

A romantic photograph of a bride and groom embracing in front of a waterfall at sunset. The groom is on the left, wearing a dark suit and tie, kissing the bride on the cheek. The bride is on the right, wearing a white wedding dress and veil, smiling. The background shows a large waterfall with water cascading down, and a line of trees in the distance under a warm, orange-hued sky. A teal horizontal band is overlaid across the middle of the image, containing the text.

# INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

**MARRIOTT FALLSVIEW HOTEL & SPA**

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LET US BRING YOUR  
SPECIAL DAY TO LIFE AT  
THE **MARRIOTT FALLSVIEW**  
**HOTEL & SPA.** OUR EXPERTS  
WILL GO ABOVE AND  
BEYOND TO MAKE YOUR  
**VISION, YOUR TASTES,**  
YOUR **DREAMS** COME TRUE  
FOR AN UNFORGETTABLE  
HAPPILY EVER AFTER  
THAT **EXCEEDS EVERY**  
**EXPECTATION.**

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## YOUR HOTEL

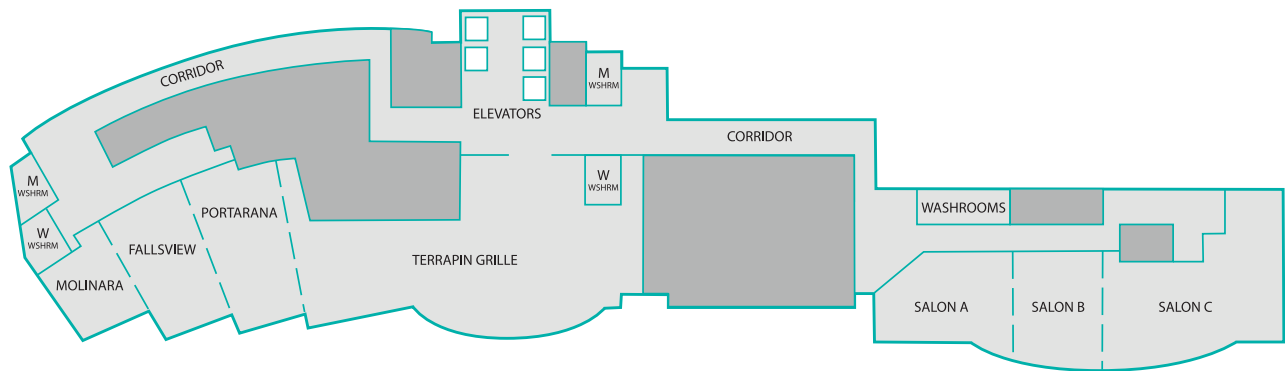
WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, MARRIOTT FALLSVIEW HOTEL & SPA WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

# MARRIOTT FALLSVIEW HOTEL & SPA

The Marriott Fallsview Hotel & Spa enjoys the enviable distinction as being the closest hotel to Niagara Falls. As the area's premiere AAA Four Diamond, five-star luxury hotel in Niagara Falls, this Marriott Niagara Falls Hotel overlooks the majestic waterfalls. The hotel offers more than 10,000 sq. ft. of banquet space with natural lighting and windows facing the falls. This is something that not all Niagara Falls hotels can provide and is the ideal spot for your special event.

## BANQUET ROOM FACILITIES

### MARRIOTT FALLSVIEW MEZZANINE LEVEL



BANQUET ROOM	CAPACITY WITH DANCE FLOOR	CAPACITY WITHOUT DANCE FLOOR	RECEPTION	CEREMONY
SALON ABC	150	190	200	180
MOLINARA & FALLSVIEW	60	80	115	80
FALLSVIEW	40	60	80	60
MOLINARA	30	40	40	30

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## YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A  
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR  
SPECTACULAR VENUES THAT ARE THE PERFECT BACKDROP TO YOUR "I DOs."

## DAISY CEREMONY PACKAGE



Imagine saying your vows above Niagara Falls in the area's premier luxury Fallsview Hotel!

