



NIAGARA
PARKS
WEDDINGS

Legends on the Niagara Clubhouse

.....

RECEPTION MENU



2026

Legends on the Niagara

CLUBHOUSE

 Accessible  Available Parking  Year-Round  Feast On Certified

ADDRESS

9172 Willoughby Drive
Niagara Falls, ON L2G 6X9

CONTACT

905.356.2241 x2270/2271
weddings@niagaraparks.com

WEBSITE

niagaraparks.com/weddings

ABOUT

Our exclusive clubhouse, built with stone, mahogany and cedar, is surrounded by manicured greens and an enchanting lake, providing versatile indoor and outdoor options for seating and ceremonies. The covered terrace is ideal for a wedding ceremony or cocktail reception. And in the event of rain, the front foyer makes a great space for both. Inside, the beautiful banquet room can accommodate dinner and dancing for up to 200 guests.



Venue

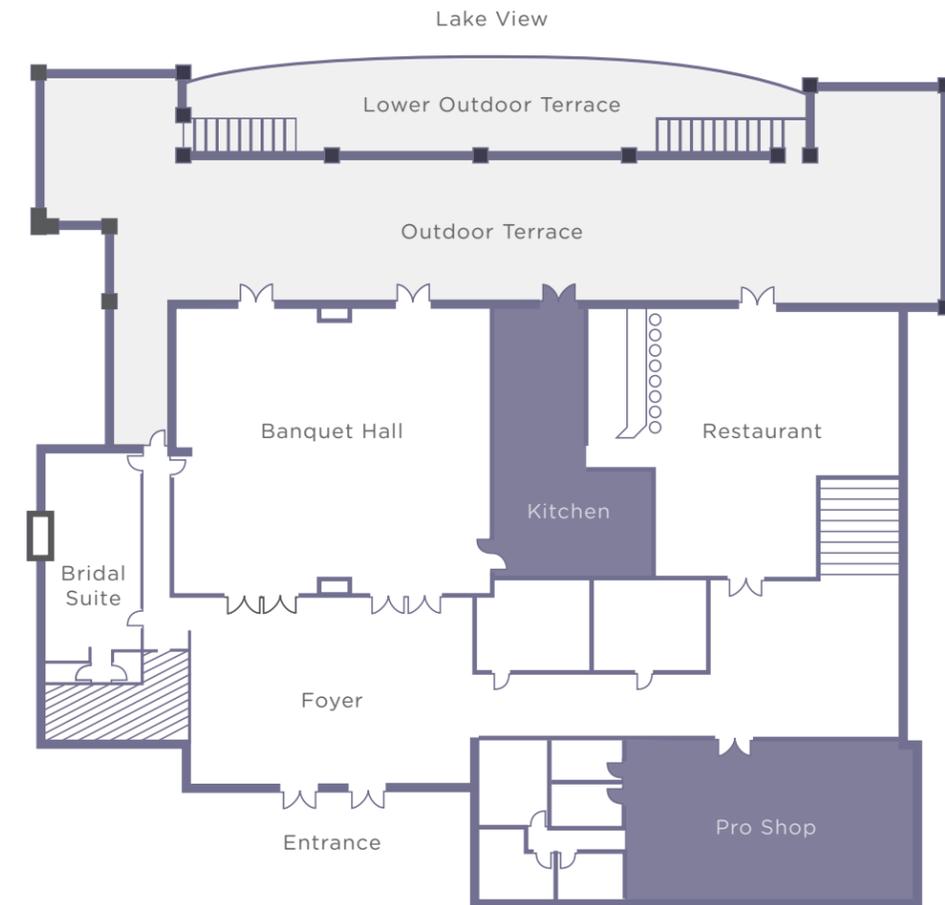
FEATURES

- ♥ **Designed by Renowned Architects:** Designed by Douglas Carrick and Thomas McBroom, this five-star complex takes full advantage of a supremely natural site.
- ♥ **Bridal Suite:** Our private bridal suite offers an intimate space for couples to relax alone or with their wedding party.
- ♥ **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.
- ♥ **Venue Access:** Enjoy access to the clubhouse, bridal suite and terrace on your special day from 4:00 p.m. to 1:00 a.m.
- ♥ **Complimentary Parking:** Ample free guest parking is available on-site.
- ♥ **Shuttle Service:** Your guests can enjoy our comfortable and convenient shuttle service offered between the parking lot and clubhouse.
- ♥ **Stunning Photo Opportunities:** Capture beautiful moments with picturesque backdrops.
- ♥ **Exclusive Attention:** Our venue is reserved for you and only you on your special day as only one wedding is hosted at a time.
- ♥ **On-site Ceremony Space:** Host your ceremony on our outdoor terrace with breathtaking views of Battlefield Lake.



