

*Queen Victoria Place*



*Elements on the Falls*

*Restaurants*

NIAGARA PARKS

*Weddings.com*



Unforgettable  
Receptions,  
Legendary  
Locations



*Receptions Like no Place on Earth!*

2009

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## GENERAL INFORMATION

### MENUS

We feature a variety of menu suggestions, our Restaurant Manager would be delighted to create a custom-designed menu for your function.

### MENU PRICES

Menu prices are current and subject to change. An additional labour charge may apply for Off-Premise Catering. Prices do not include G.S.T., Provincial Sales Tax, or Gratuities.

### GUARANTEES

The Restaurant Management will call no later than 12:00 noon, two business days prior to your function, to obtain a guaranteed number of attendees. Should your function take place on a Monday or Tuesday, our Restaurant Manager will call to receive your guarantee no later than 12:00 noon on the preceding Friday. Once received by the Restaurant Management, the number will be considered as final count and is not subject to reduction. If the guarantee is not communicated within the aforementioned time frame, the number of expected attendees will be considered the guarantee. We will charge for the minimum number of guests guaranteed, or the actual number of guests in attendance, whichever is greater.

### PARKING

Parking is provided for your function. Restrictions/charges may apply.

### AUDIO-VISUAL

A complete line of audio-visual equipment is available through an outside audio-visual firm. We would be delighted to assist you with your audio-visual requirements.

### OFF SITE CATERING

Set up charges for labour and equipment apply to off-site premise catered functions. Charge for labour is \$25.00 per hour (*per employee*), minimum charge of 4 hours (*per employee*).

### PHOTOGRAPHER, FLORIST

The Restaurant Management can recommend local, professional photographers and florists for your function.

### MUSIC

Musicians available through local agencies can be recommended. SOCAN (Society of Composers, Authors and Music Publishers) requires that we collect a copyright tariff when musical performances are held in our Restaurants. These are: \$59.17 (with dance) and \$29.56 (without dance), plus G.S.T. in the Main Dining Room: \$41.13 (with dance) and \$20.56 (without dance), plus G.S.T. in the \*Commissioners' Quarters.

\*Queen Victoria Place

**DEPOSIT/PAYMENT POLICY**

Company policy requires an advance deposit of 10% of your function’s estimated cost at the time of booking or a minimum of \$750.00. An additional payment covering 50% of the estimated final billing will be due 30 days prior to the commencement of your function. Final payment in full is required upon presentation of the bill (immediately after the function) for all services rendered by The Niagara Parks Commission, unless direct billing has been established.

Function Deposits are non refundable when cancellation is less than 12 months from date of function.

**DECOR COSTS**

We would be pleased to provide you with contact information for decor service providers.

**BANQUET FACILITIES AT NIAGARA PARKS RESTAURANTS**

**Queenston Heights Restaurant**.....(905) 262-4274

Fax (905) 262-5557

E-Mail Address: [qhrest@niagaraparks.com](mailto:qhrest@niagaraparks.com)

**Elements on the Falls Restaurant**.....(905) 354-3631

Fax (905) 354-5573

E-Mail Address: [elements@niagaraparks.com](mailto:elements@niagaraparks.com)

**Queen Victoria Place**..... (905) 356-2217

**Edgewaters Restaurant & Commissioners’ Quarters** Fax (905) 356-0334

E-Mail Address: [qvplace@niagaraparks.com](mailto:qvplace@niagaraparks.com)

**Legends Restaurant** .....(905) 295-2241

Fax (905) 295-2244

E-Mail Address: [legends@niagaraparks.com](mailto:legends@niagaraparks.com)

**Whirlpool Restaurant**.....(905) 356-7221

Fax (905) 356-7273

E-Mail Address: [wpgcrest@niagaraparks.com](mailto:wpgcrest@niagaraparks.com)

**Mailing Address**.....P. O. Box 150

Niagara Falls, Ontario L2E 6T2

# 🌿 THE BRIDAL SHOWER 🌿

Lunch Menu is available from 11:00 a.m. until 3:00 p.m.

