



# GROUP MENU 2024

For more information please contact  
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\*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

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## PRETZEL BITES

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



OUR SUGGESTED BEER PAIRING:  
→ NIAGARA PREMIUM LAGER

## KETTLE CHIPS

with Niagara Irish Red Ale infused spicy garlic aioli



OUR SUGGESTED BEER PAIRING:  
→ NIAGARA IRISH RED ALE

# DELUXE DISPLAYS

SERVES 6-8 PPL / \$80 PER PLATTER

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## ARTISAN CHEESE BOARD

3 locally sourced cheeses, artisan crackers, crostini, toasted walnuts, dried fruit, seasonal compote



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



OUR SUGGESTED BEER PAIRING:  
→ NIAGARA IRISH RED ALE

## MUNCHIE PLATTER

10 WINGS, 10 CHICKEN FINGERS,  
10 POPPERS AND 10 ZUCCHINI BITES

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

## 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

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## 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



OUR SUGGESTED BEER PAIRING:  
→ NIAGARA IRISH RED ALE

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## ADD ONS

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### 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

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## 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

12oz \$9.50 | 16oz \$12.50

4.5% ALC./ 20 IBU

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

## NIAGARA IRISH RED ALE

12oz \$9.50 | 16oz \$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

12oz \$9.50 | 16oz \$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.

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## 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

## CIDER

(473ml) \$11.00

Shiny Apple Cider

## SELTZERS

(355ml) \$11.00

Lavender Lemon Seltzer

## LIQUORS

(1oz) \$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

(1 OZ.) \$10.50

## 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

\$5.49