



MARRIOTT  
NIAGARA FALLS  
FALLSVIEW



## EVENT MENU

6740 Fallsview Blvd,  
Niagara Falls, ON L2G 3W6  
905-374-4444 ext.4060



**MARRIOTT**  
**NIAGARA FALLS**  
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## **BUFFET BREAKFASTS**

*All buffets include freshly brewed coffee, decaffeinated coffee and assortment of teas*

### **RISE AND SHINE**

Selection of assorted breakfast pastries, fruit & berry salad, whole seasonal fruit

Parfait bar with greek style yogurt, granola, toasted pumpkin seeds, toasted coconut

Dried and fresh berries, fruit preserves, honey, breakfast loaves, toast station with bagels, local artisan breads

### **THE LATE RISER**

Herb seasoned potatoes, fruit & berry salad, individual fruit yogurts

### **CHOOSE ONE**

#### **FARMERS' BREAKFAST WRAPS**

Scrambled eggs, smoked peppered bacon, green onions, peppers, cheese, tortilla wrap

#### **ENGLISH MUFFIN SANDWICHES**

Fried egg, bavarian ham, cheddar cheese, English muffin

#### **CROISSANT SMOKED SALMON SANDWICHES**

Mini croissants with chive whipped cream cheese, Nova Scotia smoked salmon

Ruby onions, capers, tomatoes

*Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices valid for 6 months. For menus served under the listed minimum, a surcharge of \$5.00 per person will apply. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.*



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## **BREAKFAST ENHANCEMENTS**

### **OMELETES MADE TO ORDER**

#### **TOPPINGS**

Whole eggs, liquid eggs, egg whites, aged cheddar, mozzarella,  
Feta ham, turkey sausage, crispy bacon onions, scallions, mushrooms, Tomatoes,  
bell peppers, baby spinach

#### **BUFFET ENHANCEMENTS - PRICED PER PERSON**

HOT OATMEAL, BROWN SUGAR, LOCAL MAPLE SYRUP  
DRIED FRUIT AND TOASTED NUTS  
SCRAMBLED EGGS WITH SNIPPED CHIVES  
APPLE WOOD SMOKED BACON  
MAPLE GLAZED SAUSAGE  
BELGIAN WAFFLES OR BUTTERMILK PANCAKES  
INDIVIDUAL GRANOLA, YOGURT, FRUIT PARFAITS  
WHOLE SEASONAL FRUIT  
SLICED SEASONAL FRUITS

#### **BAKERY AND SWEETS SELECTION**

ASSORTED DANISHES  
ASSORTED BAGELS AND WHIPPED CREAM CHEESE  
ASSORTMENT OF SEASONAL INSPIRED MUFFINS  
GLUTEN FREE MUFFINS  
GLUTEN FREE BAGELS  
BREAKFAST LOAVES, BANANA, LEMON POPPY SEED  
FRESHLY BAKED BUTTER CROISSANTS  
BAKED COOKIES



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## **COFFEE BREAKS**

*Breaks include bottled water, assorted chilled juices, freshly brewed coffee decaffeinated coffee & selection of tea.*

### **SPA DAY**

Strawberry cucumber water, crudités and hummus dip  
Melon fruit salad with berries, shots of salted assorted nuts

### **THE LEMONADE STAND**

Classic honey lemonade, strawberry bliss lemonade, blueberry blast lemonade  
Grandmother's mini butter tarts

### **YOGURT PARFAIT STATION**

Greek yogurt, granola, toasted coconut, toasted pumpkin seeds, dried and fresh fruits and berries

### **ESCARPMENT HIKE PACKAGE**

Individual fruit yogurts, bottled juice, whole fruit, granola bars, individual trail mix

### **DONUTS AND CAKES**

Assorted mini donuts, donut bites, coffee cake

### **PASS THE POPCORN**

An assortment of individual flavored popcorn  
Individual salted pretzel snacks, assorted soft drinks

### **MILK AND COOKIES**

Selection of cookies  
Mini chocolate chunk, macadamia and raisin oatmeal cookies  
Mini biscottis, chilled 2% and chocolate milk bottles

### **CONTINUOUS COFFEE BREAK** <sup>34</sup> (served from 8am-4pm)

Morning Snack - Chef's choice of snack, freshly brewed coffee, tea, bottled water and assorted bottled juice.  
Afternoon Snack - Chef's choice of snack, freshly brewed coffee, tea, bottled water and assorted soft drinks.