(Minimum 20 Guests)

Convenor to pre-select 2 Entrée Options with Final Confirmation

**Farfalle Pasta, Shrimp  
Scallops, Mussels**

Melted Tomatoes, Garlic  
and Chardonnay Broth  
\$24.00 per person

**Grilled Breast of Grain-fed Chicken**

Lemon Herb Crusted  
Tarragon and Sherry Wine Glaze  
\$25.00 per person

**Pepper Berry Rubbed Ontario  
Rainbow Trout**

Peach and Pimento Chutney  
\$25.00 per person

**Roast Canadian Sirloin of Beef**

Merlot Glaze and Sauteed Ontario  
Forest Mushrooms  
\$26.00 per person

**Stuffed Roast Pork Tenderloin**

Roasted Red Peppers, Spinach  
and Provolone Cheese  
Riesling and Grain Mustard Sauce  
\$24.00 per person

**Grilled Smoked Ontario Pork Chop**

Buckwheat Honey and Dijon Glaze  
Minted Apple and Pear Relish  
\$24.00 per person

**Vegetarian or Special Dietary Requirements Addressed Upon Request**

**Luncheon Includes**

Choice of One:

\*\*Chef's Soup of the Day  
Mixed Garden Greens\*\*

Accompanied by:

Fresh Seasonal Vegetables  
Potato or Rice  
Fresh Baked Goods and Artisan Breads

**Dessert**

Choice of One:

Ice Cream Topped with Fresh Fruit  
Apricot Glazed Fresh Fruit Flan  
Crème Caramel  
Deep Dish Apple Crisp with Vanilla Ice Cream

**Beverage**

Fresh Brewed Special Blend or Decaffeinated Coffee  
Tea and Herbal Teas

\*\*\$4.50 Additional Charge if Both Soup & Salad Are Chosen\*\*

# 🍷 BRIDAL SHOWER BUFFET 🍷

*Luncheon Menu is available from 11:00 a.m. until 3:00 p.m.*

(Minimum 75 Guests)

## **Salads**

Chef's Garden Greens with Choice of Dressing  
Pasta and Bell Pepper Salad with Aged Cheddar and Herb Vinaigrette  
Tomato and Sweet Onion with Basil Scented Olive Oil  
Oriental Wild Rice, Spinach and Sprout Salad with Soya Sesame Vinaigrette  
Yukon Gold Potato and Egg Salad  
Marinated Vegetable Antipasto  
Cajun Roasted Corn Slaw, Garlic Vinaigrette  
Seafood Salad

## **Soup**

Chef's Soup of the Day

## **Crudites**

Celery and Carrot Sticks  
Broccoli, Cauliflower, Spring Onions, Radishes  
with Sour Cream Dill Dressing  
Assorted Pickles and Olives

## **Sliced Cold Meats**

Corned Beef, Black Forest Ham  
Hickory Smoked Turkey Breast  
with Zucchini Relish and Assorted Mustards

## **Hot Items**

Herb Roast Chicken  
Penne Pasta, Meatballs and Tomato Basil Sauce  
Baked Hake, Lemon Balsamic Drizzle

## **Accompanied by**

Fresh Vegetables, Potato and Rice, Fresh Baked Goods

## **Desserts**

Fresh Fruit Tarts, Napoleons and Buttermints  
Fruit Pie, Deep Dish Apple Crisp  
Bread Pudding with Strawberry Sauce, Fresh Fruit Tray

## **Beverage**

Fresh Brewed Special Blend or Decaffeinated Coffee  
Tea and Herbal Teas

\$27.50 per person

**~ C A N A P E S ~**

**Park Selection (Cold)**

Grilled Balsamic Roasted Vegetable Wraps  
 Zucchini Cakes with Chive Aioli  
 Salami Coronets with Goat Cheese  
 Strawberries and Brie  
 Smoked Turkey and Asparagus on Toast Points  
 Crab, Shrimp and Melon Salad Cups  
 \$33.00 per dozen (12)

**Park Selection (Hot)**

Mini Quiche with Gorgonzola and Sun-dried Tomatoes  
 Breaded Scallops with Roasted Red Pepper Mayonnaise  
 Mushrooms Wrapped in Bacon  
 Breaded Shrimp with Cocktail Sauce  
 Pork Dumplings with Hot Pepper Sauce  
 Chicken and Bell Pepper Brochette  
 \$33.00 per dozen (12)

**Deluxe Selection (Cold)**

Smoked Salmon and Herbed Cream Cheese on Potato Rosti  
 Crabmeat and Lobster Salad Tartelettes, Peach Dressing  
 Figs with Walnuts, Caramelized Onion and Emmental  
 Prosciutto with Cantaloupe and Honeydew  
 Smoked Oysters on Cream Cheese Toast  
 Mini Chicken Caesar Cups  
 \$38.00 per dozen (12)