Floor Plan

LAYOUT



CAPACITY
200 guests

OUTDOOR SPACE
Terrace 4,144 sq/ft

INDOOR SPACE
Banquet Room 3,014 sq/ft

MEET *The Chef*



RICK BIEBER

Head Chef, Legends on the Niagara

From an early age, Chef Rick Bieber had a passion for food and started his career with Niagara Parks at Queen Victoria Park Restaurant. He started his apprenticeship with Niagara Parks, graduating in 1989 where he was presented the Karl Gehriger Award for outstanding apprentice of the year awarded by the Professional Chefs' Association of Niagara. Chef Rick then branched out to grow in hospitality as a Banquet and Sous Chef at the Sheraton Fallsview and Marriott Gateway, as well as running his own catering business. Returning to Niagara Parks in 2010, Chef Rick was a key part of the culinary team at Queen Victoria Place and Table Rock House restaurants, assisting with banquets and special events in all of Niagara Parks' restaurants.

In 2023, Chef Rick was promoted to Head Chef at Legends on the Niagara where he leads the culinary team showcasing Niagara Parks' dedication to local foods and beverages. In addition to catering to the many prestigious golf tournaments and events, the venue has built a reputation as a leader in the area for its specialty of custom-catered weddings.



FEAST ON
IS A PROGRAM DESIGNED TO
HELP PEOPLE EXPERIENCE
RESTAURANTS OF ALL SHAPES
AND SIZES THAT CHAMPION
Ontario food and drink.



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 program 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.



PACKAGE *Inclusions*

\$169
PER PERSON

Hand-passed canapés during reception

3 course dinner with choice
of 3 entrées

Coffee/tea service with dessert

Choice of late-night food station

Complimentary cake cutting

7-hour host bar with shooters

Sparkling wine toast upon guest arrival

Dinner wine service

Dedicated Venue Manager to assist
with reception planning

Linens and napkins

China, cutlery, glassware, tables &
chairs

Complimentary parking

Complimentary wedding ceremony at
one of our stunning park locations

Complimentary outdoor
photography locations



Hand-Passed

CANAPÉS

Select 4 options (4 pieces per person)

COLD SELECTIONS

- Bruschetta barquettes 🥗
- Parmesan shortbread with roasted garlic and oven-dried tomatoes 🥗
- Smoked salmon and dill cream cheese on a mini blini
- Chicken caesar salad in a frico basket
- Vegetable rice rolls with Rosewood honey soya glaze 🥗🌱🌾
- Roast beef wrapped asparagus, creamed horseradish
- Mini Yorkshire pudding, Montreal smoked meat, caramelized onion
- Pesto goat cheese, charred tomato crostini 🥗

HOT SELECTIONS

- Silversmith black lager battered Lake Erie perch with St. David's red pepper tartar
- Coconut shrimp with spicy Thai sauce
- BBQ bacon wrapped mushrooms 🥗🌱
- Spinach and goat cheese in filo 🥗
- Beef brochettes with creole dipping sauce
- Chicken satay, spicy peanut and Rosewood honey drizzle 🥗🌱
- Vegetable spring rolls with ginger soya sauce 🥗

+ COCKTAIL RECEPTION ENHANCEMENTS

- Substitute Canapés for an Antipasto Display
\$8/guest
- Add Canadian Cheese Display
\$19/guest
- Add Antipasto Display
\$23/guest

🥗 Dairy Free

🥗 Vegetarian

🌱 Gluten Free

🌱 Vegan



Plated Dinner

All plated dinners include assorted artisan breads and butter.

STARTERS

Pre-select 1 option

Cream of Woodland Mushroom Soup 
Crème fraîche, garlic croutons

Roasted Apple Butternut Squash Soup 
Arugula crème fraîche, pumpkin granola

Cream of Potato Leek Soup 
Shoestring potatoes, frizzled leek

Broccoli, Beer and Cheese Soup 
Pretzel croutons

Cauliflower Velouté Soup 
Blue cheese crumble

Butter Lettuce Salad 
Seasonal fruit, blue cheese crumble, Rosewood honey yogurt dressing

Slegers Farms Lettuces 
Cucumber wrap, heirloom cherry tomatoes, dried cranberries, Woolwich goat cheese, blueberry baco noir vinaigrette

Arugula & Baby Frisée Salad 
Kale & beets, quinoa, blueberries, feta cheese, Kozlik's mustard balsamic vinaigrette

★ UPGRADES

Stracciatella Soup
Mini meatballs, orzo pasta, spinach, romano cheese
◦ \$3/guest

