

# 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

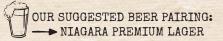
## PRETZEI BTTES

rock salt seasoned, served with our triple grain mustard

OUR SUGGESTED BEER PAIRING: ► BEERDEVIL IPA

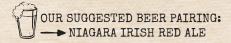
### TORTILLA CHIPS & GUAC

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

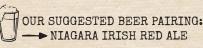
BROASTED CHICKEN TENDERS served with plum sauce and our Premium Lager BBQ sauce

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

OUR SUGGESTED BEER PAIRING: ► NIAGARA PREMIUM LAGER

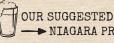
# NIAGARA CHARCUTERIE BOARD

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

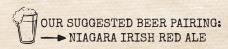
simmered in our Premium Lager infused BBQ sauce, topped with aged cheddar and onion crisps

#### 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