



# A STEP ABOVE

WHERE ELEGANCE AND PASSION COME TOGETHER

**MARRIOTT ON THE FALLS**

T 905.374.4444

W [NiagaraMeetings.com](http://NiagaraMeetings.com) E [sales@NiagaraFallsHotels.com](mailto: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

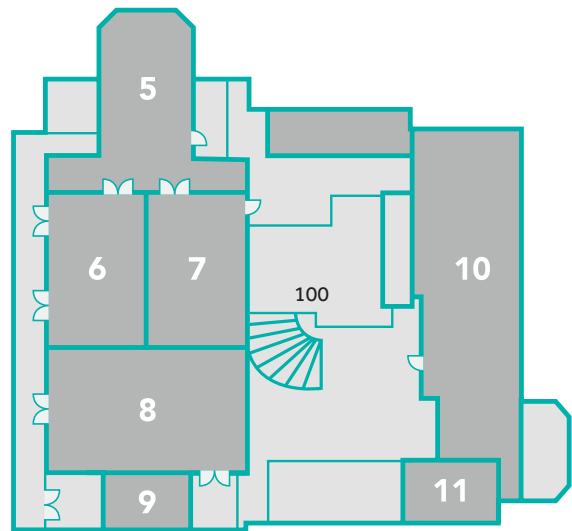
Marriott on the Falls Hotel is a premiere AAA Four Diamond, five-star luxury hotel. Marriott on the Falls offers 18 banquet rooms, 404 guestrooms with approximately 23,000 sq. ft. of function space that can accommodate weddings of all sizes. The hotel has a terrace and observation deck for outdoor experiences.

## BANQUET ROOM FACILITIES

LOBBY LEVEL



MEZZANINE LEVEL



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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 SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

### WEDDING PACKAGE INCLUSIONS:

- Dedicated ceremony specialist on site
- Professional uniformed servers
- Table linens and napkins
- Elevated head table with draping
- Draped 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 guestroom for newlyweds with breakfast buffet for 2 (minimum 40 people at reception)
- Complimentary WiFi
- Complimentary function room rental
- Discount on guestrooms (Wedding room block with preferred hotel rates for your guests)

ALL PRICES NOTED ARE SUBJECT TO TAX AND SERVICE FEE

# MARRIOTT GOLD PACKAGE

Minimum 40 people

## GOLD PACKAGE INCLUDES:

### CUSTOM BUFFET

Choice of 2 Salads  
Choice of 3 Accompaniments  
Choice of 3 Entrees  
Dessert  
Freshly Brewed Coffee and an Assortment of Teas

### HOST BAR

5:30pm - 1:00am  
Deluxe Selections  
Bar Service Closed During Dinner  
Wine Service at Table During Dinner

### SPARKLING WINE TOAST

### AFTER GLOW

1 Late Night Reception Station



### SALAD

Select Two Salads

#### NIAGARA GREENBELT SALAD

Baby Greens, Blonde Frisee, Cucumbers, Slivered Radishes, Shaved Red Onion, Fresh Strawberries, Goat Cheese, Candied Pecans, Sweet Onion Vinaigrette

#### CARDINI SALAD

Herb Scented Croutons, Parmesean Cheese, Sundried Tomato, Lemon Garlic Dressing

#### FARFALLE PASTA SALAD

Marinated Olives, Blistered Peppers, Tomatoes, Baby Spinach, Toasted Nuts, Pesto Sauce

#### MARINATED VEGETABLE PLATTER

Grilled Zucchini, Eggplant, Peppers, Garlic Olives, Grilled Red Onions, Olive Oil, Aged Balsamic Vinegar