Our on-site Wedding Consultant will help you arrange the wedding day you've been dreaming of for a lifetime! Leave the planning to us and enjoy the romance and magic of your wedding day in Niagara Falls.

### DAISY CEREMONY PACKAGE:

A personal wedding consultant & event supervisor – We will see to every important detail to the final minutes before your special moment.

- Rental of our on-site ceremony room for 90 minutes
- An officiate to conduct your ceremony
- Marriage certificate
- Two white pillars each topped with a white silk floral arrangement
- Fresh rose flower bride's bouquet and groom's boutonniere
- Personalized wedding music

### LODGING AVAILABLE UPON REQUEST

A suite for the bride and groom with king bed accommodations, two person Whirlpool, overlooking the Canadian Horseshoe and American Falls and breakfast for two is available.

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# IRIS CEREMONY PACKAGE



Enjoy the beauty of the famous Niagara Falls while celebrating the day you both have dreamed of for a lifetime. It is the perfect location to create the wedding of your dreams.

## IRIS CEREMONY PACKAGE

A personal wedding consultant & event supervisor – We will see to every important detail to the final minutes before your special moment.

- One of our on-site ceremony rooms
- An officiate to conduct your ceremony
- Marriage certificate
- Two white pillars each topped with a white silk floral arrangement
- Fresh rose flower bride's bouquet and groom's boutonniere
- Personalized wedding music throughout your ceremony
- Photography package includes 30 4x6. 1 hour of service covers the ceremony and photo shoot at the hotel, online proofing service of black and white and colour photos. Shipping is additional.

AND:

- One or two nights accommodation in our Junior Presidential Suite – king bed, where you can enjoy a breathtaking view of the famous Canadian Horseshoe and American Falls
- Breakfast for two overlooking the Falls in our hotel restaurant each morning
- One complimentary bottle of Niagara's finest Sparkling Wine to toast the newlywed couple immediately following the ceremony or room delivery
- 3 course dinner for the bride and groom accompanied by one bottle of red or white house wine in our hotel restaurant

ONE NIGHT

TWO NIGHTS

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# ORCHID CEREMONY PACKAGE



## ORCHID CEREMONY PACKAGE

A personal wedding consultant & event supervisor – We will see to every important detail to the final minutes before your special moment.

- Rental of our on-site ceremony room for 90 minutes
- An officiate to conduct your ceremony
- Marriage certificate
- Two white pillars each topped with a white silk floral arrangement
- Fresh rose flower bride's bouquet and groom's boutonniere
- Personalized wedding music throughout your ceremony
- Photography package includes 30 4x6. 1 hour of service covers the ceremony and photo shoot in Marriott Fallsview Hotel. Online Proofing service of black and white and colour photos. Shipping is additional.

AND:

- One or two nights accommodations in our two story loft suite. Enjoy a panoramic view of the Canadian Horseshoe and American Falls from both levels of your suite.
- One Complimentary bottle of Niagara's finest Sparkling Wine to toast the newlywed couple immediately following the ceremony
- Relax and enjoy your morning with in room dining for breakfast for two each morning
- Tempt your taste buds with chocolate covered strawberries accompanied by Veuve Clicquot Brut Champagne
- 3 course dinner for two in our hotel restaurant overlooking the Canadian Horseshoe and American Falls. Enjoy a bottle of red or white house wine with your meal
- Unwind in our four diamond spa for two – enjoy two sixty-minute treatments each which include a choice of a massage, facial, pedicure, or manicure

ONE NIGHT  
TWO NIGHTS

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## GENERAL INFORMATION

### PARKING

There is complimentary day time parking available for wedding guests. Valet or self-parking is available to overnight guests at an additional charge.

### GUEST COUNT

Preliminary numbers are due one month prior to your wedding with final numbers due 3 business days prior to your event.

### GENERAL INFORMATION

- Ceremony rehearsals and rehearsal dinners may be arranged with your event manager
- The hotel has limited storage capacity and is not in a position to accept delivery of flowers or wedding cakes prior to the day of the event.
- The hotel does not set up or tear down vendors products (flowers, chair covers, back drops, up lighting etc.)
- All equipment and décor must be dismantled and removed no later than 1 hour after the end time of the function by the vendor or client.

