



NIAGARA
PARKS
WEDDINGS

Queenston Heights Restaurant

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RECEPTION MENU

2026

Queenston Heights

RESTAURANT

 Accessible  Available Parking  Year-Round  Feast On Certified

ADDRESS

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

CONTACT

905.356.2241 x2270/2271
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WEBSITE

niagaraparks.com/weddings

ABOUT

The elegant Queenston Heights Restaurant is located in picturesque Queenston Heights Park, just ten minutes north of the Falls at the edge of the Niagara Escarpment. This quaint and charming reception venue is perfect in any season, surrounded by spring blossoms, lush summer flower beds, vibrant fall foliage or sparkling in a Victorian-style winter setting.



Venue

FEATURES

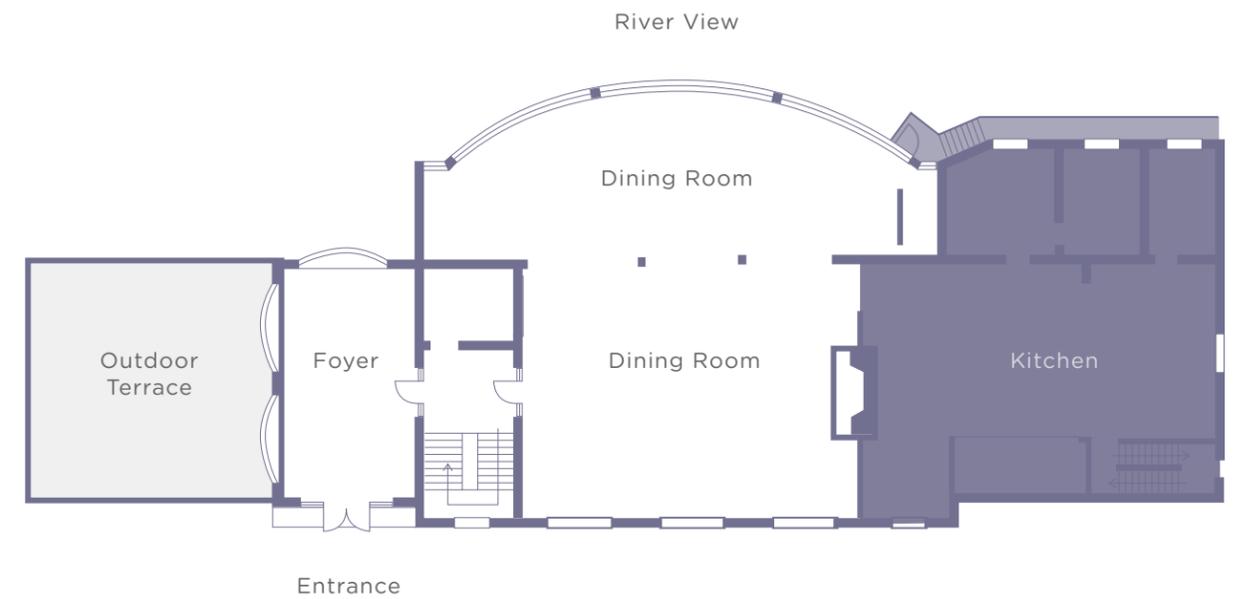
- ♥ **Seamless Ceremony and Reception Experience:** Host both your ceremony and reception at Queenston Heights with no additional fee for the ceremony. Enjoy the convenience of having your entire celebration in one incredible location.
- ♥ **Breathtaking Views:** Take in the breathtaking views of the Niagara River as the backdrop to your wedding. The natural beauty and serene atmosphere create an unforgettable setting for your special day.
- ♥ **Complimentary Parking:** Enjoy the convenience of complimentary on-site parking for you and your guests, making it easy for everyone to celebrate with you.

- ♥ **Exclusive Wedding Experience:** We host only one wedding at a time, ensuring that your celebration receives the undivided attention it deserves. Your special day will be uniquely yours, with no other events to distract from your moment.
- ♥ **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.
- ♥ **Photo Opportunities:** The surrounding gardens at Queenston Heights offer endless opportunities for stunning wedding photos. Capture the beauty of your day amidst vibrant blooms and scenic landscapes.



Floor Plan

LAYOUT



CAPACITY
130 guests

OUTDOOR SPACES
Terrace 1,568 sq/ft

INDOOR SPACE
Banquet Room 2,904 sq/ft

MEET *The Chef*



BILL GREENAN

Head Chef, Queenston Heights Restaurant

Since receiving his Journeyman's Red Seal in 1989, Chef Bill Greenan's illustrious culinary journey has led him through the doors of many prestigious kitchens across the Niagara region. His tenure at renowned establishments like White Oaks Resort and Queen's Landing Inn has solidified his reputation as a culinary artisan.

Though classically trained in the sophisticated techniques of French cuisine, Chef Bill's culinary style has evolved into a vibrant fusion of diverse cultural influences. His dishes beautifully blend the bold, aromatic flavors of Asia with the rich, earthy tastes of Latin America, creating an unforgettable dining experience. A passionate advocate for local agriculture, Chef Bill is deeply committed to sourcing the freshest ingredients from Niagara's bountiful farms, orchards and vineyards, ensuring that each of his creations not only delights the palate but also celebrates the region's rich culinary heritage.

