



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

MARRIOTT FALLSVIEW HOTEL & SPA

T 905.374.4444

NiagaraMeetings.com | sales@NiagaraFallsHotels.com



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.

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YOUR HOTEL

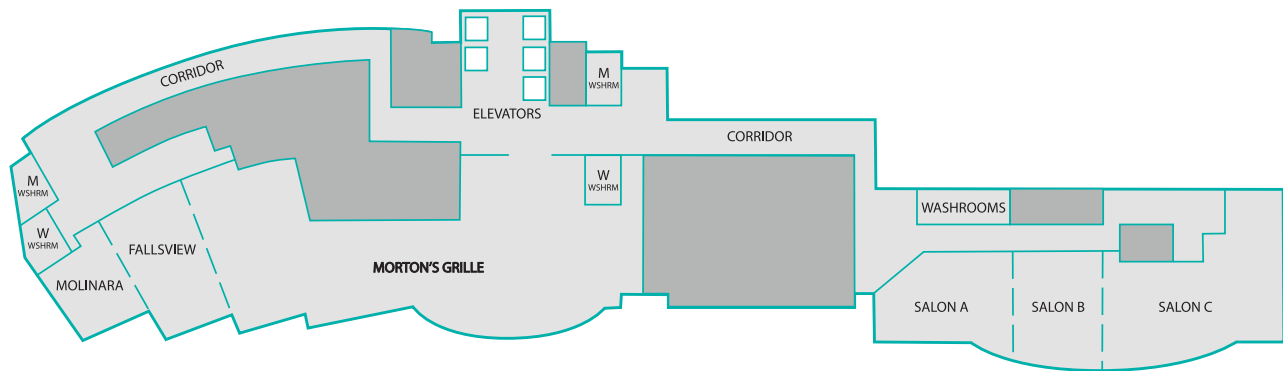
WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, MARRIOTT FALLSVIEW HOTEL & SPA WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

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 6,000 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 DANCE FLOOR	CAPACITY WITHOUT DANCE FLOOR	RECEPTION	CEREMONY
SALON ABC	128	160	200	180
MOLINARA & FALLSVIEW	56	72	115	80
FALLSVIEW	44	52	80	60
MOLINARA	30	40	40	30

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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."

LILY 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.

LILY CEREMONY PACKAGE:

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

- An officiant to conduct your ceremony
- Marriage certificate
- Two white pillars topped with white silk floral arrangements
- Fresh floral bride's bouquet and groom's boutonniere*
- Personalized wedding music
- A guest room or banquet space rental is required with this package

\$650.00 +tax & service charge

ACCOMMODATION AVAILABLE UPON REQUEST

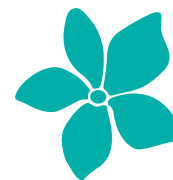
A suite for the bride and groom with king bed accommodations, overlooking the Canadian Horseshoe and American Falls with breakfast for two is available.

CEREMONY BANQUET SPACE AVAILABLE UPON REQUEST

A banquet room with windows facing the falls may be rented to accommodate 4 to 180 guests for your ceremony. The room will be set with theatre seating and a signing table for your ceremony.

*Floral options (Gerbera daisies or roses)

VIOLET 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.

VIOLET CEREMONY PACKAGE

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

- An officiant to conduct your ceremony
- Marriage certificate
- Two white pillars topped with white silk floral arrangements
- Fresh floral bride's bouquet and groom's boutonniere*
- Personalized wedding music
- A guest room or banquet space rental is required with this package

AND:

- Full Canadian breakfast buffet for two in Terrapin Café
- One complimentary bottle of Niagara's Sparkling Wine to toast the newlywed couple immediately following the ceremony or room delivery
- 3 course dinner for the bride and groom at Morton's Grille accompanied by one bottle of red or white house wine**
- Photography package includes one hour coverage including ceremony and photo shoot at the hotel, online proofing of black and white and colour photos, twenty high resolution digital negatives; if prints are requested shipping and printing is additional