### SERVICE CHARGE & SALES TAX

There is a service fee of 17% on all food and beverage. All goods are subject to a P.F fee (Promotional Fee) and HST.

### MENU TASTING

A menu tasting is complimentary for the bride & groom for weddings of over 80 guests.



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## YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR  
BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE  
CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE  
CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

# MARRIOTT FALLSVIEW HOTEL & SPA

## WEDDING MENUS 2017

### FAMILY WEDDING PACKAGE (80 PERSON MINIMUM)

#### COCKTAIL RECEPTION

White Glove service passed Welcome Drink - vodka based punch

White Glove service passed hors d'oeuvres (4 pieces per person)

Choose 3 of the following hors d'oeuvres:

#### HOT HORS D'OEUVRES

Vegetarian spring rolls with sweet & sour sauce

Marinated chicken skewers with tangy Thai chili sauce

Double smoked bacon & caramelized onion tart

Feta & spinach spanakopita with tzatziki

Vegetarian samosa with Niagara fruit chutney

#### COLD HORS D'OEUVRES

Icewine brie & pear on a spoon

Smoked chicken bruschetta

Poached shrimp with cocktail sauce

Smoked salmon mousseline on cucumber & crackers

Grilled scallop with citrus salsa

Spiced pork pate & jalapeno jelly on French baguettes

Grilled fruit with baked feta & icewine jelly spoon

#### DINNER

##### Option 1 - Buffet

Customize your Own Buffet (see wedding menu packages)

##### Option 2 - Plated 3 Course Dinner

##### Choose one of the following soups:

Roasted red pepper bisque with honey thyme cream

Summer corn chowder

Cream of leek & potato with Ermite bleu cheese

Butternut squash bisque with vineyard honey

##### Choice of one Entrée (additional pre-selected entrées \$5/selection)

Oven roasted AAA Canadian prime rib au jus with roasted garlic mashed potatoes & seasonal vegetables

Herb roasted supreme of chicken on forest mushroom ragout with Dauphinois potato & seasonal vegetables

Grilled vegetable risotto with St. Mary's goat cheese and sweet basil drizzle

#### DESSERT

Warm White Meadows Farm rustic maple butter tarte with vanilla bean ice cream

# MARRIOTT FALLSVIEW HOTEL & SPA

## WEDDING MENUS 2017

### FAMILY WEDDING PACKAGE (CONTINUED)

#### 5 HOUR HOST BAR PACKAGE

Includes wine service during diiner. Bar closed during dinner service.

#### PREMIUM LIQUOR

Vodka

Rum

Gin

Rye

Scotch

#### LIQUEURS

Baileys

Kalhua

Disorano

Grand Marnier

#### DOMESTIC BEER

#### HOUSE WINE

#### NON ALCOHOLIC

Fruit Juice and Soft Drinks

#### UPGRADE OPTIONS

Imported Beers

Premium House Wines

#### LATE NIGHT

BYO Poutine Station

Rich wine gravy, Quebec Cheese curds, Spiced Yukon gold fries

Cake Cutting

Coffee & Tea Station

Additional Items Included:  
Ivory table linen and napkins  
Menu card per place setting  
Table numbers

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# MARRIOTT FALLSVIEW HOTEL & SPA

## WEDDING MENUS 2017

### A LA CARTE MENU

#### HORS D'OUVRES (MINIMUM ORDER OF 10 DOZEN)

##### HOT

Vegetarian spring rolls with sweet & sour sauce  
Panko crusted chicken skewers with tangy Thai sauce  
Assorted mini quiche  
Double smoked bacon & caramelized onion tart  
Feta & spinach spanakopita with sour cream  
Breaded pasta bites filled with 3 cheeses & Rose sauce

