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Welcome to



~ I N D E X ~

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GENERAL INFORMATION

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

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

***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

~ WELCOMING RECEPTION ~

Your Guests will be greeted by our professional Servers offering
Hand Passed:

~ CHAMPAGNE ~

Canadian Sparkling Wine

with a Strawberry Garnish

(Continuous Service throughout Reception)

\$4.21 per guest

~ CANAPÉS ~

\$10.49 per guest

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
Breaded Scallops with Rémoulade
Bacon Wrapped Mushroom Caps
Breaded Shrimp with Cocktail Sauce
Ham or Vegetable Quiche
Chicken and Pineapple Satays

~ GOURMET CANAPÉS ~

\$11.61 per guest

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

~ RECEPTION ENHANCEMENTS ~

Cheese and Cracker Board

A Fine Selection of Canadian Cheese, Crackers and Flatbreads

\$8.16 per serving

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 Fruit Display with a Pot of Rich, Warmed Chocolate

Available in Dark Chocolate, Milk Chocolate or White Chocolate

\$77.68 each

Garden Vegetables with Dressing

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**

Chocolate Dipped Strawberry Tree

A Pineapple Palm Tree Covered with Chocolate-Dipped Strawberries

Small

Minimum 40 pieces

\$40.00 each

Medium

Minimum 100 pieces

\$100.00 each

Large

Minimum 200 pieces

\$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!**

~ PLATED DINNER SERVICE ~

Although we feature a variety of menu suggestions, the Site Manager, Supervisor & Chef would be delighted to create a custom-designed menu for you.

~ ENTREES ~

Please select one. Two or more selections may be made if quantities and seating plan are confirmed in advance

Herb Crusted Breast of Chicken \$41.17 with White Wine Cream Sauce	Char-broiled Rib Eye Steak \$44.28 with Sautéed Button Mushrooms, Onion Rings and Peppercorn Sauce
Baked Atlantic Salmon Filet \$41.17 with Fresh Tomato Relish & Creamy Dill Sauce	Prime Rib of Beef Au Jus \$45.60 with Yorkshire Pudding
Roast Pork Medallions \$41.17 with Roasted Apples and Calvados Glaze	Oven Roasted Cornish Hen \$46.61 with Wild Rice Stuffing and Sweet Marsala Sauce
Chicken Supreme \$42.40 with Asiago Cheese and Sun-dried Tomato Stuffing with Mushroom Cream Sauce	Grilled Beef Tenderloin \$47.38 with Wild Mushrooms and Red Wine Glaze

~ VEGETARIAN FEATURES ~

CHOICE OF ONE: \$37.96 per guest

Squash Filled Agnolotti Pasta

Topped with Pumpkin Alfredo Sauce. Garnished with Freshly Grilled Vegetables

Roasted Red Pepper Stuffed with Wild Rice Pilaf

Served with an Array of Grilled Seasonal Vegetables

Penne Pasta with Roasted Vegetables, Spinach, Garbanzo Beans and Shaved Parmesan

Grilled Portobello Mushrooms with Chive Potato Pancakes, Tomato Confit and Onion Rings

~ PLATED DINNER SERVICE ~

~ ACCOMPANIMENTS ~

SOUP

(Included with Dinner - Please Select One)

Tomato Basil, Butternut Squash
Wild Mushroom, Minestrone
Chilled Tomato Gazpacho

SALAD

(Included with Dinner - Please Select One)

Tender Baby Greens
Cucumber, Tomato and Seasonal Fruit
with Legends House Vinaigrette

Traditional Tossed Caesar Salad
Crispy Romaine, Bacon, Parmesan
and Creamy Garlic Dressing

TRADITIONAL VEGETABLE

(Included with Dinner - Please Select Two)

Baby Carrots
Broccoli
Green Beans
Cauliflower, Snow Peas
Steamed Asparagus *When in Season

POTATO

(Included with Dinner - Please Select One)

