



MARRIOTT  
NIAGARA FALLS  
ON THE FALLS



# EVENTS MENU

meetings imagined  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

# BUFFET BREAKFAST

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

## BREAKFAST BUFFET IN MARRIOTT CAFÉ \$24

### POWER PACKED \$24

- Multigrain and low fat muffins
- Healthy breakfast loaves
- Individual preserves, cream cheese and creamery butter
- Hot oatmeal with demerara brown sugar, Quebec maple syrup, dried cranberries and toasted walnuts
- Assorted yogurts - low fat, natural fruit
- Toast station – white, whole wheat, multigrain breads and bagels

### THE CANADIAN \$26 (minimum 25 people)

- Selection of freshly baked Danish, 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
- Crispy Applewood smoked bacon
- Maple glazed sausage
- Spiced breakfast potatoes
- Choose any one – brioche French toast, Belgian waffles, fluffy buttermilk pancakes with syrup

## EXECUTIVE ON THE GO \$24

- Build your own yogurt parfait
- Hash brown patties

Choose any one

- Breakfast tortilla wraps stuffed with scrambled eggs, aged cheddar, bacon and green onions
- Breakfast sliders with scrambled eggs, swiss cheese, asparagus and vine tomatoes
- Warm egg & cheese pies wrapped in lattice puff pastry
- Traditional eggs Benedict with Canadian peameal bacon and chive hollandaise (add \$2.00/person)

## Enhance Your Breakfast Buffets

### CHEF ATTENDED OMELET STATION

(minimum 50 people) **\$9.95**

- Whole eggs, liquid eggs, egg whites, egg beaters

Toppings to include:

Cheese – aged cheddar, mozzarella, Swiss, feta

Proteins – ham, turkey sausage, crispy bacon

Vegetables – onions, scallions, mushrooms, tomatoes, bell peppers, baby spinach

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.





# BREAKFAST ENHANCEMENTS

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## BEVERAGE SELECTION

- Coffee, decaffeinated coffee, selection of teas \$3.95 pp
- Orange, apple, grapefruit, cranberry juices \$3.75/btl
- Tropical fruit and fresh berry smoothies \$4.50/glass
- Assorted Pepsi soft drinks \$3.50/can
- Plain, skim or chocolate milk \$3.50/carton
- Bottled water \$3.50/btl
- Perrier \$4.50/btl
- Red bull \$5.00/can

## GLUTEN FREE

- Assorted muffins \$3.00 each
- Bagels \$3.00 each
- Homemade trail mix \$4.00 pp

## EATS SELECTION

- Whole seasonal fruit \$2.50 each
- Sliced seasonal fruits \$7.95 pp
- Danish, croissants, muffins \$36.00/dz
- Layered yogurt, berry and homemade granola parfaits \$4.50 each
- Individual yogurts \$3.00 each
- Nature Valley granola bars \$3.00 each
- Bagels and cream cheese \$3.00 each
- Fresh baked breakfast loaves \$2.50 pp
- Toast station – white, whole wheat, multigrain breads and bagels \$3.00 pp
- Hot oatmeal, brown sugar, Quebec maple syrup, dried cranberries and toasted walnuts \$3.00 pp
- Scrambled eggs with snipped chives \$3.50 pp
- Breakfast sliders with scrambled eggs, Swiss cheese, asparagus and vine tomatoes (2 per) \$4.50 pp
- Warm egg & cheese pies wrapped in lattice puff pastry \$4.00 each
- Crispy Applewood smoked bacon \$3.50 pp
- Maple glazed sausage \$3.50 pp
- Brioche French toast \$3.50 pp
- Belgian waffles \$3.50 pp
- Fluffy buttermilk pancakes \$3.50 pp

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# BREAK PACKAGES

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

## ENGLISH TEA TIME \$18

- Choux pastry puffs with Chantilly cream
- Warm mini quiche with bacon, onion & Swiss cheese
- Spinach & Swiss cheese mini quiche
- Fresh tea loaves

