



# EVENTS MENU 2017

# BUFFET BREAKFAST

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In the Terrapin Café \$22.00 per person

Private Buffet in Room without Omelet Station \$28 per person (minimum 45 people)

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- Fresh sliced fruit platter
- Assorted baked pastries
- Assorted muffins
- Freshly baked croissants
- Assortment of fruit yogurt
- Cold cuts & cheeses
- Scrambled eggs
- Pork sausage
- Turkey sausage
- Crispy bacon
- Home fried potatoes
- Hot oatmeal
- Assorted cold cereals
- Waffles
- Buttermilk pancakes
- Made to order eggs & omelettes (restaurant only)
- Toast and bagels
- Kraft preserves, butter & margarine
- Bottled water
- Assorted bottled fruit juice
- Freshly brewed coffee, decaffeinated coffee & tea

All prices in Canadian funds and subject to service charge (17%) and HST (Harmonized Sales Tax of 13%).



# BUFFET BREAKFAST

All breakfast buffets include water, chilled juices, freshly brewed coffee, decaffeinated coffee and hot teas

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## CONTINENTAL BUFFET \$21

- Fresh sliced fruit platter
- Freshly baked croissants
- Assorted baked pastries
- Assorted muffins
- Toast & bagels
- Kraft preserves, butter & margarine

## ENHANCED CONTINENTAL BUFFET \$25

(minimum 20 people)

- Scrambled eggs
- Crispy bacon
- Home fried potatoes
- Fresh sliced fruit platter
- Selection of fruit yogurt
- Freshly baked croissants
- Assorted baked pastries
- Assorted cold cereals
- Assorted muffins
- Kraft preserves, butter & margarine

## ENHANCEMENTS

Add an extra item(s) to any of the above buffets

- Hot oatmeal, brown sugar, dried cranberries and toasted walnuts \$3 per person
- Layered yogurt, berry and home-made granola parfaits \$4.50 each
- English muffin with black forest ham, egg and cheddar cheese \$4 each
- Breakfast wraps with egg, tomato and peppers \$4 each
- Buttermilk pancakes with berry compote \$3.50 per person
- Belgium waffles with whipped cream and berry compote \$3.50 per person

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# MORNING COFFEE BREAKS

All morning breaks include bottled water, assorted chilled juices and freshly brewed coffee, decaffeinated coffee & tea

## MORNING BREAK \$11

- Bottled water
- Chilled fruit juice
- Freshly brewed coffee, decaffeinated coffee & tea

## THE EYE OPENER \$17

- Assorted mini donuts
- Breakfast cake
- Cheese scones

## HEALTHY START \$18

- Build your own yogurt & berry parfaits
- Granola bars
- Fresh sliced fruit

## DAY AT THE FARM \$21

- Dairy – yogurt cups, Artisan Canadian cheeses with Niagara Jam Company preserves and crackers
- Fruit Stand – baskets of whole fruit
- Fresh Lemonade

## FIT FOR YOU (GLUTEN FREE) \$23

- Fresh sliced fruit platter
- Gluten free trail mix
- Fresh fruit smoothies
- Individual yogurts

## CONTINUOUS COFFEE BREAK \$31

- |         |  |
|---------|--|
| A.M.    | Fresh whole fruit<br>Chilled fruit juices                              |
| P.M.    | Chef's assorted snacks<br>Assorted regular & diet<br>Pepsi soft drinks |
| ALL DAY | Bottled water<br>Freshly brewed coffee,<br>decaffeinated coffee & tea  |

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# AFTERNOON BREAKS

All afternoon breaks include bottled water, assorted regular and diet Pepsi soft drinks and freshly brewed coffee, decaffeinated coffee & tea

## AFTERNOON BREAK \$11

- Bottled water
- Assorted regular & diet Pepsi soft drinks
- Freshly brewed coffee, decaffeinated coffee & tea

## THE INTERMISSION \$17

- Popcorn
- Bits & Bites
- Pretzels
- Assorted chips

## THE BAKE SHOP \$18

- Assorted fresh baked cookies
- Triple chocolate brownies
- Assorted mini donuts

## CANDY SHOP \$18

- Assorted candy bars
- Bowls of assorted flavored candies
- Fresh sliced fruit

## STICKS & DIPS (gluten free) \$20

- Veggie sticks with hummus and homemade blue cheese dip
- Fruit skewers with yogurt dip