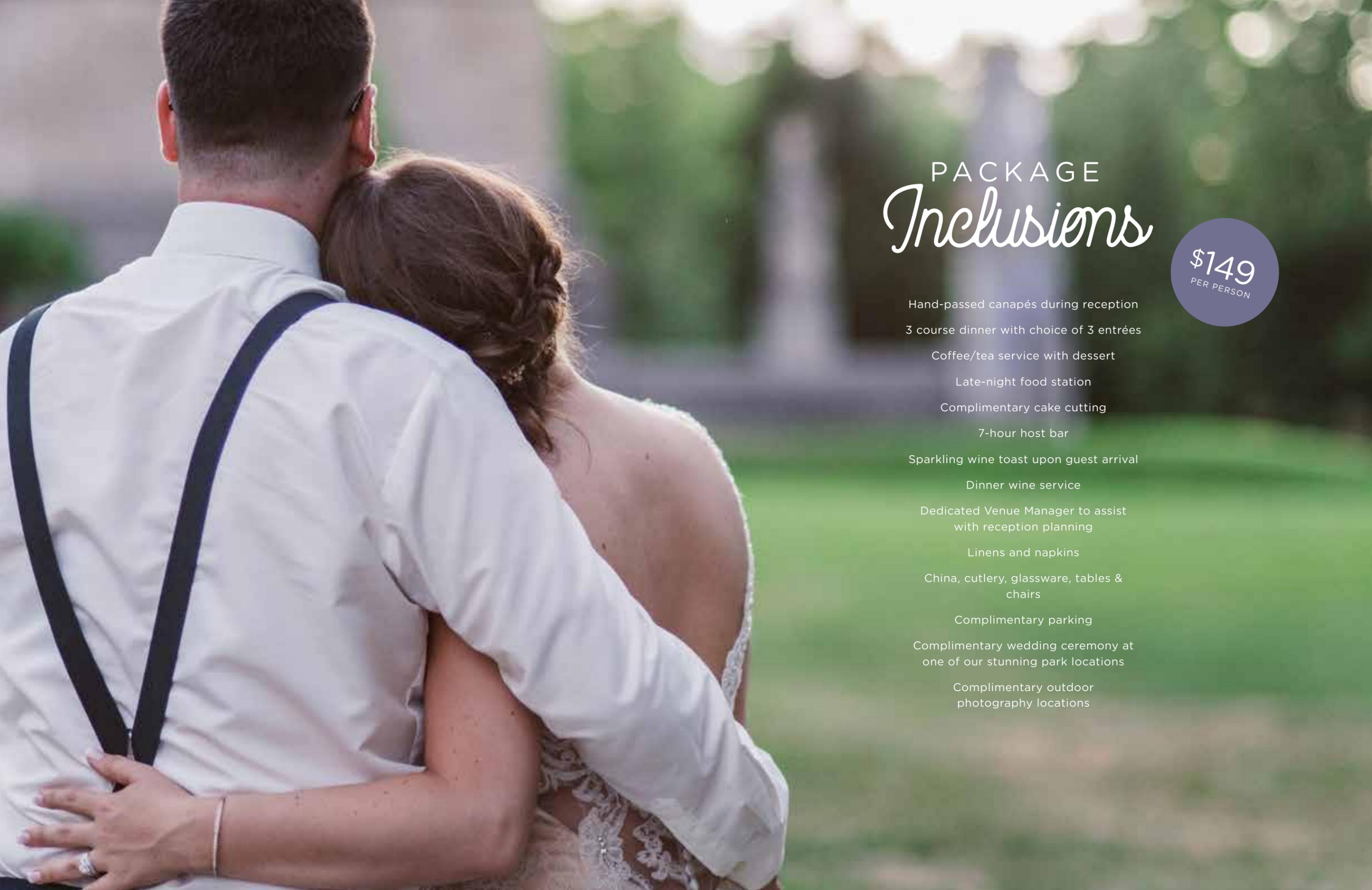


SHOWCASING THE UNIQUE FLAVOURS OF NIAGARA

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 is a certification program that 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.



A romantic photograph of a couple embracing outdoors at sunset. The man is in the foreground, wearing a white dress shirt and dark suspenders, with his back to the camera. The woman is leaning into him, her hair styled in an updo. The background is a soft-focus landscape with greenery and a warm, golden light from the setting sun.

