

A romantic photograph of a bride and groom embracing in front of a waterfall at sunset. The groom is on the left, wearing a dark suit and tie, kissing the bride on the cheek. The bride is on the right, wearing a white wedding dress and veil, smiling. The background shows a large waterfall with water cascading down, and a line of trees in the distance under a warm, orange-hued sky. A teal horizontal band is overlaid across the middle of the image, containing the text.

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

MARRIOTT ON THE FALLS

T 905.374.4444

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LET US BRING YOUR
SPECIAL DAY TO LIFE AT
THE **MARRIOTT ON THE
FALLS**. OUR EXPERTS WILL
GO ABOVE AND BEYOND TO
MAKE YOUR **VISION**, YOUR
TASTES, YOUR **DREAMS**
COME TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER
THAT **EXCEEDS EVERY
EXPECTATION.**

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YOUR HOTEL

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

MARRIOTT ON THE FALLS

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

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

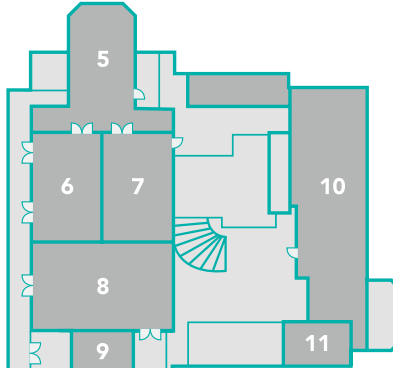
BANQUET ROOM FACILITIES

MARRIOTT ON THE FALLS

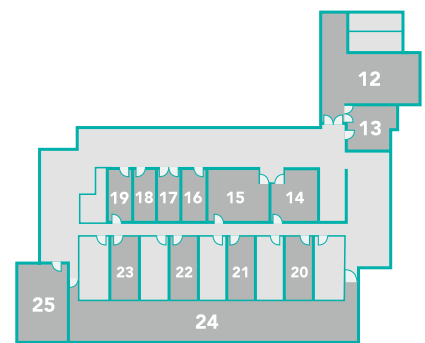
LOBBY LEVEL



MEZZANINE LEVEL



THIRD LEVEL



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

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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."

INTIMATE CEREMONY PACKAGE

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

Our on-site Wedding Consultant will help you arrange the wedding day you've been dreaming of for a lifetime! Leave the planning to us and enjoy the romance and magic of your wedding day in Niagara Falls.

INTIMATE CEREMONY PACKAGE:

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

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

LODGING AVAILABLE UPON REQUEST

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

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ON THE FALLS CEREMONY PACKAGE

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

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

ON THE FALLS CEREMONY PACKAGE:

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

- Rental of our on-site ceremony room for 90 minutes
- An officiate to conduct your ceremony
- Marriage certificate
- Fresh rose flower bride's bouquet and groom's boutonniere
- Personalized wedding music

LODGING AVAILABLE UPON REQUEST

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

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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.

SERVICE CHARGE & SALES TAX

There is a service fee of 17% in all food and beverage. All goods are subject to a P.F fee (Promotional Fee) and HST.

MENU TASTING

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



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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 ON THE FALLS WEDDING MENUS 2017

FAMILY WEDDING PACKAGE (80 PERSON MINIMUM)

COCKTAIL RECEPTION

White Glove service passed Welcome Drink - vodka based punch
White Glove service passed hors d'oeuvres (4 pieces per person)

Choose 3 of the following hors d'oeuvres:

HOT HORS D'OEUVRES

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

COLD HORS D'OEUVRES

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

DINNER

Option 1 - Buffet

Customize your Own Buffet (see wedding menu packages)

Option 2 - Plated 3 Course Dinner

Choose one of the following soups:

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

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

Slow roasted AAA beef prime rib, Yukon gold potatoes, grilled asparagus, honey baby carrots, wine reduction
Wellington country supreme of chicken stuffed with goat cheese and chargrilled vegetables, served with asparagus, chive mashed potatoes, blistered cherry tomatoes sauce
Asian inspired seared Atlantic artich char, wild rice medley, garlic bok choy, baby carrots, sesame soy glaze
Pecan crusted pork tenderloin medallions, buttermilk smashed sweet potatoes, ginger baby bok choy, cashew and peach chutney
Forage mushroom risotto, grilled asparagus spears, shaved parmesan, truffle oil drizzle

DESSERT

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

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MARRIOTT ON THE FALLS WEDDING MENUS 2017

FAMILY WEDDING PACKAGE (CONTINUED)

5 HOUR HOST BAR PACKAGE

Includes wine service during dinner. Bar closed during dinner service.

PREMIUM LIQUOR

Vodka
Rum
Gin
Rye
Scotch

LIQUEURS

Baileys
Kalhua
Disorano
Grand Marnier

DOMESTIC BEER

HOUSE WINE

NON ALCOHOLIC

Fruit Juice and Soft Drinks

UPGRADE OPTIONS

Imported Beers
Premium House Wines

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

All prices in Canadian funds and subject to service charge (17%), PF (Promotional Fee of 5.9%) and HST (Harmonized Sales Tax of 13%).