**Deluxe Selection (Hot)**

Vegetable Spring Rolls with Ginger Soya Sauce  
 Teriyaki Chicken Stir Fry Skewers  
 Beef Satays with Creole Dipping Sauce  
 Spinach and Goat Cheese in Filo  
 Five-Spice Seared Scallops with Wild Rice on Spoons  
 Dried Cranberry, Ermite Blue Cheese Risotto Cakes  
 \$38.00 per dozen (12)

**Available on Request Market Price:** Grilled Lamb Chops with Fine Herb Glaze  
**Suggested Servings:** Pre-Dinner: 5-7 pieces per guest  
 Cocktail: 12-18 pieces per guest

# ❖ WEDDING DINNER MENUS ❖

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(Minimum 20 Guests)

*Convenor to pre-select 2 Entrée Options with Final Confirmation*

## **Herb Crusted Grilled**

### **Chicken Supreme**

Spinach, Pine Nuts, Mushroom  
and Feta Stuffing  
Yellow Tomato Coulis  
\$43.00 per person

## **Pan Fried Provimi Veal Medallions**

Trio of Mushrooms, Double Smoked Bacon  
Scallions and Brandy Reduction  
\$43.00 per person

## **Pepper Berry Rubbed Atlantic Salmon**

### **In Puff Pastry**

Roasted Red Pepper Cream  
\$45.00 per person

## **Slow Roasted Prime Rib of Beef**

Au Jus, Yorkshire Pudding  
\$46.00 per person

## **Grilled Certified Canadian**

### **New York Sirloin Steak**

Pinot Noir Reduction, Button Mushrooms  
\$46.00 per person

## **Maple Glazed Cornish Hen**

Savoury Wild Rice Stuffing  
Tarragon and Sherry Wine Glaze  
\$46.00 per person

## **Garlic and Herb Crusted Ontario**

### **Double Lamb Rack Chops**

Minted Apple Relish and Cabernet Glaze  
\$52.00 per person

## **Grilled Filet Mignon**

with Honey, Balsamic Merlot Reduction  
and Pan Roasted Shallots  
\$52.00 per person

## **SURF & TURF**

Grilled Fillet Steak and Broiled Lobster Tail  
with Drawn Butter  
\$70.00 per person

## **Vegetarian or Special Dietary Requirements Addressed Upon Request**

### **Dinner Includes**

Chef's Soup of the Day  
Mixed Garden Greens

### **Accompanied by**

Fresh Seasonal Vegetables, Potato or Rice  
Fresh Baked Goods and Artisan Breads

### **Dessert Selection**

#### **Choice of One:**


Blueberry, Peach and Strawberry Ice Cream in Vanilla Sponge  
and Meringue, Baked Cheesecake with Seasonal Fresh Fruit Sauce  
Double Chocolate Layer Torte Raspberry Coulis  
French Vanilla Ice Cream and Fresh Berries in a Chocolate Tulip  
Tiramisu with Espresso Cream

### **Beverage**

Fresh Brewed Special Blend or Decaffeinated Coffee  
Tea and Herbal Teas

*Prices Quoted in Canadian Funds and are Exclusive of Applicable Taxes and Gratuity*

(Minimum 75 Guests)



<b>Salads</b>	Chef's Garden Greens with Choice of Dressing Yukon Gold Potato and Egg Salad Cajun Roasted Corn Slaw with Garlic Vinaigrette Marinated Vegetable Antipasto Tomato and Sweet Onion with Basil Scented Olive Oil Pasta and Bell Pepper Salad with Aged Cheddar and Herb Vinaigrette Oriental Wild Rice, Spinach and Sprout Salad with Soya Sesame Vinaigrette Seafood Salad
<b>Crudites</b>	Celery and Carrot Sticks Broccoli, Cauliflower, Spring Onions, Radishes with Sour Cream Dill Dressing Assorted Pickles and Olives
<b>Antipasto</b>	Smoked Black Forest Ham, Genoa Salami, Prosciutto, Turkey Breast with Zucchini Relish and Assorted Mustards
<b>Hot Selections</b>	Herb Roast Chicken Penne Pasta, Meatballs and Tomato Basil Sauce Baked Salmon Filets, Capers, Tomatoes and Lemon Butter Sauce
<b>Carved Item</b>	Slow Roasted Prime Rib of Beef Au Jus
<b>Accompanied by</b>	Fresh Vegetables, Herb and Garlic Roast Potatoes, Rice Pilaf Fresh Baked Goods and Artisan Breads
<b>Desserts</b>	Baked Cheesecake, Apricot Glazed Seasonal Fruit Flan, Assorted Pastries Deep Dish Apple Crisp, Double Chocolate Layer Torte Fresh Fruit Tray, Canadian Cheese and Crackers
<b>Beverage</b>	Fresh Brewed Special Blend or Decaffeinated Coffee Tea and Herbal Teas
	\$45.00 per person

