



**GREAT BEER
IS JUST DOWN
THE ROAD,
PAST THE OLD OAK,
IN THE BIG
RED BARN.**

STOP BY THE BARN

2017 Niagara Stone Road, Niagara-on-the-Lake,
Ontario, Canada L0S 1J0 p: 289.868.9627



events@niagaraoasthousebrewers.ca oasthousebrewers.ca
t: @OastHouseBeer f: @NiagaraOastHouseBrewers



The Facility **1**

The Brew Tour **2**

The Chef **3**

**Canapés +
Buffet / Stations** **4**

**Plated / Family Style
Oktoberfest Family Style** **5**

Gifts **6**





A BRAND NEW EVENT SPACE *Now Open!*



Clamber on up to The Hayloft, Oast House Brewery's brand new event space guaranteed to offer truly unique experiences in a warm, fun atmosphere. With a heavy dose of Americana, the design balances both rustic and modern, resulting in a vibe unlike anywhere else in Niagara. And like any old hayloft,

it boasts a stunning end view of local agriculture in all of its bucolic glory! Seating up to 80 guests and 120 reception style, it encompasses big peeks into both the nearby vineyards and brewhouse. Begin with an intimate tour and then indulge with one of Chef's beer focused creations.



- BEER SHED -

MORE BEER!

Niagara Oast House Brewers are an ode to the traditional farm based brewing facilities in Europe which are recognized by their iconic building shapes and cowlings that sit atop them. Our brewers continue to reflect these traditions by focusing on honest "olde"

style and Belgian farm brews, using only fine ingredients in small batch volumes. Oast House makes beer; but the product is also the people, the place and the experiences.

See you soon!



THE BREW TOUR

\$10 / person + HST | 45 minutes long

Join one of our beer experts to learn about the story behind the existence of the Niagara Oast House Brewery. Discover why Niagara Oast House adopted its name and more importantly how the name inspired the partners and Brewmasters to make hand crafted delicious beer.

*Disclaimer: Brew tour may or may not be enhanced by ingesting delicious craft beers along the way.



Saison

Saison means “season” in French and originally this Belgian farmhouse ale was brewed during the slower winter months and then stored until the summer. On the fields, farmers would use it to keep hydrated when the drinking water was not suitable. This beer is light, food friendly, and refreshing, with notes of citrus, apple, pear and caramel. Pair it with a hard day’s of work anytime.



Biere de Garde

Farmhouse ale was traditionally brewed in the cooler months of the year. This “beer for keeping” is similar to our Saison brew, because it is bottle fermented with a process similar to the making of champagne. This is the perfect beer to sip on while you watch the sun go down. Enjoy aromas such as toffee, grapes and dried fruit and spice and the creamy feel of the bubbles.



The Barn Raiser

The Barn Raiser country ale was once used to celebrate the building of a barn in one day, within a community. Bring together and raise the spirits of your group with our flagship beer. This beer offers both the smell and taste of citrus and grapefruit, with a hint of caramel, developed to balance out a slight bitterness of hops.



Seasonal

Typically, we have at least one seasonal beer on tap showcasing the highlights of what is in season and what foragers are stopping with at our back door.

Examples include: Grandma's Strawberry Rhubarb, Dunkel, Russian Imperial Stout, Belgian IPA, and many more!



THE CHEF



Marc Lyons Executive Chef, Queen's Landing

Upon graduating from Niagara College, Marc began his career as an apprentice at Rinderlines at The Forner House, one of the Top 50 restaurants in Canada. With his high levels of expertise, Marc began his tenure with Vintage Hotels at The Oban Inn in 2000 and was promoted to Restaurant Chef at Queen's Landing in 2004.

In 2012, Marc transferred to The Prince of Wales to experience a boutique style hotel and to lend his expertise to the high end menus offered in Escabèche Restaurant. Marc has recently accepted the promotion of Executive Chef at Queen's Landing with enthusiasm and grace. Marc has taught at the Niagara Culinary Institute, volunteered with the Niagara District School Board's culinary program, judged at the Niagara Skills Canada competition and ran a catering company for six years.

Marc's vision is to use local ingredients whenever possible, merging his classical cooking techniques with an Asian flair.

Pricing and menus are based on minimums and are subject to change according to seasonality and group size.

