



THE
BROCK

NIAGARA FALLS - FALLSVIEW

TAPESTRY COLLECTION

by Hilton™

Weddings
2026

timeless flavours, heartfelt gatherings





Wedding Menu 2026

Reception Inclusions	3
Harmony Package	4
Emerald Package	5
Princess Package	6
Marquise Package	7
Wedding Bar Package	9
Enhancements	10
Bridal Shower Brunch	13
Bridal Shower Lunch	14
Ceremony	15
Beverages	17

The Brock Niagara Falls - Fallsview
P.O. Box 1012, 5685 Falls Avenue
Niagara Falls, ON L2E 6W7

T: 905-374-4444
E: sales@niagarafallshotels.com
thebrockhotel.com

Welcome to The Brock

Welcome to an unforgettable wedding experience, where breathtaking fall views and timeless elegance come together to create your perfect day.

Our curated wedding menus blend classic flavors with seasonal ingredients, designed to delight your guests and elevate every moment—from intimate gatherings to grand celebrations of up to 600 guests. With the stunning beauty of the season as your backdrop and the warmth of our hotel's heritage all around you, every detail is crafted with care.

Our dedicated team of professionals is here to bring your vision to life, ensuring a seamless and personalized experience for weddings of any size—from 10 to 600 guests. Let us help you create memories that last a lifetime.



All prices are in Canadian funds and subject to service charge (18%) and HST (Harmonized Sales Tax of 13%). Items on list may be substituted for comparable choice and price if unavailable. Prices & selections may change without notice. Menu valid until December 2026.



All Wedding Menus Includes:

Dedicated wedding specialist

1 professional server per 2 tables

Table linens 3/4 length, napkins

Elevated head table with skirting

Skirted accent tables

For registry, gift, cake, afterglow

Hardwood dance floor

Maximum size is 24' by 24'

Elegant table settings

Classic white china, high polished stainless flatware
and sparkling glassware

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 Also Includes:

Background Music

Celebration Cake

Cake flavour choices: Vanilla, Lemon, Strawberry Shortcake, Chocolate with corresponding fillings.

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Harmony Wedding Package

10-50 people

Plated 3 Course Meal

Choice of 1 Soup or 1 Family Style Salad | Choice of 1 Entrée | Family Style Dessert

Soups:

Choose one soup or salad

SMOKED TOMATO BISQUE

Toasted focaccia, parmesan mousse

BUTTERNUT SQUASH SOUP

Maple foam, crispy sage chiffonade

Salads:

Served family style | select one soup or salad

YOUNG AND TENDER BABY GREENS

Grape tomato, cucumber, Niagara peach champagne vinaigrette, sweet potato "fieno"

BABY KALE AND ROMAINE HEART "CAESAR"

Grana padano, smoked bacon, hand torn focaccia

Entrées:

Choose one entrée

CRISPY SKINNED CHICKEN SUPREME

Rosemary smashed yukon's, maple roasted root vegetables, grainy mustard and thyme

THYME SEARED ATLANTIC SALMON

Red bliss potato, fine beans, charred lemon butter sauce

SLOW & LOW 8 HOUR BRAISED BEEF SHORT-RIB

Niagara peach glaze, roasted vegetables, truffle potato puree

Dessert:

Served family style

BITE SIZE SQUARES, TARTS, BROWNIES AND SWEET SQUARES



Emerald Wedding Package Also Includes:

Wedding Bar Package 5:30pm - 1:00am
Closed during dinner service. Wine service at table during dinner.

Sparkling Wine Toast

Afterglow Late Night Buffet
Gourmet Pizza Station to include Meat Lovers & Vegetarian with Coffee and Tea service.

Complimentary Menu Tasting
For 2 people.

Coat Check Available

Complimentary 1 Night Accommodations
For the newlyweds with breakfast.

