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**G E N E R A L I N F O R M A T I O N**

**MENUS**

Although we feature a variety of menu suggestions, our Restaurant Management would be delighted to create a custom-designed menu for your function.

**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 Service Fees.

**GUARANTEES**

Final guaranteed attendance count is required 5 days 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

**AUDIO-VISUAL EQUIPMENT, PHOTOGRAPHER, FLORIST, DECORATORS**

We are pleased to provide contact information for local professionals upon request.

**MUSIC**

SOCAN (Society of Composers, Authors and Publishers) requires that we collect a copyright tariff when musical performances (including D.J.) are held.

Event without Dance \$29.56 plus Applicable Taxes

Event with Dance \$59.17 plus Applicable Taxes

**ADDITIONAL SERVICES**

Room Rental Fees with a minimum Food and Beverage purchase.

Banquet Room Rental (Day and Evening) - \$500.00

Banquet Room Rental (Day) - \$250.00

Boardroom Rental – Full Day \$250.00

Boardroom Rental – Half Day \$125.00

Room Rentals include use of: Podium, Microphone, Television, VCR / DVD, Projection Screen, Flipchart Easel with Paper and Markers, Local Telephone Service (Boardroom Only) and Internet Access.

**BOOKING FEE/PAYMENT POLICY**

A Booking Fee of 10% of your function's estimated cost at the time of booking or a minimum of \$1,000.00 (this fee will be applied to the final bill). Property damage and cleaning costs due to the use of confetti, sprinkle decorations and wax candles will be deducted from the booking fee before it is applied to the final bill. (Cash, Cheque or Credit Card is accepted).

An additional payment covering 70% 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 (Cash, Credit Card or Certified Cheque).

Booking Fees are non refundable.

**HOUSE ALCOHOL POLICY**

The Niagara Parks Commission is dedicated to the pleasure and satisfaction of its patrons. The Complex has adopted a house alcohol policy 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 Site 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. Please note that all decorating is your responsibility and must be removed the same day as the functions. 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 Site manager or Supervisor in advance to avoid disappointment and damage or cleanup charges.

**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 L2E 6T2

## Morning Celebrations

Served Before 12:00 Noon (Minimum 50 Guests)

### ~ THE ACADEMY BUFFET BREAKFAST ~

Fresh Fruit Salad

Assortment of Muffins, Danish and Scones

Bagels and Croissants

with Preserves, Cream Cheese and Butter

Scrambled Eggs

Bacon and Sausage

Waffles and Pancakes with Warm Syrup

Home Fries

White and Whole Wheat Toast

Sunrise Fruit Juice Punch

Fresh Brewed Special Blend or Decaffeinated Coffee and Tea

**\$13.98 per person**

**\*Add Eggs Benedict—Additional \$2.00 per person**

### ~ BRUNCH BUFFET ~

Fresh Fruit Salad

Assortment of Muffins, Danish and Scones

Bagels and Croissants

with Preserves, Cream Cheese and Butter

Scrambled Eggs

Bacon and Sausage

Waffles and Pancakes with Warm Syrup

Seasonal Steamed Vegetables

Roasted New Potatoes

Penne Pasta in Chef's Italian Sauce

Meatballs and Sausage

Boneless Chicken Breast in White Wine Cream Sauce

Sunrise Fruit Juice Punch

Fresh Brewed Special Blend or Decaffeinated Coffee and Tea

**\$27.96 per person**

## **Let's Do Lunch!**

Available until 3:00 p.m.  
( Suitable for a Group of any size)

### **~ SANDWICH SPREE ~**

Fruit Punch Bowl

Platter of Assorted Deli Sandwiches and Wraps  
Placed on Each Guest Table

Tossed Baby Greens Salad with Red Wine Vinaigrette  
Served Family Style

Assorted Dessert Squares and Mini Tarts  
Placed on Each Guest Table

Fresh Brewed Special Blend or Decaffeinated Coffee and Tea  
**\$13.98 per person**

### **~ PINK COAT LUNCHEON BUFFET ~**

Available until 3:00 p.m.  
(Minimum 50 Guests)

Fruit Punch Bowl

Chef's Choice Soup of the Day

Tossed Baby Greens Salad with Assorted Dressings

Chef's Choice Additional Salad

Platter(s) of Assorted Deli Sandwiches and Wraps

Assorted Condiments and Relish Bowls

Platter(s) of Dessert Squares and Mini Tarts  
Homemade Apple Crisp with Whipped Topping

