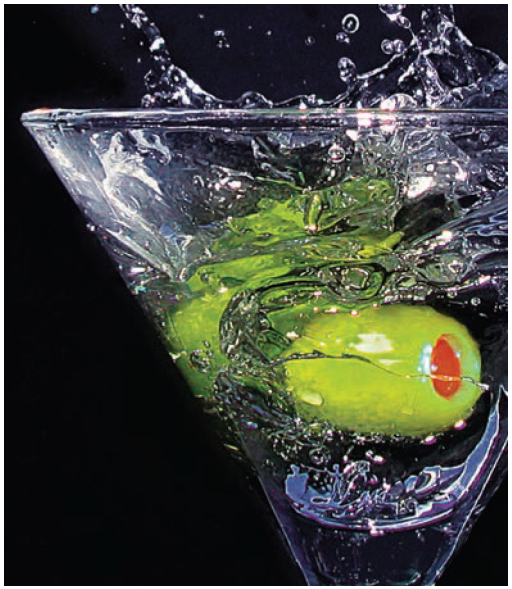

Conference Menu

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.

6740 Fallsview Boulevard, Niagara Falls, Ontario
niagarafallsmarriott.com • sales@niagarafallshotels.com

MARRIOTT FALLSVIEW

Buffet Breakfast

(minimum 25 people)

In the Terrapin Grille @ $19.95 per person
Private Buffet in Room @ $29 per person (minimum 20 people)
Private Buffet in Room without Omelet Station @ $24 per person (minimum 20 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. All prices in Canadian funds and subject to service charge (17%), PF (Promotional Fee of 5.9%) and HST (Harmonized Sales Tax).

Buffet Breakfast

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

CONTINENTAL BUFFET $18

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

ENHANCED CONTINENTAL BUFFET $22

(minimum 20 people)

Scrambled eggs
Crispy bacon
Home fried potatoes
Fresh sliced fruit platter
Selection of fruit yogurt
Freshly baked croissants
Assorted baked pastries
Assorted cold cereals
Assorted muffins
Kraft preserves, butter & margarine

ENHANCEMENTS

Add an extra item(s) to any of the above buffets

Hot oatmeal, brown sugar, dried cranberries and toasted walnuts $3
Layered yogurt, berry and homemade granola parfaits $4.50
English muffin with black forest ham, egg and cheddar cheese $4
Breakfast wraps with egg, tomato and peppers $4
Eggs benedict $6

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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 $10

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

THE EYE OPENER $14

Freshly baked croissants
Muffins
Danishes

HEALTHY START $17

Yogurt & berry parfaits
Granola bars
Fresh whole fruit

DAY AT THE FARM $20

Dairy – yogurt cups, cheese board and crackers
Fruit Stand – baskets of whole fruit
Fresh Lemonade

FIT FOR YOU (GLUTEN FREE) $21

Fresh sliced fruit platter
Gluten free trail mix
Fresh fruit smoothies

CONTINUOUS COFFEE BREAK $29

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 $10
Bottled water
Assorted regular & diet Pepsi soft drinks
Freshly brewed coffee, decaffeinated coffee & tea

THE INTERMISSION $16
Popcorn
Bits & Bites
Pretzels
Assorted chips

THE BAKE SHOP $17
Assorted fresh baked cookies
Triple chocolate brownies
Assorted squares

CANDY SHOP $17
Assorted candy bars
Bowls of assorted flavored candies
Fresh sliced fruit

ICE CREAM BAR $17
Assorted ice cream on a stick
Ice cream sandwiches
Popsicles

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Afternoon Breaks

STICKS & DIPS (gluten free) $18
Veggie sticks with hummus and homemade blue cheese dip
Fruit skewers with yogurt dip

BRAIN FOOD $19
Build Your Own Trail Mix Bar
Assorted nuts, granola, dried fruit and chocolate
Bottled Naked Juice

GOURMET BREAK $20
Fresh sliced fruit
Dried fruit & nuts
Assortment of fine cheeses
Crackers

THE JACKSON TRIGGS $25
Domestic & international cheeses
Crackers & bread
Dried fruit & berries
Two 2 oz samplings of Jackson Triggs wines