##### COLD

Ice wine brie & pear on water crackers  
Smoked chicken bruschetta on garlic crostinis  
Poached shrimp with horseradish tomato salsa  
San Danielle prosciutto wrapped melon cubes  
Smoked salmon mousseline on cucumber & crackers  
Spiced pork pate & jalapeno jelly on French baguettes  
Grilled peach with baked feta & ice wine spoon

#### STATIONED HORS D'OEUVRES (UNDER 25 PEOPLE)

Domestic cheese tray garnished with dried fruit and crackers  
Assorted vegetable tray with hummus and blue cheese dip

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# MARRIOTT FALLSVIEW HOTEL & SPA

## WEDDING MENUS 2017

### COCKTAIL AND LATE NIGHT STATIONS

(MINIMUM 25 PEOPLE)

#### ARTISAN CHEESE

Canadian artisan cheese with assorted breads & crackers Fresh & dried fruits  
Assorted crudités with dips

#### SHORT RIB MARTINI BAR

Slow braised short ribs served in a martini glass with garlic mashed potatoes, garnished with micro greens & root vegetable chips

#### MONTREAL SMOKED MEAT DELI COUNTER

Slice to order mini Kaisers & pumpernickel rolls assorted mustards & sauerkraut

#### BYO POUTINE

Beef gravy, 7 bean vegetarian chili, Quebec cheese curds & fresh cut fries

#### CARVED SMOKED SALMON STATION

Garnishes to include: Grated hardboiled egg, red onion, capers, lemon & herb cream cheese  
Antipasto station to consist of the following: prosciutto, breads, grilled marinated vegetables including: red peppers, eggplant & zucchini, artichokes, mini bocconcini, marinated mushrooms, parmigiano, assorted olives

#### TASTE OF THE WEST

Striploin of beef au jus carved to order with assorted mustards, horseradish & fresh baked kaisers  
Sage crusted gratin potatoes Fresh seasonal vegetables

#### SUSHI BAR

Salmon, shrimp, vegetables & tofu. Assorted dipping sauces

#### COOKIE BAR

Jars of assorted cookies including biscotti, chocolate chip, white chocolate macadamia nut and oatmeal cookies

#### POPCORN STATION

Variety of caramel, cheese, buttered popcorn

#### FINISHING TOUCHES

Fresh crepes filled with seasonal fruit finished with your choice of topping

#### SWEET TABLE

Assortment of pastries, cakes, brownies and squares chocolate dipped strawberries

#### PIE BAR

Niagara fruit pies served and topped with whipped cream

#### CHOCOLATE FACTORY (minimum of 50 people)

Chocolate cake, chocolate mousse parfaits, white chocolate cheesecake, chocolate cookies  
and triple chocolate brownies

# MARRIOTT FALLSVIEW HOTEL & SPA

## WEDDING MENUS 2017

### ENHANCEMENTS TO LATE NIGHT STATIONS

**Buffalo style roadhouse chicken wings, blue cheese dip**  
(minimum 5 dozen)

**Crispy chicken tenders, sweet chilli glaze**  
(minimum 5 dozen)

**Loaded potato skins with crispy bacon and 3 cheese blend, salsa and sour cream**  
(minimum 5 dozen)

**Yukon gold french fries, Ketchup**

**Sweet potato fries with seasoned salt, chipotle aioli**

**Traditional pepperoni & cheese pizza**

**Loaded vegetarian pizza**

**Tomato, basil and goat cheese flatbread**

# MARRIOTT FALLSVIEW HOTEL & SPA

## WEDDING MENUS 2017

### CREATE YOUR CUSTOM WEDDING DINNER BUFFET \$62 (MINIMUM 30 PEOPLE)

#### **SOUPS** choice of 1

Roasted red pepper bisque with honey thyme cream

Summer corn chowder

Cream of leek & potato with Ermite bleu cheese

Butternut squash bisque with vineyard chutney

#### **SALADS** choice of 3

Traditional Caesar

Tomato & bocconcini with sweet basil drizzle

Grilled vegetable penne in garlic herb vinaigrette

Fallsview house-mixed young greens with ice wine vinaigrette, topped with candied cashews and seasonal fruit