## BRAIN FOOD \$21

- Build your own trail mix bar
- Assorted nuts, granola, dried fruit and chocolate
- Fresh fruit smoothies

## GOURMET BREAK \$22

- Fresh sliced fruit
- Dried fruit & nuts
- Assortment of fine cheeses
- Crackers

## THE JACKSON TRIGGS \$27

- Domestic & international cheeses
- Crackers & bread
- Dried fruit & berries
- Two 2 oz samplings of Jackson Triggs wines

## BREAK ENHANCEMENTS

### BEVERAGE SELECTION

- \$3.95 Coffee, decaffeinated coffee, selection of teas
- \$3.75 Orange, apple, grapefruit, cranberry juices
- \$4.50 Yogurt and berry smoothies
- \$3.50 Assorted Pepsi soft drinks
- \$3.50 Plain, skim or chocolate milk
- \$3.50 Bottled water
- \$4.50 Perrier
- \$5.00 Red bull

### SNACK SELECTION

- \$2.50 Whole seasonal fruit
- \$7.95 Sliced seasonal fruits
- \$3.00 Danish, croissants, muffins
- \$4.50 Layered yogurt, berry and granola parfaits
- \$3.00 Individual yogurts
- \$3.00 Individual servings of potato chips, popcorn
- \$3.00 Gluten free assorted muffins
- \$32/dz Fresh baked cookies
- \$32/dz Double fudge brownies

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## A LA CARTE SMALL GROUP MENU \$29

(Maximum 24 people)

Choice of

- House side salad
- Caesar salad

Choice of

- The Marriott Burger  
with Canadian cheddar and maple bacon topped  
with lettuce, tomatoes and onions
- Flatbread Pizza  
traditional pepperoni and cheese or loaded vegetarian
- Oh Canada! Roasted Peameal Bacon Sandwich  
with double cream brie and grainy honey mustard
- Turkey club  
flatbread clubhouse Turkey sandwich with double  
smoked bacon, lettuce, tomato and mayonnaise

*All served with house chips and roasted garlic  
chili ketchup*

Dessert

Family style assorted squares

Coffee & tea

## WORKING LUNCH \$29

(Minimum 10 people / Maximum 24 people)

- Baby greens with balsamic vinaigrette
- Sundried tomato penne pasta
- Chef's Choice of Sandwiches  
1 meat option  
1 vegetarian option
- Potato chips
- Assorted freshly baked cookies

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# LUNCH BUFFETS

All lunch buffets include bottled water, assorted regular & diet Pepsi soft drinks and freshly brewed coffee, decaffeinated coffee & tea

## GOURMET SOUP & SANDWICH BUFFET \$29

(minimum 25 people)

- Chef's soup of the day
- Sun dried tomato penne pasta
- Baby spinach with Baco Noir vinaigrette
- A selection of gourmet assorted sandwiches including:  
Roast beef, caramelized onion & artisan cheese, tomato, basil, bocconcini, tuna salad, ham with cheddar & honey mustard
- Assorted pastries

### ENHANCEMENTS

Add an extra item(s) to the Buffet

- Hot roast beef au jus sandwiches \$7
- Hot chicken sandwich \$7
- Assorted potato chips \$3
- Assorted cookies & squares \$5

## GOURMET SOUP & WRAP BUFFET \$29

(minimum 25 people)

- Chef's soup of the day
- Feta topped tomato & cucumber salad
- Baby greens with a balsamic vinaigrette dressing
- Assorted wraps including:  
Egg salad, smoked chicken & cranberry salad, bacon turkey club wrap, Mediterranean style vegetable wrap, tuna salad
- Assorted pastries

### ENHANCEMENTS

Add an extra item(s) to the Buffet

- Hot chicken & beef fajitas \$9
- Assorted potato chips \$3
- Assorted cookies & squares \$5

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# HOT LUNCH BUFFETS

All lunch buffets include bottled water, assorted regular & diet Pepsi soft drinks and freshly brewed coffee, decaffeinated coffee & tea

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## **LITTLE ITALY \$35**

(minimum 25 people)

- Garlic bread
- Caesar salad
- Tomato bocconcini salad
- Assorted antipasto & crudites
- Rigatoni jardiniere (veg)
- Three cheese tortellini in an heirloom tomato marinara
- Roasted Italian sausages & meatballs
- Italian pastries

## **ENHANCEMENTS**

Add an extra item(s) to the Little Italy Buffet

- Meat & cheese cannelloni \$7
- Chicken Parmesan \$7
- Classic tiramisu \$3
- Assorted flatbread pizzas \$7