## RECHARGE YOUR ENGINES \$19

Build your own parfait with:

- Plain yogurt, homemade granola, fresh seasonal berries, Ontario honey
- Gluten free homemade trail mix
- Assorted bottled fruit juices

## EMBRACE THE LEMON \$18

- Minted lemon iced tea
- Lemon poppy seed pound cake
- Lemon meringue mousse shots

## THAT'S THE WAY THE COOKIE CRUMBLES \$17

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

## PAINT IT RED \$19

- Chilled strawberry & basil lemonade
- Whole red delicious apples
- Fresh strawberry tarts
- Warm tomato and goat cheese bruschetta flatbread

## STAY FIT \$19

- Veggie sticks with hummus
- Gluten free homemade trail mix
- Marble cheddar cheese cubes with multigrain crackers
- Citrus & Berries infused water

## CARNIVAL CANDY BREAK \$18

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 drinks

## MARRIOTT HOT SHOPPE \$18

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

## FRUIT STAND \$18

- Selection of seasonal whole fruits
- Assorted fresh fruit tarts
- Chewy fruit roll ups
- Fresh fruit smoothies

## CONTINUOUS COFFEE BREAK \$33

All Day Coffee (8 hours)

AM Break

- Chef's choice snack
- Juice
- Bottled water

PM Break

- Chef's choice snack
- Soft dinks
- Bottled water

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- Red bull \$5.00/can

## EATS SELECTION

- Whole seasonal fruit \$2.50 each
- Sliced seasonal fruits \$7.95 pp
- Danish, croissants, muffins \$36.00/dz
- Layered yogurt, berry and homemade granola parfaits \$4.50 each
- Individual yogurts \$3.00 each
- Nature Valley granola bars \$3.00 each
- Fresh baked breakfast loaves \$2.50 pp
- Fresh baked cookies \$32.00/dz
- Assorted mini donuts \$24.00/dz
- Double fudge brownies \$32.00/dz
- Individual servings of potato chips, popcorn \$3.00 pp
- Warm Bavarian pretzels, mustard \$3.50 pp
- Homemade gourmet popcorn \$4.00 pp

## GLUTEN FREE

- Assorted muffins \$3.00 each
- Bagels \$3.00 each
- Assorted cookies \$3.00 each
- Homemade trail mix \$4.00 pp
- Double fudge brownies \$32.00/dz

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# LUNCH - PLATED

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Plated luncheons are a pre-selected three course meal which include: Assorted dinner rolls with butter  
Freshly brewed coffee, decaffeinated coffee and teas.

*Choice of one soup or salad*

## SOUPS

- Seasonal inspired soup creation
- Gluten free roasted red pepper soup, chive crème fraîche
- Aromatic carrot & ginger bisque, chopped cilantro

## SALADS

- Mesclun of spring mix, cherry tomatoes, dried cranberries, pumpkin seeds and shallot dressing
- Chopped romaine hearts, crisp pancetta, shaved parmesan, garlic crostini, creamy Caesar dressing
- Vine ripened tomatoes, shaved red onions and baby arugula salad, light Italian dressing

*Choice of one of the following entrées*

## ENTREE

- Herb-lemon roasted chicken supreme with steamed fingerling potatoes, seasonal vegetables, pan jus \$33
- Feta, spinach and red pepper stuffed chicken supreme, roasted red bliss potatoes, buttered green beans and carrots, thyme infused sauce \$35
- Horseradish and panko crusted Atlantic salmon with steamed jasmine rice and sesame garlic bokchoy, cucumber-Gari ginger salsa \$35
- Char-grilled beef strip loin with roasted garlic mash potatoes, grilled asparagus, Provencal tomatoes, pearl onion-red wine reduction \$37
- Jumbo portobello mushroom ravioli with light basil cream sauce, crispy leeks, tomato brunoise \$33

