



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.

WEDDING PACKAGES INCLUSIONS:

- Dedicated wedding specialist on site
- 1 professional uniformed server per 2 tables
- Table linens and napkins
- Elevated head table with skirting
- Skirted accent tables (registry, gift, cake, afterglow)
- Hardwood dance floor (maximum size 24' by 24')
- 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

MARRIOTT FALLSVIEW

UNDER 50 WEDDING MENU

Chef Specialty menus or customized and create your very own!

Minimum 50 people

UNDER 50 WEDDING MENU

SOUP - *Choose One Option*

Spiced Carrot Parsnip Velour, Ginger Essence
Crème du Barry with Charred Cauliflower, Chives
Blistered Red Pepper Tomato Bisque, Herb Crostini

SALAD - *Choose One Option*

EARTH ROOTS BABY GREENS

Baby Greens, Tear Drop Tomatoes, Cucumbers, Dried Berries
Toasted Pumpkin Seeds, Green Goddess Dressing

SPINACH GOAT CHEESE

Cranberry Goat Cheese, Organic Baby Spinach, Toasted Pecans,
Blonde Frisee, White Balsamic Elderflower Vinaigrette

KALE CAESAR CARDINI SALAD

Sundried Tomatoes, Herb Croutons
Asiago Cheese, Lemon Garlic Dressing

ENTREE - *Choose One Option*

6 OZ. FILET OF BEEF SIRLOIN

Herb Butter Basted, Potato Dauphinoise,
Baco Noir Rosemary Jus

LEMON GARLIC TARRAGON BUTTER CHICKEN BREAST

Butter Basted, Yukon Mashed Potatoes,
Snipped Chives, Scarlet Wine Reduction Sauce

WILD MUSHROOM RAVIOLI

Toasted Pine Nuts, Snipped Chives, Green Peas,
Gem Tomatoes, Niagara White Wine Cream Sauce,
Truffle Essence

BAY OF FUNDY SALMON FILET

Fennel Orzo Risotto, Blistered Tomatoes
Seasonal Vegetables, Maple Herb Butter

DESSERT - *Family Style*

SWEET TOOTH SHOPPE

Cream Puffs, Mini Tiramisu, Cheesecake Lollipops
Tartlets, Mousse Cups, Chocolate Decadents

MARRIOTT FALLSVIEW HOTEL & SPA

T 905.374.4444

W NiagaraMeetings.com E sales@NiagaraFallsHotels.com



MARRIOTT FALLSVIEW WEDDING MENUS

RECEPTION PACKAGE

50 person minimum

Hors D'oeuvres (4 pieces each), 4 course plated dinner.

WELCOME RECEPTION SPARKLING WINE

HORS D'OEUVRES

Select up to four types of Hot or Cold Hors D'oeuvres

HOT HORS D'OEUVRES

Bacon Wrapped Scallops

Spinach Spanakopita

Peppered spiced beef satay skewers with hoisin drizzle

Vegetable spring rolls with chili plum sauce

Sundried Tomato Arancini with Lemon Aioli

COLD HORS D'OEUVRES

Pesto Goat Cheese Charred Tomato Crostini

Seared Ahi Tuna on Cucumber with Mango Chutney

Shrimp Cocktail Shooters

Smoked Salmon Wrapped Shrimp

Avocado bruschett with Bocconcini cheese, charred tomatoes

ENHANCED HORS D'OEUVRES

Per person for Enhanced Hors D'oeuvres

HOT HORS D'OEUVRES

Steak Fritte Rolls with Chimichurri sauce

Mini beef slider with ontario cheddar cheese, grainy mustard aioli

Chicken Caesar Parmesan Cup

Halloumi Cheese Sliders, Onion Jam, Aioli

COLD HORS D'OEUVRES

Tuna Poke Shooters with Sesame Soy Essence

Chilled Scallop Ceviche, Jalapeno, Cucumber Citrus Elixir

Caprese Avocado Toast with Balsamic Reduction

Prosciutto Wrapped Fig with Sweet Balsamic

SOUPS

Select One Soup

Roasted Butternut Squash, Toasted Pumpkin Seeds,

Maple Cream , Blistered Red Pepper Tomato Bisque,

Herb Crostini

ENHANCED SOUPS

Per person for Enhanced Soups

Lobster Bisque, Snipped Chives, Niagara White Wine Cream

Muskoka Mushroom Bisque, Forest Herbs, Truffle Cream

**All prices are subject to 18% service fee & 13% HST. Prices valid until Dec 31, 2022*

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MARRIOTT FALLSVIEW WEDDING MENUS

SALADS SERVED FAMILY STYLE

Select One Salad

EARTH ROOTS BABY GREENS

Baby Greens, Tear Drop Tomatoes, Cucumbers,
Dried Berries, Toasted Pumpkin Seeds,
Green Goddess Dressing

