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INFINITELY YOU



MARRIOTT ON THE FALLS



LET US BRING YOUR SPECIAL DAY TO LIFE AT THE MARRIOTT ON THE FALLS. 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 ON THE FALLS 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.

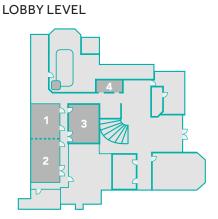
MARRIOTT ON THE FALLS

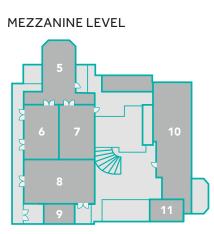
The Marriott on the Falls is a sister hotel to our Fallsview property. It is also one of the areas premiere AAA Four Diamond, five-star luxury hotels. Marriott On The Falls offers 23 banquet rooms with approximately 40,000 sq. ft. of function space that can accommodate weddings of all sizes. The hotel has a terrace and observation deck for outdoor experiences.

The hotel boasts rooms with both Fallsview and city view rooms and stands 31 stories high holding 405 guest rooms to meet your every need and desire.

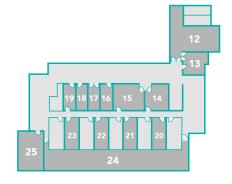
BANQUET ROOM FACILITIES

MARRIOTT ON THE FALLS









BANQUET ROOMCAPACITY WITH DANCE FLOORCAPACITY WITHOUT DANCE FLOORRECEPTIONCEREMONYROOM 1 & 2: HENNEPIN120180250200ROOM 3: PENINSULA406012090ROOM 6, 7 & 8: OAKES BALLROOM5306001000800ROOM 6, 7 & 8: OAKES NORTH230320400360ROOM 8: OAKES SOUTH170250350280ROOM 11: FALLSVIEW PRIVATE DINING ROOMN/A202520ROOM 12 & 13: SALON AB100120200120					
ROOM 1 & 2: HENNEPIN 120 180 250 200 ROOM 3: PENINSULA 40 60 120 90 ROOM 6, 7 & 8: OAKES BALLROOM 530 600 1000 800 ROOM 6, 7 & 8: OAKES BALLROOM 530 600 1000 800 ROOM 6, 7 & 8: OAKES NORTH 230 320 400 360 ROOM 8: OAKES SOUTH 170 250 350 280 ROOM 11: FALLSVIEW PRIVATE DINING ROOM N/A 20 25 20	BANQUET ROOM	CAPACITY WITH	CAPACITY WITHOUT	RECEPTION	CEREMONY
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ROOM 6 & 7: OAKES NORTH 230 320 400 360 ROOM 8: OAKES SOUTH 170 250 350 280 ROOM 11: FALLSVIEW PRIVATE DINING ROOM N/A 20 25 20	ROOM 3: PENINSULA	40	60	120	90
ROOM 8: OAKES SOUTH 170 250 350 280 ROOM 11: FALLSVIEW PRIVATE DINING ROOM N/A 20 25 20	ROOM 6, 7 & 8: OAKES BALLROOM	530	600	1000	800
ROOM 11: FALLSVIEW PRIVATE N/A 20 25 20 DINING ROOM	ROOM 6 & 7: OAKES NORTH	230	320	400	360
DINING ROOM	ROOM 8: OAKES SOUTH	170	250	350	280
ROOM 12 & 13: SALON AB 100 120 200 120		N/A	20	25	20
	ROOM 12 & 13: SALON AB	100	120	200	120





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."

INTIMATE CEREMONY PACKAGE

Imagine saying your vows above Niagara Falls in your private guest room overlooking the falls.

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.

INTIMATE CEREMONY PACKAGE:

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

- · An officiate to conduct your ceremony
- · Marriage certificate
- · Fresh rose flower bride's bouquet and groom's boutonniere
- · Personalized wedding music

\$545.00 +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.



ON THE FALLS CEREMONY PACKAGE

The Marriott on the Falls is the perfect location to create the wedding of your dreams.

Our private function rooms may accommodate ceremonies of 20-800 guests.

ON THE FALLS 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
- · Fresh rose flower bride's bouquet and groom's boutonniere
- · Personalized wedding music

\$995.00 +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.



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% in 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.







