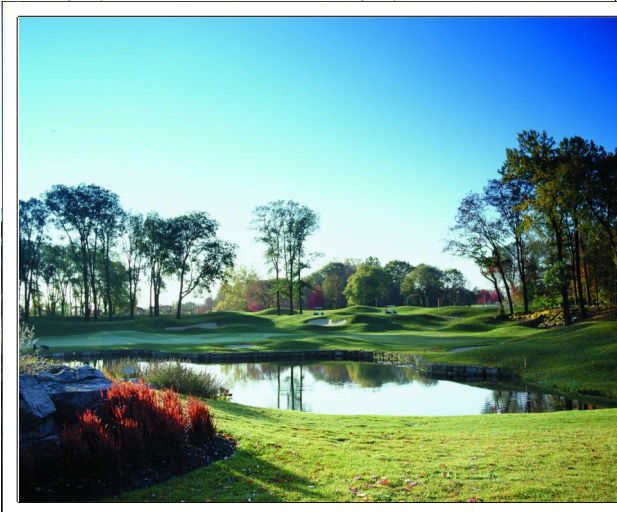


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Welcome to  
**Whirlpool Restaurant**



An agency of the Government of  
Ontario since 1885



18 January 2012

**~ I N D E X ~**

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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 \$250.00 with a minimum Food and Beverage purchase.

Dance Floor and Riser Rentals - Cost dependant on size(s) required.

**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.

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 refunded or 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, Certified Cheque or Credit Card).

Booking Fees are non refundable.

**HOUSE ALCOHOL POLICY**

The Whirlpool Golf Course and The Niagara Parks Commission are 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

**~ THE ULTIMATE ~**  
**Reception & Meal Package #1**

(Minimum 50 Guests)

**~ APPETIZERS ~**

Fine Canadian Cheese Selection  
House-made Hummus and Roasted Red Pepper Dip  
Assorted Crackers and Flatbreads

**~ RECEPTION DISPLAYS ~**

Freshly Cut Vegetables and Fruit with Assorted Dips

One Jumbo Shrimp and Pineapple Tree  
with Lemon and Seafood Sauce

**~ DINNER BUFFET ~**

Freshly Baked Breads and Dinner Rolls

Tossed Baby Greens with Assorted Dressings  
Caesar Salad with Parmesan Shavings  
Seasonal Pasta and Vegetable Salad  
Asian Apple Slaw  
Marinated Greek Salad with Feta  
Marinated Seafood Salad

Assorted Relish Bowls  
Pickles, Onions, Peppers and Olives, etc.

Seasonal Steamed Vegetables  
Roasted New Potatoes

Boneless Chicken Breast in White Wine Cream Sauce  
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 Cheesecakes and Pies  
Triple Chocolate Mousse Cake  
Strawberry Shortcake  
Assorted Squares and Mini Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**\$55.40 per guest**

**~ THE SIGNATURE ~**

**Reception & Meal Package #2**

(Minimum 50 Guests)

**~ APPETIZERS ~**

Fine Canadian Cheese Selection  
House-made Hummus and Roasted Red Pepper Dip  
Assorted Crackers and Flatbreads

**~ RECEPTION DISPLAYS ~**

Freshly Cut Vegetables and Fruit with Assorted Dips

**~ DINNER BUFFET ~**

Freshly Baked Breads and Dinner Rolls  
  
Tossed Baby Greens with Assorted Dressings  
Caesar Salad with Parmesan Shavings  
Seasonal Vegetable Pasta Salad  
Coleslaw  
Marinated Greek Salad with Feta  
Marinated Seafood Medley  
  
Assorted Relish Bowls  
Pickles, Onions, Peppers and Olives, etc.  
  
