



NIAGARA
PARKS



Garden Café

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BANQUET MENU 2026



Garden Café

Location

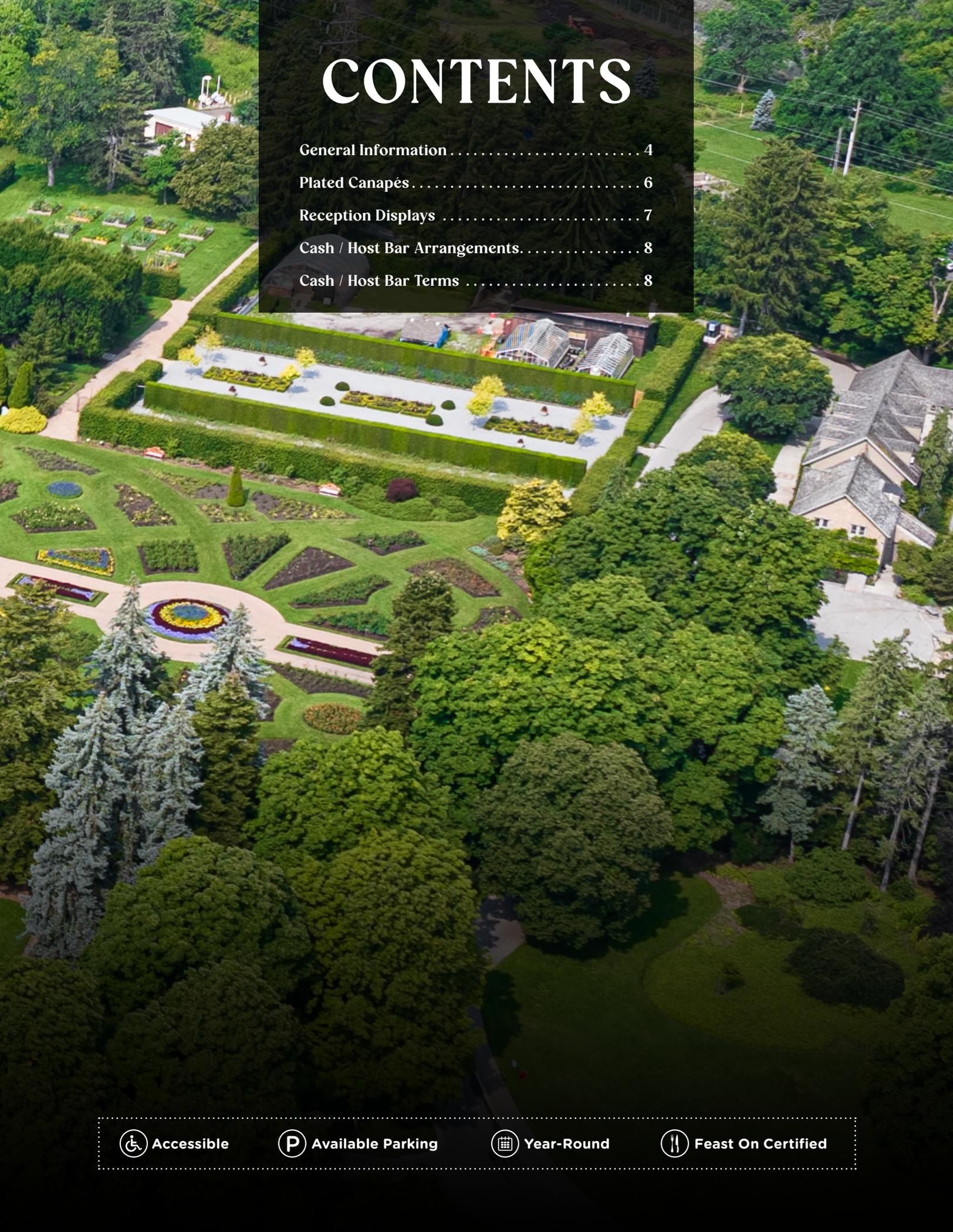
2405 Niagara Parkway,
Niagara Falls,
ON L2E 3E8

Contact

businessevents@niagaraparks.com
905-356-2241 x3

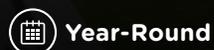
Website

niagaraparks.com/businessevents



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GENERAL

INFORMATION

The capacity at this location for this menu is 100 stand up or 70 seated guests.

For events above 100 guests, menus and services will be determined upon request and may require the use of our banquet menus.

Menus / Menu Prices

Menu prices are current and subject to change. Prices do not include applicable sales tax, or service fees.

Equipment Rental

The catering of the event will require the rental of smallwares and equipment (including glassware, china, cutlery, etc.). The charge for rentals will be calculated based on the menu chosen and the needs required for the event.

Minimum Spend

Food and beverage minimum spend is \$800 before taxes and gratuity, excluding catering fee.

