



NIAGARA
PARKS
WEDDINGS

Queen Victoria Place Restaurant

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RECEPTION MENU



Queen Victoria Place Restaurant

 Accessible  Available Parking  Year-Round  Feast On Certified

ADDRESS

6650 Niagara River Pkwy,
Niagara Falls, ON L2G 0L09

CONTACT

905.356.2241 x2270/2271
weddings@niagaraparks.com

WEBSITE

niagaraparks.com/weddings

ABOUT

Queen Victoria Place Restaurant, open year-round for wedding receptions and events, offers spectacular views of the Canadian and American Falls, with a spacious outdoor terrace that accommodates up to 200 people and 175 seated in the restaurant. Enjoy buffet-style, plated, or food stations for your private event, or let us create a customized combination for you and your guests.



Venue

FEATURES

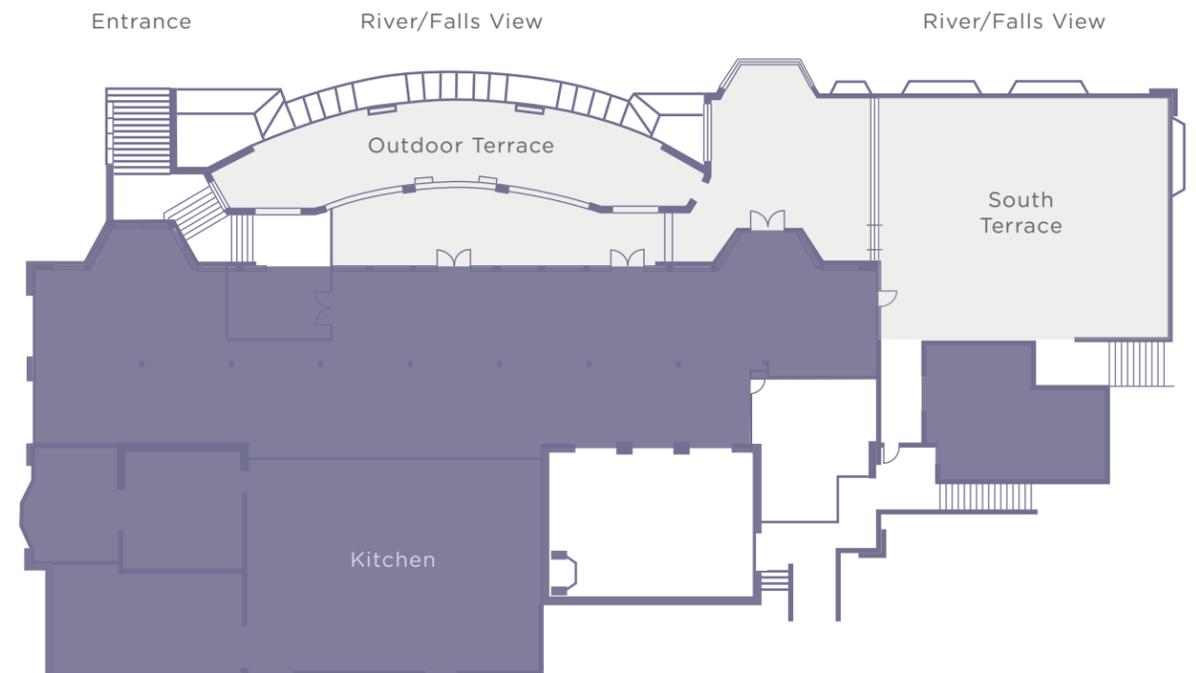
- ♥ **Magnificent Views of the Falls:** Enjoy breathtaking views of both the American and Horseshoe Falls, creating a spectacular backdrop for your wedding and unforgettable photo opportunities.
- ♥ **Proximity to Niagara Falls:** Located close to other Niagara Falls attractions, your guests can explore the area and enjoy various activities before or after the wedding, making your celebration a memorable getaway.
- ♥ **Evening Falls Illumination:** Experience the magical view of the evening illumination of the Falls, creating a romantic and enchanting atmosphere for your special day.

