



MARRIOTT
NIAGARA FALLS
FALLSVIEW



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

BUFFET BREAKFAST

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In the Terrapin Café or
Private Buffet in Room without Omelette Station

- 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
- 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



BUFFET BREAKFAST

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

ENERGY BUFFET

- Fresh sliced fruit platter
- Freshly baked croissants
- Assorted baked pastries
- Toast and bagels
- Kraft preserves, butter & margarine
- Hard boiled eggs
- Yogurt

ENHANCED CONTINENTAL BUFFET

(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 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
- Belgian waffles with whipped cream and berry compote \$3.50 per person



MORNING COFFEE BREAKS

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

MORNING BREAK

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

THE EYE OPENER

- Assorted mini donuts
- Breakfast cake
- Cheese scones

HEALTHY START

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

DAY AT THE FARM

- 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)

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

HYDRATION STATION

- Strawberry basil infused water
- Cucumber and mint infused water
- Dairy free green smoothies
- Yogurt, strawberry and banana smoothies
- Whole fruit

CONTINUOUS COFFEE BREAK

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



AFTERNOON BREAKS

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

AFTERNOON BREAK

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

THE INTERMISSION

- Popcorn
- Bits & Bites
- Pretzels
- Assorted chips

MILK & COOKIES

- Assorted fresh baked cookies
- Triple chocolate brownies
- White and chocolate milk

CANDY SHOP

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

STICKS & DIPS (gluten free)

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

BRAIN FOOD

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

GOURMET BREAK

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

THE JACKSON TRIGGS

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

BREAK ENHANCEMENTS

BEVERAGE SELECTION

Coffee, decaffeinated coffee, selection of teas
Orange, apple, grapefruit, cranberry juices
Yogurt and berry smoothies
Assorted Pepsi soft drinks
Plain, skim or chocolate milk
Bottled water
Perrier
Red bull

SNACK SELECTION

Whole seasonal fruit
Sliced seasonal fruits
Danish, croissants, muffins
Layered yogurt, berry and granola parfaits
Individual yogurts
Individual servings of potato chips, popcorn
Gluten free assorted muffins
Fresh baked cookies
Double fudge brownies



A LA CARTE SMALL GROUP MENU

(Maximum 24 people)

Choice of

- Centre cut iceberg
Chopped egg, tomato, bacon bits, Morton's Blue cheese dressing or thousand island dressing
- Caesar salad
Garlic croutons, shaved parmesan
- Baked five onion soup

Choice of

- Steakhouse chili
Spicy Texas style "no bean" chili, sour cream, onions, white cheddar spoon bread
- Margherita flatbread pizza
Fresh tomato, fresh mozzarella, basil, EVOO
- Steak & blue cheese flatbread
Grilled beef tenderloin, caramelized onion, blue cheese, red peppers
- Tagliatelle bolognese
Fresh pasta, all day cooked meat ragu, pecorino romano
- "Cobalt" chicken sandwich
Grilled chicken breast, caramelized onion, peppered bacon, Avocado, lettuce, tomato, mayo
- Double stacked, "ravenous style", burger
Two 1/4lb. prime beef patties griddled with mustard, two slices of American cheese, grilled onions, hand torn lettuce, tomato, pickels, special sauce

DESSERT ENHANCEMENTS

Fresh baked cookies

Double fudge brownies

WORKING LUNCH

(Minimum 10 people / Maximum 24 people)

Choice of 2

- Baby spinach with Baco Noir vinaigrette
- Sun dried tomato penne pasta
- Feta topped tomato and cucumber salad
- Baby greens with a balsamic vinaigrette dressing

Choice of 1 meat sandwich

- Roast beef, caramelized onion and artisan cheese
- Turkey bacon club
- Ham with cheddar and honey mustard
- Smoked chicken and cranberry salad
- Tuna salad

Choice of 1 vegetarian sandwich

- Grilled vegetables and feta
- Tomato, basil, bocconcini and tapenade
- Bag of potato chips

Choice of 1 dessert item

- Fresh baked cookies
- Assorted squares
- Coffee, decaffeinated coffee, selection of tea

All lunch buffets include freshly brewed coffee, decaffeinated coffee & tea.

GOURMET SOUP & SANDWICH BUFFET

(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
- Hot chicken sandwich
- Assorted potato chips
- Assorted cookies & squares

GOURMET SOUP & WRAP BUFFET

(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
- Assorted potato chips
- Assorted cookies & squares



HOT LUNCH BUFFETS

All lunch buffets include freshly brewed coffee, decaffeinated coffee & tea.

