

2025/2026 Shower Menus

Afternoon Tea

\$34.95/person

This menu is available in the Park 56 Gardens, Outdoor Niagara Courtyard, or served in one of our indoor event spaces.

Salad: Kale & Feta tossed in Apple Cider Vinaigrette with Diced Apple, Cranberries & Walnuts.

Sandwich Platter: Smoked Salmon on Pumpernickel with Dill, Black Forest Ham Pinwheels with Brie, Breast of Chicken with Orange Cranberry, Grilled Vegetables with Balsamic Reduction, Crab with Pesto Mayo, Shrimp & Black Olive, Prosciutto & Fig.

Dessert: Ice Cream Crepe with Berry Coulis

Cutting & Plating of Your Shower Cake.

Coffee, Tea and Soda

The Promise Plated Menu

\$39.95/person

Artisan Bread Basket

Princess Antipasto: Prosciutto Wrapped Asparagus Spears, Greek & Italian Olives, Caprese Skewers of Cherry Tomato, Bocconcini with Fresh Basil and Julienne of Roasted Peppers.

Salad: Spinach with Strawberries, Ontario Goat Cheese, Almonds and Balsamic Vinaigrette.

Chicken Supreme: Stuffed with Sundried Tomato & Goat Cheese and finished with a Tuscan Parmesan, Spinach & Cherry Tomato Cream Sauce, served with Herb Roasted Potatoes and Chef's Selection of Seasonal Vegetables.

Cutting & Plating of Your Shower Cake.

Coffee, Tea and Soda

Celebration Shower Plated Menu

\$32.95/person

Artisan Bread Basket

Salad: Roasted Beet & Arugula with Ontario Goat Cheese, Toasted Cashews and Apple Cider Vinaigrette.

Chicken Supreme: Finished with Piccata Sauce and served with Garlic Red Skinned Mashed Potatoes and Chef's Selection of Seasonal Vegetables.

Cutting & Plating of Your Shower Cake.

Coffee, Tea and Soda

Niagara Shower Buffet

\$36.95/person *Minimum 40 people.

Artisan Bread Basket

Salads: Mixed Greens with Garden Vegetables & House Vinaigrette, Caesar Salad with Fresh Parmesan, Smoked Backon & Lemon.

Pasta: Gemelli Tomato Basil Fresco with Fresh Diced Tomatoes and Black Olives.

Entrées: Breast of Chicken with Wild Mushroom Tarragon Cream Sauce. Thinly Sliced Roast Beef au Jus. Herb Roasted Potatoes. Chef's Selection of Seasonal Vegetables.

Desserts: Fresh Sliced Fruits and Berries with Honey Vanilla Cream Cheese Dip. Cookies and Squares.

Coffee, Tea and Soda

**All pricing is subject to applicable fees, taxes & gratuity.*



AMERICANA CONFERENCE RESORT | 8444 Lundy's Lane, Niagara Falls ON
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2025/2026 Shower Menus

Around the World Fete

\$49.95/person *Minimum 40 people.

Celebrate a love that takes you around the world and back again while bringing your guests on culinary journey from Italy to Asia and beyond. Mix and mingle while sampling worldly fare from the following food stations:

Italian Charm: Signature Charcuterie Cups, Caprese Salad, Tuscan Chicken Breast with fresh Parmesan, Spinach and Cherry Tomato Cream Sauce, Penne Pomodoro & Fresh Focaccia Bread

Asian Fusion: Spring Rolls with Sweet Chili Dip, Japanese Cucumber Salad, Pad Thai & Naan Bread with Dips

Home Sweet Home: Garden Salad with House Vinaigrette, Baked Macaroni and Cheese, Atlantic Salmon with Citrus Dill Butter, Wild Rice Pilaf, Chef's Selection of Seasonal Vegetables, Presentation of Fresh Seasonal Fruit

Cutting & Plating of Your Shower Cake.

Coffee, Tea and Soda

Brunch Menu

\$39.95/person *Minimum 40 people.

Cold Items: Artisan Bread Basket, Display of Pastries including Danishes, Muffins & Flaky Croissants, Mandarin Spring Salad with Orange Vinaigrette, Charcuterie Presentation with Prosciutto, Salami, Capicola, Italian & Greek Olives, Roasted Red Peppers, Marinated Eggplant, Giardinera, Artichoke Hearts, Cherry Tomato and Pesto Bocconcini.

Hot Items: Plump Pork Sausage, Seasoned Potatoes with Onions & Peppers, Penne with Rosé Sauce and Fresh Parmigiana, Chicken Stir Fry with Garden Vegetables, Warm Belgian Waffles with Fresh Fruit, Fruit Compotes and Whipped Cream.

Brunch Classics (choice of one): A beautiful presentation of assorted Frittatas with both meat and vegetable options **OR** Scrambled Eggs and Crispy Side Bacon.

Cutting & Plating of Your Shower Cake.

Coffee & Tea

Specialty Additions

Omelette & Egg Station:

Made to Order - \$7.00/person

Fruit Punch Table:

\$3.95/person. With Rum add

\$7.25/person

Sangria Bowl:

\$9.50/person

House Wine:

\$44.95/bottle

Mimosa Bar:

A stylish presentation of Champagne, Fresh Fruits, Assorted Juices & Fun Garnishes like Mini Fruit Kabobs and Flavoured Stir Sticks - \$16.95/person

Butler Served Mimosas:

Served on Arrival - \$7.50/person

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