- ♥ **Exclusive Wedding Experience:** We host only one wedding at a time, ensuring that your celebration receives the undivided attention it deserves. Your special day will be uniquely yours, with no other events to distract from your moment.
- ♥ **Expert Events Team:** Our professional events team consisting of an executive chef, venue manager and curated list of preferred vendors will work together to make your wedding dreams a reality.



Floor Plan

LAYOUT



CAPACITY
200 guests

OUTDOOR SPACES
Terrace 4,144 sq/ft

INDOOR SPACE
Banquet Room 3,014 sq/ft

MEET *The Chef*



MATT HEMMINGSEN

Head Chef, Queen Victoria Place Restaurant

From a young age, Chef Matt Hemmingsen knew his passion for creation would lead him to the kitchen. Coming from a family of chefs, he was inspired by his grandmother's cooking on lake boats and developed a love for creating new flavours and exploring unique ingredients. Niagara born and trained, Chef Hemmingsen takes pride in showcasing the region's exceptional local and seasonal ingredients, drawing on fond childhood memories of picking fruits and vegetables on his family farm. This early connection to food gave him a deep appreciation for the ingredients he now transforms into fresh and flavourful dishes.

A graduate of Niagara College's Culinary Management program, Chef Hemmingsen has always been passionate about growing within the community and the culinary industry. His career includes experience at Cherry Hill Country Club and Peninsula Ridge Estates Winery, where he absorbed the rich offerings of Niagara's greenbelt. While apprenticing at Rinderlin's Dining Room, he refined his skills in classical and European cooking, working alongside some of Niagara's top chefs. Today, he continues to marry old-world techniques with modern culinary approaches, always with a focus on highlighting the best of Niagara's regional products.



SHOWCASING THE UNIQUE FLAVOURS OF NIAGARA

Niagara Parks is committed to supporting Ontario's growers, producers and craftspeople. That's why all of our restaurants are Feast On certified, showcasing the history, heritage and culture behind the food and drink that makes our destination unique.

Feast On is a certification program that recognizes businesses committed to sourcing Ontario grown and made food and drink. Since 2014, Niagara Parks' Feast On certification has distinguished our restaurants as champions of Ontario food and drink, offering refined dining experiences exclusive to the Niagara region while contributing to the growth and success of local growers, producers, brewers and distillers.



Hand-Passed

CANAPÉS

\$49/dozen - Minimum 3 dozen per item.

COLD SELECTIONS

- Pesto, goat cheese, charred tomato crostini 🌱
- Beef wrapped asparagus, creamed horseradish 🌱
- Smoked salmon and herbed cream cheese on mini blini
- Prosciutto crostini with goat cheese pearl
- Mini chicken caesar on a parmesan basket
- Mini yorkshire pudding with beef brisket, hot mustard, sauerkraut
- Caprese salad skewers with balsamic drizzle 🌱
- Marinated tomato bruschetta with goat cheese and balsamic
- Chilled shrimp with cocktail sauce 🌱🌱
- Niagara gold cheese skewers with grapes and Rosewood honey 🌱🌱

HOT SELECTIONS

- Niagara vegetable spring rolls with ginger soya sauce 🌱🌱
- Chicken satay with spicy peanut and rosewood honey drizzle 🌱🌱
- Beef brochettes with creole dipping sauce 🌱🌱
- Spinach and goat cheese in filo 🌱
- Tempura vegetables with ginger soya sauce 🌱
- Braised beef croquettes with horseradish aioli
- Shrimp croquettes with cocktail sauce
- Mushroom croquettes with roasted garlic 🌱

SUGGESTED SERVINGS

Pre-Dinner: 3-5 pieces/person
Cocktail: 7-9 pieces/person

🌱 Dairy Free

🌱 Vegetarian

🌱 Gluten Free

🌱 Vegan

Reception

DISPLAYS

Canadian Cheese Display

Served with assorted crackers and artisan breads
◦ \$19/guest

Fresh Fruit Display

Assorted melons, tropical fruits and fresh berries served with strawberry yogurt dip
◦ \$14/guest

