



NIAGARA
PARKS

QUEENSTON HEIGHTS
RESTAURANT | EST. 1966

PATIO

Queenston Heights Restaurant

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BANQUET MENU 2026



Queenston Heights Restaurant

Location

**14184 Niagara Parkway,
Niagara-on-the-Lake,
ON LOS 1J0**

Contact

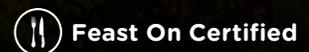
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GENERAL

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.

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.

Parking

Parking is provided for all special events.

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 Restaurant Management prior to the event and will be discontinued without notice at the sole discretion of the Manager on duty.

Off-Site Catering

Set up charges for labour and equipment apply to off-site premise catered functions. Charge for labour is \$35.00 per hour (per employee), minimum charge of 4 hours (per employee).

GENERAL

INFORMATION

CONTINUED

Room Rental

Room rental fee for the Dining room, Queenston room or Patio is \$500 each + applicable tax. Subject to a minimum food and beverage purchase.

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 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. No indoor fireworks.

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 Restaurant Manager of any allergies.

BREAKFAST

SELECTIONS

Available before 11:00 am. All pricing is per guest.

Meeting Special

\$16/Guest

- Muffins, danishes, croissants
- Butter and preserves
- Fresh brewed coffee, decaffeinated coffee or tea

Continental Breakfast

\$25/Guest

- Assorted fruit juices (orange, grapefruit, apple or cranberry)
- Sliced fresh fruit platter
- Chilled yogurt and berries with granola
- Fresh baked muffins, danishes, croissants
- Butter and preserves
- Fresh brewed coffee, decaffeinated coffee or tea

A La Carte Items

- Cookies **\$2.75/each**
- Pastries **\$9/3 pieces**
- Muffins or danishes **\$4/each**
- Fresh fruit kebabs **\$7/each**
- Mineral/spring (bottled) water **\$3.56/each**
- Soft drinks and juices **\$3.56/each**
- Fresh brewed coffee, decaffeinated coffee and tea **\$24/12-cup pot**



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BRUNCH

BUFFET

*Available from 11:00 am - 2:00 pm. \$45 per guest.
Buffet served with fresh brewed coffee, decaffeinated coffee or tea.*

Bread Display

Freshly baked rolls, artisan baguette, assorted danishes, croissants and muffins

Soup

Chef's soup of the day

Antipasto and Salad Display

- Canadian cheeses
- Local cured artisan meats
- Grilled vegetables, stuffed olives
- Marinated button mushrooms, pickled beets
- Yukon Gold potato salad  
- Niagara spring mix salad with vinaigrette  
- Caesar salad
- Roasted vegetable and orzo salad 
- Atlantic fish platter

Carving Station

Slow-roasted beef striploin
cabernet jus

Hot Items

- Eggs benedict with hollandaise sauce
- Bacon and sausage 
- Egg and spinach frittata 
- Belgium waffles with berries and cream 
- Pasta of the day
- Manitoulin rainbow trout with citrus beurre blanc 
- Pan seared chicken with purple shallot jus 
- Medley of roasted vegetables
- Yukon Gold garlic mashed potatoes

Dessert Buffet

- Assorted pastries, cakes and pies
- Apple crumble with Chantilly cream
- Fresh fruit display

Minimum 60 Guests. All pricing is per guest.



Dairy Free



Vegetarian



Gluten Free



Vegan

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PLATED

LUNCH

Available from 11:00 am - 2:00 pm. All plated lunches are served with assorted artisan breads and butter, fresh brewed coffee, decaffeinated coffee, and tea. Our plated lunches are designed for a minimum of 2 courses and must include an entrée. Course options include soup, salad, entrée or dessert.

Soups

Select 1 option for the group

- Smoked tomato bisque **\$10**  
- Roasted butternut squash **\$10**  
- Broccoli and aged cheddar **\$10** 
- Roasted red pepper **\$10**  
- Cream of potato with baby spinach **\$10** 
- Cream of cauliflower with blue cheese crumble **\$10** 

Salads

Select 1 option for the group

- Niagara micro greens salad **\$10**  
cherry tomato, cucumber, white balsamic vinaigrette
- Traditional Caesar salad **\$12**
romaine hearts, housemade croutons, smoked bacon, creamy parmesan dressing
- Napa cabbage salad **\$12**  
shredded napa, julienned red pepper and carrot, rocket lettuce, sweet maple vinaigrette

Minimum 30 Guests. All pricing is per guest.
Entrée pre-orders must be submitted with final guarantee of numbers 14 days in advance.
For onsite choice of entrée, a surcharge of \$8 per guest will be applied.
Halal options available for an additional \$10 per guest. Some restrictions may apply.

