

WEDDINGS
2023/2024



AMERICANA
CONFERENCE RESORT SPA

LOVE, VISION & A STUNNING VENUE

Congratulations!

Thank you for considering the Americana Resort as the venue for your upcoming wedding celebrations.

Enclosed are our most popular wedding packages.

We would be pleased to work with you to customize your wedding day to suit your personal tastes, style and budget.

Our culinary and service experts are here to help you create the day of your dreams.

Simply contact us to arrange a no-obligation private tour at your convenience.

Please note that we also offer bridal showers, wedding breakfasts, anniversary celebrations and banquets for any special event!

AMERICANA
CONFERENCE RESORT SPA

AMERICANANIAGARA.COM
weddings@americananiagara.com
905.356.8444
1.800.263.3508

Sapphire Package

Package Inclusions

- Beautifully appointed private event space with personal wedding coordinator.
- Banquet concierge and professionally trained service staff with Signature Grande Spark Entrance.
- Floor length linens, napkins and chair covers with sash, in a variety of styles and colours.
- Preferred head table design with staging and linens.
- Romantic wedding night stay in a whirlpool, fireplace suite with breakfast for our happy couple.
- Preferred accommodation rates for guests.
- Podium with microphone, LCD projector & screen, easel and table numbers.

Personalized Dinner Presentation

*This is a **Sample Menu**. Customize your meal with our alternative menu options, which are listed on the Delectable Decisions pages.

Individually Plated Service:

- Artisan Bread Basket.
- Mixed Baby Greens with Garden Vegetables in a Balsamic Dressing.
- Penne Pasta in a Rosé Sauce.
- Entrée selection (choose 1) for the group, served with Twice Baked Loaded Potato & Chef's Selection of Seasonal Vegetables:
 - Pan Seared Chicken Breast Supreme finished in our Creamy Mushroom & Tarragon Sauce.
 - Braised Beef Short Rib finished in a Merlot Reduction.
 - Dijon Encrusted Pork Loin finished in a Maple Thyme Jus.
- Chocolate Truffle Cake.
- Coffee & Tea Service.

Upgrade to a duo plate and enjoy a beautifully presented meal featuring TWO entrée options (ask for details)

Buffet and Family-Style Options Available.

Bar, Wine & Beverage Service

8 hours of open bar service with signature cocktail on arrival. Rye, Rum, Gin, Vodka, Scotch, Tequila, Bourbon, Cognac, Triple Sec, Vermouth, Baileys, Kahlua, Fireball, Martinis, Caesars, Manhattans, Domestic Beer Selections, Niagara VQA Wines with unlimited wine table service during dinner & Champagne pop at head table.

The Grande Finale

- Wedding cake service with coffee and tea
- Your choice of one selection from the Grande Finale options

\$129 per person

- Friday & Sunday **\$109**/person
 - Monday through Thursday **\$99**/person
 - Winter special **\$99**/person (January-March)
 - Book your ceremony with us, same room **\$950**, separate room **\$2500**
 - All prices are subject to taxes, gratuities and fees
- Package can be customized.**



Crystal Package

Package Inclusions

- Beautifully appointed private event space with personal wedding coordinator.
- Banquet concierge and professionally trained service staff with Signature Grande Spark Entrance.
- Floor length linens, napkins and chair covers with sash, in a variety of styles and colours.
- Preferred head table design with staging and linens.
- Romantic wedding night stay in a whirlpool, fireplace suite with breakfast for our happy couple.
- Preferred accommodation rates for guests.
- Podium with microphone, LCD projector & screen, easel and table numbers.

Personalized Dinner Presentation

*This is a **Sample Menu**. Customize your meal with our alternative menu options, which are listed on the Delectable Decisions pages.

