

Welcome to Niagara Parks

Queenston Heights
Restaurant



Banquet Menus
2010

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QUEENSTON HEIGHTS RESTAURANT

GENERAL INFORMATION

MENUS

Although we feature a variety of menu suggestions, our Restaurant Management 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 applies for Off-Premise Catering. Prices do not include applicable Sales Tax, or Gratuities.

GUARANTEES

Final guaranteed attendance count is required 72 hours prior to your function. 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 all banquet and meeting functions.

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 applicable taxes.

AUDIO-VISUAL EQUIPMENT, PHOTOGRAPHER, FLORIST, DECORATORS

We are pleased to provide contact information for local professionals upon request.

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*).

ROOM RENTAL

The room rental fee for the Queenston Room or Patio is \$300.00+ Applicable Taxes.

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.

BANQUET FACILITIES AT NIAGARA PARKS RESTAURANTS

Queenston Heights Restaurant “Queenston Room”.....(905) 262-4274

Fax (905) 262-5557

E-Mail Address: qhrest@niagaraparks.com

***Queenston Restaurant main dining room is available for private parties when minimum purchase requirements are met.**

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

Fax (905) 354-5573

E-Mail Address: elements@niagaraparks.com

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

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

E-Mail Address: qvplace@niagaraparks.com

Legends Restaurant(905) 295-2241

Fax (905) 295-2244

E-Mail Address: legends@niagaraparks.com

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

Fax (905) 356-7273

E-Mail Address: wpgcrest@niagaraparks.com

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

Niagara Falls, Ontario L2E 6T2

~ B R U N C H ~

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Monday to Friday—Minimum 50 Guests
Saturday & Sunday—Minimum 75 Guests
(11:00 am to 3:00 pm)

Bread Display

Olive Bread, Artisan Baguette
Apple and Cherry Danish, Croissants and Muffins

Soup

Chef's Soup of the Day

Crudites

Carrot and Celery Sticks
Broccoli and Cauliflower Florets, Spring Onions
Grilled Vegetables, Radishes, Stuffed Olives
Marinated Button Mushrooms and Pickled Beets

Salads

Yukon Potato Salad
Niagara Spring Mix and Caesar Salad
Chick Pea and Black Bean Salad, Tomato and Cucumber Salad
Vegetable Couscous Salad with Maple Bacon Vinaigrette

Cold Selections

Crab and Shrimp Salad with Peppered Smoked Salmon Fillets

Carving Station

(Two Served)

Roast Beef with Cabernet Sauvignon Jus
Chef's Choice of Regional Carvings

Hot Selections

Eggs Benedict with Hollandaise Sauce
Bacon and Assorted Sausages. Pasta of the Day
Game and Forest Mushrooms in Purple Shallot and VQA Merlot Sauce
Our Seasonal Choice of Atlantic or Great Lakes Fish
Roasted Herb Chicken
Medley of Vegetables, Yukon Mashed Potatoes, Pork Noodle Stir Fry

Dessert Buffet

Assorted Pastries, Cakes and Pies, Fruit Salad
Warm Bread Pudding or Peach Crumble with White Meadows Maple Syrup

Fresh Ground 100% Columbian Coffee, Decaffeinated Coffee or Tea

\$27.95 per person

Prices quoted in Canadian Funds and are Exclusive of Applicable Taxes and Gratuity

~ L U N C H ~

Monday to Friday—Minimum 50 Guests
Saturday & Sunday—Minimum 75 Guests
(11:00 am to 3:00 pm)

Selection of Artisan Breads and Butter

Chef's Choice Soup of the Day
(Appetizer substitutions may be made in advance)

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Choice of One

Grilled Breast of Chicken with Roasted Garlic Jus

Or

Baked Pickerel Fillet with Watercress Sauce

Or

Roast Prime Rib of Beef Au Jus

(Guests may select entrée when seated)