Fresh Brewed Special Blend or Decaffeinated Coffee and Tea  
**\$18.64 per person**

**~ RED COAT LUNCHEON BUFFET ~**

Available until 3:00 p.m.  
( Suitable for a Group of any size)

Freshly Baked Rolls and Butter

Tossed Garden Greens Salad with Assorted Dressings  
Marinated Greek Salad  
Caesar Salad

Assorted Relish Bowls  
Seasonal Steamed Vegetables  
Roasted New Potatoes

Penne Pasta in Chef's Italian Sauce  
Meatballs and Sausage Marinara  
Boneless Breast of Chicken in White Wine Sauce  
Baked Atlantic Salmon with Lemon Caper Butter

**~ DESSERT TABLE ~**

Assorted Pies, Cakes, Squares and Mini Tarts  
Homemade Apple Crisp with Whipped Topping

Fresh Brewed Special Blend or Decaffeinated Coffee and Tea

**\$26.41 per person**

## ~ PLATED LUNCH SERVICE ~

Available until 3:00 p.m.  
( Suitable for a Group of any size)

Freshly Baked Rolls and Butter

### ~ APPETIZER ~

**Choice of One:**

Soup of the Day

or

Tender Garden Greens with Legends House Vinaigrette

or

Caesar Salad

### ~ ENTRÉE SELECTIONS ~

**Please Choose One:**

Boneless Chicken Breast Stuffed with Asiago Cheese and Sun-dried Tomatoes

Herb Crusted Chicken Supreme with White Wine Cream Sauce

Poached Salmon Filet with Lemon Caper Butter

Baked Whitefish (Hake) with Tomato Cream Sauce

6 oz. Prime Rib Slices Au Jus

6 oz. Striploin with Sautéed Button Mushrooms and Red Wine Jus

Grilled Pork Tenderloin with Rosemary-Orange Glaze

Pasta Primavera

Penne Alfredo with Grilled Chicken Breast

Four-Cheese and Meat Lasagna with Pomodoro Sauce

### ACCOMPANIED BY:

Roasted New Potatoes and Seasonal Steamed Vegetables

### ~ DESSERTS ~

**Please Choose One:**

White and Dark Chocolate Mousse with Vanilla Wafer

Strawberry Shortcake with Vanilla Ice Cream

Ice Cream Crepe with Warm Berry Sauce

Vanilla Ice Cream in Chocolate lined Tuile Cup Topped with Fresh Seasonal Fruit

Fresh Brewed Special Blend or Decaffeinated Coffee and Tea

**\$26.47 per person**

**~ WELCOMING RECEPTION ~**

Your Guests will be greeted by our professional Servers offering

**Hand Passed:**

Available until 3:00 p.m.

( Suitable for a Group of any size)

**~ CHAMPAGNE ~**

**Canadian Sparkling Wine**

with a Strawberry Garnish

(Continuous Service throughout Reception)

**\$4.21 per person**

**~ CANAPÉS ~**

**\$10.49 per person**

**SERVED COLD**

Smoked Ham Salad in a Boucher Cup  
Deviled Eggs with Caviar  
Bruschetta Barquettes  
Black Olive Tapenade in Puff Pastry  
Grilled Vegetables with Feta Cheese  
Focaccia Bites

**SERVED HOT**

Vegetable Spring Rolls  
Braded Scallops with Remoulade  
Bacon Wrapped Mushroom Caps  
Breaded Shrimp with Cocktail Sauce  
Ham or Vegetable Quiche  
Chicken and Pineapple Satays

**~ GOURMET CANAPÉS ~**

**\$11.61 per person**

**SERVED COLD**

Smoked Salmon and Cream Cheese  
Turkey Salad and Asparagus Tips  
Prosciutto and Melon Skewers  
Shrimp and Cucumber with Wasabi  
California Sushi Roll  
Strawberry and Brie Cheese Toast Points

**SERVED HOT**

Coconut Shrimp with Spicy Thai Sauce  
BBQ Bacon Wrapped Scallops  
Mini Seafood Cakes  
Spinach and Goat Cheese in Filo  
Four-Cheese Stuffed Mushroom Caps  
Beef Tenderloin Satays

**Please Choose up to 5 Different Canapé Selections**

Chef recommends that you choose 3 Hot and 2 Cold selections.

He/She will prepare beautifully decorated platters to excite your Guests' palate.

