



An agency of the Government of
Ontario since 1885

GROUP TOUR MENUS 2009

10/2/2008

2009 GROUP TOUR MENUS

ELEMENTS
ON THE FALLS

January 1/2009 - December 31/2009

LUNCHEON TOUR MENU

11:30 a.m. - 3:00 p.m. Daily
(Minimum of 20 Guests is Required)

Chef's Soup of the Day

(Appetizer substitutions may be made in advance for a nominal fee)

Choice of

Herb Crusted Chicken Supreme
wild mushroom sauce

OR

Roast Prime Rib of Beef Au Jus

OR

Broiled Fresh Salmon Fillet
pepper-berry rub and lemon butter drizzle



(Guests may select entree when seated)

LUNCHEONS INCLUDE:

Fresh Vegetables and Potatoes

Bread and Butter



Seasonal Dessert Feature



Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Milk or Soft Drink

\$24.00

2009 GROUP TOUR MENUS

ELEMENTS
ON THE FALLS

January 1/2009 - December 30/2009

EARLY DINNER SPECIAL

4:00 p.m. - 7:00 p.m. Daily

(Minimum of 20 Guests is Required)

Chef's Soup of the Day

(Appetizer substitutions may be made in advance for a nominal fee)

Choice of

Herb Crusted Chicken Supreme
wild mushroom sauce

OR

Roast Prime Rib of Beef Au Jus

OR

Broiled Fresh Salmon Fillet
pepper-berry rub and lemon butter drizzle



(Guests may select entree when seated)

EARLY DINNER SPECIALS INCLUDE:

Fresh Vegetables and Potatoes

Bread and Butter



Seasonal Dessert Feature



Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Milk or Soft Drink

\$29.25

2009 GROUP TOUR MENUS

ELEMENTS
ON THE FALLS

January 1/2009 - December 30/2009

DINNER TOUR MENU

4:00 p.m.—Closing

(Minimum of 20 Guests is Required)

Chef's Soup and Salad of the Day

Choice of

Roast Prime Rib of Beef Au Jus

OR

Grilled New York Sirloin Steak
button mushrooms and garlic herb butter

OR

Cornish Game Hen Stuffed with Wild Rice
tarragon and sherry wine glaze

OR

Broiled Fresh Salmon Fillet
pepper-berry rub and lemon butter sauce



(Guests may select entree when seated)

DINNER TOUR MENUS INCLUDE:

Fresh Vegetables and Potatoes

Bread and Butter



Seasonal Dessert Feature



Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Milk or Soft Drink

\$32.50

Prices are in Canadian Funds and are Inclusive of Applicable Taxes and Gratuity

2009 GROUP TOUR MENUS



May 1/2009 - October 12/2009

LUNCHEON TOUR MENU

11:30 a.m. - 3:00 p.m. Daily

(Minimum of 20 Guests is Required)

Choice of

Penne Pasta Primavera

with spring vegetables and basil plum tomato sauce

OR

Teriyaki Chicken Stir Fry

with vegetable fried rice

OR

Baked Hake Fish

*with lemon butter sauce
seasonal potato & vegetable*



(Guests may select entree when seated)



Seasonal Dessert Feature



Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Milk or Soft Drink

\$18.95

Revised 15 September 2008

2009 GROUP TOUR MENUS



May 1/2009 - October 12/2009

DINNER TOUR MENU

4:00 p.m. to Closing Daily

(Minimum of 20 Guests is Required)

Assorted Rolls & Butter

Chef's Soup of the Day

Choice of

Half BBQ Chicken

with French fries

OR

Baked Salmon Teriyaki

with vegetable fried rice

OR

Roast Prime Rib of Beef

with seasonal potato and vegetable

(Guests may select entree when seated)



Seasonal Dessert Feature



Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Milk or Soft Drink

\$24.95

Revised 15 September 2008

2009 GROUP TOUR MENUS

**Queenston Heights
Restaurant**

May 2, 2009 to October 11, 2009

SUNDAY BRUNCH

11:30 a.m. - 3:00 p.m.

(Minimum of 20 Guests is Required)

****Please confirm seating time for "Sunday Brunch" with Restaurant****

~ BAKED GOODS ~

Croissants, Assorted Danish, and Breads

~ ASSORTED SALADS ~

Chef's Salad with assorted Dressings

Caesar Salad

Chick Pea & Black Bean with Cilantro Olive Essence

Vegetable Couscous and Maple Bacon Vinaigrette

Yukon Potato Salad in Vidal Vinaigrette

Tomato-Cucumber Salad

~ COLD SELECTIONS ~

Orange Sections, Grapefruit Sections

Cottage Cheese

Assorted Vegetables and Dip

Seafood Salad and Peppered Smoked Salmon

~ HOT SELECTIONS ~

Chef's Daily Soup

Eggs Benedict

Herb Roasted Chicken

Catch of the Day

Pasta Feature

Omelettes ~ Made to Order

Potatoes, Bacon, Sausage

Fresh Vegetables

CARVED ITEM:

