



t treadwell
farm | to table | cuisine

124 | Q | HOTEL
& SPA
TREADWELL CATERING

Catering



Treadwell Cuisine

Based on modern European cuisine, Treadwell Catering is driven by the farm-to-table philosophy of seasonality, sustainability and showcasing the very best ingredients from the region. Over the years, we have built a network of farmers and suppliers throughout Southwestern Ontario and create our menus upon their seasonal ingredients. Treadwell not only showcases the talent of our incredible team but also proudly showcases the individuals behind the ingredients.

Whether a dinner party in the comfort of your home or a wedding staged in the grandeur of a local winery, Treadwell Cuisine can accommodate all your special catering needs. We are experienced in all types of events – small or large, intimate or casual, professional or romantic, and will arrange everything in accordance with your specifications – tables, chairs, tents, cutlery, china, wine and cuisine.

Our staff are consistently rated as the finest in the region and will service your needs with knowledgeable professionalism. Whether a bartender to design and execute a signature cocktail for your wedding, service staff to ensure that you do not lift a finger at your dinner party, or a chef to personally serve unique creations or cook right in front of your eyes, our team lives and breathes hospitality.



FOR MORE INFORMATION

SPECIALEVENTS@124QUEEN.COM | 855-988-4552 | NIAGARA-ON-THE-LAKE | 124QUEEN.COM

Cocktail Hour



Standard Selection

- Chicken Satay with Aioli
- Honey Glazed Pork Belly
- Scallop Ceviche
- Pork Tourtiere with 'Kozliks' Mustard
- Smoked Salmon on Cucumber with Crème Fraiche
- Leek & Mushroom Quiche Tart (V)
- Cherry Tomato & Goat Cheese Tart (V)
- Goat Cheese & Fig Crostini (V)
- Wild Mushroom Arancini with Marinara
- Mini Vegetable Samosas with Date Chutney (V)
- Aged Cheddar & Potato Croquette with Crème Fraiche & Chive (V)
- Crispy Vegetable Spring Rolls with Plum Sauce (V)
- Caprese Salad Skewers with Aged Balsamic (V)

Premium Selection

- Tuna Tartare served in a Sesame Cone
- 'Pingue's' Prosciutto on a Breadstick
- Tiger Shrimp Cocktail
- Blini with Smoked Salmon, Caviar & Crème Fraiche
- Lamb Kebab on a Skewer with Mint Yogurt

*Pricing subject to change.

*Administration fee and HST extra.

Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (vv).
Please note a minimum of four dozen per selection is required.



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3 Course Plated Entrée Options



Appetizer Options

Please Select One (1) for the group

- Summer Gazpacho (available June through September)
- Heirloom Beet Salad with Whipped Monforte Goats Cheese, Toasted Hazelnut & Sherry Vinaigrette (V)
- Roasted Red Pepper Soup with Lime Sorbet & Togarashi Straw (V)
- Heirloom Tomato Salad with 'Monforte' Fresco, Focaccia Croutons & Basil (V)
- Local Salad Greens with Shaved Pear, Blue Cheese & Candied Pecans (V)
- Caesar Salad, Double Smoked Bacon, Garlic Croutons, Parmesan Cheese & Buttermilk Dressing
- Warm Rainbow Carrot & Yogurt Salad, Fennel Pollen, Toasted Walnut & Carrot Top Chimichurri (V)

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3 Course Plated Entrée Options



Entrée Options

Please select two (2) proteins and one vegetarian entrée for your guests to choose from in advance. Entrée selections are due to the Hotel 14 days prior to the event date. Place cards and seating plan are required to be supplied by the client with names and entrée selections noted.

