

LEGENDS ON THE NIAGARA BANQUET MENU

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LEGENDS ON THE NIAGARA

GENERAL INFORMATION

Welcome to Legends!

Legends on the Niagara prides itself on providing our Guests with a unique atmosphere accented by our exceptional customer service and outstanding menu. Our menu is designed to allow the flexibility to choose the courses and enhancements that you prefer.

We believe that the time you spend selecting your Dinner Menu should be a positive experience and we would be pleased to assist you.

Jackie Lynch
Club House Manager

Patti Prince
Chef

MENU PRICES

Menu prices are subject to change. Prices are in effect until December 31, 2009. An annual scheduled increase of up to 3% may be applied after this date.

All prices are exclusive of GST, PST & 15% Gratuity. Prices inclusive of Taxes and Gratuity are shown in brackets.

No outside Food or Beverages may be brought onto the golf course or into the building with the exception of Wedding Cakes.

We are pleased to accommodate your guests with special dietary needs.

GUARANTEES

Our Club House Manager or Representative will call no later than **five business days** prior to the function to finalize a guaranteed number of attendees. Once received, the number will be considered as a final count and is not subject to reduction.

We will charge for the minimum number of guests guaranteed, or the actual number of guests in attendance, whichever is greater. If the guarantee is not communicated within the aforementioned time frame, the number of expected attendees will be considered the guarantee.

MUSIC

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

Event without Dance \$29.56 plus GST

Event with Dance \$59.17 plus GST

DEPOSIT AND PAYMENT POLICY

To reserve a function date, an advance deposit of \$500.00 is required at the time of booking. Property damage and cleaning costs due to the use of confetti, sprinkle decorations and wax candles will be deducted from the deposit before it is refunded.

Estimated 50% of the Final Bill is due five days prior to Function. Final payment is required upon presentation of the bill (*immediately after the function*) for all services rendered by Legends on the Niagara.

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

Sunday through Thursday Function Deposits are non-refundable when cancellation is less than **120 days** from the date of function.

RENTALS AND FEES

Dance Floor and Riser Rentals – Cost depends on size.

Full Banquet Room Rental - \$500.00

Half Banquet Room Rental - \$250.00

Boardroom Rental – Full Day \$250.00

Boardroom Rental – Half Day \$125.00

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

Bartender Fee – \$25.00 per hour / minimum of 4 hours – Applies when beverage sales are less than \$500.00.

HOUSE ALCOHOL POLICY

Legends on the Niagara 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 behavior. **No outside alcoholic beverages** may be brought on site. A copy of our policy may be requested from the Club House manager.

Under Ontario Liquor License Act, **liquor donated or purchased as a prize is not permitted** on the premises. Liquor can still be given away as a prize in the form of a gift certificate or voucher, where the recipient collects the prize off-site.

DECORATING POLICY

Our professional Event Planner will be pleased to advise you every step of the way. Please note that all decorating is your responsibility and must be removed the same day as the function.

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 Event Planner in advance to avoid disappointment and damage or cleanup charges.

BREAKFAST

Available until 11:00a.m.

ON THE GO

Assorted Breakfast Danish, Muffins, Scones
Fruit Juice
Fresh Brewed Special Blend or Decaffeinated Coffee and Tea

\$7.01 per person (\$9.00 Inclusive)

CONTINENTAL BREAKFAST

Fresh Fruit Salad
Assorted Muffins, Danish, Scones
Bagels and Croissants
with Preserves, Cream Cheese and Butter
Fruit Juice
Fresh Brewed Special Blend or Decaffeinated Coffee and Tea

\$10.12 per person (\$13.00 Inclusive)

THE ACADEMY BUFFET BREAKFAST

(Minimum of 50 Guests)

Muesli and Yogurt
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
Home Fries
White and Whole Wheat Toast
Fruit Juice
Fresh Brewed Special Blend or Decaffeinated Coffee and Tea

\$12.46 per person (\$16.00 Inclusive)

Prices subject to PST, GST & Gratuity.
Number of Guests must be guaranteed 5 business days prior (see Page 2).

