

Welcome to Niagara Parks



DAYTIME  
CELEBRATIONS  
2011



# **LEGENDS ON THE NIAGARA** **DAYTIME CELEBRATIONS MENU**

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# LEGENDS ON THE NIAGARA

## GENERAL INFORMATION

Welcome to Legends!

Legends on the Niagara prides itself on providing our Guests with a unique atmosphere accented by our exceptional customer service and outstanding menu. Our menu is designed to allow the flexibility to choose the courses and enhancements that you prefer.

We believe that the time you spend selecting your Menu should be a positive experience and we would be pleased to assist you.

*Jackie Lynch*  
Club House Manager

*Patti Prince*  
Chef

### MENU PRICES

Menu prices are subject to change. Prices are in effect until December 31, 2011. An annual scheduled increase of up to 3% may be applied after this date.

All prices are exclusive of Applicable Taxes and Service Fees.

**No outside Food or Beverages**, such as cakes or cookies, may be brought onto the golf course or into the building without the express consent of the Clubhouse Manager.

We are pleased to accommodate your guests with special dietary needs.

### GUARANTEES

Our Club House Manager or Representative will call no later than **five business days** prior to the function to finalize a guaranteed number of attendees. Once received, the number will be considered as a final count and is not subject to reduction.

We will charge for the minimum number of guests guaranteed, or the actual number of guests in attendance, whichever is greater. If the guarantee is not communicated within the aforementioned time frame, the number of expected attendees will be considered the guarantee.

## **DEPOSIT AND PAYMENT POLICY**

To reserve a function date, a Booking Fee of \$250.00 for daytime events is required at the time of booking.

Property damage and cleaning costs due to the use of confetti, sprinkle decorations and wax candles will be deducted from the Booking Fee before it is refunded.

Estimated 50% of the Final Bill is due five days prior to Function. Final payment is required upon presentation of the bill (*immediately after the function*) for all services rendered by Legends on the Niagara.

Booking Fees are non-refundable when cancellation is less than **12 months** from date of function.

## **RENTALS AND FEES**

Dance Floor and Riser Rentals – Cost depends on size.

Banquet Room Rental (Day and Evening) - \$500.00

Banquet Room Rental (Day) - \$250.00

Boardroom Rental – Full Day \$250.00

Boardroom Rental – Half Day \$125.00

Room Rentals include use of: Podium, Microphone, Television, VCR / DVD, Projection Screen, Flipchart Easel with Paper and Markers, Local Telephone Service (Boardroom Only) and Internet Access.

Bartender Fee – \$25.00 per hour / minimum of 4 hours – Applies when beverage sales are less than \$500.00.

## **HOUSE ALCOHOL POLICY**

Legends on the Niagara is dedicated to the pleasure and satisfaction of its patrons. The Complex has adopted a house alcohol policy to guide practices relating to alcohol use on its premises in order to minimize high risk drinking behavior. **No outside alcoholic beverages** may be brought on site. A copy of our policy may be requested from the Club House manager.

Under Ontario Liquor License Act, **liquor donated or purchased as a prize is not permitted** on the premises. Liquor can still be given away as a prize in the form of a gift certificate or voucher, where the recipient collects the prize off-site.

## **DECORATING POLICY**

Our professional Event Planner will be pleased to advise you every step of the way. Please note that all decorating is your responsibility and must be removed the same day as the function.

Candles must not have an exposed flame. **Tape or any other adhesive is not to be used on the walls. Nails, staples or any other fasteners that leave damage are not allowed.** Please discuss your plans with the Event Planner in advance to avoid disappointment and damage or cleanup charges.

## **Morning Celebrations**

*Served before Noon (Minimum of 50 Guests)*

### **THE ACADEMY BUFFET BREAKFAST**

Muesli and Yogurt  
Fresh Fruit Salad  
Assortment of Muffins, Danish and Scones  
Bagels and Croissants  
with Preserves, Cream Cheese and Butter  
Scrambled Eggs  
Bacon and Sausage  
Waffles and Pancakes  
Home Fries  
White and Whole Wheat Toast

