



MARRIOTT
NIAGARA FALLS
ON THE FALLS



EVENT MENU

6755 Fallsview Blvd,
Niagara Falls, ON L2G 3W7
905-374-4444 ext. 4060



MARRIOTT
NIAGARA FALLS
ON THE FALLS

BUFFET BREAKFASTS

All menus served by Marriott Attendant.

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

THE NAMASTE

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, cottage cheese, fruit preserves,

Honey, breakfast loaves, toast station with bagels, local artisan breads

THE GREAT CANADIAN

Butter croissants, assorted muffins, healthy breakfast loaves

Butter, honey, fruit preserves,

Hot oatmeal with local maple syrup, brown sugar, dried cranberries and toasted nuts

Assorted yogurts

Whole seasonal fruits

Soft scrambled eggs with fresh snipped chives

Applewood smoked bacon, farmer sausages

Crisp potatoes with fresh herbs

Belgian style waffles or buttermilk pancakes

Local maple syrup, fresh berries

THE CUSTOMS BORDER

Butter croissants, assorted muffins, danishes

Butter, honey, fruit preserves

Hot oatmeal with local maple syrup, brown sugar, dried cranberries and toasted nuts

CHOICE OF 2 COLD OFFERINGS

Assorted individual yogurts

Cottage cheese, local honey, seasonal berries, dried fruits

Citrus segments, mixed berries

Yogurt parfaits with toasted coconut granola, dried cranberries, pumpkin seeds, fresh berries

Whole seasonal fruits

CHOICE OF 3 HOT OFFERINGS

Belgian style waffles or buttermilk pancakes

Applewood smoked bacon

Maple glazed farmer sausages

Crisp potatoes with fresh herbs

Soft scrambled eggs with fresh snipped chives

*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.*



MARRIOTT
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BREAKFAST ENHANCEMENTS

All menus served by Marriott Attendant.

CHEF ATTENDED OMELET STATION

TOPPINGS TO INCLUDE:

Whole eggs, liquid eggs, egg whites, aged cheddar, mozzarella, feta

Ham, turkey sausage, crispy bacon, onions, scallions, mushrooms

Tomatoes, bell peppers, baby spinach

ADD SOME ADDITIONS TO YOUR BREAK OPTIONS

ASSORTED BOTTLED JUICES

ASSORTED PEPSI SODAS

BOTTLED 2% MILK OR CHOCOLATE MILK

BOTTLED WATER

SPARKLING PERRIER WATER

RED BULL

SEASONAL WHOLE FRUIT

SLICED MELON AND BERRIES

DANISH, CROISSANTS, MUFFINS

INDIVIDUAL FRUIT YOGURTS

MISS VICKIE'S CHIPS



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BREAKFAST ENHANCEMENTS

All menus served by Marriott Attendant.

BUFFET ENHANCEMENTS

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

GRAB & GO SNACKS A LA CARTE

TRAIL MIX
HONEY & OATS GRANOLA BARS
MISS VICKY'S KETTLE CHIPS



MARRIOTT
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COFFEE BREAKS

All menus served by Marriott Attendant.

Include bottled water, assorted chilled juices, freshly brewed coffee decaffeinated coffee & selection of tea.

SEASONAL FRUIT MARKET

Selection of Niagara region and seasonal whole fruits and berries

Mini Fruit Tartlets

Mini Fruit Parfaits

MILK AND COOKIES

Selection of house baked cookies

Signature Marriott on the Falls biscottis, chilled 2%, chocolate milk bottles

YOGURT PARFAIT STATION

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

TEA TIME

Seasonal scones, whipped butter, local honey and seasonal berry preserves

Breakfast bread loaf, assorted cookies, melon salad with berries

WHOLE IN ONE DONUT

Assorted mini donuts, local honey drizzled donut bites

Mini cream puffs

A LITTLE PICK ME UP

Mini tiramisu shots, house made biscottis, espresso mousse shots with chocolate beans

CHAKRA ENERGY WHEEL

Farm vegetable sticks, roasted red pepper cream dip, garlic hummus

Terra vegetable chips

Mixed fruit salad with seasonal berries

Mini dried fruit, toasted coconut granola shots

Berries and citrus infused water



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COFFEE BREAKS

All menus served by Marriott Attendant.

