



Conference Menu

Thank you for choosing the **Marriott on the Falls** 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 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.

BREAKFAST - Served Buffet Style

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

BREAKFAST BUFFET IN MARRIOTT CAFÉ \$18.95

THE CONTINENTAL \$17.95

Selection of freshly baked Danish, muffins and butter croissants
Toast station – white, whole wheat, multigrain breads and bagels
Individual preserves, cream cheese and creamery butter

POWER PACKED \$17.95

Multigrain and low fat muffins
Healthy breakfast loaves
Individual preserves, cream cheese and creamery butter
Hot oatmeal with demerara brown sugar, Quebec maple syrup, dried cranberries and toasted walnuts
Assorted yogurts - low fat, natural fruit

ALL BUT GLUTEN \$19.95

Assorted Gluten free muffins, bagels with low fat cream cheese
Norwegian smoked salmon platter with traditional condiments
Sliced vine ripened tomatoes and hot house cucumbers
Chilled cottage cheese, Ontario honey

THE CANADIAN \$22.95 (minimum 25 people)

Selection of freshly baked Danish, muffins and butter croissants
Toast station – white, whole wheat, multigrain breads and bagels
Assorted jams, cream cheese and creamery butter
Scrambled eggs with snipped chives
Crispy Applewood smoked bacon
Maple glazed sausage
Spiced breakfast potatoes
Choose any one – brioche French toast, Belgian waffles, fluffy buttermilk pancakes with syrup



EXECUTIVE ON THE GO \$18.95

Layered homemade granola, yogurt and berry parfait, Ontario honey
Hash brown patties
Choose any one
- Breakfast tortilla wraps stuffed with scrambled eggs, aged cheddar, bacon and green onions
- Breakfast sliders with scrambled eggs, swiss cheese, asparagus and vine tomatoes
- Warm egg & cheese pies wrapped in lattice puff pastry
- Traditional eggs Benedict with Canadian peameal bacon and chive hollandaise (add \$2.00/person)

Enhance Your Breakfast Buffets

CHEF ATTENDED OMELET STATION (minimum 50 people) **\$9.95**

Whole eggs, liquid eggs, egg whites, egg beaters

Toppings to include:

Cheese – aged cheddar, mozzarella, Swiss, feta
Proteins – ham, turkey sausage, crispy bacon
Vegetables – onions, scallions, mushrooms, tomatoes, bell peppers, baby spinach

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

BREAKFAST ENHANCEMENTS

BEVERAGE SELECTION

Coffee, decaffeinated coffee, selection of teas	\$3.95 pp
Orange, apple, grapefruit, cranberry juices	\$3.75/btl
Tropical fruit and fresh berry smoothies	\$4.50/glass
Assorted Pepsi soft drinks	\$3.50/can
Plain, skim or chocolate milk	\$3.50/carton
Bottled water	\$3.50/btl
Chilled coconut water	\$4.00/carton
Perrier	\$4.50/btl
Red bull	\$5.00/can

EATS SELECTION

Whole seasonal fruit	\$2.50 each
Sliced seasonal fruits	\$7.95 pp
Danish, croissants, muffins	\$36.00/dz
Layered yogurt, berry and homemade granola parfaits	\$4.50 each
Individual yogurts	\$3.00 each
Nature Valley granola bars	\$3.00 each
Gluten free assorted muffins	\$3.00 each
Gluten free bagels	\$3.00 each
Bagels and cream cheese	\$3.00 pp
Fresh baked breakfast loaves	\$2.50 pp
Toast station – white, whole wheat, multigrain breads and bagels	\$3.00 pp
Hot oatmeal, brown sugar, Quebec maple syrup, dried cranberries and toasted walnuts	\$3.00 pp
Scrambled eggs with snipped chives	\$3.50 pp



Breakfast sliders with scrambled eggs, swiss cheese, asparagus and vine tomatoes (2 per)	\$4.50 pp
Warm egg & cheese pies wrapped in lattice puff pastry	\$4.00 each
Crispy Applewood smoked bacon	\$3.50 pp
Maple glazed sausage	\$3.50 pp
Brioche French toast	\$3.50 pp
Belgian waffles	\$3.50 pp
Fluffy buttermilk pancakes	\$3.50 pp