BREAK ENHANCEMENTS

BEVERAGE SELECTION
$3.95 Coffee, decaffeinated coffee, selection of teas
$3.75 Orange, apple, grapefruit, cranberry juices
$4.50 Yogurt and berry smoothies
$3.50 Assorted Pepsi soft drinks
$3.50 Plain, skim or chocolate milk
$3.50 Bottled water
$4.50 Perrier
$5.00 Red bull

SNACK SELECTION
$2.50 Whole seasonal fruit
$7.95 Sliced seasonal fruits
$3.00 Danish, croissants, muffins
$4.50 Layered yogurt, berry and granola parfaits
$3.00 Individual yogurts
$3.00 Individual servings of potato chips, popcorn
$3.00 Gluten free assorted muffins
$32/dz Fresh baked cookies
$32/dz Double fudge brownies

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Lunch

A la Carte Small Group Menu (maximum 15 people)

OPTION 1 $29

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

$32/dz Fresh baked cookies
$32/dz Double fudge brownies

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Lunch continued

A la Carte Small Group Menu (maximum 15 people)

OPTION 2 $29

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

$32/dz Fresh baked large cookies
$32/dz 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 $29
(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 $7
Prosciutto bocconcini panini $6
Italian style finger pastries $6
Assorted potato chips $3

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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 $29

(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 $9
Italian style finger pastries $6
Assorted potato chips $3

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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 $33
(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 $7
Chicken Parmesan $7

Classic tiramisu $3

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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 $35

(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 $7
Shrimp stir fry $10
Hoisin basted filet of salmon $10
Vegetable tea steeped Udon noodles $5

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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 $36
(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 $4
Sweet potato French fries $5
Grilled sweet Italian sausages with onions & peppers $6

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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

PIZZA BUFFET $33
(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 $9
Breaded chicken fillet $6
Assorted potato chips $3

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Boxed Lunch

SIGHT SEEING BOXED LUNCH $25

(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 $29

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 $38/dz

(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 croustinis
Poached shrimp with horseradish tomato salsa
San Danielle prosciutto wrapped melon cubes
Smoked salmon mousselline 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 $15
Assorted vegetable tray with hummus and
blue cheese dip $13

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International Food Stations

(Minimum 3 stations)
(Minimum 50 people)

ARTISAN CHEESE $24

Canadian artisan cheese with assorted breads & crackers
Fresh & dried fruits
Assorted crudités with dips

SHORT RIB MARTINI BAR $21

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 $23

Sliced to order Montreal smoked meat
Kaisers and pumpernickel rolls
Assorted mustards & sauerkraut

BYO POUTINE $20

Beef gravy, 7 bean vegetarian chili, Quebec cheese curds & fresh cut fries

CARVED SMOKED SALMON STATION $21

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, parmagiano, assorted olives

PASTA STATION $22

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 $23
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 $23
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 $26
Sautéed garlic shrimp
Salmon florentine in puff pastry
Rice pilaf
Spaghetti vegetables
Baby greens served with a Baco Noir dressing

SUSHI BAR $23
Selection of sushi: salmon shrimp vegetables & tofu
with assorted dipping sauces

FINISHING TOUCHES $19
Fresh crepes filled with seasonal fruit
Finished with your choice of topping

SWEET TABLE $18
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 $62

(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 $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

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 $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

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 served by our Chefs and 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

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The Executive Buffet $95

(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 sautée

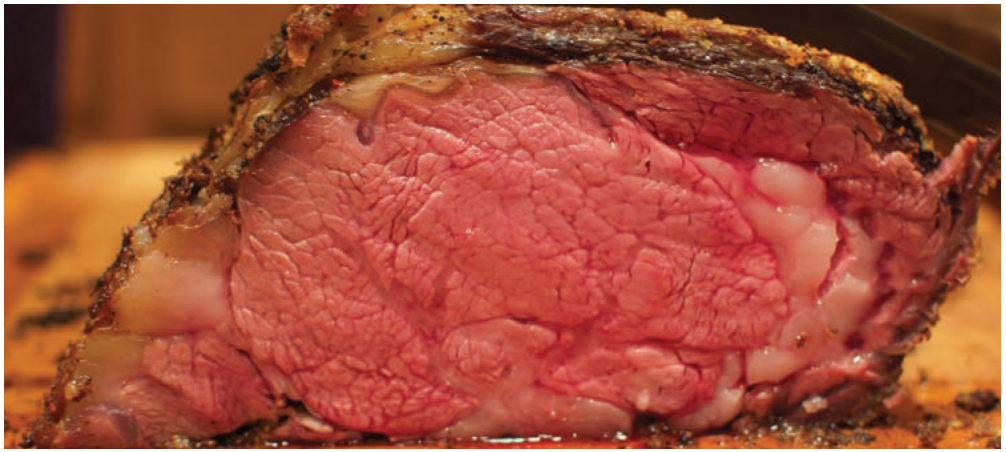
Chef carved AAA Prime Rib carving station with miniature Yorkshire puddings, Cabernet jus and fresh horseradish