PACKAGE *Inclusions*

\$149
PER PERSON

- Hand-passed canapés during reception
- 3 course dinner with choice of 3 entrées
- Coffee/tea service with dessert
- Late-night food station
- Complimentary cake cutting
- 7-hour host bar
- 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 3 options (3 pieces per person)

COLD SELECTIONS

- Strawberry bruschetta with triple cream brie on toasted crostini 🥛
- Tender peppered beef on roasted golden beetroot 🥛🌾
- Prosciutto and melon kebab 🥛🌾
- Vegan salad rolls with sweet chili dip 🌱🍏
- Smoked salmon on Yukon gold potato cake 🌾
- 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 & grilled vegetable kebabs 🌾🍏

+ COCKTAIL RECEPTION ENHANCEMENTS

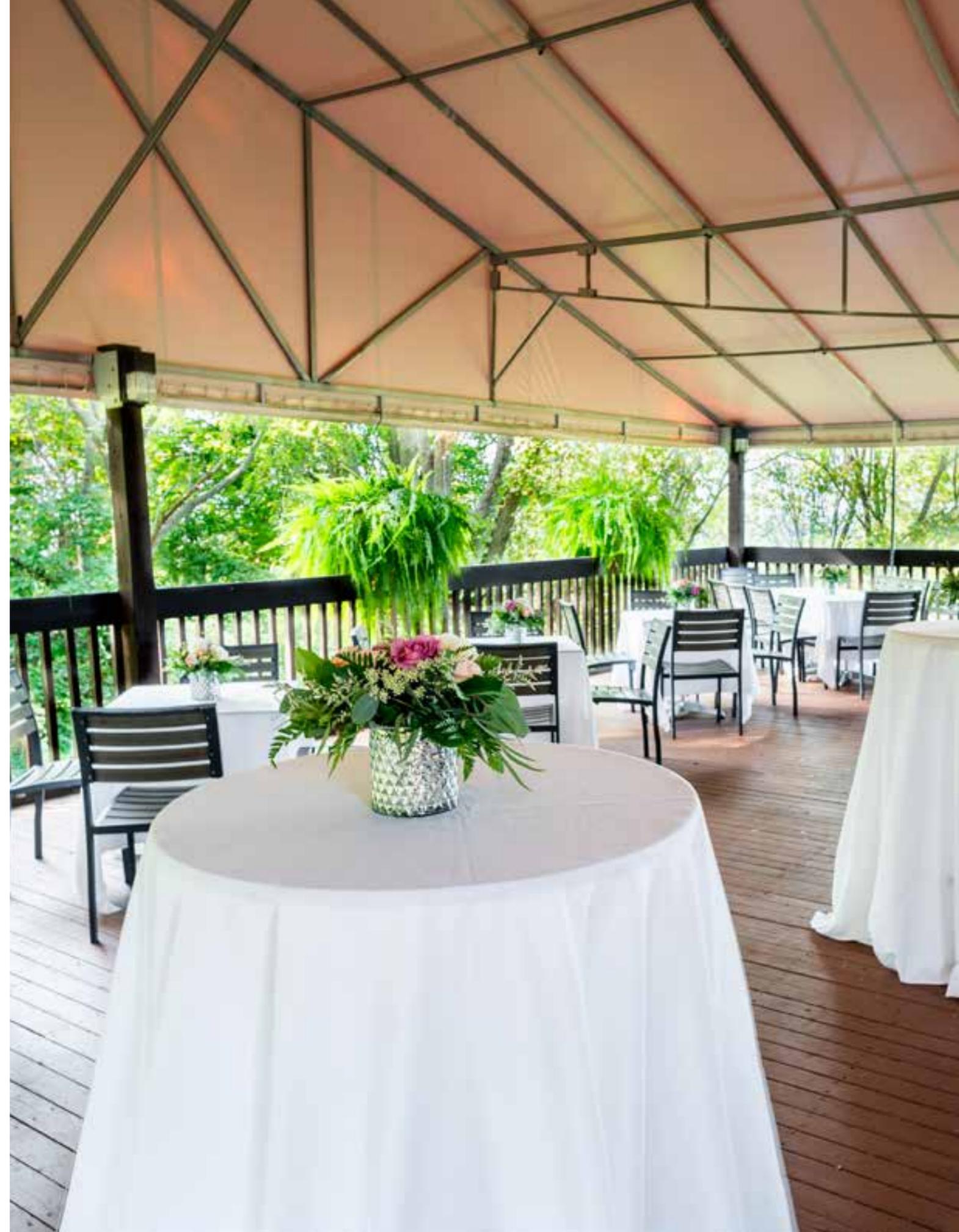
- Chocolate dipped strawberries
\$5/guest (2 pieces/guest)
- Canadian cheese display
\$19/guest
- Artisan charcuterie display
\$23/guest

🥛 Dairy Free

🌱 Vegetarian

🌾 Gluten Free

🍏 Vegan



Plated Dinner

All plated dinners include assorted artisan breads and butter.

