

Welcome to Niagara Parks

Queenston Heights
Restaurant



Wedding & Banquet Menus

2012

~ I N D E X ~

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

❖ 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 Service Fees.

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 with a minimum Food and Beverage purchase.

BOOKING FEE/PAYMENT POLICY

A Booking Fee of 10% of your function's estimated cost at the time of booking or a minimum of \$1,000.00 (this fee will be applied to the final bill). 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 applied to the final bill. (Cash, Cheque or Credit Card is accepted).

An additional payment covering 70% 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 (Cash, Credit Card or Certified Cheque).

Booking Fees are non refundable.

HOUSE ALCOHOL POLICY

The Niagara Parks Commission 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 behaviour. A copy of this policy may be requested from the Site Manager. Outside alcohol is not permitted on the premises.

DECORATING POLICY

Our professional staff will be pleased to assist and advise you every step of the way. Please note that all decorating is your responsibility and must be removed the same day as the functions. 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 Site manager or Supervisor in advance to avoid disappointment and damage or cleanup charges.

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

Crudités

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

\$29.95 per guest

Prices quoted in Canadian Funds and are Exclusive of Applicable Taxes and Service Fees

~ 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)

~ ~ ~

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

~ ~ ~

Choice of One

Seasonal Niagara Fruit Tartlet, with Raspberry Sorbet
or
Apple Crumble Tart, Vanilla Ice Cream

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

\$28.35 per guest

***A la carte beverage pricing applies for all “Non-Private” functions**

~ DINNER SUGGESTIONS ~

Sunday to Friday—Minimum 50 Guests

Saturdays—Minimum 75 Guests

Convenor to pre-select 2 Entrée Options with Final Confirmation

Grain Fed Chicken Breast

Stuffed with Niagara Chard and Swiss Cheese
Garlic Jus
\$46.00 per guest

Roast Prime Rib of Beef

with Yorkshire and Au Jus
\$45.00 per guest

Ontario Grain-Fed Veal Tenderloin

Stuffed with Spinach Mousse
on a Bed of Wild Mushroom Spaetzle
\$47.00 per guest

Beef Tenderloin on Yukon Baked Potato Cake

Topped with Shrimp
Served with Lobster Hollandaise
\$48.00 per guest

Canadian Angus Grilled NY Striploin

Merlot Balsamic Sauce
\$47.00 per guest

Pacific Halibut, Scallops and Shrimp

on Sautéed Baby Spinach, Caviar Vidal Sauce
\$47.50 per guest

Muskoka Lamb Chops

Set on a Lentil Cake
Drizzled with Rosemary Jus
\$48.50 per guest

Atlantic Salmon Fillet En Croûte

Vanilla Beurre Blanc Sauce
\$47.50 per guest

Pork Tenderloin

Wrapped in Puff Pastry, Rosemary Jus
\$46.00 per guest

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
Choice of One: Tiramisu with Espresso Cream
Seasonal Fresh Fruit Flan, Triple Chocolate Cake

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

***A la carte beverage pricing applies for all "Non-Private" functions**

~ **ADDITIONS TO YOUR DINNER SELECTION** ~

Sunday to Friday—Minimum 50 Guests

Saturdays—Minimum 75 Guests

Convenor to pre-select 2 Entrée Options with Final Confirmation

Salad Selections Baby Arugula and Boston Bibb Lettuce, Romaine and Radicchio
Belgium Endive and Curly Frisée, Mixed Mustard Greens
\$5.25 per guest per selection

Antipasto Plate Cantaloupe, Honeydew
Calamata Olives, Parma Ham
Bocconcini, Mozzarella
Roasted Red Peppers
\$10.00 per guest

Pasta Selection Pasta with Fire Roasted Tomato Sauce, Shaved Parmesan
or
Portobello Mushroom Ravioli, Sun Dried Tomato Sauce
\$6.50 per guest

**Synergy of Dessert
Choice of Three:** Mini: White Chocolate Crème Brûlée, Tiramisu with Espresso Cream
Mini: Chocolate Cake, Cheesecake
Ice Wine Tartelette, Sorbet, Chocolate Cup filled with Maple Mousse
Fresh Fruit with Grand Marnier Gratin
\$11.00 per guest

~ **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
Crudités	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 \$55.00 per guest
<u>In Addition</u>	Seafood Platter \$8.50 per guest Smoked Mackerel, Poached Salmon Fillet, New Zealand Mussels
\$8.50 per guest	Chocolate Fountain Display

~ 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	Shrimp Pineapple Tree 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 Veal 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 \$61.00 per guest
<u>In Addition</u>	Chocolate Fountain Display \$8.50 per guest

Prices quoted in Canadian Funds and are Exclusive of Applicable Taxes and Service Fees