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BREAK PACKAGES

ICE – ICE BABY \$16.00

Starbucks™ Mocha-vanilla iced Frappuccinos
Milk chocolate pot de crème spoons
Fresh pineapple and strawberry skewers
Freshly brewed coffee, decaffeinated coffee and teas

ENGLISH TEA TIME \$15.00

Choux pastry puffs with Chantilly cream
Warm mini quiche with bacon, onion & Swiss cheese
Spinach & Swiss cheese mini quiche
Warm fresh tea loaves
Freshly brewed coffee, decaffeinated coffee
Taylor's of Harrogate tea box

RECHARGE YOUR ENGINES \$16.00

Build your own parfait with:
Plain yogurt, homemade granola, fresh seasonal berries, Ontario honey
Warm deluxe mixed nuts
Assorted bottled fruit juices
Freshly brewed coffee, decaffeinated coffee and teas

EMBRACE THE LEMON \$15.00

Minted lemon iced tea
Lemon poppy seed pound cake
Lemon meringue mousse shots
Freshly brewed coffee, decaffeinated coffee and teas with lemon slices

THAT'S THE WAY THE COOKIE CRUMBLES \$15.00

Selection of cookies in glass jars:
Mini chocolate chunk, macadamia and raisin oatmeal cookies
Oreos™, coconut macaroons and rice crispy squares
Chilled 2% and chocolate milk
Freshly brewed coffee, decaffeinated coffee and teas

PAINT IT RED \$16.00

Chilled strawberry & basil lemonade
Whole red delicious apples
Fresh strawberries
Warm tomato and goat cheese bruschetta flatbread
Freshly brewed coffee, decaffeinated coffee and teas

STAY FIT \$16.00

Veggie sticks with hummus
Gluten free homemade trail mix
Marble cheddar cheese cubes with multigrain crackers
Chilled coconut water
Freshly brewed coffee, decaffeinated coffee and teas

CARNIVAL CANDY BREAK \$15.00

Candy shop style jars of assorted candies:
Mini chocolate bars, red licorice, Skittles™, caramel popcorn, jelly beans,
wine gums, sour keys, fruit and caramels candies, M&M's™
Assorted Pepsi soft drinks
Freshly brewed coffee, decaffeinated coffee and teas

MARRIOTT HOT SHOPPE \$15.00

Warm Bavarian pretzels with sea salt
Nacho chips and melted cheese sauce
Decadent double chocolate brownies
Assorted Pepsi soft drinks
Freshly brewed coffee, decaffeinated coffee and teas

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BREAK ENHANCEMENTS



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2%, skim or chocolate milk	\$3.50/carton
Bottled water	\$3.50/btl
Perrier	\$4.50/btl
Chilled coconut water	\$4.00/carton
Red bull	\$5.00/can

EATS SELECTION

Whole seasonal fruit	\$2.50 each
Sliced seasonal fruits	\$7.95 pp
Danish, croissants, muffins	\$36.00/dz
Layered yogurt, berry and homemade granola parfaits	\$4.50 each
Individual yogurts	\$3.00 each
Nature Valley granola bars	\$3.00 each
Gluten Free assorted muffins & bagels	\$3.00 each
Gluten Free assorted cookies	\$3.00 each
Fresh baked breakfast loaves	\$2.50 pp
Fresh baked cookies	\$32.00/dz
Assorted mini donuts	\$24.00/dz
Double fudge brownies (gluten free optional)	\$32.00/dz
Individual servings of potato chips, popcorn	\$3.00 pp
Warm Bavarian pretzels, mustard	\$3.50 pp
Gluten free homemade trail mix	\$4.00 pp

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LUNCH - PLATED

Plated luncheons are a pre-selected three course meal which include:

Assorted dinner rolls with butter
 Freshly brewed coffee, decaffeinated coffee and teas

Choice of one soup or salad

SOUPS

Seasonal inspired soup creation
 Gluten free roasted red pepper soup, chive crème fraiche
 Aromatic carrot & ginger bisque, chopped cilantro