Roast Rib of Beef, au jus

Chef's Roast of the Day

~ DESSERTS ~

Assorted Cakes, Pies, Pastries, Trifle, Warm Dessert

Fresh Fruit Platter

\$27.00

2009 GROUP TOUR MENUS

**Queenston Heights
Restaurant**

May 2, 2009 to October 11, 2009

LUNCHEON TOUR MENU

11:30 a.m. - 3:00 p.m. Daily

(Minimum of 20 Guests is Required)

Chef's Soup of the Day

(Appetizer substitutions may be made in advance for a nominal fee)



Choice of

Grilled Breast of Chicken with Roasted Garlic Jus

OR

Baked Pickerel Fillet with Lemon Dill Sauce

OR

Roast Prime Rib of Beef Au Jus

(Guests may select entree when seated)

Accompanied by Vegetable Medley and Potato of the Day



Seasonal Dessert Feature



Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Milk or Soft Drink

\$27.00

2009 GROUP TOUR MENUS

**Queenston Heights
Restaurant**

May 2, 2009 to October 11, 2009

EARLY DINNER SPECIAL

4:00 p.m. - 6:00 p.m. Daily

(Minimum of 20 Guests is Required)

Chef's Soup of the Day

(Appetizer substitutions may be made in advance for a nominal fee)



Choice Of

Breast of Chicken Stuffed with Sundried Tomato Mousse, Purple Shallot Jus

OR

Baked Atlantic Salmon Fillet with Watercress Beurre Blanc

OR

Roast Prime Rib of Beef Au Jus

(Guests may select entree when seated)

Accompanied by Vegetable Medley and Potato of the Day



Seasonal Dessert Feature



Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Milk or Soft Drink

\$33.20

2009 GROUP TOUR MENUS

**Queenston Heights
Restaurant**

May 2, 2009 to October 12, 2009

DINNER TOUR MENU

4:00 p.m. - Closing Daily

(Minimum of 20 Guests is Required)

Chef's Soup of the Day

Mixed Niagara Greens with Balsamic Vinaigrette



Choice of

Breast of Chicken Stuffed with Sundried Tomato Mousse, Purple Shallot Jus

OR

Baked Arctic Char with Vanilla Beurre Blanc

OR

Roast Prime Rib of Beef Au Jus

(Guests may select entree when seated)

Accompanied by Vegetable Medley and Potato of the Day



Seasonal Dessert Feature



Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Milk or Soft Drink

\$36.70

2009 GROUP TOUR MENUS

Queenston Heights
Restaurant

Taste of Niagara Food & VQA Wine Flights

Lunch

Monday to Saturday

Available May 2, 2009—October 11, 2009

St. David's Prosciutto

on marinated roasted vegetables with balsamic drizzle

Cream of Cauliflower Soup Scented with Ermite Blue Cheese

served in a Cappuccino cup

~ ~ ~

~ Choice of One ~

Medallion of Beef Tenderloin

dressed on red onion compote and purple shallot reduction

OR

Pan Seared, Grain-fed Chicken Supreme

on baby vegetables
lemon grass drizzle

~ ~ ~

Canadian Maple Syrup Mousse Cannoli

with seasonal berries

\$35.00 per person

Includes a Flight of 3 Niagara VQA Wines from Today's Featured Selections

Ice Wine

is optional and available at an additional charge

2009 GROUP TOUR MENUS

**Queenston Heights
Restaurant**

Taste of Niagara Food & VQA Wine Flights

Dinner

Available May 2, 2009—October 11, 2009

Smoked Salmon Napoleon

Atlantic smoked salmon
layered with spinach and anchovy butter

Natural Sweet Scallop

pan seared scallop on wild rice pilaf with saffron sauce

Duck Confit

served on a mushroom ravioli
drizzled with Baco Noir balsamic reduction

~ ~ ~

~ Choice of One ~

Pan-Seared, Grain-fed Chicken Supreme

on baby vegetables and spinach spaetzle
lemon grass drizzle

OR

Veal Tenderloin

dressed on grilled mini vegetables
drizzled with a dried Jordan cherry jus

~ ~ ~

Ice Wine Tart

with seasonal berries

\$50.00 per person

Includes a Flight of 3 Niagara VQA Wines from Today's Featured Selections

Ice Wine

is optional and available at an additional charge

2009 GROUP TOUR MENUS

NIAGARA PARKS

PAVILION PICNIC BUFFETS

(Minimum of 40 Guests)

