



MARRIOTT
NIAGARA FALLS
ON THE FALLS



CATERING MENU



MARRIOTT
NIAGARA FALLS
ON THE FALLS

BUFFET BREAKFASTS

All menus served by Marriott Attendant.

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, fruit preserves, honey,
Breakfast loaves, toast station with bagels
Local artisan breads

SPRING/SUMMER (MARCH-AUGUST) Blueberry, chia seed, banana, melons, orange juice

SUMMER/FALL (MAY- OCTOBER) Strawberry, peach, flax seeds, banana, melons, orange juice

WINTER (NOVEMBER- MARCH) Pomegranate, apple, beet root, carrots, banana, spinach

CHOOSE ONE

THE CLASSIC BREAKFAST WRAP

with scrambled eggs, Ontario cheddar cheese, smoked bacon, snipped chives

THE ENGLISH MUFFIN SANDWICHES

with peameal bacon, baked eggs, cheddar cheese

THE BREAKFAST BURRITO

with scrambled eggs, peppers, onions, sausage, cheddar cheese

All prices in Canadian funds and subject to service charge (18%) and HST (Harmonized Sales Tax of 13%). Items on list may be substituted for comparable choice and price if unavailable from distributor. Prices and items are not guaranteed outside of 6 months of your event.



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BUFFET BREAKFASTS

All menus served by Marriott Attendant.

THE GREAT CANADIAN Minimum 25 people

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 Minimum 25 people

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

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

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

NIAGARA FRUIT SMOOTHIE SHOTS

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BREAKFAST ENHANCEMENTS

All menus served by Marriott Attendant.

CHEF ATTENDED OMELET STATION

\$50 per hour for minimum of 4 hours for chef attended stations (Minimum 50 people)

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 ITEM

SEASONAL WHOLE FRUIT

SLICED FRUIT AND BERRIES

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

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

TOAST STATION – WHITE, WHOLE WHEAT OR

MULTIGRAIN BREADS, WITH BUTTER

BAKED COOKIES

GRAB & GO SNACKS

TRAIL MIX

HONEY & OATS GRANOLA BARS

MISS VICKY'S KETTLE CHIPS

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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

WHOLE IN ONE DONUT

Assorted mini donuts, local honey drizzled donut holes

Mini cream puffs

MILK AND COOKIES

Selection of cookies

Signature Marriott on The Falls Biscottis, chilled 2%, chocolate milk bottles

CHOCOHOLIC

Chocolate maltesers, triple chocolate brownies

Chocolate chip cookies

Dark chocolate mousse shots

Chocolate dipped lady fingers

PICK ME UP

Mini tiramisu shots

House made biscottis

Espresso mousse shots with chocolate beans

Coffee crisp bites

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.

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

SWEET TOOTH CAFÉ

Jars of assorted candies

Mini chocolate bars, jelly beans

BALL PARK BREAK

Mini corn dogs, salted soft pretzels

Assorted mustards, ketchup

Chips and salsa

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

Am - Freshly brewed coffee, whole seasonal fruit, freshly baked item, bottled juices

Pm- Freshly brewed coffee, chefs choice of snack and soft drinks

CONTINUOUS COFFEE BREAK WITHOUT FOOD (8am-4pm)

Add continuous soft drinks and bottled juice 6.50



MARRIOTT
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WORKING LUNCH

All menus served by Marriott Attendant.