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 (add $2)
Tomato & bocconcini with sweet basil drizzle (add $2.50)

2nd Course:
Choice of One of the Following:

SUPREME OF CHICKEN $62
Herb roasted supreme of chicken on forest mushroom ragoût with Dauphinois potato & seasonal vegetables

ATLANTIC SALMON $64
Grilled salmon topped with tarragon béarnaise, spring pea risotto & seasonal vegetables

PRIME RIB OF CERTIFIED ANGUS BEEF $69
Oven roasted AAA Canadian prime rib au jus with roasted garlic mashed potatoes & seasonal vegetables

9OZ CENTER CUT ANGUS FILET OF BEEF $76
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 $57 (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:
Additional first course item $9 (upgrade fee additional)

PALATE CLEANSER
Lemon basil ice in sparkling Niagara Vidal $4

PASTA
Penne in a roasted tomato & Goat cheese cream with roasted sweet peppers and onions $10
East Coast lobster ravioli in a sherry cream sauce $12

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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
$250.00/50ppl/day (If you require Hotel to provide mix add $100.00/50ppl/day

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

Bottled wine @ $15 per bottle
Beer @ $2.50 per can/bottle
Liquor @ $100 per bottle (40oz)

HOSPITALITY MENUS
Square cheese or peperoni pizza $22.00 each
Buffalo style roadhouse chicken wings, blue cheese dip (min. 5 dozen) $40.00/dz
Hummus & pitas $5.00/person
Crudités and dips $7.50/person
Garlic bread with cheese $5.00/person
Bruschetta bread $6.00/person
Beef on a bun - minimum 25 people $14.00/person

Warm deluxe mix nuts	16.00/per bowl
Sea salted peanuts	12.00/per bowl
Pretzels or Popcorn	10.00/per bowl
Potato chips	10.00/per bowl
Nacho chips and salsa	12.00/per bowl

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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) $75.00
Alcoholic – 1 Gallon – (Approx. 36 Glasses) $125.00
Champagne Punch – (Approx. 24 Glasses) $150.00

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. ans P.F. is applicable if consumption is less than $300. Liquor based on 1 oz. drinks.

Liquor $5.75/drk
Liqueurs $6.50/drk
Beer & Ale - Domestic $5.75/btl
House Wine $7/gls
Bottled Water $3.50/btl
Perrier $4.50/btl
Soft Drinks $3.50/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 and P.F. is applicable if consumption is less than $300. Liquor based on 1 oz. drinks.

Liquor $5.75/drk
Liqueurs $6.50/drk
Beer & Ale - Domestic $5.75/btl
House Wine $7/gls
Bottled Water $3.50/btl
Perrier $4.50/btl
Soft Drinks $3.50/btl

"MARRIOTT PRIDES ITSELF ON EXCELLENCE". Please allow our award winning chef to customize your menu for your event. All prices in Canadian funds and subject to service charge (17%), PF (Promotional Fee of 5.9%) and HST (Harmonized Sales Tax).

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 $36/bottle
Jackson Triggs Merlot
Jackson Triggs Chardonnay
Terrior Cabernet
Terrior Sauvignon Blanc

Premium Local Wines $39/bottle
White
Inniskillin Pinot Grigio
Mike Weir Sauvignon Blanc

Red
Konzelman Shiraz
Jackson Triggs Cabernet Sauvignon
Cabernet Franc

Sparkling Wine $58/bottle
Jackson Triggs

Ice Wine
Between The Lines Cabernet Franc Icewine 375 ml $109/bottle
Peller Estates Vidal Ice Wine 200 ml $52/bottle

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