Individually Plated Service:

- Artisan Bread Basket.
- Charcuterie presentation per table with Prosciutto, Salami, Capicola, Assorted Local Cheeses, Fruits & Accoutrements.
- Baby Spinach Greens with Strawberries, Roasted Almonds and Goat Cheese in a Maple Apple Vinaigrette.
- Gemelli Pasta in Gorgonzola Cream Sauce with fresh Pecorino.
- Entrée selection (choose 1) for the group, served with Red Skinned Garlic Mashed Potatoes & Chef's Selection of Seasonal Vegetables:
 - Chicken Breast Supreme stuffed with Spinach & Goat Cheese and finished in a Basil Pesto.
 - Prime Rib of Beef au Jus.
 - Dijon Encrusted Pork Loin finished in a Caramelized Apple Reduction.
- New York Style Cheesecake with a Mixed Berry Compote.
- Coffee & Tea Service.

Upgrade to a duo plate and enjoy a beautifully presented meal featuring TWO entrée options (ask for details)

Buffet and Family-Style Options Available.



Bar, Wine & Beverage Service

8 hours of open bar service with signature cocktail on arrival. Rye, Rum, Gin, Vodka, Scotch, Tequila, Bourbon, Cognac, Triple Sec, Vermouth, Baileys, Kahlua, Fireball, Martinis, Caesars, Manhattans, Domestic Beer Selections, Niagara VQA Wines with unlimited wine table service during dinner & Champagne pop at head table.

Cocktail Hour

Featuring Butler Served Hot & Cold Hors D'Oeuvres, Sparkling Champagne & Signature Cocktail.

The Grande Finale

- Wedding cake service with coffee and tea
- Your choice of TWO selections from the Grande Finale options

\$149 per person

- Friday & Sunday **\$129/person**
 - Monday through Thursday **\$119/person**
 - Winter special **\$119/person** (January-March)
 - Book your ceremony with us, same room **\$950**, separate room **\$2500**
 - All prices are subject to taxes, gratuities and fees
- Package can be customized.**



Diamond Package

Package Inclusions

- Beautifully appointed private event space with personal wedding coordinator.
- Banquet concierge and professionally trained service staff with Signature Grande Spark Entrance.
- Floor length linens, napkins and chair covers with sash, in a variety of styles and colours.
- Preferred head table design with staging and linens.
- Romantic wedding night stay in a whirlpool, fireplace suite with breakfast for our happy couple.
- Preferred accommodation rates for guests.
- Podium with microphone, LCD projector & screen, easel and table numbers.

Bar, Wine & Beverage Service

8 hours of open bar service with signature cocktail on arrival. Rye, Rum, Gin, Vodka, Scotch, Tequila, Bourbon, Cognac, Triple Sec, Vermouth, Baileys, Kahlua, Fireball, Martinis, Caesars, Manhattans, Domestic Beer Selections, Niagara VQA Wines with unlimited wine table service during dinner & Champagne pop at head table.

Personalized Dinner Presentation

*This is a **Sample Menu**. Customize your meal with our alternative menu options, which are listed on the Delectable Decisions pages.

Individually Plated Service:

- Artisan Bread Basket.
- Caprese Salad with Mixed Greens, Sliced Tomatoes & Mozzarella with a Balsamic Glaze.
- Gnocchi in a Sundried Tomato Alfredo Sauce with Pancetta & Romano Cheese.
- Entrée selection (choose 1) for the group, served with Herb Roasted Yukon Potatoes & Chef's Selection of Seasonal Vegetables:
 - Chicken Breast Supreme stuffed with Cranberries & Brie finished in a Spinach Cream Sauce.
 - Beef Tenderloin Medallions finished in a Merlot Reduction.
 - Dijon Encrusted Pork Loin finished in a Mango Chutney.
- Ice Cream Crepes topped with a Caramel Drizzle.
- Coffee & Tea Service.

Upgrade to a duo plate and enjoy a beautifully presented meal featuring TWO entrée options (ask for details)

Buffet and Family-Style Options Available.