## PLATED DESSERT LUNCH OPTIONS

- Angel food cake with lemon curd and fresh berries
- Decadent chocolate raspberry tart with berry coulis
- Coconut panna cotta with macadamia chocolate chard
- Tahitian vanilla crème brûlée
- Warm Normandy apple blossom with vanilla crème Anglaise
- Classic tiramisu with Kahlua and biscotti

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# HOT LUNCH BUFFETS (minimum 30 people)

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All lunch buffets include freshly brewed coffee, decaffeinated coffee and teas.  
Add soft drinks or bottled water or juice for \$1.00 pp

## TRULY SOUTH \$34

- Mexican chopped salad with honey-lime dressing
- Crunchy coleslaw with apples and poppy seed mayo

Assemble your own fajita from the following:

- Warm flour tortillas
- Ancho pepper rubbed flatiron steak strips
- Chicken fajita strips
- Mexican red bean rice
- Vegetarian chilli
- Shredded 3 blend cheese, sour cream, guacamole, tomato, salsa, lime wedges, lettuce, pickled jalapenos
- Cinnamon sugar coated churros with warm chocolate dipping sauce
- Fresh fruit salad

## GO GREEK \$34

- 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-bell pepper pilaf
- Spanakopita pies
- Steamed vegetable medley
- Seasonal assorted tarts
- Sliced fresh fruits

## THE GREAT CANADIAN CHOPHOUSE \$34

- Chophouse style rustic coleslaw
- Baby spinach salad with fresh berries, feta cheese and raspberry dressing
- Creamy potato salad with dill pickles, herbs and dijon mayo
- AAA Alberta beef sirloin burger
- Willowgrove farms grilled Cajun chicken breast
- Slow roasted Ontario pulled pork laced with chipotle BBQ sauce
- Portobello and vine ripened tomato with onions and jack cheese
- Onion kaisers and soft sesame brioche buns
- Assorted cold fixings: shredded lettuce, tomatoes, dill pickles, mustard, ketchup, mayo, sliced cheddar & swiss cheese
- Individual bags of potato chips (add french fries for additional \$2.50 pp)
- Warm mini donuts with chocolate sauce and whipped cream
- Fresh watermelon wedges

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## PAN ASIAN \$34

- Wonton soup with shitake mushrooms
- Asian Napa cabbage slaw with julienne vegetables and mango
- Thai rice noodle & vegetable salad with toasted peanuts
- Penang chicken satay with peanut sauce
- Ginger beef stir-fry with vegetables
- Sesame-garlic baby bokchoy
- Steamed Jasmine rice with toasted coconut flakes
- Mango mousse shots
- Fresh fruit salad with lychees
- Fortune cookies

### ENHANCEMENTS

- Teriyaki glazed Atlantic salmon with scallions \$3.00 pp
- Vegetable spring rolls \$2.00 pp

## WHEN IN ROME \$34

- Toasted garlic herb bread
- Classic Caesar salad with creamy pepper dressing
- Char-grilled antipasti vegetables, tomato and bocconcini cheese with aged balsamic drizzle

Choose any two pastas:

- Penne pasta with smoked chicken, roasted peppers, onions in goat cheese cream sauce
- Rigatoni with Bolognese Ragu
- Fusilli pasta with baby shrimps and olives in a spicy puttanesca sauce
- Smoked bacon, onion and mushroom macaroni and cheese
- Cheese tortellini with fresh basil and blush tomato coulis
- Gemelli pasta with baby arugula & shitake mushroom in a truffle cream sauce
- Classic Italian tiramisu
- Sliced fruit

### ENHANCEMENTS

- Third pasta for an additional \$4.00 pp
- Baked chicken parmigiana in a tomato basil sauce \$4.00 pp
- Char-grilled Italian sausage \$3.00 pp

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# SANDWICH LUNCH BUFFETS (minimum 15 people)