Red Romaine Lettuce 
Grilled seasonal vegetables, watermelon radishes, maple herb vidal vinaigrette
◦ \$3/guest

Classic Caesar Salad
Maple bacon bits, house made herb croutons, parmesan cheese, creamy garlic drizzle
◦ \$3/guest

+ ADD ON: 4TH COURSE

Choose a soup and salad from starters above
◦ \$12/guest

+ ADD ON: APPETIZER COURSE

Heirloom Tomatoes 
Buffalo mozzarella, black kalamata olives, micro greens, basil pesto and honey balsamic drizzle
◦ \$20/guest

Chicken Lollipops 
Gochujang soy garlic sauce, kimchi coleslaw
◦ \$20/guest

Asparagus with Smoked Salmon and Dill Cream Cheese 
Horseradish cream, fried capers
◦ \$20/guest

Grilled Halloumi & Watermelon Salad 
Mint basil vinaigrette, toasted naan bread
◦ \$20/guest

Artisan Charcuterie Plate
Salami, prosciutto, pepperoni, selection of Ontario cheese, hummus, dried fruit, pickled vegetables, artisan crackers
◦ \$23/guest

Antipasto Plate
Grilled marinated eggplant, roasted red pepper, olives, asiago cheese, herb-infused bocconcini, melon spear, prosciutto, bread sticks
◦ \$23/guest

Smoked Mozzarella Breaded Ravioli 
Spicy marinara
◦ \$20/guest

Panko Crusted Curry Infused Potato Lentil Cake 
Spicy ratatouille
◦ \$20/guest

Fried Pierogies
Maple crisp bacon, cheddar cheese, green onions, sour cream drizzle
◦ \$20/guest

Rolled Ricotta Spinach Lasagna 
San Marzano tomato sauce, basil drizzle, pecorino romano cheese
◦ \$15/guest

Butternut Squash Ravioli 
Arugula cream sauce, melted heirloom cherry tomatoes, asiago cheese
◦ \$15/guest

Striped Ricotta Cheese Agnolotti 
Pumpkin sage alfredo, toasted pepita, pecorino romano cheese
◦ \$15/guest

Italian Sausage & Broccolini Ravioli
Carbonara, pecorino romano cheese
◦ \$15/guest

+ ADD ON: PALATE CLEANSER

Choice of: Niagara Ice Wine Sorbet, Lemon Sorbet, Green Apple Sorbet
◦ \$8/guest

 Dairy Free

 Vegetarian

 Gluten Free

 Vegan

Plated Dinner

CONTINUED

*Served with Chef's choice of starch and seasonal vegetables.

ENTRÉES

Pre-select 3 options (including 1 vegetarian/vegan)

