

# WEDDING RECEPTION 2008

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## LEGENDS ON THE NIAGARA GENERAL INFORMATION

Welcome to Legends!

Legends on the Niagara prides itself on providing our guests with a unique atmosphere accented by our exceptional customer service and outstanding menu.

Our menu is designed to allow the flexibility to choose the courses and enhancements that you prefer.

We believe that the time you spend selecting your dinner menu should be a pleasant experience and we would be pleased to assist you.

Jackie Lynch  
Club House Manager

John Tennier  
Chef

### **MENU PRICES**

Menu prices are subject to change. All prices are exclusive of GST, PST & 15% Gratuity. The prices outlined herein are in effect until December 31, 2008; an annual scheduled increase of up to 3% may be applied after this date.

No Food or Beverages may be brought into the building with the exception of Wedding Cakes. We are pleased to accommodate your guests with special dietary needs.

### **GUARANTEES**

Our Club House Manager or Representative will call no later than **seven business days** prior to the function to finalize a guaranteed number of attendees. Once received, the number will be considered as a final count and is not subject to reduction. If the guarantee is not communicated within the aforementioned time frame, the number of expected attendees will be considered the guarantee. We will charge for the minimum number of guests guaranteed, or the actual number of guests in attendance, whichever is greater.

### **OUTSIDE VENDORS**

(AUDIO-VISUAL, FLORISTS, PHOTOGRAPHERS, CAKES, MUSICIANS & DJ's)

Should you need assistance arranging for products or services that are not provided by Legends, a list of vendors is available upon request.

### **MUSIC**

SOCAN (Society of Composers, Authors and Publishers) requires that we collect a copyright tariff when musical performances (including D.J. ) are held.

Event without Dance \$29.56 plus GST

Event with Dance \$59.17 plus GST

## DEPOSIT AND PAYMENT POLICY

To reserve a function date, an advance deposit of \$500.00 is required at the time of booking. Property damage and cleaning costs due to the use of confetti, sprinkle decorations and wax candles will be deducted from the deposit before it is refunded. (Cash, cheque or Credit Card is accepted)

Estimated 50% of the Final Bill is due 7 days prior to Function. (Cash, cheque or Credit Card accepted)

Final payment is required upon presentation of the bill (*immediately after the function*) for all services rendered by Legends on the Niagara. (Cash, cheque or Credit Card is accepted)

Wedding Receptions with Host Bar arrangements may request an estimated bill and settle the balance on the following day.

**Saturday** Function Deposits are non refundable when cancellation is less than **12 months** from date of booking.

## ADDITIONAL SERVICES

Room Rental - \$500.00      Wedding Ceremonies on site - \$250.00

Dance Floor and Riser Rentals – Cost depends on size.

Bartender Fee – \$25.00 per hour / minimum of 4 hours – **Applies only when beverage sales are less than \$500.00**

## HOUSE ALCOHOL POLICY

Legends on the Niagara is dedicated to the pleasure and satisfaction of its patrons. The Complex has adopted a house alcohol policy to guide practices relating to alcohol use on its premises in order to minimize high risk drinking behavior. A copy of our policy may be requested from the Club House manager.

## DECORATING POLICY

Our professional Event Planner will be pleased to assist and advise you every step of the way. Please note that all decorating is your responsibility and must be removed the same day as the function. Candles must not have an exposed flame. Tape or any other adhesive is not to be used on the walls. Nails, staples or any other fasteners that leave damage are not allowed. Please discuss your plans with your Event Planner in advance to avoid disappointment and damage or cleanup charges.