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Emerald Wedding Package

Minimum 30 people

Plated 4 Course Meal

Choice of 1 Soup or 1 Family Style Salad | Choice of 1 Family Style Pasta Dish | Choice of 1 Entrée | Family Style Dessert

Soups:

Choose one soup or salad

ROASTED BUTTERNUT BISQUE

Red curry, coconut, apple & crispy bacon

LEEK AND POTATO SOUP

Truffle crème fraîche

CARAMELIZED ONION VELOUTE

Focaccia n' cheese

Salads:

Served family style | select one soup or salad

VINE RIPENED TOMATO SALAD

Goat cheese mousse, evoo, 10 year aged balsamic, baby arugula (\$3 surcharge, per person individual presentation only)

BABY KALE AND ROMAINE SALAD

Grana padano, smoked bacon, hand torn focaccia, roasted garlic "caesar" vinaigrette

BABY GREEN SALAD

Dried Niagara fruits, sweet and salty pumpkin seeds, pickled plum dressing

Pasta:

Served family style | select one pasta

PENNE PASTA

Basil infused san marzano tomato sauce, grana padano

SPINACH PESTO FUSILLI

Evoo, grana padano

CLASSIC FETTUCCINI ALFREDO

Shaved grana padano and oven dried tomato

Entrées:

Choose one entrée

½ GAME HEN

Niagara peach jam, salt and vinegar roasted potato, fine beans, red wine jus

TOMATO GLAZED CHICKEN SUPREME

Rosemary and roasted garlic smashed yukon golds, ontario goat cheese jus

SOUS VIDE AAA ANGUS SIRLOIN

Rosemary and roasted garlic smashed yukon golds, bordelaise sauce

HOUSE STUFFED SOLE

Bay scallop, shrimp, peperonata, fine beans and lobster essence

THYME ROASTED ATLANTIC SALMON STEAK

Vine tomato and fennel, and olive acqua pazza

Dessert:

Served family style

PASTRY DISPLAY

Tarts, squares, brownies and sweet treats



Princess Wedding Package Also Includes:

Wedding Bar Package 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 Pizza Station to include Meat Lovers
& Vegetarian with Coffee and Tea service.

Complimentary Menu Tasting
For 4 people.

Coat Check Available

Complimentary 1 Night Accommodations
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Princess Wedding Package

Minimum 30 people
Plated 4 Course Meal

Choice of 1 Soup or 1 Family Style Salad | Choice of 1 Family Style Pasta Dish | Choice of 1 Entrée | Family Style Dessert

Soups:

Choose one soup or salad

SMOKED BEANS AND GREENS

Evoo, garlic toast, dinosaur kale, tomato

CREAMY CAULIFLOWER CURRIED APPLE AND BABY WHITE PRAWNS

CELERIAC & PEAR PUREE

Blue cheese, prosciutto, and pumpkin seeds

Salads:

Served family style | select one soup or salad

VINE RIPENED TOMATO SALAD

Goat cheese mousse, evoo, 10 year aged balsamic, baby arugula (\$3 surcharge, per person individual presentation only)

CAESAR SALAD

Grana padano, smoked bacon, hand torn focaccia, roasted garlic vinaigrette

BABY GREEN SALAD

Dried Niagara fruits, sweet and salty pumpkin seeds, pickled plum dressing

Pasta:

Served family style | select one pasta

TORTELLINI ARRABBIATA

Roasted peppers, san marzano tomato sauce, chili flakes, and grana padano

TRUFFLE MAC AND CHEESE GRATIN

5 Cheese blend, toasted breadcrumb (individual)

PENNE BECHAMEL

Roasted garlic, aged parmesan, toasted pine nuts, sun dried tomato

Entrées:

Choose one entrée

THYME SEARED ATLANTIC SALMON

Lobster ravioli, lobster butter sauce

SOUS VIDE AAA ANGUS SIRLOIN

Rosemary and roasted garlic smashed yukon golds, bordelaise sauce

HERITAGE CHICKEN "FORESTER"

Brown butter gnocchi, mushrooms, pearl onions

Dessert:

Served family style

PASTRY DISPLAY

Cupcakes, cheesecakes, squares and parfaits



Marquise Wedding Package Also Includes:

Wedding Bar Package 5:30pm - 1:00am
Closed during dinner service. Wine service at table during dinner.