\$1800 + tax & service charge

UPGRADE TO THE PLATINUM PHOTOGRAPHY PACKAGE TO INCLUDE:

- 2 hours of photography service
- 2 locations
- 75 high resolution Digital negatives (copyright privileges)
- Online album

\$500 + tax

ACCOMMODATION ADDITIONAL UPON REQUEST

A suite for the bride and groom with king bed accommodations, overlooking the Canadian Horseshoe and American Falls with breakfast for two is available

CEREMONY BANQUET SPACE AVAILABLE UPON REQUEST

A banquet room with windows facing the falls may be rented to accommodate 4 to 180 guests for your ceremony. The room will be set with theatre seating and a signing table for your ceremony.

*Floral options (Gerbera daisies or roses)

**Menu selections from the Romantic Menu on page 28

ROSE CEREMONY PACKAGE



ROSE CEREMONY PACKAGE

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

- An officiant to conduct your ceremony
- Marriage certificate
- Two white pillars topped with white silk floral arrangements
- Fresh floral bride's bouquet and groom's boutonniere*
- Personalized wedding music
- A guest room or banquet space rental is required with this package

AND:

- Full Canadian breakfast buffet for two in Terrapin Café
- 3 course dinner for the bride and groom at Morton's Grille accompanied by one bottle of red or white house wine**
- Photography package includes one hour shoot including ceremony and photo shoot at the hotel, online proofing of black and white and colour photos, thirty digital negatives; if prints are requested shipping and printing is additional

And

- Tempt your taste buds with chocolate covered strawberries accompanied by Veuve Clicquot Brut Champagne immediately following the ceremony or room delivery
- Unwind in our four diamond Serenity Spa– enjoy two sixty-minute treatments each (four treatments) which include a choice of a massage, facial, pedicure or manicure

\$2500 + tax & service charge

UPGRADE TO THE PLATINUM PHOTOGRAPHY PACKAGE TO INCLUDE:

- 2 hours of photography service
- 2 locations
- 75 high resolution Digital negatives (copyright privileges)
- Online album

\$500 + tax

ACCOMMODATION ADDITIONAL UPON REQUEST

A suite for the bride and groom with king bed accommodations, overlooking the Canadian Horseshoe and American Falls with breakfast for two is available

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**Menu selections from the Romantic Menu on page 28

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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, based on availability of the function space.
- Centerpieces, additional bouquets, boutonnieres and corsages are available through your Wedding Planner to match your chosen bouquet and boutonniere.
- Coloured linen may be rented through your wedding planner if desired.
- Ceremonies are conducted in your guest room if a banquet room is not contracted.
- Guest room ceremonies take place between 5:00pm-7:00pm unless guest room is rented the night prior.
- Weddings on statutory holidays, Christmas Eve, New Year's Eve, Easter Sunday will be subject to a \$200 officiant surcharge and based on officiant availability.

SERVICE CHARGE & SALES TAX

There is a service fee of 18% on all food and beverage. All goods are subject to HST.

MENU TASTING

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

Morton's menus can be served in Morton's Grille, Fallsview and Molinara rooms.



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YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATH TAKING 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.

MARRIOTT FALLSVIEW HOTEL & SPA

WEDDING MENUS 2020

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

Mediterranean Zucchini & Dill Fritters with Garlic Tahini Sauce (Vegetarian)
Double Smoked European Bacon & Carmelized Onion Tartlet
Honey Glazed Bacon Wrapped Dates
Ketjap Manis Braised Chicken with Macerated Cabbage

COLD HORS D'OEUVRES

Goat Cheese Mousse with Chiogga Beets
Genoa Salami, Pearl Bocconcini, Tomato, Fresh Pesto Skewer
Cajun Dzusted Seared Tuna with Cilantro Lime Aioli, Cucumber (Gluten Free, Pescatarian, Dairy Free)
Melba Toast, Avocado Salsa, Pickled Shallots (Vegan)

