

GROUP MENU 2024

For more information please contact Niagara Brewing Company Sales at 905.374.4444 ext. 4225 or email sales@niagarafallshotels.com



*All pricing quoted in Canadian currency. Menu pricing is subject to 18% Service Charge and 13% Harmonized Sales Tax on all goods and services.



TABLE SNACKS

SERVES 6 - 8 PPL / \$30

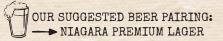
PRETZEI BTTES

rock salt seasoned, served with our triple grain mustard

OUR SUGGESTED BEER PAIRING: ► BEERDEVIL IPA

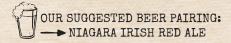
TORTILLA CHIPS & GUAC

hand mashed avocado, fresh lime, cilantro, garlic and jalapenos served with house made pico de gallo



KFTTIF (HTPS

with Niagara Irish Red Ale infused spicy garlic aioli



DELUXE DISPLAYS

SERVES 6-8 PPL / \$80 PER PLATTER

ARTISAN CHEESE BOARD

3 locally sourced cheeses, artisan crackers, crostini, toasted walnuts, dried fruit, seasonal compote

OUR SUGGESTED BEER PAIRING: NIAGARA PREMIUM LAGER

MUNCHIE PLATTER 10 WINGS, 10 CHICKEN FINGERS, 10 POPPERS AND 10 7UCCHTNT BTTES served with carrots, celery and blue cheese dressing

BROASTED CHICKEN WINGS tossed in medium Buffalo sauce and Premium Lager BBQ sauce

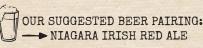
BROASTED CHICKEN TENDERS served with plum sauce and our Premium Lager BBQ sauce

JALAPENO POPPERS AND BREADED ZUCCHINI BITES served with Niagara Irish Red Ale infused spicy garlic aioli

OUR SUGGESTED BEER PAIRING: ► NIAGARA PREMIUM LAGER

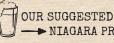
NIAGARA CHARCUTERIE BOARD

Pingue prosciutto, hot soppressata, capicola, and cured sausage, toasted crostini, raw fermented vegetables, pickled giardiniera and jalapeno Beerdevil IPA hummus



VEGGIE CRUNCH AND MUNCH

fresh seasonal vegetables served with crostini and jalapeno Beerdevil IPA hummus dip



OUR SUGGESTED BEER PAIRING: NIAGARA PREMIUM LAGER

SEASONAL FRESH FRUIT

served with our housemade strawberry compote

OUR SUGGESTED BEER PAIRING: ► HONEYMOON PEACH RADLER

HEARTY PLATTERS

SERVES 6 - 8 PPL (APPROX. 1/2 SANDWICH PER PERSON & 1.5 SLIDERS PER PERSON) \$80 PER PLATTER

SANDWICH TRIO

GERMAN BRATWURST SAUSAGE

served with Niagara Irish Red Ale braised sauerkraut, caramelized onions, sweet tomato jam, on a fresh Calabrese bun

CLASSIC CHICKEN SANDWICH

broasted chicken breast topped with sautéed mushrooms, bell peppers and sweet onions with Niagara Irish Red Ale Infused spicy garlic aioli

BUFFALO CHICKEN SANDWICH

broasted chicken breast, tossed in Northern Heat hot sauce. served with chunky blue cheese, baby arugula and pico de

OUR SUGGESTED BEER PAIRING: —— BEERDEVIL IPA

SLIDER TRIO

BBQ PULLED PORK

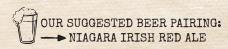
simmered in our Premium Lager infused BBQ sauce, topped with aged cheddar and onion crisps

SEARED BEEF MEATBALL SLIDERS

simmered in house made marinara sauce, topped with shaved parmesan and baby arugula, on a brioche bun

EGGPLANT PARMESAN

roasted red peppers, marinara, basil and arugula



ADD ONS

BEER TASTING FLIGHT \$16 PER PERSON

SAMPLE 4 OF OUR BEERS ON TAP

BREW TOURS & TASTINGS MAX. 20 PPL PER TOUR / \$20 PER PERSON

INDULGE IN NIAGARA'S BREWERY SCENE

Take a tour and learn about the history and mechanics of making locally craft brewed beer and the operations that make up Niagara's pub scene. You will get a chance to sample our locally craft brews, such as our popular Irish Red Ale, Beerdevil IPA, Honeymoon Peach Radler and our Niagara Premium Lager.

OUR BEERS

HONEYMOON PEACH RADLER

12oz \$9.50 | 16oz \$12.50 3.5% ALC./ 3 IBU

A refreshing take on a German session beer featuring a pleasant Niagara peach finish.

NIAGARA PREMIUM LAGER

120z \$9.50 | 160z \$12.50 4.5% ALC./ 20 IBU

An award winning, clean-drinking, medium-bodied brew.

NIAGARA IRISH RED ALE

1202 \$9.50 | 1602 \$12.50

5% ALC./ 28 IBU

A versatile ale featuring a blend of caramel and malt sweetness capped off by a clean bitterness.

BEERDEVIL IPA

120z \$9.50 | 160z \$12.50

6.5% ALC./ 62 IBU

A traditional British IPA with earthy

tones; a well balanced brew with a strong malt foundation supporting a hoppy finish.

ROTATING TAPS

Our rotating taps feature specially crafted brews that showcase local and seasonal ingredients selected by our Brewmaster. Ask your server about our rotating brews.

NOT BEER BUT IF YOU MUST.

WINE

6oz GLASS \$12.00 9oz GLASS \$15.00 BOTTLE \$40.00

Inniskillin VQA Pinot Noir Rose Inniskillin Pinot Grigio Megalomaniac Homegrown Riesling Open Merlot Jackson-Triggs Cabernet Shiraz

(473ml) \$11.00 Shiny Apple Cider

SELTZERS

(355ml) \$11.00

Lavender Lemon Seltzer

LIQUORS

(loz) \$10.50

Captain Morgan White & Spiced Rum Johnny Walker Red Scotch Smirnoff Vodka Tanqueray Gin Sauza Tequila

PREMIUM LIQUORS

(1oz)

Johnny Walker Black Scotch	\$12.50
Grey Goose Vodka	\$12.50
Wayne Gretzky Small Cask Rye	\$12.50
Patron Tequila	\$13.50

MIXED DRINKS

CUSTOM COCKTAILS

(2oz) \$17.00

RHUBARB LEMONADE strawberry rhubarb compote, vodka, lemonade, dillon's small batch distillery rhubarb bitters

CAESAR, A CANADIAN CLASSIC! vodka, clamato juice, tabasco, worcestershire sauce with a celery salt rim

NON - ALCOHOLIC BEVERAGES