

WHERE **SUSTAINABILITY** FLOWS.

Sustainable Menus, Made Simple

At Niagara Falls Convention Centre, we're committed to making sustainable choices easier — for both our clients and the planet. That's why we've partnered with Klimato, a trusted third-party service, to assign **carbon emissions ratings** to our sustainable menu items.

- ✓ **Make informed food choices**
- ✓ **Lower your event's carbon footprint**
- ✓ **Support a healthier, more sustainable future**

The best part? **Sustainable menu items are priced in-line with our standard menu**, so aligning with your values doesn't mean stretching your budget. And it **doesn't have to be all or nothing** — even one lower-impact meal, like a sustainable breakfast or lunch, can make a meaningful difference.

Smart Choices, Streamlined

We know event planning comes with a lot of moving parts — selecting sustainable catering shouldn't be another hurdle.

THAT'S WHY WE'VE:

Crafted delicious menu options aligned with the sustainability goals of NFCC

Labeled each menu item with Klimato's easy-to-understand carbon scores

Eliminated the need for research or guesswork on your part

Celebrate & Share Your Impact

At the conclusion of your event, we'll provide:



A personalized sustainability certificate, with a summary of your event's lowered carbon impact.



A sharable asset to showcase your leadership, ideal for stakeholders, attendees, and social channels

Klimato uses a *five-tiered rating system* to evaluate the climate impact of food servings.



VERY LOW
IMPACT



LOW
IMPACT



MEDIUM
IMPACT



HIGH
IMPACT



VERY HIGH
IMPACT

A-E rating shows the carbon impact based on the carbon footprint of a standard 400g meal.



By making sustainable menu choices, you elevate your event's impact and strengthen your brand's commitment to a cleaner, greener future.

To learn more, contact an Account Director:

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Niagara Falls Convention Centre | Catering Menu



MENU OPTIONS

Sustainable Plated Breakfast

-31%*

Ontario Poached Egg on English Muffin (B)
Stewed Koornneef Tomato Jam,
Caramelized Onion-Potato Hash,
Cassoulet Stuffed Cremini Mushroom (S)

Table Baskets (B)

Croissants, Carrot-Quinoa Muffins, Quick Breads (S)

Sustainable Plated Lunch

-38%*

Fresh Baked Rolls (B)
With Ontario Creamery Butter (S)

Local Vision Greens (B)

Ontario Hot House Giardiniera,
Whipped Upper Canada Comfort Cream (S)
(SOURCED FROM WITHIN 33KM)

Choose 1 of 3

Rotolo alla Ricotta (C)
Fresh Wheatley Tomato Sauce, Blistered
Koornneef Tomato, Seriously Greens Basil Oil,
Udderway Ovega Negra (S)
(SOURCED FROM WITHIN 75KM)

OR

Salt Roasted Onion (B)
Ohme Farm Oca Potato, Fresh Niagara
Mushrooms, Nantes Carrots, Fresh Acres
Cannellini Beans (S) (V)
(SOURCED FROM WITHIN 50KM)

OR

Chef's Seasonal Risotto (B)
Possibilities that change with the seasons:
Fresh Niagara Mushrooms, Escarpment
Fiddleheads, Slow Roasted Carrots, Wine
Poached Beets, Summer Fresh Peas (S) (V)
(SOURCED FROM WITHIN 33KM)

Ontario Silken Tofu (B)
Berry Mousse, Cherry Lane Preserve,
Grimo Farm Hazelnut Brittle (S)
(SOURCED FROM WITHIN 33KM)

*% less kg CO₂e on average than our standard menu options.

Sustainable 4-Course Plated Dinner

-92%*

Fresh Baked Rolls (B)
With Ontario Creamery Butter (S)

Cookstown Carrot Bisque (B)
Jordan Station Ginger, Niagara Ramp Oil (S) (V)

Cookstown Roasted Beet Salad (B)
Monforte Dairy Fresh Goat Cheese,
Grimo Farms Black Walnuts (S) (V)

Shawarma Spiced Cauliflower (A)
Pickled Fennel & Onion, Bread & Butter Pickles,
Chickpea Hummus, Mustard Greens (S)

Seabuckthorn Meringue Tart (C)
Fennel Pollen, Genoise Sponge,
Stewed Niagara Harvest Stonefruits (S)

Our sustainable menu is
primarily plant-based to
reduce environmental
impact. Locally sourced
meat options are available
upon request.

(S) Gluten Free

(V) Vegan

(S) Vegetarian

All orders require a min. of 50 guests.

What is the climate impact of *your* meal?

1 KG CO₂e
IS THE SAME AS...
CHARGING YOUR
PHONE 365 TIMES