



THE
BROCK

NIAGARA FALLS - FALLSVIEW

TAPESTRY COLLECTION

by Hilton™

Holiday Menu
2025

timeless flavours, heartfelt gatherings





Holiday Menu 2025

Plated Dinner	3
Buffet Dinner	6
Children's Menu	8
Beverages	9

Welcome to The Brock

Welcome to an unforgettable dining experience, where every dish is crafted with care and inspired by the timeless traditions of fine cuisine. Our catering menus offer a delightful blend of classic flavors and seasonal ingredients, carefully designed to elevate any occasion. Whether for an intimate gathering or a grand celebration, our expertly prepared offerings promise to create lasting memories, infused with the warmth and charm of our hotel's heritage.

All prices are in Canadian funds and subject to service charge (18%) and HST (Harmonized Sales Tax of 13%). Items on list may be substituted for comparable choice and price if unavailable. Prices & selections may change without notice. Menu valid until December 2025.



The Brock Niagara Falls - Fallsview
P.O. Box 1012, 5685 Falls Avenue
Niagara Falls, ON L2E 6W7

T: 905-374-4444
E: sales@niagarafallshotels.com
thebrockhotel.com



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Holiday Plated Dinner

All plated meals include one choice of soup or salad, one choice of entrée and one choice of dessert.
Assorted Dinner Rolls and Coffee / Tea included. Soup or salad course may be added for an additional \$8 per person.

Soups:

SMOKED TOMATO BISQUE

Grana padano mousse, focaccia crostini

CARMALIZED ONION & ROASTED PARSNIP VELOUTE

Pear, celery root, and pumpkin seeds

THAI RED CURRY SCENTED BUTTERNUT SQUASH SOUP

Whipped coconut cream

ROASTED SWEET POTATO AND APPLE BISQUE

Apple and sage fritter

Salads:

BABY KALE AND ROMAINE HEART "CAESAR"

Grana padano, smoked bacon, hand torn focaccia,
eggless caesar vinaigrette

ENDIVE AND ARUGULA SALAD

Crumbled feta, goji berries, toasted pistachios,
roasted shallot and raspberry vinaigrette

YOUNG LETTUCE BUNDLE

Cucumber ribbon, grape tomato, sweet potato
"hay" Niagara peach champagne vinaigrette

ROASTED AUTUMN VEGETABLES WITH WINTER GREENS

Goat cheese, pumpkin seeds, dried fruit,
balsamic reduction, pomegranate vinaigrette



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Entrées:

NIAGARA PEACH GLAZED CHICKEN SUPREME | \$59
Roasted root vegetables, lemongrass scented potato gratin, reduced cranberry chicken jus

STUFFED AND BASTED ½ CHICKEN | \$63
Pine nuts, sultana, olive, pecorino, and sun dried tomato stuffing, roasted garlic mash, seasonal vegetables, lemon jus

THYME SEARED ATLANTIC SALMON | \$62
Fingerling potato and winter vegetable fricassee
brandy scented lobster butter

**PAN SEARED RAINBOW TROUT WITH
PUTTANESCA SALSA** | \$61
Ricotta "gnudi" roasted vegetables, lemon butter sauce

**TURKEY PREPARED TWO WAYS, CONFIT OF LEG,
SOUS VIDE BREAST** | \$65

Roasted garlic and dried fruit bread "pudding" Yukon gold potato mousse. Maple roasted vegetables, cranberry orange chutney, and turkey pan reduction

GOAT CHEESE CRUSTED BEEF TENDERLOIN | \$73
Caramelized shallot and mushrooms, truffle scented Yukon golds, balsamic jus

**SLOW ROASTED AAA PRIME RIB RUBBED WITH
ROSEMARY AND GARLIC** | \$72
Yorkshire pudding, seasonal vegetables, rosemary roasted garlic mashed potato, red wine jus

**SWEET POTATO & GARBANZO BEAN
CANNELLONI** | \$59
White truffle, wilted winter greens, goat cheese



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Desserts:

STICKY TOFFEE PUDDING

Butterscotch sauce, whipped cream

CHOCOLATE FLOURLESS TORTE

Raspberry sauce, peppermint anglaise

WHIPPED PUMPKIN CHEESECAKE

Orange scented cranberry, gingersnap crunch

EGGNOG CRÈME CARAMEL

Whipped cream, fresh berries



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Holiday Buffet Dinner

\$62.95 per person | Minimum 40 people | Served with freshly brewed coffee, decaffeinated and tea.
Our buffets are an exquisite array of artfully curated dishes, offering a perfect balance of timeless flavors and fresh, seasonal ingredients.

