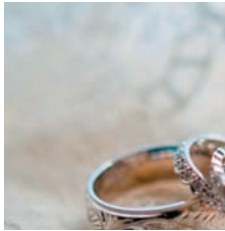




**Hilton**  
**Hotel and Suites**  
Niagara Falls/Fallsview



[niagarafallshilton.com/weddings](http://niagarafallshilton.com/weddings)

## **Our Wedding Packages**

Choose from any of our Wedding Packages and you can enjoy these special touches, compliments of the Hilton Niagara Falls:

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### **For the Bride and Groom**

- Complimentary junior suite with falls view for your wedding night
    - Continental breakfast for 2 served in the privacy of your suite
      - Indoor facilities for wedding photos
    - Complimentary menu tasting for two (2) upon booking
  - Midnight coffee station including complimentary cake cutting
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### **For Your Guests**

- Complimentary chair covers
- White floor length table linens for your banquet tables
  - Crisp white linen napkins
- Full table set up (includes all china, glassware, cutlery)
  - Complimentary valet parking
  - Indoor facilities for wedding photos
- Complimentary coat check (weather permitting)
  - Special room rates for your guests

## The Perfect Setting

A time to come together with family and friends and celebrate your wedding day! A time to indulge your childhood dreams and to treasure what will be. You deserve the luxurious décor, flawless service and fine cuisine that only the Hilton Niagara Falls can offer.

The Hilton Niagara Falls is pleased to offer a variety of wedding packages. Each package offers the executive chef's housemade hors d'oeuvres with his personally designed menus that reflect the fine regional cuisine we have to offer.





## Wedding Package One

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### RECEPTION

Host beverage package includes  
5 hours open bar service

Choice of 4 hot & cold  
hors d'oeuvres trayed and served:

- Quail egg with creole aioli in croustades
- Beef satays
- Spanakopita
- Marinated mussels with tomato salsa on half shell
- Crab and corn fritters
- Warm brie and apple salsa on mini toast

### DINNER

Domestic house wine with dinner  
1 bottle of red wine, 1 bottle of white wine  
per table

- Basket of assorted breads and butter
- Butternut squash and ginger cream
- Assorted baby greens with english cucumber, roma tomatoes and balsamic vinaigrette
- Seared breast of chicken with wild mushroom demi-glace, roast garlic whipped potato and
- Medley of seasonal vegetables
- White chocolate raspberry mousse, with wild berry coulis and fresh berries
- coffee and tea

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\$89.95 per person

## Wedding Package Two

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### RECEPTION

Host beverage package includes  
5 hours open bar service

Choice of 5 hot & cold  
hors d'oeuvres trayed and served:

- Woodland mushroom tartlettes marinated scallops wrapped in country bacon
- Beef satays and black bean dipping sauce
- Tandori chicken skewers with yogurt dip
- Tartlettes of woolrich goat cheese with marinated roast peppers
- Phyllo tartlettes with smoked salmon, cracked pepper and lime

### DINNER

Domestic house wine with dinner  
1 bottle of red wine, 1 bottle of white wine  
per table

- Basket of assorted breads and butter
- Pan seared shorthills rainbow trout with ragout of oyster shiitake portebello mushrooms with chardonnay buerre blanc and baby cress
- Mixed seedlings with jerusalem artichoke chips herb vinaigrette
- Double roasted prime rib of beef au jus with salt crust baked potatoes, green and yellow beans and baby carrots
- Hot apple blossom with cinnamon ice cream, fresh berries and caramel sauce
- Coffee and tea

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\$94.95 per person





## Wedding Package Three

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### RECEPTION

Host beverage package includes  
5 hours open bar service

Choice of 5 hot & cold  
hors d'oeuvres trayed and served:

- Marinated bocconcini wrapped  
in prosciutto and basil leaf
- Buckwheat blinis with  
creme fraiche and caviar
- Cumin coconut skewered chicken
- Wild mushroom ragout in puff pastry
- California rolls with wasabi and pickled ginger
- Spanakopita
- Crab and corn fritters
- Vegetable spring rolls

### DINNER

Domestic house wine with dinner  
1 bottle of red wine, 1 bottle of white wine  
per table

- Basket of assorted breads and butter
- California minestrone with bell peppers  
and sweet basil
- Pistachio crusted goat cheese baked in phyllo  
pastry with marinated roast pepper and cider emulsion
- Grilled veal chop with maple roasted sweet potato,  
medley of seasonal vegetables and rosemary jus
- Ice cream truffle with brandy snap tulip and  
raspberry coulis
- Coffee and tea

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\$119.95 per person

## Gala Wedding Package

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### RECEPTION

Host beverage package includes  
5 hours open bar service

Choice of 5 hot & cold  
hors d'oeuvres trayed and served:

- Woodland mushroom tartlettes
- Mini beef filets with horseradish
- Creme fraiche on crostini
- Cumin coconut skewered chicken
- Bacon wrapped marinated scallops
- Warm brie and crisp apple on mini toast
- Tempura tiger shrimp
- Buckwheat bilinis with creme fraiche and saviar
- Tandori chicken skewers with yogurt dip

### DINNER

Domestic house wine with dinner  
1 bottle of red wine, 1 bottle of white wine  
per table

- Basket of assorted breads and butter
- Tomato consomme w/housemade ravioli  
& julienne of spring vegetable
- Antipasto platter with grilled peppers, spiced olives,  
artichokes, prosciutto and asagio Cheese
- Lemon sorbet
- Individual filet of beef with assorted baby vegetables  
rosemary and pancetta potato rosti, black truffle sauce
- Baby Greens with Sundried Tomato and Oregano Vinaigrette
- Grilled shrimp and scallop brochette with citrus butter sauce
- Bailey's parfait with lace cookie, fresh berries and bourbon  
chocolate sauce
- Coffee and tea

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\$139.95 per person





Call 905-353-7167 or email  
[weddings@niagarafallshilton.com](mailto:weddings@niagarafallshilton.com)