Beer Braised Short Ribs* 🌾

Roasted garlic horseradish
mashed potatoes

Oven Roasted Rainbow Trout* 🌾

Oyster mushrooms, fried leeks,
lemon garlic cream sauce

Baked Atlantic Salmon* 🌾

Rosewood honey garlic ginger glaze

Ontario Chicken Supreme* 🌾

Spinach, oyster mushrooms,
Gunn's Hill brie stuffing,
tarragon cream sauce

Wild Mushroom Ravioli 🌾

Parmesan butter crust,
roasted peppers

Eggplant Parmesan 🌾

Tomato basil marinara, penne pasta

Sesame Ginger Noodle Bowl 🌾 🍎

Steamed vegetables, rice noodles

Pan-Seared Polenta 🌾 🍎

Fire-roasted tomato,
wild mushroom ragout

Sweet Potato Chickpea Curry 🌾

Steamed basmati rice, naan bread

★ UPGRADES

Seared Halibut* 🌾

Thai coconut curry sauce
◦ \$10/guest

10oz NY Striploin Steak* 🌾

Wilted spinach, caramelized onion
blue cheese sauce
◦ \$10/guest

8oz Char-Grilled Beef Tenderloin* 🌾 🍎

Garlic peppercorn marinade,
herb shallot cabernet glaze
◦ \$20/guest

🥛 Dairy Free

🌿 Vegetarian

🌾 Gluten Free

🍎 Vegan

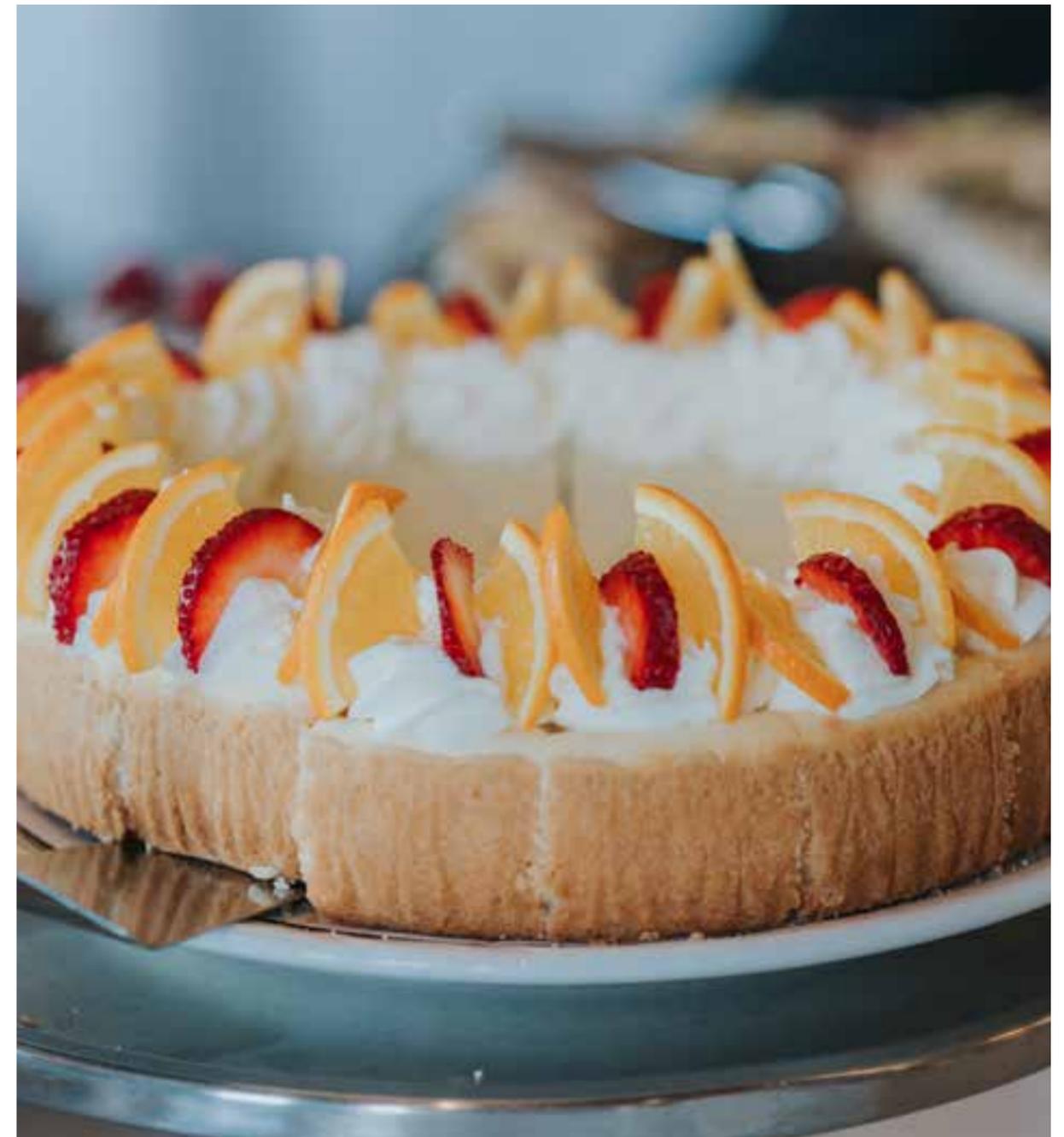
DESSERT

Pre-select 1 option

Served with regular coffee, decaffeinated
coffee, tea or herbal tea

- Belgium white chocolate crème brûlée
with seasonal fruit
- New York style cheesecake with
Jordan cherry sauce
- Ice cream crêpes with fresh fruit and
berry coulis

- Triple chocolate mousse torte
- Orchard apple crisp with vanilla
ice cream, cinnamon apple chip
- Chef's platter (cheesecake, raspberry
sorbet, maple chocolate tulip)
- Carrot cake 🌾 🍎
- Chocolate decadence cake 🌾 🍎



Late Night Stations

WEDDING CAKE STATION

Includes display, cutting and service

FOOD STATIONS

Pre-select 1 option

- o Mini slider burger bar
- o Mashed potato bar
- o Poutine station
- o Taco bar
- o Buffalo mac and cheese
- o Assorted pizza (cheese, pepperoni, vegetarian)
- o Assorted sweet tray

+ ADDITIONAL FOOD STATIONS

- o \$14/guest (Minimum 50 servings per station)



- Dairy Free
- Vegetarian
- Gluten Free
- Vegan

Beverage Service

7 HOUR BAR SERVICE

BAR

Sparkling Wine Toast

1 glass per person, served upon arrival

Seven Hour Bar Service

Including Domestic Beer, House Spirits, Liqueurs*, Niagara Wines, Non-Alcoholic Beverages

