

Welcome to

Whirlpool Restaurant

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Niagara
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20 October 2011

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GENERAL INFORMATION

Welcome to Whirlpool!

The Whirlpool Golf Course prides itself on providing our guests with a unique atmosphere accented by our exceptional customer service and outstanding menu. Our new menu package is designed to simplify the planning process for you, yet allow the flexibility to choose the enhancements that you prefer.

We believe that the time you spend planning your day should be a pleasant experience and we would be pleased to assist you.

Jackie Lynch

Golf Culinary Services, Manager

Mike Wilson

Site Manager

Patti Prince

Golf Culinary Services , Chef

MENU PRICES

Menu prices are current and subject to change. Prices do not include applicable Sales Tax, or Service Fees. The prices outlined herein are in effect until December 31, 2011; an annual scheduled increase of up to 3% may be applied after this date.

No Food or Beverage may be brought into the building with the exception of occasional cakes.

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

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.

AUDIO-VISUAL EQUIPMENT, PHOTOGRAPHER, FLORIST, DECORATORS

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

MUSIC

SOCAN (Society of Composers, Authors and Publishers) requires that we collect a copyright tariff when musical performances (including D.J.) are held.

Event without Dance \$29.56 plus Applicable Taxes

Event with Dance \$59.17 plus Applicable Taxes

ADDITIONAL SERVICES

Room Rental \$500.00

Dance Floor and Riser Rentals - Cost dependant on size(s) required.

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.

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 or applied to the final bill. (Cash, Cheque or Credit Card is accepted).

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 pre-established.

Booking Fees are non refundable.

HOUSE ALCOHOL POLICY

The Whirlpool Golf Course and The Niagara Parks Commission are 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

~ THE ULTIMATE ~

Reception & Meal Package #1

(Minimum 50 Guests)

~ APPETIZERS ~

Fine Canadian Cheese Selection
House-made Hummus and Roasted Red Pepper Dip
Assorted Crackers and Flatbreads

~ RECEPTION DISPLAYS ~

Freshly Cut Vegetables and Fruit with Assorted Dips

One Jumbo Shrimp and Pineapple Tree
with Lemon and Seafood Sauce

~ DINNER BUFFET ~

Freshly Baked Breads and Dinner Rolls

Tossed Baby Greens with Assorted Dressings
Caesar Salad with Parmesan Shavings
Seasonal Pasta and Vegetable Salad
Asian Apple Slaw
Marinated Greek Salad with Feta
Marinated Seafood Salad

Decorated Salmon Platter with Chilled Fillets

Assorted Relish Bowls
Pickles, Onions, Peppers and Olives, etc.

Seasonal Steamed Vegetables
Roasted New Potatoes

Boneless Chicken Breast in White Wine Cream Sauce
Vegetarian Lasagna with Marinara Sauce
Pasta Carbonara
Meatballs and Sausage with Chef's Italian Sauce

~ Carved Prime Rib of Beef Au Jus ~

CHEF'S DECADENT DESSERT DISPLAY

Assorted Cheesecakes and Pies
Triple Chocolate Mousse Cake
Strawberry Shortcake
Assorted Squares and Mini Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$55.43 per person

~ THE SIGNATURE ~

Reception & Meal Package #2

(Minimum 50 Guests)

~ APPETIZERS ~

Fine Canadian Cheese Selection
House-made Hummus and Roasted Red Pepper Dip
Assorted Crackers and Flatbreads

~ RECEPTION DISPLAYS ~

Freshly Cut Vegetables and Fruit with Assorted Dips

~ DINNER BUFFET ~

Freshly Baked Breads and Dinner Rolls

Tossed Baby Greens with Assorted Dressings
Caesar Salad with Parmesan Shavings
Seasonal Vegetable Pasta Salad
Coleslaw
Marinated Greek Salad with Feta
Marinated Seafood Medley

Assorted Relish Bowls
Pickles, Onions, Peppers and Olives, etc.