Include bottled water, assorted chilled juices, freshly brewed coffee decaffeinated coffee & selection of tea.

BALL PARK BREAK

Mini corn dogs, assorted mustards, ketchup chips and salsa

NIAGARA BENCH TRAIL SNACKS

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

CONTINUOUS COFFEE BREAK (served from 8am-4pm)

Morning Snack - Chef's choice of snack, freshly brewed coffee, tea, bottled water and assorted bottled juices.

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

CONTINUOUS COFFEE BREAK (served from 8am-4pm)

Beverages only

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



MARRIOTT
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WORKING LUNCH

All menus served by Marriott Attendant.

Minimum 10 people | Maximum 25

All working lunch offerings come with coffee, decaffeinated coffee and a selection of teas

CHOICE OF TWO:

SOUP OF THE DAY

From the kettles of our kitchen, come inspired soups, from our culinary team. Changes daily.

FARMER'S BABY GREENS

Baby greens, frisee, grape tomatoes, cucumber, dried berries, balsamic vinaigrette

MEDITERRANEAN FARFALLE PASTA SALAD

Sundried tomatoes, baby spinach, feta cheese, olives, oregano vinaigrette

SPINACH STRAWBERRY GOAT CHEESE

Baby spinach, strawberries, toasted pumpkin seeds, goat cheese, raspberry vinaigrette

CHOOSE ONE SANDWICH - ON HERB SCHIACCIATA

TURKEY COBB

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

RANCHER'S CUT

Roast beef, ruby onions, lettuce, tomatoes, cheddar cheese, dijon aioli

BAVARIAN SMOKED HAM

Ontario white cheddar cheese, sliced pickles, slivered red onions, lettuce, tomatoes, honey dijon aioli

THE TUSCAN

Prosciutto, soppressatta, 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 menus served by Marriott Attendant.

Minimum 25 people.

All lunch buffets includes coffee, decaffeinated coffee, tea

MEXICAN COCINA

TOMATO & BEAN TORTILLA SOUP

Crisp tortilla shards

CHOPPED QUINOA BEAN SALAD

Quinoa, bean medley, peppers, corn, red onions

Fresh chilies, honey lime dressing

CHICKEN FIESTA SALAD

Smoked chicken, cabbage slaw

Corn, pepitas, red onions, fresh jalapenos, honey chipotle vinaigrette

TACO BAR

With flour tortillas, shredded lettuce, scarlet onions, tomato salsa, shredded cheese

CHIPOTLE POLLO

Smoked jalapeno roasted chicken with sautéed peppers and onions

CARNE ASADA

Carved rosemary garlic marinated beef striploin with sautéed peppers and onions

CRISPY COLIFLOR

Breaded cauliflower with fresh spiced honey drizzles

ARROZ ROJO

Tomato and blistered pepper rice

SEASONAL MELON SALAD

WARM CHURROS

Cinnamon dusted churros with warm chocolate sauce



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LUNCH BUFFET

All menus served by Marriott Attendant.

Minimum 25 people.

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THE ITALIAN MERCATO

ASSORTED ROLLS AND BUTTER

ITALIAN WEDDING SOUP

Chicken broth, beef meatballs, petite pasta pearls, spinach

CARDINI SALAD

Romaine hearts, asiago cheese, oven dried gem tomatoes, sourdough, croutons, lemon garlic dressing

FAGIOLI CAPRESE SALAD

Bean medley salad with snipped green beans, bocconcini cheese, gem tomatoes, pesto vinaigrette

TUSCAN GARDEN PENNE WITH SWEET ITALIAN SAUSAGE

Blistered peppers, zucchini, spinach, olives, asiago cheese, sundried tomatoes, pomodoro sauce, fresh herbs

