



# Conference Menu

Thank you for choosing the **Marriott Fallsview Hotel & Spa** for your function. All of our menus have been developed to provide you and your group with the greatest variety & flexibility available when selecting your meal.

Our Events Services Department, along with our Executive Chef, will be happy to assist you in tailoring menus to fit any budget or theme.

We are here to serve you, and provide you with an unparalleled culinary experience.

## Buffet Breakfast

(minimum 25 people)



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  
Buttermilk pancakes  
Made to order eggs & omelettes  
Toast and bagels  
Kraft preserves, butter & margarine  
Bottled water  
Assorted bottled fruit juice  
Freshly brewed coffee, decaffeinated coffee & tea

"MARRIOTT PRIDES ITSELF ON EXCELLENCE". Please allow our award winning chef to customize your menu for your event.

## Buffet Breakfast

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



### CONTINENTAL BUFFET

Fresh sliced fruit platter  
 Freshly baked croissants  
 Assorted baked pastries  
 Assorted muffins  
 Toast & bagels  
 Kraft preserves, butter & margarine

### 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  
 Layered yogurt, berry and homemade granola parfaits  
 English muffin with black forest ham, egg and cheddar cheese  
 Breakfast wraps with egg, tomato and peppers  
 Eggs benedict

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## 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

Freshly baked croissants  
Muffins  
Danishes

### HEALTHY START

Yogurt & berry parfaits  
Granola bars  
Fresh whole fruit

### DAY AT THE FARM

Dairy – yogurt cups, cheese board 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

### 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

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## 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

### THE BAKE SHOP

Assorted fresh baked cookies

Triple chocolate brownies

Assorted squares

### CANDY SHOP

Assorted candy bars

Bowls of assorted flavored candies

Fresh sliced fruit

### ICE CREAM BAR

Assorted ice cream on a stick

Ice cream sandwiches

Popsicles



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## Afternoon Breaks

### 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  
Bottled Naked Juice

### 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

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## Lunch

A la Carte Small Group Menu (maximum 15 people)

### OPTION 1

*Choice of*

Soup of the Day

French onion soup

*Choice of*

#### **Deluxe Burger**

with bacon & Canadian cheddar

Fries or House salad

#### **Grilled Chicken Wrap**

with basil tomato salsa and shredded mozzarella

Fries or House salad

#### **Grilled Vegetable Panini**

with herbed C'est Bon Chèvre

Fries or House salad

#### **Roasted Canadian Peameal Bacon Sandwich**

with honey mustard mayo drizzle

Fries or House salad

#### **Caesar Salad**

Add grilled chicken with lemon herb butter

or grilled salmon with lemon herb butter



### ENHANCEMENT

Fresh baked cookies

Double fudge brownies

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## Lunch continued

A la Carte Small Group Menu (maximum 15 people)

### OPTION 2

*Choice of*

Soup of the Day

French onion soup

*Choice of*

**Smoked Chicken Panini**

with grilled vegetables & mozzarella

Fries or House salad

**Pulled Pork Wrap**

in whiskey BBQ sauce

Fries or House salad

**Grilled 6oz Steak Sandwich**

with caramelized onions & garlic butter

Fries or House salad

**Chicken Parmesan Sandwich**

with sweet basil marinara sauce

Fries or House salad

**Caesar Salad**

Add grilled chicken with lemon herb butter

or grilled salmon with lemon herb butter



### ENHANCEMENT

Fresh baked large cookies

Double fudge brownies

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## Lunch Buffets

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

### **GOURMET SOUP & SANDWICH BUFFET**

(minimum 15 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 & tapenade

Tuna salad

Ham, cheddar & honey mustard

Assorted squares & cookies

### **ENHANCEMENTS**

*Add an extra item(s) to the Gourmet Soup & Sandwich Buffet*

Hot roast beef au jus sandwiches

Prosciutto bocconcini panini

Italian style finger pastries

Assorted potato chips



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## Lunch Buffets continued

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

### GOURMET SOUP & WRAP BUFFET

(minimum 15 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

Grilled vegetables & mozzarella

Tuna salad

Assorted cookies & squares

### ENHANCEMENTS

*Add an extra item(s) to the Gourmet Soup & Wrap Buffet*

Hot chicken & beef fajitas

Italian style finger pastries

Assorted potato chips



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## Hot Lunch Buffet

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

### LITTLE ITALY

(minimum 25 people)