Americana Signature Grande Antipasto Display with Butler served Sparkling Champagne

- Artisan Bread Basket with Balsamic & Olive Oil Drizzle.
- Imported & Domestic Cheeses, Prosciutto, Capicola, Salami, Assorted Fruits, Nuts & Accoutrements.
- Calabrese Crostini Bruschetta.
- Arancini Rice Balls.
- Seafood Salad.
- Cascade of Shrimp with Seafood Sauce.
- Clams Casino, Mussels Marinara, Seared Citrus Scallops.
- Live Chef Station with Shrimp Flambé served over a Forest Mushroom Risotto.

The Grande Finale

- Wedding cake service with coffee and tea
- Your choice of TWO selections from the Grande Finale options.

\$179 per person

- Friday & Sunday **\$159**/person
 - Monday through Thursday **\$149**/person
 - Winter special **\$149**/person (January-March)
 - Book your ceremony with us, same room **\$950**, separate room **\$2500**
 - All prices are subject to taxes, gratuities and fees
- Package can be customized.**



New Year's Eve Opal Package

Package Inclusions

- Beautifully appointed private event space with personal wedding coordinator.
- Banquet concierge and professionally trained service staff with Signature Grande Spark Entrance.
- Floor length linens, napkins and chair covers with sash, in a variety of styles and colours.
- Preferred head table design with staging and linens.
- Romantic wedding night stay in a whirlpool, fireplace suite with breakfast for our happy couple.
- Preferred accommodation rates for guests.
- Podium with microphone, LCD projector & screen, easel and table numbers.
- New Year's Eve party favours, and streamer canon midnight pop.

Personalized Dinner Presentation

*This is a **Sample Menu**. Customize your meal with our alternative menu options, which are listed on the Delectable Decisions pages.

Individually Plated Service:

- Artisan Bread Basket.
- Mixed Green Salad with Fresh Baby Greens, Garden Vegetables and House Vinaigrette.
- Penne Pasta in a Marinara Sauce and finished with Parmesan Cheese.
- Entrée selection (choose 1) for the group, served with Red Skinned Mashed Potatoes & Chef's Selection of Seasonal Vegetables:
 - Pan Seared Chicken Breast Supreme finished in our Creamy Mushroom & Tarragon Sauce.
 - Braised Beef Short Rib finished in a Merlot Reduction.
 - Dijon Encrusted Pork Loin with Caramelized Apple Reduction.
- Dessert Trio with Tuxedo Dressed Strawberry, Mini Cheesecake and Chocolate Mousse Cake.
- Coffee & Tea Service.

Upgrade to a duo plate and enjoy a beautifully presented meal featuring TWO entrée options (ask for details)

Buffet and Family-Style Options Available.

Bar, Wine & Beverage Service

8 hours of open bar service with signature cocktail on arrival. Rye, Rum, Gin, Vodka, Scotch, Tequila, Bourbon, Cognac, Triple Sec, Vermouth, Baileys, Kahlua, Fireball, Martinis, Caesars, Manhattans, Domestic Beer Selections, Niagara VQA Wines with unlimited wine table service during dinner & Champagne pop at head table.

Cocktail Hour

Featuring Butler Served Hot & Cold Hors D'Oeuvres, Sparkling Champagne & Signature Cocktail.

The Grande Finale

- Wedding cake service with coffee and tea
- Your choice of one selection from the Grande Finale options

\$139 per person

- Book your ceremony with us, same room **\$950**, separate room **\$2500**
 - All prices are subject to taxes, gratuities and fees
- Package can be customized.**



Amethyst Afternoon Soiree

This elegant afternoon reception and celebration provide you and your guests with a complete wedding package, while allowing you to enjoy this special time together.

Package Inclusions

- Beautifully appointed private event space with personal wedding coordinator.
- Banquet concierge and professionally trained service staff.
- Floor length linens, napkins and chair covers with sash, in a variety of styles and colours.
- Preferred head table design with staging and linens.
- Romantic wedding night stay in a whirlpool, fireplace suite with breakfast for our happy couple.
- Preferred accommodation rates for guests.
- Podium with microphone, LCD projector & screen, easel and table numbers.