Legends on the Niagara is the perfect venue to hold your next Board Meeting, Seminar, Conference, or Business Luncheon!

Our private Board Room is designed for an intimate and productive meeting for you and **up to 20** of your colleagues.

For larger groups, the Banquet Room can be setup theater-style, boardroom-style or classroom-style to accommodate your function, depending on the format of your presentation.

THE WORKING LUNCH

(Suitable for a group of any size)

Available until 3:00pm

Soup of the Day

Tossed Baby Greens Salad
with Assorted Dressings

Assorted Relish Bowls
Pickles, Onions, Peppers and Olives

Platter(s) of Assorted Deli Sandwiches and Wraps
Flavoured Mustards and Mayonnaise

Assorted Dessert Squares and Mini Tarts

Iced Soft Drinks and Bottled Water

\$14.02 per person *(\$18.00 Inclusive)*
(Based on one Soft Drink or Bottled Water per person)

Additional Soft Drinks or Bottled Water
\$1.17 *(\$1.50 Inclusive)*

Fresh Brewed Special Blend or Decaffeinated Coffee or Tea
\$13.99 per 12-cup pot *(\$18.00 Inclusive)*

Prices subject to PST, GST & Gratuity.
Number of Guests must be guaranteed 5 business days prior (See Page 2).

RED COAT LUNCHEON BUFFET

Available until 3:00p.m.

(Minimum of 50 Guests)

Freshly Baked Rolls and Butter

COLD

Tossed Garden Greens Salad
with Assorted Dressings

Marinated Greek Salad
Creamy Coleslaw

Assorted Relish Bowls
Pickles, Onions, Peppers and Olives

HOT

Seasonal Steamed Vegetables
Roasted New Potatoes
Penne Pasta in Chef's Italian Sauce
Meatballs and Sausage

Oven Roasted Chicken
Baked Atlantic Salmon with Lemon-Caper Butter

DESSERTS

Assorted Squares, Mini-Tarts and Brownies

Homemade Apple Crisp
with Whipped Topping

Fresh Brewed Special Blend or Decaffeinated Coffee and Tea

\$25.63 per person (\$33.00 inclusive)

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

PLATED LUNCH SERVICE

Available until 3:00 p.m.

Freshly Baked Breads and Butter

Appetizer

(Included - Please select one)

Soup of the Day

Tender Garden Greens *with Legends House Vinaigrette*

Caesar Salad

Entrée Choices

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

Poached Salmon Filet *with Lemon Caper Butter*

6 oz. Open Faced Steak Sandwich *with Sautéed Onions and Mushrooms*

Greek Strudel *with Chicken, Mushrooms and Feta Cheese*

Vegetarian Lasagna *with Alfredo Sauce*

Four Cheese and Meat Lasagna *with Pomodoro Sauce*

Chicken, Spinach and Vegetable Lasagna *with Mornay Sauce*

Accompaniments

Seasonal Steamed Vegetables

Potato of the Day

Desserts

(Included - Please select one)

Ice Cream Crepe with Warm Berry Sauce

Seasonal Berry Cobbler

White and Dark Chocolate Mousse with Vanilla Wafer

Strawberry Shortcake with Vanilla Ice Cream

Beverages

Fresh Brewed Special Blend or Decaffeinated Coffee and Tea

\$26.41 per person (\$34.00 Inclusive)

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

WELCOMING RECEPTION

Your guests will be greeted by our professional servers offering **Hand Passed:**

CHAMPAGNE

Canadian Sparkling Wine
(Continuous Service throughout Reception)
with a Strawberry Garnish
\$4.11 per person (\$5.38 inclusive)

CANAPÉS @ \$10.12 per person (\$13.00 Inclusive)

