



# 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.





# 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.

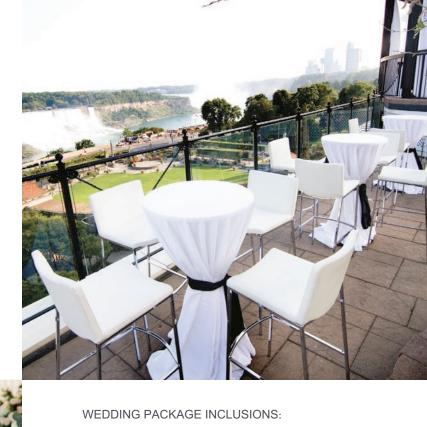
To enhance the magical atmosphere, ask our Wedding Specialist to incorporate Fallsview guest rooms into your wedding package for your friends and family.





# 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.





- · 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)

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## Harmony Wedding Package

#### Plated 3 Course Meal

Maximun 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.

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

#### Entreés

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







## 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

#### Entreés

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



# 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

#### OF

#### 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
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

#### Entreés

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,

Dessert - Additional options available

Roasted Garlic Potato

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



# 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, Proscuitto, Cacciatore and Soppressata, Italian Cheeses served with Artisan Italian Bread

#### Soup

Roasted Pumpkin, Warm Curry Spices, Apple Wedding Soup Forest Mushroom Soup, Soy Shitake & Chive

#### OF

#### 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 Arrabbiata Sauce

#### Entreés

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

Proscuitto 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 Triploin 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

Marineted Chicken with Thai Chili Sauce

Teriyaki Beef Skewers

Feta and Spincah 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 Prosciuttto and Fontina Cheese with a Red Wine and Fig Demi Glaze

Roasted Pork Tenderloiin 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

Strawberrry Champagne Cheesecake

Coffee, Tea, Decaf





# 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
- Boutinerre
- Chairs (up to 20) indoor unlimited seats additional cost for extra
- Personalized music
- PA system with microphone
- Dedicated rain back up
- Dedicated wedding specialist
- Registration Table
- Green Room for Groom prior to ceremony
- Indoor / Outdoor rental space

#### **Deluxe Ceremony:**

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





# Grand Ceremony

Ceremony only without reception at Sheraton Fallsview Hotel



- Officiant
- Marriage Certificate (provided by Officiant)
- Bouquet
- Boutinerre
- Chairs (up to 50) indoor unlimited seats additional cost for extra
- Personalized music
- PA system with microphone
- Dedicated rain back up

- Dedicated wedding specialist
- Registration Table
- Green Room for Groom prior to ceremony
- Indoor / Outdoor rental space
- Champagne Toast for up to 8 people
- Overnight stay for Newlyweds
- Breakfast for 2 in the Rainbow Room Restaurant



#### **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 \$5.00 per person surcharge excluding vegetarian options.

#### Miscellaneous

- 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.

#### 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. Premiums apply for holiday rates. Valid until December 2022.