SALADS

Mesclun of spring mix, cherry tomatoes, dried cranberries, pumpkin seeds and shallot dressing.
 Chopped romaine hearts, crisp pancetta, shaved parmesan, garlic crostini, creamy Caesar dressing
 Vine ripened tomatoes, shaved red onions and baby arugula salad, light Italian dressing



Choice of one of the following entrées

ENTREE

Herb-lemon roasted chicken supreme with steamed fingerling potatoes, seasonal vegetables, pan jus \$30
 Feta, spinach and red pepper stuffed chicken supreme, roasted red bliss potatoes, buttered green beans and carrots, thyme infused sauce \$32
 Horseradish and panko crusted Atlantic salmon with steamed jasmine rice and sesame garlic bokchoy, cucumber-Gari ginger salsa \$32
 Char-grilled beef strip loin with roasted garlic mash potatoes, grilled asparagus, Provencal tomatoes, pearl onion-red wine reduction \$34
 Jumbo portobello mushroom ravioli with light basil cream sauce, crispy leeks, tomato brunoise \$30

PLATED DESSERT LUNCH OPTIONS

Angel food cake with lemon curd and fresh berries
 Decadent chocolate raspberry tart with berry coulis
 Coconut panna cotta with macadamia chocolate chard
 Tahitian vanilla crème brulee and brandy snap basket with berries
 Warm Normandy apple blossom with vanilla crème Anglaise
 Classic tiramisu with Kahlua and biscotti

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HOT LUNCH BUFFETS (minimum 30 people)

Add soft drinks or bottled water or juice for \$1.00 pp

TRULY SOUTH \$32.00

- South Western tortilla soup with cilantro
- Mexican chopped salad with honey-lime dressing
- Crunchy coleslaw with apples and poppy seed mayo
- Assemble your own fajita from the following:
 - Warm flour tortillas
 - Ancho pepper rubbed flatiron steak strips
 - Chicken fajita strips
 - Mexican red bean rice
 - Vegetarian chilli
- Shredded 3 blend cheese, sour cream, guacamole, tomato, salsa, lime wedges, lettuce, pickled jalapenos
- Cinnamon sugar coated churros with warm chocolate dipping sauce
- Fresh fruit salad
- Freshly brewed coffee, decaffeinated coffee and teas

GO GREEK \$32.00

- Hummus and cucumber tzatziki
- Grilled pita bread wedges
- Traditional Greek salad with feta snow and garlic oregano dressing
- Athens style charbroiled chicken souvlaki skewers
- Grilled pork souvlaki skewers
- Greek style tomato-bell pepper pilaf
- Spanakopita pies
- Steamed vegetable medley
- Seasonal assorted tarts
- Sliced fresh fruits
- Freshly brewed coffee, decaffeinated coffee and teas



THE GREAT CANADIAN CHOPHOUSE \$32.00

- Chophouse style rustic coleslaw
- Vine ripened tomato salad with basil, red onions and balsamic vinaigrette
- Creamy potato salad with dill pickles, herbs and dijon mayo
- AAA Alberta beef sirloin burger
- Willowgrove farms grilled Cajun chicken breast
- Slow roasted Ontario pulled pork laced with chipotle BBQ sauce
- Portobello and vine ripened tomato with onions and jack cheese
- Onion kaisers and soft sesame brioche buns
- Assorted cold fixings: shredded lettuce, tomatoes, dill pickles, mustard, ketchup, mayo, sliced cheddar & swiss cheese
- Individual bags of potato chips
(add french fries for additional \$2.50 pp)
- Warm mini donuts with chocolate sauce and whipped cream
- Fresh watermelon wedges
- Freshly brewed coffee, decaffeinated coffee and teas

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HOT LUNCH BUFFETS Continued

(minimum 30 people)

PAN ASIAN \$34

Wonton soup with shitake mushrooms
 Asian Napa cabbage slaw with julienne vegetables and mango
 Thai rice noodle & vegetable salad with toasted peanuts
 Penang chicken satay with peanut sauce
 Ginger beef stir-fry with vegetables
 Teriyaki glazed Atlantic salmon with scallions
 Sesame-garlic baby bokchoy
 Steamed Jasmine rice with toasted coconut flakes
 (add on vegetable spring rolls for additional \$2.00 pp)
 Mango mousse shots
 Fresh fruit salad with lychees
 Fortune cookies
 Freshly brewed coffee, decaffeinated coffee and teas