SERVED COLD	SERVED HOT
<ul style="list-style-type: none">- Smoked Ham Salad in a Boucher Cup- Deviled Eggs with Caviar- Bruschetta Barquettes- Black Olive Tempanade in Puff Pastry- Grilled Vegetables with Feta Cheese- Focaccia Bites	<ul style="list-style-type: none">- Vegetarian Spring Rolls- Breaded Scallops with Remoulade- Bacon Wrapped Mushroom Caps- Breaded Shrimp with Cocktail Sauce- Ham or Vegetable Quiche- Chicken and Pineapple Satays

GOURMET CANAPÉS @ \$11.29 per person (\$14.50 Inclusive)

SERVED COLD	SERVED HOT
<ul style="list-style-type: none">- Smoked Salmon and Cream Cheese- Turkey Salad and Asparagus Tips- Proscuitto and Melon Skewers- Shrimp and Cucumber with Wasabi- California Sushi Roll- Strawberry and Brie Cheese Toast Points	<ul style="list-style-type: none">- Coconut Shrimp with Spicy Thai Sauce- BBQ Bacon Wrapped Scallops- Mini Seafood Cakes- Spinach and Goat Cheese in Phyllo- 4 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 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 and Turf Brochettes
- Boneless Stuffed Quail

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

RECEPTION ENHANCEMENTS

CHEESE and CRACKER BOARD

A variety of Cheese, Crackers and Fresh Fruit Garnishes

\$7.59 per serving * (\$9.75 Inclusive)

VEGETABLES and DIP

Platter of Fresh and Crispy Vegetables with a variety of Dipping Sauces

\$5.96 per serving * (\$7.65 Inclusive)

JUMBO SHRIMP PINEAPPLE TREE

(Minimum 125 pieces, additional shrimp @ \$2.50 Inclusive each)

\$319.29 each (\$410.00 Inclusive)

FRUIT DISPLAY

Artfully Displayed Fresh Fruit Pieces with Yogurt Dip

\$5.96 per serving * (\$7.65 Inclusive)

CHOCOLATE FONDUE

Compliment the Fruit Display with a Warm Pot of Rich Chocolate for Dipping

Available in Dark Chocolate, Milk Chocolate or White Chocolate

\$120.32 (\$154.50 Inclusive)

CHOCOLATE DIPPED STRAWBERRY TREE

Small	Medium	Large
Minimum 40 Pce	Minimum 100 Pce	Minimum 200 Pce
\$36.02 (\$46.25 Inclusive)	\$90.22 (\$115.85 Inclusive)	\$180.48 (\$231.75 Inclusive)

FRUIT PUNCH DISPLAY

Approximately 100 servings per bowl

Fruit Punch Bowl

\$102.99 (\$132.25 Inclusive)

Spirited Punch Bowl

\$199.99 (\$261.25 Inclusive)

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

Prices subject to PST, GST & Gratuity.
Number of Guests must be guaranteed 5 business days prior (see Page 2).

BOARDROOM DINNER

FOR A GROUP OF 50 OR LESS:

APPETIZER

Choice of:

Caesar Salad

*- Romaine Lettuce, Croutons, Bacon Bits, and
Homemade Creamy Garlic Dressing*

Or

Tender Baby Salad Greens

- Legends House Vinaigrette

MAIN COURSE

Choice of:

10 oz. Rib Eye Steak

- with Sautéed Button Mushrooms & Onion Rings

Or

Chicken Supreme

- Stuffed with Asiago Cheese and Sun-dried Tomatoes

Or

Poached Atlantic Salmon Filet

- with Pineapple and Mango Relish

Dinners include Bread Basket, Seasonal Steamed Vegetables and Potato of the Day

DESSERT

Ice Cream Crepes

- with Warm Berry Topping

Fresh Brewed Special Blend or Decaffeinated Coffee and Tea

\$35.82 per person (\$46.00 Inclusive)

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

PLATED DINNER SERVICE

Although we feature a variety of menu suggestions, the Club House Manager and Chef would be delighted to create a custom-designed menu for you.