# WELCOMING RECEPTION

Your guests will be greeted by our professional servers offering Hand Passed:

## CHAMPAGNE

Canadian Sparkling Wine with a Strawberry Garnish  
@ \$4.11 per person

## CANAPÉS @ \$9.93 per person

SERVED COLD	SERVED HOT
<ul style="list-style-type: none"><li>- Smoked Ham Salad in a Boucher Cup</li><li>- Deviled Eggs with Caviar</li><li>- Bruschetta Barquettes</li><li>- Black Olive Tempanade in Puff Pastry</li><li>- Grilled Vegetables with Feta Cheese</li><li>- Focaccia Bites</li></ul>	<ul style="list-style-type: none"><li>- Vegetarian Spring Rolls</li><li>- Breaded Scallops with Remoulade</li><li>- Bacon Wrapped Mushroom Caps</li><li>- Breaded Shrimp with Cocktail Sauce</li><li>- Ham or Vegetable Quiche</li><li>- Chicken &amp; Pineapple Satays</li></ul>

## GOURMET CANAPÉS @ \$10.90 per person

SERVED COLD	SERVED HOT
<ul style="list-style-type: none"><li>- Smoked Salmon &amp; Cream Cheese</li><li>- Turkey Salad &amp; Asparagus Tips</li><li>- Proscuitto &amp; Melon Skewers</li><li>- Shrimp &amp; Cucumber with Wasabi</li><li>- California Sushi Roll</li><li>- Strawberry &amp; Brie Cheese Toast Points</li></ul>	<ul style="list-style-type: none"><li>- Coconut Shrimp with Spicy Thai Sauce</li><li>- BBQ Bacon Wrapped Scallops</li><li>- Mini Seafood Cakes</li><li>- Spinach &amp; Goat Cheese in Phyllo</li><li>- 4 Cheese Stuffed Mushroom Caps</li><li>- Beef Tenderloin Satays</li></ul>

### **Please choose up to 5 different Canapé selections**

Chef recommends that you choose 3 Hot & 2 Cold Selections.

He will prepare beautifully decorated platters to excite your guests palate.

(Canapé servings are based on 5 pieces per person)

### **Available on request at market price:**

- Grilled Lamb Chops
- Iced Oysters on the Half Shell
- Surf & Turf Brochettes
- Boneless Stuffed Quail

Prices subject to PST, GST & Gratuity

## RECEPTION ENHANCEMENTS

### **Cheese & Cracker Board**

A variety of Cheese, Crackers & Garnishes

\$7.59 per serving \*

### **Fruit Display**

Artfully Displayed Fresh Fruit Pieces with Yogurt Dressing

\$5.96 per serving \*

### **Chocolate Waterfall**

Compliment the Fruit Display with a three-tiered Chocolate Fountain

Available in Dark Chocolate, Milk Chocolate or White Chocolate

\$120.32

### **Vegetables & Dip**

Platter of Fresh & Crispy Vegetables with a variety of Dipping Sauces

\$5.96 per serving \*

### **Jumbo Shrimp & Pineapple Tree**

(minimum 200 pieces, additional shrimp @ \$2.50 each)

\$319.29 each

### **Chocolate Dipped Strawberry Tree**

#### **Small**

*Minimum 40 pce*

\$36.02

#### **Medium**

*Minimum 100 pce*

\$90.22

#### **Large**

*Minimum 200 pce*

\$180.48

### **Fruit Punch Display**

Fruit Punch Bowl \$102.99

Spirited Punch Bowl \$199.99

Approximately 100 servings per bowl

\* The number of servings required depends on the quantity of other selections.  
We are happy to make recommendations & suggestions to assist you!

Prices subject to PST, GST & Gratuity

# PLATED DINNER SERVICE

Although we feature a variety of menu suggestions, the Club House Manager & Chef would be delighted to create a custom-designed menu for you.

## ENTRÉES

(Priced per person)

(Please select one. Two selections may be made if quantities & seating plan are confirmed in advance)

- Herb Crusted Breast of Chicken Supreme with White Wine Tarragon Sauce @ \$37.96
- Chicken Breast Stuffed with Sun Dried Tomato & Asiago & Mushroom Cream Sauce @ \$37.96
- Oven Roasted Cornish Hen with Wild Rice Stuffing & Sweet Marsala Sauce @ \$42.64
- Boneless Chicken Breast with Chef's Dry Rub Seasoning & Hunter Sauce @ \$37.96
- Prime Rib of Beef Au Jus with Yorkshire Pudding @ \$40.49
- Char Broiled Rib Eye Steak with Pinot Noir Reduction & Sautéed Button Mushrooms @ \$40.49
- Grilled Beef Tenderloin with Wild Mushrooms & Red Wine Glaze @ \$42.64
- Baked Atlantic Salmon Filet with Fresh Tomato Relish & Creamy Dill Sauce @ \$37.96
- Customized Vegetarian Options Available @ \$37.96

