



GROUP MENU 2026

For more information please contact
Niagara Brewing Company Sales at
905.374.4444 ext. 4060 or email
sales@niagarafallshotels.com



All pricing is quoted in Canadian currency, subject
to 18% Service Charge and 13% Harmonized Sales Tax.

TABLE SNACKS

SERVES 3-5 PPL / \$30

PRETZEL BITES

two portions of 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

two portions of kettle chips
with Niagara Irish Red Ale infused
spicy garlic aioli



OUR SUGGESTED BEER PAIRING:
→ NIAGARA IRISH RED ALE

DELUXE DISPLAYS

SERVES 2-4 PPL

ARTISAN CHEESE BOARD \$80

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



OUR SUGGESTED BEER PAIRING:
→ NIAGARA PREMIUM LAGER

MUNCHIE PLATTER \$75

10 WINGS, 10 CHICKEN FINGERS,
10 MOZZARELLA STICKS

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 MOZZARELLA STICKS

served with Niagara Irish Red Ale infused spicy garlic aioli



OUR SUGGESTED BEER PAIRING:
→ NIAGARA PREMIUM LAGER

ADD ONS

BEER TASTING FLIGHT \$18.50 PER PERSON

SAMPLE FOUR OF OUR SIGNATURE BEERS IN
5OZ FLIGHT GLASSES

This flight offers a diverse set of our best-selling beers, which
includes our Honeymoon Peach Radler, Niagara Lager, Niagara
Irish Red Ale and Beer Devil IPA.

NIAGARA CHARCUTERIE BOARD \$80

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

VEGGIE CRUNCH AND MUNCH \$55

fresh seasonal vegetables served with crostini
and jalapeno Beerdevil IPA hummus dip



OUR SUGGESTED BEER PAIRING:
→ NIAGARA PREMIUM LAGER

SEASONAL FRESH FRUIT \$55

served with our housemade strawberry compote



OUR SUGGESTED BEER PAIRING:
→ HONEYMOON PEACH RADLER

SLIDER TRIO \$80

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

STATION MENU #1

\$65 PER PERSON

A minimum of 40 people is required. Menu pricing does not include 18% service charge and 13% HST.
Vegan options available upon request.

CAESAR SALAD STATION

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

PRETZEL BITES

German salted pretzel bites brushed in butter, seasoned with rock salt and served with our IPA cheese sauce

TORTILLA CHIPS AND GUAC

Fried white corn chips served with pico de gallo and hand-crafted guacamole

CHOICE OF 3 SLIDERS

5 SPICE HONEY CHICKEN

5 spice breaded chicken thighs drizzled with hot honey, ranch on a bed of arugula.

BRAISED BEEF SLIDER

Braised beef over pickled red onions, beer garlic aioli on arugula.

MEATBALL SLIDER

Marinara covered pork and beef meatballs with Parmesan, herb and garlic oil over arugula.

PORTABELLO MUSHROOM SLIDER

Portabello mushrooms drizzled with roasted red pepper coulis.

BLT SLIDER

Broasted chicken breast, bacon jam, arugula, tomato and garlic aioli.

EGGPLANT PARM SLIDER

Eggplant in red sauce, topped with Parmesan over arugula.

BROASTED WINGS PLATTER

Broasted jumbo chicken wings tossed in three flavours: medium, bourbon BBQ and dry rub.

DESSERT

Enjoy delicious gluten-free Double chocolate brownies and Dubai Chocolate Dessert.

STATION MENU #2

\$80 PER PERSON

A minimum of 40 people is required.
Menu pricing does not include 18% service charge and 13% HST.
Vegan options available upon request.

CHILI AND LIME CORN SALAD

Chili and lime corn salad oven roasted corn, house-made pickled red onion, with a blend of Fresh spring mix greens and feta cheese, drizzled in our signature zesty cilantro dressing.

CHARCUTERIE

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

BEER BRAISED BEEF

Tender slow braised beef short rib with seasonal root vegetables and au jus, accompanied with roasted potatoes and a crunchy golden browned butter spent grain crumble.

BEER BATTER PACIFIC COD

Lager battered Pacific cod paired with our house-made tartar sauce

SPICY CHICKEN THIGHS

Chicken thighs breaded in an Asian 5 spice blend drizzled with hot honey.

FRIED SMASHED POTATOES WITH LEMON AND GARLIC

Smashed fingerling potatoes fried with lemon and garlic seasoning

MARGARITA FLATBREAD PIZZA

Red sauce base with provolone, basil and garlic oil drizzle.

DESSERT

Enjoy delicious toffee caramel cheesecake and gluten-free double chocolate brownies.

OUR BEERS

HONEYMOON PEACH RADLER

12oz \$9.99 | 16oz \$12.99

3.5% ALC./ 3 IBU

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

NIAGARA PREMIUM LAGER

12oz \$9.99 | 16oz \$12.99

4.5% ALC./ 20 IBU

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

NIAGARA IRISH RED ALE

12oz \$9.99 | 16oz \$12.99

5% ALC./ 28 IBU

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

BEERDEVIL IPA

12oz \$9.99 | 16oz \$12.99

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.

NON-ALCOHOLIC BEER

16oz \$12.99

Sober Carpenter Irish Style Red
Sober Carpenter Blonde Ale

NOT BEER

BUT IF YOU MUST.

WINE

6oz GLASS \$12.00

9oz GLASS \$15.00

BOTTLE \$45.00

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

CIDER

(473ml) \$11.00

Ginger Lime Cider

SELTZERS

(355ml) \$11.00

Raspberry Hibiscus
Mango Margarita

LIQUORS

(1oz) \$12

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

PREMIUM LIQUORS

(1oz)

Johnny Walker Black Scotch	\$14
Grey Goose Vodka	\$14
Wayne Gretzky Red Cask Rye	\$14
Patron Tequila	\$15

MIXED DRINKS

(1 OZ.) \$12

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

\$5.65