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CANAPES

\$32 / dozen

Cold

- Beer Braised Mushroom and Blue Cheese Strudel
- Saison Trout Mousse on Herb Scone
- Goats Cheese Tart with Squash Ale Relish
- Duck Confit Hand Roll with Citrus Hoisin Dip
- Smoked Chicken Tart and Crisp Apple Tart
- Spicy Sausage and Baked Apple Strudel
- Smoked Bacon and Pear Pin Wheels

Hot

- Pulled Pork Croquette
- Beer Battered Fish Taco
- Saison Brown Sugar Glazed Ham Grilled Cheese
- Tempura Smelt with Sour Pickle Mayonnaise
- Lamb Slider with Pickled Radish
- Smoked Mozzarella and Ale Brined Chicken Quesadilla
- Pork Belly and Drunken Onion Jam Wrapped in Puff Pastry
- Escargot and Herbs simmered in an Ale Cream Sauce

BUFFET / STATIONS

\$39 / person (2 hot items), \$5 / person / additional hot item

Cold

Iceberg Salad

Apples, Blue Cheese, Buttermilk Biere de Garde Dressing

German Style Potato Salad

Crisp Bacon, Candied Onions, Grainy Mustard Mayonnaise

Citrus and Coriander Cured Trout

Marinated Vegetables

Pickles

Olives

Gourmet Condiments

Hot

Beef Sliders

Apple Ale Chutney, Frizzed Onions

Slow Roasted Pulled Pork

Barn Raiser BBQ Sauce, Mini Kaisers

Beer Batter Fish Taco

Avocado 'Mayo', House Made Hot Sauce

Smoked Ale Brined Chicken Wings

Grilled Country Sausage

Smoked Bacon Fried Sauerkraut

Drunken Onion Jam

Dessert

Seasonally Brew House Inspired Tarts, Squares and Cookies

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PLATED / FAMILY STYLE

\$45 / person set menu, \$50 / person choice night of

To Start

Baked Potato and Ale Soup

Smoked Cheddar Grilled Cheese

Brew House Inspired Onion Soup

Smoked Mozzarella

Wedge Salad

Crisp Apple, Smoked Bacon, Crumbled Blue Cheese, Butter-milk Biere de Garde Dressing

Cabbage and Apple Slaw

Smoked Bacon, Poached Egg, Sour Cream Dressing

Entrée

Stout Braised Brisket

Buttermilk Whipped Potatoes, Herb Gravy

Ale and Maple Brine Pork Loin

Toasted Barley Orzotto, Pommery Mustard Sauce

Herb Buttered Barn Raiser Soaked Chicken

Warm Fingerling Potato Salad, Cured Lemon Chicken Jus

Seared Rainbow Trout

Duck Fat Fried Potato and Cabbage Hash, Ale Butter Sauce

Dessert

Barn Raiser Chocolate Cake

Salted Carmel, Pretzel Brittle, Beer Rippled Ice Cream

Deconstructed S'mores

Stout Infused Marshmallow, Dark Chocolate Terrine, Macerated Fruit, Gram Cracker Crumble

OKTOBERFEST FAMILY STYLE

\$39 / person

To Start

Cabbage and Toasted Walnut Slaw

Grainy Mustard Dressing

Entrée (choose one)

Butter Fried Pork Schnitzel

Barn Raiser Steamed Sausage with Sauerkraut

Sides

Duck Fat Fried New Potato

Beer Braised Cabbage

Dessert

Candied Apple Raisin Strudel with Ale Ripple Ice Cream

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Oast Food Stations** **4**

**Oast Beer Hall Menu +
Oast Small Bites** **5**

Oast Smoke Shack BBQ **6**

Oast Set Three Course Dinner **7**

Gifts **8**





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THE CHEF



Chris Smythe Executive Chef, Prince of Wales

Chef Chris Smythe was born and raised in Niagara. His culinary journey began as an Apprentice at the Prince of Wales Hotel. It did not take long to see that Niagara-on-the-Lake offered the highest standards in culinary excellence. Determined to succeed, Smythe was quick to develop relationships with local growers and producers.

Smythe was promoted to Executive Sous Chef of Pillar and Post where his passion for success and his ability to mentor new and upcoming chefs moved him into not only an executive role in the kitchen, but also as a part-time Professor at Niagara Culinary Institute. Later assuming the role as Executive Chef of Riverbend Inn & Vineyard, Chris initiated the first organic farmer chef garden alongside Dave Perkins of Wynyndym Farms, taking farm-to-table cuisine to ultimate heights!

