

NIAGARA — DISTILLERY —

GROUP MENU 2027



For more information please contact 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% HST on all goods and services.

PLATED MENU #1

SLOW SMOKING

Menu pricing does not include 18% service charge and 13% HST.

Vegan & vegetarian options available upon request.

A pre-order is required for this menu

APPETIZER

Choice of one

CAESAR SALAD

Romaine lettuce, creamy garlic caesar dressing, shaved parmesan, garlic croutons

HOUSE SALAD

Mixed greens, balsamic dressing, carrot, fried tortilla strips, red onion, tomatoes, garlic croutons

CHEF CHOICE SOUP

DESSERT

Choice of one

NANAIMO SQUARES

LEMON MACAROON SQUARES

BEVERAGES

Soft Drinks • Coffee • Tea

ENTREE

Choice of one

TEXAS SMOKED BRISKET

Two cuts of 10+hours slow smoked beef brisket served with fries and coleslaw

LOW & SLOW SMOKED PORK RIBS

Dry rubbed in our signature rub blend & caramelized with our Billy Bones classic bbq sauce served with fries and coleslaw

SMOKED MAPLE BOURBON CHICKEN

Slow smoked half chicken glazed in bourbon sauce, served with fried and roasted vegetables.

MAPLE BOURBON BUTTER GLAZED SALMON

Bourbon butter glazed salmon served with fries and roasted vegetables.

BAKED BLACK BEAN TACOS

Crispy baked tortillas served with baked beans, guacamole and pico di gallo.

ENHANCEMENTS

POUTINE • PULLED PORK • MAC N' CHEESE

PORK PIT BEANS • CORN ON THE COB

CORNBREAD

PLATED MENU #2

BBQ LOVERS

Menu pricing does not include 18% service charge and 13% HST.

Vegan & vegetarian options available upon request.

A pre-order is required for groups of over 30 people.

APPETIZER

Choice of one

CAESAR SALAD

Romaine lettuce, creamy garlic caesar dressing, shaved parmesan, garlic croutons

HOUSE SALAD

Mixed greens, balsamic dressing, carrot, fried tortilla strips, red onion, tomatoes, garlic croutons

DESSERT

Choice of one

BREAD PUDDING

BERRY CRUMBLE CAKE

BEVERAGES

Soft Drinks • Coffee • Tea

ENTREE

Choice of one

MEAT FIGHT

8 oz. burger, classic bbq sauce, monterey jack cheese, pulled pork, hay stack onions, slice of tomato served with fries

MAPLE BOURBON GLAZED SALMON

Butter-glazed salmon served with fries and roasted vegetables.

TEXAS SMOKED BRISKET

One cut of 10+hours slow smoked beef brisket served with fries and coleslaw

HALF RACK SMOKED PORK RIBS

Dry rubbed in our signature rub blend & caramelized with our Billy Bones classic bbq sauce served with fries and coleslaw

VEGGIE BURGER

Black bean burger served in a toasted sesame bun with lettuce, tomato, onion, pickles

ENHANCEMENTS

POUTINE • MAC N' CHEES • PORK PIT BEANS
CORN ON THE COB • CORNBREAD • CHEF'S SOUP

PLATED MENU #3

CLASSIC BBQ

Menu pricing does not include 18% service charge and 13% HST.
A pre-order is required for groups of over 30 people.

ENTREE

Choice of one

CLASSIC BURGER

8 oz. burger, classic BBQ sauce, leaf lettuce, onion, tomato
served with fries

PULLED PORK SANDWICH

Billy Bones honey mustard BBQ sauce, house made creamy coleslaw,
hay stack onion served with fries

BROASTED CHICKEN SANDWICH

Broasted chicken breast, Chipotle Aioli, leaf lettuce, sliced pickle, haystack onions
served with fries

CAESAR SALAD

Romaine lettuce, caesar dressing, shaved parmesan, double smoked bacon, croutons,
available with or without chicken

VEGGIE BURGER

Black bean burger served in a toasted sesame bun with lettuce, tomato, onion, pickles

DESSERT

BERRY CRUMBLE CAKE

BEVERAGES

Soft Drinks • Coffee • Tea

FOOD PLATTERS

Menu pricing does not include 18% service charge and 13% HST.
Vegetarian, vegan and dessert options available upon request.