<p style="text-align: center;">SOUP (Included with Dinner - Please select one)</p> <ul style="list-style-type: none"> - Tomato Basil - Butternut Squash - Wild Mushroom - Chilled Yellow Tomato Gazpacho - Minestrone 	<p style="text-align: center;">SOUP ENHANCEMENTS (Add \$1.00 per person to substitute)</p> <ul style="list-style-type: none"> - Seafood Bisque - Italian Wedding - Cream of Asparagus Au Gratin - Pheasant Consume with Quail Egg - Maritime Chowder
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<p style="text-align: center;">TRADITIONAL SALAD (Included with Dinner)</p> <p style="text-align: center;">Chef's Mixture of Leaf Lettuce and Baby Greens</p> <ul style="list-style-type: none"> - <i>Cucumber, Tomato and Seasonal Fruit</i> - <i>Legends House Vinaigrette</i> 	<p style="text-align: center;">SALAD ENHANCEMENTS (Add \$1.00 per person to substitute)</p> <ul style="list-style-type: none"> - Caesar Salad - Waldorf with Chicken - Tomato, Cucumber and Feta - Pasta with Seafood and Melon
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ENTRÉE

(Priced per person)

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

Herb Crusted Breast of Chicken with White Wine Tarragon Sauce	\$38.55 <i>(\$49.50 Inclusive)</i>
Baked Atlantic Salmon Filet with Fresh Tomato Relish & Creamy Dill Sauce	\$38.55 <i>(\$49.50 Inclusive)</i>
Chicken Supreme with Asiago Cheese and Sun-dried Tomato Stuffing with Mushroom Cream Sauce	\$38.55 <i>(\$49.50 Inclusive)</i>
Char-broiled Rib Eye Steak with Sautéed Button Mushrooms, Onion Rings and Peppercorn Sauce	\$41.66 <i>(\$53.50 Inclusive)</i>
Prime Rib of Beef Au Jus with Yorkshire Pudding	\$41.66 <i>(\$53.50 Inclusive)</i>
Oven Roasted Cornish Hen with Wild Rice Stuffing and Sweet Marsala Sauce	\$43.61 <i>(\$56.00 Inclusive)</i>
Grilled Beef Tenderloin with Wild Mushrooms and Red Wine Glaze	\$43.61 <i>(\$56.00 Inclusive)</i>
Vegetarian Feature (Please ask about our selections)	\$37.96 <i>(\$48.75 Inclusive)</i>

<p style="text-align: center;">TRADITIONAL VEGETABLE (Included with Dinner - Please select two)</p> <ul style="list-style-type: none"> - Baby Carrot - Broccoli - Green Beans - Cauliflower - Snow Peas 	<p style="text-align: center;">VEGETABLE ENHANCEMENTS (Add \$0.75 per person to substitute)</p> <ul style="list-style-type: none"> - Grilled Vegetables - Asparagus - Vegetable Bundles - Oriental Stir Fry - Roasted Root Vegetables
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Prices subject to PST, GST & Gratuity.

<p>POTATO (Included with Dinner - Please select one)</p> <ul style="list-style-type: none"> - Mini Red - Mini White - Roasted Parisienne - Baked with Sour Cream - Wild Rice with Vegetables 	<p>POTATO ENHANCEMENTS (Add \$0.75 per person to substitute)</p> <ul style="list-style-type: none"> - Risotto with Truffle Oil - Baked Yams - Scalloped with Cheese - Scalloped with Spinach and Ricotta
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<p>DESSERT (Included with Dinner - Please select one)</p> <ul style="list-style-type: none"> - 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 	<p>DESSERT ENHANCEMENTS (Add \$0.75 per person to substitute)</p> <ul style="list-style-type: none"> - Baked Apple in Puff Pastry with Caramel Sauce - N.Y. Style Cheese Cake with Fresh Berries - Double Chocolate Truffle Cake with Chocolate Sauce - Vanilla Ice Cream in a Ginger Snap Basket with Warm Fresh Fruit Topping
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OPTIONAL COURSES

