



---

# CATERING MENU 2021

---

For more information please contact  
Niagara Brewing Company Sales at  
905.374.4446 ext. 4622 or email  
[sales@niagarafallshotels.com](mailto: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.



# STATION MENU ONE

MIN. 50 PPL

---

## BUILD YOUR OWN CAESAR SALAD

Romaine lettuce, naan croutons, smoked bacon bits,  
parmesan cheese, creamy garlic dressing

## FLAT BREAD PIZZA

### MARGHERITA

tomato sauce, mozzarella, fresh basil

### PALERMO

tomato sauce, Sicilian sausage, spinach

### PIZZA BIANCA

roasted red pepper, olives, sundried tomato, Buffalo mozzarella  
with hot pepper and herbed olive oils

## 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

## BBQ KABOBS

### CHICKEN, BEEF, & VEGETABLE

marinated in our Premium Lager infused BBQ sauce

---

## DESSERT STATION UPGRADE

Satisfy your Sweet Tooth with a variety of dessert squares  
accompanied by Starbucks Coffee and Tazo Specialty Teas

# STATION MENU TWO

MIN. 50 PPL

---

## STATION ONE

### PRETZEL BITES

rock salt seasoned, with triple grain Dijon mustard and Beerdevil IPA cheese sauce

### ANDOUILLE SAUSAGES

served on a mini bun with caramelized onions, beer braised sauerkraut, hot peppers, and assorted mustards

## STATION TWO

### BAVARIAN POTATO SALAD

onions, crispy bacon, chive vinaigrette

### BBQ CHICKEN SKEWERS

### & GRILLED VEGETABLE SKEWERS

marinated in German spiced Premium Lager bbq sauce

### CHEF CARVED STRIP LOIN OF BEEF

roasted to perfection with our own blend of spices served with assorted sauces and sourdough buns

## STATION THREE

### SPINACH SALAD

radishes, red onion vinaigrette

### VEAL SCHNITZEL SLIDER

hand breaded veal with coleslaw, arugula and lemon aioli

### EGGPLANT PARMESAN SLIDER

roasted red peppers, marinara, basil and arugula

## STATION FOUR

### DESSERTS

mini apple crisp, german strudel, pumpkin pie

### AFTER DINNER BEVERAGES

brewed Starbucks regular and decaffeinated coffee and selection of tazo specialty teas

# OUR BEERS

---

## HONEYMOON PEACH RADLER

12oz | 16oz

3.5% ALC./ 3 IBU

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

## NIAGARA PREMIUM LAGER

12oz | 16oz

4.5% ALC./ 20 IBU

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

## AMBER EH! ALE

12oz | 16oz

5% ALC./ 28 IBU

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

## BEERDEVIL IPA

12oz | 16oz

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

9oz GLASS

BOTTLE

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

## CIDER

(473ml)

Shiny Apple Cider

## LIQUORS

(1oz)

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

## PREMIUM LIQUORS

(1oz)

Johnny Walker Black Scotch  
Grey Goose Vodka  
Wayne Gretzky Small Cask Rye  
Patron Tequila

## MIXED DRINKS

(1 OZ.)

## CUSTOM COCKTAILS

(2oz)

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