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 \$130 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

Chicken empanada mushroom and leek puff Mini crab cakes Greek spanakopita Chicken satay Vegetable spring roll Thai meatballs tossed in sweet chili

COLD HORS D'OEUVRES

Peking duck crepe California vegetable rolls with shoyu, gari ginger, wasabi Herb goat cheese crepe purse Lobster salad mini pita Smoked salmon rosette with caper on cucumber

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 & asiago bisque, snipped chives Maple roasted butternut squash soup, cinamon crème fraiche Foraged mushroom soup, truffel oil essence Gluten free tomato and vegetable broth with basil puree Yukon gold potato and leek soup with crispy leeks

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

Slow roasted AAA beef prime rib, Yukon gold potatoes, grilled asparagus, honey baby carrots, wine reduction Wellington country supreme of chicken stuffed with goat cheese and chargrilled vegetables, served with asparagus, chive mashed potatoes, blistered cherry tomatoes sauce

Asian inspired seared Atlantic artic char, wild rice medley, garlic bok choy, baby carrots, sesame soy glaze Pecan crusted pork tenderloin medallions, buttermilk smashed sweet potaoes, ginger baby bok choy, cashew and peach chutney

Forage mushroom risotto, grilled asparagus spears, shaved parmesan, truffle oil drizzle

DESSERT

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

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



MARRIOTT ON THE FALLS

FAMILY WEDDING PACKAGE \$130 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

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MARRIOTT ON THE FALLS

Allow our Chef to create a lasting impression with your family and friends on your special day.

PASSED OR STATIONED HORS D'OUVRES \$38 PER DOZEN (minimum order of 10 dozen)

HOT

Chicken empanada Mushroom and leek puff Mini crab croquettes Greek spanakopita Crispy shrimp Chicken satay Vegetable spring roll Beef Wellington Mini brie and leek quiche Thai meatballs tossed with sweet chili Steamed chicken siu mai dim sum (minimum 5 dozen) Pork pot stickers, ponzu dip (minimum 5 dozen)

COLD

Peking duck crepe California vegetable rolls with shoyu, gari ginger, wasabi Smoked chicken in pita bread Crab meat salsa on tulip Herb goat cheese crepe purse Lobster salad mini pita Smoked salmon rosette with caper on cucumber Prosciutto & melon

SLIDERS \$42 PER DOZEN (minimum 5 dozen each)

BBQ pulled pork and cheddar, dill pickles AAA prime rib beef patty, crispy bacon Smoked turkey, swiss cheese, cranberry jelly (cold) Italian meatball with tomato sauce, mozzarella cheese

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MARRIOTT ON THE FALLS

EVENING COCKTAIL AND LATE NIGHT STATIONS (minimum 25 people)

CHEESE BOARD \$15

Sampling of the finest Niagara peninsula, Ontario and Quebec cheese, paired with fig jam, dry fruits and crackers and crostini

DIPS AND DIPPERS \$13

Dips: hummus, tzatziki, roasted red pepper cream cheese, tomato bruschetta Dippers: toasted baguette, tortilla chips, grilled pita, veggie sticks

BYO POUTINE \$12

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

INDIAN BAZAAR \$17

Aromatic butter chicken, Cardamom Basmati rice, Buttered naan bread wedges, Kachumber green salad

ABOARD THE ORIENTAL EXPRESS \$26

Assorted Nigiri and Maki sushi platter with Shoyu, gari ginger and wasabi Chinese dim sums: chicken siu mai, pork pot stickers, beef siu mai with ponzu dip Crispy Asian vegetable spring rolls with sweet chili glaze Thai pineapple and basil fried rice Fortune cookies Chinese takeout boxes and chopsticks

ANTIPASTI RUSTICO \$24

Tuscan style Antipasto bar to include: Char-grilled and marinated vegetables platter Cold Italian deli meats: prosciutto di Parma, Genovese salami, soppressata, mortadella Rustic Italian bread loaves and grissini bread sticks Cold press olive oil and aged balsamic vinegar Caprese salad with vine ripened tomatoes and marinated baby mozzarella cheese

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MINI MARVELS STATION

CHEF'S SIGNATURE DESSERT SPREAD \$20

Vanilla crème brûlée spoons Assorted squares and tarts Chocolate fudge brownie bites Fresh fruit skewers Mousse shots - lemon, dark chocolate, cherry cheesecake Mini cupcakes - red velvet, vanilla, chocolate Mini cheesecakes Whole fresh strawberries Chocolate shards

CELEBRATION CAKES (MINIMUM 72 HRS NOTICE)

Vanilla, Strawberry Shortcake, Dark Chocolate, Red Velvet, Lemon Cream 8" x 12" serves up to 25 people \$65 12" x 16" serves up to 60 people \$130 16" x 24" serves up to 80 people \$200 Cupcakes (1 flavour/dz) \$48

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MARRIOTT ON THE FALLS

PLATED DINNER (minimum 3 course)

All dinners are pre-selected and include assorted dinner rolls and butter. If you select a choice menu for your entrees you will require place cards indicating the menu selection.