Shrimp Cocktail Display

Poached and chilled jumbo shrimp served with cocktail sauce and dijon mayonnaise
◦ \$15/guest (based on 3 shrimp/serving)

Garden Vegetable Crudité

Served with house made ranch dressing and hummus
◦ \$10/guest

Artisan Charcuterie Display

Assorted local cured meat and Ontario cheeses, marinated vegetables, artisan bread and crackers, hummus, pickles and olives, Niagara jams, and flavoured mustards
◦ \$23/guest

Deluxe Dessert Table

Double Chocolate Brownie, Forty Creek Whisky Caramel Sauce, Baked Cheesecake with Vineland Sour Cherry Sauce, Inniskillin Ice Wine Custard Fruit Tarts, Niagara Honeycrisp Apple Crumble, Dark Chocolate Cups Ennis Maple Mousse, Saskatoon Wild Berry Macaroons, Fresh Fruit Display
◦ \$22/guest (minimum 50 guests)



Plated Dinner

Our plated dinners are designed for a minimum of 3 courses and must include an entrée. Course options include soup, salad, cold appetizer, hot appetizer, entrée or dessert. All plated dinners are served with assorted artisan breads and butter, regular and decaffeinated coffee and tea.

SOUPS

Pre-select 1 option

Niagara Vegetable Gazpacho  
◦ \$13/guest

Maple Roasted Butternut Squash  
◦ \$13/guest

Roasted Tomato with Pesto Crème Fraiche  
◦ \$13/guest

Roasted Mushroom Cream  
◦ \$13/guest

Clam Chowder
◦ \$16/guest

SALADS

Pre-select 1 option

Niagara Green Salad  
Butter lettuces, tomato, cucumber, radish, lemon vinaigrette
◦ \$13/guest

Iceberg Wedge 
Cherry tomatoes, blue cheese, crumbled bacon, buttermilk dressing
◦ \$15/guest

Traditional Caesar Salad
Romaine, herbed croutons, crumbled bacon, shaved parmesan, creamy Caesar dressing
◦ \$15/guest

Roasted Beet Salad  
Arugula, goat cheese, sunflower seeds, red wine vinaigrette
◦ \$15/guest

Pear and Blue Cheese Salad  
Arugula, walnuts, Rosewood honey vinaigrette
◦ \$18/guest

COLD APPETIZERS

Pre-select 1 option

Beef Bresaola 
Shaved cured beef tenderloin, arugula, parmesan, truffle vinaigrette
◦ \$25/guest

Individual Charcuterie
Niagara cured meats and cheeses, pickles, jams, honey, bread
◦ \$20/guest

Heirloom Tomato Carpaccio  
vine ripened heirloom tomatoes, Woolwich goat's cheese, baby arugula, balsamic reduction, basil
◦ \$21/guest

Shrimp Cocktail  
Poached tiger shrimp, house cocktail sauce
◦ \$23/guest

HOT APPETIZERS

Pre-select 1 option

Vegetable Dumplings 
kimchi, gochujang, sesame seeds, scallions
◦ \$21/guest

Spinach and Parmesan Arancini 
Fire roasted tomato sauce, basil pesto, balsamic reduction
◦ \$21/guest

Atlantic Crab Cake
Old bay aioli, corn succotash, brown butter
◦ \$25/guest

Grilled Shrimp in Romesco Sauce
Puff pastry cup, chimichurri drizzle
◦ \$25/guest

Niagara Vegetable Spring Rolls 
sweet, sour and smokey honey
◦ \$21/guest

Braised Beef Yorkshire Puddings
Thousand island dressing, sauerkraut, Swiss cheese
◦ \$23/guest

Eggplant Agnolotti 
Tomato sauce, roasted red peppers, goat cheese
◦ \$21/guest

Potato Gnocchi 
Carbonara, pecorino romano cheese
◦ \$21/guest

 Dairy Free

 Vegetarian

 Gluten Free

 Vegan

Plated Dinner

CONTINUED

*Includes chef's choice starch and seasonal vegetables.

