



GROUP TOUR MENU 2020

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JUNGLE SAFARI

CHOICE OF ENTRÉE

GRILLED CHICKEN SANDWICH

Tender grilled chicken breast topped with melted Swiss cheese, served on a sesame seed bun with tomato, lettuce and a side of wild jungle fries.

RAINFOREST BURGER

8 oz. charbroiled burger topped with melted Swiss cheese, on a sesame seed bun with tomato, lettuce and a side of wild jungle fries.

PLANET EARTH PASTA

Penne pasta tossed in our fresh signature marinara sauce topped with shaved Parmesan cheese and julienne basil.

DESSERT

Ice Cream Sandwich

BEVERAGES

Unlimited soft drinks, coffee or tea



VOLCANIC ERUPTION

APPETIZER

Garden patch salad with house dressing or soup of the day.

CHOICE OF ENTRÉE

SOUTHERN FRIED CHICKEN

Chicken breasts coated with our signature seasoning mix and deep-fried to perfection. Served with red skin mashed potatoes and steamed seasonal vegetables.

CONGO FISH AND CHIPS

Our tender cod is lightly beer battered served with a heaping portion of our wild jungle fries. Accompanied with our zesty tartar sauce and coleslaw.

RASTA PASTA

Grilled chicken, penne pasta, walnut pesto, broccoli, red peppers, and spinach tossed with our Alfredo sauce, topped with shaved Parmesan cheese.

DESSERT

Chef's Choice

BEVERAGES

Unlimited soft drinks, coffee or tea

Prices are valid until December 30, 2020, are quoted in Canadian currency and are subject to taxes, fees and services charges which are currently 3.8% Local Fee, 15% Service Charge and 13% HST. Items on this menu may vary slightly.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



TROPICAL PARADISE

APPETIZER

Garden patch salad with house dressing or soup of the day.

CHOICE OF ENTRÉE

PRIMAL STEAK

12 oz centre cut Canadian “AAA” steak aged 21 days, charbroiled and served with red skinned garlic mashed potatoes and sautéed vegetable medley.

MOJO BONES

A full rack of slow roasted pork ribs, basted with our Smokin’ Mojo BBQ sauce and served with coleslaw and wild jungle fries.

HONEY SRIRACHA SALMON

Meso marinated farm raised Atlantic salmon cooked with our honey sriracha glaze. Served on a bed of Jasmine rice with seasonal vegetables.

DESSERT

Chef’s Choice

BEVERAGES

Unlimited soft drinks, coffee or tea.