## ACCOMPANIMENTS

<p style="text-align: center;"><b>SOUP</b> (Included with Dinner - Please select one)</p> <ul style="list-style-type: none"> <li>- Tomato Basil</li> <li>- Butternut Squash</li> <li>- Wild Mushroom</li> <li>- Chilled Yellow Tomato Gazpacho</li> <li>- Minestrone</li> </ul>	<p style="text-align: center;"><b>SOUP ENHANCEMENTS</b> (Add \$1.00 per person to substitute)</p> <ul style="list-style-type: none"> <li>- Seafood Bisque</li> <li>- Italian Wedding</li> <li>- Cream of Asparagus Au Gratin</li> <li>- Pheasant Consume with Quail Egg</li> <li>- Maritime Chowder</li> </ul>
<p style="text-align: center;"><b>TRADITIONAL SALAD</b> (Included with Dinner)</p> <p style="text-align: center;">Chef's Mixture of Leaf Lettuce &amp; Baby Greens Garnished with Cucumber, Tomato &amp; Seasonal Fruit and Legends Raspberry Vinaigrette</p>	<p style="text-align: center;"><b>SALAD ENHANCEMENTS</b> (Add \$1.00 per person to substitute)</p> <ul style="list-style-type: none"> <li>- Caesar Salad</li> <li>- Waldorf with Chicken</li> <li>- Tomato, Cucumber &amp; Feta</li> <li>- Pasta with Seafood &amp; Melon</li> </ul>

Prices Subject to GST, PST and Gratuity

<b>TRADITIONAL VEGETABLE</b> (Included with Dinner - Please select one)	<b>VEGETABLE ENHANCEMENTS</b> (Add \$0.75 per person to substitute)
- Seasonal Medley  <b>Choice of two:</b> Baby Carrots, Green Beans, Cauliflower, Broccoli, Snow Peas *Steamed Asparagus when in season	- Grilled Vegetables - Vegetable Bundles - Oriental Stir Fry - Roasted Root Vegetables *Steamed Asparagus when not in season

<b>POTATO</b> (Included with Dinner - Please select one)	<b>POTATO ENHANCEMENTS</b> (Add \$0.75 per person to substitute)
- Mini Red or White - Roasted Parisienne - Baked with Sour Cream - Wild Rice with Vegetables	- Risotto with Truffle Oil - Baked Yams - Scalloped with Cheese - Scalloped with Spinach & Ricotta

<b>DESSERT</b> (Included with Dinner - Please select one)	<b>DESSERT ENHANCEMENTS</b> (Add \$0.75 per person to substitute)
- Ice Cream Crepe with Warm Berry sauce - Fresh Fruit Trifle with Vanilla Custard - White & Dark Chocolate Mousse with Vanilla Wafer - Strawberry Shortcake with Vanilla Ice Cream	- Baked Apple in Puff Pastry with Caramel Sauce - N.Y. Style Cheese Cake with Fresh Berries - Double Chocolate Truffle Cake with Chocolate Sauce - Vanilla Ice Cream in a Chocolate Lined Wafer Tulip with Fresh Fruit

### OPTIONAL COURSES

(Priced per person)

<b>FAMILY STYLE</b>	<b>INDIVIDUAL PLATES</b>
- Penne with Red or White Sauce @ \$1.99 - Cheese Tortellini with Alfredo Sauce @ \$4.99 - Squash Filled Agnolatti with Pumpkin Alfredo @ \$3.49 - Meatballs & Sausage @ \$2.99	- Vegetarian or Meat Lasagna @ \$6.99 - 1 Cheese & 1 Meat Cannelloni @ \$6.99 - Jumbo Stuffed Shells with Sauce @ \$6.99 - Antipasto with Bocconcini @ \$6.99 - Shrimp & Seafood Medley @ \$6.99

