



A STEP ABOVE

WHERE ELEGANCE AND PASSION COME TOGETHER

MARRIOTT FALLSVIEW HOTEL & SPA

T 905.374.4444

W NiagaraMeetings.com E sales@NiagaraFallsHotels.com


MARRIOTT
NIAGARA FALLS
FALLSVIEW



YOUR STAY WITH US

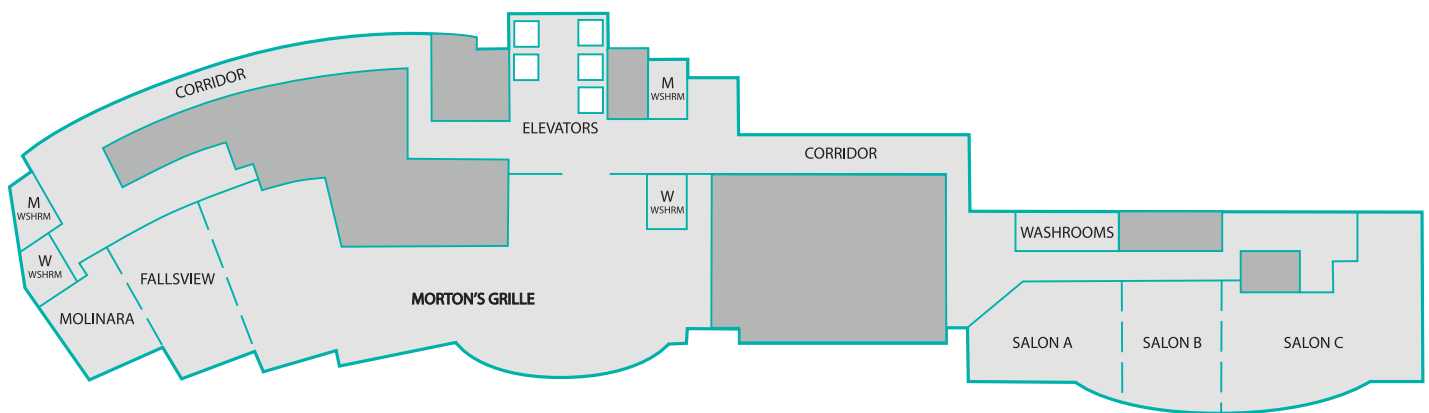
WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, MARRIOTT FALLSVIEW HOTEL & SPA WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

MARRIOTT FALLSVIEW HOTEL & SPA

The Marriott Fallsview Hotel & Spa enjoys the enviable distinction as being the closest hotel to Niagara Falls. As the area's premiere AAA Four Diamond, five-star luxury hotel in Niagara Falls, this Marriott Niagara Falls hotel offers over 6,000 s ft. of banquet space where all of our function rooms offer natural lighting and a beautiful floor to ceiling window view facing Niagara Falls and the upper river.

BANQUET ROOM FACILITIES

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
- Table linens and napkins
- Elevated head table with draping
- Draped 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 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

WEDDING BLISS PACKAGE

15 - 40 people

BLISS PACKAGE INCLUDES:

PLATED 3 COURSE MEAL

Choice of 1 Soup or 1 Salad

Choice of 1 Entrée

Dessert

Freshly Brewed Coffee and an Assortment of Teas

CELEBRATION CAKE

Choose from Vanilla, Lemon, Strawberry Shortcake or Chocolate with corresponding filling.

Additional \$10 for floral icing decor on cake.

SOUP

Select One Soup or Salad

SPICED CARROT PARSNIP VELOUR

Ginger Essence

CRÈME DU BARRY

Charred Cauliflower, Chives

RED PEPPER TOMATO BISQUE

Herb Crostini

SALAD

Select One Soup or Salad

EARTH ROOTS

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

SPINACH GOAT CHEESE

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

KALE CAESAR CARDINI SALAD

Sundried Tomatoes, Herb Croutons, Asiago Cheese, Lemon Garlic Dressing

ENTREE

Select One Entrée

LEMON GARLIC TARRAGON BUTTER CHICKEN BREAST

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

BAY OF FUNDY SALMON FILET

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

WILD MUSHROOM RAVIOLI

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

6oz FILLET OF BEEF SIRLOIN

Herb Butter Basted, Potato Dauphinoise, Baco Noir Rosemary Jus

DESSERT

Served Family Style

SWEET TOOTH SHOPPE

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

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
Premium 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
Premium 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

CRÈME DU BARRY

Charred Cauliflower, Chives

RED PEPPER TOMATO BISQUE

Herb Crostini

SALAD

Served Family Style | Select One Soup or Salad

EARTH ROOTS

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

SPINACH GOAT CHEESE

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

KALE CAESAR CARDINI SALAD

Sundried Tomatoes, Herb Croutons, Asiago Cheese, Lemon Garlic Dressing

ENTREE

Select Two Entrées

LEMON GARLIC TARRAGON BUTTER CHICKEN BREAST

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

NEW BRUNSWICK SALMON FILLET

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

WILD MUSHROOM RAVIOLI

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

7oz FILLET OF BEEF SIRLOIN

Herb Butter Basted, Potato Dauphinoise, Baco Noir Rosemary Jus

HONEY HABANERO GLAZED CHICKEN SUPREME

Jacket Mashed Potatoes, Red Current, Baco Noir Jus

12 OZ. NY STRIPLIN (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
Premium 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

CRÈME DU BARRY

Charred Cauliflower, Chives

RED PEPPER TOMATO BISQUE

Herb Crostini

SALAD

Served Family Style | Select One Soup or Salad

EARTH ROOTS

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

SPINACH GOAT CHEESE

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

KALE CAESAR CARDINI SALAD

Sundried Tomatoes, Herb Croutons, Asiago Cheese, Lemon Garlic Dressing

ENTREE

Select Two Entrées

LEMON GARLIC TARRAGON BUTTER CHICKEN BREAST

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

NEW BRUNSWICK SALMON FILLET

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

WILD MUSHROOM RAVIOLI

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

7oz FILLET OF BEEF SIRLOIN

Herb Butter Basted, Potato Dauphinoise, Baco Noir Rosemary Jus

HONEY HABANERO GLAZED CHICKEN SUPREME

Jacket Mashed Potatoes, Red Current, Baco Noir Jus

8oz 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

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

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

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*
- *Boutinerre*
- *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*
- *Boutinerre*
- *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 surcharge excluding vegetarian options.

MARRIOTT FALLSVIEW HOTEL & SPA

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.

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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