Bar, Wine & Beverage Service

3 hours of open bar service with Rye, Rum, Gin, Vodka, Scotch, Tequila, Bourbon, Cognac, Triple Sec, Vermouth, Baileys, Kahlua, Fireball, Martinis, Caesars, Manhattans, Domestic Beer Selections, Niagara VQA Wines with unlimited wine table service during dinner & Champagne pop at head table.

The Grande Finale

- Wedding cake service with coffee and tea.

Personalized Lunch Presentation

Individually Plated Service:

- Artisan Bread Basket.
- Mandarin Spring Salad with Orange Vinaigrette.
- Chicken Supreme Stuffed with Spinach & Goat Cheese and finished in a Chardonnay Velvet Sauce, served with Red Skinned Mashed Potatoes & Chef's Selection of Seasonal Vegetables.
- Ice Cream Crepes topped with fresh Berry Coulis.
- Coffee & Tea Service.



\$79 per person

- Available from 11 am-4pm (Sunday -Thursday)
- Book your ceremony with us, same room **\$950**, separate room **\$2500**
- All prices are subject to taxes, gratuities and fees

Package can be customized.



Excellent Enhancements

Personalize your event with flair. Choose some additional sumptuous selections to add to your menu.

Butler Served Hors D'oeuvres

Chef's selection of Hot & Cold Hors d'Oeuvres served upon arrival \$15.95/person.

Bruschetta Bread:

Fresh Baguette with Balsamic Tomatoes, Onions and Herbs, topped with Feta Cheese Crumble \$2.95/person.

Artisanal Cheese Platter:

Domestic & Imported Cheeses with Fresh & Dried Fruit, Crostini, Crackers & Pitas \$6.95/person.

Crudite Platter:

Assorted Fresh Vegetables with Blue Cheese and Ranch Dips \$4.50/person.

Oysters:

Fresh Shucked Oysters on the Half Shell with Lemon, Horseradish, Mignonette Sauce and Tabasco. Order as a platter at \$4.00/oyster or as a live station (priced upon request).

Meatballs & Sausage:

\$7.95/person

Frutti di Mare (Chilled Seafood Salad):

Featuring Crab, Shrimp and Calamari with our special blend of Herbs & Spices in Extra Virgin Olive Oil \$8.50/person.

Fresh Fruit Display:

A selection of Fresh Sliced Fruit and Berries with Honey Vanilla Cream Cheese Dip \$4.95/person.

Charcuterie Presentation for Each Table:

Artisan Bread Basket with Balsamic & Olive Oil Drizzle. Prosciutto, Salami, Capicola, Assorted Local Cheeses, Fruit & Accoutrements. \$9.50/person.

Americana Signature Grande Antipasto Display:

Artisan Bread Basket with Balsamic and Olive Oil Drizzle. Imported & Domestic Cheeses, Prosciutto, Capicola, Salami, Assorted Fruit, Nuts & Accoutrements. Calabrese Crostini Bruschetta, Arancini Rice Balls, Seafood Salad, Cascade of Shrimp with Seafood Sauce, Clams Casino, Mussels Marinara, Seared Citrus Scallops & Live Chef Station with Shrimp Flambé served over a Forest Mushroom Risotto. \$32.95/person. (minimum of 50 people required).



Delicious Delectable Decisions

Please choose your favourite from the list below to create your own personal menu package.
Some upgrade charges may apply as listed.

Soups: (can be substituted for salad)

- Roasted Butternut Squash Soup with Crème Fraiche.
- Hearty Minestrone with Garden Vegetables & Legumes.
- Cream of Broccoli with Aged Cheddar.
- Classic Chicken & Egg Noodle.
- Garden Vegetable with Tortellini.
- Forest Mushroom Cream Soup.
- Tender Beef with Barley.

Potato & Rice:

- Garlic Red Skinned Mashed Potatoes.
- Cheesy Scalloped Potatoes.
- Loaded Twice Baked Potatoes.
- Herb Roasted Yukon Gold Potatoes.
- Rice Pilaf.