- o Bar to be open for 7 consecutive hours from start of cocktail hour
- o Choice of one white wine and one red wine from our Niagara wine list
- o Choice of three liqueurs to be offered on the bar
- o Includes wine being poured at the tables with dinner
- o Shots permitted following dinner service
- o Additional hours can be added at \$10.00 per person per hour

★ BEVERAGE ENHANCEMENTS

Upgraded Bar Package

Includes imported bottles, craft tall cans, premium spirit brands, and upgraded wine selections

- o \$10/guest

**Liqueurs based on maximum 2 ounces per person. Consumption above this to be approved by client prior to extra bottles being opened. Charge of \$160 per 40oz bottle once opened will apply.*

Package DETAILS

- o Minimum of 50 guests required for the package.
- o All food selections, including entrée pre-orders, are required 2 weeks in advance of the event date.
- o All guests, aged 19 years of age or older, must be included in the wedding package and charged at full price, no exceptions.
- o The Niagara Parks Commission (NPC) operates within strict accordance with AGCO rules and regulations. NPC reserves the right to refuse service, at any given time, and no discount will be given if an individual has been refused service. NPC reserves the right to deny service to any guest without valid identification for proof of age.
- o Guests between the age of 12-18 will be charged \$99 for the full meal package with unlimited non-alcoholic beverages (no alcohol)
- o Guests under the age of 12 will be charged \$35 for a 3 course children's meal with unlimited non-alcoholic beverages. Meal options to be provided by Venue Manager.

**All prices valid until December 31, 2026*



A LA CARTE Menu

Hand-Passed

CANAPÉS

\$52/dozen - Minimum 3 dozen per item.

COLD SELECTIONS

- Bruschetta barquettes 
- Parmesan shortbread with roasted garlic and oven-dried tomatoes 
- Smoked salmon and dill cream cheese on a mini blini
- Chicken caesar salad in a frico basket
- Vegetable rice rolls with Rosewood honey soya glaze   
- Roast beef wrapped asparagus, creamed horseradish
- Mini Yorkshire pudding, Montreal smoked meat, caramelized onion
- Pesto goat cheese, charred tomato crostini 

HOT SELECTIONS

- Silversmith black lager battered Lake Erie perch with St. David's red pepper tartar
- Coconut shrimp with spicy Thai sauce
- BBQ bacon wrapped mushrooms  
- Spinach and goat cheese in filo 
- Beef brochettes with creole dipping sauce
- Chicken satay, spicy peanut and Rosewood honey drizzle  
- Vegetable spring rolls with ginger soya sauce 

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, flavoured mustards

◦ \$23/guest

Shucked Oysters Mignonette

◦ \$62/dozen



Terms: Minimum 50 guests per display.

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

Cream of Woodland Mushroom

Crème fraîche, garlic croutons

◦ \$12/guest

Roasted Apple Butternut Squash

Arugula crème fraîche, pumpkin granola

◦ \$12/guest

Cream of Potato Leek

Shoestring potatoes, frizzled leek

◦ \$12/guest

Broccoli, Beer and Cheese

Pretzel croutons

◦ \$12/guest

Cauliflower Velouté

Blue cheese crumble

◦ \$12/guest

Stracciatella

Mini meatballs, orzo pasta, spinach, romano cheese

◦ \$15/guest

SALADS

Pre-select 1 option

Red Romaine Lettuce

Grilled seasonal vegetables, watermelon radishes, maple herb vidal vinaigrette

◦ \$15/guest

Butter Lettuce

Seasonal fruit, blue cheese crumble, Rosewood honey yogurt dressing

◦ \$12/guest

Classic Caesar Salad

Maple bacon bits, house made herb croutons, parmesan cheese, creamy garlic drizzle

◦ \$15/guest

Slegers Farms Lettuce

Cucumber wrap, heirloom cherry tomatoes, dried cranberries, Woolwich goat cheese, blueberry baco noir vinaigrette

◦ \$12/guest

Arugula, Baby Frisée

Kale and beets, quinoa, blueberries, feta cheese, Kozlik's mustard balsamic vinaigrette

◦ \$12/guest

COLD APPETIZERS

Pre-select 1 option

Heirloom Tomatoes

Buffalo mozzarella, black kalamata olives, micro greens, basil pesto and honey balsamic drizzle

◦ \$20/guest

Antipasto Plate

Grilled marinated eggplant, roasted red pepper, olives, asiago cheese, herb-infused bocconcini, melon spear, prosciutto, bread sticks

