



# GROUP MENU 2017

For more information please contact  
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\*All pricing quoted in Canadian currency. Menu pricing is  
subject to 3.8% Promotional Fee, 15% Service Charge and  
13% Harmonized Sales Tax on all goods and services.

# TABLE SNACKS

SERVES 6-8 PPL / MAX. 50 PPL

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## WARM SOFT PRETZEL BITES

rock salt served with BEERDEVIL IPA cheese sauce  
3-cheese served with our signature marinara sauce



OUR SUGGESTED BEER PAIRING:  
→ SIGNATURE BEER FLIGHT

AND

## TORTILLA CHIPS & GUAC

hand mashed avocado, fresh lime, coriander, garlic  
and green chillies served with homemade pico de gallo

AND

## OLDE YORK KETTLE CHIPS

dusted with smokey bbq seasoning with AMBER EH!  
infused spicy aioli

# DELUXE DISPLAYS

SERVES 8-10 PPL / MAX. 50 PPL

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## ARTISAN CHEESE BOARD

devil's rock blue cheese, mountain oak gold cheddar, castello  
creamy brie and cracked black pepper & chives goat cheese  
ball, artisan crackers, crispy naan bread, toasted walnuts,  
dried fruit and seasonal compote



OUR SUGGESTED BEER PAIRING:  
→ NIAGARA PREMIUM LAGER

## NIAGARA CHARCUTERIE BOARD

pingue prosciutto, hot soppressata, capicola and cured  
sausage with toasted crostini, raw fermented vegetables,  
pickled giardiniers and sage white bean spread



OUR SUGGESTED BEER PAIRING:  
→ AMBER EH! ALE

# PARTY PLATTERS

SERVES 8-10 PPL / MAX. 50 PPL

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## VEGGIE CRUNCH & MUNCH

fresh seasonal vegetables, crispy naan bread and  
jalapeño BEERDEVIL IPA hummus dip



OUR SUGGESTED BEER PAIRING:  
→ NIAGARA PREMIUM LAGER

## FRESH FRUIT

seasonal fruit with HONEYMOON PEACH RADLER yogurt dip



OUR SUGGESTED BEER PAIRING:  
→ HONEYMOON PEACH RADLER

# HEARTY PLATTERS

SERVES 8-10 PPL (APPROX. 1/2 SANDWICH PER PERSON & 1.5 SLIDERS PER PERSON)

MAX. 50 PPL

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## SAUSAGE RABE

mild andouille sausage with garlic fried rapini and melted provolone cheese on a baguette



OUR SUGGESTED BEER PAIRING:

→ AMBER EH! ALE

## HOMEMADE MEATBALL

smothered in our signature marinara sauce, accented by baby arugula and fresh flaked parmigiana cheese on a baguette



OUR SUGGESTED BEER PAIRING:

→ BEERDEVIL IPA

## MUSHROOM CHICKEN MELT

seasoned breaded chicken breast with sautéed sweet peppers, mushrooms and caramelized onions, topped with swiss cheese and AMBER EH! infused aioli



OUR SUGGESTED BEER PAIRING:

→ NIAGARA PREMIUM LAGER

## SLIDER TRIO

### ROASTED RED PEPPER & EGGPLANT

goat cheese, basil with garlic & sage white bean spread

### ESCABECHE OF CANADIAN HADDOCK

house-made tartar sauce, mirepoix & fresh seasonal seedlings

### SEARED BEEF MEATBALL

in a marinara tomato sauce with picked arugula leaves



OUR SUGGESTED BEER PAIRING:

→ WHEAT ALE

\* FEEL FREE TO MIX AND MATCH ANY

TWO TO MAKE A COMBINATION PLATTER

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# BREW TOURS & TASTINGS

MAX. 20 PPL PER TOUR

## 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 Amber Eh, Beerdevil IPA, Honeymoon Peach Radler and our Niagara Premium Lager. All tours are capped off with a 20 oz. pint of beer.

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