



NIAGARA'S FINEST
HOTELS

Harbour House Meeting & Event Menus

Harbour House Conservatory Shower/Tea Menu

Finger Sandwiches **Please Select Three*

Roasted Turkey with Cranberry Infused Mayo and Arugula

Cucumber and Cream Cheese Sandwich

Ham and Brie with Honey Dijon Mustard

Egg Salad Sandwich

Smoked Salmon and Dill Cream Cheese

Tuna Sandwich

Sweets **Please Select Two*

Assorted Cookies

Macarons

Caramel Dacquoise

Assorted Squares and Bars

\$45 per person

Coffee, Tea and Assorted Soft beverages Included

Platters

Local Cheese and Honey **\$175**

with crostini, fresh fruit, house-made preserves

Fresh Fruit Platter **\$150**

Crudit  and Dips **\$140**

*Above platters serve approximately twenty (20) guests. All items plus tax and gratuity.



Harbour House Conservatory Dinner

APPETIZERS *please select one (1)*

Green Salad

Local Heritage Greens, Toasted Pepitas, Cider Vinaigrette, Dried Cranberries, Carrots, Heirloom Tomato

Soup Du Jour

Chef's Daily Creation

"Zees" Caesar Salad

Freshly Chopped Romaine, Parmesan, Lemon Balsamic Dressing, Crispy Peameal Bacon, Herbed Garlic Croutons

ENTRÉES *please select two (2)*

Almond Crusted Arctic Char

Orzo, Winter Squash, Lemon Leek Sauce

Chicken Marsala

Grilled Bone in Chicken Suprême, Wild Rice, Seasonal Vegetables, Mushroom and Shallot Sauce

Pistachio Pesto Pasta (Vegan)

Wild mushrooms, Roasted Brussel Sprouts, Sundried Tomato, Pistachio Pesto

AAA Beef Striploin

6 oz Striploin, Sautéed Potatoes, Seasonal Vegetables, Jus

DESSERT

Chef's Selection

\$65 per person plus tax and gratuity
Coffee & Tea Included

Harbour House Cocktail Reception Menu

Hors D'oeuvres

Please select three (3)

Hot

Caramelized Onion & Fig Tart *with whipped goat cheese*

Mini Vegetable Spring Rolls

Chicken Satay *with peanut Sauce*

Duck Confit on Crostini

Sriracha Honey Shrimp

Arancini

Cold

Tomato Bruschetta

Tuna Tartare on endive

Cold White Wine Poached Tiger Shrimp

Smoked Salmon Crostini *with dill cream sauce*

Melon Wrapped Prosciutto

Platters

Assorted Sushi **\$175**

Local Cheese and Honey **\$175**
with crostini, fresh fruit, house-made preserves

Fresh Fruit Platter **\$150**

Crudit  and Dips **\$140**

\$25 per person

*Above platters serve approximately twenty (20) guests. All items plus tax and gratuity.

Harbour House Conservatory

3-Hour Bar Package

Sapphire: \$40 per person

Liquor

Absolut Vodka
Beefeater Gin
Havana Club Rum
Wisers Whisky

Beer Bottles

Budweiser
Michelob

Wine

Lakeview White
Lakeview Red

Diamond: \$50 per person

Liquor

Grey Goose Vodka
Tanqueray Gin
Bacardi Rum or Goslings Dark Rum
Crown Royal Whisky
Ballantine's Scotch Whisky
Tequila

Beer Bottles

Mill St
Corona
Heineken Lager

Wine

Cave Spring Riesling 'Dolomite'
Cave Spring Cabernet Franc 'Dolomite'

****Custom upgrades available upon request****