Cocktail Hour with passed Hot and Cold Hors d'oeuvres
Please choose 2 hot and 2 cold hors d'oeuvres from list

Champagne Toast

Afterglow Late Night Buffet
Gourmet Pizza Station to include Meat Lovers & Vegetarian with Coffee and Tea service.

One After Glow Enhancement

Complimentary Menu Tasting
For 2 people.

Coat Check Available

Complimentary 1 Night Accommodations
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Marquise Wedding Package

Minimum 30 people

Plated 5 Course Meal

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

Antipasto:

Served family style

ANTIPASTO PLATTER

Mediterranean antipasto and breads and spreads, prosciutto, soppressata, melon, grilled calamari, marinated and grilled vegetables, bocconcini, parmesan, olives, roasted peppers, bomba calabrese, grilled and chilled calamari, fresh bruschetta, crostini, and focaccia

Soups:

Choose one soup or salad

SMOKED EGGPLANT AND TOMATO BISQUE

Candied garlic and eggplant caviar

CARAMELIZED ONION VELOUTE

Focaccia n' cheese

TRADITIONAL ITALIAN WEDDING SOUP

Hand rolled baby meatballs, roasted chicken brodo

Salads:

Served family style | select one soup or salad

VINE RIPENED TOMATO SALAD

Goat cheese mousse, evoo, 10 year aged balsamic, baby arugula (\$3 surcharge, per person individual presentation only)

BABY KALE AND ROMAINE SALAD

Grana padano, smoked bacon, hand torn focaccia, roasted garlic "caesar" vinaigrette

BABY GREEN SALAD

Dried Niagara fruits, sweet and salty pumpkin seeds, pickled plum dressing

Pasta:

Served family style | select one pasta

PENNE BOLOGNESE

Massimo's age old recipe, shaved grana padano

TRUFFLE MAC AND CHEESE GRATIN

5 Cheese blend, toasted breadcrumb
(add lobster \$9 per person - served individual)

TORTELLINI ALFREDO

Sundried tomato, pesto, and peas



Marquise Wedding Package Also Includes:

Wedding Bar Package 5:30pm - 1:00am
Closed during dinner service. Wine service at table during dinner.

Cocktail Hour with passed Hot and Cold Hors d'oeuvres
Please choose 2 hot and 2 cold hors d'oeuvres from list

Champagne Toast

Afterglow Late Night Buffet
Gourmet Pizza Station to include Meat Lovers & Vegetarian with Coffee and Tea service.

One After Glow Enhancement

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Marquise Wedding Package

Minimum 30 people
Plated 5 Course Meal

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

Entrées:

Choose two entrées

AAA DRY AGED ANGUS PRIME RIB

Yorkshire pudding, seasonal vegetables, au jus

AAA BEEF TENDERLOIN

Aged white cheddar mashed, maple roasted root vegetables, double smoked bacon jus

ARTIC CHAR MUSHROOM RAVIOLI

Flaked brussel sprouts, cauliflower, roasted chestnut sauce

½ GAME HEN

Niagara peach jam, salt and vinegar roasted potato, fine beans, red wine jus

HERITAGE CHICKEN

Pecorino and prosciutto with apricot stuffing, lemon thyme jus

STRIPED BASS

Artichoke puree, fingerling potato, fine beans, lobster salad

Dessert:

Choose one dessert

CARAMEL ROASTED PEAR LEMON POUND CAKE

Mascarpone mousse

SEASONAL CHEESECAKE PRESENTATION

Let the chef's play

PEANUT BUTTER MOUSSE DARK CHOCOLATE

Salted peanuts, blueberry yuzu

PEACH TARTE TATIN

Raspberry fluid gel, vanilla ice cream

SALTED CARAMEL BUDINO

Dark chocolate, whipped cream, candied hazelnuts

FLOURLESS CHOCOLATE TORTE

Passionfruit, preserved berries, whipped cream



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Wedding Bar Package

Premium

RYE - Seagrams VO
RUM - Captain Morgan
GIN - Gordon's
VODKA - Smirnoff
SCOTCH - Dewars
BRANDY - Cheminaud