Accompanied by Fresh Seasonal Vegetables and Potato

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Choice of One

Seasonal Niagara Fruit Tartlet, with Fruit Coulis

or

Apple Crumble Tart, Vanilla Ice Cream

Fresh Ground 100% Columbian Coffee, Decaffeinated Coffee or Tea
Accompanied with Niagara Nougat

\$26.50 per person

~ DINNER SUGGESTIONS ~

Sunday to Friday—Minimum 50 Guests

Saturdays—Minimum 75 Guests

Convenor to pre-select 2 Entrée Options with Final Confirmation

White Meadow, Maple Glazed Game Hen

Stuffed with Wild Rice, Rosemary Sauce

\$42.00 per person

Roast Prime Rib of Beef

with Yorkshire and Au Jus

\$41.50 per person

Ontario Grain-Fed Veal Tenderloin

Stuffed with Spinach Mousse

on a Bed of Wild Mushroom Spaetzle

\$43.00 per person

Beef Tenderloin on Yukon Baked Potato Cake

Topped with Shrimp

Served with Lobster Hollandaise

\$43.50 per person

Canadian Angus Grilled NY Striploin

Merlot Balsamic Sauce

\$43.50 per person

Pacific Halibut, Scallops and Shrimp

on Sauteed Baby Spinach, Caviar Vidal Sauce

\$43.50 per person

Muskoka Lamb Chops

Set on a Lentil Cake

Drizzled with Rosemary Jus

\$43.50 per person

Atlantic Salmon Fillet En Croute

Vanilla Beurre Blanc Sauce

\$43.50 per person

Vegetarian or Special Dietary Requirements Addressed Upon Request

In Addition

Antipasto Plate

Cantaloupe, Honeydew, Calamata Olives, Parma Ham

Bocconcini Cheese, Mozzarella Cheese, Roasted Red Peppers

\$8.50 per person

Salad Selections

Baby Arugula and Boston Bibb Lettuce, Romaine and Radicchio

Belgium Endive and Curly Frisée, Mixed Mustard Greens

\$4.50 per person per selection

Dinner Includes

Chef's Soup of the Day or Chilled Seasonal Fruit Soup

Accompanied by

Seasonal Vegetables, Potato, Rice, Pasta or Spaetzle (where appropriate)

Fresh Baked Goods

Dessert Selection

Crème Brûlée with Seasonal Berries, Tiramisu with Espresso Cream

Choice of One:

Seasonal Fresh Fruit Flan, Triple Chocolate Cake

Beverage

Fresh Ground 100% Columbian Coffee

Decaffeinated Coffee or Tea

~ **THE LAURA SECORD BUFFET** ~

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Sunday to Friday—Minimum 50 Guests

Saturdays—Minimum 75 Guests

Salads Caesar Salad
Chef's Garden Greens with Choice of Dressing
Potato Salad, Pasta Salad
Sweet Corn and Roast Bell Pepper Salad
Tomato, Red Onion, Basil Balsamic Vinaigrette
Lentil Salad with Cilantro Vinaigrette, Vegetarian Couscous Salad

Crudites Celery and Carrot Sticks
Broccoli, Cauliflower, Peppers and Cucumbers with Garlic Dip

Relishes Pickles, Olives, Beets, Marinated Mushrooms
Hot Banana Pepper Rings, Hot Marinated Vegetables

Cold Selections Roast Turkey and Stuffing with Cranberry Sauce
Seafood Salad

Hot Selections Fresh Atlantic Salmon with Dill Sauce or Basil Salsa
Pasta with Your Choice of Sauce ~ Tomato Basil or Alfredo Sauce
Herb Roast Chicken
Pork Stir-Fried Noodles

CARVED ITEM Roast Prime Rib of Beef
Choice of One Roast Bone-in Ham
Leek Filled Turkey Breast with Dried Cranberry Sauce

