



Corporate Meeting Package

\$69.00 pp

(based on a minimum of 15 people)

AZG0101

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

6755 Fallsview Boulevard, Niagara Falls, Ontario
www.marriottonthefalls.com • sales@niagarafallshotels.com





Breakfast Selection

All continental breakfasts include chilled juices, freshly brewed coffee, decaffeinated coffee and hot teas.

THE CONTINENTAL

Selection of freshly baked danish, muffins and butter croissants
Toast station – white, whole wheat, multigrain breads and bagels
Individual preserves, cream cheese and creamery butter

THE HEALTHY CONTINENTAL

Multigrain and low fat muffins
Healthy breakfast loaves
Individual preserves, cream cheese and creamery butter
Assorted yogurts - low fat, natural fruit

Enhance your experience by dining in our Marriott Cafe overlooking Niagara Falls and enjoying a full service breakfast buffet with a chef attended omelet station for an additional \$6.00 pp++.



Breaks

Pick from one of the following items for your morning and afternoon breaks.

Each break is accompanied with chilled juice (A.M.), soft drinks (P.M.), freshly brewed coffee, decaffeinated coffee and hot teas.

- Whole seasonal fruit
- Sliced seasonal fruits
- Danishes, croissants, muffins
- Build your own yogurt, berry and homemade granola parfaits
- Individual yogurts
- Granola bars
- Fresh baked breakfast loaves
- Fresh baked large cookies
- Assorted mini donuts
- Double fudge brownies
- Individual servings of potato chips, popcorn
- Warm Bavarian pretzels, mustard
- Fresh made trail mix



Lunch Buffet

Choose one of the Following

DELI BY THE FALLS

Season inspired soup, created daily

Mesclun of spring greens, toasted pumpkin seeds, sundried cranberries, light balsamic dressing

Tuscan pasta salad with sundried tomatoes, olives and artichokes, basil pesto marinade

Sandwiches prepared on multigrain croissants, kaiser rolls, pretzel buns and caramelized onion buns

- Shaved prime rib, caramelized onions, horseradish mayo, dill pickles
- Tuna and caper salad with onions and peppers
- Black Forest ham and swiss cheese, honey-dijon spread
- Classic devilled egg and cucumber salad
- Grilled Mediterranean vegetable julienne, provolone and pesto mayo

Assorted deli pickles

Individual bags of potato chips

Fresh baked cookies

Freshly brewed coffee, decaffeinated coffee and teas

WRAP AND ROLL

Season inspired soup, created daily

Baby spinach salad with boiled egg and candied pecans

Red bliss potato salad with grainy mustard dressing

Assorted flour and whole wheat tortilla wraps

- Herb grilled chicken breast, peppers, onions, mozzarella cheese
- Curry spiked egg salad with red onions
- Shaved Black Forest ham & swiss cheese with honey mustard
- Tuna salad with cucumber & tomatoes
- Chargrilled vegetables with pesto drizzle & feta cheese

Assorted deli pickles

Individual bags of potato chips

Assorted dessert squares

Freshly brewed coffee, decaffeinated coffee and teas



Corporate Meeting Package

\$79.00 pp

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Breakfast Selection

All breakfast buffets include fresh seasonal fruits, chilled juices, freshly brewed coffee, decaffeinated coffee and hot teas.

Breakfast Buffet served in Marriott Cafe

Selection of fruit juices
Homemade fresh baked pastries
(Including muffins, danishes, croissants)
Fruit preserves and sweet butter
Seasonal sliced fruits
Yogurt
Cold cereals and oatmeals
Omelette station
Hot selections include: fresh eggs, bacon, ham, sausage, breakfast potatoes
Freshly brewed coffee, decaffeinated coffee and teas

The Canadian Breakfast Buffet in the Meeting Room (minimum, 20ppl)

Selection of freshly baked danishes, muffins and butter croissants
Toast station - white, whole wheat, multigrain breads and bagels
Assorted jams, cream cheese and creamery butter
Scrambled eggs with garnish of chef's choice
Choose one protein - Crispy Applewood smoked bacon or maple glazed sausage.
Spiced breakfast potatoes
Choose (1) Brioche french toast, Belgian waffles, fluffy buttermilk pancakes with syrup

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Breaks

Pick from one of the following items for your morning and afternoon breaks.

EMBRACE THE LEMON

Minted lemon iced tea

Lemon poppy seed pound cake

Lemon meringue tarts

Freshly brewed coffee, decaffeinated coffee and teas with lemon slices

ENGLISH TEA TIME

Choux pastry puffs with Chantilly cream

Cheddar cheese biscuits

Warm fresh tea loaves

Freshly brewed coffee, decaffeinated coffee

Assorted tea box

RECHARGE YOUR ENGINES

Build your own parfait with:

Plain yogurt, homemade granola, fresh seasonal berries,

Ontario honey

Gluten free homemade trail mix

Assorted bottled fruit juices

Freshly brewed coffee, decaffeinated coffee and teas

**PM Break - Choice of One**

All coffee breaks include freshly brewed coffee, decaffeinated coffee and teas.

THAT'S THE WAY THE COOKIE CRUMBLES

Selection of cookies in glass jars:

- Mini chocolate chunk, macadamia and raisin oatmeal cookies
- Oreos™, M&M's™ cookies, coconut macaroons and rice crispy squares
- Chilled 2% and chocolate milk

CARNIVAL CANDY BREAK

Candy shop style jars of assorted candies:

- Mini chocolate bars, red licorice, Skittles™, lollipops, jelly beans, wine gums, sour keys, fruit and caramels candies, M&M's™
- Mini Pogo™ sticks with mustard and ketchup
- Assorted Pepsi soft drinkss

MARRIOTT HOT SHOPPE

- Warm Bavarian pretzels with sea salt & mustard
- White cheddar popcorn
- Decadent double chocolate brownies
- Assorted Pepsi soft drinks



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- Tuna and caper salad with onions and peppers
- Black Forest ham and swiss cheese, honey-dijon spread
- Classic devilled egg and cucumber salad
- Grilled Mediterranean vegetable julienne, provolone and pesto mayo

Assorted deli pickles

Individual bags of potato chips

Fresh baked cookies

Freshly brewed coffee, decaffeinated coffee and teas

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Assorted deli pickles

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Assorted dessert squares

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Lunch Buffet

Continued

GO GREEK (minimum 30 people)

Hummus and cucumber tzatziki

Grilled pita bread wedges

Traditional Greek salad with feta snow and garlic oregano dressing

Athens style charbroiled chicken souvlaki skewers

Grilled pork souvlaki skewers

Greek style tomato and bell pepper pilaf

Spanakopita pies

Steamed vegetable medley

Assorted tarts

Sliced fresh fruits

Freshly brewed coffee, decaffeinated coffee and teas

WHEN IN ROME (minimum 30 people)

Toasted garlic herb bread

Classic Caesar salad with creamy pepper dressing

Char Grilled antipasti vegetables, tomato and bocconcini cheese with aged balsamic drizzle

Pre-selected choice of any two pasta:

- Penne pasta with smoked chicken, roasted peppers, onions in goat cheese cream sauce
- Rigatoni with Bolognese Ragù
- Fusilli pasta with baby shrimps and olives in a spicy putanesca sauce
- Smoked bacon, onion and mushroom macaroni and cheese
- Cheese tortelloni with fresh basil and blush tomato coulis
- **Gemelli pasta with baby arugula & shitake mushroom in a truffle cream sauce**

(add a third pasta for an additional \$4.00 pp)

Classic Italian tiramisu

Fresh sliced fruits

Freshly brewed coffee, decaffeinated coffee and teas

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