### **CONTINUOUS COFFEE BREAK ONLY** (soft drinks & bottled juice)



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## **WORKING LUNCH**

*Minimum 10 people*

*Lunch menu includes coffee, decaffeinated coffee and a selection of teas*

### **CHOICE OF TWO:**

#### **5 BLEND MIXED GREENS**

Baby greens, grape tomatoes, cucumber, dried berries,  
Fresh dill, balsamic vinaigrette

#### **CAPRESE ROMAINE SALAD**

Romaine hearts, sundried & gem tomatoes,  
Bocconcini cheese, pesto caesar dressing

#### **MEDITERRANEAN BOWTIE PASTA SALAD**

Sundried tomatoes, baby spinach, goat cheese, olives,  
Parmesan herb dressing

#### **SPINACH STRAWBERRY BLISS**

Baby spinach, seasonal strawberries, Ontario goat cheese,  
toasted nuts, scarlet onions, raspberry vinaigrette,  
balsamic drizzle

### **INDIVIDUAL BAGS OF POTATO CHIPS**

### **ASSORTED COOKIES**

### **CHOOSE ONE SANDWICH ON HERB SCHIACCIATA BREAD**

#### **TURKEY COBB**

Smoked turkey, bacon, cooked egg, guacamole  
Lettuce, tomato, blue cheese aioli

#### **ITALIAN STYLE CURED MEATS**

Provolone cheese, baby arugula, roasted red peppers,  
Basil pesto aioli

#### **BAVARIAN SMOKED HAM**

Ontario cheddar cheese, sliced pickles, slivered red onions,  
Lettuce, tomatoes, honey dijon aioli, herb ciabatta

#### **TUSCAN STYLE**

Prosciutto, soppressata, capicola, provolone cheese  
Arugula, blistered peppers, pesto aioli

#### **EARTH ROOTS**

Grilled zucchini, roasted red peppers, onions, sprouts  
Portobello mushroom, lettuce, tomatoes, hummus

### **INDIVIDUAL BAGS OF POTATO CHIPS**

### **ASSORTED COOKIES AND SQUARES**



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## **LUNCH BUFFET**

*All lunch buffets includes coffee, decaffeinated coffee, tea.  
Minimum 25 people.*

### **THE FALLSVIEW SANDWICH BAR**

Chef's daily soup  
On focaccia-ciabatta bread

#### **GATHERED BABY GREENS**

Gem tomatoes, cucumbers, toasted pumpkin seeds  
Dried berries, modena balsamic vinaigrette

#### **FARMER'S SALAD**

Broccoli, tomatoes, cucumbers, scarlet onions, peppers  
Romaine lettuce, white balsamic lemon basil dressing

#### **THE ITALIAN**

Cured Italian meats, provolone cheese, baby arugula  
Roasted red peppers, basil pesto

#### **BAVARIAN STYLE**

Smoked black forest ham, Ontario cheddar cheese  
Grainy dijon aioli, deli sliced pickle, lettuce, tomato

#### **ONTARIO SMOKED TURKEY**

Ontario cheddar, smoked sliced turkey, cucumber  
Lettuce, tomatoes, aioli

#### **EARTH ROOTS**

Grilled zucchini, roasted red peppers, cucumbers  
Sprouts, lettuce, tomatoes, hummus

#### **SEASONAL MELON SALAD**

#### **ASSORTED COOKIES**



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## **LUNCH BUFFET**

*All lunch buffets includes coffee, decaffeinated coffee, tea.  
Minimum 25 people.*

