Caesar Salad \$15.00

Romaine, Shredded Asiago Cheese, Croutons, Caesar Dressing

Harbor Salad \$18.00

Mixed Greens, Candied Pecans, Pickled Red Onion, Crumbled Bleu Cheese, Strawberries, Balsamic Dressing

Hummus Wrap \$14.00

*Lemon and Garlic Hummus, Grilled Eggplant, Red Onion, Roasted Red Pepper, Carrots, Sprouts, and Spring Mix
Lettuce. Served with House made Pickles and Chips.*

Turkey Club Wrap \$16.00

*Oven Roasted Turkey, Smoked Bacon, Sharp Cheddar Cheese, Mayonnaise, Tomato, and Spring Mix Lettuce.
Served with House made Pickles and Chips.*

Tuna Wrap \$16.00

Fresh Albacore Tuna Salad, Tomato, and Spring Mix Lettuce. Served with House made Pickles and Chips.

Add To Any Salad:

Grilled Chicken: \$6.00 / 4 oz. Filet: \$10.00 / 4 oz. Salmon: \$8.00

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ENTREES

All Entrees are served with your choice of Salad, Starch & Vegetable

Includes Freshly Brewed Coffee & Tea, House Rolls with Whipped Butter

Choice Entrees are Limited to 3 Selections

Entrée Selection required on Place Cards

Meat Selections:

Grilled 12 oz. NY Strip Steak – with a Red Wine Demi Glaze	\$51.00
Grilled 8 oz. Filet Mignon with a Red Wine Demi Glaze	\$52.00
Two 4 oz. Sirloin (Twin Tournedos) – with a Truffle Demi Glaze	\$42.00
Double Bone In Pork Chop.....	\$34.00
Sliced Pork Loin.....	\$30.00

Poultry Selections:

Chicken Francaise – Egg & Parmesan batter with Lemon Butter	\$33.00
Chicken Picatta – Butter Sauce, White Wine, Garlic, Shallot, Capers, Lemon	\$33.00
Chicken Marsala – Savory Marsala Wine, Mushroom Demi Glaze	\$33.00

Seafood Selections:

Seared Chilean Seabass – with Espelette Butter	\$50.00
Roasted Salmon Filet – with Lemon Dill Butter	\$40.00
Shrimp Scampi	\$32.00
Lobster Tail (4oz, 6oz, 8oz) – Served with Drawn Butter	MP

Vegetarian Selections:

Grilled Vegetable Stack with Boursin Cheese and Herb Risotto	\$34.00
Vegetable Lasagna – Layers of Ricotta, Pasta and Garden Vegetables	\$34.00
Stuffed Portobello- Quinoa Vegetable Risotto, Romesco Sauce (GF).....	\$26.00
Stuffed Eggplant- with Marinara Sauce.....	\$28.00

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ENTRÉE ACCOMPANIMENTS

Your choice of Salad, Starch & Vegetable

House Salads

Caesar Salad

Crisp Romaine, Shredded Asiago, and Croutons

Field Green Salad

*Field Greens, Cherry Tomatoes, Cucumbers, & Pickled Red Onion.
Served with Balsamic Dressing*

Harbor Salad

*Field Greens, Candied Pecans, Pickled Red Onion, Crumble Bleu Cheese & Strawberries.
Served with Balsamic Dressing*

Chefs Choice Salads

Add \$3.00

Caprese Salad

*Sliced Tomatoes, Basil, Fresh Mozzarella, Field Greens, Baby Heirloom Tomatoes,
Drizzle of Olive Oil & Balsamic Glaze*

Wedge Salad

*Baby Heirloom Tomatoes, Crumbly Bleu Cheese, Pickled Red Onion, Applewood Smoked Bacon,
Creamy Bleu Cheese Dressing*