ROASTED CHICKEN PUTTANESCA

Olives, capers, oregano, chili tomato basil sauce

STEAMED MARKET VEGETABLES

ROASTED POTATOES

FLAVORED CREAM STUFFED CANNOLI

MELON SALAD WITH FRESH BERRIES



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LUNCH BUFFET

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THE NIAGARA GREEN BELT HEART HEALTHY PLANT BASED - ALTERNATIVE MENU 44

HEARTLAND VEGETABLE BEAN SOUP

Plum tomato broth

NIAGARA COBB SALAD

Tender mixed greens, cucumbers, grape tomatoes, chicken, smoked bacon
Cooked eggs, diced apples, peppers, toasted pumpkin seeds, green goddess dressing

SUPER GREENS SALAD

Baby spinach, arugula, toasted pumpkin seeds, chick peas, dried cranberries
Sweet bell peppers, toasted nuts, raspberry vinaigrette

FARMER'S GLUTEN FREE PENNE PASTA

Broccoli, cauliflower, sundried tomatoes, zucchini, spinach, basil pomodoro sauce

MUNROE FARMS RAINBOW TROUT

Seared rainbow trout, fennel butter sauce

ROASTED GARLIC HONEY GLAZED CHICKEN BREASTS

Local honey glazed, natural pan jus

LEMON SCENTED RICE

SEASONAL VEGETABLES WITH CHOPPED FRESH HERBS

VEGAN BLUEBERRY STREUSEL BARS

SEASONAL MELON SALAD



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THE SANDWICH BAR

All menus served by Marriott Attendant.

Minimum 25 people.

All lunch buffets includes coffee, decaffeinated coffee, tea. Add soft drinks or bottled water or juice..

THAT'S A WRAP!

**CHEF'S DAILY SOUP
ASSORTED TORTILLA WRAPS**

NIAGARA GREENHOUSE BABY GREENS

Pearl tomatoes, cucumbers
Green goddess dressing

MEDITERRANEAN SALAD

Feta cheese, olives, red onions, oregano vinaigrette

ON THE FALLS SMOKED TURKEY SALAD

Niagara apples, celery, cabbage slaw
Sundried cranberries, aioli

SMOKED ROAST BEEF

Ontario cheddar cheese, lettuce, dill pickles
Horseradish aioli

THE FARMER'S DAUGHTER

Grilled zucchini, roasted red peppers, cucumber
Lettuce, tomato, chick pea puree

THE BUTCHER'S CUT

Cured italian meats, provolone cheese
Blistered red peppers, baby arugula, pesto aioli

ASSORTED COOKIES

SEASONAL MELON SALAD

DELI BY THE FALLS

**CHEF'S DAILY SOUP
HERB SCHIACCIATA BREAD**

CHEDDAR BROCCOLI SALAD

Toasted pumpkin seeds, red onions,
Peppercorn ranch dressing

5 BLEND BABY GREENS

Blonde frisee, pearl tomatoes, cucumber
White balsamic lemon basil dressing

CURED ITALIAN MEATS

Provolone cheese, arugula, roasted red, pepper aioli

RANCHERS' ROAST BEEF AND CHEESE

Cheddar cheese, deli style pickles
Grainy mustard aioli

ONTARIO SMOKED TURKEY

Ontario cheddar cheese, sliced turkey
Lettuce, tomato, aioli

EARTH ROOTS

Blistered peppers, grilled zucchini, cucumbers
Lettuce, tomatoes, chick pea puree

ASSORTED SQUARES AND DECADENTS

SEASONAL MELON SALAD



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PLATED LUNCH

All menus served by Marriott Attendant.

