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

STOP BY THE BARN
<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Facility</td>
<td>1</td>
</tr>
<tr>
<td>The Brew Tour</td>
<td>2</td>
</tr>
<tr>
<td>Pillar and Post</td>
<td>3</td>
</tr>
<tr>
<td>Prince of Wales</td>
<td>6</td>
</tr>
<tr>
<td>Queen's Landing</td>
<td>11</td>
</tr>
<tr>
<td>Team Building</td>
<td>14</td>
</tr>
<tr>
<td>Gifts</td>
<td>15</td>
</tr>
</tbody>
</table>

### Pillar and Post
- The Chef
- Oast BBQ Lunch
- Oast BBQ Dinner Buffet

### Prince of Wales
- The Chef
- Oast Beer Tasting Menu + Oast Food Stations
- Oast Beer Hall Menu + Oast Small Bites
- Oast Smoke Shack BBQ
- Oast Set Three Course Dinner

### Queen's Landing
- The Chef
- Canapés + Buffet / Stations
- Plated / Family Style
- Oktoberfest Family Style
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.

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!
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.
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

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

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

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

www.oasthousebrewers.com  events@oasthousebrewers.ca  t: @OastHouseBeer  f: @NiagaraOastHouseBrewers
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

Depending on group size, day of the event, and exclusivity of the brewery, facility fees may apply.
Beer can be sold at $7 per pint. Taxes and gratuities are additional. Coffee & tea included to cap-off the meal.
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 Wyn-dym 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' Escabéche 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

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

From the Sea
· Chilled Shrimp 'Hoptail' with Horseradish Hops Ketchup

Also Available
Local Cheese Boards – $19 / person
Local Charcuterie – $19 / person

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

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

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

www.oasthousebrewers.com    events@oasthousebrewers.ca
t: @OastHouseBeer    f: @NiagaraOastHouseBrewers
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

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

Dessert

Crepes
Beer Caramelized Apples, Citrus Mascarpone

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

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

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

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

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

- Slow Roasted Pulled Pork
  Barn Raiser BBQ Sauce, Mini Kaisers

- Beer Battered 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

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

Beer can be sold at $7 per pint.

Taxes and gratuities are additional.

Coffee & tea included to cap-off the meal.
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, Buttermilk 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 Ripple Ice Cream

Deconstructed Smores
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

Sides
Duck Fat Fried New Potato
Beer Braised Cabbage

Dessert
Candied Apple Raisin Strudel with Ale Ripple Ice Cream

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

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