Young spinach salad with crumbled bleu cheese, roasted apples and pears in our house vinaigrette

#### **STARCHES** choice of 3

Roasted garlic Yukon Gold mashed potato

Herb roasted fingerling potatoes

Steamed Basmati rice

Curried couscous with dried winter fruits

#### **ADDITIONAL STARCH**

Wild mushroom and asparagus risotto

Individual Gratin Dauphinois with cream &  
Emmental cheese

#### **VEGETABLES** choice of 1

Steamed green beans with roasted garlic crumble

Heirloom carrots in honey herb butter

Roasted root vegetables in maple butter



# MARRIOTT FALLSVIEW HOTEL & SPA

## WEDDING MENUS 2017

### ENTREES choice of 3

Grilled breast of chicken with forest mushroom Chardonnay cream sauce

Slow roasted maple mustard loin of pork with apple onion pan gravy

Ginger & Panko crusted whitefish in a citrus butter cream sauce

Pan seared Atlantic salmon filet with harvest vegetable and black bean salsa

Penne in a roasted tomato & goat cheese cream with roasted sweet peppers and onions (Vegetarian)

Asian vegetable & tofu stir fry (Vegan)

### ADDITIONAL PROTEIN

Whole Roasted AAA Striploin carving station with Cabernet Jus and sauce Béarnaise

AAA Prime Rib carving station with miniature Yorkshire puddings, Cabernet jus and fresh horseradish

Grilled pork tenderloin carving station with Whiskey BBQ glaze and orchard fruit chutney

### DESSERTS choice of 3

Assorted Niagara fruit tarts

Mini cheesecake assortment

Chocolate brownies, squares and crumbles

Assorted Italian pastries

Mini tiramisu

OR

### UPGRADED DESSERT STATION

Pie Bar

Assorted Niagara fruit pies served by our Chefs and topped with whip cream

Chocolate Factory (minimum of 50 people)

Chocolate cake, chocolate mousse parfaits, white chocolate cheesecake, chocolate cookies and triple chocolate brownies

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## WEDDING MENUS 2017

### THE WINDOWS BY THE FALLS BUFFET (MINIMUM 40 PEOPLE)

Assorted Breads and Rolls with a variety of dips  
Artisan Canadian cheese board with seasonal fruits and crostinis

#### SALADS

Antipasto platter – grilled vegetables, marinated olives, cured meats and assorted antipastos

Traditional Caesar with croutons, bacon and shaved parmesan

Tomato & bocconcini with sweet basil drizzle

Grilled vegetable penne in garlic herb vinaigrette

Young spinach salad with crumbled Bleu cheese, roasted apples and pears in our house vinaigrette

Fallsview house mixed young greens with ice wine vinaigrette topped with candied cashews and seasonal fruit

#### SIDES

Individual Gratin Dauphinois with cream & Emmental cheese

Basmati rice

Fresh seasonal vegetables

#### ENTREES

Herb roasted grilled chicken in a marsala mushroom sauce

Garlic shrimp topped filet of Atlantic salmon in tarragon lemon butter sauce

Pinque fennel and spice Italian Sausage on Gorgonzola polenta with sweet pepper and tomato sauté

Chef carved AAA Prime Rib carving station with miniature Yorkshire puddings, Cabernet jus and fresh horseradish

Butternut squash ravioli in a Chardonnay sage cream sauce

#### DESSERT STATIONS

Pie Bar

Assorted Niagara fruit pies served by our Chefs and topped with whip cream

Chocolate Factory

Chocolate cake, chocolate mousse parfaits, white chocolate cheesecake, chocolate cookies and triple chocolate brownies

Freshly brewed coffee, decaffeinated coffee & tea

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# MARRIOTT FALLSVIEW HOTEL & SPA

