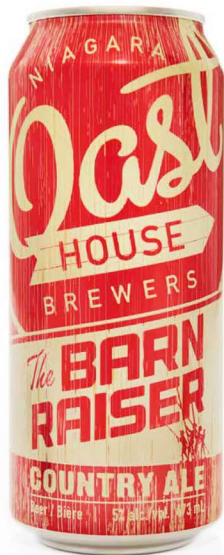




**OAST HOUSE
VINTAGE HOTELS
MENU 2023 - 2024**



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A UNIQUE SPACE *For your next event!*



Clamber on up to The Hayloft, Oast House Brewery's private 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!

MORE BEER!

- BEER SHED -



THE BREW TASTINGS

\$15 / person | 45 minutes long



Start your evening with an in-depth tour of the brewery with one of our beer experts. We will share the story behind the existence of the Niagara Oast House Brewery, our humble beginnings in creating small batch craft beer. 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, Imperial Stout, Belgian IPA, and many more!





ANDREW LOFT EXECUTIVE CHEF, QUEENS LANDING

Hailing from Southern Ontario, Andrew embarked on his culinary journey early on, starting as a dishwasher at a local seafood eatery. This humble beginning sparked his profound love for food, cooking, and the art of hospitality.

Following his studies in culinary management at Niagara College, Andrew ventured to Vancouver, where he honed his craft in restaurants renowned for their Pacific seafood offerings. Returning to Toronto, he seized his inaugural executive chef role at The House on Parliament, a beloved gastro-pub hotspot in Cabbagetown.

Transitioning to events and catering, Andrew joined The L-Eat Group, overseeing both restaurant operations and catering endeavors. Notably, he played a pivotal role in developing and managing the a-la-carte restaurant at the Royal Winter Fair for three consecutive years, catering to thousands of discerning guests.

With a penchant for global exploration, Andrew's culinary journey took him to Sydney, Australia, where he contributed and learned at the renowned seafood establishment, Garfish. He also ventured to Italy's Adriatic coast as a stagiaire at the esteemed seafood gem, La Repubblica.

Throughout his travels, spanning Japan, Australia, Indonesia, France, Italy, UK, Central America, and the United States, Andrew sought inspiration, knowledge, and wisdom, enriching his culinary repertoire. His culinary style, rooted in French and Italian techniques, is infused with Oceanic and Asian influences, resulting in innovative dishes that blend traditional and unconventional flavors.

Now, Andrew channels his years of culinary passion and leadership into Queen's Landing's restaurants and events program, drawing upon his unwavering dedication to the culinary arts and hospitality industry.



CANAPES

\$14/PERSON, 3 PIECES PER PERSON

CHOOSE 4 OF THE FOLLOWING:

COLD:

Beer Braised Mushroom and Blue Cheese Strudel

Smoked Gravlax on Herb Scone

Shrimp and Crispy Vegetable Hand Roll with Citrus Hoisin Dip

Smoked Bacon and Pear Pinwheels

Classic Hot House Tomato Bruschetta

Chorizo and Goat's Cheese on Crostini

HOT:

Lamb Mini Meatballs with Fennel Relish

Pulled Pork Croquette

Brie and Caramelized Onion Quiche

Saison Brown Sugar Glazed Ham with Smoked Provolone Grilled Cheese Sandwich

Pork Belly and Drunken Onion

Vegetable Spring Rolls



BUFFET DINNER MENU

INCLUDED IN THE CONFERENCE PACKAGE.

COLD TABLE:

Iceberg Salad with Apples, Blue Cheese, Bacon, and Buttermilk Biere de Garde Dressing

Southwestern Potato Salad with Corn, Poblano Peppers, Chili Lime, and Sour Cream Dressing

Marinated Antipasto Platter with House Made Pickles & Olives

HOT TABLE:

CHOOSE 3 OF THE FOLLOWING:

Barnraiser Soaked Beef Brisket with Fresh Horseradish and Natural Jus

Grilled Country Sausage with Housemade Sauerkraut and Mustards

Beef Sliders with Frizzed Onions, Mango Ale Chutney and Beet Ketchup

Slow Roasted Pulled Pork with Barn Raiser BBQ Sauce and Mini Buns

Roasted Chicken Wings with Smoked Ale BBQ Sauce

Chef's Inspired Garlic Flatbreads with Truffle Scented Mushrooms and Asiago

*Hot Table also includes **Potato Hash** and **Corn on the Cob***

DESSERT TABLE:

Seasonal Brew House Inspired Tarts, Squares and Cookies

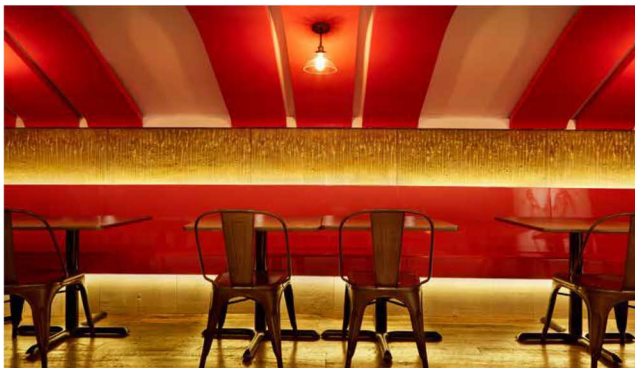
Coffee, Decaf Coffee and Assorted Teas

*Non-Package Guests: \$70.00 per person



TEAM BUILDING "C'HOPPED" AT OAST HOUSE

\$75 / person



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 chopping station will be set with a selection of Oast beer (to inspire the culinary creation), necessary kitchen utensils and final plating dishes. A shared pantry is available 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. Judges will 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. Available for groups up to 50, approximately 90 minutes including a welcome and brewery tour.



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, our 4pk of Barn Raiser or Pitchfork Porter tall cans. Or choose a t-shirt, touque, hat and beer glasses. We can display your gifts in The Hayloft or deliver to your hotel during your stay in Niagara.