#### BAVARIAN POTATO SALAD

Red Potatoes, Smoked Bacon, Green Onions, Dijon Cider Aioli

### ACCOMPANIMENT

Select Three Accompaniments

#### ROASTED BABY POTATOES

Fresh Herbs, Sea Salt

#### WHIPPED YUKON GOLD POTATOES

Chives, Roasted Garlic

#### SEASONAL MARKET VEGETABLES

Fresh Herbs, Sea Salt

#### ROASTED ROOT VEGETABLES

Garlic, Herbs, Snipped Chives

#### ORIZO RISOTTO

Niagara White Wine Cream Sauce

#### LEMON SCENTED RICE PILAF

Roasted Garlic, Sweet Onion

### ENTRÉE

Select Three Entrees

#### CARVED BEEF SIRLOIN

Garlic & Sea Salt Rub, Caramelized Onions, Red Wine Jus

#### NEW BRUNSWICK SALMON FILLET

Maple & Dijon Glaze, White Wine Fennel Cream Reduction

#### ROASTED MUSHROOM CHICKEN

Wild Mushrooms, Fresh Herbs, Peppered Chorizo Cream Sauce

#### HONEY HABANERO CHICKEN

Honey & Habanero Glaze, Savoury Pan Jus

#### TUSACAN GARDEN PENNE

Penne Pasta, Seasonal Garden Vegetables, Sundried Tomatoes, Bocconcini Cheese, Spinach, Pesto Drizzle, Garlic White Wine Cream

### DESSERT

A Selection of Sweets, Cakes, Tartes, Dessert Squares and Decadents from our Pastry Kitchen

### AFTER GLOW

Late Night Reception Station

### ASSORTED GOURMET FLATBREADS

# MARRIOTT PLATINUM PACKAGE

Minimum 40 people

## PLATINUM PACKAGE INCLUDES:

### PLATED 3 COURSE MEAL

Choice of 1 Soup or 1 Family Style Salad  
Choice of 2 Entrées  
Dessert  
Freshly Brewed Coffee and an Assortment of Teas

### HOST BAR

5:30pm - 1:00am  
Deluxe Selections  
Bar Service Closed During Dinner  
Wine Service at Table During Dinner

### SPARKLING WINE TOAST

### AFTER GLOW

1 Late Night Reception Station



### SOUP

*Select One Soup or Salad*

### SPICED CARROT PARSNIP VELOUR

Ginger Essence

### ROASTED PUMPKIN SQUASH

Toasted Pumpkin Seeds, Maple Cream

### CRÈME DU BARRY

Charred Cauliflower, Chives

### SALAD

*Served Family Style | Select One Soup or Salad*

### NIAGARA GREEN BELT

Local Baby Greens, Slivered Radishes, Tear Drop Tomatoes, Cucumber Ribbon, Dried Berries, Toasted Pumpkin Seeds, Frisee, Green Goddess Dressing

### SPINACH GOAT CHEESE

Cranberry Goat Cheese, 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

### ENTRÉE

*Select Two Entrées*

### ORANGE TARRAGON BUTTER BASTED CHICKEN BREAST

Roasted Garlic Jacket Potato Mash, Mushroom Ragout, Thyme Chicken Jus

### WILD MUSHROOM RAVIOLI

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

### MAPLE GLAZED ARCTIC CHAR FILLET

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

### TRUFFLE CAULIFLOWER STEAK

Asiago Garlic Pesto Crusted Cauliflower Steak, Chive Mashed Potatoes, Tomato Olive Salsa, Truffle Essence

### 12 OZ. NY STRIPLOIN (AA)

Mushroom Duxelle, Roasted Baby Vegetable, Rosemary Potato Gratin, Port Wine Demi

### DESSERT

*Served Family Style*

### SWEET TOOTH SHOPPE

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

### AFTER GLOW

*Late Night Reception Station*

### ASSORTED GOURMET FLATBREADS

**PLEASE SEE OUR SELECTION OF SOUP AND SALAD ENHANCEMENTS**

# MARRIOTT TITANIUM PACKAGE

Minimum 40 people

## TITANIUM PACKAGE INCLUDES:

### PLATED 4 COURSE MEAL

Antipasto Platter Family Style  
Choice of 1 Soup or 1 Family Style Salad  
Choice of 2 Entrées  
Dessert  
Freshly Brewed Coffee and an Assortment of Teas

### HOST BAR

5:30pm - 1:00am  
Deluxe Selections  
Bar Service Closed During Dinner  
Wine Service at Table During Dinner

### SPARKLING WINE TOAST

### AFTER GLOW

1 Late Night Reception Station



### ANTIPASTO

*Served Family Style*

### ANTIPASTO PLATTER

Selection of Signature Cheese Offerings from Niagara and Quebec, Soppressatta, Prosciutto, Capicola, Marinated Olives, Vegetables, Crostini's

