



Menu



COCKTAIL HOUR

FRESH & LOCAL GRAZING TABLE

selection of artisanal cured meats, local cheeses, preserves, pickled vegetables, tapenades, bruschetta, hummus, and crostini

PASSED CANAPÉS

choice of four

- chicken skewers with cucumber and garlic sauce
- taco cups with avocado, sour cream, tomato, and cheddar
- vegetable spring rolls with sweet chilli sauce
- mini beef wellingtons
- caprese skewers with chilli oil and balsamic glaze
- shrimp cocktail spoons
- swedish meatballs
- caramelized onion tarts with goat cheese and tomato
- quinoa stuffed mushrooms
- bacon and cheddar pinwheels

DINNER STATIONS

FRESHLY BAKED BREAD AND ROLLS

with a variety of flavoured butter

SALAD BAR

assorted greens with seasonal accompaniments and two dressings, caesar salad with fried prosciutto, croutons, and asiago, and a seasonal compound salad

PASTA OR RISOTTO BAR

choice of penne with rosé sauce or creamy risotto, both accompanied by seasonal sauteéd vegetables

CARVERY TABLE

choice of two: braised beef brisket, roasted pork loin, smoked ham, or roasted chicken, all served with mashed potatoes and gravy

DESSERT TABLE

an assortment of pastries, cookies, tarts, and cakes

LATE NIGHT BITES ASSORTED GOURMET PIZZAS

FRESH BAKED COOKIES & PASTRIES

Menu

BAR eight hours

NIAGARA VQA RED & WHITE WINES

by Vineland Estates Winery

DOMESTIC BEERS

including Molson Canadian, Coors Light, Coors Banquet, and Fairweather Cheap Seats

SPIRITS

including Polar Ice Vodka, Wiser's Special Blend Whisky, Lamb's Rum (white and spiced), Beefeater Gin, Ballantine's Scotch, Jim Beam Bourbon, and Malibu Rum

LIQUEURS

including Amaretto Dell Amorosa, Blue Curacao, Crème de Banane, Melon Liqueur, Peach Schnapps, Triple Sec, Sambuca, Aperol, Campari, and St Remy VSOP Brandy

NON-ALCOHOLIC BEVERAGES

including Pepsi products, orange and cranberry juices, and much more

Premium packages available, please inquire.

ADD ONS priced per person

BAR ENHANCEMENTS

- Sparkling wine toast \$7
- Signature cocktail please inquire

STATION ENHANCEMENTS

- Poutine bar with potato wedges, cheese curds, gravy \$4.50
- Taco bar with three meat choices, corn tortillas, and accompaniments \$6
- Slider bar with mini smash burgers, mini ciabatta buns, and accompaniments \$6
- Gourmet poutine bar with pulled pork and roasted vegetables \$6
- Fresh fruit, cheese, and crackers \$6
- Seafood display featuring cold crab and lobster, mussels, clams, chilli shrimp market price

\$125* per person

*Pricing is based on a minimum of 85 guests, smaller groups accommodated with rental fee. All prices subject to 13% HST and 18% facility fee. Prices subject to change without notice. Any dietary restrictions can be accommodated.

Contact us to book your event

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