



Celebrate The Beginning Of Your Forever At Crowne Plaza Niagara Falls - Fallsview



Spectacular Fallsviews

Celebrate your union by weaving spectacular views of Niagara Falls into your wedding day at the Crowne Plaza Niagara Falls - Fallsview. Situated across from Niagara Falls, our premiere location makes for a stunning venue for every aspect of the day.

Small Events or Grand Affairs

Gather family and friends to share in your day. Our spectacular venues can accommodate events from an intimate Fallsview reception for 10 to large celebrations for up to 600.

Dedicated Professional Team

Bring the vision of your wedding to reality with our team of Wedding Specialists, who will be by your side every step of the way; from venue to menu.

Crowne Plaza Niagara Falls - Fallsview

5685 Falls Ave, Niagara Falls, ON L2E 6W7, 905 374 4445, NiagaraMeetings.com



Your Hotel

Set in one of the most picturesque locations in Canada, the Crowne Plaza Niagara Falls - Fallsview is a warm and inviting host as you celebrate your wedding.

Boasting an unrivaled location directly across from Niagara Falls, our newly renovated hotel features luxurious guest rooms and suites. Our hotel venue is surrounded by breathtaking parklands which are ideal for stunning photography, making for a spectacular one-stop wedding destination.

To enhance the magical atmosphere, ask our Wedding Specialist to incorporate Fallsview guest rooms into your wedding package for your friends and family.



Your Reception

After saying “I Do”, it’s time to celebrate. Imagine an outdoor reception overlooking Niagara Falls or an intimate affair in one of our elegant indoor venues. Extravagant event or casual after-party, there’s plenty of room to set the stage for an unforgettable experience.



WEDDING PACKAGE INCLUSIONS:

- Dedicated wedding specialist on site
- 1 professional uniformed server per 2 tables
- White glove service
- Table linens 3/4 length, napkins
- Elevated head table with skirting
- Skirted accent tables (registry, gift, cake, afterglow)
- Hardwood dance floor (maximum size 24’ by 24’)
- Elegant table settings including classic white china, high polished stainless flatware and sparkling glassware
- Personalized dinner menus (2 per table)
- Cake cutting service
- Coffee & tea service
- Complimentary WiFi
- Complimentary function room rental
- Discount on guestrooms (Wedding room block with preferred hotel rates for your guests)

**BOOK YOUR WEDDING WITH US AND SAVE
 15% OFF YOUR BRIDAL SHOWER**

Harmony Wedding Package

Plated 3 Course Meal

10 - 50 people

Choice of 1 Soup OR 1 Family Style Salad

Choice of 1 Entrée

Choice of 1 Family Style Dessert

- Background Music
- Celebration Cake

Cake flavour choices: Vanilla, Lemon, Strawberry Shortcake, Chocolate with corresponding fillings.

Cash or Host Bar

If consumption is less than \$500.00 before tax and service fees per bar, the cost of each bartender and cashier will be \$25.00/hour with a minimum 3 hours.

From The Kettle

Smoked Tomato Bisque Toasted Focaccia, Parmesan Mousse
Butternut Squash Soup Maple Foam, Crispy Sage Chiffonade

Or

Salad

Young and Tender Baby Greens Grape Tomato, Cucumber,
Niagara Peach Champagne Vinaigrette, Sweet Potato "Fieno"

Baby Kale and Romaine Heart "Caesar" Grana
Padano, Smoked Bacon, Hand Torn Focaccia

Entreés

Crispy Skinned Chicken Supreme Rosemary Smashed Yukon's,
Maple Roasted Root Vegetables, Grainy Mustard and Thyme

Thyme Seared Atlantic Salmon, Red Bliss Potato,
Fine Beans, Charred Lemon Butter Sauce

Slow & Low 8 Hour Braised Beef Short-Rib Niagara Peach
Glaze, Roasted Vegetables, Truffle Potato Puree

Dessert

Family Style Assortment of Bite Size Squares, Tarts, Brownies,
and Sweet's Squares and for the enjoyment of the table



Emerald Wedding Package

Plated 4 Course Meal

Minimum 30 people

Choice of 1 Soup OR 1 Family Style Salad
Choice of 1 Family Style Pasta Dish
Choice of 1 Entrée
Choice of 1 Family Style Dessert

Includes

- Host Bar 5:30pm - 1:00am
Closed during dinner service
Wine service at table during dinner
- Sparkling Wine Toast
- Afterglow Late Night Buffet
(Gourmet Pizza Station to include Meat Lovers
& Vegetarian with Coffee and Tea service)
- Complimentary Menu Tasting for 2 people
- Coat Check Available
- Complimentary Room for the Newlyweds with Breakfast