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
Herb Roasted Supreme of Chicken on Forest Mushroom Ragout
Grilled Vegetable Risotto with St. Mary's Goat Cheese and Sweet Basil Drizzle

DESSERT

Warm White Meadows Farm Rustic Maple Butter Tart with Vanilla Bean Ice Cream

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WEDDING MENUS 2020

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
Disaronno
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
Craft Beer \$2.95 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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WEDDING MENUS 2020

A LA CARTE MENU

HORS D'OUVRES \$41 PER DOZEN (MINIMUM ORDER OF 5 DOZEN)

HOT

Honey Bacon Wrapped Medjool Dates
Tempura Shrimp with Honey Soy Vinaigrette
Mediterranean Zucchini & Dill Fritters
Assorted Mini Quiche
Double Smoked Bacon & Caramelized Onion Tart
Grilled Scallop with Citrus Salsa Ceviche

COLD

Goats Cheese Mousse with Truffle Oil & Chioggia Beets
Seared Cajun Dusted Tuna Tataki with Cilantro-Lime Aioli
Fresh Avocado Salsa, Pickled Shallot, Lime, Melba Toast
Smoked Chicken Bruschetta on Garlic Crostinis

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

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WEDDING MENUS 2020

COCKTAIL AND LATE NIGHT STATIONS

(MINIMUM 25 PEOPLE)

ARTISAN CHEESE \$26

Canadian Artisan Cheese with Assorted Breads & Crackers, Fresh & Dried Fruits
Assorted Crudités with Dips

SHORT RIB MARTINI BAR \$22

Slow Braised Short Ribs served in a Martini Glass with Garlic Mashed Potatoes, Garnished with Micro Greens
& Root Vegetable Chips

MINI SLIDER BURGER BAR \$18

Dress Up Your Burgers with Your Choice of
BBQ Bourbon Jack Daniels Ketchup, Cheddar & Havarti Cheese, Assorted Toppings

BYO POUTINE \$21

Beef Gravy, 7 Bean Vegetarian Chili, Quebec Cheese Curds & Fresh Cut Fries

CARVED SMOKED SALMON STATION \$24

Garnishes to include: Grated Hardboiled Egg, Red Onion, Capers, Lemon & Herb Vream 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 \$24

Striploin of Beef au jus Carved to order with Assorted Mustards, Horseradish & Fresh Baked Kaisers
Sage Crusted Gratin Potatoes Fresh Seasonal Vegetables

SUSHI BAR \$24

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

FINISHING TOUCHES \$20

Fresh Crepes filled with Seasonal Fruit, Finished with Your Choice of Topping

SWEET TABLE \$19

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

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WEDDING MENUS 2020

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, Spicy Ketchup
\$7/person

Sweet Potato Fries with Seasoned Salt, Chipotle Aioli
\$8.50/person

Pepperoni & Cheese Flatbread
\$15/each

Loaded Vegetarian Flatbread
\$15/each

Tomato, Basil and Goat Cheese Flatbread
\$15/each

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WEDDING MENUS 2020

CREATE YOUR CUSTOM WEDDING DINNER BUFFET \$62 (MINIMUM 30 PEOPLE)

SALADS choice of 3

Traditional Caesar with Bacon

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 House Vinaigrette, Feta Cheese, Quinoa, Berries

STARCHES choice of 1

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

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WEDDING MENUS 2020

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
 Potato & Dill Crusted Cod in a Citrus Butter Cream Sauce
 Pan Seared Atlantic Salmon Filet with Harvest Vegetable and Black Bean Salsa
 Roasted Potato Stuffed with Crispy Goats Cheese & 3 Tomato Salsa
 General Tsao Cauliflower, Sweet Chili Tossed with Cucumber & Green Onion on a Bed of Rice (Vegetarian)
 Asian Vegetable & Tofu Stir Fry (Vegan)

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 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

