



HOLIDAY MENU 2017

BOOK YOUR PARTY TODAY!

Book your party before November 20th and you will receive a Niagara Brewing Company gift, plus complimentary parking for all your guests.

Book a party of 50 or more guests and receive exclusive use of the 2nd floor.



For more information please contact Tracey Campbell at 905.374.4444 ext. 4910 or email traceyc@niagarafallshotels.com



*All pricing quoted in Canadian currency. Menu pricing is subject to 15% Service Charge and 13% Harmonized Sales Tax on all goods and services.

MENU #1

HOPPY HOLIDAYS

50+ PPL / \$45 PER PERSON PLUS TAX & SERVICE CHARGE

WINTER PEAR AND WALNUT SALAD

Blue cheese crumble, naan bread croutons, dried cranberries
with white canoe wheat ale vinaigrette

CREAM OF CAULIFLOWER AND CHEDDAR SOUP

Infused with Amber Eh! Ale

SLIDER TRIO

ROASTED RED PEPPER & EGGPLANT

Served on a brioche bun with goat cheese, basil with white bean and dill spread

ALBACORE SWEET & SOUR TUNA

Served on a brioche bun with sour apple slices, pineapple chunks and spicy mayonnaise

SEARED BEEF MEATBALL

Served on a brioche bun with baby arugula and shaved parmesan cheese

FRUIT ASSORTMENT PLATTER

Pineapple | Strawberries | Blue berries | Cantaloupe | Carambola/Starfruit

FRESH PASTA STATION

RAVIOLI CHAMPIGNON

Cheese ravioli with fresh mushrooms in a garlic butter sauce

BANANA FOSTER

Sliced bananas in a caramel rum sauce, served warm over vanilla ice cream

MENU #2

TIDINGS OF COMFORT & BEER

UNDER 50 PPL / \$45 PER PERSON PLUS TAX & SERVICE CHARGE

GRILLED AMBER EH! BURGERS

Served with lettuce, tomato, onion, pickle and Amber eh! Infused BBQ sauce

BBQ PULLED PORK

Slowly roasted and hand pulled with our savory BBQ sauce

GRILLED BARBEQUE CHICKEN SANDWICH

Seasoned grilled chicken breast with our savory BBQ sauce
fried onions and creamy Brie cheese.

SOUTHERN GREEN BEANS

Tender green beans, lightly seasoned with bacon and onions

APPLE FENNEL COLESLAW

Creamy coleslaw served with apple and fennel

SWEET TOOTH

Assortment of dessert squares