WHEN IN ROME \$32

Toasted garlic herb bread
 Classic Caesar salad with creamy pepper dressing
 Char grilled antipasti vegetables, tomato and bocconcini cheese with aged balsamic drizzle
 Pre-selected choice of any two pasta:

- Penne pasta with smoked chicken, roasted peppers, onions in goat cheese cream sauce
- Rigatoni with Bolognese Ragù
- Fusilli pasta with baby shrimps and olives in a spicy puttanesca sauce
- Smoked bacon, onion and mushroom macaroni and cheese
- Cheese tortellini with fresh basil and blush tomato coulis
- Five vegetable and ricotta lasagna

 (add a third pasta for an additional \$4.00 pp)
 Classic Italian tiramisu
 Sliced fruit
 Freshly brewed coffee, decaffeinated coffee and teas

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SANDWICH LUNCH BUFFETS

(minimum 15 people)

Add soft drinks or bottled water or juice for \$1.00 pp

DELI BY THE FALLS \$29

Season inspired soup, created daily

Mesclun of spring greens, toasted pumpkin seeds, sundried cranberries, light balsamic dressing

Tuscan pasta salad with sun dried tomatoes, olives and artichokes, basil pesto marinade

Sandwiches prepared on multigrain croissants, kaiser rolls, pretzel buns and caramelized onion buns

- Shaved prime rib, caramelized onions, horseradish mayo, dill pickles
- Tuna and caper salad with onions and peppers
- Black Forest ham and swiss cheese, honey-dijon spread
- Classic devilled egg and cucumber salad
- Grilled Mediterranean vegetable julienne, provolone and pesto mayo

Assorted deli pickles

Individual bags of potato chips

Fresh baked cookies

Freshly brewed coffee, decaffeinated coffee and teas



WRAP & ROLL \$29

Season inspired soup, created daily

Baby spinach salad with boiled egg and candied pecans

Red bliss potato salad with grainy mustard dressing

Assorted flour and whole wheat tortilla wraps

- Herb grilled chicken breast, peppers, onions, mozzarella cheese
- Curry spiked egg salad with red onions
- Shaved Black Forest ham & swiss cheese with honey mustard
- Tuna salad with cucumber & tomatoes
- Chargrilled vegetables with pesto drizzle & feta cheese

Assorted deli pickles

Individual bags of potato chips

Assorted dessert squares

Freshly brewed coffee, decaffeinated coffee and teas

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SANDWICH LUNCH BUFFETS continued

(minimum 15 people)

AL FRESCO PANINO BAR **\$32.00**

Hearty Milanese minestrone soup with basil

Hearts of romaine salad with parmesan, sage croutons and creamy caesar dressing

Vine ripened tomato & bocconcini salad with basil and aged balsamic glaze

Sandwiches prepared on rustic rosemary, black olive and sundried tomato focaccia breads

- Chargrilled antipasto vegetables, provolone cheese and basil pesto
- Mortadella, Genoa salami and Capicola with smoked mozzarella, roma tomatoes and arugula
- Tuscan grilled chicken breast with pancetta, havarti, roasted red pepper, arugula mayo
- Mediterranean tuna salad with capers, olives, onion, Italian parsley and olive oil

Marinated olives and vegetable relish

Assorted Italian pastries

Sliced fresh fruit platter

Freshly brewed coffee, decaffeinated coffee and teas



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BOXED LUNCHES

MARRIOTT LUNCH BOX \$25

Bottled water

Chocolate chip cookie

Whole apple

Choice of sandwich:

Shaved Black Forest ham, cheddar cheese, lettuce, tomato, maple-grainy mustard mayo, sliced 10 grain bread

OR

Oven roasted turkey with Swiss cheese, lettuce, tomato and cranberry mayo on a jumbo multigrain croissant