Soup of the Day

Add \$6.00

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ENTRÉE ACCOMPANIMENTS

Starches

Roasted Baby Red Potatoes with Smoked Paprika

Cheddar and Sour Cream Smashed Potatoes

Creamy Idaho Whipped Potato

Whipped Truffle Parmesan

Twice Baked Potato

Layered Au Gratin

Vegetables

Steamed Broccoli and Cauliflower

Garlic Green Beans

Squash Medley

Roasted Asparagus

Intermezzo

\$4.00 Per Person

Served in sugar rimmed glasses and garnished

Choice of:

Lemon Ice

Blood Orange Sorbet

Mango Sorbet

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PLATINUM DUET ENTREES

\$55.00 Per Person

Includes Hors D'oeuvres Display
Freshly Brewed Coffee & Tea
House Rolls with Whipped Butter

Served with your choice of Salad, Starch and Vegetable

Hors D'oeuvres

Imported and Domestic Cheese & Grapes

+

4 oz. Filet

Pair with any of the Following:

+

4 oz. Salmon

OR

4oz Seabass (Add \$8.00)

Prepared with Your
Choice of:

Dill Beurre

Horseradish Cream Sauce

Shrimp (3)

Prepared with Your
Choice of:

*Roasted Shallot
Compound Butter*

Lemon Rosemary

Compound Butter

Lemon Beurre Blanc

*Sherried Seafood Cream
Sauce*

6 oz. Chicken

Prepared with Your
Choice of:

Francaise

Marsala

Picatta

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DIAMOND DUET ENTREES

\$68.00 Per Person

Includes Hors D'oeuvres Display, House Rolls, Whipped Butter, Freshly Brewed Coffee & Tea

Served with your choice of Salad, Starch and Vegetable

Hors D'oeuvres

Imported and Domestic Cheese & Grapes

+

Your Choice of Two Hand Passed

Bacon Wrapped Scallops / Beef on Weck Crostini / Caprese Skewers / Vegetable Spring Rolls

+

6 oz. Filet

Paired with any of the Following:

4 oz. Salmon

OR

4oz Seabass (Add \$8.00)

Prepared with Your
Choice Of:

Dill Beurre

Horseradish Cream Sauce

Scallops (3)

OR

Shrimp (3)

Prepared with
Your Choice Of:

Roasted Shallot

Compound Butter

Lemon Rosemary

Compound Butter

Lemon Beurre Blanc

Sherried Seafood

Cream Sauce

6 oz. Chicken

Prepared with
Your Choice of:

Francaise

Marsala

Picatta

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STATIONS

Create your own unique menu!
Stations are priced per person.
We recommend choosing 3-4 stations

Salad Station

\$12.00

*Field Greens with toppings and Dressings, Tossed Caesar Salad, Two Assembled Salads,
House Rolls and Butter*

Mediterranean Station

\$12.00

*Falafel, Stuffed Grape Leaves, Grilled Vegetables, Baba Ghanoush, Olive Tapenade, Hummus, Tzatziki,
Spinach Dip, Fattoush, Tabulli, Kibbeh.*

Risotto Bar

\$14.00

*Boursin Cheese, Parmesan Cheese, Cheddar Cheese, Mushrooms, Broccoli, Bacon, Shrimp,
Chicken, Mixed Sweet Peppers, Onions, Spinach.*

Mashed Potato Bar

\$12.00

*Mashed Sweet Potatoes, Cinnamon, Brown Sugar, Maple Syrup, Honey Butter, Marshmallows.
Mashed Potatoes, Cheddar Cheese, Sour Cream, Bacon, Scallions, Brown Gravy, Whipped Butter.*

Chef Prepared Pasta Station

\$15.00

*Shrimp, Chicken, Beef Tips, Meatballs, Peas, Broccoli, Onions, Mixed Sweet Peppers, Spinach,
Pasta, GF Pasta, Couscous, Marinara, Alfredo, Cajun Cream Sauce.*

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STATIONS

Taco/Fajita Station

\$15.00

Seasoned Ground Beef, Fajita Chicken, Refried Beans, Shredded Lettuce, Diced Tomatoes, Cheddar Cheese, Red Onion, Guacamole, Sour Cream, Salsa, Tortilla Chips, Queso.

