



SHERATON
Fallsview



Say I Do At Sheraton

Spectacular Fallsviews

Celebrate your union by weaving spectacular views of Niagara Falls into your wedding day at the Sheraton 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 1000.

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.

Sheraton Fallsview

5875 Falls Ave, Niagara Falls, ON L2G 3K7, T 905 374 4445, NiagaraMeetings.com



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Your Hotel

Set in one of the most picturesque locations in Canada, the Sheraton Fallsview Hotel 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, many with floor to ceiling windows to offer the best fallsview guaranteed. 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.





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Your Reception

After saying “I Do”, it’s time to celebrate. Imagine a daytime reception on our Fallsview Rooftop Pool + Bar 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
- Coloured 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. Additional \$10 for floral icing decor on cake

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.

Soup

Wild Woodland Mushroom Soup

Roasted Tomato Bisque with Pesto

OR

Salad

Cucumber-bound Baby Greens, Oven Dried Tomato, Vibrant Julienne, Sweet Shallot Dressing

Seven Assorted Mesclun Salad Leaves with Asian Slaw, Crispy Lotus Chip, Sesame Ginger Dressing

Hearts of Romaine, Herbed Crouton, Pancetta, Shaved Parmesan, Creamy Garlic Dressing

Entrées

Oven Basted Breast of Chicken with a Wild Mushroom Ragout, Herb Roasted Potatoes

Sundried Tomato and Asiago Cheese Stuffed Chicken Breast, Cabernet Sauvignon Reduction, Buttermilk Mash Potato

Ocean Sole with Sri Lanka Chilies, Lime and Coconut Crust

Grilled Beef Tenderloin with a Pinot Noir Demi, Buttermilk Mash Potato

Dessert

Family Style Dessert Squares





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Silver Wedding Package

Plated 4 Course Meal

Minimum 50 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 Assorted Pizza Station)
- Complimentary Menu Tasting for 2 people
- Coat Check Available
- Complimentary Room for the Newlyweds
with Breakfast

Soup

Butternut Squash with Chantilly Coriander Cream
Wedding Soup
Leek and Potato with Fresh Chives

OR

Family Style Salad Course

Cucumber-Bound Baby Greens, Oven Dried Tomato,
Vibrant Julienne with Sweet Shallot Dressing
Baby Organic Greens, Oven Dried Tomato,
Julian Garden Vegetables, Citrus Herb Dressing
Hearts of Romaine, Herb Crouton, Pancetta, Shaved Parmesan,
Creamy Garlic Dressing

Family Style Pasta Course

Penne, Italian aromatics, Marinara Sauce
Gemelli, Diced Vegetables, Sun-Dried Tomato,
Basil Pesto
Farfalle with Rose Sauce

Entrées

Oven Basted Breast of Chicken with a Wild Mushroom Ragout,
Herb Roasted Potatoes
Sun-Dried Tomato & Asiago Cheese Stuffed Chicken Breast,
Cabernet Sauvignon Reduction, Butter Milk Mash Potato
Broiled Haddock with Fennel & Olive, Red Pepper Rouille.
Chefs Choice Seasonal Vegetables & Starch
Grilled New York Striploin Steak, Herb Butter, Wild Mushrooms,
Roasted Garlic Potatoes

Dessert

Family Style Dessert Selections



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Gold Wedding Package

Plated 5 Course Meal

Minimum 50 people

Family Style Antipasto Platter
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 Assorted Pizza Station)
- Complimentary Menu Tasting for total of 4 people
- Coat Check Available
- Complimentary Room for the Newlyweds with Breakfast

Family Style Antipasto Platter

Cold Grilled Marinated Vegetables, Assorted salami and capicola, Imported Cheeses served with Artisan Italian Bread

Soup

Butternut Squash with Chantilly Coriander Cream
Cauliflower Veloute, Roquefort Cheese
Roasted Tomato & Fennel, Garlic Aioli

OR

Family Style Salad Course

Cucumber-Bound Baby Greens, Soy Marinated tomato, Asian Slaw, Hoisin Sesame Dressing
Mesclun Mix, Grape Tomatoes, Shredded Peppers, Grapefruit Blush Dressing
Hearts of Romaine, Herb Crouton, Pancetta, Shaved Parmesan, Creamy Garlic Dressing

Family Style Pasta Course

Penne, Italian Aromatics, Marinara Sauce
Gemelli, Ragu Bolognese
Cheese Stuffed Tortellini, Parmesan Romano Cream

Entrées

Chicken Marsala, Seasonal Vegetables, Herb Roasted Potatoes
Roasted Atlantic Salmon, Shellfish Beurre Blanc, Ancient Grains
40 Creek Copperpot Reserve Marinated Ribeye, Seasonal Vegetables, Parisian Potato
Grilled New York Striploin Steak, Herb Butter, Wild Mushrooms, Roasted Garlic Potato

Dessert - Additional options available

French Vanilla Bean Ice Cream and Seasonal Niagara Fruit in a Chocolate Tulip
Warm Country Apple Blossom, Velvety Crème Anglaise and Fresh Garden Berries
Ny Style Cheesecake with Real Cream and Berries



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Platinum Wedding Package

Plated 5 Course Meal

Minimum 50 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 Assorted Pizza Station)
- 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

Cold Grilled Marinated Vegetables, Prosciutto, Cacciatore and Soppresata, Italian Cheeses served with Artisan Italian Bread

