

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

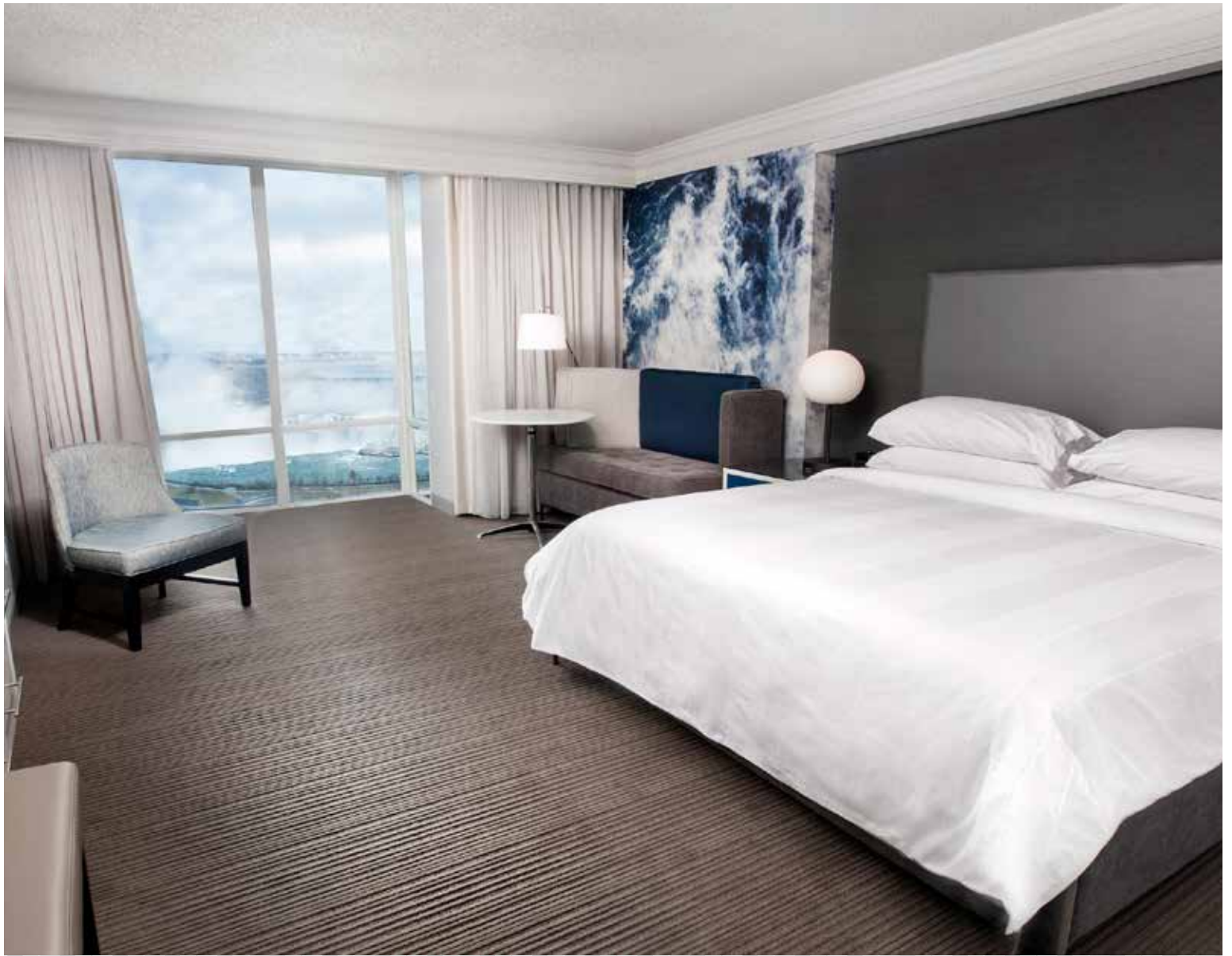


MARRIOTT ON THE FALLS

T 905.374.4444

W NiagaraMeetings.com E sales@NiagaraFallsHotels.com


MARRIOTT
NIAGARA FALLS
ON THE FALLS



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, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

MARRIOTT ON THE FALLS

Marriott on the Falls Hotel is a premiere AAA Four Diamond, five-star luxury hotel. Marriott on the Falls offers 18 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.

