



# Hidden Valley Resort Wedding Menus



# Passed Hors D'oeuvres | Canapes

V – Vegetarian, VE – Vegan, GF – Gluten Free, DF – Dairy Free

**\$30/dozen**

*Minimum 3 dozen/selection \* Maximum of 4 selections*

## **HOT**

Vegetable Spring Rolls, Plum Sauce (V)

Mini Beef Wellingtons

Vegetable Samosas, sweet chili sauce (V)

Vegetarian Potstickers (V)

Spanakopita (V)

Beef Skewer, maple soy glaze, sesame seeds

Chicken Skewer, Moroccan sauce

## **COLD**

Cranberry Brie spiked tart (house specialty) (V)

Smoked Duck breast, blueberry compote, local greens

Smoked trout mousse crostini, onion crisps

Bocconcini, tomato and basil skewer, balsamic glaze drizzle (V, GF)

Feta bruschetta phyllo cups (V)

Grilled and chilled shrimp, classic cocktail sauce

# Cocktail Reception Stations

V – Vegetarian, VE – Vegan, GF – Gluten Free, DF – Dairy Free

*Minimum order of 30ppl/selection (increase by increments of 10ppl)*

**Fresh Fruit Display - \$12/person (V, GF)**

Seasonal fruit and berry selection, poppyseed yogurt dip

**Chef's selection of bite sized sweets and treats - \$15/person (V)**

Cookies, bars, tarts

**Crudité & Dip - \$10/person (V, VE, GF, DF)**

Fresh Seasonal Vegetables, roasted red pepper hummus

**Domestic Cheese - \$14/person**

Variety of Canadian cheese, assorted crackers, crostini and breadsticks

**Charcuterie Board - \$19/person**

Olive oil baguette, assorted chutneys and compotes

**Relish Tray - \$8/person (V, VE, GF, DF)**

Sweet pickles, olives, marinated vegetables and extreme beans

**Shrimp Cocktail Platter - \$16**

Featuring classic cocktail sauce and Marie rose sauce

**Smoked Fish Display - \$19/person**

Georgian Bay trout, salmon peppered mackerel, mini cream cheese bagels, capers, citrus aioli

**Chef Carved Entrecote de Boeuf - Market Price**

with slider buns, caramelized onions, mustard station

*\*Working Chef rate of \$170\**

# Plated Dinner Selections

V – Vegetarian, VE – Vegan, GF – Gluten Free, DF – Dairy Free

## 3 Course Dinners

*(Includes fresh rolls and butter & coffee/tea service with dessert)*

### APPETIZER (Choice of 1 option)

#### Valley Greens

*topped with crisped onions, heirloom tomatoes and our signature herbed vinaigrette (V, VE)*

#### Classic Caesar salad

*romaine, fresh bacon bits, parmesan, croutons, house made Caesar dressing*

#### Muskoka Mesclun Salad

*Topped with creamed goat cheese, candied pecans and mango vinaigrette (V)*

#### Butternut Squash Soup (V)

#### Roasted Red Pepper and Tomato soup (V)

#### Cream of Asparagus (V)

### ENTREES (Choice of 2 Proteins, plus choice of 1 Vegetarian option)

*Entrees each plated entrée is served with choice of potato or rice and seasonal vegetables, unless noted*

Grilled <b>OR</b> Herb marinated breast of chicken, white wine cream jus	43
Boursin and Prosciutto stuffed Chicken Supreme, red wine reduction	46
Braised Pulled Beef Short rib, hearty reduction	46
Grilled New York Steak, mushroom sauce	58
Oven Roasted duo of braised beef rib and chicken supreme	59
Roasted Salmon filet, Maple Beurre Blanc	49
Georgian Bay Rainbow Trout, asparagus and sweet onion salsa	49
Grilled Portobello with BBQ jackfruit, tempura green beans and arugula (V, VE, GF, DF)	42
Butternut Squash Ravioli, savory heirloom tomato and herbed oil (V)	42