Garlic bread

Caesar salad

Tomato bocconcini salad

Baby greens with Niagara ice wine vinaigrette

Assorted antipasto platter

Sliced prosciutto

Rigatoni Bolognese

Three cheese tortellini with julienne of vegetable

Italian pastries

### ENHANCEMENTS

*Add an extra item(s) to the Little Italy Buffet*

Meat & cheese cannelloni

Chicken Parmesan

Classic tiramisu



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## Hot Lunch Buffet

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

### ASIAN BUFFET

(minimum 25 people)

Baby greens with a Niagara ice wine vinaigrette dressing

Asian noodles salad with soya rice wine dressing

Jasmine scented Basmati Rice

Thai chicken stir fry

Vegetable stir fry

Teriyaki beef stir fry

Honey garlic spare ribs

Fortune cookies

Assorted finger pastries & desserts

### ENHANCEMENTS

*Add an extra item(s) to the Asian Buffet*

Peanut crusted chicken on chow mein noodles

Shrimp stir fry

Hoisin basted filet of salmon

Vegetable tea steeped Udon noodles



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## Hot Lunch Buffet

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

### BURGER BAR

(minimum 25 people)

Young greens in a balsamic dressing

Baby red potato salad

Grilled vegetable pasta salad

Assorted vegetables & dips

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



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## Hot Lunch Buffet

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### PIZZA BUFFET

(minimum 25 people)

Caesar salad

Baby spinach in a Baco Noir vinaigrette

Assorted vegetables & dips

Assorted pizza made in house

Assorted finger pastries & desserts

### ENHANCEMENTS

*Add an extra item(s) to the Pizza Buffet*

Chicken wings with mild, medium and hot sauce

Breaded chicken fillet

Assorted potato chips



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## Boxed Lunch

### SIGHT SEEING BOXED LUNCH

(minimum 25 people)

Fresh whole fruit  
Bag of potato chips  
Granola bars

#### Choice of sandwiches;

Honey mustard ham & cheddar on multigrain  
Bacon turkey club on a brioche bun  
Tuna salad with julienne vegetables in a flour tortilla  
Egg salad on a 7 grain loaf  
Can of Pepsi soft drink

### DAYTRIPPER BOXED LUNCH

Fresh whole fruit  
Bag of potato chips  
Granola bars  
Sampling of (3) cheeses with crackers  
Fresh grapes

#### Choice of sandwiches;

Honey mustard ham & cheddar on multigrain  
Bacon turkey club on a brioche bun  
Tuna salad with julienne vegetables in a flour tortilla  
Egg salad on a 7 grain loaf  
Freshly baked cookies  
Bottled water  
Can of Pepsi soft drink



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## Passed Hors D'oeuvres

(minimum 2 dozen/variety)

### HOT HORS D'OEUVRES

Vegetarian spring rolls with sweet & sour sauce  
Panko crusted chicken skewers with tangy Thai sauce  
Assorted mini quiche  
Double smoked bacon & caramelized onion tart  
Feta & spinach spanakopita with sour cream  
Breaded pasta bites filled with 3 cheeses & Rose sauce

### COLD HORS D'OEUVRES

Ice wine brie & pear on water crackers  
Smoked chicken bruschetta on garlic crostinis  
Poached shrimp with horseradish tomato salsa  
San Danielle prosciutto wrapped melon cubes  
Smoked salmon mousseline on cucumber & crackers  
Spiced pork pate & jalapeno jelly on French baguettes  
Grilled peach with baked feta & ice wine spoon

### STATIONED HORS D'OEUVRES

Domestic cheese tray garnished with dried fruit  
and crackers  
Assorted vegetable tray with hummus and  
blue cheese dip



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## 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

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## International Food Stations Continued

(Minimum 3 stations)  
(Minimum 50 people)

### 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



### FINISHING TOUCHES

Fresh crepes filled with seasonal fruit  
Finished with your choice of topping

### SWEET TABLE

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

*Vegetarian food stations available upon request*

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## Create Your Own Dinner Buffet