TENDER BITTER GREENS

Peppery Baby Arugula, Ruby Radicchio,
Curly Endive, Shaved Fennel, Grape Tomatoes,
Modena Balsamic Vinaigrette

SPINACH GOAT CHEESE

Cranberry Goat Cheese, Organic Baby Spinach,
Toasted Pecans, Blonde Frisee, White Balsamic
Elderflower Vinaigrette

ENTREES

*Preselect Two Entrees no later than
10 days prior to dinner service*

8 OZ. FILET OF BEEF SIRLOIN

Herb Butter Basted, Potato Dauphinoise,
Baco Noir Rosemary Jus

LEMON GARLIC TARRAGON BUTTER CHICKEN BREAST

Butter Basted, Yukon Mashed Potatoes,
Snipped Chives, Scarlet Wine Reduction Sauce

WILD MUSHROOM RAVIOLI

Toasted Pine Nuts, Snipped Chives, Green Peas,
Gem Tomatoes, Niagara White Wine Cream Sauce,
Truffle Essence

BAY OF FUNDY SALMON FILET

Fennel Orzo Risotto, Blistered Tomatoes
Seasonal Vegetables, Maple Herb Butter

ADD TO YOUR MENU

Garlic Chili Shrimps with Whiskey Cream, Snipped Chives
Garlic Chili Prawn with Whiskey Cream, Snipped Chives
Butter Basted Lobster Tail

ENHANCED SALADS

Per person for Enhanced Salads

KALE CAESAR CARDINI SALAD

Sundried Tomatoes, Herb Croutons
Asiago Cheese, Lemon Garlic Dressing

LATE SUMMER BEET SALAD

Baby Arugula, Figs, Balsamic Reduction
Goat Cheese, Honey Balsamic Vinaigrette

SPINACH BERRY BLISS

Organic Baby Spinach, Seasonal Berries, Toasted Pecans
Blonde Frisee, Raspberry Vinaigrette

ENHANCED ENTREES

Per person for Enhanced Entrees

6 OZ. BEEF TENDERLOIN FILLET

Smoked Bacon Wrapped, Mushroom Ragout
Dauphinoise Potatoes, Seasonal Vegetables,
Baco Noir Jus

MAPLE WHISKEY GLAZED NEW BRUNSWICK SALMON FILET

Lyonnais Roasted Fingerling Potatoes,
Butternut Squash Puree, Tomato Gremolata Sauce

HONEY HABANERO GLAZED CHICKEN SUPREME

Jacket Mashed Potatoes, Red Currant Baco Noir Jus

ROASTED CAULIFLOWER STEAK

Braised Spinach, Silk Puree, Lyonnais Potatoes,
Blistered Pearl Tomatoes, Toasted Nuts, Chimichurri Sauce

EARTH ROOTS VEGAN STRUDEL AND STUFFED PEPPER

Baked in Phyllo Pastry with Mushrooms, Peppers,
Carrots, Squash, Rice Pilaf Gratin Pepper,
Toasted Chick Peas, Blistered Pepper Coulis

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MARRIOTT FALLSVIEW WEDDING MENUS

DESSERTS

SWEET TOOTH SHOPPE

Cream Puffs, Mini Tiramisu, Cheesecake Lollipops
Tartlets, Mousse Cups, Chocolate Decadents Served Family Style

ENHANCED DESSERTS

Select One Dessert

Per person for Enhanced Desserts

CINNAMON APPLE BLOSSOM BLISS

Flaky Pastry, Cinnamon, Caramel Sauce, Vanilla Ice Cream

DARK CHOCOLATE BANANA FLOURLESS TORTE

Raspberry Glaze, Fresh Berries, Vanilla Crème Anglaise

ESPRESSO CREME BRULE

Caramelized Sugar, Berries, Cream, Biscotti

MANHATTAN CARAMEL APPLE CHEESECAKE

White Chocolate Cheesecake, Caramel Glaze, Sweet Apples, Skor Bits

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MARRIOTT FALLSVIEW WEDDING MENUS

BAR / BEVERAGES

INTOXICATING BAR PACKAGE INCLUDES:

5 HOUR HOST BAR

(minimum 50 people)

Includes Wine Service during Dinner

- 2 Glasses Per Person

- Bar Closes During Dinner Service

PREMIUM LIQUOR

Vodka, Rum, Gin, Rye, Scotch

LIQUEURS

Baileys Kalhua, Disaronno & Grand Marnier

DOMESTIC BEER

VQA DELUXE FEATURED WINES

SELECTION OF NON ALCOHOLIC DRINKS

ENHANCEMENTS

CRAFT & IMPORTED SELECTION OF BEERS

VQA DELUXE FEATURED WINES

PUNCHES

PUNCH - NON ALCOHOLIC - 1 GALLON

CELEBRATION PUNCH (ALCOHOLIC) - 1 GALLON

(Gallon serves 35 people)

SPARKLING WINE PUNCH - 1 GALLON

(Gallon serves 35 people)

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MARRIOTT FALLSVIEW WEDDING MENUS

CUSTOM COCKTAILS

UNIQUE COCKTAILS DESIGNED TO
PAIR PERFECTLY WITH YOUR SPECIAL DAY.