### SOUP

*Select One Soup or Salad*

### SPICED CARROT PARSNIP VELOUR

Ginger Essence

### ROASTED PUMPKIN SQUASH

Toasted Pumpkin Seeds, Maple Cream

### CRÈME DU BARRY

Charred Cauliflower, Chives

### SALAD

*Served Family Style | Select One Soup or Salad*

### NIAGARA GREEN BELT

Local Baby Greens, Slivered Radishes, Tear Drop Tomatoes, Cucumber Ribbon, Dried Berries, Toasted Pumpkin Seeds, Frisee, Green Goddess Dressing

### SPINACH GOAT CHEESE

Cranberry Goat Cheese, 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

### ENTRÉE

*Select Two Entrées*

### LEMON GARLIC TARRAGON BUTTER CHICKEN BREAST

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

### ORANGE TARRAGON BUTTER BASTED CHICKEN BREAST

Roasted Garlic Jacket Potato Mash, Mushroom Ragout, Thyme Chicken Jus

### WILD MUSHROOM RAVIOLI

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

### MAPLE GLAZED ARCTIC CHAR FILLET

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

### TRUFFLE CAULIFLOWER STEAK

Asiago Garlic Pesto Crusted Cauliflower Steak, Chive Mashed Potatoes, Tomato Olive Salsa, Truffle Essence

### 8 OZ BEEF TENDERLOIN (CERTIFIED ANGUS BEEF)

Roasted Baby Potato, Pistachio Gremolata, Balsamic King Mushroom, Roasted Shallot Demi

### DESSERT

*Served Family Style*

### SWEET TOOTH SHOPPE

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

### AFTER GLOW

*Late Night Reception Station*

### ASSORTED GOURMET FLATBREADS

**PLEASE SEE OUR SELECTION OF SOUP AND SALAD ENHANCEMENTS**

# PACKAGE ENHANCEMENTS

## UPGRADE YOUR SOUP OR SALAD

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### SOUPS

#### **LOBSTER BISQUE**

Snipped Chives, Niagara White Wine Cream

#### **MUSKOKA MUSHROOM BISQUE**

Forest Herbs, Truffle Cream

### SALADS

#### **BEET AND RADISH CARPACCIO**

Tender Baby Arugula, Goat Cheese, Crème Fraiche, Blonde Frisee, White Balsamic Elderflower Vinaigrette

#### **COMPRESSED PEAR SPINACH BERRY SALAD**

Vanilla compressed pears, Baby Spinach, Seasonal Berries, Toasted Pecans, Blonde Frisee, Raspberry Vinaigrette

## ADD TO YOUR PACKAGE

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### SURF

#### **GARLIC CHILI SHRIMPS**

Whiskey Cream, Snipped Chives

### SWEET TOOTH SHOPPE

#### **BROOKLYN CHOCOLATE MOCHA CHEESECAKE**

Dark Cookie Crumb, Espresso Beans, Raspberries

#### **CHOCOLATE RASPBERRY**

Chocolate Raspberry Mousse, Field Raspberries, Chocolate Dome, Frangelico Sauce

#### **APPLE BLOSSOM BLISS**

Flaky Pastry, Cinnamon, Carmel Sauce, Whipped Cream

## UPGRADE THE BAR

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### DELUXE BAR PACKAGE





# PACKAGE ENHANCEMENTS

## ADD TO YOUR PACKAGE

### HORS D' OEUVRES

Choose any combination of 4 items

#### HOT

Vegetable Samossas  
Sesame Chicken Skewers  
Shrimp Tempura  
Steak Frites Roll with Chimichurri Sauce  
Wild Mushroom Arancini

#### COLD

Pesto Goat Cheese Charred Tomato Crostini  
Shrimp Cocktail Shooters  
Sundried Tomato Fricco Caesar Tacos  
Prosciutto Wrap fig with Sweet Balsamic  
Chicken Fricco Caesar Tacos



## AFTERGLOW

### QUEBEC POUTINE STATION

Crispy Fries  
Quebec Cheese Curds  
Chicken Gravy  
Smoked Bacon

### BEEF SLIDERS

Build Your own Sliders  
All Beef Burgers  
Crispy Chicken  
Falafel  
Sesame Buns  
Mayo, Ketchup, Mustard  
Shredded Lettuce  
Tomatoes  
Shredded Cheddar Cheese  
Red Onions  
Bacon

