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# CORPORATE MENU

# 2020 UNDER 50

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For more information please contact  
Niagara Brewing Company 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 18% Service Charge and 13% Harmonized Sales Tax  
on all goods and services.



# TABLE SNACKS

SERVES 8-10 PPL

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## 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

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## 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)

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## 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

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## 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 16oz. pint of beer of your choice.

FOR AN EXTRA \$8.00, GET A 4-PACK OF TALL BOY CANS TO GO!

# OUR BEERS

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## 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

5% 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.

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## 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