All Plated Lunches are accompanied with assorted dinner rolls with butter, freshly brewed coffee, decaffeinated coffee and teas. 3 Course menu choices of Soup or Salad, Entree and Dessert. Additional Choose one option per course for entire group

SALAD

FIVE BLEND BABY GREENS

Frisee, grape tomatoes, dried Quebec cranberries,
Seedling cress, honey dijon dressing

SUPER BABY GREENS

Baby spinach, arugula, dried cranberries, fresh berries,
Toasted pumpkin seeds, Blonde frisee, honey candied walnuts,
Green goddess dressing

BITTER BABY GREENS

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

SPINACH BERRY SALAD

Ontario goat cheese, blonde Frisee, toasted pumpkin seeds
Seasonal Berries, Raspberry Vinaigrette

OR CHEF'S DAILY SOUP

ENTREE

FROM THE LAND

SUNDRIED TOMATO CHICKEN BREAST

Sundried tomato caper butter basted,
jacket crushed potatoes, seasonal vegetables
Reduction jus

LEMON TARRAGON CHICKEN BREAST

Ontario goat cheese mash, Niagara pear jus

FROM THE RANCH

SEARED BEEF SIRLOIN

7oz Beef Sirloin, Chive mashed potatoes,
seasonal vegetables, Bordelaise jus

ROASTED CALIFORNIA CUT BEEF STRIP

Grainy mustard mashed potatoes, seasonal vegetables
Niagara baco noir jus

FROM THE WATER

NEW BRUNSWICK SALMON FILLET

Elderflower anise butter basted salmon fillet
Braised spinach, lemon scented wild rice

FROM THE EARTH

SPINACH CHEESE CANNELLONI

Baked cannelloni with basil pomodoro sauce
Baby spinach, asiago cheese



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Choose one option per course for entire group

DESSERT

WHITE CHOCOLATE CHEESECAKE

Graham cracker crumb, berry compote, raspberry coulis

CHOCOLATE RASPBERRY TART

Dark chocolate ganache, raspberries, caramel cream

COCONUT RASPBERRY PANNA COTTA

Toasted Coconut, Meringue, Raspberry Sauce

ONTARIO APPLE BLOSSOM TART

Vanilla cream, berries



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CHILDRENS MENU

All menus served by Marriott Attendant.

Children under the age of 2 | Free

Age 3-12 | 50% off the menu

PENNE PASTA WITH TOMATO SAUCE

CHICKEN FINGERS AND FRENCH FRIES

SPAGHETTI WITH MEATBALLS

GRILLED CHEESE WITH FRENCH FRIES



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PLATINUM BOXED LUNCH

BOTTLED WATER, SNACK SIZE POTATO CHIPS, GRANOLA BAR, WHOLE FRUIT AND CHOICE OF ONE WRAP BELOW

SHAVED BAVARIAN STYLE HAM

Ontario cheddar cheese, lettuce, dill pickles, horseradish aioli

ONTARIO SMOKED TURKEY

Ontario cheddar cheese, sliced turkey, lettuce, tomato, aioli

ITALIAN CURED MEATS

Provolone cheese, arugula, blistered red peppers, pesto aioli, tortilla wrap

FARMED ROOTS

Blistered peppers, grilled zucchini, cucumbers, portobello mushrooms
Lettuce, tomatoes, sprouts, chick pea puree



**MARRIOTT
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RECEPTION HORS D' OEUVRES

All menus served by Marriott Attendant.

HOT OFFERINGS

FROM THE GARDEN

Wild mushroom arancini
Vegetable spring rolls
Spinach spanakopita
Vegetable samosa

FROM THE WATER

Shrimp spring rolls
Shrimp & crab cakes with lime aioli
Bacon wrapped Nova Scotia scallops with peppercorn ranch

FROM THE FARM

Mini beef wellingtons
Sesame chicken skewers with spicy aioli
Spiced garlic beef satays with hoisin aioli
Mini spiced chicken quesadilla

MINI SLIDERS 54 | DOZEN |

5 DOZEN MIINIMUM ORDER | CHOICE OF ONE OFFERING

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 OFFERINGS

FROM THE GARDEN

Pesto goat cheese charred tomato crostini
Sundried tomato caesar frico taco
Tomato bocconcini with basil pesto