Soup

Roasted Butternut Bisque, Red Curry, Coconut, Apple & Crispy Bacon
Leek And Potato Soup Truffle Crème Fraiche
Caramelized Onion Veloute Focaccia N' Cheese

OR

Salad

Vine Ripened Tomato Salad, Goat Cheese Mousse, Evoo,
10 Year Aged Balsamic, Baby Arugula
Baby Kale and Romaine Salad Grana Padano, Smoked Bacon,
Hand Torn Focaccia Roasted Garlic "Caesar" Vinaigrette
Baby Green Salad Dried Niagara Fruits, Sweet and Salty
Pumpkinseeds, Pickled Plum Dressing

Pasta

Penne Pasta Basil Infused San Marzano Tomato Sauce, Grana Padano
Spinach Pesto Fusilli Evoo, Grana Padano
Classic Fettuccini Alfredo Shaved Grana Padano,
and Oven Dried Tomato

Entrées

½ Game Hen Niagara Peach Jam, Salt and Vinegar
Roasted Potato, Fine Beans, Red Wine Jus
Tomato Glazed Chicken Supreme Rosemary and Roasted Garlic
Smashed Yukon Golds, Ontario Goat Cheese Jus
Sous Vide AAA Angus Sirloin Rosemary Roasted Garlic
Smashed Yukon Golds, Bordelaise Sauce
House Stuffed Sole Bay Scallop, Shrimp, Peperonata,
Fine Beans and Lobster Essence
Thyme Roasted Atlantic Salmon Steak, Vine Tomato and Fennel,
and Olive Acqua Pazza

Dessert

Family Style Pastry Display To Include a Selection on Tarts,
Squares, Brownies, And Sweet Treats

Princess Wedding Package

Plated 4 Course Meal

Minimum 30 people

Choice of 1 Soup OR 1 Family Style Salad
Choice of 1 Family Style Pasta Dish
Choice of 1 Entrée
Choice of 1 Dessert

Includes

- Host Bar 5:30pm - 1:00am
Closed during dinner service
Wine service at table during dinner
- Cocktail Hour with passed Cold Hors d'Oeuvres
Please choose 2 Cold Hors D'Oeuvres from list
- Champagne Toast
- Afterglow Late Night Buffet
(Gourmet Pizza Station to include Meat Lovers
& Vegetarian with Coffee and Tea service)
- Complimentary Menu Tasting for total of 4 people
- Coat Check Available
- Complimentary Room for the
Newlyweds with Breakfast

Soup

Smoked Beans and Greens Evoo, Garlic Toast,
Dinosaur Kale, Tomato

Creamy Cauliflower Curried Apple and Baby White Prawns

Celeriac & Pear Puree, Blue Cheese, Prosciutto,
and Pumpkinseeds

OR

Salad

Vine Ripened Tomato, Goat Cheese Mousse,
Evoo, 10 Year Aged Balsamic, Baby Arugula

Caesar Salad, Grana Padano, Smoked Bacon,
Hand Torn Focaccia, Roasted Garlic Vinaigrette

Baby Green Salad, Dried Niagara Fruits, Sweet and
Salty Pumpkinseeds, Pickled Plum Dressing

Pasta

Tortellini Arrabbiata, Roasted Peppers,
San Marzano Tomato Sauce, Chili Flakes, and Grana Padano

Truffle Mac and Cheese Gratin, 5 Cheese Blend,
Toasted Breadcrumb (Individual)

Penne Bechamel Roasted Garlic, aged Parmesan,
Toasted Pine Nuts, Sun Dried Tomato

Entree

Thyme Seared Atlantic Salmon, Lobster Ravioli,
Lobster Butter Sauce

Sous Vide AAA Angus Sirloin Rosemary Roasted
Garlic Smashed Yukon Golds, Bordelaise Sauce

Heritage Chicken "Forester" Brown Butter Gnocchi,
Mushrooms, Pearl Onions

Dessert

Family Style Display of an Assortment Of Cupcakes,
Cheesecakes, Squares, and Parfaits

Marquise Wedding Package

Plated 5 Course Meal

Minimum 30 people

Family Style Antipasto Platter
Choice of 1 Soup OR 1 Family Style Salad
Choice of 1 Family Style Pasta Dish
Choice of 2 Entrées
Choice of 1 Dessert

