

WEDDINGS
2025



AMERICANA
CONFERENCE RESORT SPA

LOVE, VISION & A STUNNING VENUE

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

Our culinary and service experts are here to help you create the day of your dreams. We would be pleased to work with you to customize your wedding package to suit your personal taste, style and budget.

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

The Americana Conference Resort also offers packages for 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

Exquisite Ceremonies

Book your on-site ceremony in one of our beautiful and romantic event spaces. On-site ceremonies include chairs and event setup.

For a limited time, on-site ceremonies can be added to your wedding package for \$1500+ tax & fees.

Park 56

Welcome to Park 56! Nestled amongst the beautiful and tranquil gardens is Niagara's newest ceremony location. Walk down the outdoor aisle surrounded by evergreens and cedars, then say 'I do' under the rustic wood pergola, while trickling water features provide a blissful backdrop for your special day. Park 56 provides beautiful landscapes for your outdoor photos with lush floral gardens, water features and a romantic wooden bridge.

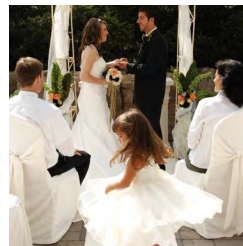
Park 56 Ceremony Times: 1pm-2:30pm Ceremony | 3pm-4:30pm Ceremony | 5pm-6:30pm Ceremony



*Artist renderings. Design may vary slightly.

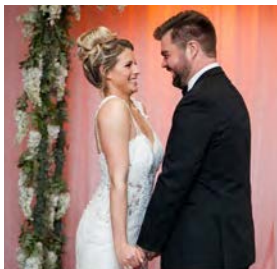
The Courtyard

Available exclusively for couples hosting a wedding in the Niagara Ballroom, The Courtyard provides a beautiful and intimate ceremony location for weddings up to 120 guests. The Courtyard is lined with natural stones and evergreens, and located directly behind the Niagara Ballroom reception space, thus providing a private outdoor retreat that can be utilized throughout the evening. Ceremonies in The Courtyard provide added flexibility and can be scheduled at a time of your choosing.



In-Room Ceremonies

Host your ceremony in your wedding reception space! Whether you are getting married in the colder winter months, or prefer to get married indoors, an in-room ceremony allows you and you and your guests to enjoy our venue while utilizing your reception space and decor. Your reception room can also act as a back-up ceremony location in case of inclement weather. In-room ceremonies are available in the Promenade Suite, Niagara Room and Grande Ballroom and can be scheduled at a time of your choosing.



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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 premium 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.

The Grande Finale

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

Personalized Dinner Presentation

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

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:
 - Grilled Chicken Breast Supreme in a Parmesan, Spinach and Cherry Tomato Cream Sauce
 - Wild Caught Atlantic Salmon with Citrus Dill Butter.
 - Dijon Encrusted Pork Loin finished in a Maple Thyme Jus.
- Chocolate Truffle Cake.
- Coffee & Tea Service.

Upgrade to a Guest Choice Menu. Choose three entrée options, then let each guest preselect their chosen entrée in advance. Add \$5/person.

Buffet and Family-Style Options Available.

Onsite Ceremonies

Say 'I do' and book your ceremony in our beautiful outdoor park, courtyard, or in your reception event space. Add an onsite ceremony to your wedding reception package for \$1500+ taxes, gratuities and fees.

\$139 per person

- Friday & Sunday **\$119**/person
 - Monday through Thursday **\$109**/person
 - Winter **\$109**/person (Jan.-Mar. & includes Saturdays!)
 - 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 premium 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.

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

Personalized Dinner Presentation

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

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 Mushroom & Spinach, finished in a Basil Pesto.
 - Baked Salmon fillet in a Maple Brown Sugar Glaze
 - 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 Guest Choice Menu. Choose three entrée options, then let each guest preselect their chosen entrée in advance. Add \$5/person.

Buffet and Family-Style Options Available.

On-site Ceremonies

Say 'I do' and book your ceremony in our beautiful outdoor park, courtyard, or in your reception event space. Add an on-site ceremony to your wedding reception package for \$1500+ taxes, gratuities and fees.

\$159 per person

- Friday & Sunday **\$139**/person
 - Monday through Thursday **\$129**/person
 - Winter **\$129**/person (Jan.-Mar. & includes Saturdays!)
 - 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 premium 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, listed on the **Delectable Decisions** page.