Soup

Roasted Pumpkin, Warm Curry Spices, Apple

Wedding Soup

Forest Mushroom Soup, Soy Shitake & Chive

OR

Family Style Salad Course

Greek Salad – Sheep's Feta Cheese, Baby Spinach, Kalamata Olives, Cherry Tomatoes, Dressing

Cucumber-Bound Baby Greens, Vine Ripe Tomato, Autumn Slaw, Grapefruit Blush Dressing

Hearts of Romaine, Herb Crouton, Pancetta, Shaved Parmesan, Creamy Garlic Dressing

Family Style Pasta Course

Penne with a Marinara Sauce served with Italian Sausage OR Meatballs
Stuffed Ravioli, Signature Sun-Dried Tomato & Roasted Red Pepper Sauce
Four Cheese Stuffed Agnoletti with Arrabiata Sauce

Entrées

Oven Basted Breast of Chicken with a Wild Mushroom Ragout, Herb Roasted Potatoes

Prosciutto Wrapped Chicken Breast, Caramelized Onion Jus, Mash Potato

Roasted Atlantic Salmon, Shellfish Beurre Blanc, Ancient Grains

Grilled Beef Tenderloin with a Pinot Noir Demi White Truffle Dauphinoise

Grilled New York Striploin Steak, Herb Butter, Wild Mushrooms, Roasted Garlic Potatoes

Herb Butter Entrecote Steak, Bourbon Jus, Buttermilk Mash Potato

Dessert - Additional options available

Caramel Carrot Cheesecake, Signature Cream Cheese Caramel drizzle

Gelato, Seasonal Niagara Fruit, Crisp Wafer

Decadent Chocolate Fudge Cake, Whipped Cream, Chocolate Ganache

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 Menu

Chef Specialty menus or customized and create your very own!

Minimum 25 people

Brunch Menu

Served Family Style
 Bakery Fresh Pastries
 Sliced Fruit
 Assorted Muffins
 Fluffy Waffles
 Local Maple Syrup
 Assorted Berries
 Quiche Florentine
 Country Sausage, Maple Pepper Bacon
 Breakfast Potatoes
 Assorted Juice, Sparkling Water
 Coffee, Tea, Decaf

Shower Package Inclusions:

- Dedicated wedding specialist
- Coloured 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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Plated Entrees

Soup - Choose One Option
 Leek & Potato with Fresh Chives
 Roasted Tomato Bisque with Pesto
 Butternut Squash with Chantilly Cream
 Italian Wedding Soup

Entree - Choose One Option
 Pasta, Rice Pilaf, Roasted Potatoes served with Seasonal Vegetable
 Chicken Parmesan lightly coated in Parmesan and Herbs, our Fresh Chicken Breast is topped with Mozzarella and Pomodoro Sauce.
 Chicken Sorrento seared Chicken Breast topped with Prosciutto and Fontina Cheese with a Red Wine and Fig Demi Glaze
 Roasted Pork Tenderloin with Orchard Apple and Raisin Chutney
 Served Family Style Marinated Sliced Flank Steak
 Limoncello Salmon Atlantic Salmon topped with a Limoncellow Cream Sauce

Dessert - Choose One Option

Chocolate Mousse Cake
 French Vanilla Bean Ice Cream in a Chocolate Tulip with Fruit Compote
 Apple Pie with Vanilla Ice Cream
 Strawberry Champagne Cheesecake
 Coffee, Tea, Decaf



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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) indoor unlimited seats additional cost for extra
- Personalized music
- PA system with microphone
- Dedicated rain room 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) indoor unlimited seats additional cost for extra
- Personalized music
- PA system with microphone
- Dedicated rain room 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



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Grand Ceremony

\$2500.00 - Ceremony only without reception at Sheraton Fallsview Hotel



- Officiant
- Marriage Certificate (provided by Officiant)
- Bouquet
- Boutonniere
- Chairs (up to 40) indoor unlimited seats additional cost for extra
- Personalized music
- PA system with microphone
- Dedicated rain room 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 Fallsview Restaurant

Sheraton Fallsview, 5875 Falls Ave, Niagara Falls, ON L2G 3K7, T 905 374 4445, NiagaraMeetings.com



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Wedding Bar Package

Premium

Rye - Seagrams VO

Rum - Captain Morgan

Gin - Gordon's

Vodka - Smirnoff

Scotch - Dewars

Brandy - Cheminaud

Liqueurs

Peach Schnapps

Sambucca

Limoncello

Frangelico

Domestic and Imported Beers

NBC Craft Beers

House Wine with Dinner

Jackson-Triggs Chardonnay

Jackson-Triggs Cabernet Franc

Deluxe Bar Package

Premium

\$20.00 pp additional to package price and list items.

Rye - Gretzky Red Cask

Rum - Appletons Estate 8 year

Gin - Tanqueray or Bombay

Vodka - Grey Goose or Belvedere Pure

Scotch - Chivas Royal

Brandy - St. Remy

Liqueurs

Peach Schnapps

Sambucca

Limoncello

Frangelico

Domestic and Imported Beers

NBC Craft Beers

House Wine with Dinner

Inniskillin Pinot Grigio

Inniskillin Pinot Noir



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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.

Miscellaneous

- \$10.00 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 \$22.95.

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 7 and 8
 - May 20, 21, 27, 28
 - July 1 and 2
 - September 2 and 3.
- A 25% premium will apply on New Years Eve.