- Roasted Ontario Free Range Chicken with Mushrooms, Olive Oil Fingerlings & Roast Chicken Jus
- Lemon & Parsley Crusted Chicken with Boulangère Potato, Seasonal Vegetables, Roasted Chicken Jus
- Pan Seared Atlantic Salmon, Crushed New Potatoes, Seasonal Vegetables, Dill Cream
- Grilled Beef Striploin, Whipped Potato, Roasted Cremini Mushrooms, Peppercorn Jus
- Oven Roasted Cauliflower Steak, Garlic Hummus, Crispy Chickpeas, Parsley Vinaigrette (vv)
- Confit Lamb Shoulder, Crushed Potatoes, Eggplant & Feta Vinaigrette
- Sesame & Hoisin Glazed Beef Short Ribs with Potato Puree & Pickled Red Onion
- Roasted Portobello Mushroom Pave, Upper Canada Ricotta Cheese, Roasted Red Pepper & Tomato Sauce (V)

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Dessert



Please Select One (1) for the group

- Vanilla Bean Cheesecake with Local Blackberries, Blackberry Sorbet
- Sticky Toffee Pudding with Rosemary Caramel & Salted Caramel Ice Cream
- White Chocolate & Coconut Panna Cotta with Raspberry Sorbet (v)
- Ice wine Macerated Local Berries with Seasonal Fruit Sorbet (v)
- Dark Chocolate Tart with Salted Caramel Ice Cream
- Spiced Carrot Cake with Nutmeg Ice Cream
- Strawberry Pavlova with Vanilla Bean Ice Cream
- Lemon Almond Cake with Ice wine Macerated Local Berries & Mint
- Vanilla Bean Crème Brulé with Brown Butter Madeline

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Upgrades



Premium Appetizer Selections

Pan Seared East Coast Scallop with Crispy Pork Belly & Cauliflower Puree, Piccalilli

"Pingue's" 24-month Aged Prosciutto with Toscano Cheese, Bosc Pear, Aged Balsamic and Lemon Vinaigrette

Seared Yellowfin Tuna Nicoise with Soft Boiled Egg & Mustard Seed Vinaigrette (MP)

Premium Entrée Selections

Pan Seared Pacific Halibut, Potato Pave, Seasonal Veg, Caviar Beurre Blanc
Roasted Beef Tenderloin with Whipped Potato, Seasonal Vegetables and Bordelaise Sauce

Herb Crusted Rack of Ontario Lamb, Fondant Potato, Seasonal Vegetables, Mint Jus

Enhance Beef Entrée

One Jumbo Tiger Prawn per plate (MP) Pricing available upon request

Shaved Truffle (MP) Pricing available upon request

Table Additions

Assorted House Baked Breads with Whipped Herb Butter

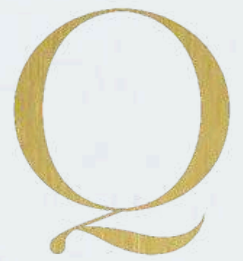
Antipasto Platter Crostini, Marinated Cheese, Olives, Cured Meats & Pickled Vegetables

Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (v).
Upgrade prices are per guest.

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The Cuisine



Late Night Menu

Savour the night with our exclusive late-night buffet, a delectable spread designed to delight and satisfy guests long after the sun sets on your unforgettable wedding day.

Select three (3) options

Artisanal Pizza

Tomato, Salami & Fresh Cheese; Potato Rosemary & Truffle Classic Margherita served with infused oils

Classic Grilled Cheese with Red Pepper Jam for dipping

Beef Cheek Sliders with Spicy Mayo & Arugula

Pulled Pork Sliders with Asian Slaw

Polenta Fries with Dipping Sauces

Rosemary Salted Pomme Frites with Malt Vinegar Mayo

House Made Soft Pretzels with Dipping Sauces

Vegetarian Chili with Chick Peas & Indian Spices

Heirloom Crudites, Crisps and Flatbreads Hummus, Baba Ganouj, Fattoush, Falafel, Lemon & Rosemary Marinated Olives

Premium Late Night Selections

Breaded Chicken Wings Served with Dipping Sauces

Truffled Mac and Cheese

Poutine with Quebec Cheese Curds and Rosemary Jus (served In Fry Boxes with wooden forks)

Pulled Short Rib Quesadilla with Chive Sour Cream

Prepared for 50% of your guest count.