Pasta:

- Penne
- Gemelli
- Gnocchi
- Beef Tortellini (\$2.50/person upgrade)
- Three Cheese Ravioli (\$2.50/person upgrade)
- Butternut Squash Ravioli (\$2.50/ person upgrade)

Sauces:

- Marinara
- Bolognese
- Rosé
- Alfredo
- Arrabiata
- Tomato Basil Fresco with fresh diced Tomatoes and Black Olives
- Basil Pesto
- Garlic and Olive Oil Olio
- Sundried Tomato and Alfredo with Pancetta and Romano Cheese
- Gorgonzola Cream with Fresh Pecorino

Salads:

- Mixed Baby Greens with Garden Vegetables & House Vinaigrette.
- Caesar salad with Bacon, Croutons, fresh Parmesan & Lemon.
- Mandarin Spring Salad with Orange Vinaigrette.
- Roasted Beet & Arugula with Ontario Goat Cheese, Toasted Cashews & Apple Cider Vinaigrette.
- Spinach Salad with Strawberries, Goat Cheese, Almonds & Balsamic Vinaigrette.
- Baby Greens with Cranberries, Brie, Pecans & Maple Apple Vinaigrette.
- Traditional Greek Salad with Fresh Vegetables, Olives and Feta Cheese.
- Caprese Salad of Tomato and Fresh Mozzarella with Balsamic Reduction - extra \$2.00/person.

Salad Dressing Options:

- House Vinaigrette.
- Creamy Garlic Caesar.
- Citrus Vinaigrette.
- Balsamic Vinaigrette.
- Italian Dressing.
- Greek Dressing.
- Maple Apple Vinaigrette.
- Apple Cider Vinaigrette.
- Balsamic Reduction.
- Oil & Vinegar.



Delicious Delectable Decisions

Continued

Entrée Accompaniments:

- Creamy Mushroom & Tarragon Sauce
- Spinach Cream Sauce
- Basil Pesto
- Mango Chutney
- Sundried Tomato Cream Sauce
- Creamy Citrus & Dill
- Chardonnay Mushroom Sauce
- Bearnaise Sauce
- Merlot Reduction
- Peppercorn Sauce
- Cabernet Cream Sauce
- Lemon Capser Sauce
- Red Wine & Rosemary Jus
- Shallot Jus
- Caramelized Apple Reduction
- Maple Thyme Jus
- Apricot Demi Glaze
- Natural Demi Glaze

Entrée Stuffing Options:

- Spinach & Goat Cheese.
- Cranberries & Brie.
- Prosciutto & Cheddar.
- Mushroom & Spinach.
- Tomato & Basil

Vegetarian, Vegan and Pescatarian Options:

- Seasonal Vegetable Stuffed Squash
- Baked & Crusted Eggplant Parmesan layered with Cheeses and finished with Marinara.
- Parmesan Polenta with Ratatouille Balsamic & Chef's Seasonal Vegetables.
- Wild caught Atlantic Salmon with Citrus Dill Butter.

Dessert:

- Caramel Apple Blossom with Crème Anglaise.
- Chocolate Truffle Cake.
- Ice Cream Crepes with choice of Berry Coulis, Caramel Sauce or Chocolate Sauce.
- Carrot Cake with Cream Cheese Icing.
- Tiramisu flavoured with Coffee, Mascarpone Cheese and Cocoa.
- New York Style Cheesecake with choice of Strawberry, Cherry, Blueberry, Wildberry, Chocolate or Caramel topping.
- Signature Platter (one per table) featuring Pastries, Chocolate Dipped Strawberries, Profiteroles, Lemon Squares and Chef's choice of additional treats. Served with Whipped Cream and Chocolate Stencil.
- Choose your own dessert trio: Tiramisu, Cannoli, Tuxedo Dressed Strawberry, Sticky Toffee Pudding, Lemon Square, Mini Cheesecake, Chocolate Mousse Cake.

Additions:

- Add Hors d'Oeuvres on arrival (4 pieces per person) \$15.95/person.
- Add Meatballs & Sausage \$7.95/person.
- Add a Shrimp Skewer to your entrée. Includes 3 Jumbo Shrimp, sautéed in Garlic Butter and Lemon \$15.95/person.
- Add wild caught Atlantic Salmon with Citrus Dill Butter, platter style to each table \$12.95/person.
- Let your guests choose their own entrée (in advance). Add \$5/person.