OR

Char grilled portobello mushrooms, peppers and zucchini laced in basil pesto with lettuce and tomato on a kaiser bun



MARRIOTT GOURMET LUNCH BOX \$29

Bottled water

Whole apple

Chocolate chip cookie

Bag of Miss Vickie's potato chips

Babybel cheese

Mini chocolate bar

Choice of sandwich:

Trio of Italian cold cuts, sun dried tomato pesto, provolone cheese, lettuce and tomato on crusty ciabatta

OR

Herb grilled chicken breast, roasted red pepper, bocconcini cheese, arugula pesto, rosemary foccacia

OR

Shaved roasted prime rib with grilled portobello and sweet caramelized onion, emmental cheese, horseradish mayonnaise on a kaiser roll

OR

Grilled vegetables, balsamic reduction, feta cheese, black olives, hummus, lettuce and tomatoes on a flour tortilla

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RECEPTION

HORS D'OUVRES \$38 per dozen

(Minimum order of 10 dozen). 72 hours notice required

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 chilli
- 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 \$42.00 per dozen (minimum 5 dozen)

- 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



CRUNCHIES & MUNCHIES - Per Bowl (Serves 6-8 people)

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

RECEPTION ENHANCERS

- Poached jumbo shrimps with cocktail sauce (minimum 10 doz) \$24.00/doz
- Norwegian smoked salmon platter with dill sour cream, capers, onions and melba toast \$175.00/side
- Nigiri & Maki Sushi Boat, Shoyu, gari ginger, wasabi (80 pieces) \$320.00/boat
- Buffalo style roadhouse chicken wings, blue cheese dip (minimum 5 dozen) \$40.00/doz
- Crispy chicken tenders, sweet chilli glaze (minimum 5 dozen) \$40.00/doz
- Loaded potato skins with crispy bacon and 3 cheese blend, salsa and sour cream (minimum 5 dozen) \$34.00/doz
- Yukon gold french fries, Ketchup \$7.00/person
- Sweet potato fries with seasoned salt, chipotle aioli \$8.50/person
- Square cheese or peperoni pizza \$22.00/each
- Tomato, basil and goat cheese flatbread \$15.00/each

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RECEPTION continued

RECEPTION STATIONS (minimum 25 people)

CHEESE BOARD \$15.00

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

DIPS AND DIPPERS \$13.00

Dips : hummus, tzatziki, roasted red pepper cream cheese, tomato bruschetta
Dippers : toasted baguette, tortilla chips, grilled pita, veggie sticks

TILA TORTILLA (Chef attended) \$17.00

Blackened Baja tilapia taco
Pork carnitas
Cilantro lime slaw, spicy pickled onion, pico de gallo, chipotle aioli, lime wedges
Soft flour tortilla

BYO POUTINE \$12.00

Rich wine gravy
Quebec cheese curds
Spiced Yukon gold fries

INDIAN BAZAAR (Chef attended) \$17.00

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

ABOARD THE ORIENTAL EXPRESS \$26.00

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 \$24.00

Tuscan style Antipasti 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

MINI MARVELS - Chef's signature dessert spread \$20.00

Vanilla crème brûlée spoons
Assorted squares and tarts
Chocolate fudge brownie bites
Fresh fruit skewers
Mousse shots - lemon, dark chocolate, cherry cheesecakes
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	\$65.00
12" x 16" serves up to 60 people	\$130.00
16" x 24" serves up to 80 people	\$200.00
Cupcakes (1 flavour/dz)	\$48.00

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DINNER

Dinner Plated Options

Plated dinners are a pre-selected four course meal which include:

Assorted dinner rolls and butter, soup, salad, entree and dessert
Freshly brewed coffee, decaffeinated coffee and teas

SOUP

Choose one of the following:

Roasted red pepper & asiago bisque, snipped chives
Maple roasted butternut squash soup, cinnamon crème fraîche
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

Choose one of the following:

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 (add \$2.00/person)
Merlot poached pear, blue cheese, toasted walnuts, baby watercress, chardonnay drizzle (add \$2.50/person)
Chargrilled antipasto vegetables, cherry bocconcini, grape tomatoes, basil oil, balsamic reduction, arugula leaves (add \$2.50/person)