Seasonal Steamed Vegetables
Roasted New Potatoes
Penne Pasta Marinara
Pasta Carbonara
Meatballs and Sausage with Chef's Italian Sauce
Oven Roasted Chicken
Salmon with Lemon Caper Butter

~ Carved Prime Rib of Beef Au Jus ~

CHEF'S DECADENT DESSERT DISPLAY

Assorted Cheesecakes and Pies
Triple Chocolate Mousse Cake
Strawberry Shortcake
Assorted Squares and Mini Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$50.81 per person

~ THE CLASSIC ~
Reception & Meal Package #3

(Minimum 50 Guests)

~ APPETIZERS ~

Fine Canadian Cheese Selection
Assorted Crackers and Flatbreads

~ RECEPTION DISPLAYS ~

Freshly Cut Vegetables and Fruit with Assorted Dips

~ DINNER BUFFET ~

Freshly Baked Breads and Dinner Rolls

Tossed Baby Greens with Assorted Dressings

Caesar Salad with Parmesan Shavings

Seasonal Vegetable Pasta Salad

Coleslaw

Marinated Greek Salad with Feta

Marinated Seafood Medley

Assorted Relish Bowls

Pickles, Onions, Peppers and Olives, etc.

Seasonal Steamed Vegetables

Roasted New Potatoes

Penne Pasta Marinara

Meatballs and Sausage with Chef's Italian Sauce

Oven Roasted Chicken

Salmon with Lemon Caper Butter

~ Carved Prime Rib of Beef Au Jus ~

CHEF'S DECADENT DESSERT DISPLAY

Assorted Cheesecakes, Pies, Squares and Mini Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$47.73 per person

~ PLATED DINNER SERVICE ~

Although we feature a variety of menu suggestions, the Site Manager, Supervisor & Chef would be delighted to create a custom-designed menu for you.

~ APPETIZERS ~

Fine Canadian Cheese Selection
Assorted Crackers and Flatbreads

~ RECEPTION DISPLAYS ~

Freshly Cut Vegetables and Fruit with Assorted Dips

~ ENTREES ~

Please select one. Two or more selections may be made if quantities and seating plan are confirmed in advance

Herb Crusted Breast of Chicken \$47.70
with White Wine Cream Sauce

Char-broiled Rib Eye Steak \$50.78
with Sautéed Button Mushrooms, Onion Rings
and Peppercorn Sauce

Baked Atlantic Salmon Filet \$47.70
with Fresh Tomato Relish & Creamy Dill Sauce

Prime Rib of Beef Au Jus \$50.78
with Yorkshire Pudding

~ VEGETARIAN FEATURES ~

CHOICE OF ONE:

\$44.62 per person

Squash Filled Agnolotti Pasta

Topped with Pumpkin Alfredo Sauce. Garnished with Freshly Steamed Vegetables

Roasted Red Pepper Stuffed with Wild Rice Pilaf

Served with an Array of Grilled Seasonal Vegetables

Penne Pasta with Roasted Vegetables, Spinach, Garbanzo Beans and Shaved Parmesan

~ ACCOMPANIMENTS ~

(Included with Dinner - Please Select One from Each Category)

SOUP

Tomato Basil, Butternut Squash
Wild Mushroom, Minestrone

VEGETABLES

Broccoli, Cauliflower and Baby Carrots
Green Beans and Baby Carrots
Snow Peas and Julienne Carrots

POTATO

Roasted Mini Red and White
Roasted Parisienne
Baked with Sour Cream
Wild Rice Pilaf

SALAD

Tender Baby Greens with House Vinaigrette
Baby Greens, Cucumber, Tomato
Traditional Tossed Caesar Salad
Crispy Romaine, Bacon, Parmesan
and Creamy Garlic Dressing