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MARRIOTT ON THE FALLS WEDDING MENUS 2017

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

PASSED OR STATIONED HORS D'OUVRES (minimum order of 10 dozen)

HOT

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

COLD

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

SLIDERS (minimum 5 dozen each)

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

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MARRIOTT ON THE FALLS WEDDING MENUS 2017

EVENING COCKTAIL AND LATE NIGHT STATIONS (minimum 25 people)

CHEESE BOARD

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

DIPS AND DIPPERS

Dips: hummus, tzatziki, roasted red pepper cream cheese, tomato bruschetta

Dippers: toasted baguette, tortilla chips, grilled pita, veggie sticks

BYO POUTINE

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

INDIAN BAZAAR

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

ABOARD THE ORIENTAL EXPRESS

Assorted Nigiri and Maki sushi platter with Shoyu, gari ginger and wasabi

Chinese dim sums: chicken siu mai, pork pot stickers, beef siu mai with ponzu dip

Crispy Asian vegetable spring rolls with sweet chili glaze

Thai pineapple and basil fried rice

Fortune cookies

Chinese takeout boxes and chopsticks

ANTIPASTI RUSTICO

Tuscan style Antipasto bar to include:

Char-grilled and marinated vegetables platter

Cold Italian deli meats: prosciutto di Parma, Genovese salami, soppressata, mortadella

Rustic Italian bread loaves and grissini bread sticks

Cold press olive oil and aged balsamic vinegar

Caprese salad with vine ripened tomatoes and marinated baby mozzarella cheese

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MARRIOTT ON THE FALLS WEDDING MENUS 2017

MINI MARVELS STATION

CHEF'S SIGNATURE DESSERT SPREAD

Vanilla crème brûlée spoons

Assorted squares and tarts

Chocolate fudge brownie bites

Fresh fruit skewers

Mousse shots - lemon, dark chocolate, cherry cheesecake

Mini cupcakes - red velvet, vanilla, chocolate

Mini cheesecakes

Whole fresh strawberries

Chocolate shards

CELEBRATION CAKES (MINIMUM 72 HRS NOTICE)

Vanilla, Strawberry Shortcake, Dark Chocolate, Red Velvet, Lemon Cream

8" x 12" serves up to 25 people

12" x 16" serves up to 60 people

16" x 24" serves up to 80 people

Cupcakes (1 flavour/dz)

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MARRIOTT ON THE FALLS

WEDDING MENUS 2017

PLATED DINNER (minimum 3 course)

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

SOUPS

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

SALADS

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

Vine ripe red and yellow tomato, buffalo mozzarella, basil oil, balsamic reduction, arugula leaves
Merlot poached pear, blue cheese, toasted walnuts, baby watercress, chardonnay drizzle

Chargrilled antipasto vegetables, cherry bocconcini, grape tomatoes, basil oil, balsamic reduction, arugula leaves

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MARRIOTT ON THE FALLS

WEDDING MENUS 2017

MAINS

POULTRY

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

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

BEEF

Pan seared beef tenderloin with blue cheese butter
Roasted garlic and caramelized onion smashed potatoes, seasonal root vegetable medley, merlot jus

Slow roasted AAA beef prime rib
Yukon gold mashed potatoes, grilled asparagus, honey baby carrots, wine reduction

Grilled Ontario AAA beef striploin steak
Herb roasted fingerling potatoes, grilled asparagus, provencal tomatoes, rosemary red wine sauce

FISH

Asian inspired seared Atlantic artich char
Wild rice medley, garlic bok choy, baby carrots, sesame soy glaze

Roasted Pacific wild salmon
Steamed red bliss potatoes with dill, fennel caper cream, buttered snow peas, cherry tomatoes

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MARRIOTT ON THE FALLS WEDDING MENUS 2017

DESSERTS

Mascarpone cheesecake with balsamic berries

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

Classic vanilla bean crème brûlée

Dark chocolate and hazelnut mousse, cranberry biscotti, fresh berries

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

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

White chocolate and cranberry sticky pudding

Tahitian vanilla ice cream in brandy snap tuile

Plated desserts include freshly brewed coffee, decaffeinated coffee and teas

Glass of Niagara Ice Wine

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MARRIOTT ON THE FALLS WEDDING MENUS 2016

CHILDREN'S MENU (minimum 3 course)

ONE CHOICE IN EACH COURSE

APPETIZER

Soup of the day

Garlic cheese bread

Veggie sticks, house ranch dressing

Caesar salad

MAIN COURSE

Grilled cheese sandwich, French fries

Pasta with tomato sauce

Duo of slider burgers, French fries

Chicken fingers, French fries

Cheese or pepperoni pizza

DESSERT

3 scoops of ice cream with chocolate sauce

Chocolate brownie, vanilla ice cream

Fresh fruit bowl

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MARRIOTT ON THE FALLS

WEDDING MENUS 2017

CUSTOMIZE YOUR OWN DINNER BUFFET (MINIMUM 50)