Venturing into his role as a restaurateur, Chef Smythe designed a modern version of local Bistro fare, through the opening of The Spotted Calf Bistro in February 2009. While he embraced the challenge of entrepreneurship, he found he missed the high paced environment of a larger corporate operation. Chris returned to Vintage Hotels in 2010 and soon was appointed Chef de Cuisine at Ontario's number one hotel: Queen's Landing. In September of 2011, Chef Smythe came full circle and was promoted to Executive Chef at Prince of Wales' Escabèche restaurant.



OAST BEER TASTING MENU

\$70 / person + tax and gratuity

To Start

Oast Onion Ale Soup

Gruyere Cheese Crouton, Beer & Chicken Broth
Braised Onions

Roast Heirloom Beet Salad

Roast Golden Beets, Tender Spinach Leaves, Toasted
Walnuts, Goat Cheese, Hopped Up Vinaigrette

Entrée

Stout Braised Beef Shortrib

Honey Mushrooms, Roast Shallots, Buttermilk
Whipped Yellow Potatoes, Pickled Red Cabbage

Dessert

Spiced Beer Float

Peppered Vanilla Ice Cream, Chocolate Dipped Pretzel

OAST FOOD STATIONS

Choose a minimum of 3 food stations. Prices excluding taxes and gratuities.

Charcuterie & Local Cheeses – \$19 / person

Smoked & Cured Meats, Local Cheeses, Gherkins, Pickled Onions,
Kozlicks Sweet and Smokey Mustard, Dried Fruits, Artisan Breads,
Sesame Crackers

The Wurst Station – \$18 / person

Beer Steeped Knockwurst, Bratwurst, Bierwurst, Sauerkraut,
Onion Marmalade, Butter Rolls, BBQ Potato Crisps, Oast
Brewery Mustard

From the Sea – \$30 / person

Fresh Shucked Oysters, Chilled King Crab Legs, Ancho Chili Cured
Shrimp, Ale Steeped Mussels, Curried Lobster Sliders

Stone Baked Flat Breads – \$18 / person

Field Tomato, Sweet Basil, Goat Cheese & Chorizo Sausage,
Black Olive, Feta, Chimichurri & Shiitake Mushroom, Bacon
Jam, Stilton Cheese

Favorite Brewery Salads – \$17 / person

Oast House Caesar, Quinoa & Kim Chi, Marinated Vine Ripe
Tomato and Cucumber, Ice Berg & Blue Cheese, Garden Fresh
Sticks with Hoppy Hummus

Sweets – \$18 / person

Wild Blueberry Oatmeal Stout Cake, Salted Beer & Toffee
Blondies, Banana Fritters, Seasonal & Local Fruits

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OAST BEER HALL MENU

\$65 / person + tax and gratuity

To Start (on the table)

Charcuterie

Local Cheese, Rosewood Creamed Honey, Rye Toasts

First (served)

Oast Barn Raiser & Aged Cheddar Soup

Bavarian Pretzel Bread

Second (family style)

Warm Red Bliss Potato Salad

Pancetta Crackling, Black Mustard Flour, Pickled Leeks

Green Cabbage Cole Slaw

Sour Apple, Smoked Chili, Buttermilk Aioli

The Oast Wurst

Bratwurst

Bierwurst, Knockwurst, Euro Weiner, Sauerkraut
Crispy Onions, Bacon Jam, Yellow Potato Rosti

Last (dessert family style)

Banana Toffee Fritters

Mini Hoppy Birthday Beer Cakes

OAST SMALL BITES

\$27.00 / dozen + tax and gratuity

Meat Lovers

- Mini Chili Corn Dogs
- Korean BBQ – Sticky Pork Spare Ribs
- 2-Bite Pastrami Reuben
- Beef Pot Roast Slider with Emmental Cheese
- Buffalo Beer Chicken Wings
- Pork Belly Fritters with Onion Jam

From the Sea

- Chilled Shrimp 'Hoptail' with Horseradish Hops Ketchup

Vegetarian

- Wasabi Deviled Eggs
- Fried Sour Pickles
- Bavarian Pretzel Bites with White Cheddar Mustard