Prices Subject to GST, PST and Gratuity

# LEGENDS PRESIDENTIAL BUFFET FEAST

*(Minimum of 50 Guests)*

An Artistic Display of Freshly Baked Breads and Dinner Rolls

Tossed Baby Greens with Assorted Dressings

Caesar Salad with Parmesan Shavings

Seasonal Vegetable Salad

Asian Apple Slaw

Marinated Greek Salad with Feta

Seafood Salad with Fruit and Melon

Assorted Relish Bowls

Pickles, Onions, Peppers and Olives

Roasted Red and Yellow Peppers

Decorated Salmon Platter

Stuffed Baby Lobsters

Assorted Shellfish Display

Seasonal Steamed Vegetables

Parsley New Potatoes

Wild Rice Pilaf

Oriental Chicken Stir Fry

Vegetarian Lasagna

Pasta Carbonara

Meatballs and Sausage with Chef's Italian Sauce

Carved Prime Rib of Beef Au Jus

Chef's Decent Dessert Display

Assorted Cheesecakes and Pies

Triple Chocolate Mousse Cake

Strawberry Shortcake

Assorted Squares and Mini Tarts

Seasonal Fruit Flambé with Apricot Ricotta Crepes

Or

Cherries Jubilee Flambe with Vanilla Ice Cream

Freshly Brewed Special Blend or Decaffeinated Coffee or Specialty Tea

***\$51.40 per person (\$66.00 Inclusive)***

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

# THE USSHER'S CREEK BUFFET FEAST

*(Minimum of 50 Guests)*

Freshly Baked Breads and Dinner Rolls

Tossed Baby Greens with Assorted Dressings

Caesar Salad with Parmesan Shavings

Seasonal Vegetable Salad

Asian Apple Slaw

Marinated Greek Salad with Feta

Seafood Salad with Fruit and Melon

Assorted Relish Bowls

Pickles, Onions, Peppers and Olives

Roasted Red and Yellow Peppers

Seasonal Steamed Vegetables

Roasted New Potatoes

Wild Rice Pilaf

Oriental Chicken Stir Fry

Penne Pasta Marinara

Pasta Carbonara

Meatballs and Sausage with Chef's Italian Sauce

Salmon with Lemon Caper Butter

Carved Prime Rib of Beef Au Jus

Chef's Decent Dessert Display

Assorted Cheesecakes and Pies

Triple Chocolate Mousse Cake

Strawberry Shortcake

Assorted Squares and Mini Tarts

Seasonal Fruit Flambé with Apricot Ricotta Crepes

Or

Cherries Jubilee Flambe with Vanilla Ice Cream

Freshly Brewed Special Blend or Decaffeinated Coffee or Specialty Tea

***\$46.73 per person (\$60.00 Inclusive)***

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

## LEGENDS BATTLEFIELD BUFFET FEAST

(Minimum of 50 Guests)

Artistic Bakery Display Featuring  
Freshly Baked Breads, Rolls and Butter

Tossed Garden Salad with a Variety of Dressings,  
Creamy Cole Slaw, Marinated Greek Salad,  
Caesar Salad  
Seafood & Melon Medley

Assorted Relishes including  
Pickles, Onions, Olives and Beets

Seasonal Steamed Vegetables  
Potato of the Day  
Penne Pasta with Chef's Italian Sauce  
Meatballs & Sausage

Oven Roasted Chicken  
Salmon with Lemon Caper Butter

Carved Roast Prime Rib of Beef Au Jus

Assorted Cakes and Cheese Cakes,  
Pecan Pie, Seasonal Fruit Pies,  
Assorted Mini Tarts & Squares,  
Home Made Bread Pudding with Bourbon Sauce

Freshly Brewed Special Blend or Decaffeinated Coffee or Tea

***\$38.94 per person (\$50.00 Inclusive)***

Prices subject to PST, GST & Gratuity  
Number of Guests must be guaranteed 5 business days prior (see Page 2).