Minimum 10 people | Maximum 35

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

CHOICE OF TWO:

FARMER'S BABY GREENS

Baby greens, grape tomatoes, cucumber,
Dried berries, fresh dill, balsamic vinaigrette

CAPRESE ROMAINE SALAD

Roma tomatoes, bocconcini cheese, romaine hearts,
Asiago cheese, pesto caesar dressing

MEDITERRANEAN FARFALLE PASTA SALAD

Sundried tomatoes, baby spinach, goat cheese,
Olives, pesto vinaigrette

SPINACH STRAWBERRY GOAT CHEESE

Baby spinach, seasonal strawberries, feta cheese, toasted nuts
Raspberry vinaigrette, balsamic drizzle

INDIVIDUAL BAGS OF POTATO CHIPS **ASSORTED COOKIES AND SQUARES**

CONTINUOUS COFFEE BREAK **WITHOUT FOOD**

(8am-4pm)

Add continuous soft drinks and bottled juice

CHOOSE ONE:

TURKEY COBB

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

SMOKED MEAT

Sliced corned beef, swiss cheese, sauerkraut
Dill pickles, Russian sauce

BAVARIAN SMOKED HAM

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

THE TUSCAN

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

EARTH ROOTS

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



**MARRIOTT
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LUNCH BUFFET

All menus served by Marriott Attendant.

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 flank 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

Ask you Conference Services Manager about International and special order wines. All prices in Canadian funds and subject to service charge (18%) and HST (Harmonized Sales Tax of 13%). Items on list may be substituted for comparable choice and price if unavailable from distributor. Prices and items are not guaranteed outside of 6 months of your event.



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LUNCH BUFFET

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All lunch buffets includes coffee, decaffeinated coffee, tea

THE ITALIAN MERCATO

SPINACH STRACCIATELLA SOUP

Italian egg drop soup with spinach, Parmigianino cheese, cheese tortellini, chicken broth

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,

Parmigianino cheese, sundried tomatoes, pomodoro sauce, fresh herbs

ROASTED CHICKEN PUTTANESCA

Roasted potatoes with olives, capers, oregano,

Chili tomato basil sauce

FLAVORED CREAM STUFFED CANNOLI

MELON SALAD WITH FRESH BERRIES



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LUNCH BUFFET

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THE NIAGARA GREEN BELT

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

MAY - AUGUST Seasonal local strawberries

SEPTEMBER - APRIL Quebec dried cranberries

FARMER'S GLUTEN FREE PENNE PASTA

Broccoli, cauliflower, tomatoes, zucchini

Basil pesto sauce, parmigiano cheese

MUNROE FARMS RAINBOW TROUT

Searched rainbow trout, citrus speckled quinoa

Local vegetables, fennel butter sauce

ROASTED GARLIC HONEY GLAZED CHICKEN BREASTS

Local honey glazed, green beans, lemon scented rice, natural pan jus

SEASONAL VEGETABLES WITH CHOPPED FRESH HERBS

WHITE CHOCOLATE MOUSSE

SEASONAL MELON SALAD



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THE SANDWICH BAR

Minimum 20 people. All menus served by Marriott Attendant.

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

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

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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THE SANDWICH BAR

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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

OR

ONTARIO SMOKED TURKEY

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

OR

ITALIAN CURED MEATS

Soppressata, prosciutto, provolone cheese, arugula, blistered red peppers, pesto aioli, tortilla wrap

OR

EARTH ROOTS

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



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PLATED LUNCH

All menus served by Marriott Attendant.

All Plated Lunches include assorted dinner roll with fresh whipped butter, freshly brewed coffee, decaffeinated coffee and selection of teas.

Choose Soup or Salad, Entrée and Dessert.

Additional Starter course - \$10 per person.

SOUP

Seasonal inspired soups

JANUARY - APRIL

Cauliflower soup with vanilla cream

Carrot ginger soup with snipped chives

MAY - AUGUST

Wild mushroom bisque, snipped chives

Roasted tomato and carrot velour

SEPTEMBER - DECEMBER

Blistered scarlet pepper, roasted butternut squash

Celeriac and pear velour

SALAD

TANGLED BABY GREENS

Frisee, grape tomatoes, dried Quebec cranberries, seedling cress
White balsamic and lemon basil vinaigrette

CARDINI SALAD WITH CAESAR DRESSING

Hearts of romaine, sundried tomatoes, herb croutons
Parmigiano cheese, lemon garlic dressing

BITTER BABY GREENS

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

SEASONAL BABY SPINACH SALAD

Ontario goat cheese, blonde frisee, toasted pumpkin seeds
Raspberry vinaigrette

MAY - AUGUST

Seasonal local strawberries

SEPTEMBER - APRIL

Dried Quebec cranberries



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Choose Soup or Salad, Entrée and Dessert.

