



NIAGARA'S FINEST
HOTELS

HARBOUR HOUSE
Meeting & Event Menus

HARBOUR HOUSE

Conservatory Shower/Tea Menu

Finger Sandwiches

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

*Please Select Three

Sweets

Assorted Cookies

Macarons

Caramel Dacquoise

Assorted Squares and Bars

*Please Select Two

\$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 *Zees* Wine Bar & Grill

Conservatory Dinner

\$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 two (2)

Almond Crusted Arctic Char

Ancient Grains, Summer Squash, Lemon Leek Sauce

Chicken

Grilled Bone in Chicken Supreme, Wild Rice, Seasonal Vegetables,
Pico De Gallo, Chimichurri

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

\$30 per person

Please select three (3):

Hot

Caramelized Onion & Fig Tart with whipped goat cheese

Mini Vegetable Spring Rolls (V)(VE)

Chicken Satay with peanut Sauce

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

Melon Wrapped Prosciutto

Platters

Assorted Sushi **\$185**

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 3-Hour Bar Packages

Sapphire Package: \$40 per person

Liquor

Absolut Vodka
Beefeater Gin
Havana Club 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
Bacardi Rum or 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