## BUFFET ENHANCEMENTS

SALADS	SUBSTITUTE	ADDITION
Caesar	\$0.50	\$1.50
Waldorf with Chicken	\$0.75	\$2.25
Chilled Asparagus with Blue Cheese	\$0.75	\$2.25
Marinated Seafood Medley	\$1.00	\$3.00
Black Forest Ham & Cheese with Honey Dijon	\$0.50	\$1.50
Grilled Vegetable Salad	\$0.50	\$1.50
Decorated Whole Salmon & Poached Darnes	\$1.50	\$4.50
Chilled Stuffed Baby Lobsters	-----	\$12.00

HOT ENTRÉES	SUBSTITUTE	ADDITION
Seafood Newburg	\$1.00	\$3.00
Cheese & Meat Cannelloni	\$1.25	\$3.75
Vegetable or Meat Lasagna	\$1.25	\$3.75
Boneless Chicken Breast	\$1.25	\$3.75
Breaded Veal Cutlet	\$1.25	\$3.75
Gourmet Pastas	\$0.75	\$2.25
Szechwan Chicken or Beef Stir Fry	\$1.00	\$3.00
Buffalo Style Chicken Wings	\$1.25	\$3.75
Pork Tenderloin with Wild Mushroom Ragout	\$1.25	\$3.75
Curried Lamb Loin	\$1.25	\$3.75
Shrimp & Scallops in Lemon Butter	\$1.50	\$4.50
Beef Bourguignon	\$1.25	\$3.75

DESSERTS	SUBSTITUTE	ADDITION
Assorted French Pastries	\$0.75	\$2.25
Individual Trifle	\$0.50	\$1.50
Individual Mousse	\$0.50	\$1.50
Specialty Cakes	\$0.75	\$2.25
Gourmet Cheese Cakes	\$0.75	\$2.25
Crème Brulee	\$1.25	\$3.75
Crepe Flambé	\$2.00	\$6.00
Tiramisu	\$0.50	\$1.50
Warm Berry Cobbler	\$0.50	\$1.50

Prices subject to PST, GST & Gratuity

## AFTER GLOW

### **Cheese & Cracker Board**

A fine selection of Canadian Cheese and Crackers  
\$7.59 per serving

### **Array of Fresh Fruit**

Honeydew Melon, Cantaloupe, Strawberries, Orange Sections,  
Pineapple, Grapes and Seasonal Fruits  
with Strawberry Yogurt Dressing \$5.96 per serving  
with **Three-Tiered Chocolate Fountain**: add \$120.32

### **Garden Vegetables with Dressing**

Broccoli, Cauliflower, Carrots, Celery, Mushrooms, Zucchini, Cherry Tomatoes,  
Peppers, Spring Onions and Radishes served with a Variety of Dips  
\$5.96 per serving

### **Strawberry Pineapple Tree**

A Pineapple Palm Tree Covered with Chocolate-Dipped Strawberries

<b>Small</b>	<b>Medium</b>	<b>Large</b>
<i>Minimum 40 pce</i>	<i>Minimum 100 pce</i>	<i>Minimum 200 pce</i>
\$36.02	\$90.22	\$180.48

### **Pizza Al Fresco**

Cheese with Pepperoni, Hawaiian (Ham & Pineapple), Vegetable or Bianco  
\$28.04 each

### **Assorted Sweet Tray**

Including Mini Fruit Tarts, Squares & Brownies  
\$6.42 per serving

### **Sandwich Board**

Roast Beef, Black Forest Ham, Roast Turkey, Egg Salad, Tuna Salad,  
\$7.98 per person

### **Plating Service**

Display & Service of your Wedding Cake @ \$1.49 per person  
\* This fee is waived with minimum \$200.00 After Glow

### **Beverages**

Fresh Brewed Special Blend or Decaffeinated Coffee or Tea @ \$13.99 per 12 cup pot

\* The number of servings required depends on the quantity of other selections.

Prices subject to PST, GST & Gratuity

## BAR ARRANGEMENTS

*Brand Selection is subject to substitution without notice.*

Bartender Fee – \$25.00 per hour / minimum of 4 hours – Applies only when specialty beverage sales are less than \$500.00

### PREMIUM BAR

#### **Spirit (28ml)**

Skyy Vodka, Captain Morgan White Rum **\$4.21** (\$5.50 Inclusive)  
V.O. Canadian Whisky, J & B Scotch  
Beefeater Gin, Jack Daniels, Red and White Vermouth

#### **Domestic Beer (Bottle)**

Molson Canadian, Coors Light, Molson Export **\$4.21** (\$5.50 Inclusive)  
Labatt Blue