MAINS

Choice of one entree:

POULTRY

Wellington county supreme of chicken stuffed with goat cheese and chargrilled vegetables \$55
Served with steamed asparagus, chive mashed potatoes, blistered cherry tomatoes sauce

Slow roasted chicken ballontine with apricot BBQ glaze \$55
Sweet potato mash, buttered French green beans and baby carrots

BEEF

Pan seared beef tenderloin with blue cheese butter \$65
Roasted garlic and caramelized onion smashed potatoes, seasonal root vegetable medley, merlot jus
Slow roasted AAA beef prime rib \$58
Yukon gold mashed potatoes, grilled asparagus, honey baby carrots, wine reduction
Grilled Ontario AAA beef striploin steak \$60
Herb roasted fingerling potatoes, grilled asparagus, provencal tomatoes, rosemary red wine sauce

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DINNER

Dinner Plated Options continued

FISH

Asian inspired seared Atlantic artich char \$52
Wild rice medley, garlic bok choy, baby carrots, sesame soy glaze

Roasted Pacific wild salmon \$50
Steamed red bliss potatoes with dill, fennel caper cream, buttered snow peas, cherry tomatoes

PORK

Apple stuffed Ontario pork chop \$50
Potato lyonnaise with rosemary, English cider reduction, caramelized butternut squash

Pecan crusted pork tenderloin medallions \$50
Buttermilk smashed sweet potatoes, ginger baby bok choy, cashew and peach chutney

VEGETARIAN

Foraged mushroom risotto \$48
Grilled asparagus spears, shaved parmesan, truffle oil drizzle

Butternut squash ravioli \$47
Garlic spinach, blistered grape tomatoes, sage brown butter, crumbled goat cheese

Organic Quinoa Pilaf with Medley of Grilled Vegetables \$45
Basil-tomato sauce

Moroccan vegetable tagine \$45
Minted dry fruit couscous with vegetables, grilled flat bread



DESSERTS

Choice of one:

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

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DINNER BUFFETS

(minimum 25 people)

All buffets include: assorted dinner rolls and butter
Freshly brewed coffee, decaffeinated coffee and teas

CREATE YOUR OWN DINNER BUFFET \$56.00

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



PROTEIN ENTREES

Choice of three:

- Slow braised chicken thighs with pearl onions and sundried tomatoes
- Lemon herb marinated roasted breast of chicken with pan drizzle
- Baked Atlantic salmon fillets, sautéed leeks, red pepper-tarragon beurre blanc
- Lemongrass infused Thai red curry and coconut cod fish
- Maple and pommery mustard roasted pork loin with dry fruit chutney
- Spiced rubbed grilled flank steak, sliced over caramelized onions
- Braised top sirloin pot roast with Port wine sauce and button mushrooms
- Asian vegetable and tofu stir-fry
- Cheese & spinach tortelloni in blush tomato sauce
- Vegetarian chili
- Penne in goat cheese cream with roasted bell peppers and onions
- Roasted butternut squash and edamame risotto

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DINNER BUFFETS continued**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

VEGETABLES

Choice of one:

- Green beans with caramelized onions and bread crumbs
- Buttered honey carrots with dill
- Broccoli amandine
- Seasonal steamed vegetable medley

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 \$450 (serves 50)

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

WINDOWS TO THE FALLS GRAND BUFFET \$86

(minimum 50)

COLD

- Artisan bread basket, creamery butter
- Hummus and Tzatziki dip, grilled flatbreads and veggie sticks
- Niagara and Quebec cheese platter with dry fruits and crackers
- Antipasto platter – grilled vegetables, marinated olives, portobello mushrooms and cured meats
- Chopped romaine lettuce with maple pepper bacon chips and cheese croutons
- Assorted smoked fish platter with smoked salmon, mackerel and trout
- Seafood on ice – cold poached tiger shrimp, clams, marinated mussels, cocktail sauce
- Vine-ripened tomatoes, baby mozzarella, arugula, basil oil drizzle
- Shaved fennel, green beans and citrus segments, orange lime dressing
- Orecchiette pasta salad with peppers and onions
- Spring Mix greens with julienne of fresh vegetables, shallot dressing