# 🍷 ELITE WEDDING BUFFET 🍷

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(Minimum 75 Guests)

## **Salads**

Caesar Salad  
Chef's Garden Greens with Choice of Dressing  
Yukon Gold Potato and Egg Salad  
Marinated Vegetable Antipasto  
Tomato and Sweet Onion with Basil Scented Olive Oil  
Pasta and Bell Pepper Salad with Aged Cheddar and Herb Vinaigrette  
Cajun Roasted Corn Slaw with Garlic Vinaigrette  
Oriental Wild Rice Spinach and Sprout Salad with Soya Sesame Vinaigrette

## **Crudites**

Celery and Carrot Sticks  
Broccoli, Cauliflower, Spring Onions, Radishes  
with Sour Cream Dill Dressing  
Assorted Pickles and Olives

## **Cold Selections**

Smoked Maritime Fish Platter  
(*Salmon, Peppered Mackerel and Rainbow Trout*)  
Cold Poached Atlantic Salmon with Garlic Aioli  
Seafood Salad

## **Hot Selections**

Teriyaki Chicken Breast Stir Fry  
Seafood Medley of Shrimp, Scallops, Crab with Tarragon Sherry Cream  
Wild Mushroom Ravioli with Balsamic Scented Vegetables and  
Fire Roasted Tomato Sauce

## **Carved Item**

Roast Certified Canadian Striploin of Beef, Merlot Glaze

## **Choice of One:**

Slow Roasted Prime Rib of Beef Au Jus

## **Accompanied by**

Herb and Garlic Roast Potatoes, Rice Pilaf, Fresh Seasonal Vegetables  
Fresh Baked Goods and Artisan Breads

## **Desserts**

Assorted French Pastries, Squares and Tartelettes  
Bread Pudding with Fresh Fruits  
Apricot Ricotta Cheese Crepes with Jordon Sweet Cherry Glaze  
Tiramisu with Espresso Cream  
Baked Cheesecake with Seasonal Fruit Coulis  
Double Chocolate Layer Cake, Chocolate Dipped Strawberry Tree  
Canadian Cheese and Crackers with Fresh Fruits

## **Beverge**

Fresh Brewed Special Blend or Decaffeinated Coffee  
Tea and Herbal Teas  
\$49.00 per person

**ROMEO & JULIET**  
**~ WEDDING FEAST ~**

*The following menu was created to offer the flexibility of combining plated and family style service*

**Fresh Baked Goods and Artisan Breads**

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**Antipasto Plate**

Bocconcini, Prosciutto, Cantaloupe, Roasted Red Peppers, Olives  
Celery, Carrots, Cheddar and Brick Cheese

**Choice of Plated or Family Style Service**

**Marinated Seafood Salad—Served “Family Style”**

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**Straciatella Soup—Served Individually**

~ ~ ~

**Penne Pasta**

in a Basil Plum Tomato Sauce

**Served on the same plate with**

**Gemelli Pasta**

in a White Wine and Parmesan Cream

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**Roast Prime Rib of Beef Au Jus**

Garlic and Rosemary Roasted Potatoes

Honey Glazed Baby Carrots

Sauteed Rapini

**Choice of Plated or Family Style Service**

**Herb Roasted Chicken—Served “Family Style”**

**Mixed Greens**

with Red Wine Vinaigrette

**Served “Family Style”**

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**Ice Cream Crepes**

with Strawberry Sauce and Fresh Fruit

**Served Individually**

**Fresh Brewed Coffee, Decaffeinated Coffee or Tea**

\$67.00 per person

*The above menu can be modified to suit your particular needs*

# CUPID'S DELIGHT

## ~ RECEPTION & AFTER GLOW DISPLAYS ~

### **Canadian Cheese Display**

\$6.95 per guest

A fine selection of Canadian Cheeses  
Assorted Biscuits, Artisan Bread and Fresh Fruit

### **An Array of Fresh Fruit**

\$5.95 per guest

Honeydew Melon, Cantaloupe, Strawberries  
Kiwi Fruit, Orange Sections, Pineapple, Grapes  
and Seasonal Fruits, accompanied by  
Strawberry Yogurt Dressing

### **Garden Vegetables with Dressing**

\$5.75 per guest

Broccoli, Cauliflower, Carrots, Celery, Mushrooms  
Zucchini, Tomatoes, Peppers, Spring Onions  
and Radishes served with Dill and Sour Cream Dip

### **Pineapple Tree with Black Tiger Shrimp**

\$300.00 (for 100 pcs.)