Additional Starter course - \$10 per person.

ENTRÉE

FROM THE LAND

HONEY HABANERO

Glazed chicken supreme, jacket crushed potatoes, seasonal vegetables, tarragon pan jus

LEMON TARRAGON CHICKEN SUPREME

Ontario goat cheese mash, seasonal vegetables, Niagara pear jus

THE RANCH

SEARED BEEF SIRLOIN

Chive mashed potatoes, seasonal vegetables,
Bordelaise jus

ROASTED CALIFORNIA CUT BEEF STRIPLOIN

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, parmigiano cheese



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Choose Soup or Salad, Entrée and Dessert.

Additional Starter course - \$10 per person.

DESSERT

SALTED CARAMEL CHEESECAKE

Fresh berries, toasted granola, vanilla crème anglaise

COCONUT MANGO PANNA COTTA

Raspberries, basil seed, crème anglaise

TRIPLE CHOCOLATE MOUSSE

Chocolate curls, berry compote, caramel sauce

ONTARIO APPLE BLOSSOM TART

Vanilla cream, berries

THE TRIO

Mini lemon meringue

Tiramisu

Chocolate decadent

Seasonal local berries



MARRIOTT
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ON THE FALLS

RECEPTION HORS D' OEUVRES

*All menus served by Marriott Attendant.
minimum order of 10 dozen*

HOT

FROM THE GARDEN

Wild mushroom arancini with preserved lemon aioli
Vegetable spring rolls with chili plum sauce
Vegetable empanadas with goat cheese
Spinach spanakopita
Vegetable samosa

FROM THE WATER

Mango shrimp spring rolls with chili plum sauce
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 lemongrass garlic beef satays with hoisin aioli
Mini spiced chicken quesadilla

MINI SLIDERS

Mini beef slider with ontario cheddar cheese, grainy mustard aioli
Mini chicken club with smoked bacon, cheddar cheese
Mini falafel sliders, blistered pepper, red onions, chickpea puree

COLD

FROM THE GARDEN

Pesto goat cheese charred tomato crostini
Fig with whipped brie & red pepper jelly
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
prosciutto wrapped fig and asiago
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 25 ppl.

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
Soppressata, 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, and sour cream

POUTIN STATION

Skin on fries, Quebec cheese curds, chicken gravy

Add on: smoked chicken breast | pulled bbq pork | caramelized onions

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 flank, sautéed peppers and onions

CRISPY COLIFLOR

Breaded cauliflower with fresh honey habanero drizzles

MEDITERRANEAN DIPS AND SPREADS

Chickpea hummus, tzatziki, roasted red pepper spread, crostinis, crisp pita, bread sticks, marinated olives



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CHEF ATTENDED STATIONS

All menus served by Marriott Attendant.

\$50 per hour for minimum of 4 hours

MARITIMES 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

Want your company group logo on an ice carving? Ask your event planner for more details

ROASTED ALBERTA PRIME RIB 580 per piece, serves 30-35

Signature house rubbed beef prime rib

Roasted garlic, thyme, rosemary, peppercorns

Soft buns, grainy mustard, baco noir beef jus

CARVED WHOLE BEEF STRIPLAIN 460 per piece, serves 25-30

Signature house rubbed beef striploin

Roasted garlic, thyme, rosemary, peppercorns

Soft buns, grainy mustard, baco noir beef jus

CARVED BEEF FLANK 150 per piece, serves 12-15

Signature house marinated beef flank

Mini tortilla wraps with sautéed peppers, onions, chimmichuri sauce

LOCAL HONEY POMEGRANATE GLAZED BAY OF FUNDY SALMON 375 per piece, serves 40-45

2 Whole fillets of fresh caught Canadian salmon

Local harvested honey, seasonal pomegranates, orange fennel cabbage slaw

PASTA BAR

Penne pasta, cheese tortellini

Basil pomodoro sauce, Niagara white wine cream sauce

Mushrooms, peppers, onions, olives, artichokes, baby spinach

Parmigiano cheese, fresh chilies

Add chicken breasts



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PLATED DINNER

Assorted dinner rolls and whipped butter, soup or salad, entree and dessert
Freshly brewed coffee, decaffeinated coffee and teas
Add starter course \$10.00 per person