FROM THE WATER

Shrimp and smoked salmon wrap
Seared tuna carpaccio on cucumber with mango chutney
Smoked salmon rosette blini
Chilled shrimp cocktail shooters with horseradish tomato sauce

FROM THE FARM

Mini yorkshire smoked meat and caramelized onion
Beef carpaccio with goat cheese, balsamic glaze
Chicken caesar salad in parmesan cups



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RECEPTION FOOD STATIONS

All menus served by Marriott Attendant.

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

CANADIAN CHEESE BOARD

Selection of signature cheese offerings from Niagara, Northern Ontario and Quebec with dried fruits, crisp breads, grapes and berries

ANTIPASTO

Selection of signature cheese offerings from Niagara, Northern Ontario and Quebec
Soppresatta, prosciutto, capicola, marinated olives, vegetables, crisp artisan flatbreads, crostinis

MARKET CRUDITÉS

Selection of crisp seasonal market vegetables with peppercorn ranch dip and chickpea hummus

MASHED POTATO BAR

Caramelized onions, smoked bacon, green onions, sautéed peppers, Ontario cheddar cheese, sour cream, gravy

POUTINE STATION

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

TACO BAR

Flour tortilla, pico de gallo, shredded lettuce, limes, sour cream, cheese

CHOICE OF 2 BELOW

CHIPOTLE POLLO

Smoked jalapeno braised chicken, sautéed peppers and onions

CARNE ASADA

Carved rosemary garlic marinated beef striploin, sautéed peppers and onions

CRISPY COLIFLOR

Breaded cauliflower with fresh honey habanero drizzles



MARRIOTT
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CHEF ATTENDED STATIONS

All menus served by Marriott Attendant.

\$50 per hour for minimum of 2 hours for chef attended stations.

ROASTED ALBERTA PRIME RIB

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

CARVED WHOLE BEEF STRIPLOIN

Signature house rubbed beef striploin
Roasted garlic, thyme, rosemary, peppercorns
Soft buns, grainy mustard, baco noir beef jus

CARVED BEEF STRIPLOIN TACOS

Signature house spiced beef striploin, mini tortilla wraps with sauteed peppers,
Onions, fresh jalapenos, coleslaw and chimichurri sauce

LOCAL HONEY GLAZED BAY OF FUNDY SALMON

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

PASTA BAR 24 per person

Penne pasta, cheese tortellini
Basil pomodoro sauce, Niagara white wine cream sauce
Mushrooms, peppers, onions, olives, artichokes, baby spinach
Asiago cheese, fresh chilies

ADD CHICKEN BREASTS - 6 per person



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PLATED DINNER

*Plated dinners are a pre-selected three course meal which includes:
Assorted dinner rolls and butter, soup or salad, entree and dessert
Freshly brewed coffee, decaffeinated coffee and teas.*

SOUP OR SALAD (Choose one for group)

Seasonal inspired soups

JANUARY - APRIL

CELERIAC & NIAGARA PEAR BISQUE

Blue cheese croutons

CAULIFLOWER WHITE BEAN VELOUR

Pesto leeks

MAY - AUGUST

SMOKED TOMATO CARROT VELOUR

Heirloom tomato confit, cheese croutons

ROASTED YELLOW PEPPER BISQUE

Sweet local corn, petite peppers

SEPTEMBER - DECEMBER

ROASTED BUTTERNUT SQUASH VELOUR

Maple cream, snipped chives

MUSKOKA MUSHROOM BISQUE

Northern mushrooms, forest herbs, snipped chives

SALAD (Choose one for group)

NIAGARA PEAR & GOAT CHEESE

Roasted Niagara pear, baby spinach,

Ontario goat cheese, grape tomatoes, balsamic vinaigrette

GREEN BELT BABY GREENS

Seasonal baby greens, frisee, grape tomatoes, sundried berries

Citrus mustard vinaigrette

SUPER BABY GREENS

Baby spinach, kale, dried cranberries, fresh berries,

Toasted pumpkin seeds, blonde frisee, honey candied walnuts,

Green goddess dressing



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ENTREES

All entrée selections are served with seasonal market vegetables.