(Canapé servings are based on 5 pieces per person)

**Available Upon Request at Market Price:**

Grilled Lamb Chops, Iced Oysters on the Half Shell  
Surf & Turf Brochettes. Boneless Stuffed Quail

## ~ CELEBRATION ENHANCEMENTS ~

### **Cheese and Cracker Board**

A Fine Selection of Canadian Cheese, Crackers and Flatbreads  
\$8.16 per serving

### **Garden Vegetables**

Broccoli, Cauliflower, Carrots, Celery, Mushrooms, Zucchini  
Cherry Tomatoes and Peppers  
\$6.41 per serving

### **Jumbo Shrimp Pineapple Tree**

Minimum 125 Pieces  
\$349.54 each

**\*Additional Shrimp @ \$2.50 each piece**

### **Array of Fresh Fruit**

Honeydew Melon, Cantaloupe, Strawberries, Orange Sections, Pineapple and Grapes  
Accompanied by: Strawberry Yogurt Dressing  
\$6.41 per serving

### **Chocolate Fondue**

Compliment the Fresh Fruit Display with a Warm Pot of Rich Chocolate for Dipping  
Available in Dark Chocolate, Milk Chocolate or White Chocolate  
\$77.68 each

### **Chocolate Dipped Strawberry Tree**

<b>Small</b>	<b>Medium</b>	<b>Large</b>
Minimum 40 pieces	Minimum 100 pieces	Minimum 200 pieces
\$40.00 each	\$100.00 each	\$200.00 each

### **Fruit Punch Display**

Approximately 100 Servings per Bowl

#### **Fruit Punch Bowl**

\$102.99 each

#### **Spirited Punch Bowl**

\$199.99 each

**\*NOTE: The number of servings required depends on the quantity of other selections  
We are happy to make recommendations and suggestions to assist you!**

## ~ WINE LIST ~

### **WHITE:**

Jackson Triggs Reserve Chardonnay	\$24.20
Hernder Riesling	\$24.20
Hillebrand 2009 Gewurztraminer	\$27.22
Chateau des Charmes 2007 Sauvignon Blanc	\$27.22
Inniskillin Pinot Grigio	\$27.22
OPEN Riesling/Gewurztraminer	\$27.22
CRUSH Pinot Grigio	\$27.22
Woodbridge White Zinfandel	\$24.20

### **RED:**

Jackson Triggs Reserve Cab/Cab	\$24.20
Chateau des Charmes 2008 Cabernet	\$24.20
Trius Merlot	\$27.22
Inniskillin Niagara Reserve Pinot Noir	\$27.22
OPEN Merlot	\$27.22
Creekside Shiraz	\$27.22

Legends Restaurant is pleased to offer you  
the best wines that Niagara has to offer.  
We will be pleased to quote on a wine selection  
that reflects your personal taste.

## ~ BAR ARRANGEMENTS ~

### STANDARD BAR

#### Spirits (28 ml)

Skyy Vodka, Captain Morgan White Rum	\$ 4.54
V.O. Canadian Whisky, J & B Scotch	
Beefeater Gin, Jack Daniels, Red and White Vermouth	

#### Domestic Beer (Bottle)

Molson Canadian, Coors Light, Molson Export	\$ 4.35
Labatt Blue	

#### Wine

House Pour (750 ml Bottle)	\$24.20
House Pour (5.5 oz. Glass)	\$ 5.29

#### Soft Drinks (Serving)

Fountain Pop, Assorted Juices, Bottled Water	\$ 1.51
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### PREMIUM BAR - Available Upon Request

#### \*To be arranged prior to Event

#### Spirits (28 ml)

Grey Goose Vodka, Appleton Estates Amber Rum	\$ 5.67
Crown Royal Canadian Whisky, Chivas Regal Scotch	
Bombay Sapphire Gin, Jim Beam Bourbon, Red and White Vermouth	

#### Imported Beer (Bottle)

Corona, Heineken	\$ 5.29
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### LIQUEURS (28 ml) - Available Upon Request

#### \*To be arranged prior to Event

Amaretto, Bailey's Irish Cream, Cointreau, Drambuie	\$ 5.10
Frangelico, Kahlua, Sambuca, Peppermint Schnapps	
Southern Comfort, Stock '84 Brandy, Tia Maria	

Grand Marnier, Courvoissier Cognac V.S.O.P.	\$ 5.67
Sauza Silver Tequila, Jose Cuervo Gold Tequila	

Remy Martin V.S.O.P. Cognac	\$ 6.43
Glenfiddich Single Malt Scotch	