

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.



MARRIOTT ON THE FALLS

T 905.374.4444
NiagaraMeetings.com | sales@NiagaraFallsHotels.com


MARRIOTT
NIAGARA FALLS
ON THE FALLS

LET US BRING YOUR
SPECIAL DAY TO LIFE AT
THE **MARRIOTT ON THE
FALLS**. OUR EXPERTS WILL
GO ABOVE AND BEYOND TO
MAKE YOUR **VISION**, YOUR
TASTES, YOUR **DREAMS**
COME TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER
THAT **EXCEEDS EVERY
EXPECTATION.**

JAN 2021

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, MARRIOTT ON THE FALLS WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

MARRIOTT ON THE FALLS

The Marriott on the Falls is a sister hotel to our Fallsview property. It is also one of the areas premiere AAA Four Diamond, five-star luxury hotels. Marriott On The Falls offers 23 banquet rooms with approximately 23,000 sq. ft. of function space that can accommodate weddings of all sizes. The hotel has a terrace and observation deck for outdoor experiences.

The hotel boasts rooms with both Fallsview and city view rooms and stands 31 stories high holding 405 guest rooms to meet your every need and desire.

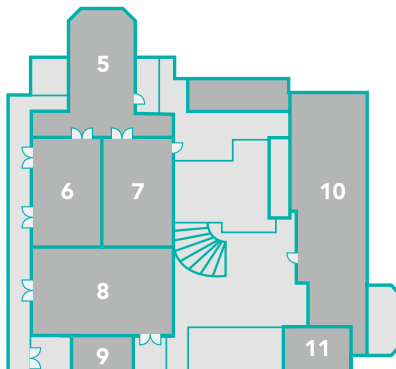
BANQUET ROOM FACILITIES

MARRIOTT ON THE FALLS

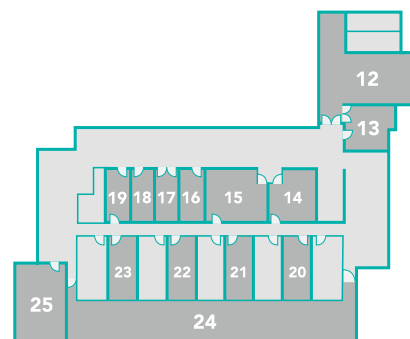
LOBBY LEVEL



MEZZANINE LEVEL



THIRD LEVEL



BANQUET ROOM	CAPACITY WITH DANCE FLOOR	CAPACITY WITHOUT DANCE FLOOR	RECEPTION	CEREMONY
ROOM 1 & 2: HENNEPIN	120	180	250	200
ROOM 3: PENINSULA	40	60	120	90
ROOM 6, 7 & 8: OAKES BALLROOM	530	600	1000	800
ROOM 6 & 7: OAKES NORTH	230	320	400	360
ROOM 8: OAKES SOUTH	170	250	350	280
ROOM 11: FALLSVIEW PRIVATE DINING ROOM	N/A	20	25	20
ROOM 12 & 13: SALON AB	100	120	200	120

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YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR
SPECTACULAR VENUES THAT ARE THE PERFECT BACKDROP TO YOUR "I DOs."

INTIMATE CEREMONY PACKAGE

Imagine saying your vows above Niagara Falls in your private guest room overlooking the falls.

Our on-site Wedding Consultant will help you arrange the wedding day you've been dreaming of for a lifetime!

Leave the planning to us and enjoy the romance and magic of your wedding day in Niagara Falls.

INTIMATE CEREMONY PACKAGE:

A personal wedding consultant & event supervisor – We will see to every important detail to the final minutes before your special moment.

- An officiant to conduct your ceremony
- Marriage certificate
- Fresh rose flower bride's bouquet and groom's boutonniere
- Personalized wedding music

ACCOMMODATION AVAILABLE UPON REQUEST

A suite for the bride and groom with king bed accommodations, two person Whirlpool, overlooking the Canadian Horseshoe and American Falls and breakfast for two is available.

CEREMONY BANQUET SPACE AVAILABLE UPON REQUEST

A banquet room with windows facing the falls may be rented to accommodate 4 to 180 guests for your ceremony. The room will be set with theatre seating and a signing table for your ceremony. (Marriott Fallsview Property Only)

*Floral options (Gerbera daisies or roses)

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GENERAL INFORMATION

PARKING

There is complimentary day time parking available for wedding guests. Valet or self-parking is available to overnight guests at an additional charge.

GUEST COUNT

Preliminary numbers are due one month prior to your wedding with final numbers due 3 business days prior to your event.