~ **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 guest

~ 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 guest

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 Service Fees

~ C A N A P E S ~

Cold Selection

Devilled Eggs
Fresh Fruit Kebab
Strawberry Triple Cream Brie
Peppered Beef Tenderloin on Pickled Golden Beetroot
Parma Ham and Melon Kebab
Kielbasa with Mustard Seed Salsa
Endive Filled with Salmon Mousse
Smoked Salmon Roses
Cocktail Stone Crab Claws with Horseradish Dip
Vegetable Pekora with Spiced Peach Chutney
\$39.00 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
\$39.00 per dozen

Suggested Servings:

Pre-Dinner 6 pieces per guest

Cocktail 12 pieces per guest

****Our Managers and Chefs will gladly provide advice on appropriate quantities to suit your party's needs***

~ **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 Artisan Canadian Cheese
on Wooden Plank
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

Fruit and Cheese Display

\$11.75 per guest

A combination of the Canadian Cheese Display and
Array of Fresh Fruit

**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 guest

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

~ **AFTER GLOW RECEPTION** ~

Minimum 40 Guests

Canadian Cheese Display \$14.50 per guest	A fine selection of Artisan Canadian Cheese on Wooden Plank Olive Bread, Fresh Baked Artisan Stick Bread, Crackers
An Array of Fresh Fruit \$11.00 per guest	Honeydew Melon, Cantaloupe, Strawberries Kiwi Fruit, Orange Sections, Pineapple, Grapes and Seasonal Fruits
Fruit and Cheese Display \$11.75 per guest	A combination of the Canadian Cheese Display and Array of Fresh Fruit
Dim Sum Assortment 3 pcs. Per Guest \$6.00 per guest	Selection of Chinese Rice Dumplings Filled with Vegetables, Shrimp, Pork and Beef Accompanied by Tamarind and Soya Ginger Dip
Meatballs on Artisan Bread 2 pcs. Per Guest \$6.75 per guest	Roasted Meatballs on a Whole Grain Artisan Roll in Fire Roasted Tomato Sauce
Pizza \$35.00 each	Cheese, Pepperoni or Vegetarian (24 slices)
Chicken Wings 3 pcs. Per Guest \$6.75 per guest	BBQ <u>or</u> Spicy Buffalo Style
Slider Burgers 2 pcs. Per Guest \$6.75 per guest	Mini Hamburgers Served with Aged Cheddar, Pickles, Onion Confit Sliced Tomatoes, Mustard, Ketchup and Mayonnaise
Coffee/Tea \$15.00/12-cup Pot	Fresh Ground 100% Columbian Coffee or Decaffeinated Coffee, Tea

~ SNACKS & REFRESHMENTS ~

Sunday to Friday—Minimum 50 Guests

Saturdays—Minimum 75 Guests

Selection #1

\$18.50 per guest

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

Selection #2

\$21.00 per guest

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

Selection #3

\$26.00 per guest

(Salad and Sandwich Buffet)

Deluxe Luncheon Sandwich Buffet

Assorted Open-face Sandwiches:

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

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

Pizza

\$35.00 each

Cheese, Pepperoni or Vegetarian (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
 \$15.00/12-cup Pot

Soft Drinks
 \$2.33 per serving

~ FRUIT PUNCH SELECTIONS ~

50 Servings Each Selection per Punch Bowl

Prices quoted are in Canadian Funds and are Subject to Applicable Taxes and Service Fees

Non-Alcoholic \$ 85.00

Selections with Alcohol

Rum Punch \$150.00

Malibu Coconut Rum, Pineapple, Orange, Cranberry Juices
Seasonal Fresh Fruit, Grenadine, Club Soda

Raspberry (Framboise) Sangria \$145.00

Southbrook Raspberry Wine, Island Oasis Raspberry Mix
Seasonal Fresh Fruit, Sprite, Club Soda

Black Currant Cassis \$160.00

Southbrook Wine, White Grape Juice, Seasonal Fresh Fruit
Grenadine, Sprite, Club Soda

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

***A la carte beverage pricing applies for all “Non-Private” functions**

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

~ 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 Service Fees

Premium "House" Spirits 29 ml.....	\$4.73
Premium "Select" Spirits 29 ml	\$5.67
Domestic Beer	\$4.99
<i>Labatt Blue, Molson Canadian, Coors Light, Sleeman's Original, Upper Canada Dark</i>	
Premium Beer	\$5.22
<i>Alexander Keith's, Mill Street Organic, Guinness Draught</i>	
Imported Beer	\$5.48
<i>Stella Artois, Corona, Heineken</i>	
Wine 170 ml Glass.....	\$6.39
Wine 750 ml Bottle.....	\$27.57

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

Liqueurs

Amaretto, Baileys, Sambuca Frangelico, Kahlua	\$4.73
Chivas, Grand Marnier Courvoisier V.S.O.P., Remy Martin V.S.O.P.	\$5.67

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***

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