FROM THE EARTH

ROASTED CAULIFLOWER "STEAK"

Garlic parmigiano crusted, sundried tomato orzo risotto, bocconcini, basil essence, gremolata sauce vierge

TRUFFLE MUSHROOM RAVIOLI

Toasted pine nuts, snipped chives, muskoka mushrooms, emerald peas, blistered tomatoes
Niagara sauvignon blanc cream sauce

FROM THE WATER

ARCTIC CHAR FILLET

Fennel, leek orzo risotto, roasted squash puree
Sweet baby carrots, tomato gremolata sauce

BAY OF FUNDY SALMON FILLET

Raspberry maple glazed, wild Manitoba rice, cauliflower silk
braised spinach, tomato sauce vierge

FROM THE LAND

HONEY HABANERO GLAZED CHICKEN BREAST

Roasted shallot mashed potatoes, reduction sauce

ORANGE TARRAGON BUTTER BASTED CHICKEN SUPREME

Roasted garlic jacket potato mash, mushroom ragout,
thyme chicken jus

FROM THE RANCH

TRUFFLE MUSHROOM CRUSTED BEEF TENDERLOIN

Roasted garlic chive mash potatoes,
Canadian whiskey cream emulsion,
Niagara baco noir glaze

PEPPERCORN CHIMICHURRI BUTTER BEEF TENDERLOIN

Butter basted, potato dauphinoise,
rosemary bordelaise reduction sauce

DUO ENHANCEMENTS

Add any of the below to your current entree selection

CHILI GARLIC JUMBO PRAWNS

2 Served with siracha lime cream reduction

PETITE BACON WRAPPED BEEF TENDERLOIN

3 Oz seared Canadian beef tenderloin wrapped in bacon

POACHED CANADIAN LOBSTER TAIL

5oz butter basted with snipped chives



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DESSERT

Choose one for the group.

NIAGARA APPLE BLOSSOM

Caramel cream, fresh berries, vanilla creme anglaise

CHOCOLATE BROWNIE BROOKLYN CHEESECAKE

Chocolate brownies, vanilla cheesecake, ganache, caramel sauce

NIAGARA STONE FRUIT FRANGIPANE TART

Seasonal local fruits, almond pastry cream, apricot glaze, vanilla creme anglaise

DARK CHOCOLATE CREMEUX

Graham cracker soil, white chocolate marshmallow, chocolate sauce



**MARRIOTT
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TASTE OF NIAGARA WINES

All menus served by Marriott Attendant.

Wine Pairings with selected menu packages below from our local wineries here in Niagara Falls.

3 Courses | Appetizer, Entree, Dessert

4 Courses | Appetizer, Palate Cleanser, Entree, Dessert

APPETIZERS

FENNEL BRULE DIVER SCALLOPS

Double smoked bacon, vanilla cauliflower silk,
Beech mushrooms, caramelized fennel glaze

SMOKED BEEF CARPACCIO

Baby arugula, crisp capers, parmigiano cheese,
Truffle balsamic vinaigrette
Chambord reduction

ROASTED BONE MARROW

Garlic parm crust, caramelized onions, sauteed mushrooms,
Brioche toast, smoked sea salt

BEET AND RADISH CARPACCIO

Tender baby arugula, goat cheese, creme fraiche,
Blonde frisee, white balsamic elderflower vinaigrette

INTERMEZZO

LEMON ICE NIAGARA PEAR HONEYDEW ICE

ENTREES

ARCTIC CHAR PAUPIETTE

Scallop mousse, cauliflower silk, orzo lemon fennel risotto
Tomato caper sauce vierge