(Priced per person)

<p>APPETIZER COURSE (Optional - Priced per person)</p>	
<p>INDIVIDUAL PLATES</p>	
<ul style="list-style-type: none"> - Antipasto with Bocconcini - Smoked Salmon Roses with Bermuda Onions - Chilled Shrimp and Seafood Medley - Seafood Cakes with Mango Salsa - Greek Chicken in Phyllo with Tzatziki 	<p>\$6.99 <i>(\$9.15 Inclusive)</i></p> <p>\$6.99 <i>(\$9.15 Inclusive)</i></p> <p>\$6.99 <i>(\$9.15 Inclusive)</i></p> <p>\$6.99 <i>(\$9.15 Inclusive)</i></p> <p>\$6.99 <i>(\$9.15 Inclusive)</i></p>

<p>PASTA COURSE (Optional - Priced per person)</p>	
<p>FAMILY STYLE</p>	
<ul style="list-style-type: none"> - Penne with Red, Rose or White Sauce - Cheese Tortellini with Alfredo Sauce - Squash Filled Agnolatti with Pumpkin Alfredo - Meatballs and Sausage 	<p>\$1.99 <i>(\$2.60 Inclusive)</i></p> <p>\$4.99 <i>(\$6.53 Inclusive)</i></p> <p>\$3.49 <i>(\$4.57 Inclusive)</i></p> <p>\$2.99 <i>(\$3.91 Inclusive)</i></p>
<p>INDIVIDUAL PLATES</p>	
<ul style="list-style-type: none"> - Vegetarian or Meat Lasagna - 1 Cheese and 1 Meat Cannelloni - Jumbo Stuffed Shells with Tomato Sauce 	<p>\$6.99 <i>(\$9.15 Inclusive)</i></p> <p>\$6.99 <i>(\$9.15 Inclusive)</i></p> <p>\$6.99 <i>(\$9.15 Inclusive)</i></p>

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

LEGENDS PRESIDENTIAL BUFFET FEAST

(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

Marinated Greek Salad with Feta

Seafood Salad with Fruit and Melon

Assorted Relish Bowls

Pickles, Onions, Peppers and Olives

Roasted Red and Yellow Peppers

Decorated Salmon Platter

Stuffed Baby Lobsters

Assorted Shellfish Display

Seasonal Steamed Vegetables

Parsley New Potatoes

Wild Rice Pilaf

Oriental Chicken Stir Fry

Vegetarian Lasagna

Pasta Carbonara

Meatballs and Sausage with Chef's Italian Sauce

Carved Prime Rib of Beef Au Jus

Chef's Decent Dessert Display

Assorted Cheesecakes and Pies

Triple Chocolate Mousse Cake

Strawberry Shortcake

Assorted Squares and Mini Tarts

Seasonal Fruit Flambé with Apricot Ricotta Crepes

Or

Cherries Jubilee Flambe with Vanilla Ice Cream

Freshly Brewed Special Blend or Decaffeinated Coffee or Specialty Tea

\$51.40 per person (\$66.00 Inclusive)

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

BATTLEFIELD DINNER BUFFET

(Minimum of 50 Guests)

A Selection of Freshly Baked Breads and Butter

Tossed Garden Greens Salad
with a Variety of Dressings

Creamy Cole Slaw
Marinated Greek Salad
Caesar Salad
Seafood and Melon Medley

Assorted Relish Bowls
Pickles, Onions, Peppers and Olives

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 Roast Prime Rib of Beef Au Jus

Assorted Cheese Cakes
Seasonal Fruit Pies
Assorted Mini Tarts and Squares

Home Made Bread Pudding
With Warm Bourbon Sauce

Freshly Brewed Special Blend or Decaffeinated Coffee or Tea

\$42.83 per person (\$55.00 Inclusive)

Prices subject to PST, GST & Gratuity.
Number of Guests must be guaranteed 5 business days prior (see Page 2).

