

GROUP MENU UNDER 50 2020

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







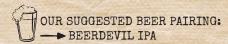


TABLE SNACKS

SERVES 8-10 PPI

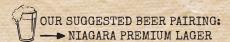
PRETZEL BITES

rock salt seasoned, served with our triple grain mustard



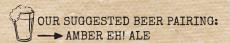
TORTILLA CHIPS & GUAC

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



KETTLE CHIPS

with Amber Eh! Ale infused spicy garlic aioli

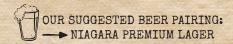


DELUXE DISPLAYS

SERVES 8-10 PP

ARTISAN CHEESE BOARD

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



MUNCHIE PLATTER

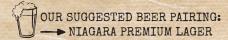
10 WINGS, 10 CHICKEN FINGERS, 10 POPPERS AND 10 ZUCCHINI BITES

served with carrots, celery and blue cheese dressing

BROASTED CHICKEN WINGS tossed in medium Buffalo sauce and Premium Lager BBQ sauce

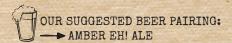
BROASTED CHICKEN FINGERS served with plum sauce and our Premium Lager BBQ sauce

JALAPENO POPPERS AND BREADED ZUCCHINI BITES served with Amber Eh! Ale infused spicy garlic aioli



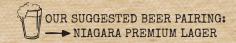
NIAGARA CHARCUTERIE BOARD

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



VEGGIE CRUNCH AND MUNCH

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



SEASONAL FRESH FRUIT

served with our housemade fig dip



HEARTY PLATTERS

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

SANDWICH TRIO

GERMAN BRATWURST SAUSAGE

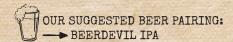
served with Amber Eh! braised sauerkraut, caramelized onions, sweet tomato jam, on a fresh Calabrese bun

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 sauces served with chunky blue cheese, baby arugula and pico de gallo, on a brioche bun.



SLIDER TRIO

BBQ PULLED PORK

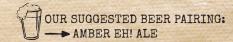
simmered in our Premium Lager infused BBQ sauce, topped with aged cheddar and onion crisps

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



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.

OUR BEERS

HONEYMOON PEACH RADLER

3.5% ALC./ 3 IBU

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

NIAGARA PREMIUM LAGER

4.5% ALC./ 20 IBU

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

AMBER EH! ALE

5% ALC./ 28 IBU

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

BEERDEVIL IPA

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

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

CIDER

Shiny Apple Cider

NON-ALCOHOLIC BEVERAGES

LIQUORS

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

PREMIUM LIQUORS

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Johnny Walker Black Scotch Grey Goose VodkaWayne 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