### DESSERT (Choice of 1 option)

#### Hidden Valley Signature Crème Brulée Cheesecake

*Rich and creamy cheesecake on a traditional graham cracker crust*

#### Chocolate Decadence

*Chocolate cake topped with layers of white and milk chocolate truffle*

#### Apple Caramel Deep Dish Delight

*Mouthwatering delicious apple cake*

# Kids Meals

(Age 12 and under)

V – Vegetarian, VE – Vegan, GF – Gluten Free, DF – Dairy Free

## 3 Course Dinner - \$25/person

### APPETIZER (Choice of 1 option)

**Vegetable sticks (V, GF)**

*Ranch dressing*

**Caesar Salad**

*Crisp romaine | house made Caesar dressing | bacon bits | croutons | parmesan cheese*

**Garden Salad (V, VE, GF, DF)**

*Tossed Greens / grape tomatoes / cucumber / Ranch or Balsamic dressing*

### ENTREES (Choice of 1 option)

**Chicken Tenders & French Fries (DF)**

*Plum Sauce*

**Butter Pasta (V)**

*Parmesan cheese*

**Macaroni & Cheese**

*Elbow Pasta | Rich creamy cheese sauce*

**Pizza**

*Cheese or Pepperoni*

**Grilled Cheese & French Fries (V)**

### DESSERTS (Choice of 1 option)

**Classic Sundae (V, GF)**

*Vanilla Ice Cream | Chocolate Sauce | whipped cream*

**Mini Chocolate Cupcakes (V)**

**Fresh Fruit Bowl (V, VE, GF, DF)**

*Selection of seasonal fruit and berries*

# Buffet Dinner Selections

V – Vegetarian, VE – Vegan, GF – Gluten Free, DF – Dairy Free

## STARTERS (Choice of any 3)

- Cheese Board / Crudit  with Hummus (V)
- Baby Greens with Apple Vinaigrette (V, VE, GF, DF)
- Thai Pasta (V, VE, DF)
- Curried Grains (V, VE, GF, DF)
- Maple Butternut Squash Soup (V, VE, GF, DF)

## MAINS (Choice of 1, 2 or 3 mains)

- Roasted Ontario Turkey**  
thyme and sage stuffing / Traditional Gravy
- Beef Striploin Entrecote**  
Mushroom & Red Wine demi
- Georgian Bay Trout**  
Leek and Cranberry butter sauce
- Butternut Squash Ravioli (V, DF)**  
Savory heirloom tomato and herbed oil

## SIDES

- Garlic Whipped Redskin Potatoes (V, GF)
- Fresh Seasonal Vegetable Array (V, VE, GF, DF)

## DESSERT

- Chef's seasonal dessert selections, fresh fruit tray and bite sized sweet treats
- Freshly brewed coffee and tea

- Menu with One Main - \$48/person**
- Menu with Two Mains - \$52/person**
- Menu with Three Mains - \$56/person**
- Kids 12 and under - \$25/person**

# Late Night Stations

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## Poutine Bar - \$15/person

French Fries, hearty beef gravy, Ontario cheese curds

**Add Green Onions** \$1/person

**Add Sour Cream** \$1/person

**Add Bacon** \$4/person

**Add pulled Pork** \$4/person

**Add Buffalo Chicken** \$4/person

## Wings and Things - \$25/person

Chicken Wings | Deep fried pickles | onion rings | nacho chips with guacamole, salsa, sour cream and our signature maple aioli

## Pizza Party (16" large pizza - 12 slices/pizza)

(12" gluten free crust available - add \$3/pie)

**Cheese - \$20/pie (V)**

tomato sauce | mozzarella cheese

**Pepperoni - \$21/pie**

tomato sauce | mozzarella cheese | pepperoni

**Vegetarian - \$24/pie (V)**

tomato sauce | mushrooms | tomatoes | onions | peppers | mozzarella cheese

**Deluxe - \$24/pie**

tomato sauce | mushrooms | tomatoes | onions | peppers | pepperoni | mozzarella cheese

**Mediterranean - \$24 (V)**

tomato sauce | black olives | peppers | red onion | mozzarella cheese | feta cheese