Includes

- Host Bar 5:30pm - 1:00am
Closed during dinner service.
Wine service at table during dinner
- Cocktail Hour with passed Hot & Cold Hors d'Oeuvres
- Please choose 2 Hot and 2 Cold Hors D'Oeuvres from list
- Champagne Toast
- Afterglow Late Night Buffet
(Gourmet Pizza Station to include Meat Lovers & Vegetarian with Coffee and Tea service)
- One After Glow Enhancement
- Complimentary Menu Tasting for total of 4 people
- Coat Check Available
- Complimentary Room for the Newlyweds with Breakfast

Family Style Antipasto Platter

Mediterranean Antipasto and Breads and Spreads, Prosciutto, Soppresata, Melon, Grilled Calamari, Marinated and Grilled Vegetables, Bocconcini, Parmesan, Olives, Roasted Peppers, Bomba Calabrese, Grilled and Chilled Calamari, Fresh Bruschetta, Crostini, and Focaccia

Soup

Smoked Eggplant and Tomato Bisque, Candied Garlic and Eggplant Caviar

Caramelized Onion Veloute Focaccia N' Cheese

Traditional Italian Wedding Soup Hand Rolled Baby Meatballs, Roasted Chicken Brodo

OR

Salad

Vine Ripened Tomato, Goat Cheese Mousse, Ewoo, 10 Year Aged Balsamic, Baby Arugula

Baby Kale & Romaine Hearts, Grana Padano, Smoked Bacon, Hand Torn Focaccia Roasted Garlic "Caesar" Vinaigrette

Baby Green Salad, Dried Niagara Fruits, Sweet and Salty Pumpkinseeds, Pickled Plum Dressing

Family Style Pasta Course

Penne Bolognese Massimo's Age Old Recipe, Shaved Grana Padano

Truffle Mac and Cheese Gratin, 5 Cheese Blend, Toasted Breadcrumbs
(Add Lobster \$9 per person - served individual)

Tortellini Alfredo, Sundried Tomato, Pesto, and Peas

Entrées

AAA Dry Aged Angus Prime Rib, Yorkshire Pudding, Seasonal Vegetables, Au Jus

AAA Beef Tenderloin, Aged White Cheddar Mashed, Maple Roasted Root Vegetables, Double Smoked Bacon Jus

Artic Char Mushroom Ravioli, Flaked Brussel Sprouts, Cauliflower, Roasted Chestnut Sauce

½ Game Hen Niagara Peach Jam, Salt and Vinegar Roasted Potato, Fine Beans, Red Wine Jus

Heritage Chicken Pecorino And Prosciutto And Apricot Stuffing, Lemon Thyme Jus

Striped Bass Artichoke Puree, Fingerling Potato, Fine Beans, Lobster Salad

Dessert

Caramel Roasted Pear Lemon Pound Cake, Mascarpone Mousse

Seasonal Cheesecake Presentation Let The Chef's Play

Peanut Butter Mousse Dark Chocolate, Salted Peanuts, Blueberry Yuzu

Peach Tarte Tatin Raspberry Fluid Gel, Vanilla Ice Cream

Salted Caramel Budino Dark Chocolate, Whipped Cream, Candied Hazelnuts

Flowerless Chocolate Torte Passionfruit, Preserved Berries, Whipped Cream

Enhancements

Reception Enhancements (Stations)

Mashed Potato Martini Station

Buttermilk Pesto Mash Potato, Parmesan Wild Mushroom Mash Potato, Lobster and Garlic Mash Potato, Served with Red Wine Jus, Cheddar, Bacon, Onion, Potato Straws, Chive and Sour Cream

Antipasto Station

Cold Grilled Marinated Vegetables, Prosciutto, Salami and Capicola, Italian Cheeses, Marinated Seafood and Calamari, Melon with Artisan Italian Breads and Condiments.

Orient Express

Gingered Fried Beef with Crisp Vegetables.
Jasmine Steamed Sticky Rice,
Dim Sum, Pot Stickers and Vegetarian Spring Rolls
with Dipping Sauces

Viva Italia

Spiral Gemelli, Mushroom Ravioli and Penne,
Classic Marinara and Creamy Alfredo Sauces with Parmesan
and Romano Cheeses, Grilled Focaccia Toast

Hershey's Bake Shop

Assorted Hershey Chocolate, Cookies & Cream, Milk Chocolate,
Glosette Raisins, Reese's Pieces Peanut Butter Cups, Goodies
Licorice, Signature Hershey Milk Chocolate Kisses, Nibs Candy