Accompanied by Fresh Seasonal Vegetables, Mashed or Roast Potatoes
Rice or Spaetzle (as appropriate), Fresh Baked Goods

Desserts Assorted Cakes and English Trifle
Apple Crumble, Seasonal Fresh Fruit Flan
Bread & Butter Pudding with Warm Apricot Glaze
Lemon Meringue Pie
Fresh Fruit Salad

Beverage Fresh Ground 100% Columbian Coffee
Decaffeinated Coffee or Tea

\$48.00 per person

In Addition **Seafood Platter**
\$4.50 per person Smoked Mackerel, Poached Salmon Fillet, New Zealand Mussels

Prices quoted in Canadian Funds and are Exclusive of Applicable Taxes and Gratuity

~ THE GENERAL BROCK BUFFET ~

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Sunday to Friday—Minimum 50 Guests

Saturdays—Minimum 75 Guests

Soup	Butternut Squash Soup and Artisan Breads
Antipasto Platter	Cantaloupe, Honeydew, Calamata Olives, Parma Ham Bocconcini Cheese, Mozzarella Cheese, Roasted Red Peppers
Salad Station	Marinated Corn Salad Celery Root and Apple Salad Mixed Summer Greens Yukon Potato Salad Beet and Onion Salad Seafood Salad Tomato and Cucumber Salad with Dried Cranberry Dressing
Seafood Platter	King Crab Legs Smoked Peppered Salmon and Mackerel
Hot Items	Leek Filled Turkey Breast with Forest Mushroom Sauce
CARVED ITEM	Roast Canadian Prime Rib of Beef
Choice of Two	Stuffed Stevensville Pork Loin with Plum Sauce Roast Leg of Ontario Lamb
Accompanied by	Rock Lobster Tail Atlantic Salmon and Halibut Fillet with Chardonnay Dill Sauce Braised Ontario Lamb Shanks Yukon Mashed Potato Cakes Seasonal Vegetables Fresh Baked Goods
Dessert Station	Maple Syrup Mousse Seasonal Fruit Flan Triple Berry Crumble Warm Jordan Cherries with Green Apple Cinnamon Ice Cream Bread and Butter Pudding Niagara Fruit Wine Marinated Strawberries Cheese and Fresh Fruit Platter
Beverage	Fresh Brewed Ground 100% Columbian Coffee Decaffeinated Coffee or Tea
	\$53.00 per person

Prices quoted in Canadian Funds and are Exclusive of Applicable Taxes and Gratuity

~ **QUEENSTON SHOWCASE DINNER** ~

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Sunday to Friday—Minimum 50 Guests

Saturdays—Minimum 75 Guests

Selection of Artisan Breads

Olive, Walnut Raisin, Sunflower and French Stick

Pan-Seared Sea Scallop

on Yukon Gold Lobster Potato Cake

Chardonnay Watercress Cream

Spicy Red Lentil Soup

with Goat Cheese and Coriander Filo Purse

Green Apple Sorbet

with Black Currant Champanade

Grilled Beef Tenderloin Medallion

Chervil and White Truffle Hollandaise

and

Pepper Berry-Rubbed Game Hen Supreme

Morel Shiraz Reduction

Rosemary and Garlic Roasted Potatoes

Medley of Seasonal Vegetables

Queenston Salad

Frisée, Oak Leaf and Red Endive

with Northern Pecans and Dried Cherry Vinaigrette

Mini Chocolate Tulip

with Peach-Raspberry Mousse and Maple Sangria Macerated Berries

Fresh Ground 100% Columbian Coffee

Decaffeinated Coffee or Specialty Tea

Served with our own Brandy Ice Wine Truffles

Wine Tasting: Niagara VQA Ice Wine 29 ml

\$85.00 per person

~ NIAGARA FLAVOURS & VQA WINE FLIGHTS~

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Sunday to Friday—Minimum 50 Guests