SHARABLES

Serves 4 - 6

MAC & CHEESE BALLS
CHIPS & GUACAMOLE
CAESAR OR HOUSE SALAD

PLATTERS

CHARCUTERIE PLATTER

Freshly sliced prosciutto, capicola, and cacciatore. Accompanied by garlic crostini, raw fermented vegetables, dried and fresh fruit, pickled giardiniera and jalapeno IPA hummus.

VEGGIE PLATTER

Assorted vegetables with in-house dip

WING PLATTER

20 Broasted Check Wings with an assortment of Billy Bone's Famous Sauces, served with Celery and Carrot Sticks

FIRESIDE NACHOS

Tortilla chips, Shredded Cheese Blend, Picode Gallo, Jalapeno Peppers and Green Onion Served with Sour Cream and Salsa

MEAT PLATTER

Billy Bone's award winning slow cooked smoked ribs and texas smoke brisket

SLIDER PLATTER

Pulled pork, brisket, and bbq chicken sliders

MUNCHIE PLATTER

10 broasted wings, 10 chicken fingers, 10 pickle spears and 10 mozzarella sticks

STATION MENU #1

GAME DAY

Menu pricing does not include 18% service charge and 13% HST.
Vegan & vegetarian options available upon request.

VEGGIE PLATTER

Assorted seasonal vegetables with in house dips

FIRESIDE NACHOS

Build your own Nacho Station with sour cream, salsa, and guacamole.

WING PLATTER

Broasted wings with an assortment of Billy Bone's famous sauces

SLIDER TRIO

Pulled pork, brisket, and bbq chicken

DESSERT STATION

Cheesecake brownie squares

BEVERAGES

Soft Drinks • Coffee • Tea

ENHANCEMENTS

COLESLAW • MAC N' CHEESE

PORK PIT BEANS

CORN ON THE COB • CORNBREAD

STATION MENU #2

SOUTHERN BBQ

Menu pricing does not include 18% service charge and 13% HST.

Vegan & vegetarian options available upon request.

SALAD BAR

Mixed greens, balsamic dressing, carrot, cucumber,
red onion, tomatoes, garlic croutons

TEXAS SMOKE BRISKET

Brisket smoked for 12 hours and dry rubbed in our signature blend,
served with Billy Bones classic bbq

POUTINE STATION

Build your own poutine station, with fries, cheese curds and gravy
Make it bbq style with pulled pork for \$5⁹⁹

BILLY BONES' FAMOUS RIBS

Award winning slow cooked smoked ribs in our signature blend,
glazed in Billy Bones bbq sauce, Veggie Kabobs
Grilled Vegetables skewered and brushed with house dressing

MAPLE BOURBON BUTTER GLAZED SALMON

Grilled Salmon Glazed in our Maple Bourbon Butter

VEGGIE KABOBS

Grilled vegetables skewered and brushed with in-house dressing

DESSERT

Warm apple blossoms Cheesecake squares

BEVERAGES

Soft Drinks • Coffee • Tea

ENHANCEMENTS

PULLED PORK • CHICKEN WINGS • COLESLAW • MAC N' CHEESE
PORK PIT BEANS • CORN ON THE COB • CORNBREAD


NIAGARA
— DISTILLERY —

COCKTAIL CRAFTING



Experience a new way of meeting with our innovative cocktail or mocktail crafting sessions at Niagara Distillery! Our trained team will step by step walk you through the creation of three seasonal cocktails for you to enjoy. Learn mixology, fuel inspiration and foster connections with this new exclusive experience!

Max booking at 20 people