



# HOLIDAY MENU 2018

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 Sales  
at 905.374.4446 ext. 4622 or email [sales@niagarafallshotels.com](mailto:sales@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

BUFFET STYLE

# HOPPY HOLIDAYS

UNDER 50 PPL

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## 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

### BBQ PULLED PORK

Simmered in our cream ale infused BBQ sauce. Topped with 3 year aged cheddar and onion crisps. Served on a Brioche Bun

## 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

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MENU #2

BUFFET STYLE

# TIDINGS OF COMFORT & BEER

+ 50 PPL

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## PLATTER OF BROASTED CHICKEN WINGS

Served with celery and blue cheese – mild medium, or hot

## GERMAN BRATWURST SANDWICH

Served with Amber Eh! Braised sauerkraut and caramelized onions, in a fresh Calabrese bun

## BBQ PULLED PORK

Slowly roasted and hand pulled with our savory BBQ sauce

## BROASTED 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

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