**Sunrise Fruit Juice Punch**

Fresh Brewed Special Blend or Decaffeinated Coffee and Tea

***\$13.98 per person***

*Add Eggs Benedict – Add \$2.00 Inclusive per person*

### **BRUNCH BUFFET**

Fresh Fruit Salad  
Assortment of Muffins, Danish and Scones  
Bagels and Croissants  
with Preserves, Cream Cheese and Butter  
Scrambled Eggs  
Bacon and Sausage  
Waffles and Pancakes  
  
Seasonal Steamed Vegetables  
Roasted New Potatoes  
Penne Pasta in Chef's Italian Sauce  
Meatballs and Sausage  
Boneless Chicken Breast in White Wine Cream Sauce

**Sunrise Fruit Juice Punch**

Fresh Brewed Special Blend or Decaffeinated Coffee and Tea

***\$27.96 per person***

Prices subject to Applicable Taxes & Service Fees  
Number of Guests must be guaranteed 5 business days prior (see Page 2).

## **LET'S DO LUNCH!**

*(Suitable for a group of any size)*

*Available until 3:00pm*

## **SANDWICH SPREE**

Fruit Punch Bowl

Platter of Assorted Deli Sandwiches and Wraps

Placed on each Guest Table

Tossed Baby Greens Salad

with Red Wine Vinaigrette

served Family Style

Assorted Dessert Squares and Mini Tarts

Placed on each Guest Table

Fresh Brewed Special Blend or Decaffeinated Coffee or Tea

***\$13.98 per person***

## **PINK COAT LUNCHEON BUFFET**

Fruit Punch Bowl

Chef's Choice Soup of the Day

Tossed Baby Greens Salad with Assorted Dressings

Chef's Choice Additional Salad

Platter(s) of Assorted Deli Sandwiches and Wraps

Assorted Condiments and Relish Bowls

Dessert Squares and Mini Tarts Platter(s)

Homemade Apple Crisp with Whipped Topping

Fresh Brewed Special Blend or Decaffeinated Coffee or Tea

***\$18.64 per person***

Prices subject to Applicable Taxes & Service Fees  
Number of Guests must be guaranteed 5 business days prior (See Page 2).

## **RED COAT LUNCHEON BUFFET**

Freshly Baked Rolls and Butter

Tossed Garden Greens Salad  
With Assorted Dressings

Marinated Greek Salad  
Caesar Salad

Assorted Relish Bowls

Seasonal Steamed Vegetables  
Roasted New Potatoes  
Penne Pasta in Chef's Italian Sauce  
Meatballs and Sausage Marinara

Boneless Breast of Chicken in White Wine Sauce  
Baked Atlantic Salmon with Lemon Caper Butter

Dessert Table  
Featuring Assorted Pies, Cakes  
Assorted Squares and Mini Tarts  
Homemade Apple Crisp with Whipped Topping

Fresh Brewed Special Blend Coffee, Decaf and Tea

***\$26.41 per person***

Prices subject to Applicable Taxes & Service Fees  
Number of Guests must be guaranteed 5 business days prior (see Page 2).

## **PLATED LUNCH SERVICE**

*Available until 3:00 p.m.*

Freshly Baked Rolls, Breads and Butter

### **Appetizer**

Soup of the Day

or

Tender Garden Greens *with Legends House Vinaigrette*

or

Caesar Salad

### **Entrée Choices**

\*Boneless Chicken Breast Stuffed *with Asiago Cheese and Sun-dried Tomatoes*

\*Herb Crusted Chicken Supreme *with White Wine Cream Sauce*

\*Poached Salmon Filet *with Lemon Caper Butter*

\*Baked Whitefish (Hake) *with Tomato Cream Sauce*

\*6 oz. Prime Rib Slices Au Jus

\*6 oz. Striploin with *Sauteed Button Mushroom and Red Wine Jus*

\*Grilled Pork Tenderloin *with Rosemary-Orange Glaze*

Pasta Primavera

Penne Alfredo with Grilled Chicken Breast

Four Cheese and Meat Lasagna *with Pomodoro Sauce*

### **Accompaniments**

*\*(Included)*

Roasted New Potatoes and Seasonal Steamed Vegetables

### **Desserts**

*(Included - Please select one)*

White and Dark Chocolate Mousse with Vanilla Wafer

Strawberry Shortcake with Vanilla Ice Cream

Ice Cream Crepe with Warm Berry Sauce

Vanilla Ice Cream in Chocolate-lined Tulle Cup topped with Fresh Seasonal Fruit

Fresh Brewed Special Blend or Decaffeinated Coffee and Tea

***\$26.41 per person***

Prices subject to Applicable Taxes & Service Fees

Number of Guests must be guaranteed 5 business days prior (see Page 2).