A Pineapple Palm Tree filled with Iced Jumbo Shrimp  
served with Cocktail Sauce and Dijon Mayonnaise

### **Pineapple Tree with Strawberries**

\$36.00 per dozen

A Pineapple Palm Tree filled with Chocolate-Dipped  
Strawberries

### **Deluxe Dessert Table**

\$12.50 per guest  
(minimum 50 guests)

Assorted French Pastries, Squares and Tartelettes  
Apricot Ricotta Cheese Crepes with Jordan Sweet Cherry  
Glaze, Double Chocolate Layer Cake, Baked Cheesecake  
Bread Pudding, Tiramisu with Espresso Cream  
Pineapple Tree with Chocolate-Dipped Strawberries

### **Smoked Atlantic**

#### **Salmon Side**

\$75.00 per tray  
(serves 15 - 20 guests)

Pumpnickel Bread, Capers  
and Bermuda Onions, Eggs

### **Assorted Sushi Platter**

\$35.00 per dozen

California Rolls, Spicy Salmon Rolls, Spicy Crab Rolls  
Mini Vegetable Rolls, Tuna Rolls  
Served with Pickled Ginger and Wasabi

### **Special Occasion Cakes**

Our Restaurant Manager will be pleased to discuss  
details for a Special Occasion Cake. Each cake is  
individually created and priced accordingly.

*\*Our professional Food Service Co-ordinator will gladly provide advice on appropriate quantities*

*Prices Quoted in Canadian Funds and are Exclusive of Applicable Taxes and Gratuity*

**~ SNACKS & REFRESHMENTS ~**

**The Sandwich Board**

\$9.95 per guest

Roast Beef, Black Forest Ham, Roast Turkey  
European Cold Cuts, Egg Salad, Tuna Salad  
Vegetables, Pickles and Olives  
Horseradish, Dijon Mustard and Mayonnaise

**Assorted Open Faced**

**Sandwiches**

\$10.95 per guest

Baby Shrimp with Dill Yogurt  
Prosciutto and Gruyere  
Prime Rib with Creamed Horseradish  
Smoked Salmon and Herbed Cream Cheese  
Smoked Turkey and Cranberry Mayonnaise  
Vegetables, Pickles and Olives

**Pizza Al Fresco**

\$26.75 per pizza  
(24 Cocktail Slices)

Cheese, Pepperoni and Mushroom  
Hawaiian (Ham and Pineapple)  
Vegetable

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Fresh Brewed Special Blend  
Or Decaffeinated Coffee & Tea  
\$12.50/10-cup Pot

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Chilled Fruit Juice  
\$2.33/ind.btle.

Mineral or Spring Water  
\$2.33/ind.btle.

Pastries (3 pieces)  
\$3.50 per guest

Soft Drinks  
\$2.33 per guest

**~ B A R A R R A N G E M E N T S ~**

**HOST BAR/ CASH BAR**

*Prices quoted are in Canadian Funds and are Subject to Applicable Taxes and Gratuity*

Premium "House" Spirits 29 ml.....	\$4.39
Premium "Select" Spirits 29 ml.....	\$5.35
Domestic Beer .....	\$4.39
Imported Beer .....	\$4.97
Draft Beer 400 ml.....	\$4.39
Wine 170 ml Glass.....	\$5.74
Wine 750 ml Bottle.....	\$24.47

(A copy of our V.Q.A. wine list is available upon request)

**Liqueurs**

Amaretto, Baileys, Sambuca Frangelico, Kahlua .....	\$4.39
Chivas, Grand Marnier Courvoisier V.S.O.P., Remy Martin V.S.O.P. ....	\$5.35

**Non-alcoholic Beverages**

Soft Drinks, Juice, Mineral/Spring Water (Bottle) .....	\$2.33
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**Host Bar Prices are based on actual consumption.**

***\*\*Should Bar Sales not exceed \$500.00 net, the cost of the Bartender\*\*  
will be \$25.00 per hour - minimum 4 hours***

In serving Alcoholic Beverages our Service Staff will work in accordance to  
the Ontario Liquor Laws