GREY COAT
CHICKEN & RIBS BUFFET DINNER

(Minimum of 50 Guests)

A Selection of Freshly Baked Breads and Butter

Tossed Garden Greens Salad
with Assorted Dressings

Creamy Coleslaw
Marinated Greek Salad
Caesar Salad
Seafood and Melon Medley

Assorted Relishes Bowls
Pickles, Onions, Peppers and Olives

Seasonal Steamed Vegetables
Roasted New Potatoes
Penne Pasta with Chef's Italian Sauce
Meatballs and Sausage

Succulent Barbeque Ribs
Oven Roasted Chicken

Assorted Pies, Cakes and Squares

Homemade Apple Crisp
With Whipped Topping

Freshly Brewed Special Blend or Decaffeinated Coffee or Tea

\$35.04 per person *(\$45.00 Inclusive)*

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

BRIGADIER GENERAL'S **CHICKEN AND PASTA BUFFET**

(Minimum of 50 Guests)

Freshly Baked Rolls and Butter

Tossed Baby Greens Salad with Assorted Dressings

Caesar Salad

Marinated Greek Salad

Chef's Choice Additional Seasonal Salad

Assorted Relish Bowls

Pickles, Onions, Peppers and Olives

Penne Pasta with Chef's Italian Sauce

Bowtie Pasta and Seafood with Oil and Garlic Butter

Freshly Steamed Seasonal Vegetables

Meatballs in Marinara Sauce

Hot Sausage with Sauteed Peppers and Onions

Oven Roasted Chicken

Chef's Dessert Table Featuring Chocolate Mousse

Assorted Pies and Squares

Homemade Apple Crisp with Whipped Topping

Served Coffee, Decaf and Tea

\$31.15 per person (\$40.00 Inclusive)

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

BUFFET ENHANCEMENTS

(Priced per person)(Inclusive of Taxes and Gratuity)

SALADS	SUBSTITUTE	ADDITION
Caesar	\$0.50	\$1.50
Waldorf with Chicken	\$0.75	\$2.25
Chilled Asparagus with Blue Cheese	\$0.75	\$2.25
Marinated Seafood Medley	\$1.00	\$3.00
Black Forest Ham & Cheese with Honey Dijon	\$0.50	\$1.50
Grilled Vegetable Salad	\$0.50	\$1.50
Decorated Whole Salmon & Poached Darnes	\$1.50	\$4.50
Chilled Stuffed Baby Lobsters	-----	\$11.50

HOT ENTRÉES	SUBSTITUTE	ADDITION
Seafood Newburg	\$1.00	\$3.00
Cheese & Meat Cannelloni	\$1.25	\$3.75
Vegetable or Meat Lasagna	\$1.25	\$3.75
Boneless Chicken Breast	\$1.25	\$3.75
Breaded Veal Cutlet	\$1.25	\$3.75
Gourmet Pastas	\$0.75	\$2.25
Szechwan Chicken or Beef Stir Fry	\$1.00	\$3.00
Buffalo Style Chicken Wings	\$1.25	\$3.75
Pork Tenderloin with Wild Mushroom Ragout	\$1.25	\$3.75
Curried Lamb Loin	\$1.25	\$3.75
Shrimp & Scallops in Lemon Butter	\$1.50	\$4.50
Beef Bourguignon	\$1.25	\$3.75

DESSERTS	SUBSTITUTE	ADDITION
Assorted French Pastries	\$0.75	\$2.25
Individual Trifle	\$0.50	\$1.50
Individual Mousse	\$0.50	\$1.50
Specialty Cakes	\$0.75	\$2.25
Gourmet Cheese Cakes	\$0.75	\$2.25
Crème Brulee	\$1.25	\$3.75
Crepe Flambé	\$2.00	\$6.00
Tiramisu	\$0.50	\$1.50
Warm Berry Cobbler	\$0.50	\$1.50