Late Night Sweets

Assorted Cakes, Tarts and Pastries, garnish your own
Cheesecake with Cherry, Blueberry and Chocolate Sauce

Afterglow Enhancements (Stations)

Nacho Station

Tortilla Chips, Tomato Salsa, Sour Cream,
Guacamole, Cheese Sauce

Build Your Own Poutine Station

House Cut Fries, White Cheddar Curds, Rich Gravy,
Double Smoked Bacon and Green Onions

BBQ Station

Pulled Pork Shoulder, French Fries,
Creamy Coleslaw and Fresh Rolls

Reuben Station

Shaved Brisket, Swiss Cheese, Sauerkraut,
and Russian Dressing. Served with Pickle
Spears, Rye Bread and Kettle Chips

Market Fresh

Market Crudites with Hand Crafted Dips. Vegetable
Antipasto and Grilled Vegetables, Marinated
Mushrooms, Mixed Olives and Homemade Pickles.
Warm Spinach and Artichoke Dip, Hummus and
Baba Ganoush, Pita Triangles and Papadums

Enhancements

Hot Hors D'Oeuvres - Passed

- Select up to 3 options from the list below (4 pieces per person)

Vegetable Spring Rolls with Plum Sauce
 Marinated Chicken with Thai Chili Sauce
 Teriyaki Beef Skewers
 Feta and Spinach Spanakopita with Chipotle Sundried Tomato Aioli
 Vegetarian Samosa with Niagara Fruit Chutney
 Mini Beef Wellington with Port Jus
 Coconut Crusted Tiger Shrimp with Red Curry Peanut
 Aranchini With Parmesan Cheese with Mozzarella
 Chili Cilantro Meatballs with Thai Bbq Sauce

Cold Hors D'Oeuvres - Passed

- Select up to 2 options from the list below (4 pieces per person)

Canapes - Smoked Salmon and Herb Cream
 Cheese and Sundried Tomato Relish
 California Rolls
 Mini Flat Bread with Prosciutto, Sun Dried Tomato & Pesto
 Thai Spiced Cocktail Shrimp Salad Tartlet
 Forest Mushroom Goat Cheese Crostini
 Tomato Mozzarella, Herb Toast, Balsamic Onion, Basil
 Falafel and Pita, Hummus, Pickled Onions
 Cambozola Cheese with Grapes, and Candied Pecans on Crostini
 Tomato & Bonnoncini Skewers with Basil and Balsamic Vinegar
 Sliced Brie and Strawberry Crostini
 Bruschetta Crostini
 Brie & Fig Jam Balsamic Crisp

Upgrades

- Add Soup as a second Starter
- Upgrade to Individual Salad from Family Style
- Upgrade to Individual Caesar Salad
- Upgrade to Individual Mandarin and Walnut Spring Salad with Raspberry Vinaigrette
- Upgrade to Individual Spinach Salad with Strawberries and Almonds
- Switch Family Style Pasta to plated
- Upgrade Cheese Ravioli with Basil Cream Sauce
- Upgrade Manicotti / Cannelloni (1 of each)
- Shrimp Cocktail (5)
- Shrimp and Skewer

Bridal Shower Brunch

Chef Specialty menus or customized and create your very own!
Minimum 25 people

Brunch Menu

A Selection of In-House Baked Breakfast
Pastry's and Sweet Breads

Light and Fluffy Sourdough Waffles

Applewood Smoked Bacon, and Ontario
Maple Glazed Breakfast Sausages

Hand Cut Fruit Salad

Sweet Potato or Red Bliss Potato Home Fries

Salad - Choose Two Salads

Baby Greens Bundles, with Cucumber, Grape Tomato,
Peach Champagne Vinaigrette

Caesar Salad, Romaine Hearts, Shaved Grana Padano,
Hand Torn Focaccia, House Made Caesar Salad (\$2 Surcharge)

Baby Arugula, Kale and Endive, Raw Shredded Vegetables
Toasted Pumpkin Seeds, Dried Fruit,
Poppy Seed Goat Cheese Dressing

Greek Pasta Salad, Black Olives, Feta, and Oregano
Cous Cous Salad, Black Beans, Sweet Corn Cilantro and Lime

Mama's Traditional Potato Salad

Shower Package Inclusions:

- Dedicated wedding specialist
- Table linens 3/4 length, napkins
- Elevated head table with skirting
- Skirted accent tables (registry, gift, cake, afterglow)
- Elegant table settings including classic white china,
high polished stainless flatware and sparkling glassware
- Cake cutting service
- Coffee & tea service
- Complimentary WiFi
- Complimentary function room rental