SOUPS

Roasted red pepper & asiago bisque, snipped chives Maple roasted butternut squash soup, cinnamon crème fraiche Foraged mushroom soup, truffle oil essence Gluten free tomato and vegetable broth with basil puree Yukon gold potato and leek soup with crispy leeks

\$7

SALADS

Chopped romaine hearts with crisp pancetta, shaved Romano, sage crostini and creamy garlic dressing Boston bibb, baby spinach salad with fresh strawberries, goat cheese snow, and raspberry vinaigrette Mesclun of spring greens, carrot and beet tangle and cherry tomatoes, roasted shallot dressing \$8

Vine ripe red and yellow tomato, buffalo mozzarella, basil oil, balsamic reduction, arugula leaves Merlot poached pear, blue cheese, toasted walnuts, baby watercress, chardonnay drizzle Chargrilled antipasto vegetables, cherry bocconcini, grape tomatoes, basil oil, balsamic reduction, arugula leaves \$9.50

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MAINS

POULTRY

Wellington county supreme of chicken stuffed with goat cheese and chargrilled vegetables served with steamed asparagus, chive mashed potatoes, blistered cherry tomatoes sauce

\$56

Slow roasted chicken ballontine with apricot BBQ glaze Sweet potato mash, buttered French green beans and baby carrots

\$36

BEEF

Pan seared beef tenderloin with blue cheese butter

Roasted garlic and caramelized onion smashed potatoes, seasonal root vegetable medley, merlot jus

\$46

Slow roasted AAA beef prime rib

Yukon gold mashed potatoes, grilled asparagus, honey baby carrots, wine reduction

\$40

Grilled Ontario AAA beef striploin steak

Herb roasted fingerling potatoes, grilled asparagus, provencal tomatoes, rosemary red wine sauce \$42

FISH

Asian inspired seared Atlantic artic char

Wild rice medley, garlic bok choy, baby carrots, sesame soy glaze

\$34

Roasted Pacific wild salmon

Steamed red bliss potatoes with dill, fennel caper cream, buttered snow peas, cherry tomatoes

\$37

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DESSERTS

Mascarpone cheesecake with balsamic berries

Chocolate trio – white chocolate cheesecake, double chocolate dry fruit bark, dark chocolate mousse

Classic vanilla bean crème brûlée

Dark chocolate and hazelnut mousse, cranberry biscotti, fresh berries

Warm apple flan, salted caramel ice cream, candied maple bacon

Summer trio - Vanilla-berry panna cotta, lemon meringue tart, citrus berry fruit salad

White chocolate and cranberry sticky pudding

Tahitian vanilla ice cream in brandy snap tuile

\$8

Plated desserts include freshly brewed coffee, decaffeinated coffee and teas

Glass of Niagara Ice Wine \$12

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MARRIOTT ON THE FALLS

CHILDREN'S MENU (minimum 3 course)

ONE CHOICE IN EACH COURSE

APPETIZER

Soup of the day

Garlic cheese bread

Veggie sticks, house ranch dressing

Caesar salad

MAIN COURSE

Grilled cheese sandwich, French fries Pasta with tomato sauce Duo of slider burgers, French fries Chicken fingers, French fries Cheese or pepperoni pizza

DESSERT

3 scoops of ice cream with chocolate sauce Chocolate brownie, vanilla ice cream Fresh fruit bowl

\$25

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MARRIOTT ON THE FALLS

CUSTOMIZE YOUR OWN DINNER BUFFET

\$56 (MINIMUM 50)

Includes assorted dinner rolls and butter and freshly brewed coffee, decaffeinated coffee and teas

SOUPS

CHOICE OF ONE:

Roasted red pepper & asiago bisque Maple roasted butternut squash soup Foraged mushroom soup, truffle oil essence Hearty minestrone soup with basil and orzo pasta Yukon gold potato and leek soup

SALADS

CHOICE OF THREE:

Chopped romaine lettuce with maple pepper bacon chips and cheese croutons

Spring mix with toasted pumpkin seeds, sundried cranberries, shallot dressing

Farm style coleslaw with poppy seeds

Chophouse salad with iceberg, blue cheese and bacon lardons, cherry tomatoes, pepper ranch dressing

Warm red skin potato salad with bacon vinaigrette

Tuscan style fusilli pasta salad with Kalamata olives, artichokes and sundried tomatoes

STARCHES

CHOICE OF ONE:

Roasted garlic Yukon mashed potatoes Sweet potato mash with maple syrup Herb roasted red bliss potato wedges Steamed Basmati rice Corn & green peas pilaf Dry fruit couscous

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



DESSERTS

CHOICE OF THREE: Chocolate fudge brownies Mini cheesecake assortment Assorted French pastries Mini fresh fruit and berry tarts White and dark chocolate mousse shots Assorted mini cupcakes Sliced fresh seasonal fruit Mini Tiramisu Ricotta stuffed cannoli

ENHANCE YOUR SWEET TABLE WITH:

Chocolate fountain with fresh fruit cubes, berries, marshmallows, biscotti and pound cake \$450 (serves 50)

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MARRIOTT ON THE FALLS

WINE LIST

A perfect complement to every meal at the Marriott on the Falls, 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.

