

Take advantage of locally sourced and fresh seasonal food offerings during your stay! The Niagara Falls Canada experience won't be complete without delighting and savouring the farm to table culinary scene the region has to offer.

While you are at the conference, keep in mind that you are surrounded by local foods from a vibrant agricultural community and culture. Many of the foods you will eat will be sourced from within a 100 mile radius (about the distance from Niagara Falls to Newark, NY or Peterborough, ON as the crow flies) which means the carbon footprint is less than having foods arrive from thousands of miles away.



Highlighted below and described in more detail are two of the great venues you will have a chance to enjoy during your stay:

Elements on the Falls Restaurant is recognized by the Ontario Culinary Tourism Alliance for leading the way in local food procurement, partnerships and community participation. Feast ON is a program that certifies restaurants that are champions of Ontario food and drink. By dining at Elements on the Falls Restaurant, you help to support the many growers, producers and craftspeople that make up the province's strong food and agriculture sectors. The "Certified Taste of Ontario" badge shows locals and travellers alike their commitment to showcasing Ontario's unique tastes of place. Local suppliers include ACE Bakery, Mountain Oak Farmstead, The Butcher Shoppe and many local breweries.

The Scotiabank Convention Centre (SCCN) and the food professionals from Centerplate design and create unique menus reflective of Niagara's many colourful and deliciously fresh seasonal offerings. They take pride in delivering the very best from a region rich in culinary experiences; thanks to its unique micro-climate and world-class viti + agricultural industries. As part of SCCN's Green Initiative programs, regional and seasonal ingredients for their menu offerings are sourced from local farms and growers within a 160km (100 mile) radius; significantly reducing the Centre's environmental impact resulting from long-distance shipping. Furthermore, the SCCN has partnered with the Vancouver Aquarium through Ocean Wise, a conservation program created to educate and empower consumers about the issues surrounding sustainable seafood. Ocean Wise options are highlighted on the menu, making it easier for guests to make environmentally friendly seafood choices.