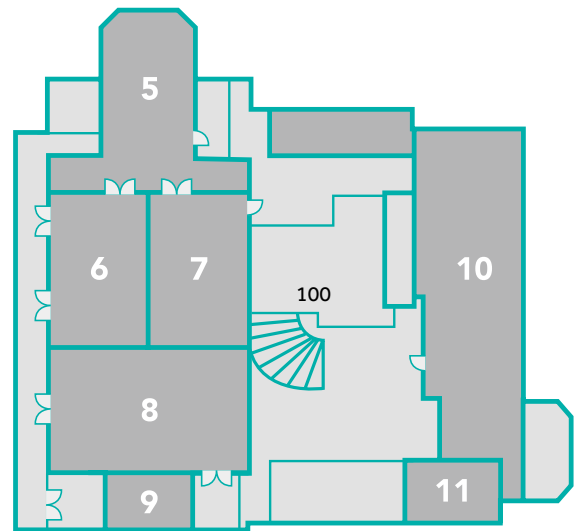
The hotel boasts rooms with both Fallsview and city view rooms and stands 31 stories high holding 405 guest rooms to meet your every need and desire.

BANQUET ROOM FACILITIES

LOBBY LEVEL



MEZZANINE LEVEL



BANQUET ROOM	CAPACITY WITH DANCE FLOOR	CAPACITY WITHOUT DANCE FLOOR	RECEPTION	CEREMONY
ROOM 6, 7 & 8: OAKES BALLROOM	470	520	1000	800
ROOM 6 & 7: OAKES NORTH	200	250	400	360
ROOM 8: OAKES SOUTH	140	180	350	280
ROOM 1 & 2: HENNEPIN	120	250	250	200
ROOM 3: PENINSULA	40	60	120	90
ROOM 12 & 13: SALON AB	100	120	200	120
ROOM 11: FALLSVIEW PRIVATE DINING ROOM	N/A	20	25	20

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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.

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 15' by 15')
- 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 ON THE FALLS WEDDING MENUS

NIAGARA BLOSSOM

10 - 50 people

PLATED 3 COURSE MEAL

Choice of 1 Soup OR 1 Family Style Salad

Choice of 1 Entrée

Choice of 1 Family Style Dessert

INCLUDES

- Background Music
- Celebration Cake
 - Cake flavour choices: Vanilla, Lemon, Strawberry Shortcake, Chocolate with corresponding fillings.

SOUPS

Select One Soup

Roasted Pumpkin Squash, Toasted Pumpkin Seeds, Maple Cream

Blistered Red Pepper Tomato Bisque, Herb Crostini

Crème du Barry with Charred Cauliflower, Chives

SALADS SERVED FAMILY STYLE

Select One Salad

HEIRLOOM TOMATO ARUGULA

Local Heirloom Tomatoes, Baby Arugula,

Bocconcini Cheese, Basil Cress, Olive Oil

STRAWBERRY SPINACH BLISS

Organic Baby Spinach, Seasonal Niagara Strawberries, Petals,

Toasted Pecans, Blonde Frisee, White Balsamic Elderflower

Vinaigrette

CARDINI ROMAINE

Hearts of Romaine, Anchovies, Prosciutto Bread Crisps,

Crisp Capers, Parmigiano Cheese, Sundried Tomatoes,

Lemon Garlic Dressing

ENTREES

6 OZ. FILLET OF BEEF SIRLOIN

Herb Butter Basted, Potato Dauphinoise,

Baco Noir Rosemary Jus

HONEY PIRI PIRI RUBBED SUPREME

Roasted Shallot Jacket Mashed Potatoes, Seasonal Vegetables,

Thyme Chicken Jus

WILD MUSHROOM RAVIOLI

Toasted Pine Nuts, Snipped Chives, Green Peas, Gem Tomatoes,

Niagara White Wine Cream Sauce, Truffle Essence

BAY OF FUNDY SALMON FILET

Maple Glazed 7 oz Salmon Filet, Cauliflower Puree, Speckled

Quinoa Risotta, Spinach, Fennel Slaw, and Elderflower Essence

DESSERT SERVED FAMILY STYLE

Petite Fours & Sweets

Signature Cake Shots, Canollis, Cream Puffs,

Mini Tiramisu, Petite Cheesecakes, Tartlets,

Chocolate Decadents served Family Style

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MARRIOTT ON THE FALLS WEDDING MENUS

ROMANCE WEDDING PACKAGE

Minimum 50 people

INCLUDES:

- 4 Hour Host Bar Package and one glass of Niagara VQA wine served during dinner.
- Hors D'oeuvres (4 pieces each),
- 4 Course Plated Dinner