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Add soft drinks or bottled water or juice for \$1.00 pp

## DELI BY THE FALLS \$30

- Season inspired soup, created daily
- Mesclun of spring greens, toasted pumpkin seeds, sundried cranberries, light balsamic dressing
- Tuscan pasta salad with sun dried 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 deviled egg and cucumber salad
  - Grilled Mediterranean vegetable julienne, provolone and pesto mayo
- Assorted deli pickles
- Individual bags of potato chips
- Fresh baked cookies

## WRAP & ROLL \$30

- 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

## AL FRESCO PANINO BAR \$34 (minimum 25 people)

- Hearty Milanese minestrone soup with basil
- Hearts of romaine salad with parmesan, sage croutons and creamy Caesar dressing
- Vine ripened tomato & bocconcini salad with basil and aged balsamic glaze
- Sandwiches prepared on rustic rosemary, black olive and sundried tomato focaccia breads
  - Chargrilled antipasto vegetables, provolone cheese and basil pesto
  - Mortadella, Genoa salami and Capicola with smoked mozzarella, roma tomatoes and arugula
  - Tuscan grilled chicken breast with pancetta, havarti, roasted red pepper, arugula mayo
  - Mediterranean tuna salad with capers, olives, onion, Italian parsley and olive oil
- Marinated olives and vegetable relish
- Assorted Italian pastries
- Sliced fresh fruit platter

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# COLD LUNCH BUFFETS (minimum 25 people)

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Add soft drinks or bottled water or juice for \$1.00 pp

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## SMART SALAD BAR \$32

### Kettle

- Daily vegetarian soup
- Assorted dinner rolls & breaksticks

### Leaves

- Mesclun of baby salad greens
- Peppery baby arugula
- Chopped hearts of romaine & kale

### Dressings

- Raspberry vinaigrette
- Balsamic vinaigrette
- Creamy caesar

### Toppings

- Dried fruit, nuts & seeds
- Shredded cheddar & crumbled feta
- Shredded carrots, cucumbers, tomatoes
- Toasted garlic croutons

### Composed

- Herb roasted cauliflower & raisins
- Mediterranean couscous

### Proteins

- Herb grilled & chilled chicken breast
- Diced boiled eggs
- Chickpeas

### Sweets

- Minted fresh fruits & berry cups

### Hydration Station

- Citrus infused water
- Strawberry basil infused water
- Cucumber & mint infused water

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MarriottOnTheFalls.com • sales@niagarafallshotels.com

meetings  imagined

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# BOXED LUNCHES

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## MARRIOTT LUNCH BOX \$29

- Bottled water
- Chocolate chip cookie
- Whole apple
- Choice of sandwich (maximum of 2):
  - Shaved Black Forest ham, cheddar cheese, lettuce, tomato, maple- grainy mustard mayo, sliced 10 grain bread
  - OR
  - Oven Roasted turkey with Swiss cheese, lettuce, tomato and cranberry mayo on a jumbo multigrain croissant
  - OR
  - Char grilled portobello mushrooms, peppers and zucchini laced in basil pesto with lettuce and tomato on a kaiser bun

## MARRIOTT GOURMET LUNCH BOX \$32

- Bottled water
- Whole apple
- Chocolate chip cookie
- Bag of Miss Vickie's potato chips
- Babybel cheese
- Mini chocolate bar
- Choice of sandwich (maximum of 2):
  - Trio of Italian cold cuts, sun dried tomato pesto, provolone cheese, lettuce and tomato on crusty ciabatta
  - OR
  - Herb grilled chicken breast, roasted red pepper, bocconcini cheese, arugula pesto, rosemary foccacia
  - OR
  - Shaved roasted prime rib with grilled portobello and sweet caramelized onion, emmental cheese, horse-radish mayonnaise on a kaiser roll
  - OR
  - Grilled vegetables, balsamic reduction, feta cheese, black olives, hummus, lettuce and tomatoes on a flour tortilla