CANADIAN WINES

WHITE

Jackson Triggs, Chardonnay (VQA) \$37 Legends, Terrior Sauvignon Blanc (VQA) \$36 Inniskillin Estates, Pinot Grigio (VQA) \$41

RED

Jackson Triggs, Cabernet Merlot (VQA) \$37 Legends, Terrior Merlot (VQA) \$36 Inniskillin Estates, Cabernet Shiraz (VQA) \$39

VQA - 100% Ontario grown grapes produced in the Wine Regions of Ontario

INTERNATIONAL WINES WHITE

Italy Lamberti, Pinot Grigio \$46 South Africa Two Ocean's, Sauvignon Blanc \$36 California Beringer Stone Cellars, Chardonnay \$51 Australia Hardy's Stamp Series, Riesling/Gewurztraminer \$36

RED

Italy Lamberti, Pinot Noir \$44 South Africa Two Ocean's, Shiraz \$36 California Beringer Stone Cellars, Merlot \$51 Argentina Marcus James, Malbec \$37

ROSE, CHAMPAGNE, ICEWINE

French Cross, Sparkling Wine \$39 Veuve Clicquot, Champagne \$120 Peller Estates, Ice Cuvee \$102 Fresh, Rose \$40 Hernder Estates, Iced Raspberry (200 ml btl) \$54

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BEVERAGE SERVICES

If your are planning a reception, our catering staff will meet and provide all your beverage needs. The Marriott on the Falls 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) \$90 Alcoholic - 1 Gallon - (Approx. 36 Glasses) \$150 Champagne Punch - (Approx. 24 Glasses) \$180

MARTINI BAR

This unique and extremely popular station will wow your guests with an endless array of specialty martinis, from the Classics to the Exotics. Our specifically trained bar staff will dazzle you with their showmanship \$8.50/martini (Set-up fee of \$120 applies to groups of 25 or less)

CUSTOM COCKATILS

Unique cocktails designed to pair perfectly with your special day. May be trayed and served.

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



MARRIOTT ON THE FALLS

HOST BAR

Applicable when the host pays for the drinks. The Marriott provides ice, mix, glasses and bartender for groups of 60 or more. For groups of less than 60, a bartender fee of \$18 per hour, (minimum 4 hours) will be added plus H.S.T. and P.F. Liquor based on 1 oz. drinks.

Liquor \$5.75/drk Liqueurs \$6.50/drk Beer & Ale - Domestic \$5.75/btl House Wine \$6.50/gls Smirnoff Ice \$6.50/btl Evian/Perrier \$3.50/btl Soft Drinks \$3.50/btl

CASH BAR

Applicable when the guest pays for their own drinks. The Marriott 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 \$7.50/drk Liqueurs \$8.50/drk Beer & Ale - Domestic \$7.50/btl House Wine \$8.50/gls Smirnoff Ice \$8.50/btl Evian/Perrier \$4.75/btl Soft Drinks \$4.75/btl

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MARRIOTT ON THE FALLS

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

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



MARRIOTT ON THE FALLS

EXTEND YOUR MAGICAL WEDDING EXPERIENCE WITH US!

OMELETTE STATION WITH TOPPINGS TO INCLUDE:

Black Forest ham, asparagus, diced tomato, mushrooms, peppers, spring onions, fresh herbs, Emmenthal, aged cheddar, mild goat's cheese

Scrambled eggs with chives Brioche French toast with caramelized apples and spiced walnuts Crispy maple pepper bacon strips and breakfast sausage Smoked paprika breakfast potatoes Slow roasted chicken, glazed pearl onions, thyme pan jus Spinach and ricotta filled tortellini, roasted red pepper and plum tomato coulis Fresh bouquet of market vegetables

> Seasonal fruit salad and berries Assorted brownies, bars and squares

BRUNCH

Gather your friends and family to celebrate your first day as a married couple and enjoy a final send off Brunch Buffet \$38

Fresh orange & grapefruit juice

Artisan bread basket - bagels, tea breads, breakfast pastries, creamery butter, preserves

Mixed organic green salad, roasted shallot dressing

Vine-ripened tomatoes, basil marinated cherry bocconcini

Crisp romaine hearts with shaved asiago, creamy garlic dressing and sage croutons

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