HORS D'OEUVRES

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

HOT HORS D'OEUVRES

Mango Shrimp Spring Rolls
Mini Crab Cakes
Spinach Spanakopita
Sesame Chicken Skewers
Vegetable Samosas
Muskoka Mushroom Arancini
Shrimp Tempura

COLD HORS D'OEUVRES

Pesto Goat Cheese Charred Tomato Crostini
Parmesan Chicken Caesar Frico Cup
Seared Ahi Tuna on Cucumber with Mango Chutney
Fig & Asiago Cheese Prosciutto Skewer
Shrimp Cocktail Shooters
Smoked Salmon Wrapped Shrimp

SOUPS

Select One Soup

Spiced Carrot Parsnip Velour, Ginger Essence
Roasted Squash, Toasted Pumpkin Seeds, Maple Cream
Blistered Red Pepper Tomato Gouda Bisque, Herb Crostini
Crème de Barry, Charred Cauliflower, Chives

ENHANCED HORS D'OEUVRES

Per person for Enhanced Hors D'oeuvres

HOT HORS D'OEUVRES

Steak Fritte Rolls with Chimichurri Sauce
Sundried Tomato Arancini with Smoked Jalapeno Aioli
Seared Scallop Spoons, Cauliflower Silk,
Smoked Bacon, Emerald Oil
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

ENHANCED SOUPS

Per person for Enhanced Soups

Muskoka Mushroom Bisque, Forest Herbs, Truffle Cream
Lobster Bisque, Snipped Chives, Niagara White Wine Cream

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MARRIOTT ON THE FALLS WEDDING MENUS

SALADS SERVED FAMILY STYLE

Select One Salad

NIAGARA GREEN BELT

Tangled Baby Greens, Tear Drop Tomatoes,
Blonde Frisee, 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

BLOSSOM HARVEST GREENS

Tender Baby Greens, Fresh Dill, Cucumbers,
Bee Pollen, Local Berries, White Balsamic
Lemon Basil Dressing

ENHANCED SALADS

Per person for Enhanced Salads

NIAGARA POACHED PEAR SALAD

Niagara Ice Wine Poached Pears, Rocket Greens,
Whipped Goat Cheese, Toasted Pecans,
White Balsamic Vinaigrette

CARDINI ROMAINE

Hearts of Romaine, Anchovies, Prosciutto Bread Crisps,
Crisp Capers, Parmigiano Cheese, Sundried Tomatoes,
Lemon Garlic Dressing

HEIRLOOM TOMATO ARUGULA

Local Heirloom Tomatoes, Baby Arugula,
Bocconcini Cheese, Basil Cress, Olive Oil

STRAWBERRY SPINACH BLISS

Organic Baby Spinach, Seasonal Niagara Strawberries, Petals
Toasted Pecans, Blonde Frisee, White Balsamic Elderflower
Vinaigrette

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MARRIOTT ON THE FALLS WEDDING MENUS

ENTREES

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

6 OZ. BEEF TENDERLOIN FILET OPTIONS

Bacon Wrapped Tenderloin
Roasted Garlic & Blue Cheese Glazed
Grainy Mustard Horseradish Crusted
Accompanied with:
Chive Mashed Potatoes, Sautéed Herb Mushrooms
Seasonal Vegetables, Baco Noir jus

HONEY PIRI PIRI RUBBED CHICKEN SUPREME

Roasted Shallot Jacket Mashed Potatoes
Seasonal Vegetables, Thyme Chicken Jus

BAY OF FUNDY SALMON FILET

Maple Glazed 7oz Salmon Fillet, Cauliflower Puree,
Speckled Quinoa Risotto, Spinach, Fennel Slaw,
Elderflower Essence

WILD MUSHROOM RAVIOLI

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

EARTH ROOTS VEGAN STRUDEL

Baked in Phyllo Pastry with Mushrooms, Peppers,
Carrots, Squash, Roasted Potatoes,
Toasted Chick Peas, Blistered Pepper Coulis

ADD TO YOUR MENU

Garlic Chili Shrimps with Whiskey Cream,
Snipped Chives

Butter Basted Lobster Tail

ENHANCED ENTREES

Per person for Enhanced Entrees

6 OZ. BEEF TENDERLOIN FILET OPTIONS

Bacon Wrapped Tenderloin
Roasted Garlic & Blue Cheese Glazed
Peppered Grainy Mustard Horseradish Crusted
Cast Iron Seared Dauphinoise Potatoes, Seasonal Local Vegetables
Truffle Mushroom Ragout, Baco Noir Reduction, Truffle Cream
Accompanied with:
Chive Mashed Potatoes, Sautéed Herb Mushrooms
Seasonal Vegetables, Baco Noir jus