Shrimp Scampi Station

\$17.00

Chef prepared Jumbo Shrimp Scampi sautéed with Garlic Butter, White Wine and Lemon. Served with Rice Pilaf

Stir-Fry Station

\$15.00

Chef Prepared Asian Vegetable Stir-Fry with Chicken, Shrimp, or Beef. Served with Rice.

Carving Stations:

Salmon en Croute

\$14.00

Slow Roasted Top Round of Beef

\$12.00

Pepper Crusted Chateau Sirloin

\$14.00

Maple Glazed Ham

\$10.00

Herb Crusted Pork Loin

\$12.00

Slow Roasted French Turkey Breast

\$10.00

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HORS D'OEUVRES DISPLAYS

NFCC Signature Display

\$22.00

Antipasto Table – Sliced Meats and Cheeses, Marinated Salads, Olives, Pickled Vegetables, Rustic Flat Breads, Crusty Bread, Olive Oil, Dried Fruit & Nuts

Seafood Display

Market Price

Display of Fresh Jumbo Shrimp, Fresh-Shucked Clams, & Oysters, on Ice served with Drawn Butter, Cocktail Sauce, Lemons and Hot Sauce

Add On Snow Crab Legs (Market Price)

Mediterranean Display

\$12.00

Falafel, Stuffed Grape Leaves, Grilled Vegetables, Baba Ghanoush, Olive Tapenade, Hummus, Tzatziki, Spinach Dip, Fattoush, Tabulli, Kibbeh.

Charcuterie Display

\$15.00

Assorted Charcuterie and Italian Deli Meats

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HORS D'OEUVRES DISPLAYS

Fresh Seasonal Fruit Display

\$10.00

An assortment of Fresh Seasonal Fruit, Berries, Melon and Citrus

Smoked Salmon Display

\$12.00

Thin Sliced Smoked Salmon, Served with Hard-Boiled Eggs, Capers, Minced Red Onion and Crostini

Shrimp Cocktail Display

\$17.00

Fresh Poached Shrimp on Ice served with Cocktail Sauce and Lemons

Domestic & Imported Cheese Display

\$11.00

A mix of Domestic, Imported and Local Cheeses served with Assorted Crackers

Seasonal Vegetables Display

\$9.00

An assortment of raw fresh cut Seasonal Vegetables, Dipping sauces and Hummus

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HORS D'OEUVRES

Priced Per Piece. May be Passed or Placed on a Display.

Cold Hors D'oeuvres

Assorted Tea Sandwiches \$3.00

Choice of: Tuna, Egg, or Chicken Salad

Shrimp Cocktail.....\$4.00

Smoked Salmon on Cucumber \$4.00

Seared Ahi Tuna \$4.00

Served on a Fried Wonton with Sweet Soy Glaze

Prosciutto Wrapped Melon \$3.00

Caprese Skewer \$2.50

Cherry Tomato Canape\$2.50

Served with Boursin Cream Cheese

Hot Hors D'oeuvres

Steamed Pork Dumplings \$3.00

Beef on Weck Crostini.....\$3.00

Meatballs.....\$3.00

Choice of: Swedish, marinara or BBQ

Empanadas.....\$3.00

Chicken Satays \$3.00

Served with Peanut Sauce

Coconut Shrimp \$3.50

Served with Sweet Chili Sauce

Bacon Wrapped Scallops \$4.00

Mini Maryland Crab Cakes \$5.00

Assorted Stuffed Mushrooms: \$3.00

Made with Spinach, Crabmeat, Sausage, Cheddar

Vegetable Spring Rolls \$3.00

Served with Thai Chili Sauce

Poached Pear Croustade.....\$3.00

Served with crumbled Blue cheese, thyme honey

Brie LT\$3.00

Served with Crostini, brie cheese, arugula, tomato jam

Spanakopita \$3.00

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LATE NIGHT/ SNACKS

Pizza – Cheese, Pepperoni, Vegetables (24 slices)	\$41.00 Per Tray
Chicken Wings	20 for \$30.00
Boneless Chicken Wings	\$6.00 Per Person
Chicken Fingers	\$8.00 Per Person