GENERAL INFORMATION

- Ceremony rehearsals and rehearsal dinners may be arranged with your event manager.
- The hotel has limited storage capacity and is not in a position to accept delivery of flowers or wedding cakes prior to the day of the event.
- The hotel does not set up or tear down vendors products (flowers, chair covers, back drops, up lighting etc.)
- All equipment and décor must be dismantled and removed no later than 1 hour after the end time of the function by the vendor or client. If this is not completed there would be a \$350 labour fee, based on availability of the function space.
- Centerpieces, additional bouquets, boutonnieres and corsages are available through your Wedding Planner to match your chosen bouquet and boutonniere.
- Coloured linen may be rented through your wedding planner if desired.
- Ceremonies are conducted in your guest room if a banquet room is not contracted.
- Guest room ceremonies take place between 5:00pm-7:00pm unless guest room is rented the night prior.
- Weddings on statutory holidays, Christmas Eve, New Year's Eve, Easter Sunday will be subject to a \$200 officiant surcharge and based on officiant availability.

SERVICE CHARGE & SALES TAX

There is a service fee of 18% in all food and beverage. All goods are subject to HST.

MENU TASTING

A menu tasting is complimentary for the bride & groom for weddings of over 80 guests.



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YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE
CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE
CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

MARRIOTT ON THE FALLS

WEDDING MENUS 2021

FAMILY WEDDING PACKAGE \$130 PER PERSON
(80 PERSON MINIMUM)

COCKTAIL RECEPTION

White Glove service passed Welcome Drink - vodka based punch
White Glove service passed hors d'oeuvres (4 pieces per person)

Choose 3 of the following hors d'oeuvres:

HOT HORS D'OEUVRES

Mango Shrimp Spring Rolls
Mini Crab Cakes
Spinach Spanakopita
Sesame Chicken Satay
Vegetable Spring Roll
Sundried Tomato Arancini

COLD HORS D'OEUVRES

Peking Duck Crepe
Pesto Goat Cheese Charred Tomato Crostini
Parmesan Chicken Caesar Frico Cup
Smoked Salmon on Blini
Fig & Asiago Cheese Prosciutto Skewer
Mini Smoked Meat Yorkshire Puddings

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WEDDING MENUS 2021

DINNER

OPTION 1 - BUFFET

CUSTOMIZE YOUR OWN BUFFET - SEE WEDDING MENU PACKAGE

OPTION 2

PLATED 3 COURSE DINNER

SOUPS (Choice of one)

Northern Muskoka Mushroom Bisque with Forest Herbs, Truffle Cream
Roasted Red Pepper and Pumpkin Velour with Maple Cream and Chives
Plum Tomato Bisque with Basil Essence
Roasted Cauliflower and Parsnip with Smoked Bacon and Chives

PRE-SELECTED CHOICE OF ON ENTRÉE

Selection of entrées to be 3 weeks before event date
Beef Tenderloin Filet
Forest Mushroom Ragout, Snipped Chive Potatoes
Seasonal Vegetables, Baco Noir Jus, Truffle Cream
Pesto Glazed Chicken Supreme
Warm Caprese Potato Salad
Seasonal Vegetables, Thyme Chicken Jus
Arctic Char Fillet
Wild Manitoba Rice with Cauliflower Silk, Braised Spinach
Seasonal Vegetables, Anise Tomato Lemon Caper Sauce
Lemon Ricotta Cheese Ravioli
Goat Cheese Snow, Snipped Chives, Sundried Tomatoes
Toasted Pine Nuts, Olive Oil

DESSERT (Choice of one)

White Chocolate Vanilla Cheese Cake
Fresh Berries, Niagara Ice Wine Crème Anglaise
Triple Chocolate Mousse
Berry Compote, Caramel Sauce
Niagara Peach Tart
Vanilla Ice Cream, Cinnamon Nutmeg Sauce

All meals include baked assorted dinner rolls, creamy butter,
and freshly brewed coffee, decaffeinated coffee and teas

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WEDDING MENUS 2021

FAMILY WEDDING PACKAGE \$130 PER PERSON (CONTINUED)

5 HOUR HOST BAR PACKAGE

Includes wine service during dinner. Bar closed during dinner service.