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 **Duo Plate** featuring TWO beautifully plated proteins, served with Red Skinned Garlic Mashed Potatoes & Chef's Selection of Seasonal Vegetables:
 - Grilled Chicken Breast Supreme in a Lemon Butter Caper & Mushroom Sauce
 - Beef Tenderloin Medallion finished in a Merlot Reduction.
- Ice Cream Crepe topped with a Caramel Drizzle.
- Coffee & Tea Service.

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.

On-site Ceremonies

Say 'I do' and book your ceremony in our beautiful outdoor park, courtyard, or in your reception event space. Add an on-site ceremony to your wedding reception package for \$1500+ taxes, gratuities and fees.

\$209 per person

- Friday & Sunday **\$189**/person
 - Monday through Thursday **\$179**/person
 - Winter **\$179**/person (Jan-Mar & includes Saturdays!)
 - All prices are subject to taxes, gratuities and fees
- Package can be customized.**



New Year's Eve 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 premium 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 midnight countdown with streamer canon & Champagne toast

Personalized Dinner Presentation

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

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.
 - Wild Caught Atlantic Salmon with Citrus Dill Butter.
 - 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 Guest Choice Menu. Choose three entrée options, then let each guest preselect their chosen entrée in advance. Add \$5/person.

Buffet and Family-Style Options Available.

Onsite Ceremonies

Say 'I do' and book your ceremony in your reception event space. Add an onsite ceremony to your package for \$1500+ taxes, gratuities and fees.



\$149 per person

- All prices are subject to taxes, gratuities and fees

Package can be customized.



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

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.

Fresh Fruit Display:

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

Bruschetta Bread:

Fresh Baguette with Balsamic Tomatoes, Onions and Herbs, topped with Feta Cheese Crumble \$3.95/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).

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.

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. \$36.95/person. (minimum of 50 people required).

Meatballs & Sausage:

Add to your pasta course \$7.95/person

Shrimp Skewer

Includes 3 jumbo Shrimp, sautéed in Lemon & Garlic Butter \$15.95/person

Beef Entrée Options

Substitute your entrée with a beef alternative for \$14.95/person or add one of our succulent beef options to your entrée for \$26.95/person.

Choice of:

- Braised Beef Short Rib finished in a Shallot Jus.
- Prime Rib of Beef au Jus.
- Beef Tenderloin Medallions finished in a Merlot Reduction.



Delectable Decisions

Create your personal menu by selecting your favourites from the list below (some upgrade charges may apply as listed).

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.
- Greens with Cranberries, Brie, Pecans & Maple Apple Vinaigrette.
- Traditional Greek Salad with Fresh Vegetables, Olives and Feta
- Caprese Salad of Tomato and Fresh Mozzarella with Balsamic Reduction - extra \$2.00/person.

Soups: (can be substituted for salad)

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

Pasta:

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

Pasta Sauces:

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

Potato & Rice:

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

Entrée Accompaniments:

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

Entrée Stuffing Options:

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

Vegetarian, Vegan & Pescatarian:

- Seasonal Vegetable Stuffed Squash
- Baked Eggplant Parmesan layered with Cheeses & Marinara.
- Parmesan Polenta with Ratatouille Balsamic & 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 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.
- Choose your own dessert trio: Tiramisu, Cannoli, Tuxedo Dressed Strawberry, Sticky Toffee Pudding, Lemon Square, Mini Cheesecake, Chocolate Mousse Cake.

Your menu can be tailored to meet the needs of guests with allergies. Children's menus are available upon request.

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



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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.

Pizza Station:

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

Poutine Bar:

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



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.

Nacho Bar:

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

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.

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 \$9.95/person.

Popcorn Bar:

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

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.

Perogy Bar:

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

Fresh Fruit Display:

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

Cotton & Candy Bar:

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

Donut Wall:

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

Add an additional Grande Finale option to your package for \$12.00/person



Spa Parties & Bridal Packages

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

Relax, reconnect and recharge at our luxurious, on-site, European inspired spa. Whether you are looking to unwind before the big day, connect as a couple or thank your bridal party while making memories together, Senses Spa and Boutique offers a variety of pre and post wedding spa treatments and packages.

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.

Senses Duet Couples Package:

This 3.5 hour couple package pampers you and your partner with head-to-toe relaxation. Reconnect in our beautiful Utopia Suite while enjoying side-by-side facials, a couples massage and pedicures.

For pricing and further details:



Tel. 905-356-8444 | spa@americananiagara.com



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Pick Your Perk

Our Wedding Gift to You - Book your 2024/2025 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 (upgrade fees may apply as noted)
- 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!



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