

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.





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.

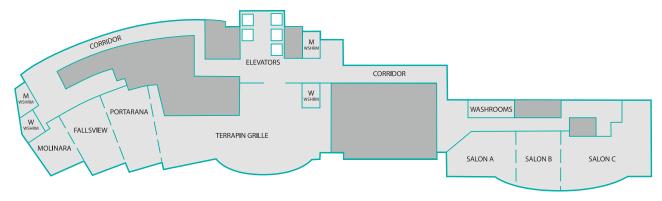
MARRIOTT FALLSVIEW HOTEL & SPA

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	CAPACITY WITHOUT	RECEPTION	CEREMONY
	DANCE FLOOR	DANCE FLOOR		
SALON ABC	128	160	200	180
MOLINARA & FALLSVIEW	56	72	115	80
FALLSVIEW	44	52	80	60
MOLINARA	30	40	40	30
FALLSVIEW CHAPEL	N/A	N/A	N/A	40



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

\$1195.00 +tax

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.



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 throughtout 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 over looking the Falls in our hotel restaurant each morning
- \cdot 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 - \$2999.95 + tax TWO NIGHTS - \$3299.95 + tax



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 - \$3699.95 + tax TWO NIGHTS - \$3899.95 + tax



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. If this is not completed there would be a \$350 labour fee.

SERVICE CHARGE & SALES TAX

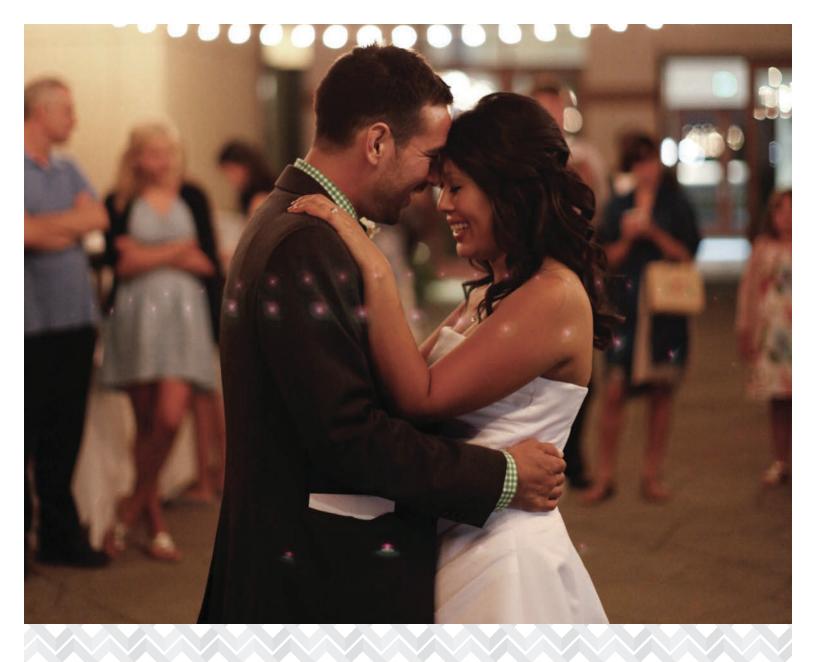
There is a service fee of 17% on all food and beverage. All goods are subject to a P.F fee (Promotional Fee) and HST.

MENU TASTING

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







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.

FAMILY WEDDING PACKAGE \$145 PER PERSON (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 Dauphinios 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



FAMILY WEDDING PACKAGE \$145 PER PERSON (CONTINUED)

5 HOUR HOST BAR PACKAGE

Includes wine service during dinner. 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 \$1.95 per person
Premium House Wines \$1.95 per person

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



A LA CARTE MENU

HORS D'OUVRES \$38 PER DOZEN (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 \$15 Assorted vegetable tray with hummus and blue cheese dip \$13



COCKTAIL AND LATE NIGHT STATIONS (MINIMUM 25 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

Slice to order mini Kaisers & 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, parmagiano, assorted olives

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

SUSHI BAR \$23

Salmon, shrimp, vegetables & tofu. Assorted dipping sauces

COOKIE BAR \$10

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

POPCORN STATION \$10

Variety of caramel, cheese, buttered popcorn

FINISHING TOUCHES \$19

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

SWEET TABLE \$18

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

PIE BAR \$18

Niagara fruit pies served and topped with whipped cream

CHOCOLATE FACTORY \$22 (minimum of 50 people)

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



ENHANCEMENTS TO LATE NIGHT STATIONS

Buffalo style roadhouse chicken wings, blue cheese dip (minimum 5 dozen) \$40/doz