Seasonal Steamed Vegetables  
Roasted New Potatoes  
Penne Pasta Marinara  
Pasta Carbonara  
Meatballs and Sausage with Chef's Italian Sauce  
Oven Roasted Chicken  
Salmon with Lemon Caper Butter

**~ Carved Prime Rib of Beef Au Jus ~**

**~ CHEF'S DECADENT DESSERT DISPLAY ~**

Assorted Cheesecakes and Pies  
Triple Chocolate Mousse Cake  
Strawberry Shortcake  
Assorted Squares and Mini Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**\$50.78 per guest**

**~ THE CLASSIC ~**  
**Reception & Meal Package #3**

(Minimum 50 Guests)

**~ APPETIZERS ~**

Fine Canadian Cheese Selection  
Assorted Crackers and Flatbreads

**~ RECEPTION DISPLAYS ~**

Freshly Cut Vegetables and Fruit with Assorted Dips

**~ DINNER BUFFET ~**

Freshly Baked Breads and Dinner Rolls  
  
Tossed Baby Greens with Assorted Dressings  
Caesar Salad with Parmesan Shavings  
Seasonal Vegetable Pasta Salad  
Coleslaw  
Marinated Greek Salad with Feta  
Marinated Seafood Medley

Assorted Relish Bowls  
Pickles, Onions, Peppers and Olives, etc.

Seasonal Steamed Vegetables  
Roasted New Potatoes  
Penne Pasta Marinara  
Meatballs and Sausage with Chef's Italian Sauce  
Oven Roasted Chicken  
Salmon with Lemon Caper Butter

~ Carved Prime Rib of Beef Au Jus ~

**CHEF'S DECADENT DESSERT DISPLAY**

Assorted Cheesecakes, Pies, Squares and Mini Tarts  
  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**\$47.70 per guest**

## ~ PLATED DINNER PACKAGES ~

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

### ~ APPETIZERS ~

Fine Canadian Cheese Selection  
Assorted Crackers and Flatbreads

### ~ RECEPTION DISPLAYS ~

Freshly Cut Vegetables and Fruit with Assorted Dips

### ~ 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** \$47.70  
with White Wine Cream Sauce

**Char-broiled Rib Eye Steak** \$50.78  
with Sautéed Button Mushrooms, Onion Rings  
and Peppercorn Sauce

**Baked Atlantic Salmon Filet** \$47.70  
with Fresh Tomato Relish & Creamy Dill Sauce

**Prime Rib of Beef Au Jus** \$50.78  
with Yorkshire Pudding

### ~ VEGETARIAN FEATURES ~

#### CHOICE OF ONE:

\$44.62 per guest

#### **Squash Filled Agnolotti Pasta**

Topped with Pumpkin Alfredo Sauce. Garnished with Freshly Steamed 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**

### ~ ACCOMPANIMENTS ~

(Included with Dinner - Please Select One from Each Category)

#### **SOUP**

Tomato Basil, Butternut Squash  
Wild Mushroom, Minestrone

#### **VEGETABLES**

Broccoli, Cauliflower and Baby Carrots  
Green Beans and Baby Carrots  
Snow Peas and Julienne Carrots

#### **POTATO**

Roasted Mini Red and White  
Roasted Parisienne  
Baked with Sour Cream  
Wild Rice Pilaf

#### **SALAD**

Tender Baby Greens with House Vinaigrette  
Baby Greens, Cucumber, Tomato  
Traditional Tossed Caesar Salad  
Crispy Romaine, Bacon, Parmesan  
and Creamy Garlic Dressing

#### **DESSERT**

Ice Cream Crepes with Warm Berry Sauce  
Strawberry Shortcake with Vanilla Ice Cream  
Double Chocolate Mousse with Wafer  
White and Dark Chocolate Mousse with Wafer  
English Trifle—Individually Served

*Prices are quoted in Canadian Funds and are Exclusive of Applicable Taxes and Service Fees*

# DINNER WINE SERVICE

## ~ 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

The Whirlpool 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.

~ **AFTER GLOW** ~

**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

**Sandwich Board**

Roast Beef, Black Forest Ham, Roast Turkey, Egg Salad, Tuna Salad  
\$7.98 per serving

**Pizza Al Fresco**

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

**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

**Assorted Sweet Tray**

Mini Fruit Tarts, Squares, Cookies and Brownies  
\$6.60 per serving

**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**

## ~ BAR ARRANGEMENTS ~

### STANDARD BAR

#### Spirits (28 ml)

Skyy Vodka, Appleton Estate Amber Rum	\$ 4.54
Canadian Club 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	