



NIAGARA
PARKS



Table Rock House Restaurant

..... &



Queen Victoria Place Restaurant

.....

BANQUET MENU 2026



Queen Victoria Place Restaurant

Location

6345 Niagara Parkway,
Niagara Falls,
ON L2E 6T2

Contact

businessevents@niagaraparks.com
905-356-2241 x3

Website

niagaraparks.com/businessevents

Table Rock House Restaurant

Location

6650 Niagara Parkway,
Niagara Falls,
ON L2E 6T2

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Accessible



Available Parking



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.

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 available at both venues. Restrictions/charges may apply.

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

Setup Charges for labour and equipment apply to off site 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

Set Up Fees

Please be advised that changes to the dining room arrangement will require a set up fee. The appropriate fee will be discussed with each client prior to their event. The minimum set up fee for Table Rock House Restaurant, Queen Victoria Place Restaurant, or the Table Rock Upper Grand Hall is \$500 each + applicable tax. Use of the Table Rock Upper Grand Hall includes Pipe and Drape and 2 "crowd control" staff.

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.

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 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 and 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 and 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.



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BREAKFAST

SELECTIONS

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

Meeting Special

\$16/Guest

- Fresh baked 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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WORKING

LUNCH

*Available from 11:00 am - 2:00 pm. All pricing is per guest. For offsite catering events only.
All working lunches are served with assorted pickles, olives, vegetables and dip, assorted squares, tartelettes,
cookies, fresh brewed coffee, decaffeinated coffee, and tea*

The Executive

\$35/Guest

- Mixed Niagara greens with house-made vinaigrette
- Assorted sandwiches
 - Black forest ham and Swiss cheese
 - Roast beef
 - Egg salad
 - Tuna and roasted red pepper salad
 - Balsamic grilled vegetables and provolone

The Commissioners

\$40/Guest

- Chef's soup of the day
- Mixed Niagara greens with house-made vinaigrette
- Assorted open-faced sandwiches:
 - Baby shrimp and dill yogurt
 - Prosciutto and Gruyere
 - Roast prime rib with creamy horseradish
 - Smoked salmon and herb cream cheese
 - Smoked turkey with cranberry mayonnaise

*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.*

PLATED

LUNCH

Available from 11:00 am to 3:00 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

- Niagara vegetable gazpacho **\$13**  
- Maple roasted butternut squash **\$13**  
- Roasted mushroom cream **\$13**  
- Roasted tomato with pesto crème fraiche **\$13**  
- Clam chowder **\$16**

Salads

Select 1 option for the group

- Niagara green salad **\$13**  
butter lettuces, tomato, cucumber, radish, lemon vinaigrette
- Iceberg wedge salad **\$15** 
cherry tomatoes, blue cheese, crumbled bacon, buttermilk dressing
- Traditional Caesar salad **\$15**
romaine, herbed croutons, crumbled bacon, shaved parmesan, creamy Caesar dressing
- Roasted beet salad **\$15**  
arugula, goat cheese, sunflower seeds, red wine vinaigrette

Entrées

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

- 7oz flat iron steak* **\$45**  
red wine jus
- Maple Dijon rainbow trout fillet* **\$40** 
brown butter, lemon, parsley
- Moroccan falafel stew **\$35**  
peppers, tomatoes, zucchini, dried apricots, olives, whipped tahini, pistachios
- Roasted Ontario chicken breast* **\$40**  
pan jus
- Eggplant agnolotti **\$35** 
tomato sauce, roasted red peppers, goat cheese
- Potato gnocchi **\$35** 
mushrooms, spinach, blue cheese cream sauce

* served with chef's choice starch and seasonal vegetables

Desserts

Select 1 option for the group

- Lemon lavender cheesecake **\$14**
seasonal fruit coulis
- Caramel apple cheesecake **\$14**
salted caramel
- Pecan pie **\$14**
vanilla ice cream
- Triple chocolate mousse **\$14**
salted caramel
- Nutty carrot cake **\$14**  
seasonal fruit coulis



 Dairy Free

 Vegetarian

 Gluten Free

 Vegan

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 entrée, a surcharge of \$8 per guest will be applied. Halal options available for an additional \$10 per guest. Some restrictions may apply.