Prices **INCLUSIVE** of PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

AFTER GLOW

Cheese and Cracker Board

A fine selection of Canadian Cheese, Crackers and Flatbreads

\$7.59 per serving* (\$9.75 Inclusive)

Garden Vegetables

Broccoli, Cauliflower, Carrots, Celery, Mushrooms, Zucchini, Cherry Tomatoes, and Peppers

Served with a Variety of Dips

\$5.96 per serving* (\$7.65 Inclusive)

Sandwich Board

Roast Beef, Black Forest Ham, Roast Turkey. Egg Salad, Tuna Salad

Served on a Variety of Breads and Wraps

\$7.98 per person (\$10.25 Inclusive)

Pizza Al Fresco

Cheese with Pepperoni, Hawaiian (Ham and Pineapple), Vegetable or Bianco

\$28.04 each (\$36.00 Inclusive)

Strawberry Pineapple Tree

Small	Medium	Large
<i>Minimum 40 pce</i>	<i>Minimum 100 pce</i>	<i>Minimum 200 pce</i>
\$36.02	\$90.22	\$180.48

Array of Fresh Fruit

Honeydew Melon, Cantaloupe, Strawberries, Orange Sections, Pineapple, and Grapes

Accompanied by Strawberry Yogurt Dressing

\$5.96 per serving* (\$7.65 Inclusive)

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

\$120.32 (\$154.50 Inclusive)

Assorted Sweet Tray

Mini Fruit Tarts, Squares and Brownies

\$6.42 per serving* (\$8.25 Inclusive)

Beverages

Fresh Brewed Special Blend or Decaffeinated Coffee or Tea

\$13.99 per 12-cup pot (\$18.00 Inclusive)

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

Prices subject to PST, GST & Gratuity

BAR ARRANGEMENTS

Brand Selection is subject to substitution without notice.

Bartender Fee – \$25.00 per hour / minimum of 4 hours – Applies only when specialty beverage sales are less than \$500.00

PREMIUM BAR

Spirit (28ml)

Skyy Vodka, Captain Morgan White Rum **\$4.21** *(\$5.50 Inclusive)*
V.O. Canadian Whisky, J & B Scotch
Beefeater Gin, Jack Daniels, Red and White Vermouth

Domestic Beer (Bottle)

Molson Canadian, Coors Light, Molson Export **\$4.21** *(\$5.50 Inclusive)*
Labatt Blue

Wine

“Legends” House Pour (750ml Bottle) **\$22.94** *(\$30.00 Inclusive)*
(5.5 oz. Glass) **\$4.97** *(\$6.50 Inclusive)*

Soft Drinks

Fountain Pop, Assorted Juices and Bottled Water **\$1.95** *(\$2.50 Inclusive)*

TOP-SHELF BAR Available Upon Request – to be arranged prior to event

Spirits (28ml)

Grey Goose Vodka, Appleton Estates Amber Rum **\$4.97** *(\$6.50 Inclusive)*
Crown Royal Canadian Whisky, Chivas Regal Scotch
Bombay Sapphire Gin, Jim Beam Bourbon, Red and White Vermouth

Imported Beer (Bottle)

Corona, Heineken **\$4.97** *(\$6.50 Inclusive)*

LIQUEURS (28ml) Available Upon Request – to be arranged prior to event

Amaretto, Bailey’s Irish Cream, Cointreau, Drambuie **\$4.40** *(\$5.75 Inclusive)*
Frangelico, Kahlua, Sambuca, Peppermint Schnapps
Southern Comfort, Stock ’84 Brandy, Tia Maria

Grand Marnier, Courvoissier Cognac V.S.O.P. **\$4.97** *(\$6.50 Inclusive)*
Sauza Silver Tequila, Jose Cuervo Gold Tequila

Remy Martin V.S.O.P. Cognac **\$5.73** *(\$7.50 Inclusive)*
Glenfiddich Single Malt Scotch

Legends’ Wine List features a fine selection of Niagara V.Q.A. Wines.

We would be pleased to arrange a special order to meet your needs.