Time Restrictions

The area assigned to the function will be allocated for 2 hours from the scheduled start time of the event.

Adverse Weather Policy

In the event of lightning, Garden Café indoor area may be used as a non-private area. The decision to use indoor seating will be determined by NPC management only.

Guarantees

Final guaranteed attendance count is required fourteen (14) days 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. 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.

Catering Fees

Setup charges apply to Garden Café catered functions. The cost is dependent on the size of the event and reflected in the chart below:

| EVENT SIZE | COST |
|--------------------|-------|
| Up to 50 (1 tent) | \$150 |
| 51 - 100 (2 tents) | \$300 |

GENERAL

INFORMATION

CONTINUED

Deposit/Payment Policy

At the time of signing the contract, The Niagara Parks Commission (NPC) **requires a non-refundable deposit of \$200.**

14 days prior to the event, NPC requires the full payment of the food order and set up fee.

The final payment for beverage service is due upon presentation of the final invoice on the day of the event. All payments shall be made by cash or credit card, kept on file with NPC finance.

Cancellation Policy

In the event of cancellation at any time, the deposit is non-refundable. Should you cancel within 14 days of the event, the additional installment payments are also non-refundable.

House Alcohol Policy

The Niagara Parks Commission is dedicated to the pleasure and satisfaction of its patrons. The Culinary Services Department has adopted a House Alcohol Policy to guide practices relating to alcohol use on its premises to minimize high risk drinking behavior. A copy of this policy may be requested from the Venue Manager. **Outside alcohol is not permitted.**

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 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 Restaurant Management 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 wax candles.

Feast On Certified

Niagara Parks Culinary is committed to supporting Ontario's growers, producers and craftspeople. That's why all of our restaurants are Feast On certified with the Culinary Tourism Alliance, showcasing the history, heritage and culture behind the food and drink that makes our destination unique. By dining with Niagara Parks Culinary, you help to support people that make up the province's strong food and agricultural sectors.



Prices are quoted in Canadian funds and are exclusive of applicable tax and service fees. Prices valid until December 31st, 2026. Please advise the Venue Manager of any allergies.

PLATED

CANAPÉS

\$52 per dozen - minimum 3 dozen per item

Cold Selections

- Pesto, goat cheese, charred tomato crostini 
- Beef wrapped asparagus with 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 & 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 aioli 

Suggested Servings

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

 Dairy Free

 Vegetarian

 Gluten Free

 Vegan

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RECEPTION

DISPLAYS

Canadian Cheese Display

\$19/Guest

Served with assorted crackers and artisan breads

Fresh Fruit Display

\$14/Guest

Assorted melons, tropical fruits, and fresh berries accompanied by strawberry yogurt dip

Garden Vegetable Crudité

\$10/Guest

Served with house made ranch dressing and hummus

Artisan Charcuterie Display

\$23/Guest

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

Assorted Pizza

\$40/12 Slice Pizza

Pepperoni, Hawaiian, vegetable

Deli Sandwich Platter

\$14/Guest (based on 2 pieces/guest)

Black forest ham and cheddar, smoked turkey and havarti, shaved roast beef with horseradish mayo, grilled vegetables

Deluxe Dessert Table

\$22/Guest

- 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 with maple mousse
- Saskatoon wild berry macaroons
- Fresh fruit display



Minimum 30 guests.

CASH / HOST BAR

ARRANGEMENTS

Host Bar and Cash Bar Pricing

- Local craft beer can **\$9.75**
- Local craft cider can **\$9.25**
- Coolers and seltzers **\$9.25**
- Niagara wine glass (6oz) **\$10.49**
- Rosé sangria glass (6oz) **\$9.25**
- Sparkling wine bottle **\$40.50**
- Niagara wine bottle **\$40.50**
- Non-alcoholic beverages **\$4.25**
soft drinks, juice, mineral/spring bottled water

Host Bar Information

- Host bar billing is based on actual consumption
- Bar sales of less than \$300 are subject to a bartender fee of \$35 per hour, minimum 3 hours
- Alcoholic beverage service staff work in compliance with Ontario liquor laws

CASH / HOST BAR

TERMS

- AGCO (Alcohol & Gaming Commission of Ontario) regulations dictate that food spend must exceed alcohol spend.
- The Niagara Parks Commission operates within strict accordance with AGCO rules and regulations.
- The Niagara Parks Commission reserves the right to refuse service, at any given time, and no discount will be given if an individual has been refused service.
- The Niagara Parks Commission reserves the right to deny service to any guest without valid Identification for proof of age.
- Some restrictions may apply.

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**NIAGARA
PARKS
CULINARY**



GARDEN CAFÉ



Garden Café

Location

**2405 Niagara Parkway,
Niagara Falls,
ON L2E 3E8**

Contact

**businessesvents@niagaraparks.com
905-356-2241 x3**

Website

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