The Noble Feast:

COLD DISHES

Tossed green salad with dressings
German potato salad
Pasta salad with feta cheese
Marinated vegetable salad
Domestic cheese board with soft and firm selections,
crostini, crackers and condiments

HOT DISHES

Penne arrabbiata, roasted red peppers, house made
tomato sauce, with chili's and cheese
Add meatballs and Italian sausage \$3.00 per person
Roasted winter vegetable medley
Yukon gold mashed potatoes
Sliced grain fed turkey with gravy
Sage scented bread stuffing
Basil scented atlantic salmon, lemon butter sauce
Rosemary roasted AAA angus sirloin,
forest mushroom and caramelized onion jus

CHEF'S FESTIVE DESSERT TABLE

Pecan and pumpkin pies
Apple blossoms
Bits, bites and tarts



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The Royal Feast:

COLD DISHES

Seasonal green salad with dressings
Bavarian potato salad
Tri-Coloured fusilli with genoa salami
Tomato and bocconcini salad
Smoked fish and seafood display with capers, red onion, and lemon

HOT DISHES

Steamed vegetable medley
Thyme scented parisienne potatoes
Tortellini with sun dried tomato cream sauce
Atlantic sole paupiette with lemongrass lobster cream
Grain fed turkey with gravy
Sage scented stuffing
Roast striploin with smoky bacon sauce and pearl onions

CHEF'S FESTIVE DESSERT TABLE

Deluxe cakes and pies
Bits, bites and tarts



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Children's Holiday Menu

\$25.95 per person | Served with soft drinks and juice.

Charming plates of nutrient-packed, tasty creations designed to delight young palates.

STARTER

Garden vegetables and ranch dressing

CHOICE OF TWO ENTRÉES

Chicken fingers and french fries

Hot dog and french fries

Pizza and cheesy garlic bread

DESSERT

Holiday cookies and squares



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Host Bar

Host bar prices are subject to applicable taxes and service charges. If consumption is less than \$500 before taxes per bar, the cost of each bartender when applicable will be \$30 per hour (minimum 3 hours).

LIQUOR | 1 OZ. POUR

Standard selections | \$8

Liqueurs | \$9

Premium liqueurs and liquors | \$12

WINE

House red or white wine | \$9 per glass

House red or white wine | \$43 per bottle

BEER

Domestic beer | \$8

Imported beer | \$9

NON-ALCOHOLIC

Soft drinks | \$4

Fruit juices | \$5

Mineral water | \$5

Bottled water | \$4

PUNCH | 50 SERVINGS

Non alcoholic | \$75

Alcoholic made with white wine | \$120

Alcoholic made with rum/vodka | \$140



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Cash Bar

Cash bar prices are inclusive of taxes and service charges. If consumption is less than \$500 before taxes per bar, the cost of each bartender when applicable will be \$30 per hour (minimum 3 hours).

LIQUOR | 1 OZ. POUR

Standard selections | \$10.75

Liqueurs | \$12

Premium liqueurs and liquors | \$16

WINE

House red or white wine | \$12 per glass

House red or white wine | \$57.50 per bottle

BEER

Domestic beer | \$10.75

Imported beer | \$12

NON-ALCOHOLIC

Soft drinks | \$5.50

Fruit juices | \$6.75

Mineral water | \$6.75

Bottled water | \$5.50



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Wine List

Discover a refined selection of exquisite wines, thoughtfully curated to offer a diverse array of flavors and styles. From bold reds to crisp whites, each bottle represents the art of winemaking, elevating your dining experience with the perfect pairing for every palate.

White Wine

**JACKSON TRIGGS RESERVE NIAGARA SAUVIGNON
BLANC** (NIAGARA VQA) | \$43

INNISKILLIN NIAGARA ESTATE PINOT GRIGIO
(VQA) | \$46

PELLER FAMILY SELECT CHARDONNAY
(ONTARIO) | \$48

INNISKILLIN NIAGARA ESTATE REISLING
(VQA) | \$43

Red Wine

**JACKSON TRIGGS RESERVE CABERNET
SAUVIGNON CABERNET FRANC**
(NIAGARA VQA) | \$43

JACKSON TRIGGS RESERVE MERLOT
(NIAGARA VQA) | \$45

PELLER FAMILY SELECT CABERNET MERLOT
(ONTARIO) | \$54

TOM GORE CABERNET SAUVIGNON
(VQA) | \$64

Sparkling

PRESIDENT SEMI-DRY WHITE CUVÉE
(ONTARIO) | \$45

**JACKSON TRIGGS PROPRIETORS RESERVE
METHODE CUVE CLOSE** (ONTARIO) | \$49

PALMER BRUT RESERVE CHAMPAGNE
(REIMS, FRANCE) | \$199

Rosé

SAINTLY ROSÉ (NIAGARA VQA) | \$48