**Meat Lovers - \$25/pie**

tomato sauce | bacon | pepperoni | sausage | mozzarella cheese

**Buffalo Chicken - \$24**

tomato sauce | breaded buffalo chicken | blue cheese drizzle | mozzarella cheese

## Artisan Sandwich Board - \$18/person

A wide selection of sandwiches on artisan breads | freshly made kettle chips | garlic aioli

## Carnival Eats - \$18/person

Salted soft pretzel | salted popcorn | Individual potato chips | corn dogs

# Rehearsal Dinner Buffets

V – Vegetarian, VE – Vegan, GF – Gluten Free, DF – Dairy Free

Minimum 25 ppl

(please contact the Conference Service Manager for options available to smaller groups)

All Selections include coffee/tea station

<p><b>Little Italy - \$36.95/person</b>  <b>Build your own salad station</b>            Caesar or Greens (select 1 option)  <b>Choice of 2 Salads</b>            Pasta, Bean, Potato, Coleslaw  <b>Chicken Parmesan</b>            Breaded chicken cutlet, tomato sauce, melted cheese  <b>Pasta Pomodoro</b>            Noodles in cream sauce  <b>Pizza station (select 2 varieties)</b>            Cheese, Pepperoni, Vegetarian, Deluxe  <b>Chef's selection of assorted sweets &amp; treats</b></p>	<p><b>HV Classic Buffet - \$41/person</b>  <b>Build your own salad station</b>            Caesar or Greens (select 1 option)  <b>Choice of 3 Salads</b>            Pasta, Bean, Potato, Coleslaw  <b>Relish Tray</b>            Sweet pickles, olives, marinated vegetables and extreme beans  <b>Crudit� and dip</b>            Fresh Seasonal Vegetables, roasted red pepper hummus  <b>Herb marinated chicken</b>  <b>Roasted pork loin</b>            Mustard jus  <b>Chef's daily potato and seasonal vegetable</b>  <b>Chef's selection of assorted sweets &amp; treats</b></p>
<p><b>Muskoka Grill - \$34.95/person</b>  <b>Build your own salad station</b>            Caesar or Greens (select 1 option)  <b>Choice of 2 Salads</b>            Pasta, Bean, Potato, Coleslaw  <b>CHOICE OF 2 MAINS:</b>            Grilled beef burgers            Italian sausages            Vegetarian Burgers            Marinated Chicken Breasts            (includes Assortment of traditional toppings and condiments)  <b>Kettle chips</b>  <b>Cheese selection</b>  <b>Fresh fruit board</b>            Seasonal selection of fruit and berries  <b>Chef's selection of assorted sweets &amp; treats</b></p>	<p><b>Pub Buffet - \$44/person</b>  <b>Choice of 2 Salads</b>            Pasta, Bean, Potato, Coleslaw  <b>Mixed Salad greens and 2 dressings</b>            Ranch, Balsamic, Mango Vinaigrette  <b>Wing station</b>            BBQ, Honey Garlic, Buffalo, Hot sauces  <b>Pizza station (select 2 varieties)</b>            Cheese, Pepperoni, Vegetarian, Deluxe  <b>Poutine bar</b>            Hearty beef gravy, Ontario Cheese curds, green onions, bacon bits, sour cream  <b>Crock of chili</b>  <b>Taco station</b>            pulled pork, cheese, onions, tomatoes (salsa? Sour cream?)  <b>Chef's selection of assorted sweets &amp; treats</b></p>



# Wedding Day Room Service

Delivered to your Suite

## Bridal Charcuterie Board (serves 8-10ppl) - \$160

Premium Domestic Cheeses | candied pecans | dried cranberries | house made chutneys/composites | assortment of crackers, crostini and breadsticks | chocolate dipped strawberries, truffles and biscuits

## Bridal Sandwich Board (serves 8-10ppl) - \$225

Selection of sandwiches/wraps | crudité and roasted red pepper hummus | Selection of Domestic Cheeses | assortment of crackers, crostini and breadsticks | Fresh Fruit

# Beverages, Wine and Spirits

## Punch

Non-Alcoholic Fruit Medley Punch	\$ 90.00 / Bowl
Alcoholic Spirit Punch	\$ 175.00 / Bowl
Sparkling Alcoholic Punch	\$ 200.00 / Bowl