### **WRAP IT UP**

Chef's daily soup  
Assorted tortilla wrap

### **THE FARMER'S GREENS**

Tender baby greens, cucumbers, pearl tomatoes  
Fresh dill, and green goddess dressing

### **PANZANELLA SALAD**

Tomatoes, cucumbers, ruby onions, sourdough onion croutons  
Oregano vinaigrette

### **ASSORTED WRAPS INCLUDE:**

#### **THE ALBERTAN ROAST BEEF**

Smoked roasted beef, cheddar cheese, lettuce  
Tomatoes, sliced onions, horseradish aioli

#### **BAVARIAN SMOKED HAM**

Black forest ham, cheddar cheese, pickles, lettuce, grainy dijon aioli

#### **TURKEY CLUB SALAD**

Smoked Ontario turkey, bacon, cabbage slaw, lettuce, tomato and aioli

#### **THE GARDENER**

Roasted red peppers, cucumbers, grilled zucchini  
Lettuce, tomatoes, sprouts and chick pea puree

#### **SEASONAL MELON SALAD**

#### **ASSORTED COOKIES**



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## **LUNCH BUFFET**

*All lunch buffets includes coffee, decaffeinated coffee, tea.  
Minimum 25 people.*

### **FLAVOURS OF SOUTH EAST ASIA**

Assorted rolls and butters

#### **SPICY THAI CHICKEN SOUP**

Rice, Lemongrass, Peppers, Spicy Coconut Broth

#### **CHOPPED PACIFIC RIM SALAD**

Cabbage, red onions, cilantro, cucumbers, carrots, green onions  
Fresh chilies, citrus segments, sesame soy dressing

#### **SOUTH PACIFIC COBB SALAD**

Roasted chicken breast, romaine hearts, carrots, green onions, mandarin oranges  
Cooked eggs, sesame vinaigrette

#### **JASMINE SCENTED RICE**

Steamed with toasted sesame and emerald onions

#### **VEGETABLE UDON NOODLE STIR FRY**

Stir fried with garlic, vegetables, sesame, spiced chili soy glaze

#### **PANANG GINGER THAI CURRY CHICKEN**

Braised chicken thighs, peppers, onions, broccoli  
Rich coconut ginger curry sauce

#### **LYCHEE MELON AND FRUIT SALAD**

#### **WHOLE SEASON FRUIT**





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## **LUNCH BUFFET**

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Minimum 25 people.*

### **THE MEDITERRANEAN**

Assorted rolls and butters

#### **HORIATIKI SALAD**

The signature salad of Greece. Cucumbers, tomatoes, red onions  
Olives, feta cheese, romaine, oregano vinaigrette

#### **CAPRESE SALAD**

Roma tomatoes, bocconcini cheese, chiffonade basil, olive oil  
Sea salt, cracked pepper

#### **ROASTED MINI POTATOES**

Rosemary, garlic, lemon

#### **THE THOUSAND ISLAND RUBBED CHICKEN BREAST**

Oregano lemon spiced chicken breast with peppers,  
Olives, capers, tomato sauce

#### **CITRUS SALMON**

Salmon fillets, fennel cream sauce

#### **FARFALLE GARDEN PASTA**

Sundried tomatoes, olives, asiago cheese  
Peppers, baby spinach, pomodoro sauce

#### **MINI TIRAMISU**

#### **MELON BERRY SALAD**



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## **LUNCH BUFFET**

*All lunch buffets includes coffee, decaffeinated coffee, tea.  
Minimum 25 people.*

### **THE ALL CANADIAN**

Assorted rolls and butters

### **SPLIT PEA AND HAM SOUP**

Smoked ham, split green peas

### **NIAGARA ORCHARD SALAD**

Kale, romaine, dried cranberries, seasonal apples, strawberries, green goddess dressing