Sauces – Hot, Medium, Mild, BBQ

Roast Beef on Weck Slider	\$6.00 Per Person
Hamburger Sliders	\$5.00 Per Person
Cheeseburger Sliders	\$5.50 Per Person
French Fries	\$2.50 Per Person



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DESSERTS

Deluxe Coffee & Tea Bar

\$8.00 Per Person

Includes: Assorted Flavored Syrups, Creamer, Sugar, Whipped Cream, Caramel, Cinnamon, and Chocolate Shavings

Cordials Upon Request – Will Require an Attendant

Sundae Bar

\$10.00 Per Person

Includes: Vanilla and Chocolate Ice Cream with Chocolate Sauce, Caramel, Whipped Cream, Cherries, and Cookie Crumbles.

Petite Pastry Table

\$12.00 Per Person

(Served on Station or Per Table)

Assorted Mini Cheesecakes, Cannolis, Brownies, and Crème Puffs

Scrufari – Served

\$8.00 Per Person

Vanilla Ice Cream with Hot Fudge and Pirouette

Homemade Brownies & Cookies

\$5.00 Per Person

(Served on Station or Per Table)

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DESSERTS

Brownie Sundae

\$10.00 Per Person

Brownie, Vanilla Ice Cream, Chocolate Sauce, Whipped Cream, Cherry

Cheesecake with Berry Compote

\$10.00 Per Person

Pound Cake with Berries & Cream

\$8.00 Per Person

Peanut Butter Pie

\$10.00 Per Person

Chocolate Wow Cake

\$10.00 Per Person



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BAR & BEVERAGE PACKAGES

Non- Alcoholic

Price Per Person

Coffee Station

\$5 .00

*Freshly Brewed Coffee, Decaffeinated Coffee
& Assorted Herbal Teas*

Soft Drink Station

\$5.00

Soda, Ice Tea & Lemonade

Deluxe Coffee Station

\$8.00

*Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Herbal Teas
Assorted Flavored Syrups, Chocolate Shavings, Cinnamon Sticks,
Sugar Cubes & Fresh Whipped Cream*

Country Club Pour

Tito's Vodka, Deep Eddy Lemon,
Tanqueray Gin, Bacardi Light Rum,
Captain Morgan Spiced Rum, Jim Beam
Bourbon, Jack Daniels Bourbon, Southern
Comfort, Jose Cuervo Tequila, Seagram's
VO Whiskey, Dewar's Scotch

Price Per Person

1 Hour: \$14.00
2 Hours: \$24.00
3 Hours: \$31.00
4 Hours: \$38.00
5 Hours: \$45.00

Top Shelf Pour

Grey Goose Vodka, Ketel One Vodka,
Grey Goose Citron Vodka, Crown Royal
Whiskey, Maker's Mark Bourbon, Bombay
Sapphire Gin, Patron Tequila, Johnnie
Walker Red Scotch, Chivas Regal Scotch,
Meyers Dark Rum

Price Per Person

1 Hour: \$16.00
2 Hours: \$28.00
3 Hours: \$36.00
4 Hours: \$42.00
5 Hours: \$50.00

Included in all Packages

Sweet & Dry Vermouth, Triple Sec, Peach Schnapps, 2 Domestic & 1 Premium Beer, & all House Wines

**\$75.00 Bartender Fee for events under 50 guests.*

**\$75.00 Fee for Additional Bartenders*

NFCC reserves the right to substitute liquor brands based on current market pricing

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BEER & WINE

House Wine

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, Moscato and Riesling

Domestic Beers (Your Choice of 3)

Molson Canadian/Light, Coors Light, Michelob Ultra, Bud/Bud Light, Labatt Blue/Blue Light & NA, Heineken, Corona, Micro-brews available by request.