Roasted Mini Red or White
Roasted Parisienne
Baked with Sour Cream
Rice Pilaf

DESSERT

(Included with Dinner - Please Select One)

Ice Cream Crepe with Warm Berry Sauce
Fresh Fruit Trifle with Vanilla Custard
White and Dark Chocolate Mousse
with Vanilla Wafer
Strawberry Shortcake with Vanilla Ice Cream

SOUP ENHANCEMENTS

(Add \$1.00 per Guest to Substitute)

Roasted Red Pepper, Italian Wedding
Cream of Broccoli Au Gratin
Cream of Asparagus, Potato-Leek with Bacon

SALAD ENHANCEMENTS

(Add \$1.00 per Guest to Substitute)

Fancy Quarter Heart Romaine Caesar Salad
Spinach with Mushroom Vinaigrette
Chef's Field Greens with Blueberry Vinaigrette
Sesame Shrimp Salad

VEGETABLE ENHANCEMENTS

(Add \$1.00 per Guest to Substitute)

Grilled Vegetable Medley
Green Beans with Prosciutto
Sautéed Bok Choy with Shiitake Mushrooms
and Asparagus Tips
Oriental Stir Fry, Roasted Root Vegetables

POTATO ENHANCEMENTS

(Add \$0.75 per Guest to Substitute)

Wild Rice Pilaf with Mushroom Medley
and Truffle Oil
Roasted Sweet Potato
Garlic Mashed
Couscous with Chickpeas and Fresh Parsley

DESSERT ENHANCEMENTS

(Add \$1.00 per Guest to Substitute)

Baked Apple in Puff Pastry with Caramel Sauce
N.Y. Style Cheesecake with Fresh Berries
Chocolate Truffle Cake with Chocolate Sauce
Vanilla Ice Cream in Chocolate-lined Wafer
with Fresh Fruit Topping

~ PLATED DINNER SERVICE ~

~ OPTIONAL COURSES ~

(Priced per Guest)

FAMILY STYLE

Penne with Red or White Sauce	\$1.99
Cheese Tortellini with Alfredo Sauce	\$4.99
Squash Filled Agnolotti with Pumpkin Alfredo Sauce	\$4.99
Meatballs & Sausage	\$2.99
Sorbet	\$1.99

INDIVIDUALLY PLATED

Vegetarian or Meat Lasagna	\$6.99
Cheese & Meat Cannelloni (1 of Each)	\$6.99
Jumbo Stuff Shells with Sauce	\$6.99
Antipasto with Bocconcini	\$6.99
Shrimp & Seafood Medley	\$6.99

~ CHILDREN'S MENU ~

(Priced per Child under 13 Years of Age)

Your younger guests are offered all of the selected courses, such as Soup, Salad and Dessert

ENTRÉE CHOICES

Chicken Fingers and French Fries with Fruit Garnish
Pasta Marinara with Meatballs
Hamburger Platter
Buttered Noodles with Parmesan

\$17.49 per child

~ **LEGENDS PRESIDENTIAL BUFFET FEAST** ~

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(Minimum of 50 Guests)

An Artistic Display of Freshly Baked Breads and Dinner Rolls

Tossed Baby Greens with Assorted Dressings

Caesar Salad with Parmesan Shavings

Seasonal Vegetable Salad

Asian Apple Slaw

Greek Salad with Feta

Marinated Seafood Medley

Assorted Relish Bowls

Pickles, Onions, Peppers and Olives

Roasted Red and Yellow Peppers

Baked Atlantic Salmon with Lemon Caper Butter

Baby Lobster Tails with Drawn Butter

Assorted Shellfish Display

Seasonal Steamed Vegetables

Roasted New Potatoes

Wild Rice Pilaf

Oriental Chicken Stir Fry

Vegetarian Lasagna with Marinara Sauce

Pasta Carbonara

Meatballs and Sausage with Chef's Italian Sauce

Carved Prime Rib of Beef Au Jus

CHEF'S DECADENT DESSERT DISPLAY

Assorted Cheesecake and Pies

Triple Chocolate Mousse Cake

Strawberry Shortcake

Assorted Squares and Mini Tarts

Cherries Jubilee Flambé with Vanilla Ice Cream

Freshly Brewed Special Blend or Decaffeinated Coffee or Specialty Tea

\$52.82 per Guest

~ **THE USSHER'S CREEK BUFFET FEAST** ~

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(Minimum of 50 Guests)