ENHANCEMENT

SOUPS choice of 1

\$4 per person

Roasted Red Pepper Bisque with Honey Thyme Cream
 Bacon Corn Chowder
 Cream of Leek & Potato with Ermite Bleu Cheese
 Tuscan Tomato Bisque (Vegan)

ADDITIONAL PROTEIN

Whole Roasted AAA Striploin Carving Station with Cabernet Jus and Sauce Béarnaise \$15
 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

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WEDDING MENUS 2020

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

Young Spinach Salad with House Vinaigrette, Quinoa & Fresh Berries

Fallsview House Mixed Young Greens with Ice Wine Vinaigrette Topped with Candied Cashews and Seasonal Fruit

SIDES

Herb Roasted Fingerling Potatoes

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

Stuffed Pork Loin with 3 Different Mushrooms, Sweet Pepper and Tomato Sauce

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 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

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WEDDING MENUS 2020

PLATED DINNER (MINIMUM OF THREE COURSES)

SOUP

Roasted Red Pepper Bisque with Honey Thyme Cream \$9

Bacon 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 with Bacon \$9

Fallsview House Mixed Young Greens with Ice Wine Vinaigrette

Topped with Candied Cashews and Seasonal Fruit \$9

Young Spinach Salad with House Vinaigrette, Feta, Quinoa & Fresh Berries

in a Pinot Noir Vinaigrette \$10.50

Tomato & Bocconcini with Sweet Basil Drizzle \$10.50

PASTA & APPETIZER PLATES

Stuffed Portobello, Tomato Sauce, Crispy Goats Cheese, Arugula, Balsamic Gastrique \$10

Wild Mushroom and Asparagus Risotto \$12

East Coast Lobster Ravioli in a Sherry Cream Sauce \$12

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

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ENTRÉE

SUPREME OF CHICKEN \$44

Herb Roasted Supreme of Chicken on Forest Mushroom Ragoût

ATLANTIC SALMON \$46

Grilled Salmon Topped with Tarragon Béarnaise, Spring Pea Quinoa & Seasonal Vegetables

PRIME RIB OF CERTIFIED ANGUS BEEF \$52

Oven Roasted AAA Canadian Prime Rib au jus

9OZ CENTER CUT ANGUS FILET OF BEEF \$58

7oz Center Cut Angus Filet of Beef and Béarnaise Sauce

DUO PLATES

BEEF AND CHICKEN \$62

Bistro Style Roasted Striploin in Cabernet Jus with Garlic Rosemary Supreme of Chicken

SURF AND TURF (priced seasonally)

9oz Center Cut Angus Filet of Beef with a Lobster Tail & 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 Tart 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 desserts served with freshly brewed coffee, decaffeinated coffee & tea

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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

Grilled Cheese Sandwich

SWEETS

Chocolate Chip Cookie Ice Cream Sandwich

Sundae with Chocolate Sauce & Cherry

\$30

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WEDDING MENUS 2020

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

\$36/bottle

PREMIUM LOCAL WINES

WHITE

Inniskillin Pinot Grigio

Mike Weir Sauvignon Blanc

RED

Inniskillin Pinot Noir

Jackson Triggs Cabernet Sauvignon Cabernet Franc

\$39/bottle

SPARKLING WINE

Jackson Triggs Sparkling Wine

\$49/bottle

ICE WINE

Between The Lines Cabernet Franc Icewine 375 ml

\$109/bottle

Inniskillin Vidal Icewine 200 ml

\$50/bottle

All prices in Canadian funds and subject to service charge (18%) and HST (Harmonized Sales Tax of 13%).
Prices and items are not guaranteed outside of 6 months of your event.

J72020

MARRIOTT FALLSVIEW HOTEL & SPA

T 905.374.4444
NiagaraMeetings.com | sales@NiagaraFallsHotels.com



MARRIOTT FALLSVIEW HOTEL & SPA WEDDING MENUS 2020

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.

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MARRIOTT
NIAGARA FALLS
FALLSVIEW

MARRIOTT FALLSVIEW HOTEL & SPA

WEDDING MENUS 2020

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. is applicable if consumption is less than \$300. Liquor based on 1 oz. drinks.