### **BAY OF FUNDY SALMON FILLETS**

Honey mustard glazed salmon fillet, maple whiskey cream

### **GRILLED STRIPLOIN STEAKS**

Pepper berry mustard crusted Alberta beef striploin steaks, beef demi reduction

### **ONTARIO FARMED SEASONAL VEGETABLES**

### **ROASTED BABY POTATOES**

### **MINI BUTTER TARTS**

### **MELON FRUIT SALAD**



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## PLATED LUNCH

*All Plated Lunches include assorted dinner roll with fresh whipped butter, freshly brewed coffee, decaffeinated coffee and selection of teas. Choice of one per selection for entire group*

### SALADS

#### TENDER BLOSSOM GREENS

Cucumber, pearl tomatoes, blonde curly endive  
Dried apricots, white balsamic lemon basil vinaigrette

#### NIAGARA ORCHARD SALAD

Baby kale, roasted pears, sprouts, toasted pumpkin seeds  
Slivered radish, honey mustard emulsion

#### BITTER BABY GREENS

Arugula, radicchio, shaved fennel, asiago cheese  
Modena balsamic vinaigrette

#### BABY SPINACH SALAD

Ontario goat cheese, toasted pecans, fresh berries,  
Raspberry vinaigrette

### DESSERT

#### RED VELVET CAKE

Cream cheese icing, seasonal berries, raspberry coulis

#### BANANAS FOSTER CHEESECAKE PARFAIT

Vanilla cheesecake, layered caramel hazelnut rum sauce  
Caramelized bananas, toasted pecans

#### VANILLA CRÈME BRÛLE

Caramelized sugar, seasonal berries

### ENTRÉE

#### FROM THE EARTH

##### TUSCAN STYLE CHEESE CANNELLONI

Braised spinach, sundried tomatoes, baked cannelloni,  
Asiago cheese, pomodoro sauce

#### FROM THE WATER

##### MAPLE GLAZED ATLANTIC SALMON FILLET

Fennel dill caper butter basted salmon fillet  
Wild Manitoba rice, braised spinach, cauliflower puree

#### FROM THE LAND

##### LEMON TARRAGON BUTTERED CHICKEN BREAST

Butter basted, goat cheese chive mashed potatoes,  
Reduction sauce

##### CHICKEN CHASSEUR

Sundried tomato mashed potatoes, roasted gem onions,  
Mushrooms, Niagara red wine reduction sauce

#### THE RANCH

##### GARLIC PEPPERCORN CRUSTED BEEF SIRLOIN

Grainy mustard mashed potatoes, seasonal vegetables,  
Gem tomatoes, scarlet wine jus



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## **TITANIUM BOXED LUNCH**

*All lunch buffets includes coffee, decaffeinated coffee, tea*

Bottled water, snack size potato chips, granola bar, whole fruit and choice of one sandwich below

### **LONGFIN TUNA SALAD**

Albacore tuna salad with red onions, celery, dill  
Lettuce, lemon aioli, tortilla wrap

### **ONTARIO SMOKED TURKEY**

Ontario cheddar, smoked sliced turkey, cucumber  
Lettuce, tomatoes, aioli, tortilla wrap

### **ITALIAN CURED MEATS**

Peppered salami, prosciutto, provolone cheese, arugula,  
Blistered red peppers, pesto aioli, tortilla wrap

### **FARM FIELD ROOTS**

Grilled zucchini, roasted red peppers, onions, sprouts  
Portobello mushroom, lettuce, tomatoes, hummus, tortilla wrap



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## RECEPTION HORS D' OEUVRES

### HOT

#### FROM THE GARDEN

Vegetable spring rolls  
Jalapeno cheddar cheese spring rolls  
Vegetable samosas

#### FROM THE WATER

Shrimp spring rolls  
Tempura shrimp spears with spiced lemon aioli  
Bacon wrapped Nova Scotia scallops with peppercorn ranch

#### FROM THE FARM

Peppered spiced beef satay skewers with hoisin drizzle  
Sesame chicken skewers with spicy aioli  
Mini beef wellingtons

#### MINI SLIDERS

-Mini beef slider with Ontario cheddar cheese, grainy mustard aioli  
-Mini falafel sliders with hummus, avocado, red onion, sour cream  
-Mini pulled pork slider with chipotle aioli, pickled onion, smoked cheddar cheese  
-Mini breaded chicken slider with hot siracha aioli, provolone cheese, lettuce