ENTRÉES

Pre-select 3 options

Cabernet Braised Beef Short Ribs* 🍷

Horseradish chive crème

◦ \$55/guest

Grilled 10oz New York Striploin* 🍷🍷

Red wine jus

◦ \$60/guest

Grilled 8oz Beef Tenderloin* 🍷🍷

Red wine jus

◦ \$75/guest

Garlic & Herb Grilled

Ontario Rack of Lamb* 🍷🍷

Red wine jus

◦ \$75/guest

Grilled 10oz Maple Brined

Ontario Pork Chop* 🍷🍷

Red wine jus

◦ \$55/guest

Ontario Chicken Supreme* 🍷

Stuffed with pine nuts, figs and goat cheese, herbed chicken

◦ \$50/guest

Roasted Salmon Fillet* 🍷🍷

Chimichurri glaze

◦ \$55/guest

Penne Vodka Rosé

Butcher's bacon, tiger shrimp

◦ \$48/guest

Lobster Ravioli

Dill and white wine cream sauce

◦ \$50/guest

Wild Mushroom Cannelloni 🍷

Cauliflower puree, forest mushroom, truffle vinaigrette, parmesan

◦ \$48/guest

Smoked Mozzarella Ravioli 🍷

Basil pesto sauce, cherry tomatoes, parmesan

◦ \$43/guest

Sumac Dusted Fried Cauliflower 🍷

Hummus, basmati rice, house pickles, whipped garlic tahini, fresh herbs

◦ \$43/guest

PALATE CLEANSER

Pre-select 1 option

Green Apple Sorbet 🍷🍷

◦ \$8/guest

Raspberry Sorbet 🍷🍷

◦ \$8/guest

Peach Sorbet 🍷🍷

◦ \$8/guest

Ice Wine Sorbet 🍷🍷

◦ \$8/guest

DESSERTS

Pre-select 1 option

Lemon Lavendar Cheesecake

Seasonal fruit coulis

◦ \$14/guest

Caramel Apple Cheesecake

Salted caramel

◦ \$14/guest

Pecan Pie

Vanilla ice cream

◦ \$14/guest

Triple Chocolate Mousse

Salted caramel

◦ \$14/guest

Nutty Carrot Cake 🍷🍷

Seasonal fruit coulis

◦ \$14/guest

Chocolate Coconut Sphere 🍷

Hazelnut praline

◦ \$17/guest

Strawberry Cheesecake

Seasonal fruit coulis

◦ \$17/guest

Pistachio Sphere

Seasonal fruit coulis, raspberries

◦ \$17/guest

Opera Cake

Vanilla ice cream

◦ \$17/guest



Terms: Minimum 50 guests - all pricing is per person. Entrée pre-orders must be submitted with final guarantee of numbers 14 days in advance. For onsite choice of entree, a surcharge of \$8 per person will be applied. Halal options available for an additional \$10 per person. Some restrictions may apply.

🥛 Dairy Free

🌱 Vegetarian

🍷 Gluten Free

🍷 Vegan

Food STATIONS

Client to select a minimum of five stations.
One station can be substituted for 4-5 pieces/person of hand-passed canapés.

ANTIPASTO DISPLAY

Assorted local cured meat and Ontario cheeses, marinated vegetables, artisan bread and crackers, hummus, pickles and olives, Niagara jams, flavoured mustards
◦ **\$23/guest**

SUSHI STATION

Assorted sushi rolls and nigiri with wasabi and soya sauce
◦ **\$20/guest** (based on 4 pieces/person)

FRIED RICE STATION

Fried rice bowl with kimchi, edamame, sesame and scallion served with teriyaki beef or vegan dumplings
◦ **\$16/guest**