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Entree - Choose One Option

Roasted Chicken, Tea Brine, Smoked Honey Mustard Glaze

Choose Your Starch

Penne Pasta, House Tomato Sauce, Chili and Cheese on the side

Steamed Basmati Rice with Peas

Penne Pasta, Butter Fondue, Grana Padano, Toasted Breadcrumbs

Dessert

Assorted Dessert Squares Brownies, and Parfaits

Coffee, Tea, Juice

Bridal Shower Tea Time

Tea Time

Selection of Tea Sandwiches Including:

Egg Salad, Deviled Ham, Smoked Salmon and Rye, Cucumber Cream Cheese

Fresh Fruit Plate

Fresh Baked Scones and Muffins, House Made Preserves

Butter Crunch Salad Raspberry Vinaigrette, Goat Cheese

Fresh Baked Cookies, Squares and Cupcakes

Grand Tea Selection

Coffee Service

Sparkling Fruit Punch

Shower Package Inclusions:

- Dedicated wedding specialist
- Table linens 3/4 length, napkins
- Elevated head table with skirting
- Skirted accent tables (registry, gift, cake, afterglow)
- Elegant table settings including classic white china, high polished stainless flatware and sparkling glassware
- Cake cutting service
- Coffee & tea service
- Complimentary WiFi
- Complimentary function room rental

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Bridal Shower Lunch

Plated Lunch Option

Soup - Choose One Option

Smoked Tomato Bisque Toasted Focaccia, Parmesan Mousse
Butternut Squash Soup Maple Foam, Crispy Sage Chiffonade
Caramelized Onion Veloute Focaccia N' Cheese

Entree - Choose One Option

Chicken Breast "Supreme" Tomato Jam, Salt and Vinegar
Roasted Potato, Fine Beans, Red Wine Jus

Chicken Breast "Parmigiana" Orecchiette in a
Broccoli "Bolognese" Grana Padano

Sous Vide AAA Angus Sirloin Rosemary Roasted Garlic
Smashed Yukon Golds, Bordelaise Sauce

- Family style Green salad served with entree
for the enjoyment of the table

Dessert - Choose One Option

Apple Blossom Raspberry Caramel Sauce, Vanilla Ice Cream
Vanilla Crème Caramel, Berries, and Biscotti
White Chocolate Whipped Cheesecake Bourbon
Scented Sour Cherries, Almond Cornflake Crumble