SOUP

Seasonal inspired soups

JANUARY - APRIL

CELERIAC & NIAGARA PEAR BISQUE
Blue cheese croutons

CAULIFLOWER WHITE BEAN VELOUR
Pesto leeks

MAY - AUGUST

TOMATO CARROT VELOUR
Heirloom tomato confit, cheese croutons

ROASTED RED PEPPER & TOMATO BISQUE
Pearl peppers, gem tomatoes

SEPTEMBER - DECEMBER

ROASTED BUTTERNUT SQUASH VELOUR
Maple cream, snipped chives

MUSKOKA MUSHROOM BISQUE
Northern mushrooms, forest herbs, snipped chives

SALAD

NIAGARA PEAR & GOAT CHEESE

Roasted niagara pear, baby spinach,
Ontario goat cheese, grape tomatoes, balsamic vinaigrette

FALL HARVEST ARUGULA BEET SALAD

Baby arugula, ontario goat cheese, fall beets, figs
Modena balsamic vinaigrette

GREEN BELT BABY GREENS

Seasonal baby greens, frisee, grape tomatoes, sundried berries
Citrus mustard vinaigrette

SUPER BABY GREENS

Baby spinach, kale, arugula, goji berries
Blonde frisee, honey candied walnuts, green goddess dressing



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ENTREES

All entrée selections are serviced with seasonal market vegetables.

FROM THE EARTH

ROASTED CAULIFLOWER "STEAK"

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

WILD MUSHROOM RAVIOLI

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

FROM THE WATER

ARCTIC CHAR FILLET

Wheat berries and lentil pilaf, smoked squash puree 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 PIRI PIRI RUBBED CHICKEN SUPREME

Roasted shallot mashed potatoes, baco noir chicken glaze

ORANGE TARRAGON BUTTER BASTED CHICKEN SUPREME

Roasted garlic red jacket potato mash, thyme chicken glaze

FROM THE RANCH

ESPRESSO 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, bordelaise reduction sauce

DUO ADD ONS

Add any items below to your entrée.
Priced per person/order.

CHILI GARLIC JUMBO PRAWNS

2 Served with siracha lime cream reduction

PETITE BEEF TENDERLOIN

3oz seared canadian beef tenderloin

POACHED CANADIAN LOBSTER TAIL Market Price

5oz butter basted with snipped chives



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DESSERT

NIAGARA APPLE BLOSSOM

Caramel cream, fresh berries

WHITE CHOCOLATE VANILLA CHEESE CAKE

Fresh berries, Niagara ice wine crème anglaise

CHOCOLATE RASPBERRY TART

Dark chocolate ganache, raspberries, caramel cream

DARK CHOCOLATE ECLIPSE

Chocolate hazelnut mousse, raspberries
Hot Bailey's chocolate cream



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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.

If numbers are less than 50, see your Conference Services Manager for custom buffet options.

CANADIAN ROCKIES

ALBERTA BEEF ROAST

Signature house marinated beef flank, roasted potatoes, beef jus

WHITE BEAN WATERCRESS SALAD

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

CANADIAN PRAIRIES

MANITOBA WILD RICE PILAF

PULSE SALAD

Beans, lentils, chickpeas, wheat berries, arugula and dried cranberries, oregano vinaigrette

CENTRAL CANADA

GREEN BELT TANGLED BABY GREENS

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

ROASTED CHICKEN CHASSEUR

Roasted baby potatoes, 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

CLASSIC DONAIR

Roasted herb potatoes, slivered green onions, red onions, tomatoes, garlic cream donair sauce

CANADIAN DESSERT STATION

Selection of Canadian flavors of mini cakes, shots and squares



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THE CUSTOMS BORDER DINNER BUFFET

All menus served by Marriott Attendant.

