



GROUP MENU

2020 UNDER 50

For more information please contact
Niagara Brewing Company Sales at
905.374.4446 ext. 4622 or email
sales@niagarafallshotels.com



*All pricing quoted in Canadian currency. Menu pricing is
subject to 3.8% Local Fee, 15% Service Charge and
13% Harmonized Sales Tax on all goods and services.

TABLE SNACKS

SERVES 8-10 PPL

PRETZEL BITES

rock salt seasoned, served with our triple grain mustard



OUR SUGGESTED BEER PAIRING:
→ BEERDEVIL IPA

TORTILLA CHIPS & GUAC

hand mashed avocado, fresh lime, cilantro, garlic and jalapenos served with house made pico de gallo



OUR SUGGESTED BEER PAIRING:
→ NIAGARA PREMIUM LAGER

KETTLE CHIPS

with Amber Eh! Ale infused spicy garlic aioli



OUR SUGGESTED BEER PAIRING:
→ AMBER EH! ALE

DELUXE DISPLAYS

SERVES 8-10 PPL

ARTISAN CHEESE BOARD

3 locally sourced cheeses, artisan crackers, crostini, toasted walnuts, dried fruit, seasonal compote



OUR SUGGESTED BEER PAIRING:
→ NIAGARA PREMIUM LAGER

NIAGARA CHARCUTERIE BOARD

Pingue prosciutto, hot soppressata, capicola, and cured sausage, toasted crostini, raw fermented vegetables, pickled giardiniera and jalapeno Beerdevil IPA hummus



OUR SUGGESTED BEER PAIRING:
→ AMBER EH! ALE

MUNCHIE PLATTER

10 WINGS, 10 CHICKEN FINGERS,
10 POPPERS AND 10 ZUCCHINI BITES

served with carrots, celery and blue cheese dressing

BROASTED CHICKEN WINGS

tossed in medium Buffalo sauce and Premium Lager BBQ sauce

BROASTED CHICKEN FINGERS

served with plum sauce and our Premium Lager BBQ sauce

JALAPENO POPPERS AND BREADED ZUCCHINI BITES

served with Amber Eh! Ale infused spicy garlic aioli



OUR SUGGESTED BEER PAIRING:
→ NIAGARA PREMIUM LAGER

VEGGIE CRUNCH AND MUNCH

fresh seasonal vegetables served with crostini and jalapeno Beerdevil IPA hummus dip



OUR SUGGESTED BEER PAIRING:
→ NIAGARA PREMIUM LAGER

SEASONAL FRESH FRUIT

served with our housemade fig dip



OUR SUGGESTED BEER PAIRING:
→ HONEYMOON PEACH RADLER

HEARTY PLATTERS

SERVES 8-10 PPL (APPROX. 1/2 SANDWICH PER PERSON & 1.5 SLIDERS PER PERSON)

SANDWICH TRIO

GERMAN BRATWURST SAUSAGE

served with Amber Eh! braised sauerkraut, caramelized onions, sweet tomato jam, on a fresh Calabrese bun

CHICKEN MELT

broasted chicken breast topped with sautéed mushrooms, bell peppers and sweet onions, Swiss cheese and Amber Eh! Infused spicy garlic aioli

BUFFALO CHICKEN SANDWICH

broasted chicken breast, tossed in Northern Heat hot sauce. served with chunky blue cheese, baby arugula and pico de gallo, on a brioche bun.



OUR SUGGESTED BEER PAIRING:
→ BEERDEVIL IPA

SLIDER TRIO

BBQ PULLED PORK

simmered in our Premium Lager infused BBQ sauce, topped with aged cheddar and onion crisps

SEARED BEEF MEATBALL SLIDERS

simmered in house made marinara sauce, topped with shaved parmesan and baby arugula, on a brioche bun

EGGPLANT PARMESAN

roasted red peppers, marinara, basil and arugula



OUR SUGGESTED BEER PAIRING:
→ AMBER EH! ALE

BREWERY TOUR & BEER TASTING

MAX. 20 PPL PER TOUR

DISCOVER CLIFTON HILL'S HIDDEN OASIS!

Take a tour of our 3-storey brewery and learn about the history of craft beer and the mechanics of brewing beer here at Niagara Brewing Company. You will get a chance to sample some of our hand-crafted brews such as our award winning Niagara Premium Lager, Honeymoon Peach Radler, Amber Eh! Ale, Beerdevil IPA as well as our seasonal features. All tours are capped off with a 20oz. pint of beer of your choice.

EXTRA - GET A 4-PACK OF TALL BOY CANS TO GO!

OUR BEERS

HONEYMOON PEACH RADLER

12oz | 16oz

3.5% ALC./ 3 IBU

A refreshing take on a German session beer featuring a pleasant Niagara peach finish.

NIAGARA PREMIUM LAGER

12oz | 16oz

4.5% ALC./ 20 IBU

An award winning, clean-drinking, medium-bodied brew.

AMBER EH! ALE

12oz | 16oz

ALC./ 28 IBU

A versatile ale featuring a blend of caramel and malt sweetness capped off by a clean bitterness.

BEERDEVIL IPA

12oz | 16oz

6.5% ALC./ 62 IBU

A traditional British IPA with earthy tones; a well balanced brew with a strong malt foundation supporting a hoppy finish.

ROTATING TAPS

Our rotating taps feature specially crafted brews that showcase local and seasonal ingredients selected by our Brewmaster. Ask your server about our rotating brews.

NOT BEER

BUT IF YOU MUST.

WINE

6oz GLASS

9oz GLASS

BOTTLE

Inniskillin VQA Pinot Noir Rose
Inniskillin Pinot Grigio
Megalomaniac Homegrown Riesling
Open Merlot
Jackson-Triggs Cabernet Shiraz

CIDER

(473ml)

Shiny Apple Cider

LIQUORS

(1oz)

Captain Morgan White & Spiced Rum
Johnny Walker Red Scotch
Smirnoff Vodka
Tanqueray Gin
Sauza Tequila

PREMIUM LIQUORS

(1oz)

Johnny Walker Black Scotch
Grey Goose Vodka
Wayne Gretzky Small Cask Rye
Patron Tequila

MIXED DRINKS

(1 OZ.)

CUSTOM COCKTAILS

(2oz)

RHUBARB LEMONADE
strawberry rhubarb compote, vodka, lemonade, dillon's small batch distillery rhubarb bitters

CAESAR, A CANADIAN CLASSIC!
vodka, clamato juice, tabasco, worcestershire sauce with a celery salt rim

NON-ALCOHOLIC BEVERAGES