TACO BAR

Corn tortillas, Forty Creek BBQ brisket, shredded chicken, Ontario cheddar, chunky salsa, sour cream, jalapeños, scallions, guacamole and cilantro
◦ **\$16/guest** (based on 2 tacos/person)

PIEROGI STATION

Cheese and potato pierogies served with crumbled bacon, caramelized onions, sour cream, green onions
◦ **\$16/guest**

SKEWER STATION

Chicken skewers, shrimp skewers and vegetable skewers served with tzatziki and hummus
• **\$20/guest** (based on 3 skewers/person)

SLIDER BURGER BAR

Char-grilled Mini Beef Burgers & Vegetarian Burgers

Assorted toppings: crisp bacon, onion confit, shredded lettuce, vine ripened tomatoes, dill pickles, Bright's cheddar cheese, Ermité blue cheese, hot peppers
◦ **\$16/guest** (based on 2 burgers/person)

MASHED POTATO BAR

Yukon Gold Mashed Potatoes

Assorted toppings: braised beef, caramelized onions, green peppercorn gravy, cheese sauce, sour cream, scallions, bacon, three-cheese blend
◦ **\$16/guest**

SALAD STATION

Pick 3
\$18/guest

- Curried seven grain salad with feta 
- Yukon gold potato and egg salad   
- Pasta salad with vegetables, olives and sundried tomato vinaigrette 
- Heirloom tomato platter with asparagus, asiago shavings, and balsamic drizzle   
- Cous cous salad with cucumber, cherry tomato and basil pesto 

PASTA STATION

Pick 2 or 3
\$18/guest (pick 2)
\$25/guest (pick 3)

- Wild mushroom ravioli with truffled cream sauce and parmesan 
- Eggplant agnolotti with tomato sauce, roasted red peppers and goat cheese 
- Potato gnocchi with mushrooms, spinach, blue cheese cream sauce 
- Braised beef ravioli, San Marzano tomato sauce, roasted red peppers, artichoke hearts
- White bean, kale and roasted garlic bauletts with fire roasted tomato sauce 
- Penne pasta with basil pesto, arugula, cherry tomatoes 

COLD SEAFOOD BAR

\$28/guest

- Smoked salmon, smoked trout and peppered mackerel
- Iced jumbo shrimp with cocktail sauce
- Seafood salad with white wine vinaigrette

SEAFOOD STATION

\$22/guest

- Broiled rainbow trout with brown butter, lemon and parsley
- Roasted lemon pepper Atlantic cod with Riesling dill velouté

CARVING STATION

Pick 1 or 2
\$18/guest (pick 1)
\$30/guest (pick 2)

- Carved prime rib with red wine jus and horseradish served on artisan rolls
- Carved Ontario turkey breast with sage turkey jus and cranberry aioli served on artisan rolls
- Pulled chicken with black garlic jus and Kozlik's triple crunch mustard aioli served on artisan rolls

VEGAN STATION

\$16/guest (pick 2)

- Heirloom bean cassoulet with tomatoes, white wine and fresh herbs
- Basmati rice pilaf with fresh mixed vegetables
- Vegetable ratatouille with eggplant, zucchini, peppers, onion, tomatoes and fresh basil
- Apple cider braised red cabbage with Kozlik's triple crunch mustard

DESSERT STATION

\$18/guest

- Assorted pastries, squares and tarts (vegan options to be included)
- Fresh fruit display
- Fresh brewed coffee, decaffeinated coffee and tea

Terms: Minimum 75 guests - all pricing is per person.

 Dairy Free

 Vegetarian

 Gluten Free

 Vegan

Dinner BUFFET

All buffet dinners are served with assorted artisan breads and butter, vegetable crudité with hummus, assorted desserts, regular and decaffeinated coffee, and tea.

PLUS your Selection of 4 Salads, 2 Side Dishes, 4 Hot Items and 1 Carved item.