LAVENDER SPICED AURORA DUCK BREAST

Braised swiss chard, roasted jerusalem artichoke puree, charred
honey carrots, raspberry gastrique

FILLET OF BEEF

Searred cab beef tenderloin, roasted potato marrow,
foie gras mushroom ragout, perigueux jus

TOMAHAWK CAULIFLOWER STEAK

Garlic pesto parm crusted, mushroom risotto,
Blistered cherry tomatoes, caramelized onion &
Sunchoke puree

DESSERTS

SMOKED WARM APPLE STREUSEL TART

Local apples, cinnamon brown sugar spiced,
Toasted streusel, vanilla creme anglaise

WHITE CHOCOLATE RASPBERRY MILLE FEUILLE

Flakey pastry, white chocolate mousse, blush coulis

ROOFTOP HONEY CAKE

Our signature hotel's honey cake
Honey creamed cheese, thin layer cake,
white chocolate, honey nectar



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TRANS - CANADA HIGHWAY DINNER BUFFET

All menus served by Marriott Attendant.

All Buffet options are based on a minimum order of 50 ppl.

All dinner buffets are served with artisan bread rolls and butter.

CANADIAN ROCKIES

CANADIAN ROCKIES

Alberta beef roast, signature house marinated beef striploin, beef jus

WHITE BEAN WATERCRESS SALAD

Shaved red onions, slivered radishes, green beans, honey dijon dressing

CANADIAN PRAIRIES

MANITOBA WILD RICE PILAF

BEEF BARLEY SOUP

Braised beef, vegetables, pearl barley

CENTRAL CANADA

GREEN BELT TANGLED BABY GREENS

Blend of tender baby greens, blonde frisee, gem tomatoes, cucumbers, green goddess dressing

ROASTED CHICKEN CHASSEUR

Pearl onions, mushrooms, tomatoes, thyme reduction sauce

FARMED SEASONAL VEGETABLES

Fresh chopped herbs

ATLANTIC COAST

EAST COAST BEER STEAMED PEI MUSSELS

Garlic, fennel, peppers, fresh parsley

BEEF STRIPLOIN DONAIR

Slivered green onions, red onions, tomatoes, garlic cream donair sauce

ROASTED HERB POTATOES

Fresh chopped herbs

CANADIAN DESSERT STATION

Selection of Canadian flavors of mini cakes, shots and squares



MARRIOTT
NIAGARA FALLS
ON THE FALLS

THE CUSTOMS BORDER DINNER BUFFET

All menus served by Marriott Attendant.

All Buffet options are based on a minimum order of 50 ppl.

All dinner buffets are served with artisan bread rolls and butter.

CHOICE OF 2 BELOW

Green belt tangled baby greens
Blend of tender baby greens, blonde frisee,
pearl tomatoes, cucumbers, green goddess dressing

CARDINI SALAD

Romaine hearts, asiago cheese, oven dried gem tomatoes,
Sourdough, croutons, cooked eggs, lemon garlic dressing

FARFALLE PASTA SALAD

Marinated olives, blistered peppers, tomatoes,
baby spinach, toasted nuts, pesto sauce

MARKET CABBAGE SALAD

Cabbage, peppers, zucchini, tomatoes, red onions,
Lemon poppy seed emulsion

GRILLED VEGETABLES PLATTER

Grilled zucchini, eggplant, peppers, garlic olives,
grilled red onions, olive oil, aged balsamic vinegar