#### **Wine**

“Legends” House Pour (750ml Bottle) **\$22.94** (\$30.00 Inclusive)  
(5.5 oz. Glass) **\$4.97** (\$6.50 Inclusive)

#### **Soft Drinks**

Fountain Pop, Assorted Juices and Bottled Water **\$1.95** (\$2.50 Inclusive)

### TOP-SHELF BAR Available Upon Request – to be arranged prior to event

#### **Spirits (28ml)**

Grey Goose Vodka, Appleton Estates Amber Rum **\$4.97** (\$6.50 Inclusive)  
Crown Royal Canadian Whisky, Chivas Regal Scotch  
Bombay Sapphire Gin, Jim Beam Bourbon, Red and White Vermouth

#### **Imported Beer (Bottle)**

Corona, Heineken **\$4.97** (\$6.50 Inclusive)

### LIQUEURS (28ml) Available Upon Request – to be arranged prior to event

Amaretto, Bailey’s Irish Cream, Cointreau, Drambuie **\$4.40** (\$5.75 Inclusive)  
Frangelico, Kahlua, Sambuca, Peppermint Schnapps  
Southern Comfort, Stock ‘84 Brandy, Tia Maria

Grand Marnier, Courvoissier Cognac V.S.O.P. **\$4.97** (\$6.50 Inclusive)  
Sauza Silver Tequila, Jose Cuervo Gold Tequila

Remy Martin V.S.O.P. Cognac **\$5.73** (\$7.50 Inclusive)  
Glenfiddich Single Malt Scotch

Legends’ Wine List features a fine selection of Niagara V.Q.A. Wines.  
We would be pleased to arrange a special order to meet your needs.

Prices subject to PST, GST & Gratuity

**- Wine List -**

**House Pour – V.Q.A.**

**CREEKSIDE ESTATE WINERY**

Chardonnay (2004) (0)      Cabernet Merlot (2001) (0)  
***\$22.94 per Bottle (\$30.00 Inclusive)***

**NIAGARA WHITES**

Inniskillin *Riesling (2005)*  
Creekside *Pinot Gris (2004)*  
Cave Springs *Un-Oaked Chardonnay (2004)*  
Vineland Estates *Sauvignon Blanc (2003)*

***\$28.29 per Bottle (\$37.00 Inclusive)***

**NIAGARA REDS**

Inniskillin *Pinot Noir (2004)*  
Creekside *Shiraz (2004)*  
Chateau des Charmes *Gamay Noir (2004)*  
Strewn *Merlot (2004)*

***\$28.29 per Bottle (\$37.00 Inclusive)***

**INTERNATIONAL SELECTIONS**

Sutter Home *White Zinfandel (U.S.A.)*  
Black Opal *Cabernet Sauvignon (Australia)*  
Ruffino *Chianti (Italy)*

***\$29.82 per Bottle (\$39.00 Inclusive)***

**Legends Feature – V.Q.A**

**MIKE WEIR ESTATE WINERY**

Chardonnay 2004 (0)      Cabernet Merlot 2002 (0)  
***\$35.17 per Bottle (\$46.00 Inclusive)***

Brand Selection and Price are subject to substitution without notice.  
Prices subject to PST, GST & Gratuity.

BANQUET FACILITIES  
AT  
NIAGARA PARKS RESTAURANTS

*Queen Victoria Place – Edgewaters Restaurant*

(905) 356-2217  
Fax (905) 356-0334  
E-mail: [vprest@niagaraparks.com](mailto:vprest@niagaraparks.com)

Table Rock Restaurant

(905) 354-3631  
Fax (905) 354-5573  
E-mail: [trrest@niagaraparks.com](mailto:trrest@niagaraparks.com)

Queenston Heights Restaurant

(905) 262-4274  
Fax (905) 262-5557  
E-mail: [ghrest@niagaraparks.com](mailto:ghrest@niagaraparks.com)

Whirlpool Restaurant

(905) 356-7221  
Fax (905) 356-7273  
E-mail: [wpgcrest@niagaraparks.com](mailto:wpgcrest@niagaraparks.com)

Legends on the Niagara

(905) 295-2241  
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