## WEDDING MENUS 2017

### PLATED DINNER (MINIMUM OF THREE COURSES)

#### SOUP

Roasted red pepper bisque with honey thyme cream

Summer corn chowder

Cream of leek & potato with Ermite Bleu cheese

Butternut squash bisque with vineyard chutney

Canadian Wild Forest Mushroom

East Coast Lobster Bisque

#### SALAD

Traditional Caesar

Fallsview house mixed young greens with ice wine vinaigrette  
topped with candied cashews and seasonal fruit

Young spinach salad with crumbled Bleu cheese, roasted apples and pear  
in a Pinot Noir vinaigrette

Tomato & bocconcini with sweet basil drizzle

#### PASTA & APPETIZER PLATES

Penne in a roasted tomato & Goat cheese cream with roasted sweet peppers and onions

Wild mushroom and Asparagus Risotto

East Coast lobster ravioli in a sherry cream sauce

Antipasto Plate

Shaved prosciutto ham, soppressata, assortment of roasted Italian vegetables, marinated olives,  
bocconcini cheese

#### PALATE CLEANSER

Lemon basil ice in sparkling Niagara Vidal

Raspberry Sorbet garnished with a fresh raspberry and mint

# MARRIOTT FALLSVIEW HOTEL & SPA

## WEDDING MENUS 2017

### ENTRÉE

#### SUPREME OF CHICKEN

Herb roasted supreme of chicken on forest mushroom ragoût with Dauphinois potato & seasonal vegetables

#### ATLANTIC SALMON

Grilled salmon topped with tarragon béarnaise, spring pea risotto & seasonal vegetables

#### PRIME RIB OF CERTIFIED ANGUS BEEF

Oven roasted AAA Canadian prime rib au jus with roasted garlic mashed potatoes & seasonal vegetables

#### 9OZ CENTER CUT ANGUS FILET OF BEEF

9oz center cut Angus filet of beef on herb roasted fingerling potatoes, seasonal vegetables & béarnaise sauce

### DUO PLATES

#### BEEF AND CHICKEN

Bistro style roasted striploin in Cabernet Jus with garlic rosemary supreme of chicken "Gremolata"

#### SURF AND TURF (priced seasonally)

9oz center cut Angus filet of beef with a Canadian lobster tail on garlic mashed potatoes, seasonal vegetables & béarnaise sauce

#### GRILLED VEGETABLE RISOTTO (VEGETARIAN)

Grilled vegetable risotto with St. Mary's goat cheese and sweet basil drizzle

#### SOYA AND GINGER GLAZED TOFU (VEGAN)

Quinoa, baby spinach, Portobello mushroom, orange garnish

### DESSERT

Warm White Meadows Farm rustic maple butter tarte with vanilla bean ice cream

Madagascar vanilla scented crème brulee

Seasonal berry topped cheese cake

5 layer chocolate cake with spiced rum vanilla sauce

Strawberry custard tarte with ice wine compote and fresh whipped cream

Flourless Chocolate Cake (Gluten Free)

Miniature Tart Trio

Butter tart, decadent chocolate tart, seasonal fruit tart served with a maple whipped cream

Jackson Triggs Vidal ice wine (1.5 oz pour)

All plated dessert served with freshly brewed coffee, decaffeinated coffee & tea

# MARRIOTT FALLSVIEW HOTEL & SPA

## WEDDING MENUS 2017

### CHILDREN'S PLATED MENU

ALL CHILDREN HAVE THE SAME MENU (3 COURSES)

#### APPETIZERS

Chicken noodle soup

Garlic cheese bread

Romaine hearts, tomato, cucumber, carrot, house ranch dressing

#### MAIN COURSES

Pasta with tomato sauce

Chicken fingers, French fries

Burger and fries

#### SWEETS

Chocolate chip cookie ice cream sandwich

Chocolate brownie, vanilla ice cream

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# MARRIOTT FALLSVIEW HOTEL & SPA

## WEDDING MENUS 2017

### WINE LIST

A perfect complement to every meal at the Marriott Fallsview Hotel & Spa, it is our privilege to introduce our guests to some of Niagara's Finest Wines. Each wine has been selected, ensuring that its quality and compatibility with our menus are met.