### COLD

#### FROM THE GARDEN

Pesto goat cheese charred tomato crostini  
Sundried tomato frico caesar salad taco  
Avocado bruschetta with bocconcini cheese, charred tomatoes

#### FROM THE WATER

Chilled shrimp cocktail shooters with horseradish tomato sauce  
Shrimp and smoked salmon wrap  
Smoked salmon blini

#### FROM THE FARM

Montreal beef panino slider with caramelized onions  
Beef carpaccio with goat cheese, balsamic glaze  
Chicken caesar salad in parmesan cups



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## **RECEPTION FOOD STATIONS**

*All stations based on a minimum order of 50 ppl.  
Priced per person.*

### **CANADIAN CHEESE BOARD**

Selections of central Canadian cheese offerings from Niagara, Quebec and Northern Ontario  
Dried fruits, crisp breads, grapes and berries

### **MINI POGO STATION**

Classic mini corn dogs with Ontario ketchup, mustard, siracha sauce  
Assorted deli pickles

### **SPICED CHICKEN AND WAFFLES**

Butter milk Belgian waffles, crisp chicken tenders  
Siracha maple butter drizzle, snipped green onions

### **ANTIPASTO**

Prosciutto, soppressata, capicola, bocconcini, selection of Ontario cheeses  
Marinated olives, roasted red peppers, grilled vegetables, crostinis

### **QUEBEC POUTINE STATION**

Skin on fries, Quebec cheese curds, chicken gravy, smoked bacon, ketchup



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## **CHEF ATTENDED STATIONS**

### **PASTA BAR**

Basil pomodoro sauce | Niagara white wine cream sauce  
Mushrooms, peppers, onions, olives, artichokes, baby spinach  
Parmigiano cheese, fresh chilies  
*Add Chicken Breast: 6 per person*

### **EAST COAST OYSTER BAR**

Ice chilled Canadian oysters shucked by our culinary team  
Signature oysters from farms in Prince Edward Island, New Brunswick and surrounding areas  
With complementary garnishes and condiments

### **PACIFIC RIM NOODLE BAR**

#### **CHOW MEIN NOODLES**

Stir fried vegetables with peppers, onions, garlic  
Broccoli, carrots, mushrooms, sesame oil, soy sauce, chili sauce

#### **PANANG COCONUT CURRY WITH PAD THAI NOODLES**

Peppers, onions, garlic, broccoli, carrots, mushrooms, sesame oil, soy sauce  
Chili sauce, toasted nuts, chilies, cilantro, limes  
*Add Chicken: 6 per person*

#### **ROASTED PRIME RIB 580 per piece**

**Serves 30 - 35 people**

House rubbed beef prime rib  
Roasted garlic, thyme, rosemary, peppercorns  
Soft buns, grainy mustard, baco noir beef jus

#### **CARVED BEEF STRIPLOIN TACOS**

**Serves 15 - 20 people**

Signature house spiced beef striploin steaks, mini tortilla wraps with sauteed peppers,  
onions Fresh jalapenos, coleslaw and chimichurri sauce

#### **LOCAL HONEY GLAZED BAY OF FUNDY**

**Serves 50 - 60 people**

2 Whole fillets of fresh caught Canadian salmon  
Local harvested honey, orange fennel cabbage slaw



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## DINNER BUFFETS

*Minimum 25 people*

*Served with artisan bread rolls and butter.*

### BUILD YOUR OWN DINNER BUFFET

#### CHOICE OF TWO: ADDITIONAL ADD 6 | PERSON

##### BITTER BABY GREENS

Baby arugula, radicchio, slivered fennel, pearl tomatoes  
Blonde frisee, modena balsamic vinaigrette

##### CAESAR CARDINI SALAD

Romaine hearts, asiago cheese, herb croutons,  
Sndried tomatoes, lemon garlic dressing