DESSERT

Ice Cream Crepes with Warm Berry Sauce
Strawberry Shortcake with Vanilla Ice Cream
Double Chocolate Mousse with Wafer
White and Dark Chocolate Mousse with Wafer
English Trifle—Individually Served

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

DINNER WINE SERVICE

~ WINE LIST ~

NIAGARA WHITES

Inniskillin Niagara Series Pinot Grigio
OPEN Riesling-Gewurztraminer
Chateau des Charmes Riesling
Jackson-Triggs Chardonay

\$22.33 per bottle

NIAGARA REDS

Inniskillin Meritage
OPEN Cabernet Merlot
Chateau des Charmes Pinot Noir
Jackson-Triggs Cabernet Sauvignon

\$22.33 per bottle

The Whirlpool Restaurant is pleased to offer you
the best wines that Niagara has to offer.

We will be pleased to quote on a wine selection
that reflects your personal taste.

***Brand Selection and Price are Subject to Substitution without notice**

~ **AFTER GLOW** ~

Cheese and Cracker Board

A Fine Selection of Canadian Cheese, Crackers and Flatbreads
\$7.77 per serving

Garden Vegetables

Broccoli, Cauliflower, Carrots, Celery, Mushrooms, Zucchini
Cherry Tomatoes and Peppers
\$6.18 per serving

Sandwich Board

Roast Beef, Black Forest Ham, Roast Turkey, Egg Salad, Tuna Salad
\$7.98 per serving

Pizza Al Fresco

Cheese with Pepperoni, Hawaiian (Ham & Pineapple), Vegetable or Bianco
\$29.52 each

Array of Fresh Fruit

Honeydew Melon, Cantaloupe, Strawberries, Orange Sections, Pineapple and Grapes
Accompanied by: Strawberry Yogurt Dressing
\$6.18 per serving

Chocolate Fondue

Compliment the Fresh Fruit Display with a Warm Pot of Rich Chocolate for Dipping
Available in Dark Chocolate, Milk Chocolate or White Chocolate
\$120.32 each

Assorted Sweet Tray

Mini Fruit Tarts, Squares, Cookies and Brownies
\$6.60 per serving

Beverages

Fresh Brewed Special Blend or Decaffeinated Coffee or Tea
\$13.99 per 12-cup pot

***NOTE: The number of servings required depends on the quantity of other selections**

~ BAR ARRANGEMENTS ~

STANDARD BAR

Spirits (28 ml)

Skyy Vodka, Appleton Estate Amber Rum	\$ 4.43
Canadian Club Whisky, J & B Scotch	
Beefeater Gin, Red and White Vermouth	

Domestic Beer (Bottle)

Molson Canadian, Coors Light, Molson Export	\$ 4.43
Labatt Blue	

Wine

House Pour (750 ml Bottle)	\$29.00
House Pour (5.5 oz. Glass)	\$ 5.19

Soft Drinks (Serving)

Fountain Pop, Assorted Juices, Bottled Water	\$ 1.54
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PREMIUM BAR - Available Upon Request

*To be arranged prior to Event

Spirits (28 ml)

Grey Goose Vodka, Bacardi White or Dark Rum	\$ 5.19
Crown Royal Canadian Whisky, Chivas Regal Scotch	
Bombay Sapphire Gin, Jim Beam Bourbon, Red and White Vermouth	

Imported Beer (Bottle)

Corona, Heineken	\$ 5.19
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LIQUEURS (28 ml) - Available Upon Request

*To be arranged prior to Event

Amaretto, Bailey's Irish Cream, Cointreau, Drambuie	\$ 5.01
Frangelico, Kahlua, Sambuca, Peppermint Schnapps	
Southern Comfort, Stock '84 Brandy, Tia Maria	

Grand Marnier, Courvoissier Cognac V.S.O.P.	\$ 5.39
Sauza Silver Tequila, Jose Cuervo Gold Tequila	

Remy Martin V.S.O.P. Cognac	\$ 6.16
Glenfiddich Single Malt Scotch	