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Food Stations

A station-style menu features various unique food stations allowing guests to enjoy a selection of options. This format encourages mingling and adds a dynamic dining experience making it ideal for events like weddings, corporate receptions, and social gatherings where guests appreciate variety and flexibility in their culinary experience as well as the opportunity to easily visit with all guests throughout the evening.

Menu includes a selection of four (4) food stations. Further stations may be added at additional pricing.

Standard Seafood Tower Market Price

Butter Poached Lobster
Chilled Tiger Shrimp
Snow Crab Claws
King Crab Legs
Oysters
Smoked Salmon
Hot Sauce
Lemon
Horseradish
Mignonette

Oyster Bar Market Price

Chef in Attendance
Accompanied with Sliced Lemon | Horseradish | Local Hot Sauce | Mignonette

Taco Station Select 2:

Pulled Chicken
Crispy Pork Belly
Pulled Pork
Accompanied with Grilled Corn | Black Beans | Jalapeno | Pickled Red Onion | Guacamole | Shredded Lettuce | Queso Fresco | Lime Slices | Cilantro

Slider Station

Beef Cheek Sliders with Spicy Mayo | Arugula
Pulled Pork Sliders with Asian Slaw
Crispy Fried Chicken with House Made Pickles

Salad Station

Local Leafy Greens with Heirloom Tomatoes | Bocconcini Cheese | Shaved Red Onion | Sliced Cucumber | Crostini | Seasonal Fruit
Orzo Pasta Salad with Grilled Zucchini | Red Onion
Buttermilk Caesar
Vinaigrette Options: Sherry | Lemon Truffle | Honey Mustard

Allergies and Dietary Restrictions will be accounted for when made aware in advance.

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Food Stations



Cheese and Charcuterie Station

Selection of Local Charcuterie and Artisanal Cheese with Pickles and Preserves | Kozlik's Mustards | House Made Bread

Mezza Station

Chickpea Salad with Tahini Dressing | Hummus | Baba Ganouj | Fattoush | Falafel | Lemon and Rosemary Marinated Olives | Pita | Flat Bread | Olive and Chili Oil

Pizza Station

Select 3:

Tomato, Salami and Fresh Cheese

Potato Rosemary and Truffle

Chorizo and Goat Cheese

Fig and Prosciutto

Chicken and Mushroom

Accompanied with Chili Flakes | Parmesan | Garlic, Rosemary, Chili Oil

Beef Short Ribs

Accompanied with Polenta | Heirloom Carrots | Red Wine Jus

Carving Station

Chef in Attendance Additional

Select 1:

Prime Rib of Beef

Beef Striploin

Leg Of Lamb

Porchetta

Accompanied with Fresh Rolls | Horseradish | Pickles | Jus | Selection of Mustard

Raw Bar

Chef in Attendance Additional

Tuna Tartar | Salmon Tartar | Scallop Ceviche | Halibut Ceviche

Accompanied with Tortilla Chips | Crackers | Pickled Red Onions | Toasted Sesame Seeds | Fresh Cilantro | Fresh Scallions | Fresh Chili Flakes | Soy, Lime, Lemon Dressings

Parmesan Wheel Risotto Station Chef in Attendance Additional

Risotto Rice | Parmesan Cheese | Pecorino Cheese | Confit Garlic | Summer Truffle

Dessert Station

Assorted Seasonal Fruit Tarts | Ice Wine Glazed Donuts | Lemon Squares | Cream Cheese Brownies

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The Accommodations



124 on Queen Hotel & Spa

Make a weekend of your event and host your guests at the nearby newly expanded 124 on Queen Hotel & Spa. Offering 76 guestrooms and various luxury room categories to suit every one of your guest's needs.

Wedding Party Rooms & Honeymoon Suites

Our Signature One Bedroom Suites and One or Two Bedroom Villas provide you and your wedding party ample space to prepare for your day. Use the kitchenettes to prepare mimosa's and breakfast or arrange a light spread to be delivered from our onsite restaurant. These rooms are the perfect honeymoon suite to retreat to after the day of your dreams, relax in front of the fire and recap every part of the day together.

Special Rates

We are pleased to arrange a special rate and block of rooms for your guests to reserve from.



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