##### PANZANELLA SALAD

Tomatoes, cucumbers, ruby onions, sourdough onion croutons  
Bocconcini cheese, oregano vinaigrette

##### BAVARIAN POTATO SALAD

Jacket potatoes, smoked bacon, green onions  
Apple cider dijon emulsion

##### MEDITERRANEAN ORZO PASTA SALAD

Feta cheese, cucumbers, gem tomatoes, olives  
Scarlet onions, lemon oregano vinaigrette

#### CHOICE OF TWO: ADDITIONAL ADD 6 | PERSON

##### SEASONAL VEGETABLES

Tossed in herb olive oil

##### ROASTED LYONNAISE POTATOES

Caramelized onions, fresh herbs

##### BUTTERY MASHED YUKON POTATOES

Snipped chives

##### ROASTED CAULIFLOWER POLONAISE

Gratin with asiago cheese, toasted panko crust  
Chopped eggs, fresh herbs

#### CHOICE OF THREE ENTREE ITEMS ADDITIONAL ENTRÉES ADDED ARE 9 | PERSON

##### HOUSE RUBBED BEEF STRIPLOIN STEAK

Chimichurri sauce

##### BAY OF FUNDY SALMON FILLET

Honey mustard glazed salmon fillet, Niagara sauvignon  
blanc fennel cream sauce

##### CHICKEN CHASSEUR

Roasted chicken breast, sautéed medley of mushrooms  
Roasted pearl onions, baco noir reduction sauce

##### HONEY APPLE GLAZED ROASTED PORK LOIN

Olives, artichokes, sundried tomatoes, spinach, grain mustard  
reduction sauce

##### MUSHROOM & RICOTTA CANNELLONI

Sautéed medley of mushrooms, asiago cheese, pomodoro sauce

##### TUSCAN PENNE PASTA

Braised sundried tomatoes, bocconcini cheese,  
Baby spinach, olives, artichokes, asiago, pesto pomodoro sauce

#### SELECTION OF ASSORTED SWEETS, DECADENTS OF CHOCOLATES, CAKES AND SQUARES





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## **PLATED DINNER**

*All plated dinners are accompanied with assorted dinner rolls with butter, freshly brewed coffee, decaffeinated coffee and teas. 3 Course menu choices of soup or salad, entrée and dessert. Additional Courses are \$12 per person. Choice of one selection of each for group.*

### **STARTERS**

#### **ROASTED RED PEPPER AND TOMATO BISQUE**

#### **SWEET CARROT VELOUR SOUP**

Smoked maple bacon

#### **ROASTED BUTTERNUT SQUASH SOUP**

Maple cream, snipped chives

#### **CHARRED NIAGARA APPLE SALAD**

Tender greens, blonde frisee, edible flowers, gem tomatoes, roasted apples, elderflower vinaigrette

#### **KALE CAESAR CARDINI SALAD**

Sundried tomatoes, herb croutons  
Asiago cheese, lemon garlic dressing

#### **LATE SUMMER BEET SALAD**

Baby arugula, figs, balsamic reduction  
Goat cheese, honey balsamic vinaigrette



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## PLATED DINNER - CONTINUED

### ENTREES

#### FROM THE EARTH

##### MUSKOKA WILD MUSHROOM RAVIOLI

Snipped chives, green peas, Niagara white wine cream sauce,  
Gem tomatoes, truffle, essence

##### ROASTED CAULIFLOWER "STEAK"

Garlic asiago crusted, sundried tomato orzo risotto  
Pesto essence, gremolata sauce vierge

#### FROM THE WATER

##### RAINBOW TROUT FILLET

Cast iron seared, citrus fennel orzo risotto  
Baby spinach, tomato sauce vierge

##### MAPLE WHISKEY GLAZED NEW BRUNSWICK SALMON FILLET

Lyonnaise roasted fingerling potatoes,  
Butternut squash puree, tomato gremolata sauce

#### FROM THE LAND

##### GARLIC LEMON TARRAGON BUTTER CHICKEN BREAST

Butter basted, Yukon mashed potatoes, snipped chives  
Scarlet wine reduction sauce