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# RECEPTION

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HORS D'OEUVRES \$41/dozen

(Minimum order of 10 dozen). 72 hours notice required

## 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 chilli
- 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 \$44 per dozen (minimum 5 dozen)

- 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

## CRUNCHIES & MUNCHIES - Per Bowl

(Serves 6-8 people)

- Warm deluxe mix nuts \$16.00
- Sea salted peanuts \$12.00
- Pretzels or Popcorn \$10.00
- Potato chips \$10.00
- Nacho chips and salsa \$12.00

## RECEPTION ENHANCERS

- Poached jumbo shrimps with cocktail sauce (minimum 10 doz) \$24.00/dz
- Norwegian smoked salmon platter with dill sour cream, capers, onions and melba toast \$175.00/side
- Nigiri & Maki Sushi Boat, Shoyu, gari ginger, wasabi (80 pieces) \$320.00 boat
- Buffalo style roadhouse chicken wings, blue cheese dip (minimum 5 dozen) \$40.00/dz
- Crispy chicken tenders, sweet chilli glaze (minimum 5 dozen) \$40.00/dz
- Loaded potato skins with crispy bacon and 3 cheese blend, salsa and sour cream (minimum 5 dozen) \$34.00/dz
- Yukon gold french fries, Ketchup \$7.00/pp
- Sweet potato fries with seasoned salt, chipotle aioli \$8.50/pp
- Square cheese or peperoni pizza \$22.00/each
- Tomato, basil and goat cheese flatbread \$15.00/each

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RECEPTION STATIONS (minimum 25 people)  
All pricing is per person

## CHEESE BOARD \$17

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

## DIPS AND DIPPERS \$15

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

## TILA TORTILLA (Chef attended) \$20

- Blackened Baja tilapia taco
- Pork carnitas
- Cilantro lime slaw, spicy pickled onion, pico de gallo, chipotle aioli, lime wedges
- Soft flour tortilla

## BYO POUTINE \$14

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

## INDIAN BAZAAR (Chef attended) \$20

- 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

## ANTIPASTO RUSTICO \$25

- Tuscan style Antipasti 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

## MINI MARVELS - Chef's signature dessert spread \$21

- Vanilla crème brûlée
- Assorted squares and tarts
- Chocolate fudge brownie bites
- Fresh fruit skewers
- Seasonal mousse shots
- 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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# DINNER

## Dinner Plated Options

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Plated dinners are a pre-selected three course meal which include:  
Assorted dinner rolls and butter, soup or salad, entree and dessert  
Freshly brewed coffee, decaffeinated coffee and teas.

### SOUP OR SALAD

Choose one of the following:

- Roasted red pepper bisque, asiago crostini with snipped chives
- Maple roasted butternut squash soup garnished with toasted pumpkin seeds and crème fraîche
- Foraged mushroom soup, truffle oil essence, garnished with wild mushroom and green onions
- Gluten free tomato and vegetable broth with yellow cherry tomato bruschetta
- Yukon gold potato and leek soup garnished with crispy leeks
- 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
- Vine ripe red and yellow tomato, buffalo mozzarella, basil oil, balsamic reduction, arugula leaves (add \$2.00/person)
- Merlot poached pear, blue cheese, toasted walnuts, baby watercress, chardonnay drizzle (add \$2.50/person)
- Chargrilled antipasto vegetables, cherry bocconcini, grape tomatoes, basil oil, balsamic reduction, arugula leaves (add \$2.50/person)

### MAINS

Choice of one entrée with Chef's choice of starch and vegetable.

Additional entrées have a \$5.00 surcharge.