PREMIUM LIQUOR

Vodka

Rum

Gin

Rye

Scotch

LIQUEURS

Baileys

Kalhua

Disaronno

Grand Marnier

DOMESTIC BEER

HOUSE WINE

NON ALCOHOLIC

Fruit Juice and Soft Drinks

UPGRADE OPTIONS

Imported Beers

Premium House Wines

LATE NIGHT

Poutine Station

Chicken Gravy, Quebec Cheese Curds, Yukon Gold Fries

Cake Cutting

Coffee & Tea Station

Additional Items Included:

Ivory Table Linen and Napkins

Menu Card per Place Setting

Table Numbers

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MARRIOTT ON THE FALLS

WEDDING MENUS 2021

CUSTOMIZE YOUR OWN DINNER BUFFET (50 PERSON MINIMUM)

SOUPS (Choice of one)

Northern Muskoka Mushroom Bisque with Forest Herbs, Truffle Cream
Roasted Red Pepper and Pumpkin Velour with Maple Cream and Chives
Plum Tomato Bisque with Basil Essence
Roasted Cauliflower and Parsnip Velour with Smoked Bacon and Chives

SALADS (Choice of one)

Hearts of Romaine
Herb Scented Croutons, Parmigiano Cheese, Lemon Garlic Dressing
Farfalle Pasta Salad
Pancetta, Marinated Olives, Blistered Peppers, Tomatoes, Baby Spinach, Toasted Nuts, Pesto Sauce
Tangled Baby Super Greens
Baby Spinach, Kale, Arugula, Goji Berries
Blonde Frisee, Honey Candied Walnuts, Green Goddess Dressing
Farm Style Coleslaw with Poppy Seeds
Pulse Panzanella Salad
Blistered Peppers, Scarlet Onions, Sweet Tomatoes, Cucumbers
Chickpeas, Lentils, Sourdough Bread, Fresh Herbs, Olive Oil, Balsamic Vinegar

STARCHES (Choice of one)

Roasted Shallot Yukon Mashed Potatoes
Roasted Jacket Potatoes
Snipped Local Herbs, Sea Salt
Scarlet Quinoa with Seasonal Vegetables
Roasted Lyonnaise Potatoes
Sautéed Onions, Butter, Fresh Herbs
Manitoba Wild Rice Pilaf with Cranberries, Chive Butter

January-April

Maple Roasted Root Vegetables

May-September

Farmers Seasonal Medley
Selection of Seasonal Offerings
from Local Farms

October-December

Roasted Squash, Root Vegetables,
Brussel Sprouts
Luptur, sant voluptas autem eture,
cusam quis aborum que am arum

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WEDDING MENUS 2021

ENTRÉES (Choice of three)

Signature House Marinated Beef Flank
Roasted Garlic & Pepper Berry Crust, Baco Noir Jus

Bay of Fundy Salmon
Citrus Cranberry Cous Cous, Braised Baby Spinach, Seasonal Vegetables
Fennel Cream Sauce

Chicken Chasseur
Tarragon Scented Chicken Breast, Roasted Onions, Tomatoes, Mushrooms
Niagara Red Wine Reduction Sauce

Steelhead British Columbia Trout
Citrus Cous Cous, Green Beans, Tomato Caper Sauce

Earth Roots Farfalle Pasta
Selection of Seasonal Garden Vegetables, Parmigiano Cheese
Cherry Tomatoes, Basil Pesto, Olive Oil

Honey Habanero Glazed Chicken Breast
Blistered Peppers, Onions, Bok Choy, Chicken Hoisin Jus

Rigatoni Pomodoro Mozzarella
Stewed Sweet Tomatoes, Basil Essence, Petite Mozzarella, Parmigiano Cheese

DESSERTS (Choice of three)

Chocolate Fudge Brownies
Mini Cheesecake Assortment
Assorted French Pastries
Mini Fresh Fruit and Berry Tarts
Assorted Cake and Chocolate Shots
Sliced Fresh Seasonal Fruit
Mini Tiramisu

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WEDDING MENUS 2021

PLATED DINNER (MINIMUM 3 COURSE)

All dinners are pre-selected and include assorted dinner rolls and butter. If you select a choice menu for your entrees you will require place cards indicating the menu selection.

SOUP OPTIONS

Northern Muskoka Mushroom Bisque with Forest Herbs, Truffle Cream
Roasted Red Pepper and Pumpkin Velour with Maple Cream and Chives
Plum Tomato Bisque with Basil Essence
Roasted Cauliflower and Parsnip Velour with Smoked Bacon and Chives

OR

SALAD OPTIONS

Niagara Pear & Goat Cheese
Roasted Niagara Pear, Baby Spinach, Candied Walnuts
Ontario Goat Cheese, Grape Tomatoes, Ivory Honey Balsamic Vinaigrette

Tangled Bitter Greens
Baby Arugula, Shaved Fennel, Radicchio Toasted Pumpkin Seeds
Red Wine 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