## **ASIAN BUFFET \$35**

(minimum 25 people)

- Baby spinach with Baco Noir vinaigrette
- Asian noodles salad with soya rice wine dressing
- Jasmine scented Basmati rice
- Thai chicken stir fry
- Udon noodle vegetable stir fry
- Teriyaki beef stir fry
- Fortune cookies
- Assorted finger pastries & desserts

## **ENHANCEMENTS**

Add an extra item(s) to the Asian Buffet

- Peanut crusted chicken \$7
- Shrimp stir fry \$10
- Hoisin basted filet of salmon \$10

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# HOT LUNCH BUFFETS

All lunch buffets include bottled water, assorted regular & diet Pepsi soft drinks and freshly brewed coffee, decaffeinated coffee & tea

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## **BURGER BAR \$36**

(minimum 25 people)

- Young greens in a balsamic dressing
- Baby red potato salad
- Cabbage salad
- Charbroiled AAA Canadian beef burgers
- Flame grilled chicken breast burgers
- Veggie burgers
- Strub's pickles, Vidalia onion slices, beefsteak tomato slices, Bibb Lettuce, sliced aged cheddar
- Assorted finger pastries & desserts

## **ENHANCEMENTS**

Add an extra item(s) to the Burger Bar

- French fries \$4
- Sweet potato French fries \$5
- Grilled sweet Italian sausages with onions & peppers \$6

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## **SIGHT SEEING BOXED LUNCH \$27**

- Fresh whole fruit
- Bag of potato chips
- Granola bars
- Choice of sandwiches; (Maximum 2 selections)
  - Honey mustard ham & cheddar on baguette
  - Bacon turkey club on a brioche bun
  - Tuna salad with julienne vegetables in a flour tortilla
  - Egg salad on a 7 grain loaf
- Can of Pepsi soft drink

## **DAYTRIPPER BOXED LUNCH \$30**

- Fresh whole fruit
- Bag of potato chips
- Granola bars
- Sampling of (3) cheeses with crackers
- Fresh grapes
- Choice of sandwiches; (Maximum 2 selections)
  - Honey mustard ham & cheddar on baguette
  - Bacon turkey club on a brioche bun
  - Tuna salad with julienne vegetables in a flour tortilla
  - Egg salad on a 7 grain loaf
- Freshly baked cookies
- Bottled water
- Can of Pepsi soft drink

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# PASSED HORS D'OEUVRES

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**\$39/dz**

(minimum 2 dozen/variety)

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## HOT HORS D'OEUVRES

- Vegetarian spring rolls with sweet & sour sauce
- Marinated chicken skewers with tangy Thai chili sauce
- Tempura shrimp with sweet honey & soy dip
- Feta & spinach spanakopita with tzatziki
- Vegetarian samosa with Niagara fruit chutney

## COLD HORS D'OEUVRES

- Goat cheese, orange & strawberry preserve on toasted baguette
- Smoked chicken bruschetta
- Poached shrimp with cocktail sauce
- Tomato, bocconcini & basil skewers
- Grilled scallop with citrus salsa
- Grilled fruit with baked feta & ice wine jelly spoon

## STATIONED HORS D'OEUVRES

- Artisan Canadian cheese board garnished with dried fruit and crackers \$15
- Assorted vegetable tray with hummus and blue cheese dip \$13

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# INTERNATIONAL FOOD STATIONS

(Minimum 3 stations)

(Minimum 50 people)

## ARTISAN CHEESE \$24

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

## SHORT RIB MARTINI BAR \$21

- 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 \$23

- Sliced to order Montreal smoked meat
- Kaisers and pumpernickel rolls
- Assorted mustards & sauerkraut

## BYO POUTINE \$20

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

## CARVED SMOKED SALMON STATION \$21

- 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

## PASTA STATION \$22

- Caesar salad
- Bread display
- Fresh penne pasta & 3 cheese tortellini tossed to order with your choice of marinara, alfredo, vodka & garlic/oil sauce
- Bocconcini & tomato platter with vinegar & olive oil

## TASTE OF THE WEST \$23

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

## TASTE OF THE ORIENT \$23

- Teriyaki beef stir fry made to order with choice of noodles or rice
- Sweet & sour chicken stir fry made to order with choice of noodles or rice
- Asian scented vermicelli noodles