> Crispy chicken tenders, sweet chilli glaze (minimum 5 dozen) \$40/doz

Loaded potato skins with crispy bacon and 3 cheese blend, salsa and sour cream (minimum 5 dozen) \$34/oz

Yukon gold french fries, Ketchup

\$7/person

Sweet potato fries with seasoned salt, chipotle aioli \$8.50/person

Traditional pepperoni & cheese pizza

\$22/each

Loaded vegetarian pizza

\$22/each

Tomato, basil and goat cheese flatbread

\$15/each



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 \$5
Individual Gratin Dauphinois with cream &
Emmental cheese \$5

VEGETABLES choice of 1

Steamed green beans with roasted garlic crumble

Heirloom carrots in honey herb butter

Roasted root vegetables in maple butter



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

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 \$5

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

Chocolate Factory \$9 (minimum of 50 people)

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



THE WINDOWS BY THE FALLS BUFFET \$95 (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 sautée

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



PLATED DINNER (MINIMUM OF THREE COURSES)

SOUP

Roasted red pepper bisque with honey thyme cream \$9

Summer corn chowder \$9

Cream of leek & potato with Ermite Bleu cheese \$9

Butternut squash bisque with vineyard chutney \$9

Canadian Wild Forest Mushroom \$ 10.50

East Coast Lobster Bisque \$ 11.75

SALAD

Traditional Caesar \$ \$9

Fallsview house mixed young greens with ice wine vinaigrette
topped with candied cashews and seasonal fruit \$9

Young spinach salad with crumbled Bleu cheese, roasted apples and pear
in a Pinot Noir vinaigrette \$10.50

Tomato & bocconcini with sweet basil drizzle \$10.50

PASTA & APPETIZER PLATES

Penne in a roasted tomato & Goat cheese cream with roasted sweet peppers and onions \$10

Wild mushroom and Asparagus Risotto \$12

East Coast lobster ravioli in a sherry cream sauce \$12

Antipasto Plate

Antipasto Plate
Shaved prosciutto ham, soppressata, assortment of roasted Italian vegetables, marinated olives,
bocconcini cheese \$15

PALATE CLEANSER

Lemon basil ice in sparkling Niagara Vidal \$4 Raspberry Sorbet garnished with a fresh raspberry and mint \$4



ENTRÉE

SUPREME OF CHICKEN \$44

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

ATLANTIC SALMON \$46

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

PRIME RIB OF CERTIFIED ANGUS BEEF \$52

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

9OZ CENTER CUT ANGUS FILET OF BEEF \$58

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

DUO PLATES

BEEF AND CHICKEN \$62

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 \$39 (VEGETARIAN)

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

SOYA AND GINGER GLAZED TOFU \$ 35 (VEGAN)

Quinoa, baby spinach, Portobello mushroom, orange garnish

DESSERT

Warm White Meadows Farm rustic maple butter tarte with vanilla bean ice cream \$10

Madagascar vanilla scented crème brulee \$10

Seasonal berry topped cheese cake \$10

5 layer chocolate cake with spiced rum vanilla sauce \$10

Strawberry custard tarte with ice wine compote and fresh whipped cream \$10

Flourless Chocolate Cake \$11 (Gluten Free)

Miniature Tart Trio \$13

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

Jackson Triggs Vidal ice wine \$12 (1.5 oz pour)

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



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

\$25



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
\$36/bottle

PREMIUM LOCAL WINES

WHITE

Inniskillin Pinot Grigio Mike Weir Sauvignon Blanc

RED

Konzelman Shiraz

Jackson Triggs Cabernet Sauvignon Cabernet Franc

\$39/bottle

SPARKLING WINE

Jackson Triggs Sparkling Wine

\$58/bottle

ICE WINE

Between The Lines Cabernet Franc Icewine 375 ml

\$109/bottle

Peller Estates Vidal Ice Wine 200 ml

\$52/bottle



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) \$75 Alcoholic – 1 Gallon – (Approx. 36 Glasses) \$125 Champagne Punch – (Approx. 24 Glasses) \$150

CUSTOM COCKTAILS

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



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 \$5.75/drk

Liqueurs \$6.50/drk

Beer & Domestic Ale - \$5.75/btl

House Wine \$7/gls

Bottled Water \$3.50/btl

Perrier \$4.50/btl

Soft Drinks \$3.50/btl

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 \$5.75/drk

Liqueurs \$6.50/drk

Beer & Ale - Domestic \$5.75/btl

House Wine \$7/gls

Bottled Water \$3.50/btl

Perrier \$4.50/btl

Soft Drinks \$3.50/btl



5 HOUR HOST BAR PACKAGE \$45.95 PER PERSON (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

\$1.95 per peron

Premium House Wines \$1.95 per person



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) \$30

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 \$5