Saturdays—Minimum 75 Guests

Cold Sampling

Smoked Salmon Terrine

Petit Pan Squash

Grilled Legumes Ratatouille

Tuna Fillet Encrusted with Espresso Coffee Extract

White Balsamic Ice Wine Drizzle

Hot Sampling

Natural Georges Bank Scallop

Gewurztraminer Vanilla Sauce

**Veal Tenderloin on Yukon Purple Basil
Cake**

Niagara Baco Noir Balsamic Vinaigrette

Shrimp

Chardonnay Saffron Sauce

Sable Fish Fillet

Lemon Grass Riesling Extract

Beef Fillet on Celery Root Compote

Purple Shallot Reduction

Ontario Lamb Loin on Lentil Cake

Blueberry Jus

Arctic Char

Riesling Sauce

Duck Confit in Double Smoked Bacon

Cauliflower Ermite Cheese Cappuccino

Canadian Cheese and Artisan Breads

French Stick, Sunflower, Olive and Walnut Raisin

Dessert Sampling

Peach Tartlet with Ice Wine Custard

Maple Mousse Cornet

White Chocolate Crème Brûlée

Marinated Niagara Strawberries with Rose-Water Sorbet

Fresh Ground 100% Columbian Coffee, Decaffeinated Coffee or Specialty Tea

**Choose your favourite “Flight” of Wine
from Today’s Featured Selections**

\$100.00 per person

Includes a Flight of Three 58 ml servings of Niagara VQA Wines &

One 29 ml serving of Ice Wine

Prices quoted in Canadian Funds and are Exclusive of Applicable Taxes and Gratuity

~ **CANADIAN HORS D'OEUVRES** ~

Minimum 50 Guests

Cold Selection

Quebec Unripened Goat Cheese

On Warm Toasted Brioche and Truffle Vinaigrette

B. C. Cured Salmon on Artichoke Bottom

White Truffle Cream Fraiche

Spooned Nova Scotia Lobster Ratatouille

Kaifer Lemon Leaf Essence

Hot Selection

Smoked Ontario Pheasant Quiche

Arctic Char Fillet

Layered with Purple Basil in Filo Pastry

Ontario Lamb Cutlet

Filled with Oyster Mushrooms

Infused with Rosemary Essence

Lemon Pepper Breaded Salmon Fillet

Saffron Sauce

Shrimp, Scallop and Crab Tempura Roll

Soy and Sesame Dressing

Beef Tenderloin Fillet on Sweet Potato Cake

Merlot Demi-Glace

Dessert Station

Blueberry Tartlet

Warm Raisin Filled Lady Apples

Calvados Anglais

Deep Fried Green Apple Ice Cream

Maple Syrup Chocolate Ganache

\$39.00 per person

Cold Selection

Devilled Eggs
Fresh Fruit Kebab
Strawberry Camembert
Peppered Beef Tenderloin on Pickled Golden Beetroot
Parma Ham and Melon Kebab
Kielbasa with Mustard Seed Salsa
Endive Filled with Salmon Mousse
Dill Cured Salmon Roses
Cocktail Stone Crab Claws with Horseradish Dip
Sausage Crescent
\$34.00 per dozen

Hot Selection

Mushroom Bundle Filled with Aged Cheddar
Fried Cremini (Baby Portobello) Filled with Goat Cheese
Assorted Mini Quiche
Chicken Satay with Peanut Sauce or Teriyaki Jus
Warm, Smoked Salmon on Yukon Potato Cake
With Sour Cream and Coriander Topping
Bacon Wrapped Scallops
Shrimp Kebab with Saffron and Peach Sauce
\$34.00 per dozen

Additional Selections:

Brie Wheel in Puff Pastry

with Raspberry Coulis
(Serves 30) \$95.00 each

Smoked BC Salmon Side

*Accompanied by Pumpernickel, Bagels
Capers, Onions, Cream Cheese, Lemon
Condiments*
(Serves 20) \$60.00 per side

