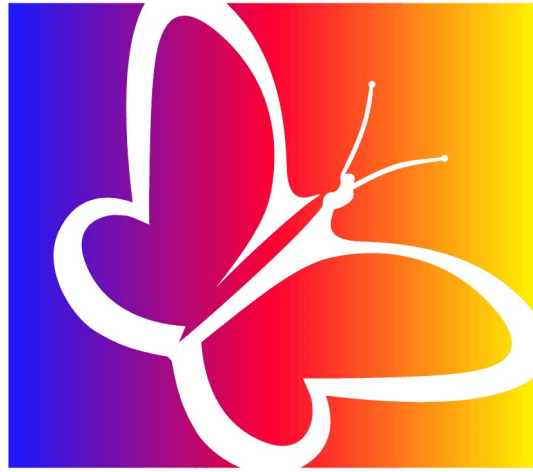


NIAGARA PARKS



BUTTERFLY
CONSERVATORY

Wedding Reception
Menu

2010

1/8/10

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THE NIAGARA PARKS COMMISSION
❖ BUTTERFLY CONSERVATORY RECEPTION MENU ❖
GENERAL INFORMATION

MENUS

Although we feature a variety of menu samples and suggestions, our Restaurant Management and Chefs take pride in custom designing menus for your special function, based on location, number of persons, budget, function type, special dietary requirements, and individual client.

MENU PRICES

Menu prices are current and subject to change. An additional labour charge applies for Off-Premise Catering. Prices do not include applicable Sales Tax, or Gratuities.

GUARANTEES

Final guaranteed attendance count is required 72 hours 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.

MUSIC

Musicians available through local agencies can be recommended. SOCAN (Society of Composers, Authors and Music Publishers) requires that we collect a copyright tariff when musical performances are held in our Restaurants. These are: \$59.17 (with dance) and \$29.56 (without dance), plus applicable taxes.

EQUIPMENT RENTAL

The charge for rentals of equipment will be calculated depending on the menu chosen and the needs required for china, glasses, cutlery, table, etc.

OUTSIDE CATERING

Set up charges for labour and equipment apply to off-site premise catered functions. Charge for labour is \$25.00 per hour (per employee), minimum charge of 4 hours (employee). Actual catering charges depend on complexity of set-up.

DEPOSIT/PAYMENT POLICY

Company policy requires an advance deposit of 10% of your function's estimated cost at the time of booking. An additional payment covering 50% of the estimated final billing will be due 30 days prior to the commencement of your function. Final payment in full is required upon presentation of the bill (immediately after the function) for all services rendered by The Niagara Parks Commission Food Services, unless direct billing has been established.

Function Deposits are non refundable when cancellation is less than 12 months from date of function.

BANQUET FACILITIES AT NIAGARA PARKS RESTAURANTS

Queenston Heights Restaurant. "Queenston Room"(905) 262-4274
Fax (905) 262-5557
E-Mail Address: qhrest@niagaraparks.com

***Queenston Restaurant main dining room is available for private parties when minimum purchase requirements are met.**

Elements on the Falls Restaurant..... (905) 354-3631
Fax (905) 354-5573
E-Mail Address: elements@niagaraparks.com

Queen Victoria Place..... (905) 356-2217
Edgewaters Restaurant & Commissioners' Quarters Fax (905) 356-0334
E-Mail Address: qvplace@niagaraparks.com

Legends Restaurant (905) 295-2241
Fax (905) 295-2244
E-Mail Address: legends@niagaraparks.com

Whirlpool Restaurant..... (905) 356-7221
Fax (905) 356-7273
E-Mail Address: wpgcrest@niagaraparks.com

Mailing Address.....P. O. Box 150
Niagara Falls, Ontario
L2E 6T2

❖ RECEPTION DISPLAYS ❖

**Canadian
Cheese Display**
\$6.95 per guest

**A fine selection of Canadian Cheeses
Assorted Biscuits, Artisan Breads and Fresh Fruit**

An Array of Fresh Fruit
\$5.95 per guest

**Honeydew Melon, Cantaloupe, Strawberries
Kiwi Fruit, Orange Sections, Pineapple, Grapes
and Seasonal Fruits, accompanied by
Strawberry Yogurt Dressing**

**Garden Vegetables
with Dressing**
\$5.95 per guest

**Broccoli, Cauliflower, Carrots, Celery, Mushrooms
Zucchini, Tomatoes, Peppers, Spring Onions
and Radishes served with Dill and Sour Cream Dip**

