



Culinary

The award-winning restaurants of Vintage Hotels offer superb seasonal menus inspired by the abundance of the surrounding region, and infused with global flavours. In Niagara, authentic wine country cuisine can be enjoyed in the contemporary Tuscan elegance of Noble at Prince of Wales, the spectacular sunlight-filled waterfront setting of Tiara at Queen's Landing, or the relaxed country charm of Cannery at Pillar and Post. In Alton-Caledon, the Main Mill Restaurant at the Millcroft features the finest ingredients available locally and around the world as it presents seasonal cuisine in a comfortable timbered dining area alongside a serene millpond and cascading waterfall.

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

Noble Restaurant (CAA/AAA Four-Diamond)

Noble at Prince of Wales offers contemporary dining in an elegant setting reminiscent of Tuscany. Its classic decor offers a comforting blend of old world and new world in several intimate areas of the dining room, each with an enchanting vista of the old town's bustling Picton Street. Guests with a passion for food and wine are impressed by Executive Chef Chris Smythe's innovative culinary techniques, flavour combinations and stunning presentation. Impeccable food quality and service are an absolute given as Niagara's bold flavours are showcased in supreme style.

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

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

Culinary continued...

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. Canadian cuisine is presented at its finest, fusing the best contemporary methods with traditional French techniques. 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 each year since 1995.

Bacchus Lounge

At Bacchus Lounge, informal classic pub dining and summer barbecues on a waterfront patio inspire guests inner relaxation.

Pillar and Post

Cannery Restaurant (CAA/AAA Four-Diamond)

Cannery combines old-country charm with the next generation of cuisine. The culinary team, led by Executive Chef Mark Longster, blends delicacies from the Niagara region with exquisite selections from around the world. Perfectly grilled steaks, fresh seafood and other classic 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. The classic brick oven is where thin-crust California pizzas are made. Doubling as a serving station, the hearth is an omelette 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.

Millcroft Inn & Spa

Headwaters Restaurant (CAA/AAA Four-Diamond)

Both seasoned gourmards and everyday diners can appreciate the finesse with which Chef James Buder creates his dishes. His menus are guided by the availability of fresh, organic and natural foods that grow in abundance in the Hills of Headwaters region, a veritable playground for foodies. From hand-made pastas in flavourful sauces to fresh fish selections to expertly prepared steaks, Chef Buder's passion for pleasing the palate leads to a truly extraordinary feast. Add to that the welcoming ambiance of an elegant dining room with views of Shaw's Creek and its extraordinary falls, and this becomes an experience not to be overlooked.

Millcroft Lounge

The lounge at Millcroft offers a relaxing respite with friends or loved ones. Enjoy a light meal, a cold beer on tap, or choose from a fabulous wine list representing vintages from Niagara and around the world.