ENTRÉES

POULTRY

Stuffed Caprese Chicken Supreme

Sundried Tomato, Basil, Mozzarella Cheese
Roasted Shallot Mashed Potatoes, Chicken Jus

or

Spinach Pine Nut Asiago Cheese Supreme
Roasted Garlic Red Jacket Potato Mash
Seasonal Vegetables, Thyme Chicken Jus

PLATED DINNER (MINIMUM 3 COURSE) - CONTINUED

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WEDDING MENUS 2021

BEEF

Herb Crusted AAA Beef Tenderloin
Roasted Shallot Mashed Potatoes
Seasonal Vegetables, Baco Noir Jus

EAST MEETS WEST

Chili Garlic Jumbo Prawns, Chive Potato Puree, Seasonal Vegetables
Baco Noir Jus, Siracha Lime Cream

FISH

Arctic Char Fillet
Wild Manitoba Rice with Cauliflower Silk, Braised Spinach
Seasonal Vegetables, Anise Tomato Lemon Caper Sauce

Lobster Ravioli

Snipped Chives, Blistered Tomatoes, Limoncello Cream sauce
Slivered Parmigiano Cheese

Roasted Vegetable Lasagna

Blistered Peppers, Grilled Zucchini, Eggplant, Marinated Portobello Mushroom
Pomodoro Sauce, Parmigiano Cheese, Toasted Chick Peas

DESSERTS

Niagara Apple Tartlet
Cranberry Compote, Cinnamon Crème Anglaise

Salted Caramel Cheesecake
Fresh Berries, Niagara Ice Wine Crème Anglaise

Dark Chocolate Truffle Mousse
Espresso Chocolate Beans, Caramel Sauce, Raspberry Coulis

Niagara Peach Crème Brule
Caramelized Sugar, Peach Compote, Almond Biscotti

Plated desserts include freshly brewed coffee, decaffeinated coffee and teas

Allow our Chef to create a lasting impression with your family and friends on your special day.

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WEDDING MENUS 2021

PASSED OR STATIONED

HORS D'OUVRES

(Minimum order of 10 dozen)

(72 hours' notice required)

HOT

Mango Shrimp Summer Rolls
Mini Crab Cakes
Spinach Spanakopita
Sesame Chicken Satay
Vegetable Spring Roll
Sundried Tomato Arancini
Wild Mushroom Wonton Tortellini
Bacon Wrapped Nova Scotia Scallops

COLD

Pesto Goat Cheese Charred Tomato Crostini
Parmesan Chicken Caesar Frico Cup
Smoked Salmon on Blini
Fig & Asiago Cheese Prosciutto Skewer
Mini Smoked Meat Yorkshire Puddings
Fig with Whipped Brie with Red Pepper Jelly
Tomato Bocconcini with Basil Pesto
Smoked Salmon Rosette with Caper on Cucumber
Peking Duck Crepe

SLIDERS

(minimum 5 dozen each)

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

EVENING COCKTAIL AND LATE NIGHT STATIONS (MINIMUM 25 PEOPLE)

Prices are Per Person Pricing

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WEDDING MENUS 2021

CHEESE BOARD

Selection of Signature Cheese Offerings from Ontario and Quebec
With Dried Fruits, Artisan Flatbreads, Fig Jam

MEDITERRANEAN DIPS AND SPREADS

Chickpea Hummus, Tzatziki, Roasted Red Pepper Spread
Toasted Baguettes, Artisan Flatbreads, Crisp Pita, Marinated olives and grilled vegetables

POUTIN STATION

Chicken Gravy | Quebec Cheese Curds | Green Onions | Smoked Bacon Bits
Add on: Smoked Chicken Breast \$6 | Pulled BBQ Pork \$9 | Caramelized Onions \$4

TACO BAR

Flour Tortilla, Pico de Gallo, Sautéed Onions, Peppers
Shredded Lettuce, Limes, Jalapeños, Sour Cream, Cheese

CHOICE OF 2 BELOW

Chipotle Pollo
Smoked Jalapeno Braised Chicken
Carne Asada
Carved Rosemary Garlic Marinated Beef Flank
Crispy Coliflor
Breaded Cauliflower with Fresh Honey Habanero Drizzle

ANTIPASTO

Selection of Signature Cheese Offerings from Ontario and Quebec
Soppressatta, Prosciutto, Capicola, Marinated Olives, Vegetables
Crisp Artisan Flatbreads, Toasted Baguettes

MINI MARVELS STATION

CHEF'S SIGNATURE DESSERT SPREAD

Mini Vanilla Crème Brûlée
Assorted Squares and Tarts
Chocolate Fudge Brownie Bites
Mini Cake Shots
Mini Cheesecakes
Whole Fresh Strawberries
Chocolate Shots

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MARRIOTT ON THE FALLS WEDDING MENUS 2021

CHILDREN'S MENU (minimum 3 course)

ONE CHOICE IN EACH COURSE

APPETIZER

Soup of the Day

Garlic Cheese Bread

Vegetable Sticks, House Ranch Dressing

Caesar Salad

MAIN COURSE

Grilled Cheese Sandwich, French Fries

Pasta with Pomodoro Sauce

Chicken Fingers, French Fries

DESSERT

3 Scoops of Ice Cream with Chocolate Sauce

Chocolate Brownie, Vanilla Ice Cream

Fresh Fruit Bowl

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WEDDING MENUS 2021

WINE LIST

A perfect complement 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.

