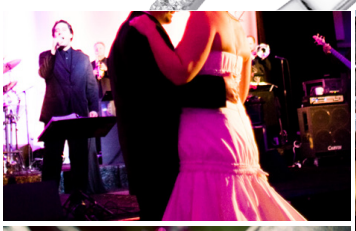
IT ALL STARTS WITH A LITTLE ROCK

WEDDING PACKAGES



A NOT-SO-AVERAGE WEDDING FOR THE NOT-SO-AVERAGE COUPLE.

Getting married at the Hard Rock Club in Niagara Falls, Canada will be as memorable for your guests as it will be for you. Niagara Falls offers a perfect atmosphere of excitement and romance. Known as the "Honeymoon Capital of the World" your honeymoon can begin the same day as your ceremony. Our venue boasts a unique view of the Falls which adds a stunning backdrop to your special day. Our staff is second to none, and will leave you feeling like rock n roll royalty.

WE CAN ACCOMMODATE UP TO:

- 75 people for Formal Seated Dinner
- 125 people for Casual Buffet
- 75 people for Formal Seated Buffet
- 240 people for a Casual/Cocktail Event

SERVICES:

- Packages from $89.99 per person
- Dance floor on the main level with built in stage
- The Voodoo Lounge (VIP area) located on the second floor, overlooking the dance floor
- Connected to Casino Niagara, Sheraton Fallsview and Crowne Plaza Niagara Falls - Fallsview
- Garage doors (view of the falls, open seasonally)
- Patio (open seasonally)
- Tables, chairs, place settings and linens

EXTRAS:

- Preferred pricing for live bands
- Host Bar packages available
- Discounts on guestrooms (wedding room block with preferred hotel rates for your guests)
- Rehearsal dinners available

FOR FURTHER INFORMATION CONTACT US AT
PHONE: 905.374.4444 OR EMAIL: SALES@NIAGARAFALLSHOTELS.COM

WEDDING BELLS MENU

Hard Rock CAFE

NIAGARA FALLS, CA

SALAD COURSE:

HOUSE SALAD WITH BALSAMIC DRESSING

CHOICE OF ENTREE COURSE:

SOUTHERN CHICKEN
Grilled chicken breast basted in our authentic BBQ sauce, topped with cheddar, monterey jack, pico de gallo and green onion. Served with smashed potato and seasonal vegetables.

NEW YORK STRIP STEAK
A 21-day-aged , center-cut, 12 oz. New York strip steak grilled to your liking and topped with merlot-garlic butter. Served with white cheddar smashed potatoes and fresh seasonal vegetables.

CAVATAPPI WITH VEGAN BOLOGNESE (Dairy free/Vegan)
Cavatappi pasta with mixed vegatables, chopped walnuts and a light tomato sauce.

Can be made gluten free for an additional $2 per person.

GRILLED ALASKAN SOCKEYE SALMON
An 8 oz. filet grilled and topped with a merlot-garlic butter and served with rice pilaf and fresh vegetables.

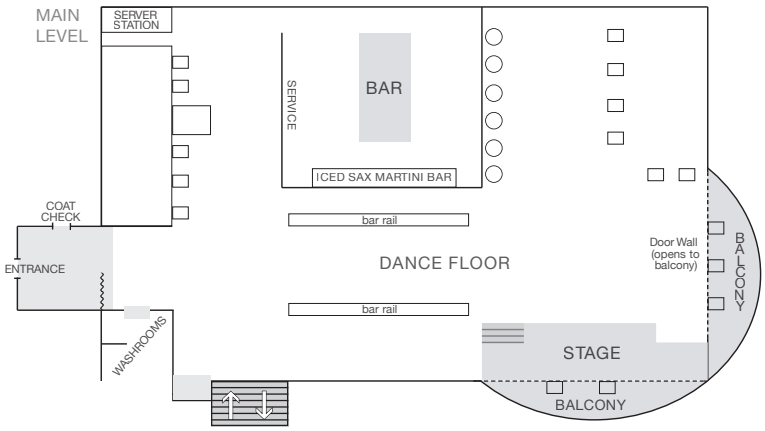
DESSERT COURSE:

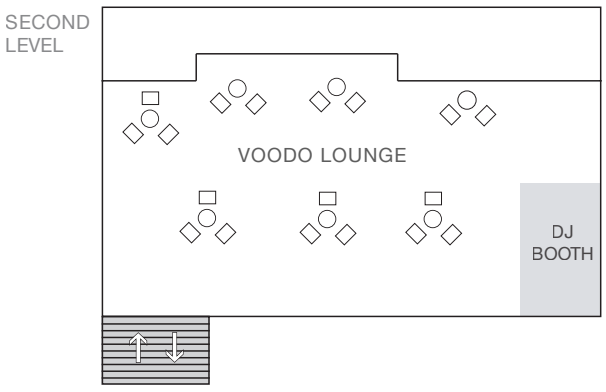
CHEF'S CHOICE

ALSO INCLUDES:
Welcome cocktail
Unlimited soft drinks, iced tea, coffee or tea
Glass of red or white wine per person with dinner

Minimum 40 guests required.
Pre order required 72 hours
in advance of wedding.

HARD ROCK FLOORPLAN





*All pricing quoted in Canadian currency.
Menu pricing is subject to 18% Service Charge and 13% Harmonized Sales Tax on all goods and services.

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