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

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CHOICE OF 2 BELOW

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

HEARTS OF ROMAINE

Herb scented croutons, parmigiano cheese,
lemon garlic dressing

FARFALLE PASTA SALAD

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

WHITE BEAN WATERCRESS SALAD

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

MARINATED VEGETABLES PLATTER

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

BAVARIAN STYLE POTATO SALAD

Red skin 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

ROASTED ROOT VEGETABLE MEDLEY

HOT SELECTION

CHOICE OF 3 BELOW

ROASTED GARLIC HERB CRUSTED BEEF FLANK

Blistered potatoes, steamed greens, baco noir beef jus

SIGNATURE HOUSE RUBBED CARVED BEEF SIRLOIN

Roasted potatoes, caramelized onions, red wine jus

NEW BRUNSWICK SALMON FILLET

Maple glazed with 7 grain rice, spinach, seasonal vegetables
white wine fennel cream reduction

ROASTED CHICKEN BREASTS

Wild mushroom orzo risotto, seasonal greens
peppered chorizo cream sauce

HONEY HABANERO GLAZED CHICKEN BREAST

Steamed jasmine rice, peppers, onions, bok choy,
chicken hoisin jus

TUSCAN GARDEN PENNE PASTA

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

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 ROMAINE SALAD

Herb scented croutons, parmigiano cheese, sundried tomatoes, lemon garlic dressing

WHITE BEAN WATERCRESS SALAD

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

STEAMED SEASONAL FARMED VEGETABLES

ROASTED GARLIC HERB CRUSTED BEEF FLANK

Blistered potatoes, steamed greens, baco noir beef jus

ROASTED CHICKEN BREASTS

Wild mushroom orzo risotto, seasonal greens, peppered chorizo cream sauce

TUSCAN GARDEN PENNE PASTA

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

ASSORTED MINI PASTRIES

DECADENT CHOCOLATE SQUARES



**MARRIOTT
NIAGARA FALLS
ON THE FALLS**

BANQUET BAR - HOST

PREMIUM BRANDS- PER OUNCE

Rye
Scotch Whiskey
Rum
Vodka
Gin

SELECT LIQUEURS - PER OUNCE

Domestic Beer -
Imported Beer -
Local Craft Beer -

NIAGARA HOUSE WINES

per glass

Water -
Soft Drinks -
Juice -
Perrier -

PUNCH

Non-alcoholic - 1 gallon
(Serves 35)

Alcoholic - 1 gallon
(Serves 35)

CHAMPAGNE PUNCH

(Approx. 24 glasses)

MARTINI BAR

Martini
Selection of 4 martinis
(Set-up fee applies to groups of under 25)

HOST AND CASH BARS

If bar consumption is less than \$350.00 per bar a \$25.00 per hour bartender fee will apply (minimum 4 hour charge.



MARRIOTT
NIAGARA FALLS
ON THE FALLS

BANQUET BAR - CASH

PREMIUM BRANDS

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Scotch Whiskey
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Vodka
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SELECT LIQUEURS

Domestic Beer -
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per glass

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**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 @ bottle
- Beer @ bottle
- Liquor @ bottle (40oz)

HOSPITALITY MENUS

- Square cheese or pepperoni pizza
- Buffalo style roadhouse chicken wings, blue cheese dip (min. 5 dozen) dozen
- Hummus & pitas
- Crudités and dips
- Garlic bread with cheese
- Bruschetta bread
- Beef on a bun - minimum 25 people
- Warm deluxe mix nuts
- Sea salted peanuts
- Pretzels or Popcorn
- Potato chips
- Nacho chips and salsa