**Pineapple Tree with
Black Tiger Shrimp**
\$300.00 (for 100 pcs.)

**A Pineapple Palm Tree filled with Iced Jumbo Shrimp
served with Cocktail Sauce and Dijon Mayonnaise**

**Pineapple Tree with
Strawberries**
\$36.00 per dozen

**A Pineapple Palm Tree filled with Chocolate-Dipped
Strawberries**

Deluxe Dessert Table
\$12.50 per guest
(minimum 50 guests)

**Assorted French Pastries, Squares and Tartelettes
Apricot Ricotta Cheese Crepes with Jordan Sweet Cherry
Glaze, Double Chocolate Layer Cake, Baked Cheesecake
Bread Pudding, Tiramisu with Espresso Cream
Pineapple Tree with Chocolate-Dipped Strawberries**

The Sandwich Board
\$9.95 per guest

**Roast Beef, Black Forest Ham, Roast Turkey
European Cold Cuts, Egg Salad, Tuna Salad
Vegetables, Pickles and Olives
Horseradish, Dijon Mustard and Mayonnaise**

Assorted Open Faced Sandwiches
\$10.95 per guest

**Baby Shrimp with Dill Yogurt
Prosciutto & Gruyere
Prime Rib with Creamed Horseradish
Smoked Salmon and Herbed Cream Cheese
Smoked Turkey and Cranberry Mayonnaise
Vegetables, Pickles & Olives**

Assorted Sushi Platter
\$35.00 per dozen

**California Rolls, Spicy Salmon Rolls, Spicy Crab Rolls
Mini Vegetable Rolls, Tuna Rolls
Served with Pickled Ginger and Wasabi**

WEDDING ON THE TERRACE

(Minimum - 30 persons)
(Maximum - 50 persons)



Garden Vegetables with Dressing
Broccoli, Cauliflower, Carrots, Celery, Mushrooms
Zucchini, Tomatoes, Peppers, Spring Onions, Radishes
Served with Dill and Sour Cream Dressing

Array of Fresh Fruit
Honeydew Melon, Cantaloupe, Strawberries, Kiwi
Orange, Pineapple and Grapes
with Strawberry Yogurt Dressing

Canadian Cheese Display
A fine selection of Canadian Cheeses
Assorted Biscuits, Artisan Bread and Fresh Fruit

~ **Selection of Hot & Cold Hors D'oeuvres** ~
Choose 7 Pieces per Person

Cold Selections

Smoked Salmon and Herbed Cream Cheese
on Potato Rosti

Crabmeat and Lobster Salad Tartelettes

Figs with Walnuts, Caramelized Onions and
Emmenthal

Prosciutto with Cantaloupe

Smoked Oysters on Cream Cheese Tarts

Mini Chicken Caesar Cups

Hot Selections

Shrimp Rolls with Ginger Dipping

Teriyaki Chicken Stir Fry Skewers

Beef Satays with Creole Dipping Sauce

Spinach and Goat Cheese in Filo

Dried Cranberry and Ermite Blue Cheese
Risotto Cakes

Five Spice Seared Scallops
with Wild Rice on Spoons

Continuous Pour House Wine - Red or White
Equivalent to two (2) Glasses per Person

Guests may choose their own wine preference at a cost to be determined

~ **Sweet Endings** ~

Assorted Pastries, Squares and Tartelettes

Fresh Brewed Coffee, Decaffeinated Coffee or Tea

\$58.88 per person

(Delivery, Set up & Serving Staff Included)

• HOST / CASH BAR ARRANGEMENTS •

Prices quoted are in Canadian Funds and are Subject to Applicable Taxes and Gratuity

Premium "House" Spirits 29 ml.	\$4.42
Premium "Select" Spirits 29 ml.	\$5.38
Canadian Beer	\$4.42
Imported Beer	\$5.00
Draft Beer 400 ml.	\$4.42
Wine 170 ml Glass.	\$5.77
Wine 750 ml Bottle.	\$25.37

(A copy of our Niagara V.Q.A. wine list is available upon request)

Liqueurs

Amaretto, Baileys, Sambuca Frangelico, Kahlua.	\$4.42
Chivas, Grand Marnier Courvoisier V.S.O.P., Remy Martin V.S.O.P..	\$5.38

Non-alcoholic Beverages

Soft Drinks, Juice, Mineral/Spring Water (Bottle).	\$2.33
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Host Bar Prices are based on actual consumption.

****Bar Sales of less than \$500.00 are subject to a Bartender fee**
of \$25.00 per hour - minimum 4 hours**

In serving Alcoholic Beverages our Service Staff will work in accordance to
the Ontario Liquor Laws