## TASTE OF THE SEA \$26

- Sautéed garlic shrimp
- Salmon florentine in puff pastry
- Rice pilaf
- Spaghetti vegetables
- Baby greens served with a Baco Noir dressing

## SUSHI BAR \$23

- Selection of sushi: salmon shrimp vegetables & tofu with assorted dipping sauces

## FINISHING TOUCHES \$19

- Fresh crepes filled with sweetened cream cheese, finished with your choice of toppings or fresh fruit

## SWEET TABLE \$18

- Assortment of pastries, cakes, brownies and squares
- Chocolate dipped strawberries

Vegetarian food stations available upon request

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# CREATE YOUR OWN DINNER BUFFET

\$62

## SOUPS choice of 1

- Roasted red pepper bisque with honey thyme cream
- Chipotle chicken corn chowder
- Butternut squash bisque with vineyard chutney
- Roasted parsnip & pear

## 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 pecans and seasonal fruit
- Young spinach salad with crumbled bleu cheese, roasted apples and pears in our house vinaigrette

## 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 \$12
- AAA Prime Rib carving station with miniature Yorkshire puddings, Cabernet jus and fresh horseradish \$20
- Grilled pork tenderloin carving station with Whiskey BBQ glaze and orchard fruit chutney \$10

## STARCHES choice of 1

- Roasted garlic Yukon Gold mashed potatoes
- Herb roasted fingerling potatoes
- Steamed Basmati rice
- Curried cous cous with dried winter fruits
- Individual Gratin Dauphinois

## ADDITIONAL STARCH

- Wild mushroom and asparagus risotto \$5
- Roasted garlic Yukon Gold mashed potatoes \$5

## VEGETABLES choice of 1

- Steamed green beans with roasted garlic crumble
- Heirloom carrots in honey herb butter
- Roasted root vegetables in maple butter
- Roasted asparagus

## DESSERTS choice of 3

- Assorted Niagara fruit tarts
- Mini cheesecake assortment
- Chocolate brownies, squares and crumbles
- Assorted Italian pastries
- Tiramisu

OR

## UPGRADED DESSERT STATION

**Chocolate Factory \$13** (minimum of 50 people)

- Chocolate cake, chocolate mousse parfaits, chocolate cookies, triple chocolate brownies, chocolate ganache tarts, chocolate covered strawberries

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# THE EXECUTIVE BUFFET

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(Minimum 40 people)

\$95

## COLD BUFFET

- Assorted Breads and Rolls with a variety of dips
- Artisan Canadian cheese board with seasonal fruits
- 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 pecans and seasonal fruit

## HOT BUFFET

- Herb roasted grilled chicken in a Brandied peppercorn sauce
- Garlic shrimp topped filet of Atlantic salmon in tarragon lemon butter
- Chef carved AAA Prime Rib carving station with miniature Yorkshire puddings, Cabernet jus and fresh horseradish
- Roasted butternut squash & cheese tortellini in a Chardonnay cream sauce
- Individual Gratin Dauphinois
- Basmati rice
- Fresh seasonal vegetables

## DESSERT STATIONS

### Pie Bar

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

### Chocolate Factory

- Chocolate cake, chocolate mousse parfaits, chocolate ganache tarts, chocolate cookies, triple chocolate brownies, chocolate covered strawberries
- Freshly brewed coffee, decaffeinated coffee & tea

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# PLATED DINNERS

## THREE COURSE PLATED DINNER

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### 1ST COURSE:

Choice of One of the Following:

- Roasted red pepper & tomato bisque
- Chicken corn chowder
- Fallsview house mixed young greens with ice wine vinaigrette topped with candied pecans and seasonal fruit
- Young spinach salad with crumbled Bleu cheese, roasted apples and pears in our house vinaigrette (add \$2)
- Tomato & bocconcini with sweet basil drizzle (add \$2.50)

### 2ND COURSE:

Choice of One of the Following:

(served with chef's choice of starch & seasonal vegetables)

#### **SUPREME OF CHICKEN \$62**

Herb roasted supreme of chicken on forest mushroom ragoût

#### **ATLANTIC SALMON \$64**

Grilled salmon topped with tarragon béarnaise

#### **PRIME RIB OF CERTIFIED ANGUS BEEF \$69**

Oven roasted AAA Canadian prime rib au jus

#### **8OZ AAA CANADIAN FILET OF BEEF \$79**

Topped with bearnaise sauce

ENHANCEMENT to the 8oz center cut Angus filet of beef

Lobster tail (seasonally priced)