#### HOUSE WINES

Jackson Triggs Merlot  
Jackson Triggs Chardonnay  
Terrior Cabernet  
Terrior Sauvignon Blanc

#### PREMIUM LOCAL WINES

##### WHITE

Inniskillin Pinot Grigio  
Mike Weir Sauvignon Blanc

##### RED

Konzelman Shiraz  
Jackson Triggs Cabernet Sauvignon Cabernet Franc

#### SPARKLING WINE

Jackson Triggs Sparkling Wine

#### ICE WINE

Between The Lines Cabernet Franc Icewine 375 ml

Peller Estates Vidal Ice Wine 200 ml

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# MARRIOTT FALLSVIEW HOTEL & SPA

## WEDDING MENUS 2017

### BEVERAGE SERVICES

If you are planning any type of reception, our catering staff will meet and provide all your beverage needs. The Marriott Fallsview standard on all bars provide premium brand Canadian Rye, Scotch Whiskey, Rum, Vodka, Gin, Domestic Beer and Domestic House Wines.

### PUNCHES

Non-alcoholic – 1 Gallon – (Approx. 36 Glasses)

Alcoholic – 1 Gallon – (Approx. 36 Glasses)

Champagne Punch – (Approx. 24 Glasses)

### CUSTOM COCKTAILS

Elevate your event with a custom cocktail created especially for you both. May be trayed and served.

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# MARRIOTT FALLSVIEW HOTEL & SPA

## WEDDING MENUS 2017

### HOST BAR

Applicable when the host pays for the drinks. The Marriott Fallsview provides ice, mix, glasses and bartender. A bartender fee per hour (minimum 4 hours) plus H.S.T. and P.F. is applicable if consumption is less than \$300. Liquor based on 1 oz. drinks.

Liquor

Liqueurs

Beer & Domestic Ale

House Wine

Bottled Waterl

Perrier

Soft Drinks

### CASH BAR

Applicable when the guest pay for their own drinks. The Marriott Fallsview provides ice, mix and glasses. A bartender fee and a cashier fee per hour each (minimum 4 hours) plus H.S.T and P.F. is applicable if consumption is less than \$300. Liquor based on 1 oz. drinks.

Liquor

Liqueurs

Beer & Ale - Domestic

House Wine

Bottled Water

Perrier

Soft Drinks

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## WEDDING MENUS 2017

### 5 HOUR HOST BAR PACKAGE (MINIMUM 50 PEOPLE)

Includes wine service during dinner. Bar closes during dinner service.

#### PREMIUM LIQUOR

Vodka  
Rum  
Gin  
Rye  
Scotch

#### LIQUEURS

Baileys  
Kalhua  
Disorano  
Grand Marnier

#### DOMESTIC BEER

#### HOUSE WINE

#### NON ALCOHOLIC

Fruit Juice and Soft Drinks

#### UPGRADE OPTIONS

Imported Beers

Premium House Wines

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# MARRIOTT FALLSVIEW HOTEL & SPA

## WEDDING MENUS 2017

EXTEND YOUR MAGICAL WEDDING EXPERIENCE WITH US!

### BRUNCH

Gather your friends and family to celebrate your first day as a married couple and enjoy a final send off

#### PRIVATE BREAKFAST BRUNCH BUFFET

(MINIMUM 25)

Artisan bread basket – bagels, tea breads, breakfast pastries, creamery butter, preserves, cream cheese

Mixed young greens in our ice wine vinaigrette with fresh berries and roasted nuts

Vine-ripened tomatoes, basil marinated bocconcini cheese

Scrambled eggs with chives

Cinnamon French toast, pure maple syrup, blueberry compote

Buttermilk pancakes, apple butter, crème fraîche

Applewood smoked bacon

Maple sausage

Seasonal fruit salad

Assorted cookies, biscotti, bars, squares

Coffee and tea

### ENHANCEMENT

An artisan Canadian cheese board with Niagara Jam Co. fruit preserves, crackers and crostini

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