Price Per Person

1 Hour: \$12.00
2 Hours: \$20.00
3 Hours: \$25.00
4 Hours: \$30.00
5 Hours: \$35.00

Dinner Wine Service

House Wine 750ml \$30.00 Per Bottle
House Champagne \$30.00 Per Bottle
House Prosecco \$30.00 Per Bottle

Punch

Wine Punch \$80.00
Champagne Punch \$80.00
Fruit Punch \$40.00

Mixed Drink Stations

Mimosa & Bloody Mary

Vodka/Ice Slides

“Signature Drinks”

Cash Bar

Drink prices available upon request
\$100.00 Permit Fee is Required Per Bar
Host to provide ticket sales

Corkage Fees

750ml Bottle - \$20.00

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*\$75.00 Fee for Additional Bartenders

*NFCC reserves the right to substitute liquor brands based on current market pricing

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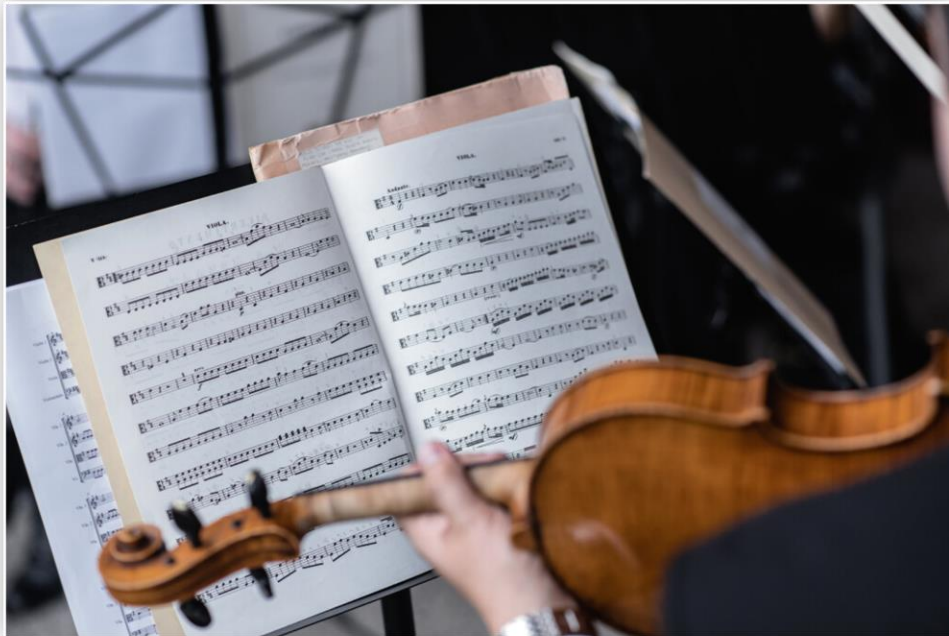
ADDITIONAL ACCOMMODATIONS

Valet Service (Recommended 1 per 75 guests)	\$125.00 each
Coat Check (Recommended 1 per 100 guests)	\$125.00 each
Podium	Available
Wireless Microphone	Available
Cake Cutting	Complimentary
Projector & Screen	Available
Chair Rental (100 available).....	\$2.00 each
Ceremony Fee (starting at)	\$750.00
Bridal Suite (for the day)	\$150.00-\$200.00

Please advise us of any other services you may need.

Niagara Falls Country Club will do their best to accommodate you and your guests.

Additional Fees may apply.