##### HONEY PIRI PIRI RUBBED CHICKEN BREAST

Jacket mashed potatoes, sweet baby carrots, demi-glace

#### FROM THE RANCH

##### GARLIC BLUE CHEESE GLAZED BEEF TENDERLOIN

Roasted shallot mashed potatoes, whiskey cream emulsion  
Gem tomatoes, scarlet wine jus

##### PEPPERCORN BACON BUTTER BEEF TENDERLOIN

Butter basted, potato dauphinoise, baco noir rosemary jus

#### DUO ADD ONS

Add any of the below to your current entrée selection

##### CHILI GARLIC JUMBO PRAWNS

2 Served with siracha lime cream reduction

##### PETITE BACON WRAPPED BEEF TENDERLOIN

3oz seared Canadian beef tenderloin wrapped in bacon

##### POACHED CANADIAN LOBSTER TAIL - Market Price

5oz butter basted with snipped chives

#### DESSERT - CHOICE OF ONE

##### MANHATTAN BROWNIE CHEESECAKE

Rich brownie base, vanilla cheesecake, chocolate brownies,  
caramel sauce

##### GERMAN CHOCOLATE CAKE

Rich dark chocolate sponge, cream cheese custard,  
coconut pecans, caramel drizzle

##### CINNAMON APPLE BLOSSOM

Baked flakey caramelized apples,  
maple whiskey crème anglaise

##### ESPRESSO CRÈME BRULE

Caramelized sugar, berries, cream, biscotti



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## **BANQUET BAR** - HOST

### **PREMIUM BRANDS-**

Rye  
Scotch Whiskey  
Rum  
Vodka  
Gin

### **SELECT LIQUEURS**

#### **BEER**

Domestic Beer  
Imported Beer  
Local Craft Beer

### **NIAGARA HOUSE WINES**

Water  
Soft Drinks  
Juice  
Perrier

#### **PUNCH**

Non-alcoholic - 1 gallon  
(Serves 36 glasses)

Alcoholic - 1 gallon  
(Serves 36 glasses)

#### **CHAMPAGNE PUNCH**

(Approx. 24 glasses)

#### **MARTINI BAR**

Selection of 4 martinis

### **WHITE WINES**

Jackson Triggs, Chardonnay  
Inniskillin, Pinot Grigio  
Jackson Triggs, Sauvignon Blanc  
Megalomaniac "Home Grown", Riesling

### **RED WINES**

Jackson Triggs, Merlot  
Megalomaniac, Cabernet Sauvignon  
Inniskillin, Pinot Noir  
Rief Estate, Shiraz Reserver

### **SPARKLING WINE**

Jackson Triggs Methode Cuvee Close

### **ICEWINE**

Inniskillin Vidal Icewine

### **HOST AND CASH BARS**

If bar consumption is less than \$500.00 a \$25.00 per hour fee will apply for each bartender and cashier (minimum 3 hour charge).



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## **BANQUET BAR** - CASH *(including taxes and fees)*

### **PREMIUM BRANDS**

Rye  
Scotch Whiskey  
Rum  
Vodka  
Gin

### **SELECT LIQUEURS**

Domestic  
Beer Imported  
Beer Local Craft Beer

### **NIAGARA HOUSE WINES**

Water  
Soft Drinks  
Juice  
Perrier

### **HOST AND CASH BARS**

If bar consumption is less than \$500.00 a \$25.00 per hour fee will apply for each bartender and cashier (minimum 3 hour charge).



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### **HOSPITALITY SET-UP PACKAGE - MINIMUM 40 PEOPLE**

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
- Beer
- Liquor

### **HOSPITALITY MENUS**

- Salt and Peppered Breaded Chicken Wings
- Hummus and Crip Pita Breads
- Vegetable Crudit s with Ranch and Hummus Dip
- Garlic Bread with Cheese
- Tortilla Chips with Salsa, Sour Cream
- Medley of Mixed Nuts
- Salted Pretzels or Popcorn
- Plain Potato Chips