BAVARIAN STYLE POTATO SALAD

Jacket potatoes, smoked bacon, snipped green onions,
Dijon apple cider aioli

CHOICE OF 2 BELOW

ROASTED JACKET POTATOES

Snipped local herbs, sea salt

WHIPPED YUKON GOLD MASHED POTATOES

Snipped chives

ROASTED LYONNAISE POTATOES

Sautéed onions, butter, fresh herbs

SEASONAL STEAMED FARMED VEGETABLES

MANITOBA WILD RICE PILAF

ROASTED ROOT VEGETABLE MEDLEY

ROASTED POTATO WITH HERBS

HOT SELECTION

CHOICE OF 3 BELOW

ROASTED GARLIC HERB CRUSTED BEEF STRIPLOIN

Baco noir beef jus

SIGNATURE HOUSE RUBBED CARVED BEEF SIRLOIN

Caramelized onions, red wine jus

NEW BRUNSWICK SALMON FILLET

Maple glazed white wine fennel cream reduction

ROASTED CHICKEN BREASTS

Peppered chorizo cream sauce

HONEY HABANERO GLAZED CHICKEN BREAST

Chicken hoisin jus

TUSCAN GARDEN PENNE PASTA

Penne pasta, selection of seasonal garden vegetables,
sundried tomatoes, bocconcini cheese, spinach,
pesto drizzle, garlic white wine cream

DESSERT

SELECTION OF SWEETS FROM KELLY'S BAKE SHOP

Cake shots, mousse coupes, petite squares
and chocolate decadents



**MARRIOTT
NIAGARA FALLS
ON THE FALLS**

THE FALLS VIEW DINNER BUFFET

All menus served by Marriott Attendant.

CHEFS SOUP OF THE DAY

Assorted Bread Rolls

GREEN BELT TANGLED BABY GREENS

Blend of tender baby greens, blonde frisee, pearl tomatoes, cucumbers, green goddess dressing

CARDINI SALAD

Romaine hearts, asiago cheese, oven dried gem tomatoes, sourdough, croutons, lemon garlic dressing

WHITE BEAN WATERCRESS SALAD

Shaved red onions, slivered radishes, green beans, honey dijon dressing

ROASTED GARLIC HERB CRUSTED BEEF STRIPLOIN

Baco noir beef jus

ROASTED CHICKEN BREASTS

Peppered chorizo cream sauce

TUSCAN GARDEN PENNE PASTA

Penne pasta, selection of seasonal garden vegetables, sundried tomatoes
bocconcini cheese, spinach, pesto drizzle, garlic white wine cream

STEAMED SEASONAL FARMED VEGETABLES

ROASTED POTATOES WITH HERBS

ASSORTED MINI PASTRIES

DECADENT CHOCOLATE SQUARES



**MARRIOTT
NIAGARA FALLS
ON THE FALLS**

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



MARRIOTT
NIAGARA FALLS
ON THE FALLS

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

PREMIUM BRANDS

Rye
Scotch Whiskey
Rum
Vodka
Gin

SELECT LIQUEURS

Domestic
Beer
Imported
Local Craft Beer

NIAGARA HOUSE WINES

Water
Soft Drinks
Juice
Perrier

HOST AND CASH BARS



**MARRIOTT
NIAGARA FALLS
ON THE FALLS**

HOSPITALITY SET-UP PACKAGE

(Mandatory for clients providing their own liquor, mix and snacks in hotel suites)

Casual reception style seating, skirted tables for food, wine glassware, assorted glasses, lined baskets for snacks, portable fridge, jugs for client's mix, corkscrew, can opener, ice tongs, shot glasses, straws & cocktail napkins, ice, jugs of ice water, lemons, limes, caesar garnish, mid-evening refresh of ice & glassware \$300/75ppl/day.

HOSPITALITY CORKAGE FEES

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

- Bottled wine
- Beer
- Liquor

CRUNCHIES & MUNCHIES - PER BOWL serves 4-6 people

Warm deluxe mix nuts
Sea salted peanuts
Pretzels or Popcorn
Potato chips
Nacho chips and salsa

HOSPITALITY MENUS

- Square cheese or peperoni pizza
- Buffalo style roadhouse chicken wings, blue cheese dip(min. 5 dozen)
- Hummus & pitas
- Crudités and dips
- Garlic bread with cheese
- Bruschetta bread
- Warm deluxe mix nuts
- Sea salted peanuts
- Pretzels or Popcorn
- Potato chips
- Nacho chips and salsa