- Liquor \$6.00/drk
- Liqueurs \$7.00/drk
- Beer & Ale - Domestic \$6.00/btl
- Beer - Imported \$7.00/btl
- Beer - Local Craft \$8.00/can
- House Wine \$7.00/gls
- Smirnoff Ice \$6.50/btl
- Water \$3.50/btl
- Soft Drinks \$3.50/can
- Juice \$3.75/gls
- Perrier \$4.50/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. 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
- Smirnoff Ice \$9/btl
- Water \$4.75/btl
- Soft Drinks \$4.75/btl
- Juice \$5.00/gls
- Perrier \$5.50/can

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WEDDING MENUS 2020

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 person

Premium House Wines

\$1.95 per person

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WEDDING MENUS 2020

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) \$38

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

Italian sausage with peppers and onions

Penne in a roasted tomato and goat cheese cream with roasted sweet peppers and onions (Vegetarian)

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

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

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MARRIOTT FALLSVIEW HOTEL & SPA
WEDDING MENUS 2020



A LA CARTE RECEPTION FOODS

Passed Hors D'oeuvre Selections
 (minimum of 6 pieces per item)

- Petite Lamb Chops \$5 each
- Miniature Crab Cakes \$5.25 each
- Shrimp Diablo \$5 each
- Jumbo Shrimp Cocktail \$5 each
- Tuna Poke, with Taro Chips \$3.50 each
- Prime Beef Meatballs \$3.50 each
- Tomato Bruschetta Crostini \$3 each
- Buffalo Chicken Meatballs \$3 each
- Tomato Mozzarella Crostini \$3 each

DESSERT BUFFET

(minimum 25 people)

Chocolate Peanut Butter Cups, Flourless Chocolate Cake, Mini Cheesecake,
 Fresh Seasonal Berries with Whipped Cream
 \$13.50 per person

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MARRIOTT FALLSVIEW HOTEL & SPA
WEDDING MENUS 2020



ROMANTIC MENU

(minimum 2 guests)

Soups & Salads

(Preselect choice of two)

Caesar Salad, Classic Dressing

Center-Cut Iceberg, Chopped Egg, Tomato, Bacon Bits, Morton's Blue Cheese Dressing or 1000 Island Dressing

Baked Five Onion Soup

ENTREES

(Preselect choice of two)

8oz Prime Manhattan Steak, Morton's Midwest Prime

Chicken Picatta, Capers, Lemon, Wilted Spinach

Grilled Salon Filet*, Quinoa, Tomato, Arugula Pesto

16oz Cajun Pork Chop

ACCOMPANIMENTS

(Choice of two)

Grilled Jumbo Asparagus, Sautéed Garlic Green Beans, Sautéed Broccoli Florets, Mashed Potatoes,

Cajun-Style Dirty Rice, "Twice Baked" Au Gratin Potatoes

DESSERTS

(Preselect Choice of two for a Duo Plate)

"La Bête Noir", Flourless Chocolate Cake, Fresh Raspberry Puree

Key Lime Pie, Whipped Cream

NY Cheesecake, Fresh Berries

Fresh Seasonal Berries, Whipped Cream

Coffee & Hot Tea Service

\$70 per guest

UPGRADE

8oz Filet Mignon*, Canadian AAA Reserve \$10 per person

Add a Lobster tail \$20 per person

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WEDDING MENUS 2020



ELEGANCE MENU

(minimum 25 guests)

HORS D'OEUVRES

(Preselect three – served family style)

Petite Lamb Chops*
 Miniature Crab Cake, Mustard Mayonnaise
 Shrimp Diablo, Bacon, Smoked Jalapeno, Cream Cheese
 Prosciutto & Pesto Flatbread, Fresh Arugula, Shaved Parmesan, Truffle Oil
 Tuna Poke, Fresh Avocado, Sesame, Soy Caramel, Taro Chips
 Buffalo Chicken Meatballs