 Dairy Free

 Vegetarian

 Gluten Free

 Vegan

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PLATED

LUNCH CONTINUED

Entrées

Select 3 options for the group (1 being vegetarian/vegan)

- Pan-seared chicken breast* **\$33**  roasted red pepper cream
- Baked Ontario rainbow trout* **\$33**  citrus beurre blanc sauce
- Beer-battered pickerel fillets* **\$33**  Napa cabbage slaw, citrus tartar
- Roasted bistro-cut beef striploin* **\$35**   au jus
- Chimichurri-marinated flank steak* **\$35**   pico de gallo
- Apple-brined Ontario pork loin* **\$35**   green peppercorn jus
- Mushroom ravioli **\$30**  fire-roasted tomato sauce
- Vegetable stir fry **\$30**   sautéed vegetables, bok choy, crispy tofu, basmati rice, sweet chili sauce

* served with chef's choice starch and seasonal vegetables

Desserts

Select 1 option for the group

- Triple chocolate layer cake **\$12**
- Apple crumble tart with vanilla ice cream **\$12**
- Vanilla crème brûlée **\$12**
- Vanilla bean ice cream crêpes with warm berry compote **\$12**
- New York style cheesecake **\$12**



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Vegetarian



Gluten Free



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HAND-PASSED

CANAPÉS

\$52 per dozen - minimum 3 dozen per item

Cold Selections

- Strawberry bruschetta, triple cream brie on toasted crostini 
- Tender peppered beef on roasted golden beetroots  
- Prosciutto and melon kebab  
- Smoked salmon on Yukon Gold potato cake 
- Vegan salad rolls with sweet chili dip  
- Bruschetta crostini with goat cheese crumble 
- Fresh fruit skewer with vanilla yogurt dip  

Hot Selections

- Panko crusted cremini mushrooms filled with goat cheese 
- Assorted mini quiche
- Chicken brochette with teriyaki jus  
- Bacon wrapped scallops  
- Vegetable spring rolls 
- Beef slider burgers with aged cheddar and sriracha mayo
- Oast beer battered Ontario pickerel crostini with fresh arugula and citrus tartar
- Beef satay with hoisin sauce  
- Smoked Ontario rainbow trout fritter with spicy remoulade
- Vegetable samosa with Niagara fruit chutney 
- Marinated and grilled vegetable kebabs  

Suggested Servings

Pre-Dinner: 3-5 pieces/guest

Cocktail: 7-9 pieces/guest

Chocolate Dipped Strawberries

\$5/Guest (2 pieces/guest)

- White and dark chocolate  

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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

Fruit and Cheese Display

\$16/Guest

A combination of the Canadian cheese display and fresh fruit display

Artisan Charcuterie Display

\$23/Guest

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

Garden Vegetable Crudité

\$10/Guest

Served with fresh dill and garlic dip

Shrimp Cocktail Display

\$15/Guest (3 pieces/guest)

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

Sautéed Garlic Shrimp

\$15/Guest (3 pieces/guest)

Jumbo Atlantic shrimp sautéed in garlic butter



Minimum 50 guests. All pricing is per guest.

PLATED

DINNER

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

Soups

Select 1 option for the group

- Smoked tomato bisque **\$10**  
- Roasted butternut squash **\$10**  
- Broccoli and aged cheddar **\$10** 
- Roasted red pepper **\$10**  
- Wild mushroom **\$10** 
- Vegetable minestrone **\$10** 
- Cream of potato with baby spinach **\$10** 
- Cream of cauliflower with blue cheese crumble **\$10** 

Salads

Select 1 option for the group

- Niagara micro greens salad **\$10**  
cherry tomato, cucumber, white balsamic vinaigrette
- Traditional Caesar salad **\$12**
romaine hearts, housemade croutons, smoked bacon, creamy parmesan dressing
- Riga farms beet salad **\$13**  
micro greens, roasted red and golden beets, candied pecans, goat cheese crumble, citrus vinaigrette

