



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

\$55 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	\$185
Local Cheese and Honey	\$175
<i>with crostini, fresh fruit, house-made preserves</i>	
Fresh Fruit Platter	\$150
Crudit� and Dips	\$140

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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