



**NIAGARA'S FINEST**  
HOTELS

**HARBOUR HOUSE**  
Meeting & Event Menus

# HARBOUR HOUSE

## Conservatory Shower/Tea Menu

### **Finger Sandwiches- \*Please Select Three (3)**

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 (2)**

Assorted Cookies

Macarons

Assorted Squares and Bars

### **\$50 per person**

Coffee, Tea and Assorted Soft beverages Included

### **Platters & Beverage Add Ons:**

Local Cheese and Honey **\$175**

with crostini, fresh fruit, house-made preserves

Fresh Fruit Platter **\$150**

Crudit  and Dips **\$140**

Mimosas **\$10 per person**

Caesars **\$10 per person**

Sparkling Toast **\$7 per person**

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

# HARBOUR HOUSE *Zees* Wine Bar & Grill

## Dinner Menu

**\$70 per person plus tax and gratuity**

### **APPETIZERS**

please select one (1)

#### **Soup Du Jour**

Chef's Daily Creation

#### **"Zees" Caesar Salad**

Freshly Chopped Romaine, Parmesan, Creamy House Made Garlic Dressing, Herbed Garlic Croutons, Candied Bacon

### **ENTRÉES**

please select one (1)

Second entrée choice available for an additional \$10 per person plus taxes and gratuity.

#### **Almond Crusted Arctic Char**

Ancient Grains, Summer Squash, Lemon Leek Sauce

#### **Chicken**

Chicken, Wild Rice, Seasonal Vegetables,

Mushroom Sauce

#### **Pistachio Pesto Pasta (Vegan)**

Wild mushrooms, Niagara Garden Vegetables, Grape Tomato,  
Pistachio Pesto

### **AAA Beef Striploin**

6 oz Striploin, Sautéed Potatoes, Seasonal Vegetables, Jus

### **DESSERT**

### **Chef's Selection**

Coffee & Tea Included

# HARBOUR HOUSE

## **Cocktail Reception Menu**

### **Hors D'oeuvres**

**\$35 per person**

*Please select three (3):*

#### **Hot**

Mini Vegetable Spring Rolls (V)(VE)  
Chicken Satay with peanut Sauce  
Beef Satay  
Duck Confit on Crostini  
Sriracha Honey Shrimp  
Arancini (V)

#### **Cold**

Tomato Bruschetta (V)(VE)  
Tuna Tartare on endive  
Cold White Wine Poached Tiger Shrimp  
Smoked Salmon Crostini with dill cream sauce  
Caprese Skewers (V)

### **Platters**

Assorted Sushi	<b>\$185</b>
Local Cheese and Honey <i>with crostini, fresh fruit, house-made preserves</i>	<b>\$175</b>
Fresh Fruit Platter	<b>\$150</b>
Crudit� and Dips	<b>\$140</b>

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# HARBOUR HOUSE

## Conservatory 3-Hour Bar Packages

### Sapphire Package: \$40 per person

#### **Liquor**

Absolut Vodka  
Beefeater Gin  
Havana Club Rum or Bacardi White Rum  
Wisers Whisky

#### **Beer**

Bottles:  
Budweiser  
Michelob

#### **Wine**

Chateau des Charmes Chardonnay  
Chateau des Charmes Cabernet-Merlot

### Diamond Package: \$50 per person

#### **Liquor**

Grey Goose Vodka  
Tanqueray Gin  
Goslings Dark Rum  
Crown Royal Whisky  
Ballantines Scotch Whisky  
Tequilla

#### **Beer**

Bottles:  
Mill St  
Corona  
Heineken Lager

#### **Wine**

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

*\*\*Custom upgrades are available upon request\*\**