### TACO BAR

Flour Tortillas  
Pico de Gallo  
Shredded Lettuce  
Limes  
Sour Cream  
Shredded Cheese  
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

### ASSORTED GOURMET FLATBREADS

Prosciutto Fig  
- Caramelized Onion, Garlic Puree, Baby Arugula, Toasted Walnuts, Brie, Balsamic Reduction  
Mediterranean Market  
- Sundried Tomatoes, Nicoise Olives, Basil, Feta Cheese, Pesto, Balsamic Drizzle  
Tartufo  
- White Truffle Essence, Ivory Beech Mushrooms, Cremini, Arugula, Sweet Onion Puree, Mozzarella

## CHILDREN'S MENU

Child age 3 - 12

Children under the age of 2 / Free

**PENNE PASTA WITH TOMATO SAUCE**  
**CHICKEN FINGERS AND FRENCH FRIES**  
**SPAGHETTI WITH MEATBALLS**  
**GRILLED CHEESE WITH FRENCH FRIES**

OR

**50% OFF THE MENU**



## 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. The Alter will be decorated in silk white flowers for the ceremony.*

### GRAND CEREMONY PACKAGE WITH RECEPTION AT HOTEL

- *Officiant*
- *Marriage Certificate (provided by Officiant)*
- *Bouquet*
- *Boutinierre*
- *Chairs*
- *PA system with microphone*
- *Event rental space*
- *Registration Table*
- *Green Room prior to ceremony*
- *Champagne Toast for up to 8 people*
- *Overnight Stay for Newlyweds*
- *Breakfast for Newlyweds in Marriott Cafe*

### GRAND CEREMONY PACKAGE WITHOUT RECEPTION AT HOTEL

- *Officiant*
- *Marriage Certificate (provided by Officiant)*
- *Bouquet*
- *Boutinierre*
- *Chairs*
- *PA system with microphone*
- *Event rental space*
- *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 Package

### 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*
- *3 Course Meal*
- *Cake cutting service*
- *Coffee & tea service*
- *Complimentary WiFi*
- *Complimentary function room rental*



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

### MENU INCLUDES:

#### PLATED 3 COURSE MEAL

- 1 Appetizer
- 1 Entrée
- Dessert

#### SALAD

*Choice of One Per Person*

#### COMPRESSED PEAR ARUGULA SALAD

Carpaccio of Vanilla Lemon Pear, Baby Arugula, Frisee, Goat Cheese, White Balsamic Honey Vinaigrette

#### NIAGARA GREEN BELT BEET SALAD

Goat Cheese, Crème Fraiche, Slivered Radishes, Frisee, Elderflower Vinaigrette

#### STRAWBERRY FIG SALAD

Baby Spinach, Blonde Curly Endive, Strawberry Petals, Goat Cheese, Niagara Ice Wine Vinaigrette

#### LEMON POP ROCKS SORBET

#### ENTRÉE

*Choice of One Per Person*

#### MUSKOKA TRUFFLE MUSHROOM RAVIOLLI

Beech Mushrooms, Emerald Peas, Gem Peppers, Tarragon, White Wine Cream, Lemon Essence

#### RASPBERRY MAPLE GLAZED NEW BRUNSWICK SALMON FILLET

Orzo Fennel Risotto, Seasonal Farmed Vegetables, Tomato Olive Salsa

#### SPINACH PESTO ASIAGO CHICKEN BREAST

Stuffed Chicken Breast, Goat Cheese Mashed Potatoes, Seasonal Farmed Vegetables, Baco Noir Reduction Glaze

#### DESSERT

#### BANANAS FOSTER CHEESECAKE PARFAIT

Vanilla Cheesecake, Layered Caramel Hazelnut Rum Sauce, Caramelized Bananas, Toasted Pecans

#### ALTERNATIVE FOOD OPTIONS

Alternative options can be provided for food allergies in advance of your event. Please ask your Wedding Specialist. Any special meal requests are subject to a \$5.00 per person surcharge excluding vegetarian options.

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# MARRIOTT FALLSVIEW HOTEL & SPA

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## 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 surcharge excluding vegetarian options.

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## 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. Valid until December 2023.

- A 10% premium will apply on the following dates:
  - April 8 and 9
  - May 19, 20, 27, 28
  - July 1 and 2
  - September 2 and 3
- A 25% premium will apply on New Years Eve.

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