MAPLE GLAZED ARCTIC CHAR FILET

Quinoa Lentil Risotto, Braised Swiss Chard, Cauliflower Emulsion,
Lemon Fennel Cream

STUFFED CHICKEN CAPRESE SUPREME

Mozzarella, Basil, Sundried Tomatoes, Ivory Potato Mash
Blistered Tomatoes, Scarlet Wine Reduction

ROASTED CAULIFLOWER STEAK

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

EARTH ROOTS VEGAN STRUDEL AND STUFFED PEPPER

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

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DESSERTS

PETITE FOURS & SWEETS

Signature Cake Shots, Canollis, Cream Puffs, Mini Tiramisu, Petite Cheesecakes
Tartlets, Mini Pies, Chocolate Decadents Served Family Style

ENHANCED DESSERTS

Select One Dessert

Per person for Enhanced Desserts

CHOCOLATE RASPBERRY ECLIPSE

Chocolate Raspberry Mousse, Local Raspberries, Chocolate Dome
Warm Frangelico Sauce

BROOKLYN CHOCOLATE MOCHA CHEESECAKE

Dark Cookie Crumb, Espresso Beans, Raspberry

APPLE BLOSSOM BLISS

Flaky Pastry, Cinnamon, Caramel Sauce, Vanilla Ice Cream

COCONUT PEACH PANNA COTTA

Toasted Coconut, Local Berries, Meringue Crumble, Crème Anglaise

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MARRIOTT ON THE FALLS WEDDING MENUS

SIGNATURE BUFFET PACKAGE

Minimum 50 people

Includes trayed and passed *Hor d'oeuvres*

(4 pieces per person)

SERVED WELCOME DRINK - VODKA BASED PUNCH

SOUPS

Choose One

MUSKOKA MUSHROOM BISQUE

Forest Herbs, Truffle Cream,
Roasted Pepper & Tomato Bisque

CARROT GINGER VELOUR

Roasted Butternut Squash Velour,
Snipped Chives

SALADS

Choose Two

TUSCAN ROMAINE

Sundried Tomatoes, Garlic Herb Sourdough Croutons,
Asiago Cheese, Lemon garlic dressing

FARFALLE PASTA SALAD

Marinated Olives, Blistered Peppers,
Tomatoes, Baby Spinach, Pesto Tomato Sauce

GREEN BEAN FENNEL ORANGE SALAD

Slivered Ruby Onions, Ontario Goat Cheese,
Balsamic Glaze, Olive Oil Drizzle

TANGLED SUPER GREENS

Baby Spinach, Kale, Arugula, Blueberries
Blonde Frisee, Honey candied walnuts,
Green Goddess dressing

FARMER'S CABBAGE SLAW

Local Farmed Cabbage, Onions, Carrots,
Poppy Seed Dressing

PULSE PANZANELLA SALAD

Blistered Peppers, Scarlet Onions,
Sweet Tomatoes, Cucumbers, Chickpeas, Lentils,
Sourdough Bread, Fresh Herbs, Olive Oil, Balsamic Vinegar

STARCHES

Choose One

ROASTED SHALLOT YUKON MASHED POTATOES

WARM TUSCAN PENNE PASTA WITH SUNDRIED TOMATOES

Olives, Feta Cheese, and Oregano Dressing

SPECKLED QUINOA PILAF WITH SEASONAL VEGETABLES

ROASTED LYONNAISE POTATOES

Sautéed Onions, Butter, Fresh Herbs

MANITOBA WILD RICE PILAF WITH CRANBERRIES, CHIVE BUTTER

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MARRIOTT ON THE FALLS WEDDING MENUS