\$85/adult

SALADS

Select 4 options
\$5/additional item

- Traditional caesar salad
- Mixed Niagara greens with cucumbers, tomatoes, radish and house-made vinaigrette 🍎🌿
- Yukon gold potato salad 🌿🌾
- Pasta salad with vegetables, olives, sundried tomato vinaigrette 🍎
- Heirloom tomato platter with arugula, asiago shavings, balsamic drizzle 🌿🌾
- Cous cous salad with cherry tomatoes, cucumbers, basil pesto 🍎
- Seven grain salad with red peppers, green onions, feta cheese, citrus honey vinaigrette 🌿

SIDE DISHES

Select 2 options
\$5/additional item

- Yukon gold mashed potatoes 🌿🌾
- Garlic mashed potatoes 🌿🌾
- Basmati rice pilaf 🌿
- Roasted fingerling potatoes 🌿🍎
- Oven-roasted seasonal vegetables 🌿🍎
- Local steamed vegetables au beurre 🌿🌾
- French style green beans 🌿🌾
- Honey-glazed heirloom carrots 🌿🌾

🥛 Dairy Free

🌿 Vegetarian

🌾 Gluten Free

🍎 Vegan

HOT ITEMS

Select 4 options
\$8/additional item

- Herb breaded chicken with rosemary and lemon 🌿
- Roasted chicken breast with forest mushrooms, pearl onions, pan jus 🌿🌾
- Baked rainbow trout with brown butter and capers 🌿
- Baked salmon filet with maple mustard glaze 🌿🌾
- Roasted lemon pepper Atlantic cod with Riesling dill velouté 🌿
- Baked garlic butter shrimp with fresh lemon 🌿
- Penne vodka rosé with butcher's bacon and tiger shrimp
- Mushroom ravioli with San Marzano tomato sauce and shaved parmesan 🌿
- Eggplant agnolotti with tomato sauce, roasted red peppers and goat cheese 🌿
- Penne pasta with basil pesto sauce and cherry tomatoes 🍎

CARVING STATION

Select 1 option
\$8/additional item

- Roasted pork loin with red wine jus 🌿🌾
- Roast Ontario turkey with savoury sage gravy 🌿🌾
- Top sirloin roast with horseradish and red wine jus 🌿🌾

Premium Carved Items
\$12+/guest

- Roasted pork loin with red wine jus 🌿🌾
- Roast Ontario turkey with savoury sage gravy 🌿🌾

DESSERT

All dessert options included

- Chocolate cheesecake with raspberry coulis
- Assorted pastries, squares and tartelettes
- Assorted macarons
- Niagara fresh fruit platter

Terms: Minimum 75 guests. All pricing is per person. Final selection of items must be submitted with final guarantee of numbers 14 days in advance. Halal options available for an additional \$10 per person. Some restrictions may apply.

Enhancements

BUFFET ADD ONS

Antipasto Platter

Assorted local cured meat and Ontario cheeses, marinated vegetables, artisan bread and crackers, hummus, pickles and olives, niagara jams and flavoured mustards

◦ **Additional \$18/guest**

COLD SEAFOOD PLATTER

Additional \$25/guest

- Smoked maritime fish platter (salmon, trout)
- Iced jumbo shrimp with cocktail sauce
- Seafood salad with scallions and white wine vinaigrette



Late Night

FOOD STATIONS

Mini Slider Burger Bar

Char-grilled mini beef burgers & vegetarian burgers. Assorted toppings: crisp bacon, onion confit, shredded lettuce, vine ripened tomatoes, dill pickles, Bright's cheddar cheese, Ermete blue cheese, hot peppers

◦ **\$16/portion** (based on 2 burgers/person)

Mashed Potato Bar

Yukon Gold mashed potatoes. Assorted toppings: double-smoked bacon, shredded beef brisket, caramelized onions, green peppercorn gravy, cheese sauce, scallions, sour cream, shredded cheese

◦ **\$16/portion**

Poutine Station

Crispy fries topped with signature rich beef gravy and Quebec cheese curds, served original plain or with beef brisket