STARTERS

Pre-select 1 option:

- Smoked tomato bisque soup  
- Roasted butternut squash soup  
- Broccoli and aged cheddar soup 
- Roasted red pepper soup  
- Wild mushroom soup 
- Vegetable minestrone soup 
- Cream of potato with baby spinach soup 
- Cream of cauliflower soup with blue cheese crumble 
- Niagara micro greens salad with white balsamic vinaigrette  
- Traditional Caesar salad

★ UPGRADES

Riga Farms beet salad with micro greens, roasted red and golden beets, candied pecans, goat cheese crumble, citrus vinaigrette  
 ○ \$3/guest

Antipasto plate with prosciutto, bocconcini, mozzarella, roasted red peppers, melon, kalamata olives
 ○ \$8/guest

+ ADD ON: 4TH COURSE

Choose a soup + a salad from starters above
 ○ \$10/guest

Antipasto Plate
 ○ \$18/guest

+ ADD A PASTA COURSE

Penne with roasted red pepper cream, cherry tomato, feta cheese 
 ○ \$14/guest

Mushroom ravioli with San Marzano tomato sauce 
 ○ \$14/guest

Orecchiette carbonara
 ○ \$14/guest

Housemade ricotta gnocchi with gorgonzola cream 
 ○ \$14/guest

+ ADD A PALATE CLEANSER

Raspberry sorbet
 ○ \$8/guest

Green apple sorbet
 ○ \$8/guest

Peach 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)

Prosciutto-Wrapped

Breast of Chicken*

Herbed cheese blend stuffing,
roasted red pepper sauce

Stuffed Chicken Supreme*

Ontario brie, mushrooms and
spinach stuffing, purple shallot jus

Baked Arctic Char*

Citrus beurre blanc

Baked Atlantic Salmon Fillet*

Citrus beurre blanc

Roasted Bistro-Cut Strip

Loin of Beef*

Au jus

Slow-Braised, Grain-Fed Beef

Short Rib*

Cabernet jus, crispy onions

Wild Mushroom Ravioli

Fire-roasted tomato sauce

Vegetable Stir-fry

Sautéed vegetables, bok choy,
crispy tofu, basmati rice,
sweet chili sauce

Stuffed & Roasted Red Pepper

Vegetable rice pilaf stuffing,
tomato-thyme jus

★ UPGRADES

Pacific Halibut, Scallops and Shrimp

Risotto primavera, vidal and
garden chive sauce
◦ \$8/guest

Prime Rib of Beef*

Au jus, yorkshire pudding
◦ \$10/guest

Grilled Beef Tenderloin*

Cabernet jus
◦ \$20/guest

Grilled Lamb Chops*

Au jus
◦ \$20/guest

DESSERT

Pre-select 1 option

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

◦ Triple chocolate layer cake

◦ Apple crumble tart with vanilla ice cream

◦ Vanilla crème brûlée 

◦ Vanilla bean ice cream crêpes with
warm berry compote

◦ Caramel apple cheesecake

◦ New York style cheesecake



 Dairy Free

 Vegetarian

 Gluten Free

 Vegan

Late Night FOOD STATIONS

ASSORTED PIZZA

cheese, pepperoni, vegetarian (1 slice per guest)

WEDDING CAKE STATION

Includes display, cutting and service

★ LATE NIGHT UPGRADES

*Additional stations:
(minimum 50 servings per station)*

Dim Sum Assortment
◦ \$10/guest (3 pieces/serving)

Meatballs on Artisan Roll
◦ \$10/guest (2 pieces/serving)

Chicken Wings
◦ \$10/guest (3 pieces/serving)

Slider Burgers
◦ \$16/guest (2 pieces/serving)

Pulled Pork Sliders
◦ \$14/guest (2 pieces/serving)

Mashed Potato Bar
◦ \$16/guest



🥛 Dairy Free
🌱 Vegetarian
🌾 Gluten Free
🍌 Vegan

Beverage Service

7 HOUR BAR SERVICE

Sparkling Wine Toast

1 glass per person, served upon arrival

Seven Hour Bar Service

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

- Bar to be open for 7 consecutive hours from start of cocktail hour
- Choice of one white wine and one red wine from our Niagara wine list
- Includes wine being poured at the tables with dinner
- Additional hours can be added at \$10.00 per person per hour