VEGETABLES

Choose One

JANUARY - APRIL

Maple Roasted Root Vegetables and Farm Medley

MAY - SEPTEMBER

Farmers Seasonal Medley

Selection of Seasonal Offerings from Local Farms

OCTOBER - DECEMBER

Roasted Squash, Root Vegetables, Brussel Sprouts,

ENTREES

Choose Three

SIGNATURE HOUSE MARINATED BEEF FLANK

Roasted Garlic & Pepper Berry Crust

Sautéed Peppers, Onions, Baco Noir Jus

PEPPERBERRY MUSTARD CARVED BEEF STRIPLOIN

Roasted Jacket Potatoes, Blistered Tomatoes, Bordelaise Sauce

BAY OF FUNDY SALMON FILETS

Citrus Cranberry cous cous, Braised Baby Spinach,

Seasonal Vegetables, Fennel Cream Sauce

CHICKEN CHASSEUR

Tarragon Scented Chicken Breast, Roasted Onions,

Tomatoes, Mushrooms, Roasted Potatoes,

Niagara Red Wine Reduction Sauce

HONEY HABANERO GLAZED CHICKEN BREAST

Roasted Yukon Potatoes, Blistered Peppers, Onions,

Baco Noir Jus

EARTH ROOTS FARFALLE PASTA

Selection of Seasonal Garden Vegetables,

Parmigiano Cheese, Cherry Tomatoes, Basil Pesto Tomato Sauce

Olive Oil

RIGATONI POMODORO MOZZARELLA

Stewed Sweet Tomatoes, Basil Essence,

Mozzarella Pearls, Asiago Cheese

TUSCAN PENNE PASTA

Sundried Tomatoes, Organic Baby Spinach,

Midnight Olives, Bocconcini Cheese, Tomato Cream Sauce

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MARRIOTT ON THE FALLS WEDDING MENUS

DESSERTS

A WIDE ASSORTMENT OF:

CAKE SHOTS OF BLACK FOREST

CARROT CAKE

RED VELVET

ASSORTED MOUSSE SHOTS OF LEMON

CHOCOLATE

CHEESECAKES

TIRAMISU

FILLED ITALIAN PASTRIES

OTHER FRENCH PASTRIES

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MARRIOTT ON THE FALLS 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 ON THE FALLS 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 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*
- *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*

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MOMENTS INTO MEMORIES

BRIDAL SHOWER MENU

BRIDAL MENU 1

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

SPINACH STRAWBERRY GOAT CHEESE SALAD

Ontario Goat Cheese, Strawberries, Blonde Frisee, Toasted Pumpkin Seeds, Raspberry Vinaigrette

HARVEST BLISS SALAD

Tangled Baby Greens, Frisee, Summer Berries, Frisee Toasted Nuts, Modena Balsamic Vinaigrette

TOMATO & CARROT VELOUR SOUP

Creamed Cauliflower, Smoked Bacon, Snipped Chives

CREME DU BARRY SOUP

Creamed Cauliflower, Smoked Bacon, Snipped Chives

ENTREES *(choice of one for per person)*

BAY OF FUNDY SALMON FILLET

Anise Butter Basted Salmon Fillet, Braised Spinach Lemon Scented Wild Rice, Citrus Sauce Vierge

SPINACH CHEESE CANNELLONI

Baby Spinach, Asiago Cheese, Basil Pomodoro Sauce

LEMON TARRAGON CHICKEN SUPREME

Ontario Goat Cheese Mash Potatoes, Seasonal Vegetables Niagara Pear Reduction Sauce

SPINACH ASIAGO CAULIFLOWER STEAK

Roasted Cauliflower Steak, Braised Spinach Asiago Glazed Roasted Lyonnaise Style Potatoes, Pesto Pomodoro Sauce

FAMILY STYLE DESSERT

SELECTION OF PETITE SWEETS AND CHOCOLATE DECADENTS

Cake Shots, Cheesecake Pops, Mini Tarts, Mousse Coupes

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MOMENTS INTO MEMORIES

BRIDAL SHOWER MENU

BRIDAL MENU 2

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

COFFEE, ASSORTED JUICES, TEAS

AVOCADO TOAST BAR

Selection of Toasted Baguette Crostinis, Avocado Puree
Slivered Red Onions, Tomatoes, Olives, Sundried Tomatoes
Petso, Cucumber, Goat Cheese, Arugula, Balsamic Reduction

CHICKEN CAESAR FRICO CUPS

Parmesan Cheese Cups, Romaine, Chicken,
Lemon Garlic Dressing

SHRIMP COCTAIL SHOOTER

Horseradish Ketchup, Lemon, Jumbo Shrimp

SEASONAL HEIRLOOM TOMATO CUCUMBER SALAD

Ruby Onions, Goat Cheese, Pesto Vinaigrette

CAPRESE CHICKEN BREAST

Pesto Marinated Chicken Breast, Sundried Tomato Orzo Risotto
Tarragon Chicken Jus

MINI CUPCAKES

Assorted Mini Cupcakes

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