



MARRIOTT
NIAGARA FALLS
ON THE FALLS



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



**MARRIOTT
NIAGARA FALLS
ON THE FALLS**

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 MARRIOTT 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 GREAT CANADIAN BREAKFAST

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

Buttermilk pancakes, local maple syrup, fresh berries

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





**MARRIOTT
NIAGARA FALLS
ON THE FALLS**

LUNCH BUFFET

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

Choose one of the following Lunch Buffet offerings.

THAT'S A WRAP LUNCH BUFFET

TANGLED 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

Assorted wraps include:

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

THE ITALIAN MERCATO LUNCH BUFFET

TANGLED BABY GREENS
Pearl tomatoes, cucumbers, green goddess 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, parmigiano
cheese, sundried tomatoes, pomodoro sauce, fresh herbs

ROASTED CHICKEN PUTTANESCA
Olives, capers, oregano, chili tomato basil sauce

ROASTED POTATOES WITH HERBS

FLAVORED CREAM STUFFED CANNOLI

MELON SALAD WITH FRESH BERRIES





**MARRIOTT
NIAGARA FALLS
ON THE FALLS**

BREAKFAST BUFFET

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 MARRIOTT 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 CUSTOMS BORDER BREAKFAST BUFFET

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 AND 3 HOT OFFERINGS

COLD

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

HOT

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

Roasted Roma tomatoes with herb cheese gratin

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
NIAGARA FALLS
ON THE FALLS

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*

YOGURT PARFAITS

Greek yogurt, granola, seasonal berries

GARDEN RETREAT

Vegetable crudité's, peppercorn ranch dressing, chick pea hummus
Melon fruit salad, dried fruit with toasted coconut granola shots

ENGLISH TEA TIME

Warm crumpets, whipped butter, local honey and seasonal berry preserves
Chocolate dipped profiteroles with vanilla cream, shortbread sugar cookies, melon salad with berries

MOVIE NIGHT

Selection of seasoned individual bags of popcorn, white cheddar popcorn, dill pickle popcorn, salted caramel.
Individual packets of trail mix, assortment of canned Pepsi products

PICK ME UP

Mini tiramisu shots, house made biscottis, espresso mousse shots with chocolate beans
Freshly brewed coffee, decaffeinated coffee and teas

BALL PARK BREAK

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

MILK AND COOKIES

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



**MARRIOTT
NIAGARA FALLS
ON THE FALLS**

LUNCH BUFFET

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

Choose one of the following Lunch Buffet offerings.

THE NIAGARA GREEN BELT LUNCH BUFFET

FARMER'S HARVEST CRUDITÉS

Selection of local crisp vegetables with peppercorn ranch dressing

TANGLED BABY GREENS

Blonde frisee, pearl tomatoes, cucumbers, radishes
Green goddess dressing

SEASONAL SPINACH SALAD

Ontario goat cheese, blonde frisee, toasted pumpkin seeds,
Dried Quebec cranberries

FARMER'S GLUTEN FREE PENNE PASTA

Broccoli, cauliflower, tomatoes, zucchini, basil pesto sauce,
parmigiano cheese

BAY OF FUNDY SALMON FILLET

Peppercorn ranch dressing

ROASTED GARLIC HONEY GLAZED CHICKEN BREASTS

Local honey glazed, natural pan jus

SEASONAL VEGETABLES WITH CHOPPED FRESH HERBS

LEMON SCENTED RICE

WHITE CHOCOLATE MOUSSE SEASONAL MELON SALAD

THE ITALIAN MERCATO LUNCH BUFFET

TANGLED BABY GREENS

Blonde frisee, pearl tomatoes, cucumbers, radishes
Green goddess 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, parmigiano
cheese, sundried tomatoes, pomodoro sauce, fresh herbs

ROASTED CHICKEN PUTTANESCA

Olives, capers, oregano, chili tomato basil sauce

ROASTED POTATOES WITH HERBS

FLAVOURED CREAM STUFFED CANNOLI

MELON SALAD WITH FRESH BERRIES





**MARRIOTT
NIAGARA FALLS
ON THE FALLS**

DELI BY THE FALLS LUNCH BUFFET

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

SEASONAL MELON SALAD