◦ \$23/guest

Asparagus with Smoked Salmon and Dill Cream Cheese

Horseradish cream, fried capers

◦ \$20/guest

Grilled Halloumi & Watermelon Salad

Mint basil vinaigrette, toasted naan bread

◦ \$20/guest

Artisan Charcuterie Plate

Salami, prosciutto, pepperoni, selection of Ontario cheese, hummus, dried fruit, pickled vegetables, artisan crackers

◦ \$23/guest

HOT APPETIZERS

Pre-select 1 option

Chicken Lollipops

Gochujang soy garlic sauce, kimchi coleslaw

◦ \$20/guest

Smoked Mozzarella Breaded Ravioli

Spicy marinara

◦ \$20/guest

Panko Crusted Curry Infused

Potato Lentil Cake

Spicy ratatouille

◦ \$20/guest

Rolled Ricotta Spinach Lasagna

San Marzano tomato sauce, basil drizzle, pecorino romano cheese

◦ \$15/guest

Fried Pierogies

Maple crisp bacon, cheddar cheese, green onions, sour cream drizzle

◦ \$20/guest

Butternut Squash Ravioli

Arugula cream sauce, melted heirloom cherry tomatoes, asiago cheese

◦ \$15/guest

Striped Ricotta Cheese Agnolotti

Pumpkin sage alfredo, toasted pepita, pecorino romano cheese

◦ \$15/guest

Italian Sausage and Broccolini Ravioli

Carbonara, pecorino romano cheese

◦ \$15/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 entrée, 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

Plated Dinner

CONTINUED

*Includes chef's choice starch and seasonal vegetables.

ENTRÉES

Pre-select 3 options (including 1 vegetarian/vegan)

8oz Char Grilled Beef Tenderloin*  
Garlic peppercorn marinade,
herb shallot cabernet glaze
◦ \$75/guest

10oz NY Striploin Steak* 
Wilted spinach, caramelized onion
blue cheese sauce
◦ \$60/guest

Beer Braised Short Ribs* 
Roasted garlic horseradish
mashed potatoes
◦ \$55/guest

Oven Roasted Rainbow Trout* 
Oyster mushrooms, fried leeks,
lemon garlic cream sauce
◦ \$50/guest

Seared Halibut* 
Thai coconut curry sauce
◦ \$65/guest

Baked Atlantic Salmon*  
Rosewood honey garlic ginger glaze
◦ \$55/guest

Ontario Chicken Supreme* 
Spinach, oyster mushrooms,
Gunn's Hill brie stuffing,
tarragon cream sauce
◦ \$50/guest

Wild Mushroom Ravioli 
Parmesan butter crust,
roasted peppers
◦ \$43/guest

Eggplant Parmesan 
Tomato basil marinara, penne pasta
◦ \$40/guest

Sesame Ginger Noodle Bowl  
Steamed vegetables, rice noodles
◦ \$40/guest

Pan-Seared Polenta  
Fire-roasted tomato,
wild mushroom ragout
◦ \$42/guest

Sweet Potato Chickpea Curry 
Steamed basmati rice, naan bread
◦ \$40/guest

DESSERTS

Pre-select 1 option

**Belgium White Chocolate
Crème Brûlée**
Seasonal fruit
◦ \$14/guest

New York Style Cheesecake
Jordan cherry sauce
◦ \$14/guest

Ice Cream Crêpes
Fresh fruit, berry coulis
◦ \$14/guest

Triple Chocolate Mousse Torte
◦ \$14/guest

Orchard Apple Crisp
Vanilla ice cream,
cinnamon apple chip
◦ \$14/guest

Chef's Platter
Cheesecake, raspberry sorbet,
maple chocolate tulip
◦ \$14/guest

Carrot Cake  
◦ \$14/guest

Chocolate Decadence Cake  
◦ \$14/guest

+ ADD ON PALATE CLEANSER

Pre-select 1 option

Green Apple Sorbet  
◦ \$8/guest

Niagara Ice Wine Sorbet  
◦ \$8/guest

Lemon Sorbet  
◦ \$8/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 entrée, 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 5 stations.
One station can be substituted for 4-5 pieces/person of hand-passed canapés.

ANTIPASTO DISPLAY

Assorted local cured meats 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 and vegan dumplings

◦ **\$16/guest**

TACO BAR

Corn tortillas, Forty Creek BBQ beef 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 cheese 
- 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  
- Couscous salad with cucumber, cherry tomatoes and basil pesto 

PASTA STATION

\$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

\$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 gravy and cranberry aioli served on artisan rolls
- Pulled chicken with 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. 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.

 Dairy Free

 Vegetarian

 Gluten Free

 Vegan

Dinner BUFFET

All dinner buffets are served with assorted artisan breads and butter, pickled vegetables, assorted desserts, regular and decaffeinated coffee and tea.