#### **GRILLED VEGETABLE RISOTTO \$57**

**(VEGETARIAN)**

Grilled vegetable risotto with St. Marys goat cheese and sweet basil drizzle

### 3RD COURSE:

Choice of One of the Following:

- Apple pecan tart with caramel
- Cherry Kirsch cheese cake
- Strawberry banana topped chocolate glazed puff pastry
- Chocolate ganache tart with raspberry sauce

All with freshly brewed coffee, decaffeinated coffee & tea

### ADDITIONAL COURSES:

Additional first course item \$9

(upgrade fee additional)

### PALATE CLEANSER

- Lemon basil ice in sparkling Niagara Vidal \$4

### PASTA

- Penne in a roasted tomato & Goat cheese cream with roasted sweet peppers and onions \$10
- East Coast lobster ravioli in a sherry cream sauce \$12

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# HOSPITALITY

(Minimum 40 people)

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Hospitality Set-up Package (Mandatory in banquet rooms when client provides their own liquor, mix and munchies)  
Casual reception style seating, tables for food, wine glassware, assorted glasses, lined baskets for munchies, empty jugs for client provided mix, corkscrew, can opener, ice tongs, shot glasses, straws & cocktail napkins, ice for chilling & cocktails, jugs of ice water, lemons, limes, salt, pepper, tabasco, worcestershire, mid-evening refresh of ice & glassware.  
\$250.00/50ppl/day (If you require Hotel to provide mix add \$100.00/50ppl/day)

## HOSPITALITY CORKAGE FEES

Special Occasions Permit (LCBO) is required in the room if a group provides their own alcohol.

- Bottled wine @ \$17 per bottle
- Beer @ \$2.50 per can/bottle
- Liquor @ \$100 per bottle (40oz)

## HOSPITALITY MENUS

- Square cheese or pepperoni pizza \$22.00 each
- Buffalo style roadhouse chicken wings, blue cheese dip (min. 5 dozen) \$40.00/dz
- Hummus & pitas \$5.00/person
- Crudités and dips \$7.50/person
- Garlic bread with cheese \$5.00/person
- Bruschetta bread \$6.00/person
- Beef on a bun - minimum 25 people \$14.00/person
- Warm deluxe mix nuts 16.00/per bowl
- Sea salted peanuts 12.00/per bowl
- Pretzels or Popcorn 10.00/per bowl
- Potato chips 10.00/per bowl
- Nacho chips and salsa 12.00/per bowl

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## BEVERAGE SERVICES

If you are planning any type of reception or hospitality function, our catering staff will meet and provide all your beverage needs, whether it be in a private meeting room, or a hospitality suite in one of our guest rooms.

All of our banquet bars may be stocked with your choice of liquor.

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) \$75.00
- Alcoholic – 1 Gallon  
(Approx. 36 Glasses) \$125.00
- Champagne Punch  
(Approx. 24 Glasses) \$150.00

## HOST BAR

Applicable when the host pays for the drinks. The Marriott Fallsview provides ice, mix, glasses and bartender. A bartender fee of \$18 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	\$5.95/drk
Liqueurs	\$6.95/drk
Beer & Ale - Domestic	\$5.75/btl
Imported Beer	\$7.00/btl
Local Craft Beer	\$8.00/can
House Wine	\$7.00/gls
Bottled Water	\$3.50/btl
Perrier	\$4.50/btl
Soft Drinks	\$3.50/can
Juice	\$3.75/gls

## 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 of \$18 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	\$8/drk
Liqueurs	\$9/drk
Beer & Ale - Domestic	\$8/btl
Beer - Imported	\$9/btl
Beer - Local Craft	\$10.00/can
House Wine	\$9/gls
Water	\$4.75/btl
Soft Drinks	\$4.75/btl
Juice	\$5.00/gls
Perrier	\$5.50/can

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# WINE LIST

## A perfect compliment 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.

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### LOCAL WINES

#### WHITE

- Jackson-Triggs, Sauvignon Blanc \$34/bottle
- Inniskillin, Pinot Grigio \$38/bottle
- Between The Lines, Gewurztraminer \$47/bottle

#### RED

- Jackson-Triggs, Merlot \$34/bottle
- Mike Weir, Pinot Noir \$34/bottle
- Inniskillin, Cabernet Franc \$49/bottle

#### SPARKLING WINE

- Jackson Triggs, Sparkling Wine \$58/bottle

#### ICEWINE

- Inniskillin vidal ice wine 200 ml \$50/bottle

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