

NIAGARA PARKS



FLORAL  
SHOWHOUSE

&

ROSE GARDEN

*Reception Menu*

2009

1/8/09

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**THE NIAGARA PARKS COMMISSION**  
**GREENHOUSE & ARTIST 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 G.S.T., Provincial Sales Tax, or Gratuities.

**GUARANTEES**

Our Restaurant Management will call no later than 12:00 noon, two business days prior to your function, to obtain a guaranteed number of attendees. Should your function take place on a Monday or Tuesday, our Restaurant Manager will call to receive your guarantee no later than 12:00 noon on the preceding Friday. 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.

**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**.....(905) 262-4274  
Fax (905) 262-5557  
E-Mail Address: [qhrest@niagaraparks.com](mailto:qhrest@niagaraparks.com)

**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



## • RECEPTION DISPLAYS •

<b>Canadian Cheese Display</b> \$6.95 per guest	A fine selection of Canadian Cheeses Assorted Biscuits, Artisan Breads and Fresh Fruit
<b>An Array of Fresh Fruit</b> \$5.95 per guest	Honeydew Melon, Cantaloupe, Strawberries Kiwi Fruit, Orange Sections, Pineapple, Grapes and Seasonal Fruits, accompanied by Strawberry Yogurt Dressing
<b>Garden Vegetables with Dressing</b> \$5.75 per guest	Broccoli, Cauliflower, Carrots, Celery, Mushrooms Zucchini, Tomatoes, Peppers, Spring Onions and Radishes served with Dill and Sour Cream Dip
<b>Pineapple Tree with Black Tiger Shrimp</b> \$300.00 (for 100 pcs.)	A Pineapple Palm Tree filled with Iced Jumbo Shrimp served with Cocktail Sauce and Dijon Mayonnaise
<b>Pineapple Tree with Strawberries</b> \$36.00 per dozen	A Pineapple Palm Tree filled with Chocolate-Dipped Strawberries
<b>Deluxe Dessert Table</b> \$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
<b>The Sandwich Board</b> \$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
<b>Assorted Open Faced Sandwiches</b> \$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
<b>Assorted Sushi Platter</b> \$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**



# Caribbean Reception

(Minimum Guest Requirement - 100 persons)

## "COLD SELECTIONS ON THE BEACH"

Vegetables with Guacamole Dip

Baby Shrimp and Papaya Stuffed Cucumber  
Caribbean Cheese and Vegetables in a Tomato Tortilla  
Puerto Rican Cured Ham with Mango on Toast Points  
Smoked Tuna and Chile Cream Cheese  
Rock Lobster Tartelettes with Papaya Mayonnaise  
Fresh Shucked Oysters with Lime and Hot Sauce

## "HOT SELECTIONS"

Jamaican Jerk Chicken Brochettes  
Cuban Curried Pork Pie with Honey Mustard Dip  
"Stamp and Go" Jamaican Cod Fish Fritters  
Spicy Dominican Beef and Pepper Kebabs  
Fried Plantains Wrapped in Bacon  
Sautéed Shrimps in Ginger Lime Butter  
Chorizo Sausage and Black Beans Quesadillas

## "CARVING STATION"

Roast Prime Rib of Beef on Whole Wheat Rolls  
with Pineapple Horseradish  
Smoked Porkloin on Poppyseed Rolls with Mango Mustard Sauce

## "DESSERTS"

Tropical Fresh Fruit Pyramid	Tropical Fruit Tarts
Planters Coffee Rum Cake	Pineapple Fritters
Coconut Squares	Pecan Squares
Banana Cream Puffs	Cuban Rum Balls

*Banana and Pineapple Flambe with Vanilla Ice Cream*

**\$62.00 per person**





# MARDI GRAS RECEPTION

(Minimum Guest Requirement - 100 persons)

## ~ Cold Selections ~

- Vegetables with Roasted Red Pepper Dip
- Fresh Oysters on the Half shell with Lemon and Hot Sauce
- Jack Cheese and Vegetables in a Tomato Wrap
- Curried Rock Lobster Tartelettes
- Alligator and Cream Cheese filled Cucumber Cups
- Gulf Crab Salad in Corn Cup
- Louisiana Cured Ham and Melon

## ~ Hot Selections ~

### "JAMBALAYA"

(Chorizo Sausage, Ham, Mussels, Chicken, Shrimp Onions, Peppers)  
and Spicy Tomato Rice

- Cayenne Cheese Straws
- Cajun Chicken Skewers with Garlic Cucumber Dip
- Creole Catfish Fritters
- Blackened Beef and Bell Pepper Brochette
- Garlic Smoked Sausage with Grain Mustard Dip
- Barbecued Pork Skewers
- Mini Black Jack Burgers Creole

## ~ Carving Station ~

Cajun Rubbed Prime Rib of Beef on Sour Dough Roll  
*with Apple Horseradish Cream*

Louisiana Smoked Porkloin on Poppyseed Roll  
*with Honey Mustard Sauce*

## ~ Desserts ~

Brennan's Banana Foster Flambe  
*with Vanilla Bean Ice Cream*  
Chocolate Pecan Pie Squares

Bittersweet Chocolate Cake  
  
Praline Cheesecake

Assorted Bourbon Street Pastries, Squares and Tartelettes  
Fresh Fruit Pyramid

**\$62.00 per person**



**• HOST / CASH BAR ARRANGEMENTS •**

*Prices quoted are in Canadian Funds and are Subject to P.S.T., G.S.T. and Gratuity*

Premium "House" Spirits 29 ml. . . . .	\$4.39
Premium "Select" Spirits 29 ml. . . . .	\$5.35
Domestic Beer . . . . .	\$4.39
Imported Beer . . . . .	\$4.97
Draft Beer 400 ml. . . . .	\$4.39
Wine 170 ml Glass. . . . .	\$5.74
Wine 750 ml Bottle. . . . .	\$24.47

(A copy of our V.Q.A. wine list is available upon request)

### Liqueurs

Amaretto, Baileys, Sambuca Frangelico, Kahlua. . . . .	\$4.39
Chivas, Grand Marnier Courvoisier V.S.O.P., Remy Martin V.S.O.P.. . . . .	\$5.35

### Non-alcoholic Beverages

Soft Drinks, Juice, Mineral/Spring Water (Bottle). . . . .	\$2.33
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**Host Bar Prices are based on actual consumption.**

***\*\*Should Bar Sales not exceed \$500.00 net, the cost of the Bartender\*\*  
will be \$25.00 per hour - minimum 4 hours***

In serving Alcoholic Beverages our Service Staff will work in accordance to  
the Ontario Liquor Laws