★ BEVERAGE ENHANCEMENTS

Shooter Package*

Choice of three liqueurs
\$10/guest

- Amaretto
- Baileys
- Tequila
- Sambuca
- Frangelico
- Kahlua
- Jägermeister

Upgraded Bar Package

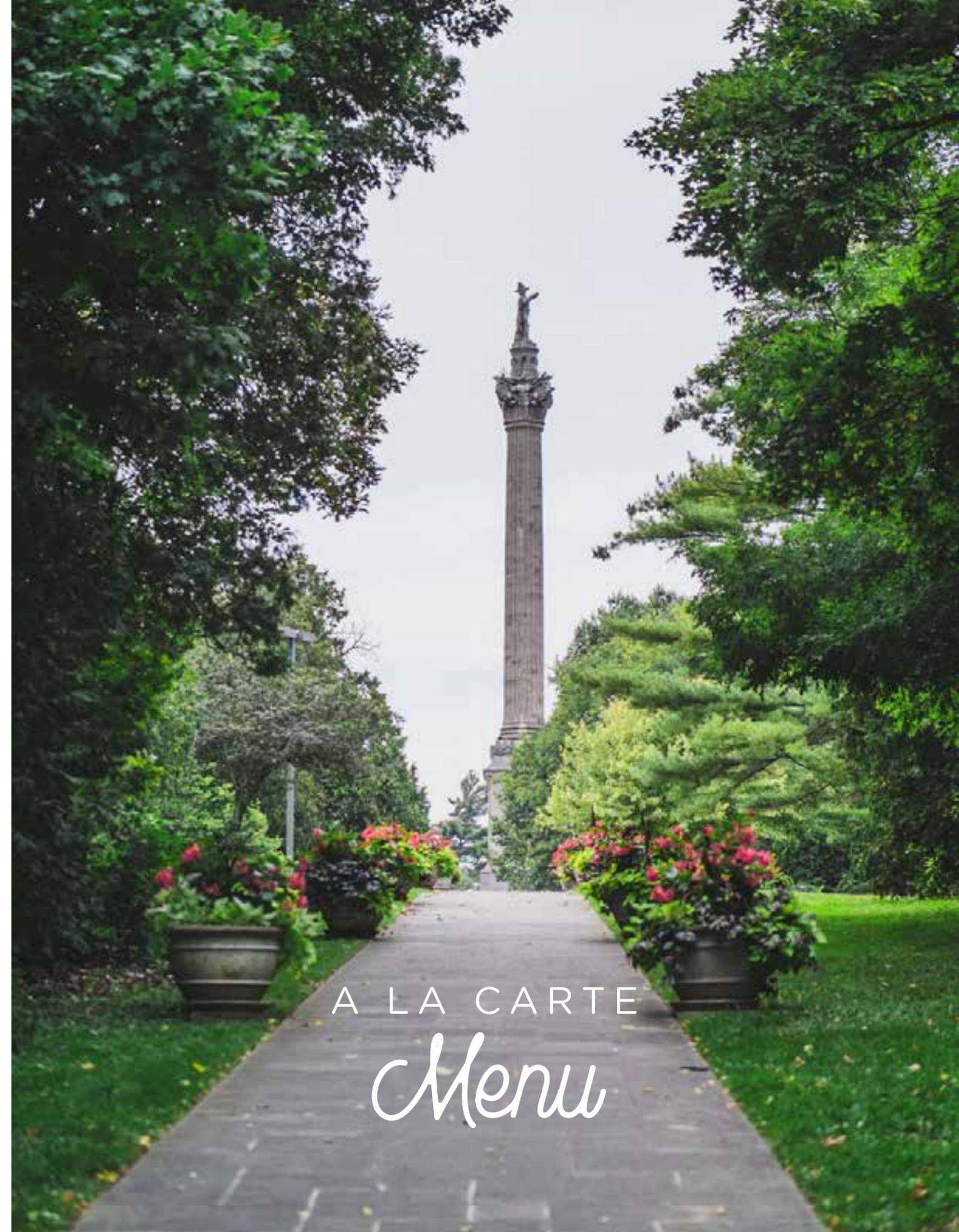
Includes imported bottles, craft tall cans, premium spirit brands, and upgraded wine selections.
\$10/guest

*based on maximum 2oz per person. Consumption above this to be approved by client prior to extra bottles being opened. Charge of \$160 per 40oz bottle or \$105 per 26oz bottle once opened will apply.

Package Details

- Minimum of 50 guests required for the package.
- All food selections, including entrée pre-orders, are required 2 weeks in advance of the event date.
- 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.
- All guests, aged 19 years of age or older, must be included in the wedding package and charged at full price, no exceptions.
- Guests between the age of 12-18 will be charged \$75 for the full meal package with unlimited non-alcoholic beverages (no alcohol).
- Guests under the age of 12 will be charged \$29 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.

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 pickarel 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 🌱🍷

COLD SELECTIONS

- Strawberry bruschetta and triple cream brie on toasted crostini 🌱
- Tender peppered beef on roasted golden beetroot 🍷🌱
- 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 🌱🍷

SUGGESTED SERVINGS

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

DESSERT

- **Chocolate Dipped Strawberries** 🌱🍷
White and dark chocolate
◦ \$5/guest (based on 2 pieces/guest)

🍷 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

Fruit and Cheese Display

A combination of the Canadian cheese display and fresh fruit display
◦ \$16/guest

Garden Vegetable Crudité

Served with fresh dill and garlic dip
◦ \$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

Shrimp Cocktail Display

Poached and chilled jumbo shrimp served with cocktail sauce and Dijon mayonnaise
◦ \$15/guest (based on 3 pieces/person)

Sautéed Garlic Shrimp

Jumbo Atlantic shrimp sautéed in garlic butter
◦ \$15/guest (based on 3 pieces/person)



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, 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
\$10/guest

- Smoked Tomato Bisque 🍅🌿
- Roasted Butternut Squash 🍂🌿
- Broccoli and Aged Cheddar 🥦🥛
- Roasted Red Pepper 🍆🌿
- Wild Mushroom 🍄
- Vegetable Minestrone 🥕🌿
- Cream of Potato with Baby Spinach 🥔🌿
- Cream of Cauliflower with Blue Cheese Crumble 🥦🧀