*Your menu can be tailored to meet the needs of guests with allergies; we will do our best to match your menu and provide substitutions where required. Children's menus are available upon request.

****Notice of special meal requirements required 14 days in advance with final guest numbers.**



The Grande Finale

A spectacular finish to your evening. Choose any of the options below to complete your wedding package. There are so many fun options, you might just want to add a few! Some upgrade charges may apply as listed.

Fresh Fruit Display:

A selection of Fresh Sliced Fruit and Berries with Honey Vanilla Cream Cheese Dip.

Pizza Station:

Gourmet Pizza selection. Choose your 3 favourites: Cheese, Pepperoni, Hawaiian, Deluxe, Spicy Perogy, or Meat Lovers.

Pretzel Bar:

Soft Pretzels, Crunchy Pretzels, Cinnamon Sugar Pretzels, and Pretzel Bites with dips including Hot Mustard, Dijon Mustard, Warm Cheese Sauce and Apple Compote.

Popcorn Bar:

Fresh Popped Corn with Shaker Flavours and Warm Butter, Pink Candy Corn and Caramel Corn with Chocolate Chips, Sprinkles, and Skor Bits.

Nacho Bar:

Tortilla Chips, Warm Spicy Cheese Sauce, Jalapeno Peppers, Diced Tomatoes, Chopped Onions, Salsa & Sour Cream.

Poutine Bar:

Fresh Cut Fries with Cheese Curds, Gravy, Bacon Bits, Onion, Pepperoni & Chipotle Sauce.

Perogy Bar:

Cheese & Potato stuffed Perogies, Shredded Cheddar Cheese, Chives, Sautéed Onions, Bacon Bits & Sour Cream.

S'mores Station:

Large Marshmallows, Graham Crackers, Hershey's Chocolate, Chocolate Dip & Caramel Dip.

Cotton & Candy Bar:

Cotton Candy, Hershey's Chocolate, Strawberry Nibs, Gummy Worms & Fuzzy Peaches.

You can also add any additional Grande Finale options to your wedding package for \$12.00/person, per selection.



Enhanced Grande Finale Options

Level-up your late night and replace your package's existing Grande Finale with one of our enhanced options. Additional upgrade fees apply as noted:

Chocolate Fountain:

A beautiful display of warm cascading Chocolate. Served with Fresh Fruits, Pretzels, Marshmallows, Biscotti, and Crispy Rice Squares for dipping. Additional \$5.95/person. (Minimum of 100 people required)

Live Crepe Station:

Live Chef Station featuring warm Crepes and Belgian Waffles with a variety of Toppings, Sauces and Whipped Cream. Additional \$5.50/person.

Slider Bar:

Baby homemade Beef Burgers and Pulled Pork with Mini Buns, Shredded Cheese, Onion, Tomato, Ketchup, Mustard, and Relish. Additional \$2.50/person.

Take Me to the Ball Game:

Warm baseball Franks with Fresh Buns, served with Chips, Popcorn, Peanuts, Nibs & Hershey's Chocolate. Additional \$5.50/person as listed or can be customized for our happy couple (additional charges may apply).



McDonalds Cheeseburgers:

Your guests will love ending their evening with some late night comfort food. Served with all condiments on the side. Additional \$4.95/person.

Donut Wall:

A selection of yummy Donuts creatively displayed, including a wall for easy picking. Additional \$2.50/person.

Candy Bar:

A visually stimulating display of Candy (5 types) & Chocolate (2 types) in various containers for the child in all of us. Small scoops and bags provided for take away. Additional \$2.50/person. Can be customized for our happy couple (additional charges may apply).

