



Sterling Inn & Spa



Welcome to the Sterling Inn & Spa!

Welcome to Niagara's highest rated boutique hotel. From our full-service spa to our award winning fine dining restaurant, AG Inspired Cuisine, the Sterling Inn & Spa is truly an experience in itself.

With amenities and rooms that cater to couples, the Sterling Inn & Spa is the perfect place for a romantic getaway, honeymoon, or a luxurious stay away from it all!

"When you step into the Sterling Inn & Spa, you are stepping into a lovely boutique inn like no other"- Melaina Gasbarrino



LOCATION

The Sterling Inn & Spa is conveniently located just 2 blocks from the top of Clifton Hill, a lively strip of attractions and restaurants. So close to everything! Just a short walk to the Casino, and the world-famous Niagara Falls.

Address: 5195 Magdalen Street. Niagara Falls, Ontario L2G 3S6

Phone: 289-292-0000 or **Toll Free:** 1-877-783-7772

Fax: 289-292-0001

Email: information@sterlingniagara.com

Website: www.sterlingniagara.com

Hotel Information

- ✓ Official Rating: 4 Stars
- ✓ 41 Unique spacious guestrooms
- ✓ Check-In time 4pm
- ✓ Check-Out time 12pm
- ✓ 24-hour Concierge
- ✓ Complimentary in room breakfast
- ✓ Private Parking with in and out privileges
- ✓ Laundry/Dry-cleaning Services
- ✓ Complimentary Wi-Fi

Facilities & Services

- ✓ The Spa at Sterling – offering a full range of professional spa services
- ✓ AG Inspired Cuisine – true *field to fork* dining
- ✓ Private meeting and Event Space
- ✓ Fitness Facility – complimentary use for guests

OUR ROOMS

Our spacious rooms each have a unique layout, featuring King Size “Sterling Dreams” beds, fireplace, wet bar, refrigerator, and extra-large bathrooms. Enjoy the roomy shower, with rain-shower head and body jets to wash away your stresses. PLUS: breakfast in bed every morning!

Traditional: With your choice of a Jacuzzi for two or an in-shower steam unit that transforms the glass enclosed shower into a personal steam room.

Deluxe: A posh environment to relax and unwind, our Deluxe Rooms feature an even more spacious sitting area with a Queen sized pull-out sofa.

Two-Room Suite: For a chic Manhattan Loft experience our Two-room Suites offer the ultimate in luxury. With a sitting area and bedroom secluded from each other the Two-Room Suites offer the absolute in romance and pure elegance.



FOOD & BEVERAGE

At the Sterling Inn & Spa we have a variety of food & beverage options to suit all needs. Our restaurant AG Inspired Cuisine has been honoured to receive many awards throughout the years including CAA/AAA 4 Diamonds Award, TripAdvisor rated as #2 in Canada for Fine Dining 2021/2022, OpenTable top 100 Restaurants in Canada, and TripAdvisor's 10 Best Niagara Falls Restaurants to name a few.

We offer a true *field to fork* experience in all our outlets. Our ingredients are beyond fresh, picked from our farm in the morning, brought to our kitchen before noon each day and served to you that night. Our Executive Chef, Cory Linkson, shows his dedication for our truly inspired cuisine with his involvement in the growing process of all AG Inspired Ingredients. This means having complete control over the quality, freshness and taste of all ingredients when they are picked so Chef Linkson is able to create the perfect dish for you, every time. Our homegrown ingredients are never frozen so they could never be fresher. Our plates are a mirror of nature and it's reflected in every guest that experiences our cuisine first-hand.

Beautifully designed, unique and delicious dishes are crafted to satisfy the palate, complimented by a 100% VQA wine list in a posh urban setting.



TRULY INSPIRED

Intimate gatherings, receptions and dinner meetings at the most incredible boutique inn and restaurant in Niagara Falls. Talk about social gatherings, birthdays, anniversary parties etc.