EVENT POLICIES



- 1). All Non-Member functions are subject to room charge, and/or Food and Beverage minimum (in season wedding), (1) Room \$500, (2) Rooms \$1,000, (3) Rooms \$1,500.
- 2). All food and beverage is subject to an 18% gratuity that is distributed to the staff working your event. A 7% administrative charge is taxable revenue to the Club and is not a gratuity paid to the employees working the event.
- 3). All prices and menu items are subject to change without notice. Menu items are subject to availability.
- 4). A deposit is required to officially reserve the desired date and space for your event: (1) Room \$500, (2) Rooms \$1,000, Whole Ballroom \$2,500. All deposits are *non-refundable*. (Please see the following page for NFCC Payment & Cancellation policies)
- 5). All **menus and details** must be finalized **2 weeks in advance**; a **guaranteed minimum count** must be given **10 days in advance**. In the event the guest meal count served is higher than the guaranteed guest meal count given, you will be financially responsible for the higher guest meal count.
- 6). Final payment for all food and beverage packages, and/or other services will be due **10 days prior** to the event date during standard business hours **when guaranteed minimum count is given**. Any additional charges will be due no later than 2 weeks after your event.
- 7). All checks must be made out to Niagara Falls Country Club. Cash and credit card are also acceptable forms of payment with a 3% surcharge on all credit cards.
- 8). Food and/or Beverages from outside sources may **not** be brought into the Clubhouse with the exception of specialty cakes, cookies or homemade confections. Exceptions may be allowed at the discretion of our Executive Chef and Banquet Manager (additional Room Rental and Labor fees will apply). Any food brought in from an outside source requires a food service liability waiver with signature from the client.
- 9). Food choices for itemized banquets will be limited to 3 entrées; this **includes** the vegetarian choice.

EVENT POLICIES



- 10). Our Executive Chef will have the final decision for any menu requests, presentation and execution of service. This is to ensure a successful event.
- 11). Floor plans must be finalized 10 days prior to the event. Management must approve ALL floor plan arrangements, designs or additional rented décor to be added to the space.
- 12). Any and ALL rented linens must arrive to the Clubhouse event space 2 days before the function date. Any additional linens ordered through the Clubhouse will be charged accordingly to the final bill.
- 13). The use of glitter, confetti, nails, tacks, staples, or tape on the club walls or floors is **not** permitted. Any circumstances that result in additional cleaning or damage to the facility or premises will be charged to the account.
- 14). Wedding Planners must be present at all meetings held with the Banquet Team. The Banquet Team and Club Management will have final determination of details.
- 15). Any event requiring a cash bar must notify the Banquet Team at least 3 weeks in advance as a permit must be requested and approved by the State Liquor Authority.
- 16). Niagara Falls Country Club reserves the right to refuse service to any person without proper photo ID or who appears to be intoxicated.
- 17). Niagara Falls Country Club is **not** responsible for items lost, left unattended or left behind by guests or third-party vendors unless otherwise arranged.
- 18). Vendor meals must be included in the final guest count or from the Clubhouse menu provided. Unless included in the guest seating arrangement, vendor meals will be served separate from the function in the a la carte dining area or another room designated by Clubhouse Management.
- 19). Dress Code: We kindly ask that all vendors and guests are in compliance with the NFCC dress code policy. To include: No ripped/destroyed denim, No “cargo” style large pockets, No hats, No T-shirts.

In the event of inclement weather, the golf or tennis activities may be cancelled, however, all scheduled food and beverage will go on as planned.

CANCELLATION POLICIES



In the Event of a Cancellation Occurring:

- Within 4 months prior to an event, the patron is responsible for 10% of the projected cost of the function, including food and beverages.
- Within 3 months prior to an event, the patron is responsible for 20% of the projected cost of the function, including food and beverages.
- Within 2 months prior to an event, the patron is responsible for 30% of the projected cost of the function, including food and beverages.
- Within 1 month prior to an event, the patron is responsible for 40% of the projected cost of the function, including food and beverages.
- In the event that Covid 19 restrictions are put into place by NY State, and Niagara County, Niagara Falls Country Club will refund complete deposit, or party may reschedule date, at no additional cost.



NOTES





NIAGARA FALLS COUNTRY CLUB

505 MOUNTAIN VIEW DRIVE

LEWISTON, NY 14092