ALSO AVAILABLE

Local Cheese Boards – \$19 / person

Local Charcuterie – \$19 / person

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OAST SMOKE SHACK BBQ

\$58 / person + tax and gratuity

Salads

Picnic Potato Salad

Sour Gherkin, Boiled Egg, Chives, Grain Mustard Mayo

Roast Beet Apple Salad

Wheat Kernels, Toasted Celery Seed Vinaigrette

Hopped Up Salad

Arugula, Kale, Celtic Blue Cheese, Sunflower Seeds,
Green Goddess Dressing

Dessert

Crepes

Beer Caramelized Apples, Citrus Mascarpone

Sticky Buns

Pale Ale Infused Raisins, Cinnamon & Ginger
Sugar, Stout, Icing

From the Shack

Smoked Beef Brisket

Tamarind Glaze

Chile Lime Rubbed Pork Back Ribs

Biere de Garde Mop

Fire Roast Chicken

Buffalo Beer Sauce

Thai Curry Roast Giant Mushroom Caps

Cucumber Relish

Sweet Corn

Salted Butter

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OAST SET THREE COURSE DINNER

\$55 / person + tax and gratuity

Please choose one option from each course to create your custom dinner experience.

To Start

Oast House Caesar Salad

Ale & Onion Soup, Gruyere Crouton

Roast Beet Salad

Sour Apple, Goat Cheese, Walnuts, Green Goddess Dressing

Saison Marinated Baby Tomato Salad

Green Olives, Cucumbers, Dark Rye Toast, Feta Cheese

Split Yellow Pea Soup

Pork Belly Crackling, Malt, Fried Rosemary

Entrée

Venison Burger

Toasted Brioche Bun, Sauce Gribiche, Duck Fat Roast, Sweet Potato Wedges

Double Smoked Bacon Mac & Cheese

Hoppy Beer Ketchup

Smoked Half Chicken

Green Cabbage Coleslaw, Sweet & Smokey Mustard

Steak Frites

Flat Iron Steak, Crisp Potato Sticks, Chimichurri, Pickled Bermuda Onions

Eggplant Schnitzel

Field Tomato Marmalade, Peashoot Salad

Dessert

Oatmeal Stout Cake

Wild Blueberries, Whiskey Cream

Pumpkin Spiced Cheesecake

Pale Ale Caramel, Pecan Praline

Spiced Beer Float

Peppered Vanilla Ice Cream, Chocolate Dipped Pretzel

Crepes

Beer Caramelized Niagara Apples, Citrus Mascarpone

Hop Chocolate Cake

Salted Dark Chocolate, Candied Peanuts, Raspberry Coulis

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THE CHEF



Mark Longster Executive Chef, Pillar and Post

Mark was 'Born to Cook'. His parents were both Chefs, his father an Executive Chef with 'Cunard' on the original ship 'Queen Elizabeth' and a Culinary Professor at Niagara College, his mother was a Chef Instructor in Peterborough.

Mark's apprenticeship began under an Austrian Chef at 'Roland's Steak House' in Peterborough. Although this locally well known establishment had a menu with a classic French twist his need for finer culinary experience drew him to pack up and head to Niagara and he continued his apprenticeship at Queen's Landing.

In 1994 after graduating from Niagara College he became the youngest Certified Chef in the Niagara Region. At age 20 he made his first foray into kitchen management as Chef of the Moffat Inn. After a few years at the Moffat Mark's passion for fine dining drew him to Pillar and Post. Over the course of sixteen years Mark rose to the position of Chef de Cuisine gaining expertise in all culinary departments of Vintage Hotels. In 2013 Mark was promoted to Executive Chef.

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OAST BBQ LUNCH

\$28 / person | minimum 30 guests

\$5 per additional entrée selection.