LITTLE ITALY

(minimum 25 people)

- Garlic bread
- Caesar salad
- Tomato bocconcini salad
- Assorted antipasto & crudites
- Rigatoni jardiniere (vegetarian)
- 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
- Chicken Parmesan
- Classic tiramisu
- Assorted flatbread pizzas

ASIAN BUFFET

(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
- Shrimp stir fry
- Hoisin basted filet of salmon



HOT LUNCH BUFFETS

All lunch buffets include freshly brewed coffee, decaffeinated coffee & tea.

BURGER BAR

(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
- Sweet potato French fries
- Grilled sweet Italian sausages with onions & peppers



SIGHT SEEING BOXED LUNCH

- 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
 - Vegetarian
- Bottled water

DAYTRIPPER BOXED LUNCH

- 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
 - Vegetarian
- Freshly baked cookies
- Bottled water
- Can of Pepsi soft drink



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
- Assorted vegetable tray with hummus and blue cheese dip



INTERNATIONAL FOOD STATIONS

(Minimum 3 stations)

(Minimum 50 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

- Sliced to order Montreal smoked meat
- Kaisers and 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

PASTA STATION

- 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

- 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

- 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

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

SUSHI BAR

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

VEGETARIAN STATION

- Quinoa pilaf
- Roasted vegetables
- Crispy tofu

FINISHING TOUCHES

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

SWEET TABLE

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



CREATE YOUR OWN DINNER BUFFET

(Minimum 30 people)

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SALADS choice of 2

- 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
- 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

STARCHES choice of 1

- Roasted garlic Yukon Gold mashed potatoes
- Herb roasted fingerling potatoes
- Steamed Basmati rice
- Curried couscous 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 2

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

OR

UPGRADED DESSERT STATION

Chocolate Factory (minimum of 50 people)

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

ENHANCEMENTS choice of 1

Soups

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

THE EXECUTIVE BUFFET

(Minimum 40 people)

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



PLATED DINNERS

THREE COURSE PLATED DINNER

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 (additional cost)
- Tomato & bocconcini with sweet basil drizzle (additional cost)

2ND COURSE:

Choice of One of the Following:

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

SUPREME OF CHICKEN

Herb roasted supreme of chicken on forest mushroom ragoût

ATLANTIC SALMON=

Grilled salmon topped with tarragon béarnaise

PRIME RIB OF CERTIFIED ANGUS BEEF

Oven roasted AAA Canadian prime rib au jus

8OZ AAA CANADIAN FILET OF BEEF

Topped with bearnaise sauce

ENHANCEMENT to the 8oz center cut Angus filet of beef

Lobster tail (seasonally priced)

GRILLED VEGETABLE RISOTTO (VEGETARIAN)

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

PORTOBELLO MUSHROOM

Stuffed with quinoa pilaf (vegan)

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:

PALATE CLEANSER

- Lemon basil ice in sparkling Niagara Vidal

PASTA

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



HOSPITALITY

(Minimum 40 people)

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.

HOSPITALITY CORKAGE FEES

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

- Bottled wine
- Beer
- Liquor

HOSPITALITY MENUS

- Square cheese or pepperoni pizza
- Buffalo style roadhouse chicken wings, blue cheese dip (min. 5 dozen)
- Hummus & pitas
- Crudités and dips
- Garlic bread with cheese
- Bruschetta bread
- Beef on a bun - minimum 25 people
- Warm deluxe mix nuts
- Sea salted peanuts
- Pretzels or Popcorn
- Potato chips
- Nacho chips and salsa



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)

Alcoholic – 1 Gallon
(Approx. 36 Glasses)

Champagne Punch
(Approx. 24 Glasses)

HOST BAR

Applicable when the host pays for the drinks. The Marriott Fallsview provides ice, mix, glasses and bartender.

Liquor
Liqueurs
Beer & Ale - Domestic
Beer - Imported
Beer - Local Craft
House Wine
Water
Soft Drinks
Juice
Perrier

CASH BAR

Applicable when the guest pay for their own drinks. The Marriott Fallsview provides ice, mix and glasses.

Liquor
Liqueurs
Beer & Ale - Domestic
Beer - Imported
Beer - Local Craft
House Wine
Water
Soft Drinks
Juice
Perrier



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.

LOCAL WINES

WHITE

- Jackson-Triggs, Chardonnay
- Inniskillin, Pinot Grigio
- Mike Weir, Sauvignon Blanc
- Reif Estate, Pinot Grigio

RED

- Jackson-Triggs, Merlot
- Megalomaniac, Cabernet Sauvignon
- Inniskillin, Pinot Noir
- Reif Estate, Shiraz Reserve

SPARKLING WINE

- Jackson Triggs, Sparkling Wine

ICEWINE

- Inniskillin vidal ice wine 200 ml

