



CULINARY

From the contemporary Tuscan elegance of Escabèche at Prince of Wales to the spectacular sunlight-filled waterfront setting of Tiara at Queen's Landing and the relaxed country charm of Cannery and Carriages at Pillar and Post, Vintage Hotels offer superb cuisine inspired by the abundance of the Niagara Region and infused with global flavours.

At Escabèche and Tiara, diners indulge in seasonal menus influenced by the cuisine of France and England. At Cannery and Carriages, guests enjoy a more casual menu of classic favourites and family fare. All three kitchens prepare dishes that use the freshest ingredients grown locally, in one of Canada's most bountiful agricultural regions.

Expert sommeliers are eager to advise on how to complete the dining experience with outstanding local and international vintages.

Informal dining is available at all hotels in charming, beautifully appointed lounges, where guests can while away the time sampling beers and wines from around the world, and order a simple and satisfying meal any time of the day.

PRINCE OF WALES

Escabèche Restaurant (CAA/AAA Four-Diamond)

Escabèche at Prince of Wales offers contemporary dining in a classically elegant setting. Impeccable food quality and service are an absolute given as Chef Andrew Dymond showcases Niagara's bold flavours in cuisine steeped in European traditions.

Churchill Lounge

Churchill Lounge offers a more relaxed, informal atmosphere in a library setting, and an outdoor patio located on the most picturesque corner in town. The dishes are familiar, and the execution entirely unique, in an all-day menu of sandwiches, pastas, and classic pub food.

The Drawing Room

A traditional English high tea served in a period drawing room entices guests to stay just a little while longer to complete their Prince of Wales experience.

QUEEN'S LANDING

Tiara Restaurant (CAA/AAA Four-Diamond)

In the beautiful sunlit Tiara at Queen's Landing, guests enjoy a menu of classic simplicity inspired by the abundance of the Niagara Region. Chef James Olberg puts a West Coast twist on French traditional cuisine. The restaurant itself is a delight to the senses, with stunning Georgian architecture, elegant décor, and a breathtaking view of the Niagara River and the Niagara-on-the-Lake Yacht Club. This winning combination has been rewarded with prestigious CAA/AAA Four Diamond rating for more than 16 consecutive years.

Bacchus Lounge

At Bacchus Lounge, guests dine informally in a classic pub atmosphere or enjoy a summer barbecue on a waterfront patio.

PILLAR AND POST

Cannery and Carriages Restaurant (CAA/AAA Four-Diamond)

Cannery and Carriages combines old-country charm with the next generation of cuisine. The culinary team, led by Chef Randy Dupuis, blends delicacies from the Niagara region with exquisite selections from around the world. Perfectly grilled steaks, fresh seafood and Italian dishes are served in surroundings that reflect the era of early Upper Canada, with exposed wood beams, rich red brick, and cozy fireside dining. An open-hearth oven is the heart of the restaurant. It is a classic brick oven where thin-crust California pizzas are made. Also a serving station, the hearth is an omelet bar during breakfast and a pizza/pasta bar during lunch. At dinnertime, appetizers and desserts can be found on the hearth and, during Sunday brunch, waffles are the pick of the day.

Vintages Wine Bar and Lounge

Guests can relax any time of the day or night in Vintages Wine Bar and Lounge with a glass of wine or single-malt scotch, and a menu full of classic pub fare.