Liqueurs

SAMBUCCA
LIMONCELLO
FRANGELICO

Domestic Beer

House Wine with Dinner

WHITE - Jackson-Triggs Chardonnay
RED - Jackson-Triggs Cabernet Franc

Deluxe Wedding Bar Package

Premium

RYE - Gretzky Red Cask
RUM - Appletons Estate 8 year
GIN - Tanqueray or Bombay
VODKA - Grey Goose or Belvedere Pure
SCOTCH - Chivas Royal
BRANDY - St. Remey

Liqueurs

SAMBUCCA
LIMONCELLO
FRANGELICO
BAILEY'S

Domestic & Imported Beers

House Wine with Dinner

WHITE - Inniskillin Pinot Grigio
RED - Inniskillin Pinot Noir

ADD ONS

- Add our local Niagara Brewing Company craft beer and Niagara Distillery Liquors to your package



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Enhancements

Reception Stations:

FRESH MARKET VEGETABLE CRUDITE

Served with a trio of sauces. Ranch, greek yogurt blue cheese dip and hummus

MEDITERRANEAN ANTIPASTO

Prosciutto, soppressata, melon, grilled and marinated vegetables, bocconcini, parmesan, olives, roasted peppers, fresh brushcetta, crostini and focaccia

MARKET CHEESE SPREADS

Local and imported cheese, fresh and dried fruits, crostini, crackers and preserves

BREADS AND SPREADS

Hummus, baba ganoush, parmesan artichoke dip, olives, crostini, pita and sliced baguette

CHILLED SHRIMP COCKTAIL

Approximately 100pc of 21/25 shrimp, fine herb marinated, housemade grey goose cocktail sauce, fresh lemon and horseradish mayo

Afterglow 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

MARKET FRESH

Hummus, baba ganoush, parmesan artichoke dip, olives, crostini, pita and sliced baguette

CHILLED SHRIMP COCKTAIL

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



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Enhancements

Hors D'Oeuvres:

4 pieces per person | choose 2 from the below list

CAPRESE SKEWER

Grape tomato and bocconcini

VEGETABLE SPRING ROLLS

Sweet chili plum sauce

HEIRLOOM TOMATO BRUSCHETTA

Ace crostini, balsamic jelly

FOREST MUSHROOM ARANCHINI

Roast garlic aioli

SPINACH AND FILO TRIANGLES

Dried tomato artichoke mousse

GRILLED CHEESE MOUSSE

Dried apricot truffle

KOREAN BBQ BEEF SATAYS

Sesame, green onion

SOUTHERN FRIED CHICKEN KABOBS

Maple sriracha, buttermilk aioli

SMOKED SALMON

Golden beet, dill cream cheese

SHRIMP SPRING ROLLS

Sweeter reaper sauce

GOAT CHEESE FILO TRIANGLES

Tomato jam

MINI SHORT RIB WELLINGTON

Truffle crema

BUFFALO CAULIFLOWER

Greek yogurt blue cheese dressing

FOREST MUSHROOM BRUSCHETTA

Goat cheese crostini

LOBSTER FRIED RICE

Lobster arancini, sriracha aioli

LAMB SLIDER

Blue cheese, cranberry mint jelly

BACON WRAPPED SHRIMP

Sticky lobster sauce

MAC AND CHEESE BITES

5 Cheese, truffle essence



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Enhancements

Soup/Salad Upgrades:

ADD A SOUP AS A SECOND STARTER

INDIVIDUAL PLATED SALAD FROM FAMILY STYLE

INDIVIDUAL PLATED CAESAR SALAD

INDIVIDUAL PLATED MANDARIN AND WALNUT
SPRING SALAD WITH RASPBERRY VINAIGRETTE

INDIVIDUAL PLATED SPINACH SALAD WITH
STRAWBERRIES AND ALMONDS

Pasta Upgrades:

