



CATERING MENU 2020

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 18% Service Charge
and 13% Harmonized Sales Tax on all goods and services.



STATION MENU ONE

MIN. 50 PPL / \$64 PER PERSON

BUILD YOUR OWN CAESAR SALAD

Romaine lettuce, naan croutons, smoked bacon bits, parmesan cheese, creamy garlic dressing

FLAT BREAD PIZZA

MARGHERITA

tomato sauce, mozzarella, fresh basil

PALERMO

tomato sauce, Sicilian sausage, spinach

PIZZA BIANCA

roasted red pepper, olives, sundried tomato, Buffalo mozzarella with hot pepper and herbed olive oils

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

BBQ KABOBS

CHICKEN, BEEF, & VEGETABLE

marinated in our Premium Lager infused BBQ sauce

DESSERT STATION UPGRADE \$12 PER PERSON

Satisfy your Sweet Tooth with a variety of dessert squares accompanied by Starbucks Coffee and Tazo Specialty Teas

STATION MENU TWO

MIN. 50 PPL / \$75 PER PERSON

STATION ONE

PRETZEL BITES

rock salt seasoned, with triple grain Dijon mustard and Beerdevil IPA cheese sauce

ANDOUILLE SAUSAGES

served on a mini bun with caramelized onions, beer braised sauerkraut, hot peppers, and assorted mustards

STATION TWO

BAVARIAN POTATO SALAD

onions, crispy bacon, chive vinaigrette

BBQ CHICKEN SKEWERS

& GRILLED VEGETABLE SKEWERS

marinated in German spiced Premium Lager bbq sauce

CHEF CARVED STRIP LOIN OF BEEF

roasted to perfection with our own blend of spices served with assorted sauces and sourdough buns

STATION THREE

SPINACH SALAD

radishes, red onion vinaigrette

VEAL SCHNITZEL SLIDER

hand breaded veal with coleslaw, arugula and lemon aioli

EGGPLANT PARMESAN SLIDER

roasted red peppers, marinara, basil and arugula

STATION FOUR

DESSERTS

mini apple crisp, german strudel, pumpkin pie

AFTER DINNER BEVERAGES

brewed Starbucks regular and decaffeinated coffee and selection of tazo specialty teas

OUR BEERS

HONEYMOON PEACH RADLER

12oz \$7.00 | 16oz \$9.00

3.5% ALC./ 3 IBU

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

NIAGARA PREMIUM LAGER

12oz \$7.00 | 16oz \$9.00

4.5% ALC./ 20 IBU

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

AMBER EH! ALE

12oz \$7.00 | 16oz \$9.00

5% ALC./ 28 IBU

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

BEERDEVIL IPA

12oz \$7.00 | 16oz \$9.00

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 \$9.00

9oz GLASS \$13.00

BOTTLE \$36.75

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

CIDER

(473ml) \$9.00

Shiny Apple Cider

NON-ALCOHOLIC BEVERAGES

\$3.95

LIQUORS

(1oz) \$6.50

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

PREMIUM LIQUORS

(1oz)

Johnny Walker Black Scotch \$9.00
Grey Goose Vodka \$9.00
Wayne Gretzky Small Cask Rye \$9.00
Patron Tequila \$12.00

MIXED DRINKS

(1 OZ.) \$6.50

CUSTOM COCKTAILS

(2oz) \$11.25

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