Suggested Servings:

Pre-Dinner 6 pieces per person
Cocktail 12 pieces per person

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

~ **R E C E P T I O N D I S P L A Y S** ~

Sunday to Friday—Minimum 50 Guests

Saturdays—Minimum 75 Guests

Canadian Cheese Display

\$14.50 per guest

A fine selection of Canadian Cheese
Seasonal Fruits and Berries
Olive Bread, Fresh Baked Artisan Stick Bread, Crackers

An Array of Fresh Fruit

\$9.00 per guest

Honeydew Melon, Cantaloupe, Strawberries
Kiwi Fruit, Orange Sections, Pineapple, Grapes
and Seasonal Fruits

**Garden Vegetables
with Dressing**

\$6.00 per guest

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

Shrimp Pineapple Tree

\$300.00 (for 100 pcs.)

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

**Hand Passed Chocolate
Dipped Strawberries**

\$3.00 per person

White & Dark
2 pieces per person

Deluxe Dessert Table

\$16.50 per guest

Pecan Pie and Lemon Meringue Pie
Seasonal Fresh Fruit Flan, Triple Chocolate Cake
Tiramisu, English Trifle, Fresh Fruit Salad
Chocolate Dipped Strawberries
Bread & Butter Pudding with Arm Apricot Glaze or
Warm Apple Crumble

~ SNACKS & REFRESHMENTS ~

Sunday to Friday—Minimum 50 Guests

Saturdays—Minimum 75 Guests

Selection #1

\$12.50 per person

Chilled Fruit Juice
 Pound Cake, Danish, Croissant
 Fresh Ground 100% Columbian, Decaffeinated Coffee or
 Tea

Selection #2

\$19.00 per person

Roast Beef Sandwiches
 Ham and Cheese Sandwiches
 Turkey and Cheese Sandwiches
 Egg Salad Sandwiches
 Tomato and Cucumber Sandwiches
 Seafood Salad Sandwiches
 Crudites and Relishes
 Coffee Cake
 Fresh Ground 100% Columbian, Decaffeinated Coffee or
 Tea

Selection #3

\$24.00 per person

(Salad and Sandwich Buffet)

Deluxe Luncheon Sandwich Buffet

Assorted Open-face Sandwiches:

Danish Baby Shrimp on Rye
 Egg Salad with Chives
 Salmon Gravlax on Pumpernickel
 Roast Prime Rib on Crustini
 Black Forest Ham on Multigrain

Queenston Garden Greens with Choice of Dressing
 Potato Salad, Crudites, Olives and Pickles
 Coffee Cake
 Fresh Ground 100% Columbian, Decaffeinated Coffee or
 Tea

Pizza

\$26.75 each

Cheese, plus 2 Toppings (24 slices)

Chilled Fruit Juice
 \$13.50/1 litre

Mineral or Spring Water
 \$2.33/325 ml

Fresh Ground 100% Columbian Coffee
 or Decaffeinated Coffee, Tea
 \$13.50/10-cup Pot

Soft Drinks
 \$2.33 per serving

~ 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.....	\$4.42
Premium "Select" Spirits 29 ml	\$5.38
Domestic Beer	\$4.42
Imported Beer	\$5.00
Draft Beer 400 ml.....	\$4.42
Wine 170 ml Glass.....	\$5.77
Wine 750 ml Bottle.....	\$25.37

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

Liqueurs

Amaretto, Baileys, Sambuca Frangelico, Kahlua	\$4.42
Chivas, Grand Marnier Courvoisier V.S.O.P., Remy Martin V.S.O.P.	\$5.38

Non-alcoholic Beverages

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

*****Bar Sales of less than \$500.00 are subject to a Bartender fee**
of \$25.00 per hour - minimum 4 hours***

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

Prices quoted in Canadian Funds and are Exclusive of Applicable Taxes and Gratuity