INDIVIDUAL PLATED PASTA FROM FAMILY STYLE

INDIVIDUAL PLATED CHEESE RAVIOLI WITH BASIL
CREAM SAUCE

INDIVIDUAL PLATED MANICOTTI / CANNELLONI

Dinner Upgrades:

ADD SHRIMP COCKTAIL

ADD A SHRIMP AND SKEWER



Bridal Shower Brunch Buffet Also Includes:

Dedicated wedding specialist

Table linens 3/4 length, napkins

Elevated head table with skirting

Skirted accent tables

For registry, gift, cake, afterglow

Elegant table settings

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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Bridal Shower Brunch Buffet

Minimum 25 people

Breakfast Items

A SELECTION OF IN-HOUSE BAKED BREAKFAST PASTRY'S AND SWEET BREADS

LIGHT AND FLUFFY SOURDOUGH WAFFLES

SOFT SCRAMBLED EGGS WITH FINE HERBS

APPLEWOOD SMOKED BACON

ONTARIO MAPLE GLAZED BREAKFAST SAUSAGES

HAND CUT FRUIT SALAD

SWEET POTATO OR RED BLISS POTATO HOME FRIES

Salads *Choose 2*

BABY GREENS BUNDLES

Cucumber, grape tomato, peach champagne vinaigrette

CAESAR SALAD

Romaine hearts, shaved grana padano, hand torn focaccia, house made caesar salad
Additional \$2 per person

BABY ARUGULA, KALE AND ENDIVE

Raw shredded vegetables, toasted pumpkin seeds, dried fruit, poppy seed goat cheese dressing

GREEK PASTA SALAD

Black olives, feta, and oregano

COUS COUS SALAD

Sweet corn cilantro and lime

MAMA'S TRADITIONAL POTATO SALAD

Entrée *Choose 1*

SOUS VIDE BLACK ANGUS SIRLOIN

Smoked peppercorn cappuccino

ROASTED CHICKEN

Tea brine, smoked honey mustard glaze

Starch *Choose 1*

PENNE PASTA

House tomato sauce, chili and cheese on the side

STEAMED BASMATI RICE WITH PEAS

PENNE PASTA

Butter fondue, grana padano, toasted breadcrumbs

Dessert

ASSORTED DESSERT SQUARES BROWNIES AND PARFAITS

COFFEE, TEA, JUICE



Bridal Shower Lunch

Also Includes:

Dedicated wedding specialist

Table linens 3/4 length, napkins

Elevated head table with skirting

Skirted accent tables

For registry, gift, cake, afterglow

Elegant table settings

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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Bridal Shower Lunch

Minimum 25 people

Soup *Choose 1*

SMOKED TOMATO BISQUE

Toasted focaccia, parmesan mousse

BUTTERNUT SQUASH SOUP

Maple foam, crispy sage chiffonade

CARAMELIZED ONION VELOUTE

Focaccia n' cheese

Entrée *Choose 1*

CHICKEN BREAST "SUPREME"

Tomato jam, salt and vinegar roasted potato, fine beans, red wine jus

CHICKEN BREAST "PARMIGIANA"