### POULTRY

- Wellington county supreme of chicken stuffed with goat cheese and chargrilled vegetables \$60
- Slow roasted chicken ballotine with apricot BBQ glaze \$60

### BEEF

- Pan seared beef tenderloin with glazed pearl onions \$70
- Slow roasted AAA beef prime rib \$63
- Grilled Ontario AAA beef striploin steak \$65

### FISH

- Asian inspired seared Atlantic Artic char \$57
- Roasted Pacific wild salmon \$57

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## PORK

- Apple stuffed Ontario pork chop \$57
- Pecan crusted pork tenderloin medallions \$57

## VEGETARIAN

- Foraged mushroom risotto \$55  
*Grilled asparagus spears, shaved parmesan, truffle oil drizzle*
- Butternut squash ravioli \$54  
*Garlic spinach, blistered grape tomatoes, sage brown butter, crumbled goat cheese*
- Organic Quinoa Pilaf \$52  
*Medley of Grilled Vegetables with a Basil-tomato sauce*
- Moroccan vegetable tagine \$52  
*Minted dry fruit couscous with vegetables, grilled flat bread*

## DESSERTS

Choice of one:

- Mascarpone cheesecake with balsamic berries
- Chocolate trio – white chocolate cheesecake, double chocolate dry fruit bark, dark chocolate mousse
- Classic vanilla bean crème brûlée
- Warm apple flan, salted caramel ice cream, candied maple bacon
- White chocolate and cranberry sticky pudding, Tahitian vanilla ice cream
- Summer trio – Vanilla-berry panna cotta, lemon meringue tart, angel food cake with fresh berry compote
- Autumn trio – Pumpkin spiced cheesecake, apple-cranberry cobbler and Chai spiced crème brûlée

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# DINNER BUFFETS (minimum 25 people)

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All buffets include: assorted dinner rolls and butter  
Freshly brewed coffee, decaffeinated coffee and teas.

## CREATE YOUR OWN DINNER BUFFET \$56.00

### SALADS

Choice of two:

- 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

### PROTEIN ENTREES

Choice of three:

- Slow braised chicken thighs with pearl onions and sundried tomatoes
- Lemon herb marinated roasted breast of chicken with pan drizzle
- Baked Atlantic salmon fillets, sautéed leeks, red pepper-tarragon beurre blanc
- Lemongrass infused Thai red curry and coconut cod fish
- Maple and pommery mustard roasted pork loin with dry fruit chutney
- Spiced rubbed grilled flank steak, sliced over caramelized onions
- Braised top sirloin pot roast with Port wine sauce and button mushrooms
- Asian vegetable and tofu stir-fry
- Cheese & spinach tortelloni in blush tomato sauce
- Vegetarian chili
- Penne in goat cheese cream with roasted bell peppers and onions
- Roasted butternut squash and edamame risotto

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## 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

## VEGETABLES

Choice of one:

- Green beans with caramelized onions and bread crumbs
- Buttered honey carrots with dill
- Broccoli amandine
- Seasonal steamed vegetable medley

## ENHANCEMENTS

Soup \$3.00 pp

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

## DESSERTS

Choice of two:

- Chocolate fudge brownies
- Mini cheesecake assortment
- Assorted French pastries
- Mini fresh fruit and berry tarts
- Seasonal 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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# WINDOWS TO THE FALLS GRAND BUFFET

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**\$89** (minimum 50 people)

## COLD

- Artisan bread basket, creamery butter
- Hummus and Tzatziki dip, grilled flatbreads and veggie sticks
- Niagara and Quebec cheese platter with dry fruits and crackers
- Antipasto platter – grilled vegetables, marinated olives, portobello mushrooms and cured meats
- Chopped romaine lettuce with maple pepper bacon chips and cheese croutons
- Assorted smoked fish platter with smoked salmon, mackerel and trout
- Seafood on ice – cold poached tiger shrimp, clams, marinated mussels, cocktail sauce
- Vine-ripened tomatoes, baby mozzarella, arugula, basil oil drizzle
- Shaved fennel, green beans and citrus segments, orange lime dressing
- Orecchiette pasta salad with peppers and onions
- Spring Mix greens with julienne of fresh vegetables, shallot dressing

