

NIAGARA PARKS



FLORAL  
SHOWHOUSE

&

ROSE GARDEN

*Wedding Reception Menu*  
2010

11 January 2010

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**THE NIAGARA PARKS COMMISSION**  
**FLORAL SHOWHOUSE & ROSE GARDEN 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](mailto: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](mailto:elements@niagaraparks.com)

**Queen Victoria Place..... (905) 356-2217**

**Edgewaters Restaurant & Commissioners' Quarters Fax (905) 356-0334**

E-Mail Address: [qvplace@niagaraparks.com](mailto:qvplace@niagaraparks.com)

**Legends Restaurant .....(905) 295-2241**

Fax (905) 295-2244

E-Mail Address: [legends@niagaraparks.com](mailto:legends@niagaraparks.com)

**Whirlpool Restaurant.....(905) 356-7221**

Fax (905) 356-7273

E-Mail Address: [wpgcrest@niagaraparks.com](mailto:wpgcrest@niagaraparks.com)

**Mailing Address.....P. O. Box 150**

Niagara Falls, Ontario

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❖ 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



The Niagara Parks Commission  
**PUB STYLE RECEPTION**  
(Minimum Guest Requirement - 75 persons)

~ **COLD SELECTIONS** ~

Tortilla Chips with Salsa  
Mixed Nuts  
Assorted Crudites  
*with sour cream and dill dip*

~ **HOT SELECTIONS** ~

*(8 Pieces per Person)*

Buffalo Style Chicken Wings  
Jalapeno Poppers  
Sweet 'n' Sour Meatballs  
Garlic Sausage with Honey Mustard Dip  
Vegetable Spring Rolls with Plum Sauce  
Crab Cakes with Red Pepper Mayo  
Bacon Wrapped Mushrooms  
Chile and Cheese Quesadillas

~ **CARVING STATION** ~

Carved Prime Rib of Beef on Sourdough Buns  
Assorted Pickles and Olives

~ **DESSERT SELECTIONS** ~

Assorted Pastries, Squares and Tarts

**\$35.00 Per Person**



# FLORAL SHOWHOUSE WEDDING GARDEN PARTY

(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 ~

Guests May 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