Appetizers

Select 1 option for the group

- Penne with roasted red pepper cream **\$12** 
cherry tomato, feta cheese
- Orecchiette carbonara **\$14**
- Mushroom ravioli **\$14** 
San Marzano tomato sauce
- Housemade ricotta gnocchi **\$14** 
gorgonzola cream
- Antipasto plate **\$18** 
prosciutto, bocconcini, mozzarella, roasted red peppers, melon, kalamata olives

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



Dairy Free



Vegetarian



Gluten Free



Vegan

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PLATED

DINNER

CONTINUED

Entrées

Select 3 options for the group (1 being vegetarian/vegan)

- Prosciutto-wrapped breast of chicken* **\$50**  herbed cheese blend stuffing, roasted red pepper sauce
- Stuffed chicken supreme* **\$50**  Ontario brie, mushrooms and spinach stuffing, purple shallot jus
- Baked Arctic char* **\$50**  citrus beurre blanc sauce
- Baked Atlantic salmon fillet **\$50** citrus beurre blanc, toasted orzo and rice pilaf, oven-roasted seasonal vegetables
- Pacific halibut, scallops and shrimp **\$58**  risotto primavera, vidal and garden chive sauce
- Roasted bistro-cut beef striploin* **\$50**   au jus
- Slow-braised, grain-fed beef short rib* **\$55**  cabernet jus, crispy onions
- Prime rib of beef* **\$60**  au jus, Yorkshire pudding
- Grilled beef tenderloin* **\$75**   cabernet jus
- Grilled lamb chops* **\$70**   au jus
- Wild mushroom ravioli **\$40**  fire-roasted tomato sauce
- Vegetable stir fry **\$40**   sautéed vegetables, bok choy, crispy tofu, basmati rice, sweet chili sauce
- Stuffed and roasted red pepper **\$40**   vegetable rice pilaf stuffing, tomato-thyme jus

* served with chef's choice starch and seasonal vegetables

Desserts

Select 1 option for the group

- Triple chocolate layer cake **\$12**
- Apple crumble tart with vanilla ice cream **\$12**
- Vanilla crème brûlée **\$12**
- Vanilla bean ice cream crêpes with warm berry compote **\$12**
- Caramel apple cheesecake **\$12**
- New York style cheesecake **\$12**

Dinner Enhancements

Palate Cleanser - Select 1 option for the group

- Raspberry sorbet **\$8**  
- Peach sorbet **\$8**  
- Green apple sorbet **\$8**  

 Dairy Free

 Vegetarian

 Gluten Free

 Vegan

DINNER

BUFFET

*\$80 per guest. All buffet dinners are served with assorted artisan breads and butter, assorted relish dishes, desserts, fresh brewed coffee, decaffeinated coffee, and tea.
Plus your selection of 1 soup, 4 salads, 2 side dishes, 4 entrées, 1 carved item.*

Soups

Select 1

- Roasted butternut squash  
- Smoked tomato bisque  
- Wild mushroom 
- Roasted red pepper  
- Cream of potato with spinach 
- Broccoli and aged cheddar 

Salads

Select 4, additional item \$5/Guest

- Niagara micro greens salad with white balsamic vinaigrette  
- Caesar salad with housemade croutons, smoked bacon, creamy parmesan dressing
- Yukon Gold potato salad  
- Marinated vegetable salad  
- Pasta salad with sundried tomatoes, white wine vinaigrette 
- Napa cabbage salad with julienned red pepper and carrot, sweet maple vinaigrette  
- Tomato and cucumber salad with basil, red wine vinaigrette  
- Chipotle rice salad with chopped vegetables, sweet corn, black beans, cilantro  

Side Dishes

Select 2, additional item \$5/Guest

- Yukon Gold mashed potatoes  
- Garlic mashed potatoes  
- Toasted orzo and rice pilaf 
- Chipotle rice  
- Potatoes au gratin 
- Roasted fingerling potatoes with caramelized shallots  
- Roasted new potatoes with garlic, smoked paprika  
- Oven-roasted seasonal vegetables  
- Local steamed vegetables au beurre  
- French style green beans  
- Honey-glazed heirloom carrots  

Minimum 60 guests. All pricing is per guest.