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

SOUPS

CHOICE OF ONE:

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

SALADS

CHOICE OF THREE:

- Chopped romaine lettuce with maple pepper bacon chips and cheese croutons
- Spring mix with toasted pumpkin seeds, sundried cranberries, shallot dressing
- Farm style coleslaw with poppy seeds
- Chophouse salad with iceberg, blue cheese and bacon lardons, cherry tomatoes, pepper ranch dressing
- Warm red skin potato salad with bacon vinaigrette
- Tuscan style fusilli pasta salad with Kalamata olives, artichokes and sundried tomatoes

STARCHES

CHOICE OF ONE:

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

MARRIOTT ON THE FALLS WEDDING MENUS 2017

DESSERTS

CHOICE OF THREE:

Chocolate fudge brownies

Mini cheesecake assortment

Assorted French pastries

Mini fresh fruit and berry tarts

White and dark chocolate mousse shots

Assorted mini cupcakes

Sliced fresh seasonal fruit

Mini Tiramisu

Ricotta stuffed cannoli

ENHANCE YOUR SWEET TABLE WITH:

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

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MARRIOTT ON THE FALLS

WEDDING MENUS 2017

WINE LIST

A perfect complement to every meal at the Marriott on the Falls, it is our privilege to introduce our guests to some of Niagara's Finest Wines. Each wine has been selected, ensuring that its quality and compatibility with our menus are met.

CANADIAN WINES

WHITE

Jackson Triggs, Chardonnay (VQA)
Legends, Terrior Sauvignon Blanc (VQA)
Inniskillin Estates, Pinot Grigio (VQA)

RED

Jackson Triggs, Cabernet Merlot (VQA)
Legends, Terrior Merlot (VQA)
Inniskillin Estates, Cabernet Shiraz (VQA)

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

INTERNATIONAL WINES

WHITE

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

RED

Italy Lamberti, Pinot Noir
South Africa Two Ocean's, Shiraz
California Beringer Stone Cellars, Merlot
Argentina Marcus James, Malbec

ROSE, CHAMPAGNE, ICEWINE

French Cross, Sparkling Wine
Veuve Clicquot, Champagne
Peller Estates, Ice Cuvee
Fresh, Rose
Hernder Estates, Iced Raspberry (200 ml btl)

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MARRIOTT ON THE FALLS WEDDING MENUS 2017

BEVERAGE SERVICES

If you are planning a reception, our catering staff will meet and provide all your beverage needs. The Marriott on the Falls standard on all bars provide premium brand Canadian Rye, Scotch Whiskey, Rum, Vodka, Gin, Domestic Beer and Domestic House Wines.

PUNCHES

Non-alcoholic - 1 Gallon - (Approx. 36 Glasses)

Alcoholic - 1 Gallon - (Approx. 36 Glasses)

Champagne Punch - (Approx. 24 Glasses)

MARTINI BAR

This unique and extremely popular station will wow your guests with an endless array of specialty martinis, from the Classics to the Exotics. Our specifically trained bar staff will dazzle you with their showmanship martini

CUSTOM COCKTAILS

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

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MARRIOTT ON THE FALLS WEDDING MENUS 2017

HOST BAR

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

Liquor
Liqueurs
Beer & Ale - Domestic
House Wine
Smirnoff Icel
Evian/Perrier
Soft Drinks

CASH BAR

Applicable when the guest pays for their own drinks. The Marriott provides ice, mix and glasses. A bartender fee and a Cashier fee per hour each (minimum 4 hours) plus H.S.T. and P.F. is applicable if consumption is less than \$300. Liquor based on 1 oz. drinks.

Liquor
Liqueurs
Beer & Ale - Domestic
House Wine
Smirnoff Ice
Evian/Perrier
Soft Drinks

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5 HOUR HOST BAR PACKAGE (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
Premium House Wines

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MARRIOTT ON THE FALLS WEDDING MENUS 2017

EXTEND YOUR MAGICAL WEDDING EXPERIENCE WITH US!

OMELETTE STATION WITH TOPPINGS TO INCLUDE:

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

Scrambled eggs with chives

Brioche French toast with caramelized apples and spiced walnuts

Crispy maple pepper bacon strips and breakfast sausage

Smoked paprika breakfast potatoes

Slow roasted chicken, glazed pearl onions, thyme pan jus

Spinach and ricotta filled tortellini, roasted red pepper and plum tomato coulis

Fresh bouquet of market vegetables

Seasonal fruit salad and berries

Assorted brownies, bars and squares

BRUNCH

Gather your friends and family to celebrate your first day as a married couple and enjoy a final send off

Brunch Buffet

Fresh orange & grapefruit juice

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

Mixed organic green salad, roasted shallot dressing

Vine-ripened tomatoes, basil marinated cherry bocconcini

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

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