



NIAGARA  
PARKS

# Niagara Parks Power Station

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BANQUET MENU 2026



## Niagara Parks Power Station

### Location

7005 Niagara Parkway,  
Niagara Falls,  
ON L2E 6T2

### Contact

[businessevents@niagaraparks.com](mailto:businessevents@niagaraparks.com)  
905-356-2241 x3

### Website

[niagaraparks.com/businessevents](http://niagaraparks.com/businessevents)

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Accessible



Year-Round



Feast On Certified

# GENERAL

## INFORMATION

### Menus / Menu Prices

Although we feature a variety of menu suggestions, our Restaurant Management would be delighted to create a custom-designed menu for your event. Menu prices are current and subject to change. Prices do not include applicable sales tax or service fees.

**Capacity for up to 300 guests.** For events above 300 guests menus and services will be determined upon request.

### 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.

### 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.*

### Equipment Rental

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

### Catering Fees

Setup charges for labour and equipment apply to Power Station catered functions. The estimated cost is dependent on the size of the event and reflected in the chart below:

EVENT SIZE	COST
Up to 100	\$1,000
101-300	\$2,000
301-500	\$2,500
501-800	\$3,000

### Venue Fees

The costs of catering does not include any fees associated with the closing of the attraction. These fees will be quoted separately by your contact in the NPC Sales Department.

# GENERAL

## INFORMATION

CONTINUED

### Deposit / Payment Policy

At the time of signing of the contract, The Niagara Parks Commission (NPC) **requires a non-refundable first deposit of \$2,000.00 OR 20% of the estimated final billing for the event, whichever is greater.**

Thirty (30) days prior to your event, NPC requires a second deposit representing 60% of the estimated final billing for the event including food & beverage, WEGO shuttle transfer and NPC attractions.

An additional third deposit may be required if the value of the event increases due to an increase in the number of attendees, food & beverage, WEGO Shuttle transfers and NPC attractions to bring the total installment payment to 80% of the total estimated final billing for the event.

Final payment is due upon presentation of the final invoice.

### 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.

### House Alcohol Policy

The Niagara Parks Commission 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 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 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 31<sup>st</sup>, 2026. Please advise the Restaurant Manager of any allergies.*

# HAND-PASSED

## 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

**\$55/24 Slice Pizza**

Pepperoni, Hawaiian, vegetable

### Shrimp Cocktail Display

**\$15/Guest (3 pieces/guest)**

Poached and chilled jumbo shrimp served with cocktail sauce and Dijon mayonnaise

### Sushi Station

**\$20/Guest (4 pieces/guest)**

Assorted sushi rolls and nigiri with wasabi and soya sauce

### Fried Rice Station

**\$16/Guest**

Fried rice bowl with kimchi, edamame, sesame and scallion 🍴

- Served with teriyaki beef or vegan dumplings



Minimum 50 guests. All pricing is per guest.

# RECEPTION

## DISPLAYS

CONTINUED

### Taco Bar

**\$16/Guest (based on 2 tacos/guest)**

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

### Pierogi Station

**\$16/Guest**

Cheese and potato pierogies 

- Assorted toppings: crumbled bacon, caramelized onions, sour cream, green onions

### Slider Burger Bar

**\$16/Guest (based on 2 burgers/guest)**

Char-grilled mini beef burgers and vegetarian burgers

- Assorted toppings: crisp bacon, onion confit, shredded lettuce, vine ripened tomatoes, dill pickles, Bright's cheddar cheese, Ermité blue cheese, hot peppers

### Mashed Potato Bar

**\$16/Guest**

Yukon Gold mashed potatoes 

- Assorted toppings: double-smoked bacon, braised beef brisket, caramelized onions, green peppercorn gravy, cheese sauce, scallions, sour cream, shredded cheese

### Skewer Station

**\$20/Guest**

Chicken skewers, shrimp skewers, and vegetable skewers served with tzatziki, hummus

### Salad Station

**Select 3 for \$18/Guest**

- Seven grain salad with feta cheese 
- 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 cucumber, cherry tomatoes, basil pesto 

### Pasta Station

**Select 2 for \$18/Guest**

**Select 3 for \$25/Guest**

- Wild mushroom ravioli with truffled cream sauce, parmesan 
- Eggplant agnolotti with tomato sauce, roasted red peppers, 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 & 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 
- Iced jumbo shrimp with cocktail sauce 
- Seafood salad with white wine vinaigrette 



Dairy Free



Vegetarian



Gluten Free



Vegan

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# RECEPTION

## DISPLAYS CONTINUED

### Seafood Station

**\$22/Guest**

- Broiled rainbow trout with brown butter, lemon, parsley 🌿
- Baked gremolata Atlantic cod with riesling dill velouté 🌿

### Carving Station

**Select 1 for \$18/Guest**

**Select 2 for \$30/Guest**

- Carved prime rib with red wine jus and horseradish 🌿 🍷
- Carved Ontario turkey breast with sage turkey jus and cranberry aioli 🌿
- Pulled chicken with garlic jus and Kozlik's triple crunch mustard aioli 🌿 🍷

*Served on Artisan Rolls*

### Vegan Station

**Select 2 for \$16**

- Heirloom bean cassoulet with tomatoes, white wine, fresh herbs
- Basmati rice pilaf with fresh mixed vegetables
- Vegetable ratatouille with eggplant, zucchini, peppers, onion, tomatoes, fresh basil
- Braised red cabbage with Niagara apples

### 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



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# BAR

## ARRANGEMENTS

*\*A copy of our product list and Niagara wine list is available upon request*

### Host Bar and Cash Bar Pricing

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- House spirits (1oz) **\$7.68**
- Premium spirits (1oz) **\$8.43**
- Ultra premium spirits (1oz) **\$9.75**
- Premium liqueurs (1oz) **\$8.43**
- Ultra premium liqueurs (1oz) **\$9.75**
- Domestic bottled beer **\$7.68**
- Import bottled beer **\$8.43**
- Local craft beer can **\$9.75**
- Niagara wine glass (6oz) **\$10.49**
- Niagara wine bottle **\$40.50**
- Sparkling wine bottle **\$40.50**
- Non-alcoholic beverages **\$3.56**  
soft drinks, juice, mineral/spring bottled water

### Host Bar Information

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- 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 \$35.00 per hour (minimum 4 hours) per employee.
- Alcoholic beverage service staff work in compliance with Ontario liquor laws



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# HOST BAR

## PACKAGES

### Standard Bar Package

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

**3** hour bar service  
\$48/guest

**4** hour bar service  
\$56/guest

**5** hour bar service  
\$64/guest

**6** hour bar service  
\$72/guest

**7** hour bar service  
\$80/guest

**8** hour bar service  
\$88/guest

### Premium Bar Packages

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#### Premium Package

##### Additional \$10/Guest

- Premium spirit selections
- Imported/premium beer
- Premium wine  
*\*subject to additional costs depending on wine selection*

#### Shooter Package

##### Additional \$10/Guest

- Choice of 3 of the following: Amaretto, Baileys, tequila, sambuca, Frangelico, Kahlua, Jägermeister.

Based on 2 ounces per guest.

*\*Consumption above this to be approved by client prior to extra bottles being opened.*

*\*Charge of \$160 per 40 oz. bottle once opened will apply.*

Minimum 50 guests.

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# HOST 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.
- 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.
- 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 \$10 per person (plus applicable tax and service fee) for all inclusive non-alcoholic drinks.
- The Niagara Parks Commission reserves the right to deny service to any guest without valid Identification for proof of age.
- Some restrictions may apply.





**NIAGARA  
PARKS  
CULINARY**



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