Final selection of items must be submitted with final guarantee of numbers 14 days in advance.

Halal options available for an additional \$10 per guest. Some restrictions may apply.

DINNER

BUFFET

CONTINUED

Entrées

Select 4, additional item \$8/Guest

- Penne with roasted red pepper cream, cherry tomatoes, feta cheese 
- Orecchiette carbonara with smoked bacon, parmesan cream
- Wild mushroom ravioli with San Marzano tomato sauce 
- Cheese tortellini with San Marzano tomato sauce 
- Housemade ricotta gnocchi with gorgonzola cream 
- Vegetable lasagna with parmesan cream 
- Atlantic Seafood Newburg with rice pilaf 
- Pan seared Arctic char with sweet chili glaze  
- Baked Atlantic salmon with citrus beurre blanc 
- Sesame and soy marinated Ontario pork with spring vegetables, rice vermicelli  
- Apple-brined pork loin with roasted garlic jus  
- Butter chicken with basmati rice, grilled naan
- Pan-seared chicken breast with roasted red pepper cream 
- Chimichurri-marinated flank steak with pico de gallo  

Carving Station

Selection 1, additional item \$8/Guest

Upgrade to prime rib, au jus, additional \$12/Guest

- Slow-roasted Ontario turkey breast with savoury stuffing, sage-scented gravy
- Bistro-cut beef striploin with cabernet reduction

Desserts

- Assorted pastries, squares, pies and flan
- Cheesecake
- Chocolate mousse cake
- Flourless chocolate cake
- Warm seasonal crumble
- Fresh fruit display

Enhancements

- Chilled jumbo shrimp **\$15/Guest**
 - Cocktail sauce
- Smoked fish platter **\$10/Guest**
 - Smoked mackerel, trout, Atlantic salmon, traditional garnish, cream cheese rosettes, baguettes
- Charcuterie board **\$18/Guest**
 - Cured meats, Ontario cheese, hummus, dried fruit, local honey, jellies, artisan crackers



Dairy Free



Vegetarian



Gluten Free



Vegan

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LATE NIGHT

FOOD STATIONS

Dim Sum Assortment

\$10/Guest (based on 3 dumplings/guest)

Chinese rice dumplings filled with vegetables, pork and chicken accompanied by soya ginger dip

Meatballs on Artisan Roll

\$10/Guest (based on 2 rolls/guest)

Handmade meatballs in fire roasted tomato sauce on a whole grain artisan roll

Assorted Pizza

\$55/24 Slice Pizza

Cheese, pepperoni, vegetarian

Chicken Wings

\$9/Guest (based on 3 wings/guest)

- BBQ
- Spicy Buffalo style

Poutine

\$12/Guest

In-house, fresh cut french fries with rich beef gravy and Quebec cheese curds

Slider Burgers

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

Mini beef hamburgers served with aged cheddar, pickles, onion confit, sliced tomatoes, mustard, ketchup, mayonnaise

Pulled Pork Sliders

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

In-house smoked pulled pork, Forty Creek BBQ sauce, creamy coleslaw

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 vegetable

Mashed Potato Bar

\$16/Guest

Yukon Gold mashed potatoes, double smoked bacon, shredded chicken with BBQ sauce, caramelized onions, green peppercorn gravy, broccoli with cheddar cheese sauce, chopped scallions, sour cream, shredded Canadian cheddar

Cake Cutting Service

\$3/Guest

Display, cutting and plating of the cake

Minimum 50 guests.

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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

- 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

Punch Selections

50 Servings/Bowl

Non-alcoholic

\$125/Bowl

Rum Punch

\$240/Bowl

Coconut rum, pineapple, orange, cranberry juices,
fresh fruit, grenadine, club soda

Summer Sangria

\$260/Bowl

Sparkling white wine, gin apricot brandy,
grapefruit juice, fresh fruit, Sprite, club soda

Host Bar Information

- 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

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HOST BAR

PACKAGES

Standard Bar Package

- 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

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.*

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.



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Queenston Heights Restaurant

Location

14184 Niagara Parkway,
Niagara-on-the-Lake,
ON L0S 1J0

Contact

businessevents@niagaraparks.com
905-356-2241 x3

Website

niagaraparks.com/businessevents