Coffee and Tea Service

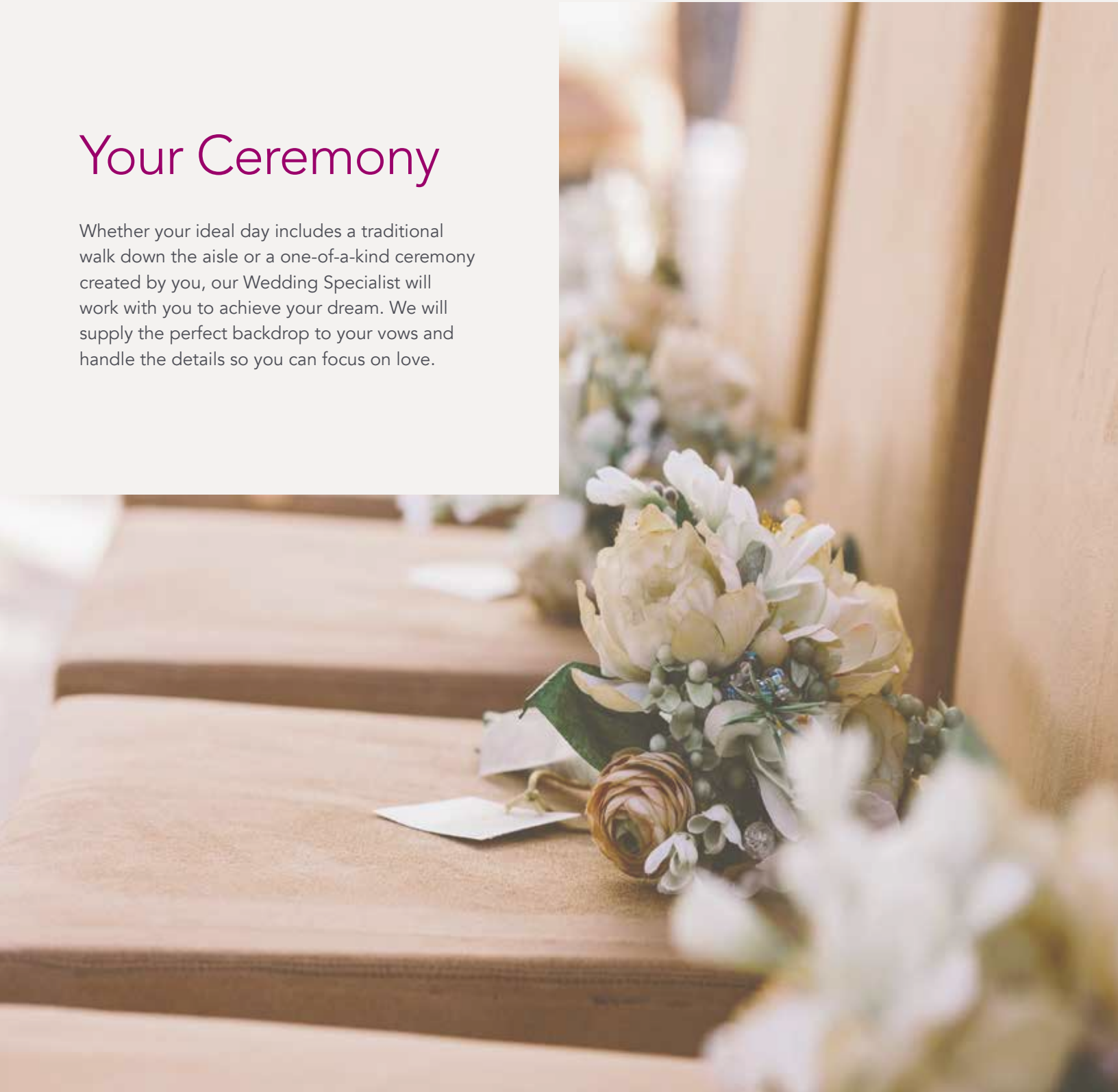
Shower Package Inclusions:

- Dedicated wedding specialist
- Table linens 3/4 length, napkins
- Elevated head table with skirting
- Skirted accent tables (registry, gift, cake, afterglow)
- Elegant table settings including classic white china, high polished stainless flatware and sparkling glassware
- Cake cutting service
- Coffee & tea service
- Complimentary WiFi
- Complimentary function room rental

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Your Ceremony

Whether your ideal day includes a traditional walk down the aisle or a one-of-a-kind ceremony created by you, our Wedding Specialist will work with you to achieve your dream. We will supply the perfect backdrop to your vows and handle the details so you can focus on love.



Finishing Details

Ceremony:

- Officiant
- Marriage Certificate (provided by Officiant)
- Bouquet
- Boutonniere
- Chairs (up to 20) additional cost for extra
- indoor unlimited seats
- Personalized music
- PA system with microphone
- Dedicated rain back up
- Dedicated wedding specialist
- Registration Table
- Green Room prior to ceremony
- Indoor / Outdoor rental space

Deluxe Ceremony:

- Officiant
- Marriage Certificate (provided by Officiant)
- Bouquet
- Boutonniere
- Chairs (up to 40) additional cost for extra
- indoor unlimited seats
- Personalized music
- PA system with microphone
- Dedicated rain back up
- Dedicated wedding specialist
- Registration Table
- Green Room prior to ceremony
- Indoor / Outdoor rental space
- Champagne Toast for up to 8 people
- Overnight stay for Newlyweds



Grand Ceremony

Ceremony only without reception
Crowne Plaza Niagara Falls - Fallsview Hotel.



- Officiant
- Marriage Certificate (provided by Officiant)
- Bouquet
- Boutonniere
- Chairs (up to 40) additional cost for extra
- indoor unlimited seats
- Personalized music
- PA system with microphone
- Dedicated rain back up
- Dedicated wedding specialist
- Registration Table
- Green Room prior to ceremony
- Indoor / Outdoor rental space
- Champagne Toast for up to 8 people
- Overnight stay for Newlyweds
- Breakfast for 2 in The Rainbow Room Restaurant



Alternative Food Options

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Any Special Meal Requests are subject to a per person surcharge excluding vegetarian options.

Miscellaneous

- Discount per person for weekday weddings.
- Children 2 and under are free. Children 3-12, 50% off selected menu price. Children's menu of pasta and meatballs or chicken fingers and fries.

Service Charge & Sales Tax

Taxes and Fees are not included. 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. Premiums apply for holidays. Valid until December 2022.