



Group Dining Menu Package

Welcome to the Old Stone Inn, Niagara Falls' only historical boutique hotel.

The Old Stone Inn dates back to the turn of the last century. Over the years, the Old Stone Inn has entertained and accommodated distinguished patrons including Prime Minister Pierre Trudeau, Olympian Dorothy Hamil, Princess Diana, and many others.

We look forward to welcoming you and your guests to join us for your next special occasion.



Located in the Fallsview Entertainment District



The Flour Mill Scratch Kitchen

We have hand selected culinary offerings from our favorite farmers and artisanal produce. Whether it's fresh organic, local produce, rare specialty items, cured meats and cheeses from Niagara, or local Ontario, you'll taste it here.

Our choices of classic & adventurous fresh seasonal menus will appeal to all who love food.





Group Events



The Mill Room
Seated up to 50
Reception up to 90

Inspired by its historical natural roots, and local cuisine at the Flour Mill Scratch Kitchen Restaurant focuses on fresh, handcrafted food with elevated elements. Guests may gather in our intimate private spaces for dinner or host a reception depending on the event. The Flour Mill does offer buy-outs, which can host up to 200 reception style and up to 100 seated.



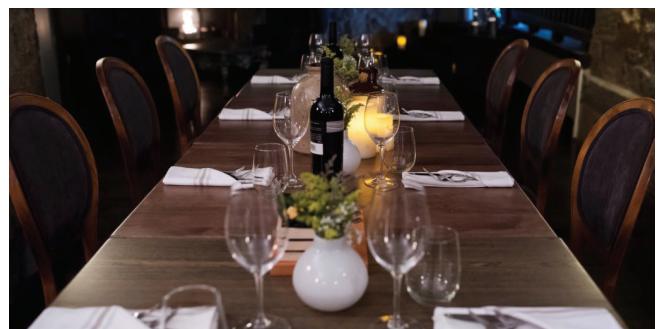
Earl Grey Room
Seated up to 45
Reception up to 75



Chef's Table
Seated up to 14
Reception up to 20



Flour Mill—Main Dining Room
Seated up to 100
Reception up to 150



1904 Bar
Seated up to 40
Reception up to 80





BREAKFAST

All tour breakfasts include coffee & tea.
We proudly serve Starbucks Coffee & Tazo Tea.

If you suffer from a food allergy or intolerance, please let your server know.

CONTINENTAL

House-made Scones and Croissants, Berry Preserves, Whipped Butter, Fresh Fruit

TRADITIONAL HOT AMERICAN

Scrambled Eggs, Peameal Bacon, Thick-Sliced Toast, Crispy Herbed Potato Wedges

FRENCH TOAST

Thick-Sliced French Toast, Seasonal Fruit Compote, House-made Meringue, Maple Syrup

THE EUROPEAN

*Hard Boiled Egg, Cured Meats, Artisanal Cheese, Freshly Baked Croissant,
Fresh Fruit Garnish*

VEGAN OFFERING AVAILABLE

OVERNIGHT OAT CHIA SEED PUDDING

Coconut Oat Chia Pudding, Nut & Seed Granola, Fresh Berries, Shredded Coconut, Hemp

Boxed Breakfasts Available Upon Inquiry

\$27 ++

Pricing is based per person. All applicable services, fees, and taxes are extra.
Minimum person may apply.



HIGH TEA

We proudly serve Starbucks Coffee & Sloane Tea Menu.

If you suffer from a food allergy or intolerance, please let your server know.

— SWEET AFTERNOON —

Local Preserves and Harvey's Natural Honey	Freshly Baked Herbed Scones
House-Made Strawberry Double Cream	Liquorice Crème Fraîche
Lavender Crepe Mille Feuille	Assorted Sweet Profiteroles
Candied Fruits	

— AFTERNOON DELIGHT —

Assorted Sweet Profiteroles	Candied Fruits
House-Made Strawberry Double Cream	Herbed Fresh Scones
A Selection of Petite Sandwiches	

— THE CANADIAN TEA —

Maple Scones	Petite Butter Tarts
Nanaimo Bars	Niagara Preserves
Canadian-Inspired Petite Sandwiches	Niagara Peach Double Cream

\$59 ++

Pricing is based per person. All applicable services, fees, and taxes are extra.
Minimum 12 people may apply.



PINOT GRIGIO MENU

PLATED LUNCH

— COURSE 1 —

Please choose one

SOUP

Chef's Seasonally Inspired Soup made from locally sourced ingredients

GREENS

Niagara Greens Salad featuring Seasonal Selections from Niagara Local Farmlands

— COURSE 2 —

Please choose one

GREAT AMERICAN BURGER

Housemade Beef Burger, Bacon, Housemade Brioche Bun, Upper Canada Gold, Frisee, Tomato, Chipotle Aioli, Onion Jam

KFC SANDWICH

Hand-Breaded Chicken, Housemade Brioche Bun, Gochujang Glaze, Pickled Slaw

GARDEN GRILLED SANDWICH

Whipped Goat Cheese, Fresh Tomato, Basil Pesto, Extra Virgin Olive Oil, Grilled Sourdough, Arugula, Hand Cut Frites

VEGETARIAN NAAN

Spiced Tempeh, Hummus, Pickled Veg, Fresh Greens, Red Pepper Jam,

TAGLIATELLE PASTA

Fresh Basil Pesto, Blistered Tomato, Shaved Parm

\$43 ++



Pricing is based per person. All applicable services, fees, and taxes are extra.
Minimum person may apply.