Prices subject to PST, GST & Gratuity

SPECIALTY BARS

(Available Upon Request prior to the event)

Bartender Fee – \$25.00 per hour / minimum of 4 hours – Applies when specialty beverage sales are less than \$500.00.

MARTINI BAR

Impress your Guests by offering the hottest cocktails on the social scene – MARTINIS!

The Bunker

Cosmopolitan

The Gimme

Sour Apple Martini

The Big Drive

Manhattan

The Birdie

Chocolate Martini

The Splash

Island Martini

The Eagle

Classic Martini

\$5.73 (\$7.50 Inclusive)

SINGLE MALT SCOTCH BAR

Nothing makes a traditional day of golf complete quite like finishing off with a fine scotch!

The Classic Malts of Scotland (28mL)

Glenkinchie (Lowland 10 years old) – *Sweetly aromatic, smooth taste. Hint of dryness.*

Dalwhinnie (Highland 15 years old) – *Gentle, delicate with a heathery honey finish.*

Cragganmore (Speyside 12 Years old) – *Firm body with malty, smoky finish.*

Talisker (Skye 10 years old) – *Sea aroma with smokiness. Lingering peaty taste.*

Lagavulin (Islay 16 years old) – *Powerful and robust, smoky, peaty taste. Dry finish.*

\$6.88 (\$9.00 Inclusive)

Oban (West Highland 14 years old) – *Delicate peaty aroma. Full-bodied yet mellow finish.*

\$7.45 (\$9.75 Inclusive)

HAND-ROLLED CIGARS

Watch as your cigar is hand-rolled right in front of you!
Several price levels of cigars are available to choose from.
Private Label cigars can also be arranged prior to the event.

Please inquire about package pricing.

Prices subject to PST, GST & Gratuity.

LEGENDS ON THE NIAGARA

- *Wine List* -

House Pour

JACKSON-TRIGGS PROPRIETORS' EDITION

Chardonnay Cab Franc/Cab Sauv

\$22.94 per Bottle (\$30.00 Inclusive)

NIAGARA WHITES

Inniskillin *Riesling* (2005)

Creekside *Pinot Gris* (2004)

Cave Springs *Un-Oaked Chardonnay* (2004)

Vineland Estates *Sauvignon Blanc* (2003)

\$28.29 per Bottle (\$37.00 Inclusive)

NIAGARA REDS

Inniskillin *Pinot Noir* (2004)

Creekside *Shiraz* (2004)

Chateau des Charmes *Gamay Noir* (2004)

Strewn *Merlot* (2004)

\$28.29 per Bottle (\$37.00 Inclusive)

INTERNATIONAL SELECTIONS

Sutter Home *White Zinfandel* (U.S.A.)

Black Opal *Cabernet Sauvignon* (Australia)

Ruffino *Chianti* (Italy)

\$29.82 per Bottle (\$39.00 Inclusive)

Legends Feature – V.Q.A

MIKE WEIR ESTATE WINERY

Chardonnay Cabernet Merlot

\$35.17 per Bottle (\$46.00 Inclusive)

Brand Selection and Price are subject to substitution without notice.

Prices subject to PST, GST & Gratuity.

BANQUET FACILITIES
AT
NIAGARA PARKS RESTAURANTS

Queen Victoria Place – Edgewaters Restaurant

(905) 356-2217

Fax (905) 356-0334

E-mail: vprest@niagaraparks.com

Table Rock Restaurant - Elements

(905) 354-3631

Fax (905) 354-5573

E-mail: trrest@niagaraparks.com

Queenston Heights Restaurant

(905) 262-4274

Fax (905) 262-5557

E-mail: qhrest@niagaraparks.com

Whirlpool Restaurant

(905) 356-7221

Fax (905) 356-7273

E-mail: wpgcrest@niagaraparks.com

Legends on the Niagara

(905) 295-9595

1-866-465-3642

Fax (905) 295-2244

E-mail: legends@niagaraparks.com

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