SALADS

Pre-select 1 option

Niagara Micro Greens Salad 🍅🌿
Cherry tomato, cucumber, white balsamic vinaigrette
◦ \$10/guest

Traditional Caesar Salad
Romaine hearts, housemade croutons, smoked bacon, creamy parmesan dressing
◦ \$12/guest

Riga Farms Beet Salad 🥬🌿
Micro greens, roasted red and golden beets, candied pecans, goat cheese crumble, citrus vinaigrette
◦ \$13/guest

APPETIZERS

Pre-select 1 option

Penne with Roasted Red Pepper Cream 🍆🥛
Cherry tomato, feta cheese
◦ \$12/guest

Antipasto Plate 🌿
Prosciutto, bocconcini, mozzarella, roasted red peppers, melon, kalamata olives
◦ \$18/guest

Orecchiette Carbonara
◦ \$14/guest

Mushroom Ravioli 🍄🥛
San Marzano tomato sauce
◦ \$14/guest

Housemade Ricotta Gnocchi 🥛
Gorgonzola cream
◦ \$14/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)

Prosciutto-Wrapped

Breast of Chicken*

Herbed cheese blend stuffing,
roasted red pepper sauce

◦ \$50/guest

Stuffed Chicken Supreme*

Ontario brie, mushrooms and
spinach stuffing, purple shallot jus

◦ \$50/guest

Baked Arctic Char*

Citrus beurre blanc

◦ \$50/guest

Baked Atlantic Salmon Fillet

Citrus beurre blanc, toasted orzo
and rice pilaf, oven-roasted
seasonal vegetables

◦ \$50/guest

Pacific Halibut, Scallops and Shrimp

Risotto primavera, vidal and
garden chive sauce

◦ \$58/guest

Roasted Bistro-Cut Strip Loin of Beef*

Au jus

◦ \$50/guest

Slow-Braised, Grain-Fed Beef

Short Rib*

Cabernet jus, crispy onions

◦ \$55/guest

Prime Rib of Beef*

Au jus, yorkshire pudding

◦ \$60/guest

Grilled Beef Tenderloin*

Cabernet jus

◦ \$70/guest

Grilled Lamb Chops*

Au jus

◦ \$70/guest

Wild Mushroom Ravioli

Fire-roasted tomato sauce

◦ \$40/guest

Vegetable Stir-fry

Sautéed vegetables, bok choy,
crispy tofu, basmati rice,
sweet chili sauce

◦ \$40/guest

Roasted Red Pepper

Vegetable rice pilaf stuffing,
tomato-thyme jus

◦ \$40/guest

DESSERTS

Pre-select 1 option

\$12/guest

- Triple chocolate layer cake
- Apple crumble tart with
vanilla ice cream

- Vanilla crème brûlée
- Vanilla bean ice cream crêpes
with warm berry compote
- Caramel apple cheesecake
- New York style cheesecake

+ ADD ON PALATE CLEANSER

Pre-select 1 option

\$8/guest

- Raspberry sorbet  

- Peach sorbet  
- Green apple sorbet  



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

Dinner BUFFET

All buffet dinners are served with assorted artisan breads and butter, assorted relish dishes, desserts, regular and decaffeinated coffee, and tea.

Plus your selection of 1 soup, 4 salads, 2 side dishes, 4 entrées, 1 carved item.

\$80/guest

SOUPS

Select 1 option

\$5/additional item

- Roasted Butternut Squash  
- Smoked Tomato Bisque  
- Wild Mushroom 
- Roasted Red Pepper  
- Cream of Potato with Spinach 
- Broccoli and Aged Cheddar 

SALADS

Select 4 options

\$5/additional item

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

SIDE DISHES

Select 2 options

\$5/additional item

- 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 and smoked paprika  
- Oven-roasted seasonal vegetables  
- Local steamed vegetables au beurre  
- French style green beans  
- Honey-glazed heirloom carrots  

ENTRÉES

Select 4 options

\$8/additional item

- Penne with roasted red pepper cream, cherry tomatoes and feta cheese 
- Orecchiette carbonara with smoked bacon and 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 and rice vermicelli  
- Apple-brined pork loin with roasted garlic jus  
- Butter chicken with basmati rice and grilled naan
- Pan-seared chicken breast with roasted red pepper cream 
- Chimichurri-marinated flank steak with pico de gallo  

Terms: Minimum 60 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 - CONTINUED

CARVING STATION

Select 1 option

\$8/additional item

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

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

DESSERT

All dessert options included

- Assorted pastries, squares, pies and flan
- Cheesecake
- Chocolate Mousse Cake

- Flourless Chocolate Cake
- Warm Seasonal Crumble
- Freshly Cut Fruit Display

Terms: Minimum 60 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.