Our Packages Include:

- ✓ 20-50 Guests
- ✓ Room Rental
- ✓ White Table Linens and Napkins
- ✓ Microphone, Projector, Screen
- ✓ Free Wi-Fi
- ✓ Complimentary onsite parking
- ✓ Complimentary Cake Cutting

SILVER \$99 per person

3 course set menu featuring an appetizer, entree and dessert. Coffee, tea and artisanal bread service included.

PLATINUM \$115 per person

4 course set menu featuring a champagne toast upon arrival, an appetizer, palate cleanser, entrée and dessert. Artisanal bread service, coffee and tea included.

THE FULL EXPERIENCE \$145 per person

Enjoy a 5 course experience including a butler hand passed hors d'oeuvres and sparkling reception, an appetizer, seasonal risotto creation, entrée and dessert. Artisanal bread service, coffee and tea included.

COCKTAIL HOUR HORS D'OEUVRES

\$45/dozen

Shrimp and Scallop "lollypop"

orange anise syrup

Grilled Grain Mustard Beef Tenderloin Skewers

red currant glaze

Smoked Salmon, Boiled quail Egg and Lemon Cream

on crostini

Classic B.B.Q. Chicken Satay

spicy peanut sauce

Saffron Poached Gulf Shrimp Shooter

creamy velouté

Grilled Grain Mustard Beef Tenderloin Skewers

red currant glaze

Maple Roasted Duck Breast and Mushroom Salad

mascarpone polenta

Steamed Trout, Cilantro and Cream Cheese Won-Ton

hot and sour sauce

Salmon Tartare with Caper and Herbs

on endive "spoons"

Braised Lamb Shank and Blue Cheese Tartlets

lemon fennel salad

Beef Tartare and Boiled Quail Egg

on wonton cracker

Chicken Liver and Port Paté

fruit jelly and herb crackers

B.B.Q Quail on Bamboo Skewer

red wine glaze

Asparagus and Brie Tart

balsamic onion jam

Whipped Mascarpone and Toasted Pistachio

brandy cherry on crostini

Mulled Rum Cider Shooter

cinnamon chantilly

Goats Cheese Deviled Eggs

maple crispy kale

Smoked Salmon Pinwheel

herb cream cheese, cucumber, cracker

Marinated Caprese Salad Skewer

bocconcini, tomato and basil

Moroccan Chicken Kebab

yogurt drizzle

APPETIZERS

Mixed Greens Salad

goat's cheese mousse, roasted roots, pistachio, apple allspice vinaigrette

Tender Shoots and Leaves

prosciutto, purple plums, and sheep's milk cheese
Plum and white balsamic vinaigrette