# WELCOMING RECEPTION

Your guests will be greeted by our professional servers offering **Hand Passed:**

## **CHAMPAGNE**

Canadian Sparkling Wine  
(Continuous Service throughout Reception)  
with a Strawberry Garnish  
**\$4.11 per person**

## **CANAPÉS @ \$10.12 per person**

SERVED COLD	SERVED HOT
<ul style="list-style-type: none"><li>- Smoked Ham Salad in a Boucher Cup</li><li>- Deviled Eggs with Caviar</li><li>- Bruschetta Barquettes</li><li>- Black Olive Tempanade in Puff Pastry</li><li>- Grilled Vegetables with Feta Cheese</li><li>- Focaccia Bites</li></ul>	<ul style="list-style-type: none"><li>- Vegetarian Spring Rolls</li><li>- Breaded Scallops with Remoulade</li><li>- Bacon Wrapped Mushroom Caps</li><li>- Breaded Shrimp with Cocktail Sauce</li><li>- Ham or Vegetable Quiche</li><li>- Chicken and Pineapple Satays</li></ul>

## **GOURMET CANAPÉS @ \$11.29 per person**

SERVED COLD	SERVED HOT
<ul style="list-style-type: none"><li>- Smoked Salmon and Cream Cheese</li><li>- Turkey Salad and Asparagus Tips</li><li>- Prosciutto and Melon Skewers</li><li>- Shrimp and Cucumber with Wasabi</li><li>- California Sushi Roll</li><li>- Strawberry and Brie Cheese Toast Points</li></ul>	<ul style="list-style-type: none"><li>- Coconut Shrimp with Spicy Thai Sauce</li><li>- BBQ Bacon Wrapped Scallops</li><li>- Mini Seafood Cakes</li><li>- Spinach and Goat Cheese in Phyllo</li><li>- 4 Cheese Stuffed Mushroom Caps</li><li>- Beef Tenderloin Satays</li></ul>

### **Please choose up to 5 different Canapé selections**

Chef recommends that you choose 3 Hot and 2 Cold Selections.  
He will prepare beautifully decorated platters to excite your Guests' palate.  
(Canapé servings are based on 5 pieces per person)

### **Available upon request at market price:**

- Grilled Lamb Chops
- Iced Oysters on the Half Shell
- Surf and Turf Brochettes
- Boneless Stuffed Quail

Prices subject to Applicable Taxes & Service Fees  
Number of Guests must be guaranteed 5 business days prior (see Page 2).

# CELEBRATION ENHANCEMENTS

## **CHEESE and CRACKER BOARD**

A variety of Cheese, Crackers and Fresh Fruit Garnishes

**\$7.59 per serving**

## **VEGETABLES and DIP**

Platter of Fresh and Crispy Vegetables with a variety of Dipping Sauces

**\$5.96 per serving \***

## **JUMBO SHRIMP PINEAPPLE TREE**

(Minimum 125 pieces, additional shrimp @ \$2.50 Inclusive each)

**\$319.29 each**

## **FRUIT DISPLAY**

Artfully Displayed Fresh Fruit Pieces with Yogurt Dip

**\$5.96 per serving \***

## **CHOCOLATE FONDUE**

Compliment the Fruit Display with a Warm Pot of Rich Chocolate for Dipping

*Available in Dark Chocolate, Milk Chocolate or White Chocolate*

**\$58.26**

## **CHOCOLATE DIPPED STRAWBERRY TREE**

Small	Medium	Large
Minimum 40 Pce	Minimum 100 Pce	Minimum 200 Pce
<b>\$36.02</b>	<b>\$90.22</b>	<b>\$180.48</b>

## **FRUIT PUNCH DISPLAY**

*Approximately 100 servings per bowl*

Fruit Punch Bowl  
**\$102.99**

Spirited Punch Bowl  
**\$199.99**

\* The number of servings required depends on the quantity of other selections.  
We are happy to make recommendations and suggestions to assist you!