Live Marble Slab:

The coolest interactive station featuring 4 flavours of Ice Cream and 6 toppings, personally rolled into your very own masterpiece. Additional \$9.95/person. (Minimum of 50 people required)

Chicken Wings:

Choose 3 flavours (Mild, Medium, Hot, Honey Hot, Thai Chili, Honey Garlic, BBQ, Salt & Pepper Dry Rub). Includes Carrot and Celery sticks with Blue Cheese and Ranch for dipping. Additional \$11.95/person.

To ADD an Enhanced Grande Finale as an additional option to your package, a charge of \$12 plus applicable upgrade fees apply.



Emerald Package

South Asian Cuisine

Plan the wedding of your dreams! The Emerald Package provides personalized options, allowing you to create the menu and wedding that speaks to you as a couple, while celebrating your cultural traditions & heritage.

Package Inclusions

- Beautifully appointed private event space with personal wedding coordinator.
- Banquet concierge and professionally trained service staff with Signature Grande Spark Entrance.
- Floor length linens, napkins and chair covers with sash, in a variety of styles and colours.
- Preferred head table design with staging and linens.
- Romantic wedding night stay in a whirlpool, fireplace suite with breakfast for our happy couple.
- Preferred accommodation rates for guests.
- Podium with microphone, LCD projector & screen, easel and table numbers.
- Personalized Menu Tasting for the happy couple

Personalized Cuisine Options

Create a custom menu as unique as you; the possibilities are endless and the choice is yours! All meals are served buffet-style and include:

- Fresh Tandoori Breads, Basmati Rice, Katchumber Chopped Salad, Pappadam, Raita & Pickle Chutney
- Your Choice of **10 Items** from the Emerald Package Menu (see attached). Choose from:
 - Butler served hors d'oeuvres
 - Traditional appetizers
 - Authentic entrées
 - Delicious desserts
 - Decadent mithai.

Bar, Wine & Beverage Service

8 hours of open bar service with signature cocktail on arrival. Rye, Rum, Gin, Vodka, Scotch, Tequila, Bourbon, Cognac, Triple Sec, Vermouth, Baileys, Kahlua, Fireball, Martinis, Caesars, Manhattans, Domestic Beer Selections, Niagara VQA Wines with unlimited wine table service during dinner & Champagne pop at head table.

The Grande Finale

- Wedding cake service with Coffee, Tea and Masala Tea
- Your choice of ONE selection from the Emerald Menu Grande Finale options (see attached).

\$139 per person

- Friday & Sunday **\$119**/person
 - Monday through Thursday **\$109**/person
 - Winter special **\$109**/person (January & February)
 - Book your ceremony with us, same room **\$950**, separate room **\$2500**
 - All prices are subject to taxes, gratuities and fees
- Package can be customized.**



Mehndi, Haldi, Sangeet & pre-wedding events can be tailored to your needs and added to your wedding package!

Emerald Package

South Asian Menu Options

The Emerald Package menu is served buffet-style, and includes fresh tandoori breads, basmati rice, katchumber chopped salad, pappadam, raita & pickle chutney. **This package also includes a total of TEN choices from the Menu Options below.**

Halal, Vegetarian, Vegan & Jain diet options available. If you are looking for a dish that is not listed, please ask our team.

Additional items can be added for \$6 per person per item.

Butler Served Hors D'oeuvres

VEGETARIAN

- Paneer Tikka Skewer
- Achari Veg Skewer
- Soya Chop
- Mango Salad
- Mixed Veg Pakora
- Onion Bhajji
- Masala Peanut Shooters
- Vada Pav Sliders
- Bhel Puri Cones
- Hara Bahara Kabab

NON- VEGETARIAN

- Tikka Masala Fries
- Chicken Pakora
- Chicken Tikka Skewer
- Tandoori Tiger Shrimp Cocktail
- Fish Pakora (Cod)
- Masala Lamb Sliders

Traditional Appetizers

VEGETARIAN

- Papri Chaat
- Pani Puri
- Paneer Pakora
- Paneer 65
- Tiki Chole
- Channa Salad

NON- VEGETARIAN

- Tandoori Chicken
- Salmon Tikka
- Kali Mirch Shrimp
- Amritsari Fish (Cod)
- Chicken Harriyali Tikka
- Chicken Malai Tikka
- Chicken Sarson Tikka