Choices Available: May 1, 2009 to October 4, 2009

1	Hotdog, Hamburger on a Bun (One of Each per person) <i>Includes fresh lettuce, slice of tomato, onion, pickles</i>	\$17.82
2	BBQ Half-Chicken <i>Includes dinner roll</i>	\$19.95
3	BBQ (6 oz) Chicken Breast & Roasted Beef Top Sirloin Slices <i>Includes dinner roll</i>	\$23.75
4	Grilled 10 oz Beef Sirloin <i>Includes baked potato with sour cream & butter, & dinner roll</i>	\$35.50
5	Kielbasa Sausage on a Bun (Two per person) <i>Includes sauerkraut</i>	\$17.82
6	Grilled 8 oz Salmon Fillet <i>Includes rice pilaf & dinner roll</i>	\$29.76

All the above selections include:

Salads: Two salads of your choice: *Potato Salad, Green Mixed Mesclun, Four Bean Salad, or Coleslaw*

Dessert: Cantaloupe, Honeydew & Watermelon (*3 slices total per person*)

Beverage: One non-alcoholic beverage

We will be happy to customize our menu to your needs.

A LA CARTE SELECTIONS

SALADS:	Potato Salad Green Mixed Mesclun	Four Bean Salad Coleslaw	\$2.50 per salad per person
FOR YOUR CONSIDERATION:	Corn on the Cob (<i>1 ear</i>) Baked Potato with Sour Cream & Butter (<i>1 each</i>) Homemade Baked Beans Nachos Chips with Salsa BBQ Baby Back Ribs (<i>full-rack</i>)		\$2.50 per person \$2.50 per person \$2.50 per person \$5.50 per person \$19.99 per person
DESSERTS:	Berries in Season with Pound Cake, Whip Cream Local Seasonal Fresh Picked Fruit (<i>2 piece</i>) (<i>Peaches, Pears, Apples, Plums</i>)		\$5.25 per person \$2.75 per person

Also available: Playground and children's activities, character appearances, music, tents, full-bar service, etc.

ONE CALL DOES IT ALL

For further information please contact
the Niagara Parks Sales & Customer Service

****Please Note: Picnic Functions may be subject to Additional Set-up Fees ****

Prices are in Canadian Funds and are Inclusive of Applicable Taxes and Gratuity

2009 GROUP TOUR MENUS

Queenston Heights
Restaurant

“LUNCH TO GO”

May 2, 2009 to October 11, 2009

****Advance Selection Required - One Entree per Person****

Choice Of:

Roast Beef on a Kaiser Sandwich

OR

Ham and Cheese Sandwich

Fresh Piece of Whole Fruit *(In Season)*

Soft Drink

\$10.00

2009 GROUP TOUR MENUS



An agency of the Government of
Ontario since 1885

LOBSTER DINNER MENU

EDGEWATERS TAP & GRILL : May 1, 2009 to October 12, 2009

ELEMENTS ON THE FALLS : January 1, 2009 to December 30, 2009

Chicken Consomme
root vegetable julienne



Mixed Field Greens
grilled Bosc pears, dried cranberries & cider vinaigrette



Fresh Canadian Whole Lobster
with drawn butter



Seasonal Potato & Vegetable



French Vanilla Ice Cream
with fresh seasonal fruit

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Milk or Soft Drink

\$61.50 per person

2009 GROUP TOUR MENUS



An agency of the Government of
Ontario since 1885

“TASTES OF NIAGARA” HERITAGE MENU

EDGEWATERS TAP & GRILL : May 1, 2009 to October 12, 2009

ELEMENTS ON THE FALLS : January 1, 2009 to December 30, 2009

Assorted Rolls & Butter



Pan-seared Scallop

on wild rice pilaf with tarragon cream



Mixed Niagara Greens

with Jordan sweet cherry vinaigrette



Grilled Medallion of Beef Tenderloin

on red onion compote and purple shallot balsamic Merlot reduction



Seasonal Potato and Medley of Baby St. David's Vegetables



Lemon and Maple Syrup Mousse in a Chocolate Tulip

with fresh seasonal fruit and wild berry coulis

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Milk or Soft Drink

\$51.50 per person

2009 GROUP TOUR MENUS
CASUAL DINING
RIVERVIEW
INTERNATIONAL BUFFET

April 11, 2009 to October 12, 2009

MARKET BUFFET FULL BREAKFAST (9:00 a.m. to 11:00 a.m.)