Prices subject to Applicable Taxes & Service Fees  
Number of Guests must be guaranteed 5 business days prior (see Page 2).

## **BAR ARRANGEMENTS**

*Brand Selection is subject to substitution without notice.*

Bartender Fee – \$25.00 per hour / minimum of 4 hours – Applies only when specialty beverage sales are less than \$500.00

### **STANDARD BAR**

#### **Spirit (28ml)**

Skyy Vodka, Captain Morgan White Rum	<b>\$4.21</b>
V.O. Canadian Whisky, J & B Scotch	
Beefeater Gin, Jack Daniels, Red and White Vermouth	

#### **Domestic Beer (Bottle)**

Molson Canadian, Coors Light, Molson Export	<b>\$4.21</b>
Labatt Blue	

#### **Wine**

“Legends” House Pour (750ml Bottle)	<b>\$22.94</b>
(5.5 oz. Glass)	<b>\$4.97</b>

#### **Soft Drinks**

Fountain Pop, Assorted Juices and Bottled Water	<b>\$1.17</b>
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### **PREMIUM BAR Available Upon Request – to be arranged prior to event**

#### **Spirits (28ml)**

Grey Goose Vodka, Appleton Estates Amber Rum	<b>\$4.97</b>
Crown Royal Canadian Whisky, Chivas Regal Scotch	
Bombay Sapphire Gin, Jim Beam Bourbon, Red and White Vermouth	

#### **Imported Beer (Bottle)**

Corona, Heineken	<b>\$4.97</b>
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### **LIQUEURS (28ml) Available Upon Request – to be arranged prior to event**

Amaretto, Bailey’s Irish Cream, Cointreau, Drambuie	<b>\$4.40</b>
Frangelico, Kahlua, Sambuca, Peppermint Schnapps	
Southern Comfort, Stock ’84 Brandy, Tia Maria	

Grand Marnier, Courvoissier Cognac V.S.O.P.	<b>\$4.97</b>
Sauza Silver Tequila, Jose Cuervo Gold Tequila	

Remy Martin V.S.O.P. Cognac	<b>\$5.73</b>
Glenfiddich Single Malt Scotch	

Legends’ Wine List features a fine selection of Niagara V.Q.A. Wines.  
We would be pleased to arrange a special order to meet your needs.

Prices subject to Applicable Taxes & Service Fees

**- Wine List -**

**LEGENDS WINE SERVICE**

**White:**

Jackson Triggs Reserve Chardonnay	\$22.33
Hernder Riesling	\$22.33
Hillebrand 2009 Gewurztraminer	\$26.93
Chateau Des Charmes 2007 Sauvignon Blanc	\$26.93
Inniskillin Pinot Grigio	\$26.93
OPEN Reisling/Gewurtz	\$26.93
CRUSH Pinot Grigio	\$26.93
Woodbridge White Zinfandel	\$22.33

**Red:**

Jackson Triggs Reserve Cab/Cab	\$22.33
Chateau Des Charmes 2008 Cabernet	\$22.33
Trius Merlot	\$26.93
Inniskillin Niagara Reserve Pinot Noir	\$26.93
OPEN Merlot	\$26.93
Creekside Shiraz	\$26.93

Brand Selection and Price are subject to substitution without notice.

Prices subject to Applicable Taxes & Service Fees

**BANQUET FACILITIES  
AT  
NIAGARA PARKS RESTAURANTS**

**Queen Victoria Place – Edgewaters Restaurant**

(905) 356-2217  
Fax (905) 356-0334  
E-mail: [vpres@niagaraparks.com](mailto:vpres@niagaraparks.com)

**Table Rock Restaurant**

(905) 354-  
3631  
Fax (905) 354-5573  
E-mail: [trrest@niagaraparks.com](mailto:trrest@niagaraparks.com)

**Queenston Heights Restaurant**

(905) 262-  
4274  
Fax (905) 262-5557  
E-mail: [qhrest@niagaraparks.com](mailto:qhrest@niagaraparks.com)

**Whirlpool Restaurant**

(905) 356-  
7221  
Fax (905) 356-7273  
E-mail: [wpgcrest@niagaraparks.com](mailto:wpgcrest@niagaraparks.com)

**Legends on the Niagara**

(905) 295-2241  
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