LUNCH

BUFFET

\$60 per guest. All buffet luncheons are served with assorted artisan bread and butter, vegetable crudité with hummus, assorted desserts, fresh brewed coffee, decaffeinated coffee, and tea. Plus your selection of 1 soup, 3 salads, 2 side dishes, and 3 hot items.

Soups

Select 1

- Niagara vegetable gazpacho  
- Maple roasted butternut squash  
- Roasted tomato with pesto
crème fraiche  
- Roasted mushroom cream  

Salads

Select 3, additional item \$5/Guest

- Traditional Caesar salad
- Mixed Niagara greens, cucumbers, tomatoes, radish, 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, additional item \$5/Guest

- Yukon Gold mashed potatoes  
- Roasted fingerling potatoes  
- Basmati rice pilaf 
- Oven roasted seasonal vegetables  
- Local steamed vegetables au beurre  

Hot Items

Select 3, additional item \$8/Guest

- Herb breaded chicken with rosemary and lemon 
- Roasted chicken breast with forest mushrooms, pearl onions, pan jus  
- Mushroom ravioli with San Marzano tomato sauce and shaved parmesan 
- Penne pasta with basil pesto sauce and cherry tomatoes 
- Baked salmon fillet with maple mustard glaze  
- Baked gremolata Atlantic cod with riesling dill velouté 

Minimum 75 Guests. All pricing is per guest.

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

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

LUNCH

BUFFET CONTINUED

Desserts

- Assorted pastries, squares, and tartelettes
- Fresh fruit platter

Enhancements

- Carving Station **\$14/Guest (Select 1)**
 - Roasted pork loin with red wine jus  
 - Roast Ontario turkey with savory sage gravy  
 - Top sirloin roast with horseradish and red wine jus  
- Premium Carving Station **\$20/Guest (Select 1)**
 - Slow roasted prime rib of beef, au jus  
 - Roasted leg of lamb with garlic and rosemary  
- Antipasto Platter **\$18/Guest**
 - Assorted local cured meat and Ontario cheeses, marinated vegetables, artisan bread and crackers, hummus, pickles and olives, Niagara jams, flavoured mustards
- Cold Seafood Platter **\$25/Guest**
 - Smoked maritime fish platter (salmon, trout)  
 - Iced jumbo shrimp with cocktail sauce  
 - Seafood salad with scallions and white wine vinaigrette  

 Dairy Free

 Vegetarian

 Gluten Free

 Vegan

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 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 aioli 

Suggested Servings

Pre-Dinner: 3-5 pieces/guest

Cocktail: 7-9 pieces/guest

 Dairy Free

 Vegetarian

 Gluten Free

 Vegan

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 Crudit 

\$10/Guest

Served with house made ranch dressing and hummus

Artisan Charcuterie Display

\$23/Guest

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

Shrimp Cocktail Display

\$15/Guest (3 pieces/guest)

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

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 50 guests per station.

PLATED

DINNER

Available after 4:00 pm. 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, cold appetizer, hot appetizer, entrée, or dessert.

Soups

Select 1 option for the group

- Niagara vegetable gazpacho **\$13**  
- Maple roasted butternut squash **\$13**  
- Roasted mushroom cream **\$13**  
- Roasted tomato with pesto crème fraîche **\$13**  
- Clam chowder **\$16**

Salads

Select 1 option for the group

- Niagara green salad **\$13**  
butter lettuces, tomato, cucumber, radish, lemon vinaigrette
- Iceberg wedge **\$15** 
cherry tomatoes, blue cheese, crumbled bacon, buttermilk dressing
- Traditional Caesar salad **\$15**
romaine, herbed croutons, crumbled bacon, shaved parmesan, creamy Caesar dressing
- Roasted beet salad **\$15**  
arugula, goat cheese, sunflower seeds, red wine vinaigrette
- Pear and blue cheese salad **\$18**  
arugula, walnuts, Rosewood honey vinaigrette