Plus your selection of 4 salads, 2 side dishes, 4 hot items and 1 carved item.

\$80/guest

SALADS

Select 4 options
\$5/additional item

- Orzo pasta, peppers, feta, sundried tomato vinaigrette 
- Three Sisters bean, squash, corn, maple mustard dressing  
- Mini red skin potato, naturally smoked bacon, caramelized onion, balsamic mustard dressing 
- Garbanzo beans, vine tomatoes, cucumber, greek feta dressing  
- Marinated dill beet, arugula, goat cheese, white balsamic dressing  
- Classic Caesar salad, maple bacon bits, house made herb croutons, parmesan cheese, creamy garlic drizzle
- Curried lentil and seven grain 
- Thai noodle salad with chili lime vinaigrette  
- Slegers Farm greens, assorted house made dressings  

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

- Pan-seared chicken breast medallions: butter chicken or tarragon cream sauce 
- Roasted pork loin, strawberry BBQ sauce, peach salsa  
- Sesame ginger stir fry, rice noodles, gochujang tofu  
- Korean BBQ beef and broccoli  
- Penne carbonara, mushrooms, sundried tomatoes and smoked ham
- Ricotta cheese and spinach cannelloni, San Marzano marinara sauce 
- Mushroom ravioli, pesto cream, wilted spinach 
- Butternut squash ravioli, pumpkin alfredo sauce 
- Baked haddock, roasted fennel, lemon herb olive oil  
- Herb roasted trout, Rosewood honey mustard soy sauce, julienned vegetables  
- Baked lemon herb salmon fillets, Chardonnay dill cream sauce 

CARVING STATION

Select 1 option
\$8/additional item

Upgrade to Prime Rib, Au Jus - \$12/person

- Bone in ham, maple bourbon glaze  
- Slow roasted sage rubbed Ontario turkey, savoury sausage stuffing 
- Carved herb crusted bistro-cut beef striploin  

DESSERT

All dessert options included

- Assorted squares, tarts, pastries and mousse
- Fresh fruit display
- Seasonal pies
- Seasonal fruit crumble with vanilla custard

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

Sweet Jordan Cherries Jubilee

Blue flamed brandy over vanilla ice cream

◦ \$12/guest

Chilled Jumbo Shrimp

Cocktail sauce, lemon wedges

◦ \$15/guest

Smoked Fish Platter

Smoked mackerel, trout, Atlantic salmon, traditional garnish, cream cheese rosettes, baguettes

◦ \$10/guest

Charcuterie Board

Cured meats and Ontario cheeses, hummus, dried fruit, local honey and jellies, artisan crackers

◦ \$16/guest

SEAFOOD STATION

\$45/guest

- Butterflied lobster tail, drawn butter (1/person)
- Chilled jumbo shrimp, cocktail sauce, lemon wedges
- Oysters mignonette
- Sautéed PEI shell mussels, shallots, tomatoes, garlic cream sauce



Late Night

FOOD STATIONS

Mini Slider Burger Bar

Char-grilled mini beef/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 beef brisket, shredded chicken, Ontario cheddar, chunky salsa, sour cream, jalapeños, scallions, guacamole and cilantro

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

Buffalo Chicken Macaroni & Cheese

Cheesy macaroni, crispy chicken bites tossed in Buffalo hot sauce

◦ \$14/portion

Pizza

Pepperoni, Hawaiian, or Vegetarian

◦ \$55/24 slice

Sandwich Board

Roast beef, black forest ham, roast turkey, tuna salad, egg salad.

Served on a variety of breads/wraps

◦ \$18/portion (based on 2 pieces/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 coffee, decaffeinated coffee, tea

◦ \$23/12 cup pot

Bar

ARRANGEMENTS

- ♥ A copy of our product list and Niagara wine list is available upon request
- ♥ Host bar billing is based on 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
- ♥ All bar staff work in compliance with Ontario Liquor Laws

NON-ALCOHOLIC BEVERAGES

Soft drinks, juice, mineral/spring water (bottle)
◦ \$3.56

PUNCH SELECTION

50 servings per bowl

Non-alcoholic Punch

◦ \$125/bowl

Rum Punch

Coconut rum, pineapple juice, orange juice, ginger ale, Sprite
◦ \$240/bowl

HOST BAR AND CASH BAR PRICING

House Spirits (1oz) ◦ \$7.68	Ultra Premium Liqueurs (1oz) ◦ \$9.75	Niagara Wine Glass (6oz) ◦ \$10.49
Premium Spirits (1oz) ◦ \$8.43	Domestic Bottled Beer ◦ \$7.68	Niagara Wine Bottle ◦ \$40.50
Ultra Premium Spirits (1oz) ◦ \$9.75	Imported Bottled Beer ◦ \$8.43	Sparkling Wine Bottle ◦ \$40.50
Premium Liqueurs (1oz) ◦ \$8.43	Local Craft Beer Can ◦ \$9.75	

Bar

PACKAGES

3 hour bar service
\$48/person

4 hour bar service
\$56/person

5 hour bar service
\$64/person

6 hour bar service
\$72/person

7 hour bar service
\$80/person

8 hour bar service
\$88/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 per (40 oz.) 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 \$9.00 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, 2026 only.