Leek and Potato Potage

crispy bacon, toasted walnuts, blue Benedictine

Creamy Garlic and Parsley Escargot

forest mushroom, puff pastry, garlic chips

Sweet Potato and Sage Soup

chive batons and maple chili cream

Wild Mushroom and Cream Bisque

cilantro crema

Spice Rubbed Carpaccio of Beef

celery root remoulade, lemon oil, tapioca crisp

Beet Cured Atlantic Salmon

poached duck egg, fried capers, dill labneh and beet foam

Green Leaf Salad

heirloom beets, almonds and blood orange
"White Meadows" maple vinaigrette

Butternut Squash and Pear Velouté

cinnamon chantilly

Spicy Barbeque "Cro Farms" Quail Salad

roasted cipollini, apple vinaigrette

Dill Scented Shrimp Salad

green goddess, crispy baquette, dukkha

Red Curry Carrot Soup

coconut milk, herb chantilly

SIGNATURE ENTRÉES

Served with Chef's freshest in-season accompaniments

Penne Pasta with Chorizo, Rapini and Parmesan Cream

Buckwheat Honey Glazed Cornish Game Hen

Rum Honey Smoked Cornish Hen

Horseradish and Herb Crusted Atlantic Salmon

Lake Huron Trout and Sea Scallop Duo

Red Wine and Rosemary Braised Short Rib of Beef

Prosciutto Wrapped Arctic Char

Atlantic Salmon with Whiskey Orange Marinade

Dry Rubbed 8oz "AAA" Striploin of Beef

Grain Mustard Rubbed Ontario Tenderloin of Pork

10oz Grilled Bone-In Pork Chop

Grilled Dry Rub Ontario Tenderloin of Pork

Butternut and Goats Cheese Stuffed Breast of Chicken

Crisp Skin Breast of Chicken

Maple Glazed Breast of Chicken

Pork Belly and Lamb Sausage Duo

Coconut Cilantro Salmon

Confit of Quebec Duck Leg

Elevate your guests experience with our Premium Entrée Options

Braised Lamb Shank **ADD \$6**

Forest mushrooms, rosemary braising juices

6oz Sterling Silver Tenderloin of Beef **ADD \$6**

Brie and herb crust, potato rosti, roasted shallot and red wine jus

Beef Tenderloin and Firecracker Shrimp **ADD \$10**

pomme purée, Cabernet and balsamic gastrique

½ Butter Poached East Coast Lobster **ADD \$MP**

DESSERTS

Caramelized Lemon Tart

torched meringue, maple walnut ice cream

Chocolate Hazelnut Cheesecake

cinnamon chantilly, spiced vanilla anglaise

Espresso and Dark Chocolate Crème Brûlée

burnt sugar crust, house made biscotti

Cranberry Poached Pear

fruit and ricotta stuffing, sugar puffed pastry

Gelato

featuring Niagara's Italian Ice Cream

Lindt Chocolate and Caramel Ganache Tart

dolce de leche

Buckwheat Honey and Rosemary Crème Brûlée

maple sugar crust, house made biscotti

Warm Calebaut Chocolate Bread Pudding

white chocolate whipped cream, dulce de leche, frosted cranberry

Apple Pie Mille Feuille

sugar phyllo, citrus mascarpone, caramel, shortbread

Baileys Milk Chocolate Mousse Bar

vanilla cream, cranberry gel

Vanilla Cheesecake Mousse

puff pastry layers and fresh raspberry

ENHANCEMENTS

Displays and Stations

Minimum 25 guests

Enjoy a cocktail reception style station for your event

Risotto **\$18 PER PERSON**

Cooked to order in the dining room during your reception

Please select one (1):

Butternut Squash and Chives

Goats Cheese and Forest Mushroom

Smoked Chicken and Potato Hay

Saffron and Oven Roasted Tomato

Asparagus and Champagne

Sweet Potato and Spring Onion

Basil Pesto and Oven Roasted Tomato

Artisanal Farmhouse Cheese Board **\$499 (FEEDS 25 PEOPLE)**

The Chef will select (4) cheeses from small lot Ontario and Quebec producers highlighting hand crafted artisan products. Served with crusty breads, crackers, preserves and fresh fruit garnishes

Smoked and Cured Meat "Charcuterie" Board **\$525 (FEEDS 25 PEOPLE)**

House made, local and imported meats, cold marinated vegetables, pickles, preserves and crusty breads

Poached Seafood Display **\$599 (FEEDS 25 PEOPLE)**

Shrimp cocktail, cold poached sea scallops, mussels and clams. An array of sauces and condiments such as cocktail sauce, fresh horseradish, aioli and mignonette

Raw and Roasted Vegetable Display **\$325 (FEEDS 25 PEOPLE)**

Best of local, seasonal and imported vegetables. Raw, marinated and roasted with house made hummus, pita, dukkah, chimichurri, chipotle aioli, pickles and spiced nuts

Slow Roasted and Hand Carved Striploin of Beef **\$48 PER PERSON (FEEDS 25 PEOPLE)**

Fresh horseradish and handmade demi-glace. Served with fresh rolls, horseradish, aioli and seasonal accompaniments