(Minimum of 40 Guests is Required)

One Portion of Each of the Following:

Selection of Fruit Juices
Muffins, Danish & Croissants
Assorted Cereal & Milk
Fresh Fruit Salad
Scrambled Eggs
Bacon & Sausage
French Toast
Home Fried Potatoes
Toast & Preserves
Coffee, Decaffeinated Coffee, Hot Tea, or Milk

\$11.30 per person

MARKET BUFFET LUNCH OR DINNER (11:00 a.m. to Closing)

(Minimum of 20 Guests is Required)

Baked Goods
Garden Fresh Salads, Soup of the Day
Crudités & Dip
Chef's Carved Roast of the Day
Pizza & Pasta

~International Station~

Chicken Stir Fry, Vegetable Spring Rolls
Halal Selections, Cantonese Noodles
Middle Eastern Rice, Sweet & Sour Pork

Assorted Desserts

Fountain Pop, Coffee, Decaffeinated Coffee, Tea

\$15.95 per person



An agency of the Government of
Ontario since 1885

2009 GROUP TOUR MENUS
CASUAL DINING
(Minimum of 20 Guests is Required)

TABLE ROCK BURGER TOWN	Daily	March 7/09 to December 31/09
MAID OF THE MIST QUICK SERVICE	Daily	May 8 /09 to October 25/09
BUTTERFLY CAFÉ	Daily CLOSED	April 11/09 to October 12/09 October 13/09 to December 31/09

TOUR MENU #1

(11:00 a.m. to Closing)

Choice Of:

Hot Dog

OR

1/4 lb. Hamburger

OR

1/4 lb. Cheeseburger

OR

(1) Slice of Pizza

And *French Fries & Soft Drink

\$8.80

**Butterfly Café - *Bag of Potato Chips*

& Soft Drink

TOUR MENU #2

(11:00 a.m. to Closing)

(2) Slices of Pizza

And *French Fries & Soft Drink

\$10.22

**Butterfly Café - *Bag of Potato Chips*

& Soft Drink

TOUR MENU #3

(11:00 a.m. to Closing)

Butterfly Café ONLY

Soup of the Day

Choice Of:

Ham & Swiss Cheese on a Panini

OR

Roast Beef on Cheese Panini

OR

Tuna Salad Wrap

Coffee, Tea or Soft Drink

\$9.37

“LUNCH TO GO”

Advance Selection Required - One Entrée per Person

Choice Of:

Roast Beef on a Kaiser Sandwich

OR

Ham and Cheese Sandwich

Whole Piece of Fruit

Soft Drink

\$10.00



An agency of the Government of
Ontario since 1885

2009 GROUP TOUR MENUS
CASUAL DINING
(Minimum of 20 Guests is Required)

BUTTERFLY CAFÉ ONLY
MENU FOR PRE-BOOKED SCHOOL GROUPS
(11:00 a.m. to Closing)

Advance Selection Required - One Entree per Person



Hot Dog

OR

Grilled Cheese Sandwich

OR

(1) Slice of Pizza



MENU INCLUDES:

Bag of Potato Chips

Soft Drink

\$6.95

Add a Bowl of Soup

OR

Soft Serve Ice Cream Cup or Cone

Additional \$1.75

Please inquire – Winter Operating Hours may vary

2009 GROUP TOUR MENUS



NIAGARA PARKS LOBSTER DINNER MENU & TASTES OF NIAGARA HERITAGE MENUS

Note:

1. **Complimentary Policy - A meal of our choice provided based on 1 comp per 20 persons (max 2 per coach). If less than 20 persons - Early Dinner Special at \$6.95 for 1 escort/driver.**
- 2.. **We will charge for the final person count provided, or the actual number of guests in attendance, whichever is greater.**
3. **Menu categories are to be pre-selected.**
4. **Minimum 48 hours advance notice required for booking and 48 hours for cancellation.**

THE NIAGARA PARKS COMMISSION RESTAURANTS

Please read the following terms and conditions provided for group meals.

- Full exchange is always given on U. S. currency at all Niagara Parks Restaurants.
- Our Group Sales Department will call fourteen (14) days prior to arrival to confirm the guaranteed number of guests.
- Please note that 48 hours notice is required for cancellation at all Niagara Parks Restaurants or deposit not refunded. Cancellation number must be obtained when reservation is cancelled or company will be billed for any NO SHOW groups.
- Tour groups are allocated the best available dining room location for seating upon arrival by restaurant. Although we will endeavour to maintain prices as quoted, prices are subject to change.
- All Niagara Parks facilities are closed December 25.
- Tables are reserved for a maximum of 15 minutes.

COMPLIMENTARY MEAL POLICY

- One complimentary meal of our choice provided for one (1) escort/driver with a minimum of 20 paying guests up to a maximum of 2 comps per coach. The escort/driver meals are not transferable.
- Meals of additional escort(s), local tour guide(s) or trainee(s) are not complimentary and must be pre-approved.
- A meal, our choice, may be purchased at **\$6.95** for one (1) additional escort/driver/guide.

We reserve the right to amend menu selections and hours of operation.