Cold Appetizers

Select 1 option for the group

- Beef bresaola **\$25** 
shaved cured beef tenderloin, arugula, parmesan, truffle vinaigrette
- Individual charcuterie **\$23**
Niagara cured meats and cheeses, pickles, jams, honey, bread
- Shrimp cocktail **\$23**  
poached tiger shrimp, house cocktail sauce
- Heirloom tomato carpaccio **\$21**  
vine ripened heirloom tomatoes, Woolwich goat cheese, baby arugula, balsamic reduction, basil

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

PLATED

DINNER

CONTINUED

Hot Appetizers

Select 1 option for the group

- Vegetable dumplings **\$21** 
kimchi, gochujang, sesame seeds, scallions
- Spinach and parmesan arancini **\$21** 
fire roasted tomato sauce, basil pesto,
balsamic reduction
- Atlantic crab cake **\$25**
old bay aioli, corn succotash, brown butter
- Grilled shrimp in romesco sauce **\$25**
puff pastry cup, chimichurri drizzle
- Niagara vegetable spring rolls **\$21** 
sweet, sour and smokey honey dip
- Braised beef Yorkshire puddings **\$23**
thousand island dressing, sauerkraut,
Swiss cheese
- Eggplant agnolotti **\$21** 
tomato sauce, roasted red peppers,
goat cheese
- Potato gnocchi **\$21** 
mushrooms, spinach, blue cheese cream sauce

Entrées

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

- Cabernet braised beef short ribs* **\$55** 
horseradish chive crème fraiche
- Grilled 10oz New York striploin* **\$60**  
red wine jus
- Grilled 8oz beef tenderloin* **\$80**  
red wine jus
- Garlic and herb grilled Ontario
rack of lamb* **\$78**  
red wine jus
- Grilled 10oz maple brined Ontario
pork chop* **\$55**  
red wine jus
- Ontario chicken supreme* **\$50** 
stuffed with pine nuts, figs and
goat cheese, herbed chicken jus
- Roasted salmon fillet* **\$55**   
chimichurri glaze
- Penne vodka rosé **\$48**
butcher's bacon, tiger shrimp
- Lobster ravioli **\$50**
dill and white wine cream sauce
- Wild mushroom cannelloni **\$48** 
cauliflower purée, forest mushrooms,
truffle vinaigrette, parmesan
- Smoked mozzarella ravioli **\$43** 
basil pesto sauce, cherry tomatoes, parmesan
- Sumac dusted fried cauliflower **\$43** 
hummus, basmati rice, house pickles,
whipped garlic tahini, fresh herbs

* served with chef's choice starch and seasonal vegetables

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.

PLATED

DINNER CONTINUED

Desserts

Select 1 option for the group

- Lemon lavender cheesecake **\$14**
seasonal fruit coulis
- Caramel apple cheesecake **\$14**
salted caramel
- Pecan pie **\$14**
vanilla ice cream
- Triple chocolate mousse **\$14**
salted caramel
- Nutty carrot cake **\$14**  
seasonal fruit coulis
- Black forest cake **\$17**
chocolate shavings
- Key lime pie **\$17**
seasonal fruit coulis
- White chocolate raspberry cheesecake **\$17**
seasonal fruit coulis
- Chocolate peanut butter cheesecake **\$17**
chocolate shavings

Dinner Enhancements

Palate Cleanser - Select 1 option for the group

- Raspberry sorbet **\$8**  
- Peach sorbet **\$8**  
- Green apple sorbet **\$8**  
- Niagara ice wine sorbet **\$8**  



Dairy Free



Vegetarian



Gluten Free



Vegan



DINNER

FOOD STATIONS

*Client to select a minimum of 5 food stations for dinner.
One station can be substituted for 4-5 pieces/guest of hand-passed canapes.*

Antipasto Display

\$23/Guest

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

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

Taco Bar

\$16/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 

- Served with crumbled bacon, caramelized onions, sour cream, green onions

Skewer Station

\$20/Guest

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

Slider Burger Bar

\$16/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, Ermete 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

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 and roasted garlic bauletta with fire roasted tomato sauce 
- Penne pasta with basil pesto, arugula, cherry tomatoes 

Minimum 75 guests. All pricing is per guest.