◦ **\$12/portion**

Taco Bar

Corn tortillas, Forty Creek BBQ brisket, shredded chicken, Ontario cheddar, chunky salsa, sour cream, jalapeños, scallions, guacamole and cilantro

◦ **\$16/portion** (based on 2 tacos/person)

Pizza

\$55/assorted 24 slice

- Pepperoni and cheese
- Hawaiian (ham and pineapple)
- Vegetable

Sandwich Board

Roast beef, black forest ham, roast turkey, tuna salad, egg salad. Served on a variety of breads/wraps

◦ **\$18/portion** (based on 1.5 sandwich/person)

Assorted Sweet Tray

Assorted pastries, squares and tartelettes

◦ **\$12/portion**

Cake Plating Service

Display and service of your cake

◦ **\$3/guest**

Hot Beverages

Fresh brewed special blend or decaffeinated coffee or tea

◦ **\$23/12 cup pot**

Terms: Minimum 50 guests per station.

Bar ARRANGEMENTS

- ♥ A copy of our product list and Niagara wine list is available upon request
- ♥ Host bar billing is based on actual consumption
- ♥ A la carte beverage pricing applies for all "Non-Private" functions
- ♥ Bar sales of less than \$500 are subject to a labour fee of \$35 per hour (minimum 4 hours) per employee
- ♥ Alcoholic beverage service staff work in compliance with Ontario Liquor Laws

NON-ALCOHOLIC BEVERAGES

Soft drinks, juice, mineral/spring water (bottle)
◦ **\$3.37**

PUNCH SELECTION

50 servings per Bowl

Non-alcoholic Punch

◦ **\$125/bowl**

Rum Punch

Coconut rum, pineapple juice, orange juice, ginger ale, Sprite
◦ **\$235/bowl**

HOST BAR AND CASH BAR PRICING

House Spirits (1oz) ◦ \$6.94	Ultra Premium Liqueurs (1oz) ◦ \$9.75	Niagara Wine Glass (6oz) ◦ \$9.75
Premium Spirits (1oz) ◦ \$7.87	Domestic Bottled Beer ◦ \$6.94	Niagara Wine Bottle ◦ \$40.50
Ultra Premium Spirits (1oz) ◦ \$9.75	Imported Bottled Beer ◦ \$7.87	Sparkling Wine Bottle ◦ \$40.50
Premium Liqueurs (1oz) ◦ \$7.87	Local Craft Beer Can ◦ \$9.75	

Bar PACKAGES

3 hour bar service
\$45/person

4 hour bar service
\$53/person

5 hour bar service
\$61/person

6 hour bar service
\$69/person

7 hour bar service
\$77/person

8 hour bar service
\$85/person

STANDARD BAR PACKAGE

Package includes:

- Domestic beer (3 brands)
- House spirit selections (rye, rum, vodka, gin, scotch)
- House wine selections (Niagara)
- Non-alcoholic beverages (soft drinks, juice, milk and bottled water)

PREMIUM BAR PACKAGES

Premium Package Additional \$10/person

- Premium Spirit Selections
- Imported/Premium Beer
- Premium Wine

Shooter Package Additional \$10/person *Choice of 3 of the following:*

Amaretto, Baileys, Tequila, Sambuca, Frangelico, Kahlua, Jägermeister
(based on 2oz/person)

Consumption above this to be approved by client prior to extra bottles being opened. Charge of \$160/40oz. bottle once opened will apply.

Terms: Minimum 50 guests.

Bar TERMS

- ♥ AGCO (Alcohol and Gaming Commission of Ontario) regulations dictate that food spend must exceed alcohol spend.
- ♥ Host Bar Packages consist of regulatory restrictions and do not represent an “open/unlimited bar” policy.
- ♥ No doubles will be served.
- ♥ Niagara Parks operates within strict accordance with AGCO rules and regulations.
- ♥ Niagara Parks reserves the right to refuse service, at any given time, and no discount will be given if an individual has been refused service.
- ♥ All guests 19 years of age or older must be included in the Bar Package and charged for full time booked, no exceptions.
- ♥ Guests under 19 years of age will be charged \$7.50 per person (plus applicable tax and service fee) for all inclusive non-alcoholic drinks.
- ♥ Niagara Parks reserves the right to deny service to any guest without valid Identification for proof of age.
- ♥ Some additional restrictions may apply.