To Start

Cajun Coleslaw

Roasted Potato Salad with Charred Corn and Fresh Dill

Pillar Caesar Salad

Foccia Crouton, Shredded Parmesan, Creamy Buttermilk Dressing

From the Grill

ENTRÉES

Grilled Salmon

Wilted Spinach and Arugula with Pesto Drizzle

Grilled Country Sausage

Country Ale Braised Onions

All Beef Burgers

Grilled BBQ Glazed, Skinless Breast of Chicken

Grilled Pork Loin

Roasted Apples

INCLUDED

Cajun Roasted Yukon Gold Potato Wedges

Corn on the Cob

Spicy Chili Lime Butter and Salted Butter

CONDIMENT TABLE

Assorted Buns

Toppings

Sliced Tomato, Barrel Pickles, Red Onion, Lettuce, Banana Peppers

Sauces

Ketchup, Mustard, Mayonnaise and Relish

Dessert

Sweets

Assortment of Cakes, Cupcakes, Squares and Pastries

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OAST BBQ STATIONS DINNER

\$42 / person | minimum 30 guests

Salad Station

Roasted Purple and Sweet Potato Salad

Charred Corn and Fresh Dill

Pillar Caesar Salad

Foccocia Crouton, Shredded Parmesan, Creamy Buttermilk Dressing

Simple Greens

Tossed in Preserved Apricot and Grainy Dijon Vinaigrette with Marinated Peppers and Pepitas

Greek Cucumber and Tomato Salad

Crumbled Feta Cheese

Smokehouse Station

Smoked Baby Back Ribs

Biere de Garde BBQ Sauce

Ancho Glazed Smoked Pulled Pork Sliders

Cajun Roasted Yukon Gold Potato Wedges

Grill Station

All Beef "Barn Raiser" Sliders

Grilled Country Sausage

"Saison" Glazed Onions

Corn on the Cob

Spicy Chili Lime Butter and Salted Butter

Seafood Station

Creamy "Saison" Braised P.E.I. Mussels

Vine ripened tomato salsa

Grilled Ancho Glazed Atlantic Salmon

Rocket Spinach

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Assorted Buns

Toppings

Sliced Tomato, Barrel Pickles, Red Onion, Lettuce, Banana Peppers

Sauces

Ketchup, Mustard, Mayonnaise and Relish

Dessert Station

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t: @OastHouseBeer f: @NiagaraOastHouseBrewers

OAST PLATED DINNER

\$95 / person | minimum 20 guests

Hors d'Oeuvres (3 pieces / person)

Chicken Spring Roll

Pineapple Dip

Goat Cheese, Chorizo Sausage Quiche

Beire de Garde Glazed BBQ Bacon Wrapped Sea Scallops

Foraged Mushroom Ragout

Reduced Balsamic Drizzle

Soup (choose one)

Baked Russet Potato, Stilton, and Saison Lager

Smoked Corn Chowder

Salad (choose one)

Roasted Heirloom Beet and Arugula Salad

Grilled Orange and Citrus Vinaigrette

Buttery Greens

Blend of Tender Lettuces, Saison Poached Pear Vinaigrette, Focaccia Croutons, Crumbled Feta

Pasta (choose one)

Chorizo Sausage and Fried Gnocchi

Nicoise Olives, Charred Corn, Feta Cheese and Roasted Peppers

Hand Made Ricotta Stuffed Ravioli

Arugula Pesto, Baby Spinach, Parmesan and Brick Ale Cream

Entrée (choose one)

All served with chefs choice of Niagara's best seasonal vegetables.

Grilled Beef Tenderloin

Porcini Crust, Crushed Fingerling Potato, Tarragon Jus

New York Strip Loin

Onion Jam, Winter Truffle Whipped Gold Potato, Grainy Dijon Jus

Fire Roasted Swordfish

Asparagus Risotto, Parmesan Shards, Wilted Rocket, Sundried Tomato Pesto Butter

Grilled Rib Eye of Beef

Gold Rosti Potato, Moral Bourbon Sauce

Maple Pecan Crusted Chicken Supreme

Goat Cheese Stuffing, Butter Forked Baby Red Potato

Dessert (choose one)

Pomegranate Cheese Cake

Individual Lemon Meringue Tart

Bitter Chocolate Tart

Raspberry Puree

Vanilla Crème Brûlée Tart

Fresh whipped cream and fresh berries

Coffee and Tea

Depending on group size, day of the event, and exclusivity of the brewery, facility fees may apply.

2017 Niagara Stone Road, Niagara-on-the-Lake, Ontario, Canada L0S 1J0 p: 289.868.9627



Beer can be sold at \$7 per pint.
Taxes and gratuities are additional.
Coffee & tea included to cap-off the meal.

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GIFTS

We have fun and memorable gifting options! Have your guests take home a taste of our farmhouse ales with our two pack of Saison and Biere de Garde. Chef's Adam's cookbook, *Curbside: Modern Street Food from a Vagabond Chef*, can be signed and personalized. Or choose from t-shirts, hats, touques, and pint glasses. We can display your gifts in The Hayloft or deliver to your hotel during your stay in Niagara.

