



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



[www.oasthousebrewers.com](http://www.oasthousebrewers.com) [events@oasthousebrewers.ca](mailto:events@oasthousebrewers.ca)  
t: @OastHouseBeer f: @NiagaraOastHouseBrewers



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## 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! With capacity for up to 80 guests seated or consider both floors for up to 175, 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, Russian Imperial Stout, Belgian IPA, and many more!

# 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

\$30 / person | minimum 30 guests

## To Start

### Cajun Coleslaw

### Roasted Potato Salad

Charred Corn and Fresh Dill

### Pillar Caesar Salad

Foccocia 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 "Barn Raiser" Burgers

## 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 DINNER BUFFET

\$42 / person | minimum 30 guests

## Salad

### 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

## Entrées

### Smoked Baby Back Ribs

Biere de Garde BBQ Sauce

### Cajun Roasted Yukon Gold Potato Wedges

### All Beef "Barn Raiser" Sliders

### Grilled Country Sausage

"Saison" Glazed Onions

### Corn on the Cob

Spicy Chili Lime Butter and Salted Butter

## Seafood

### Grilled Ancho Glazed Atlantic Salmon

Rocket Spinach

## CONDIMENT TABLE

### Assorted Buns

### Toppings

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

### Sauces

Ketchup, Mustard, Mayonnaise and Relish

## Desserts

### Sweets

Assortment of Cakes, Cupcakes, Squares and Pastries

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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 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

\$28 / person + tax and gratuity

Minimum 2 dozen per selection

### 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

\$65 / 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

### Ale & Onion Soup

Gruyere Crouton

## 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



## 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.

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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

\$55 / person (3 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

\$55 / person set menu (one appetizer, one main, one dessert)

## 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

\$55 / person

## Canapes

Chef's choice of Beer Inspired Canapes

## To Start

### Cabbage and Toasted Walnut Slaw

Grainy Mustard Dressing

## Entrée (choose one)

### Butter Fried Pork Schnitzel

### Barn Raiser Steamed Sausage with Sauerkraut

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## Sides

### Duck Fat Fried New Potato

### Beer Braised Cabbage

## Dessert

### Candied Apple Raisin Strudel with Ale Ripple Ice Cream

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## TEAM BUILDING "C"HOPPED" AT OAST HOUSE



Our beer experts will start by dividing your group into small teams to get chopping! Each team will receive a black box containing several surprise food ingredients to be used in this culinary challenge (for example, Barn Raiser hemp seeds, pickled hop shoots). Each team will be provided with a selection of Oast beer (to inspire the culinary creation), necessary kitchen utensils and final plating dishes. A shared pantry is set up offering limited food items.

The challenge is to create an appetizer dish by incorporating beer with the black box ingredients and pantry items. Once the dish is complete, the team will come up with a marketing idea to present their creation to the panel of judges (skit, song, presentation is encouraged). Judges will use a rubric to critique taste, food presentation, creativity, team presentation, and beer pairings to award the winning team bragging rights and a bottle of one of Oast House's farmhouse ales.

For groups up to 40, time allocated 90 minutes, \$75.00 per person + hst

## GIFTS

We have fun and memorable gifting options! Have your guests take home a taste of our farmhouse ales with our 2pk of Saison and Biere de Garde or our 4pk of Barn Raiser tall cans. 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.

