



MARRIOTT
NIAGARA FALLS
FALLSVIEW



EXECUTIVE MEETING PACKAGE

INCLUDES:

WIRELESS INTERNET IN THE
MEETING ROOM FOR ALL DELEGATES
FLIP CHART AND MARKERS
PODIUM

BUFFET BREAKFAST
A.M. BREAK
BUFFET LUNCH

P.M. BREAK
CONTINUOUS ALL DAY
COFFEE STATION

BREAKFAST BUFFETS

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

Choose one of the following Breakfast Buffet offerings.

BREAKFAST BUFFET IN TERRAPIN CAFE

Selection of fruit juices. Homemade fresh baked pastries including muffins, danishes, croissants.
 Fruit preserves and sweet butter, seasonal sliced fruits, yogurts, cold cereals, oatmeal
 Seasonal omelette station, Hot selections include: fresh eggs, bacon, ham, sausage, breakfast potatoes
 Freshly brewed coffee, decaffeinated coffee and tea

THE LATE RISER BREAKFAST

Herb seasoned potatoes, fruit & berry salad, individual fruit yogurts
 English muffin sandwiches - fried egg, peameal bacon, cheddar cheese, English muffin

MORNING AND AFTERNOON BREAK SELECTIONS

Pick from one of the following items for your morning and afternoon breaks.

Each break is accompanied with chilled juice (A.M.), soft drinks (P.M.), bottled water, freshly brewed coffee, decaffeinated coffee and hot teas.

Whole seasonal fruit

Sliced seasonal fruits

Danishes, croissants, muffins

Build your own yogurt, berry and granola parfaits

Individual yogurts

Granola bars

Fresh baked large cookies

Assorted mini donuts

Individual servings of potato chips

Individual trail mix



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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LUNCH BUFFETS

All lunch buffets include bottled water, soft drinks, freshly brewed coffee and hot teas.

Choose one of the following Lunch Buffet offerings.

TANGLED BABY GREENS

Pearl 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

ASSORTED SANDWICHES INCLUDE:

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

Chef's daily soup & assorted tortilla wrap

THE FARMER'S GREENS

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

PANZANELLA SALAD

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

ASSORTED WRAPS INCLUDE:

THE TUSCAN DELI

Soppressatta, capicola, prosciutto, provolone cheese, baby arugula, roasted red peppers, pesto 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

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SPA DAY

Strawberry cucumber water, crudités and hummus dip, melon fruit salad

with berries, shots of salted assorted nuts

MILK AND COOKIES

Selection of cookies mini chocolate chunk, macadamia and raisin

oatmeal cookies, mini biscottis, chilled 2% and chocolate milk bottles

MUESLI BAR

Greek yogurt, toasted pumpkin seed granola, fresh and dried berries, mixed nuts

GRANDMA'S SWEETS

Assorted mini butter tarts, nanaimo bars, mini apple danishes, mini cupcakes

BALL PARK BREAK

Mini corn dogs, jumbo pretzels, assorted mustards, ketchup, chips and salsa

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Chef's daily soup & assorted tortilla wrap

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PANZANELLA SALAD

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

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BAVARIAN SMOKED HAM

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

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THE GARDENER

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

SELECTION OF ASSORTED SWEETS

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 chicken souvlaki, lemon oregano spiced, tomato olive salsa

TARRAGON HONEY GLAZED CHICKEN

Roasted red pepper scented rice, toasted chick peas, tomato-olive salsa

CHIMICHURRI CARVED BEEF

Orzo risotto, sundried tomatoes, olives, artichokes, red wine reduction sauce

FARFALLE GARDEN PASTA

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

MINI TIRAMISU AND MELON BERRY SALAD

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