SOUPS & SALADS

(Preselect choice of two)

Caesar Salad, Classic Dressing
 Center-Cut Iceberg, Chopped Egg, Tomato, Bacon Bits, Morton's Blue Cheese Dressing or 1000 Island Dressing
 Beet Salad, Red & Golden Beets, Candied Walnuts, Honey Balsamic, Creamy Goat Cheese
 Baked Five Onion Soup

ENTRÉES

(Preselect choice of two)

8oz Filet Mignon*, Canadian AAA Reserve
 14oz New York Strip*, Canadian AAA Reserve
 Chicken Picatta, Capers, Lemon, Wilted Spinach
 Grilled Salmon Filet*, Quinoa, Tomato, Arugula Pesto
 Blackened Tilapia*, Smoked Jalapeno Bacon Pan Sauce, Dirty Rice

ACCOMPANIMENTS

(Choice of two)

Grilled Jumbo Asparagus, Sautéed Garlic Green Beans, Sautéed Broccoli Florets, Mashed Potatoes,
 Cajun-Style Dirty Rice, "Twice Baked" Au Gratin Potatoes

DESSERTS

(Preselect Choice of two)

"La Bête Noir", Flourless Chocolate Cake, Fresh Raspberry Puree
 Key Lime Pie, Whipped Cream
 White Chocolate Pecan Bread Pudding, Bourbon Caramel Sauce
 Fresh Seasonal Berries, Whipped Cream

Coffee & Hot Tea Service

\$100 per guest

UPGRADE

Add a Lobster tail \$20 per person

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MARRIOTT FALLSVIEW HOTEL & SPA
WEDDING MENUS 2020



DREAMS COME TRUE MENU

(minimum 25 guests)

HORS D'OEUVRES

(Preselect three – served family style)

Petite Lamb Chops*

Miniature Crab Cake, Mustard Mayonnaise

Shrimp Diablo, Bacon, Smoked Jalapeno, Cream Cheese

Prosciutto & Pesto Flatbread, Fresh Arugula, Shaved Parmesan, Truffle Oil

Tuna Poke, Fresh Avocado, Sesame, Soy Caramel, Taro Chips

Buffalo Chicken Meatballs

SOUPS

Baked Five Onion Soup

SALAD

(Preselect choice of two)

Caesar Salad, Classic Dressing

Chopped Salad, Mixed Lettuce, Cucumber, Bacon, Blue Cheese, Chopped Egg, Purple Onion, Tomato,

Avocado, Dijon Mustard Vinaigrette

Center-Cut Iceberg, Chopped Egg, Tomato, Bacon Bits, Morton's Blue Cheese Dressing or 1000 Island Dressing

Beet Salad, Red & Golden Beets, Candied Walnuts, Honey Balsamic, Creamy Goat Cheese

ENTRÉES

(Preselect choice of two)

8oz Filet Mignon*, Canadian AAA Reserve

14oz New York Strip*, Canadian AAA Reserve

Chicken Picatta, Capers, Lemon, Wilted Spinach

Grilled Salmon Filet*, Quinoa, Tomato, Arugula Pesto

Blackened Tilapia*, Smoked Jalapeno Bacon Pan Sauce, Dirty Rice

Shrimp & Grits, Jumbo Shrimp, Chorizo, Smoked Gouda Cheese Grits

ACCOMPANIMENTS

(Choice of two)

Grilled Jumbo Asparagus, Sautéed Garlic Green Beans, Sautéed Broccoli Florets, Mashed Potatoes,

Cajun-Style Dirty Rice, "Twice Baked" Au Gratin Potatoes

DESSERT TRIO

"La Bête Noir", Flourless Chocolate Cake, Fresh Raspberry Puree

NY Cheesecake, Fresh Berries

Fresh Seasonal Berries, Whipped Cream

Coffee & Hot Tea Service

\$115 per guest

UPGRADE

Add a Lobster tail \$20 per person

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