Trayed and served. See Special Events Coordinator for more details and pricing.

HOST BAR

If consumption is less than \$300.00, a bartender fee of \$25.00 per hour (minimum 4 hours) will apply.

LIQUOR

LIQUEURS

BEER & ALE - DOMESTIC

BEER - IMPORTED

BEER - LOCAL CRAFT

VQA NIAGARA HOUSE WINE

Non-alcoholic options include soft drinks, juice & Perrier

CASH BAR

Applicable when the guest pays for their own drinks. A bartender fee & cashier fee per hour, per person, per bar (minimum 4 hours) will apply to final invoice.

LIQUOR

LIQUEURS

BEER & ALE - DOMESTIC

BEER - IMPORTED

BEER - LOCAL CRAFT

VQA NIAGARA HOUSE WINE

Non-alcoholic options include soft drinks, juice & Perrier

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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."

CEREMONY PACKAGES

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. We will see to every important detail to the final minutes before your special moment.

CEREMONY PACKAGE WITH RECEPTION AT HOTEL (INDOOR / OUTDOOR)

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

GRAND CEREMONY PACKAGE WITHOUT RECEPTION AT HOTEL (INDOOR / OUTDOOR)

- *Officiant*
- *Marriage Certificate (provided by Officiant)*
- *Bouquet*
- *Boutonniere*
- *Chairs (up to 50)/ indoor unlimited seats
additional cost for extra*
- *PA system with microphone*
- *Personalized music*
- *Dedicated rain room back up*
- *Indoor /Outdoor rental space*
- *Dedicated wedding specialist*
- *Registration Table*
- *Green Room prior to ceremony*
- *Champagne Toast for up to 8 people*
- *Overnight Stay for Newlyweds*
- *Breakfast for Newlyweds in Marriott Cafe*

DELUXE CEREMONY PACKAGE WITH RECEPTION AT HOTEL (INDOOR / OUTDOOR)

- *Officiant*
- *Marriage Certificate (provided by Officiant)*
- *Bouquet*
- *Boutinierre*
- *Chairs (up to 50)/ indoor unlimited seats
additional cost for extra*
- *PA system with microphone*
- *Personalized music*
- *Dedicated rain room back up*
- *Indoor /Outdoor rental space*
- *Dedicated wedding specialist*
- *Registration Table*
- *Green Room prior to ceremony*
- *Champagne Toast for up to 8 people*
- *Overnight Stay for Newlyweds*
- *Breakfast for Newlyweds in Marriott Cafe*

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THE ONE AND ONLY BRIDAL SHOWER MENU

BRIDAL MENU

SHOWER PACKAGE INCLUSIONS

- Dedicated wedding specialist on site
- Table linens and 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

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

CHOICE OF ONE SOUP OR SALAD

TENDER BLOSSOM GREENS

Cucumber, Pearl Tomatoes, Blonde Curly Endive
Dried Apricots, White Balsamic Lemon Basil Vinaigrette

CARDINI ROMAINE SALAD

Hearts of Romaine, Sundried Tomatoes, Herb Croutons
Parmigiano Cheese, Lemon Garlic Dressing

ROASTED RED PEPPER TOMATO BISQUE

Sweet Golden Carrot Velour

ENTREES *(choice of one for per person)*

MAPLE GLAZED ATLANTIC SALMON FILLET

Fennel Dill Caper Butter Basted Salmon Fillet
Wild Manitoba Rice, Braised Spinach, Cauliflower Puree

SPINACH CHEESE CANNELLONI

Baby Spinach, Asiago Cheese, Basil Pomodoro Sauce

HONEY LEMON GLAZED CHICKEN SUPREME

Goat Cheese Chive Mashed Potatoes, Seasonal Vegetables
Red Currant Baco Noir Reduction

ROASTED VEGETABLE STRUDEL

Baked in Phyllo Pastry, Mushrooms, Peppers, Zucchini
Roasted Potatoes, Olives, Spinach, Sundried Tomatoes,
Artichokes, Chick Peas, Blistered Red Pepper Coulis

FAMILY STYLE DESSERT

PETITE FOURS AND SQUARES

Mini Cheesecake Pops, Nanaimo Bars, Cake Bites Butter Tarts

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