General INFORMATION

MENUS

Although we feature a variety of menu suggestions, our team would be delighted to create a custom designed menu for your event. Menu prices are current and subject to change. Prices are quoted in Canadian funds and are exclusive of applicable tax and service fee (tax 13% + service fee 18%). Prices valid until December 31, 2025 only.

Kids 12 & under menu and pricing available upon request.

Please advise the Venue Manager of any allergies in advance.

GUARANTEES

A final guaranteed attendance count is required fourteen (14) business days prior to your function. Once received by the Venue Manager, the number will be considered as the 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. In the event that the actual food and beverage service amount for the event is less than the minimum revenue requirement, the client shall be required to pay the difference which will be invoiced as a sundry fee on the final invoice.

PARKING

Complimentary parking is provided for all special events, along with golf cart shuttle service.

MUSIC

SOCAN (Society of Composers, Authors and Music Publishers) requires that we collect copyright Tariff 8 when musical performances are held in our restaurants. These are: \$63.49 (with dance) and \$31.72 (without dance), plus applicable tax.

RE:SOUND (Performance Rights of Artists and Recorded Companies) requires that we collect copyright Tariff 5A for the use of music to accompany live events. These are: \$26.63 (with dance) and \$13.30 (without dance), plus applicable tax.

Fees subject to change as per SOCAN and RE:SOUND.

AUDIO-VISUAL EQUIPMENT, PHOTOGRAPHER, FLORIST, DECORATORS

We are pleased to provide contact information for local professionals upon request. Use of fog machines must be pre-approved by Niagara Parks prior to the event and will be discontinued without notice at the sole discretion of the Manager on duty.

CANCELLATION POLICY

In the event of cancellation at any time, the deposit is non-refundable. Should you cancel your event within thirty (30) days of the event, the additional payments are also non-refundable.

VENUE + FEES

Banquet Room Rental - \$500
On Site Ceremony - \$250
Dance Floor - \$400

Includes exclusive use of banquet room, bridal suite and foyer. Room Rental is subject to a minimum Food and Beverage purchase. Room rental also includes use of: Podium, Microphone, Projector, Projection Screen and Wi-Fi.

Venue includes bridal suite, professional events team including executive chef, Venue Manager & list of preferred vendors.

Hours 4pm - 1am.

DEPOSIT/PAYMENT POLICY

At the time of signing of the contract, Niagara Parks requires a non-refundable first deposit of \$2,000.00.

Thirty (30) days prior to your event, Niagara Parks requires a second deposit representing 70% of the estimated final billing for the event including all food and beverage and WEGO transfer costs.

The remaining balance is due the evening of the event and can be made by e-Transfer, credit card or money order.

HOUSE ALCOHOL POLICY

Niagara Parks is dedicated to the pleasure and satisfaction of its patrons. The Venue adheres to all Smart Serve policies 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 Venue 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. We include tables, chairs, plates, glasses, cutlery, white table linen and napkins.

Please note that all decorating is your responsibility and must be removed immediately upon the conclusion of your event. 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 Venue Manager in advance to avoid disappointment and damage or cleanup charges. Client is responsible for any property damage and cleaning costs due to the use of confetti, sprinkle decorations and/or wax candles.

No pyrotechnics of any kind allowed, including cold sparklers and lanterns.



For more information,
please contact:

Michelle Hildebrand
Weddings Manager

905-327-0005
mhildebrand@niagaraparks.com

weddings@niagaraparks.com



**NIAGARA
PARKS
WEDDINGS**

ATTRACTIONS
CULINARY
GOLF
HERITAGE
NATURE + GARDENS
SHOPS
niagaraparks.com