PINOT NOIR MENU

PLATED DINNER

— COURSE 1 —

Please choose one

SOUP

Chef's Seasonally Inspired Soup made from locally sourced ingredients

GREENS

Niagara Greens Salad featuring Seasonal Selections from the Niagara Greenbelt

— COURSE 2 —

Please choose one

HUNTER'S CHICKEN

Pan-Seared Chicken Supreme, Creamy Leek Stuffing, Fingerling Potatoes, Seasonal Vegetable, Truffle-Scented Mushroom Sauce

FORAGE PAPPARDELLE

Woodland Mushrooms, Parmigiana Reggiano, Truffle Oil

MISO GLAZED SALMON

Sautéed Spinach, Wild Brown Rice

CAULIFLOWER STEAK

Roasted Cauliflower, Pea Puree, Onion Jus, Seasonal Vegetable

\$59 ++



Pricing is based per person. All applicable services, fees, and taxes are extra.
Minimum person may apply.



CABERNET SAUVIGNON MENU

PLATED DINNER

— COURSE 1 —

Please choose one

SOUP

Chef's Seasonally Inspired Soup made from locally sourced ingredients

GREENS

Niagara Seasonal Greens

STONE MILL CAESAR

Double smoked bacon, House Signature Garlic Dressing

— COURSE 2 —

Please choose one

CHIMICHURRI BEEF TENDERLOIN

6oz Beef Tenderloin, Yukon Mash, Seasonal Vegetable, Demi-glaze

PAN-SEARED ARCTIC CHAR

*Niagara Sauvignon Citrus Beurre Blanc, Roasted Fingerling Potatoes,
Seasonal Vegetable*

BERRY DUCK

Berry Balsamic Relish, Celeriac Puree, Seasonal Vegetable

\$74 ++



Pricing is based per person. All applicable services, fees, and taxes are extra.
Minimum person may apply.



ENHANCEMENTS & ELEVATIONS

— DESSERTS —

CHEESECAKE

House-made Cheesecake, Seasonal Berry Compote

FRESH FRUIT & BERRIES

Crème Fraiche

PETIT TRIO

Vanilla, Chocolate, Berry

GELATO

Seasonal House Flavour

— BEVERAGE PAIRING OPTIONS —

SPARKLE & WINE – \$13

VQA Sparkling Wine or Mimosa

VQA WINE & CRAFT – \$11

Premium VQA Wine or Local Craft Beer

— ELEVATIONS —

1LB LOBSTER DINNER – Market Price

*Fresh Maritime Lobster, Housemade Frites, Corn on the Cob,
Clarified Butter*

SURF & TURF – Market Price

*Black Tiger Shrimp, Beef Tenderloin, Chimichurri Sauce,
Market Veg, Garlic Mashed Potatoes*

— UNIQUE DINING OPTIONS —

BEER & BURGER PAIRING

BEGIN (Crispy Cream Ale)

*Crispy Sauerkraut Potato Perigee, Caramelized Apple,
Grilled Kielbasa*

CONTINUE (Sublime I.P.A)

*House-ground Brisket, Salted Pretzel Bun, Homemade Wild
Boar Bacon, Braised Caraway Red Cabbage, Piquant Cider
Vinegar Brown Mustard*

FINISH

Apple Kuchensunny Dry Hop Sour Anglaise



The Fine Lines

FOOD & BEVERAGE MINIMUMS

When booking your group reservation, please note that dates come with a food & beverage revenue guarantee. Minimums vary based on the day of the week and time of the year and do not include service charge, sales tax or gratuity.

EVENT GUARANTEES

We require receipt of final guest commitment three business days prior to your event. Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event, we will do our best to accommodate.

Group menus and beverage choices will need to be selected 2 weeks in advance. This will guarantee food and beverage item availability and printing of the menus for the day or night of the event.

SERVICE CHARGE & APPLICABLE TAX

Services listed in this packet are subject to a service charge and appropriate sales tax. The amount of the gratuity is 20% for our servers. If you wish to provide over and above this amount, it is determined solely by you. A 2.5% surcharge will be added to all amounts paid for by credit card.

CANCELLATION

If you cancel with less than 2 weeks notice, you will be responsible for **50%** of the food and beverage charge, sales tax, and service charge on the full minimum as a penalty. Cancellation within 72 hours prior to the event reservation will result in **100%** responsibility for your food and beverage charge, sales tax, and service charge.

CONFIRMING RESERVATION

In order to reserve space for your group event, a confirmation form will be sent by one of our Event Managers via email. It will need to be signed within

seven days of when the form was sent. Additionally, a deposit is required to secure the space.

COURTYARD RESERVATIONS

Events reserved in the courtyard are rain or shine. In the case of inclement weather, our managers will do their best to relocate the event, based on the other reservations and contracts. You will not receive a credit, nor will your food and beverage minimum be reduced or waived.

MENU

We are dedicated to the craftsmanship of food and wine and our menus change seasonally. When choosing your food and beverage options, please note that substitutions may occur when menu changes take place. Pre-fixe menus are required for parties of over 15. Guests choose their option during their dining experience. Sales tax, gratuity and service charge are not included in menu pricing. Any outside food (dessert, kosher, dietary restricted items only) will be charged a per person plate fee, added on the final bill. Corkage is available and will be charged at a rate of \$28 per bottle plus tax, service fee and gratuity.

DECORATION CLAUSE

In an effort to preserve the historical aspects of our property, the Old Stone Inn Boutique Hotel prohibits the following items: glitter, confetti, adhesives on any surfaces, or loose balloons. We do not allow any item of any size to be hung on fixtures, walls or curtains by any means, including adhesives or pins. The Old Stone Inn Boutique Hotel is not responsible for decorations of any type that are left at the end of the event.

FINAL PAYMENT

Payment of the entire guest event is due no less than **seven days** prior to the event. Certain portions that are selected the day of the event are due upon completion of the event. The Old Stone Inn Boutique Hotel accepts cash and most major credit cards.