CANADIAN WINES

WHITE

Jackson Triggs, Chardonnay (VQA)
Legends, Terrior Sauvignon Blanc (VQA)
Reif Estate, Pinot Grigio (VQA)

RED

Jackson Triggs, Cabernet Merlot (VQA)
Legends, Terrior Merlot (VQA)
Reif Estate, Cabernet Sauvignon (VQA)

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

INTERNATIONAL WINES

WHITE

Italy Lamberti, Pinot Grigio
California Beringer Stone Cellars, Chardonnay
Australia Hardy's Stamp Series, Riesling/Gewurztraminer

RED

Italy Lamberti, Pinot Noir
California Beringer Stone Cellars, Merlot
Argentina Marcus James, Malbec

ROSE, CHAMPAGNE, ICEWINE

XOXO, Sparkling Wine
Veuve Clicquot, Champagne
Peller Estates, Ice Cuvee
Fresh, Rose

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WEDDING MENUS 2021

BEVERAGE SERVICES

If you are planning a reception, our catering staff will meet and provide all your beverage needs. 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)

Alcoholic - 1 Gallon - (Approx. 36 Glasses)

Champagne Punch - (Approx. 24 Glasses)

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 (Set-up fee of \$120 applies to groups of 25 or less)

CUSTOM COCKTAILS

Unique cocktails designed to pair perfectly with your special day. May be trayed and served.

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HOST BAR

Applicable when the host pays for the drinks. The Marriott 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
Liqueurs
Beer & Ale - Domestic
Beer - Imported
Beer - Local Craft
House Wine
Smirnoff Ice
Evian/Perrier
Soft Drinks
Water
Juice

CASH BAR

Applicable when the guest pays for their own drinks. The Marriott provides ice, mix and 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
Liqueurs
Beer & Ale - Domestic
Beer - Imported
Beer - Local Craft
House Wine
Smirnoff Ice \$
Evian/Perrier
Soft Drinks
Water
Juice

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MARRIOTT ON THE FALLS WEDDING MENUS 2021

5 HOUR HOST BAR PACKAGE (MINIMUM 50 PEOPLE)

Includes wine service during dinner. Bar closes during dinner service.

PREMIUM LIQUOR

Vodka
Rum
Gin
Rye
Scotch

LIQUEURS

Baileys
Kalhua
Disaronno
Grand Marnier

DOMESTIC BEER

HOUSE WINE

NON ALCOHOLIC

Fruit Juice and Soft Drinks

UPGRADE OPTIONS

Imported Beers
Premium House Wines

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WEDDING MENUS 2021

BRUNCH

EXTEND YOUR MAGICAL WEDDING EXPERIENCE WITH US!

Gather your friends and family to celebrate your first day as a married couple and enjoy a final send off

OMELETTE STATION WITH TOPPINGS TO INCLUDE:

Black Forest Ham, Bacon, Turkey Sausage, Diced Tomato, Mushrooms, Peppers, Onions, Spinach, Feta Cheese, Cheddar, Mozzarella

Scrambled Eggs with Chives

Belgian Style Buttermilk Waffles with Maple Syrup and Berries

Smoked Pepper Bacon Strips and Breakfast Sausage

Seasoned Breakfast Potatoes

Citrus Honey Glazed Chicken Breast, Roasted Pearl Onions, Thyme Pan Jus

Garden Penne Pasta with Baby Spinach, Sundried Tomatoes, Zucchini, Peppers

Pomodoro Blush Sauce with Goat Cheese

Local Farm Vegetables

Melon and Berry Salad

Selection of Decadent Pastries and Squares

Orange & Grapefruit Juice

Artisan Bread Basket – Breakfast Pastries, Bagels, Creamery Butter, Preserves

Mixed Tender Baby Green Salad, Roasted Shallot Dressing

Vine-Ripened Tomatoes, Basil Marinated Cherry Bocconcini

Crisp Hearts of Romaine, Asiago Cheese, Her Croutons, Creamy Lemon Garlic Dressing

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