BUFFET ENHANCEMENTS

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 cheese, hummus, dried fruit, local honey, jellies, artisan crackers

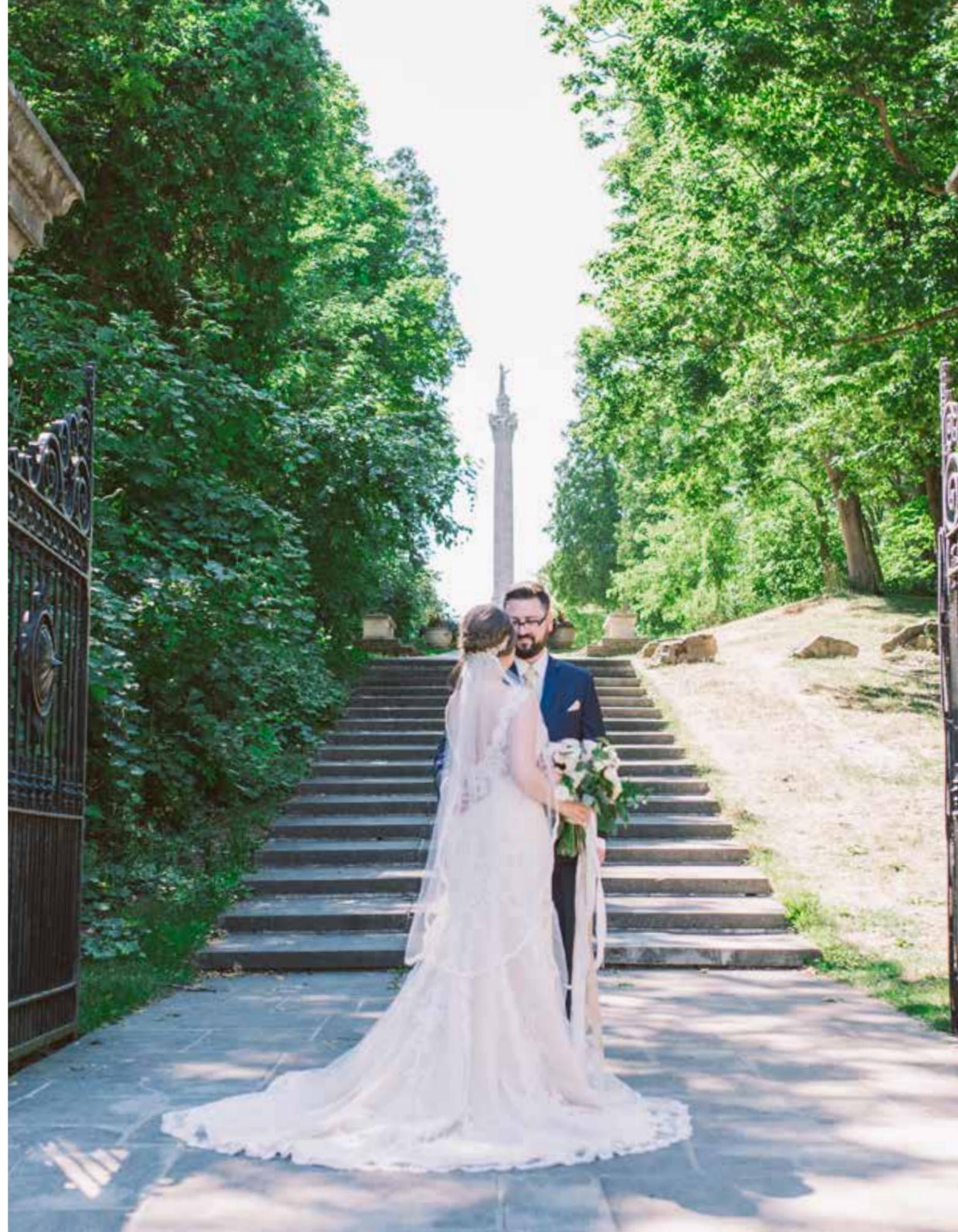
○ \$16/guest

 Dairy Free

 Vegetarian

 Gluten Free

 Vegan





Late Night FOOD STATIONS

Dim Sum Assortment

Chinese rice dumplings filled with vegetables, pork and chicken accompanied by tamarind and soya ginger dip
◦ **\$10/serving** (based on 3 pieces/person)

Meatballs on Artisan Roll

Handmade meatballs in fire roasted tomato sauce on a whole grain artisan roll
◦ **\$10/serving** (based on 2 rolls/person)

Pizza

Cheese, Pepperoni, or Vegetarian
◦ **\$55/24 slice**

Chicken Wings

BBQ or spicy buffalo style
◦ **\$9/serving** (based on 3 wings/person)

Poutine

In-house, fresh cut french fries with rich beef gravy and Quebec cheese curds
◦ **\$12/portion**

Slider Burgers

Mini beef hamburgers served with aged cheddar, pickles, onion confit, sliced tomatoes, mustard, ketchup, mayonnaise
◦ **\$16/serving** (based on 2 burgers/person)

Pulled Pork Sliders

In-house smoked pulled pork, Forty Creek BBQ sauce, creamy coleslaw
◦ **\$14/serving** (based on 2 sliders/person)

Deli Sandwich Platter

Black forest ham & cheddar, smoked turkey & havarti, shaved roast beef with horseradish mayo, grilled vegetable
◦ **\$14/serving** (based on 2 pieces/person)

Mashed Potato Bar

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
◦ **\$16/serving**

Cake Service

Display, cutting and plating of the cake
◦ **\$3/guest**

Terms: Minimum 50 guests per station.