## Beverages

<b>Standard Spirits (1 oz serving)</b>	\$ 5.39
<i>Rum, Rye, Scotch, Gin, Vodka, Tequila (Bar Rail)</i>	
<b>Premium Spirits (1 oz serving)</b>	\$ 7.00
<i>Rum, Rye, Scotch, Gin, Vodka, Tequila</i>	
<b>Domestic Beer (355mL bottle)</b>	\$ 5.62
<i>Canadian, Coors Lite, Bud, Bud Light, Keith's</i>	
<b>Premium Beer (355mL bottle)</b>	\$ 6.17
<i>Blue, Miller Genuine Draft</i>	
<b>Imported Beer (355mL bottle)</b>	\$ 6.83
<i>Corona, Stella Artois, Heineken, Guinness</i>	
<b>Craft Beer (355mL or 473mL cans)</b>	\$ 7.00
<i>Muskoka Brewery, Lake of Bays, Canvas</i>	
<b>Caesars, Coolers &amp; Ciders (355mL or 473mL cans)</b>	\$ 6.17
<i>Assorted varieties available</i>	
<b>Draft Beer (16 oz)</b>	\$ 6.70
<i>Sleeman's Clear &amp; Hidden Valley Lager</i>	

## House Wine

### By the glass

**Cono Sur Tocornal** \$ 6.17

Cabernet / Merlot & Sauvignon Blanc

### By the bottle

**San Martino Cuvee Sparkling Wine** \$ 47.00 / Bottle

**Masi Modello Cabernet/Merlot** \$ 41.00 / Bottle

**Masi Modello Pino Grigio** \$ 39.00 / Bottle

You may bring in your own wine – a corkage fee of \$35/750ml (plus 18% service fee & gratuity) will apply

\*When your own wine is being served – HVR must close the service bar

\*Due to Ontario liquor license laws, **only** your own wine will be available throughout duration of the event

\*A Special Occasion Permit must be obtained by you. This is available online at [www.agco.on.ca](http://www.agco.on.ca) at a cost of \$25.00. Additional information can also be obtained on this website.

## Minerals

**Soft Drinks** \$2.21

Coke, Diet Coke, Ginger Ale, Sprite, Tonic, Soda

**Bottled Water** \$ 2.41

**Bottled Juice** \$ 3.00

Orange, Apple, Cranberry

**500ml Sparkling Water** \$ 5.00

**750 ml Sparkling Water** \$ 9.50

## Bar Options

### Cash Bar

Charged per drink, to the guests (minimum spend of \$350 required)

### Host Bar

charged per drink, based on consumption, billed to master account (minimum spend of \$350 required)

### Standard Open Bar package - \$15/person/hour (minimum 25 ppl)

Includes Standard Bar Rail, Domestic Beer, House Wine by the glass

Charges apply for ALL guests 19+ years of age

4-hour minimum requirement

Once on package bar, must remain on package for the duration of the event

### Premium Open Bar package - \$20/person/hour (minimum 25 ppl)

Includes Premium Bar Rail, Domestic, Premium, Imported & Craft Beer, Caesars Coolers & Ciders, House Wine by the glass

Charges apply for ALL guests 19+ years of age

4-hour minimum requirement

Once on package bar, must remain on package for the duration of the event

## Wine List

Currently working on this - TBD

## Fine Print

Prices subject to increase without notice due to fluctuating market pricing  
Prices will be guaranteed no less than 90 days prior to event  
All food & beverage prices are subject to 18% service fee & HST

### **POSSIBLE ADDITIONAL COSTS:**

Wedding Cake/Floral Storage - \$25/day  
Wedding Cake Cutting/Plating - \$100  
Add a 4<sup>th</sup> course - \$10/person



Thank you for choosing Hidden Valley Resort.  
We are here to make your special day unforgettable!

Contact:

1.800.465.4171 ext. 1242

[sales@hiddenvalleysort.ca](mailto:sales@hiddenvalleysort.ca)