

GROUP MENU 2017

For more information please contact Niagara Brewing Company Sales at 905.374.4444 ext. 4910 or email traceyc@niagarafallshotels.com



*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

WARM SOFT PRETZEL BITES

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

AND LLA 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

ARTISAN CHEESE BOARD

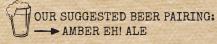
devil's rock blue cheese, mountain oak gold cheddar, castello creamy brie and cracked black pepper & chives goat cheese ball, artisan crackers, crispy naan bread, toasted walnuts, dried fruit and seasonal compote

OUR SUGGESTED BEER PAIRING: → NIAGARA PREMIUM LAGER

NIAGARA CHARCUTERIE BOARD

OUR SUGGESTED BEER PAIRING: ► SIGNATURE BEER FLIGHT

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

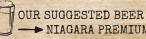


PARTY PLATTERS

SERVES 8-10 PPI / MAX 50 PPI

VEGGIE CRUNCH & MUNCH

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



OUR SUGGESTED BEER PAIRING: ► NIAGARA PREMIUM LAGER

FRFSH FRUTT

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

SAUSAGE RABE

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

JOUR 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

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



* FEEL FREE TO MIX AND MATCH ANY TWO TO MAKE A COMBINATION PLATTER

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.