Bar ARRANGEMENTS

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

♥ 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

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, cranberry juice, fresh fruit, grenadine, club soda
◦ **\$240/bowl**

Summer Sangria

Sparkling white wine, gin, apricot brandy, grapefruit juice, fresh fruit, Sprite, club soda
◦ **\$260/bowl**

Passed Mimosa Cocktails

Sparkling Niagara white wine, orange juice, strawberry garnish
◦ **\$7.50/drink**

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:

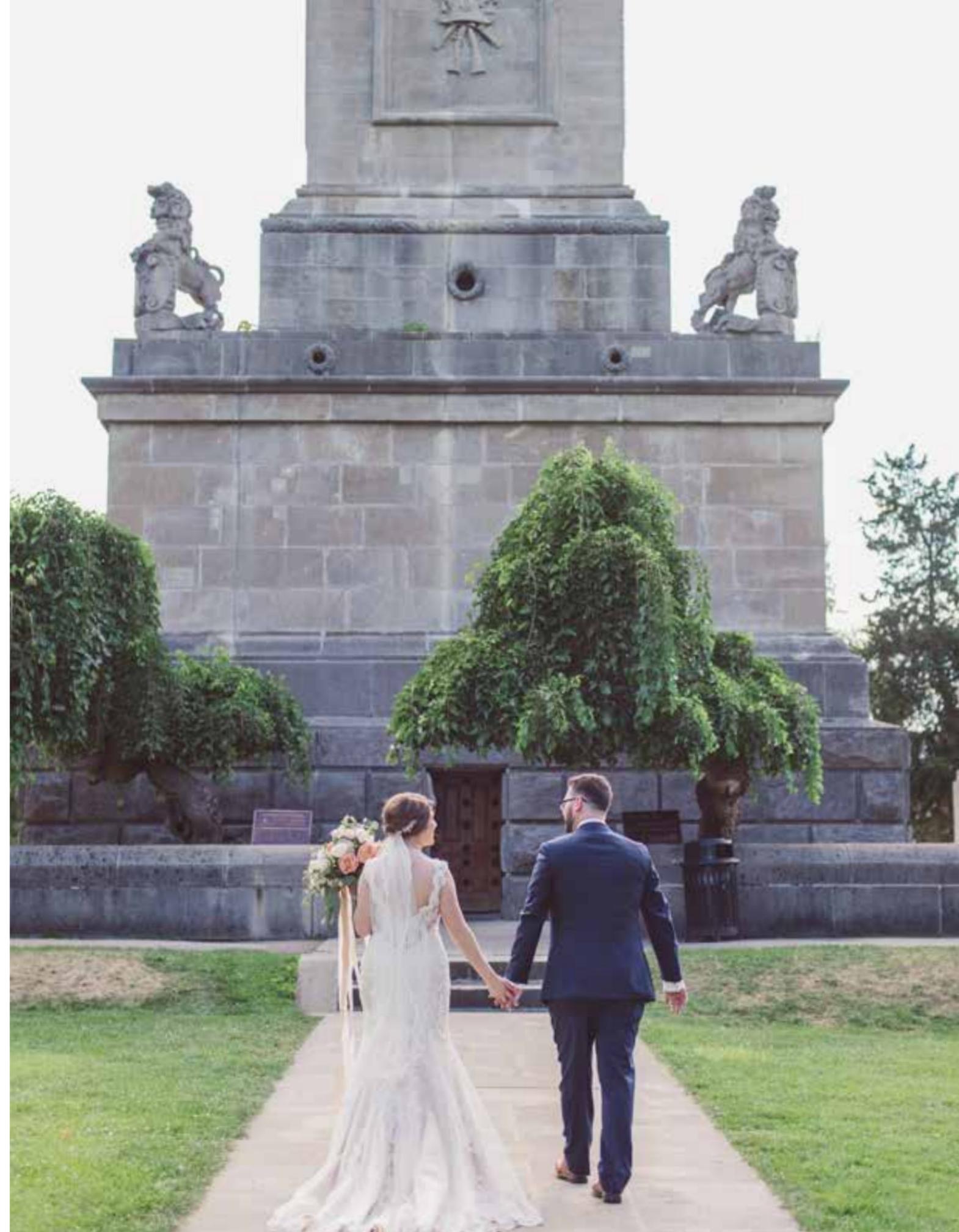
Amaretto, Baileys, Tequila, Sambuca, Frangelico, Kahlua, Jägermeister
(based on 2oz/person)

Consumption above this to be approved by client prior to extra bottles being opened. Charge of \$160/40oz. 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.

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

Includes exclusive use of banquet room and foyer. Room Rental is subject to a minimum Food and Beverage purchase. Room rental also includes use of: Podium, Microphone and Wi-Fi.

Venue includes a professional events team, executive chef, Venue Manager and 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
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WEDDINGS**

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