Authentic Entrées

VEGETARIAN

- Mathi Aloo
- Dum Aloo
- Aloo Gobhi
- Gobhi Malai
- Bengan Bhartha
- Bengan Ka Salon
- Bhindi Do Pyaza
- Veg Vindaloo
- Navratan Korma
- Mixed Veg Kofta
- Methi Mattar Malai
- Pallock Kofta
- Paneer Makhani
- Paneer Do Pyaza
- Saag Paneer
- Malai Kofta

NON- VEGETARIAN

- Butter Chicken
- Chicken Curry
- Chicken Bindaloo
- Chicken Methi Masala
- Chicken Tikka Masala
- Kadai Chicken
- Chicken Korma
- Lamb Curry
- Lamb Hara Masala
- Lamb Bindaloo
- Fish Masala
- Shrimp Curry
- Shrimp Vindaloo

DAL

- Yellow Dal
- Moong Dal Tadka
- Dal Makhani
- Maa Ki Dal
- Arhar Dal
- Masoor Dal
- Kadhi Pakora
- Channa Masala

Delicious Desserts

- Ras Malai
- Rice Kheer
- Gulab Jamun
- Suji Halwa
- Moong Dal Halwa
- Gajar Halwa
- Kulfi Falooda
- Kulfi
- Phirni
- Seviya Kheer
- Fresh Seasonal Fruits

Decadent Mithai

- Jalebi
- Plain Laddu
- Besan Barfi
- Besan Ladoo
- Dhoda
- Gajar Barfi
- Lose Gajrela
- Pista Barfi
- Plain Barfi
- Plain Gajrela
- Rasgulla
- Pink/White Barfi
- Sev Badam Barfi

Grande Finale - choose 1

Wedding Cake services with Coffee & Masala Tea, plus your choice of ONE of the following:

- Butter Chicken/Paneer Poutine
- Bombay Pav Bhaji
- Samosa Chaat
- Frankie Wraps (Chicken/Paneer)
- Steamed Momos (Chicken/Veg)



Pick Your Perk

Our Wedding Gift to You - Book your 2023/2024 Wedding and receive a complimentary upgrade of your choosing!

- A Romantic Couples Massage at Senses Spa
- An additional night stay in a suite – can be used for your wedding or taken as a gift certificate for future use
- 50% off in-room ceremonies
- Your choice of one additional Grand Finale selection added to your wedding package
- Boston Pizza rehearsal dinner for up to 10 people
- A stag & doe prize of a one night stay with 4 waterpark passes

*Minimum wedding size of 50 guests. Promotion valid on new bookings only. Ask your Sales Rep for full details.



**Weddings of 50+ guests:
Pick 1 Perk!**

**Weddings of 200+
guests: Pick 2 Perks!**



8444 Lundy's Lane, Niagara Falls ON L2H 1H4
AMERICANANIAGARA.COM 1.800.263.3508
weddings@americananiagara.com

Spa Parties & Bridal Packages

Relax in the tranquil atmosphere of our Senses Spa.
Rejuvenate your mind, body and soul.

An ideal way to thank your bridal party while bonding together in the luxurious & tranquil environment of Senses Spa.

Spa Showers & Parties:

Each guest will choose a treatment from a select menu of Senses signature services & enjoy a spa luncheon table. (Minimum of 4 guests)

Belle of the Ball Gets It All:

3 hours to look and feel like a princess with a customized facial and relaxing massage, followed by a luxurious pedicure & french manicure.

Glowing Bride Package:

90 minutes to pamper yourself with a luxurious ginger mandarin body glow, complete with exfoliation. Moisturizing & renewal with the power of mandarin essential oils.

For pricing and further details:



Senses Spa at the Americana Resort
Tel. 905-356-8444 | Toll Free. 1-800-263-3508
spa@americananiagara.com



AMERICANANIAGARA.COM | weddings@americananiagara.com | 1.800.263.3508