## HOT

- Chef carved beef striploin, Merlot wine thyme jus
- Herb crusted roasted rack of lamb, minted balsamic jus
- Braised chicken thighs with a rustic Italian tomato-olive sauce
- Pan seared ocean trout fillets, leek confit, baby shrimp and red pepper beurre blanc
- Forest mushroom risotto, shaved parmesan cheese
- Herb roasted medley of root vegetables
- Fingerling potatoes with chives

## SWEET TABLE

- Decadent Mini Marvels - Chef's signature dessert spread
- Vanilla crème brûlée
- Assorted squares and tarts
- Chocolate fudge brownie bites
- Fresh fruit skewers
- Seasonal mousse shots
- Mini cupcakes - red velvet, vanilla, chocolate
- Apple pie on a stick
- Cheesecake lollipops
- Whole fresh strawberries
- Chocolate shards

### Enhance your sweet table with:

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

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## Hospitality Set-up Package

(Mandatory when client provides their own liquor mix and munchies)

Casual reception style seating, skirted tables for food, wine glassware, assorted highballs, lined baskets for munchies, fridge unit, 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, tobasco, worcestershire, mid-evening refresh of ice & glassware \$300/75ppl/day (If you require Hotel to provide mix add \$150/75ppl/day)

## HOSPITALITY CORKAGE FEES

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

- Bottled wine @ \$17/bottle
- Beer @ \$2.50 can/bottle
- Liquor @ \$100/bottle (40oz)

## HOSPITALITY MENUS

- Square cheese or pepperoni pizza \$23.00 each
- Buffalo style roadhouse chicken wings, blue cheese dip (min. 5 dozen) \$40.00/dozen
- Hummus & pitas \$6.00/person
- Crudités and dips \$7.50/person
- Garlic bread with cheese \$6.00/person
- Bruschetta bread \$7.00/person
- Beef on a bun - minimum 25 people \$15.00/person
- Warm deluxe mix nuts 16.00/bowl
- Sea salted peanuts 12.00/bowl
- Pretzels or Popcorn 10.00/bowl
- Potato chips 10.00/bowl
- Nacho chips and salsa 12.00/bowl

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## 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 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) \$90.00

Alcoholic - 1 Gallon

(Approx. 36 Glasses) \$150.00

Champagne Punch

(Approx. 24 Glasses) \$180.00

## 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.

\$8.50/martini (Set-up fee of \$120.00 applies to groups of 25 or less)

## CRAFT BEER EXPERIENCE

Have a local Craft Brewery attend your event for a unique Niagara Experience.

## HOST BAR

Applicable when the host pays for the drinks. The Marriott on the Falls 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. 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 pays for their own drinks. The Marriott on the Falls provides ice, mix, 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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# WINE LIST

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## A perfect compliment 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.

### WHITE

Jackson Triggs, Chardonnay (VQA)	\$37
Legends, Terrior Sauvignon Blanc (VQA)	\$36
Reif Estate, Pinot Grigio (VQA)	\$40

### ROSE, CHAMPAGNE, ICEWINE

XOXO, Sparkling Wine	\$58
Veuve Clicquot, Champagne	\$120
Peller Estates, Ice Cuvee	\$102
Fresh, Rose	\$40

### RED

Jackson Triggs, Merlot (VQA)	\$37
Legends, Terrior Merlot (VQA)	\$36
Inniskillin Estates, Cabernet Shiraz (VQA)	\$39
Reif Estate, Cabernet Sauvignon (VQA)	\$42

### INTERNATIONAL WINE

The following can be purchased to compliment your meal

#### WHITE

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

#### RED

Italy	Lamberti, Pinot Noir	\$44
California	Beringer Stone Cellars, Merlot	\$51
Argentina	Marcus James, Malbec	\$37

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