Freshly Baked Breads and Dinner Rolls

Tossed Baby Greens with Assorted Dressings

Caesar Salad with Parmesan Shavings

Seasonal Vegetable Salad

Asian Apple Slaw

Marinated Greek Salad with Feta

Marinated Seafood Medley

Assorted Relish Bowls

Pickles, Onions, Peppers and Olives

Roasted Red and Yellow Peppers

Seasonal Steamed Vegetables

Roasted New Potatoes

Wild Rice Pilaf

Oriental Chicken Stir Fry

Penne Pasta Marinara

Pasta Carbonara

Meatballs and Sausage with Chef's Italian Sauce

Salmon with Lemon Caper Butter

Carved Prime Rib of Beef Au Jus

CHEF'S DECADENT DESSERT DISPLAY

Assorted Cheesecake and Pies

Triple Chocolate Mousse Cake

Strawberry Shortcake

Assorted Squares and Mini Tarts

Cherries Jubilee Flambé with Vanilla Ice Cream

Freshly Brewed Special Blend or Decaffeinated Coffee or Specialty Tea

\$49.92 per Guest

~ **LEGENDS BATTLEFIELD BUFFET FEAST** ~

(Minimum of 50 Guests)

A Selection of Freshly Baked Breads and Dinner Rolls

Tossed Baby Greens with Assorted Dressings

Creamy Cole Slaw

Marinated Greek Salad

Caesar Salad with Parmesan Shavings

Seasonal Vegetable Salad

Marinated Seafood Medley

Assorted Relishes

Pickles, Onions, Olives and Beets

Seasonal Steamed Vegetables

Roasted New Potatoes

Penne Pasta with Chef's Italian Sauce

Meatballs and Sausage

Oven Roasted Chicken

Salmon with Lemon Caper Butter

Carved Prime Rib of Beef Au Jus

Assorted Cakes and Cheesecake

Pecan Pie, Seasonal Fruit Pies

Assorted Squares and Mini Tarts

Homemade Apple Crisp with Whipped Topping

Freshly Brewed Special Blend or Decaffeinated Coffee or Specialty Tea

\$45.38 per Guest

~ **AFTER GLOW** ~

Cheese and Cracker Board

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

Array of Fresh Fruit

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

***with Chocolate Fondue: \$77.68**

Garden Vegetables with Dressing

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

Chocolate Dipped Strawberry Tree

A Pineapple Palm Tree Covered with Chocolate-Dipped Strawberries

Small

Minimum 40 pieces
\$40.00 each

Medium

Minimum 100 pieces
\$100.00 each

Large

Minimum 200 pieces
\$200.00 each

Pizza Al Fresco

Cheese with Pepperoni, Hawaiian (Ham & Pineapple), Vegetable or Bianco
\$29.99 each

Sandwich Board

Roast Beef, Black Forest Ham, Roast Turkey, Egg Salad, Tuna Salad
Served on a Variety of Breads and Wraps
\$8.54 per guest

Assorted Sweet Tray

Including Mini Fruit Tarts, Squares and Brownies
\$7.38 per serving

Plating Service

Display and Service of your Wedding Cake—\$1.49 per guest
*This fee is waived with a minimum \$200.00 After Glow purchase

Beverages

Fresh Brewed Special Blend or Decaffeinated Coffee or Tea
\$13.99 per 12 cup pot

***NOTE: The number of servings required depends on the quantity of other selections**

~ 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, Appleton Estate Amber Rum	\$ 4.54
Gibson's Canadian Whisky, J & B Scotch	
Beefeater Gin, 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, Bacardi White or Dark 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	