HOT

- Chef carved beef striploin, Merlot wine thyme jus
- Herb crusted roasted rack of lamb, minted balsamic jus
- Braised chicken thighs with a rustic Italian tomato-olive sauce
- Pan seared ocean trout fillets, leek confit, baby shrimp and red pepper beurre blanc
- Forest mushroom risotto, shaved parmesan cheese
- Herb roasted medley of root vegetables
- Fingerling potatoes with chives



SWEET TABLE

- Decadent Mini Marvels - 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 cheesecakes
- Mini cupcakes - red velvet, vanilla, chocolate
- Apple pie on a stick
- Cheesecake lollipops
- Whole fresh strawberries
- Chocolate shards

Enhance your sweet table with:

Chocolate fountain with fresh fruit cubes, berries, marshmallows, biscotti and pound cake \$450 (serves 50)

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HOSPITALITY

Hospitality Set-up Package

(Mandatory when client provides their own liquor mix and munchies)
 Casual reception style seating, skirted tables for food, wine glassware, assorted highballs, lined baskets for munchies, fridge unit, 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, tobasco, worcestershire, mid-evening refresh of ice & glassware
 \$300/100ppl/day (If you require Hotel to provide mix add \$120/100ppl/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 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) \$90.00
- Alcoholic - 1 Gallon - (Approx. 36 Glasses) \$150.00
- Champagne Punch - (Approx. 24 Glasses) \$180.00

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
 \$8.50/martini (Setup fee of \$120.00 applies to groups of 25 or less)

Host Bar

Applicable when the host pays for the drinks. The Marriott on the Falls provides ice, mix, glasses and bartender for groups of 60 or more. For groups of less than 60, a bartender fee of \$18 per hour, (minimum 4 hours) will be added plus H.S.T. Liquor based on 1 oz. drinks.

Liquor	\$5.75/drk
Liqueurs	\$6.50/drk
Beer & Ale - Domestic	\$5.75/btl
House Wine	\$6.50/gls
Smirnoff Ice	\$6.50/btl
Evian/Perrier	\$3.50/btl
Soft Drinks	\$3.50/btl

Cash Bar

Applicable when the guest pays for their own drinks. The Marriott on the Falls provides ice, mix, glasses. A bartender fee and a Cashier fee of \$18 per hour each (minimum 4 hours) plus H.S.T. is applicable if consumption is less than \$300. Liquor based on 1 oz. drinks.

Liquor	\$7.50/drk
Liqueurs	\$8.50/drk
Beer & Ale - Domestic	\$7.50/btl
House Wine	\$8.50/gls
Smirnoff Ice	\$8.50/btl
Evian/Perrier	\$4.75/btl
Soft Drinks	\$4.75/btl

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WINE LIST

A perfect compliment 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.



White

- Peller Estates, Chardonnay (VQA) \$37
- Legends, Terrior Sauvignon Blanc (VQA) \$36
- Inniskillin Estates, Pinot Grigio (VQA) \$41

Red

- Peller Estates, Cabernet Merlot (VQA) \$37
- Legends, Terrior Merlot (VQA) \$36
- Inniskillin Estates, Cabernet Shiraz (VQA) \$39

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

International Wines

The following can be purchased to compliment your meal

White

- Italy Lambert, Pinot Grigio \$46
- South Africa Two Ocean's, Sauvignon Blanc \$36
- California Beringer Stone Cellars, Chardonnay \$51
- Australia Hardy's Stamp Series, Riesling/Gewurztraminer \$36

Red

- Italy Lambert, Pinot Noir \$44
- South Africa Two Ocean's, Shiraz \$36
- California Beringer Stone Cellars, Merlot \$51
- Argentina Marcus James, Malbec \$37

Rose, Champagne, Icewine

- French Cross, Sparkling Wine \$39
- Veve Clicquot, Champagne \$120
- Peller Estates, Ice Cuvee \$102
- Fresh, Rose \$40
- Hernder Estates, Iced Raspberry (200 ml btl) \$54

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