DINNER

FOOD STATIONS

CONTINUED

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 

Cold Seafood Bar

\$28/Guest

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

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/Guest

- 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

Dessert Station

\$18/Guest

- Assorted pastries, squares, and tartelettes
- Fresh fruit display
- Fresh brewed coffee, decaffeinated coffee, and tea



Dairy Free



Vegetarian



Gluten Free



Vegan

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.

DINNER

BUFFET

*\$85 per guest. Available after 4:00 pm. All buffet dinners are served with assorted artisan breads and butter, vegetable crudité with hummus, assorted desserts, fresh brewed coffee, decaffeinated coffee, and tea.
Plus your selection of 4 salads, 2 side dishes, 4 hot items, and 1 carved item.*

Salads

Select 4, additional item \$5/Guest

- Traditional Caesar salad
- Mixed Niagara greens, cucumbers, tomatoes, radish, 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, additional item \$5/Guest

- Yukon Gold mashed potatoes  
- Garlic mashed potatoes  
- Basmati rice pilaf 
- Roasted fingerling potatoes  
- Oven-roasted seasonal vegetables  
- Local steamed vegetables au beurre  
- Apple cider braised red cabbage  
- Honey-glazed heirloom carrots  

Hot Items

Select 4, additional item \$8/Guest

- 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 fillet with maple mustard glaze  
- Baked gremolata 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, goat cheese 
- Penne pasta with basil pesto sauce and cherry tomatoes 

Minimum 75 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

Carved Items

Select 1, additional item \$8/Guest

- Roasted pork loin with red wine jus (🌾) (🚫)
- Roast Ontario turkey with savory sage gravy (🌾) (🚫)
- Top sirloin roast with horseradish and red wine jus (🌾) (🚫)

Premium Carved Items

Select 1, additional item \$14/Guest

- Slow roasted prime rib of beef, au jus (🌾) (🚫)
- Roasted leg of lamb with garlic and rosemary (🌾) (🚫)

Desserts

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

Enhancements

◦ Antipasto platter **\$18/Guest**

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

◦ Cold seafood platter **\$25/Guest**

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



(🚫) Dairy Free

(🌿) Vegetarian

(🌾) Gluten Free

(🍎) Vegan

LATE NIGHT

FOOD STATIONS

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, Ermite 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

Poutine Station

\$12/Guest

Crispy fries topped with signature rich beef gravy, Quebec cheese curds, beef brisket

Taco Bar

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

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

Assorted Pizza

\$55/24 Slice Pizza

Pepperoni, Hawaiian, vegetable

Sandwich Board

\$18/Guest (based on 2 pieces/guest)

Roast beef, black forest ham, roast turkey, egg salad, tuna salad, grilled vegetable served on a variety of breads

Assorted Sweet Tray

\$12/Guest

Assorted pastries, squares and tartelettes

Cake Plating Service

\$3/Guest

Display and service of your cake

Hot Beverages

\$24/12 cup pot

Fresh brewed coffee, decaffeinated coffee, or tea

60 portion minimum per station.

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

*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.*

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.*

Minimum of 50 guests is required.

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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**NIAGARA
PARKS
CULINARY**

Queen Victoria Place Restaurant

Location

6345 Niagara Parkway,
Niagara Falls,
ON L2E 6T2

Contact

businessevents@niagaraparks.com
905-356-2241 x3

Website

niagaraparks.com/businessevents

Table Rock House Restaurant

Location

6650 Niagara Parkway,
Niagara Falls,
ON L2E 6T2

Contact

businessevents@niagaraparks.com
905-356-2241 x3

Website

niagaraparks.com/businessevents