Orecchiette in a broccoli "bolognese" grana padano

SOUS VIDE AAA ANGUS SIRLOIN

Rosemary roasted garlic smashed yukon golds, bordelaise sauce

Family style green salad served with entrée for the enjoyment of the table

Dessert *Choose 1*

APPLE BLOSSOM

Raspberry caramel sauce, vanilla ice cream

VANILLA CRÈME CARAMEL

Berries and biscotti

WHITE CHOCOLATE WHIPPED CHEESECAKE

Bourbon scented sour cherries, almond cornflake crumble

Served with coffee and tea



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Ceremonies

Ceremony

OFFICIANT

MARRIAGE CERTIFICATE

Provided by Officiant

CHAIRS

Indoor unlimited seats

Outdoor up to 20, additional cost for extra

PA SYSTEM WITH MICROPHONE

DEDICATED RAIN 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

Indoor unlimited seats

Outdoor up to 40, additional cost for extra

PA SYSTEM WITH MICROPHONE

DEDICATED RAIN BACK UP

DEDICATED WEDDING SPECIALIST

REGISTRATION TABLE

GREEN ROOM PRIOR TO CEREMONY

INDOOR / OUTDOOR RENTAL SPACE

1 NIGHT ACCOMMODATIONS FOR THE NEWLYWEDS WITH BREAKFAST



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Ceremonies

Grand Ceremony *Ceremony only without reception*

OFFICIANT

MARRIAGE CERTIFICATE

Provided by Officiant

BOUQUET

BOUTONNIERE

CHAIRS

Indoor unlimited seats

Outdoor up to 40, additional cost for extra

PA SYSTEM WITH MICROPHONE

DEDICATED RAIN BACK UP

DEDICATED WEDDING SPECIALIST

REGISTRATION TABLE

GREEN ROOM PRIOR TO CEREMONY

INDOOR / OUTDOOR RENTAL SPACE

CHAMPAGNE TOAST FOR UP TO 8 PEOPLE

1 NIGHT ACCOMMODATIONS FOR THE NEWLYWEDS

BREAKFAST FOR 2 AT THE RAINBOW ROOM RESTAURANT



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Host Bar

Host bar prices are subject to applicable taxes and service charges. If consumption is less than \$500 before taxes per bar, the cost of each bartender when applicable will be \$30 per hour (minimum 3 hours).

LIQUOR | 1 OZ. POUR

Standard selections

Liqueurs

Premium liqueurs and liquors

WINE

House red or white wine

House red or white wine

BEER

Domestic beer

Imported beer

NON-ALCOHOLIC

Soft drinks

Fruit juices

Mineral water

Bottled water

PUNCH | 50 SERVINGS

Non alcoholic

Alcoholic made with white wine

Alcoholic made with rum/vodka



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Enhancements	10
Bridal Shower Brunch	13
Bridal Shower Lunch	14
Ceremony	15
Beverages	17

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Cash Bar

Cash bar prices are subject to applicable taxes and service charges. If consumption is less than \$500 before taxes per bar, the cost of each bartender when applicable will be \$30 per hour (minimum 3 hours).

LIQUOR | 1 OZ. POUR

Standard selections

Liqueurs

Premium liqueurs and liquors

WINE

House red or white wine | glass

House red or white wine | bottle

BEER

Domestic beer

Imported beer

NON-ALCOHOLIC

Soft drinks

Fruit juices

Mineral water

Bottled water



Wedding Menu 2026

Reception Inclusions	3
Harmony Package	4
Emerald Package	5
Princess Package	6
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Wine List

Discover a refined selection of exquisite wines, thoughtfully curated to offer a diverse array of flavors and styles. From bold reds to crisp whites, each bottle represents the art of winemaking, elevating your dining experience with the perfect pairing for every palate.

White Wine

**JACKSON TRIGGS RESERVE NIAGARA SAUVIGNON
BLANC** (NIAGARA VQA)

INNISKILLIN NIAGARA ESTATE PINOT GRIGIO
(VQA)

PELLER FAMILY SELECT CHARDONNAY
(ONTARIO)

INNISKILLIN NIAGARA ESTATE REISLING
(VQA)

Red Wine

**JACKSON TRIGGS RESERVE CABERNET
SAUVIGNON CABERNET FRANC**
(NIAGARA VQA)

JACKSON TRIGGS RESERVE MERLOT
(NIAGARA VQA)

PELLER FAMILY SELECT CABERNET MERLOT
(ONTARIO)

TOM GORE CABERNET SAUVIGNON
(VQA)

Sparkling

PRESIDENT SEMI-DRY WHITE CUVÉE
(ONTARIO)

**JACKSON TRIGGS PROPRIETORS RESERVE
METHODE CUVE CLOSE** (ONTARIO)

PALMER BRUT RESERVE CHAMPAGNE
(REIMS, FRANCE)

Rosé

SAINTLY ROSÉ (NIAGARA VQA)



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The Finishing Touches

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

\$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 2026.

A 10% premium will apply on all Statutory Holidays.

A 25% premium will apply on New Years Eve.