All pricing is per person.

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 a 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.

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

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.

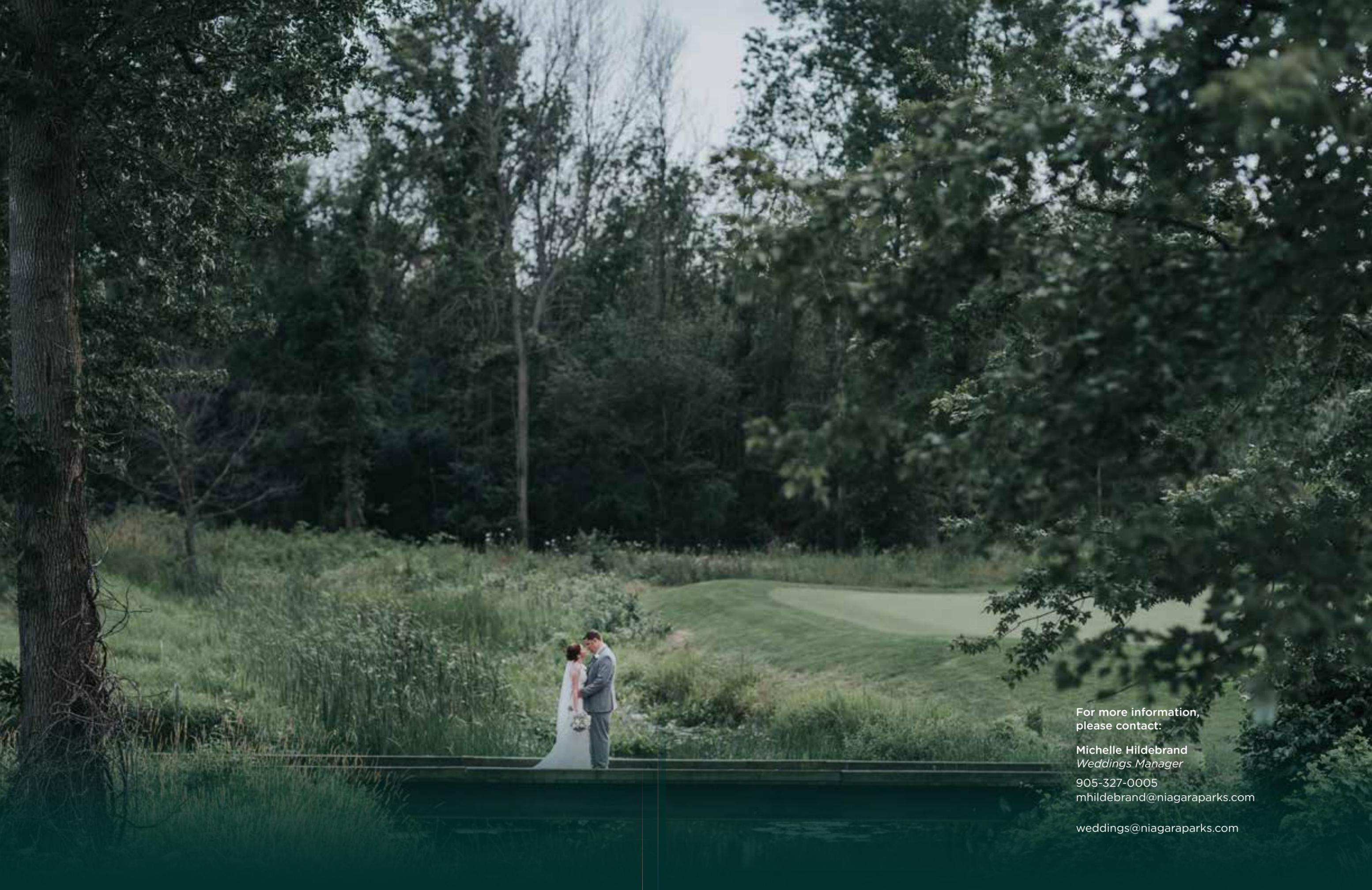
Outside alcohol is not permitted on the premises.

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