(Minimum 30 people)

### **SOUPS** *choice of 1*

Roasted red pepper bisque with honey thyme cream

Summer corn chowder

Cream of leek & potato with Ermite Bleu cheese

Butternut squash bisque with vineyard chutney

### **SALADS** *choice of 3*

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 cashews 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 3*

Roasted garlic Yukon Gold mashed potato

Herb roasted fingerling potatoes

Steamed Basmati rice

Curried cous cous with dried winter fruits

### **ADDITIONAL STARCH**

Wild mushroom and asparagus risotto

Individual Gratin Dauphinois with cream & Emmental cheese

### **VEGETABLES** *choice of 1*

Steamed green beans with roasted garlic crumble

Heirloom carrots in honey herb butter

Roasted root vegetables in maple butter

### **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**

Assorted Niagara fruit pies served by our Chefs and topped with whip cream

#### **Chocolate Factory** (minimum of 50 people)

Chocolate cake, chocolate mousse parfaits, white chocolate cheesecake, chocolate cookies and triple chocolate brownies

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## The Executive Buffet

(Minimum 40 people)

Assorted Breads and Rolls with a variety of dips  
 Artisan Canadian cheese board with seasonal fruits and crostinis  
 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 cashews and seasonal fruit

Herb roasted grilled chicken in a marsala mushroom sauce  
 Garlic shrimp topped filet of Atlantic salmon in tarragon lemon butter  
 Pinque fennel and spice Italian Sausage on Gorgonzola polenta with sweet pepper and tomato sauté  
 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  
 Individual Gratin Dauphinois with cream & Emmental cheese  
 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, white chocolate cheesecake, chocolate cookies and triple chocolate brownies

Freshly brewed coffee, decaffeinated coffee & tea

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## Plated Dinners

### Three Course Plated Dinner

#### 1st Course:

*Choice of One of the Following:*

Roasted red pepper & tomato bisque

Summer corn chowder

Fallsview house mixed young greens with ice wine vinaigrette topped with candied cashews and seasonal fruit

Young spinach salad with crumbled Bleu cheese, roasted apples and pears in our house vinaigrette

Tomato & bocconcini with sweet basil drizzle

#### 2nd Course:

*Choice of One of the Following:*

##### **SUPREME OF CHICKEN**

Herb roasted supreme of chicken on forest mushroom ragoût with Dauphinois potato & seasonal vegetables

##### **ATLANTIC SALMON**

Grilled salmon topped with tarragon béarnaise, spring pea risotto & seasonal vegetables

##### **PRIME RIB OF CERTIFIED ANGUS BEEF**

Oven roasted AAA Canadian prime rib au jus with roasted garlic mashed potatoes & seasonal vegetables

##### **9OZ CENTER CUT ANGUS FILET OF BEEF**

9oz center cut Angus filet of beef on herb roasted fingerling potatoes, seasonal vegetables & béarnaise sauce

ENHANCEMENT to the 9oz center cut Angus filet of beef  
Lobster tail (seasonally priced)



##### **GRILLED VEGETABLE RISOTTO (VEGETARIAN)**

Grilled vegetable risotto with St. Marys goat cheese and sweet basil drizzle

#### 3rd Course:

*Choice of One of the Following:*

Madagascar vanilla scented crème brulee

Strawberry topped cheese cake

5 layer chocolate cake with spiced rum vanilla sauce

Strawberry banana topped chocolate glazed puff pastry

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

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## Hospitality

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 MENUS

Square cheese or peperoni 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

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## Banquet Bars

### 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)



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## 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.

#### House Wines

Jackson Triggs Merlot  
Jackson Triggs Chardonnay  
Terror Cabernet  
Terror Sauvignon Blanc

#### Premium Local Wines

White  
Inniskillin Pinot Grigio  
Mike Weir Sauvignon Blanc  
Red  
Konzelman Shiraz  
Jackson Triggs Cabernet Sauvignon  
Cabernet Franc



#### Sparkling Wine

Jackson Triggs

#### Ice Wine

Between The Lines Cabernet Franc Icewine  
Peller Estates Vidal Ice Wine

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