



Hidden Valley Resort Corporate Menus



www.hvmuskoka.ca | sales@hiddenvalleyresort.ca

BREAKFAST

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

All Breakfast Menus include Coffee/Tea and assorted Juices

The Continental - \$15.95/person

Chef's choice Bakery Basket (V)

muffins, croissants, Danishes or banana bread (minimum 2 offered)

Toast station (V)

assorted breads and spreads

Cold cereal station (V)

Fruit (V, VE, GF, DF)

Fresh seasonal selection

Hard Boiled eggs (GF, DF)

Yogurt & Granola (V)

Hidden Valley Moring Plate - \$23.50/person

Basket of croissants/butter at each table

Cheese omelet

Home fries

Griddled maple ham

Maple beans

Side dish of fruit

Fresh seasonal selection

Valley on the run! "To-Go"

BREAKFAST & LUNCH

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BREAKFAST - \$15.50/person	LUNCH - \$17.95/person
<ul style="list-style-type: none"> • Fruit cup or whole fruit • Yogurt • Juice or water • Granola bar OR bakery item • Boiled egg 	<ul style="list-style-type: none"> • Turkey wraps with cranberry mayo OR ham with dijonnaise (Vegetarian option available upon request) • Whole fruit or fruit cup • Bottle of water • Fresh cookies or bag of chips

COFFEE BREAKS

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All Selections include Coffee/Tea

<p>Sweet & Simple - \$12.50/person Freshly Baked Muffins, Banana Bread and Croissants (V) <i>preserves whipped Butter</i></p>	<p>Morning Stretch - \$14.50/person Freshly Baked Muffins, Banana Bread and Croissants (V) <i>preserves whipped Butter</i> Fresh Fruit (V, VE, GF, DF) Yogurt & Granola (V)</p>
<p>Pick-Me-Up - \$12/person Freshly Baked Cookies & Squares (V) Fresh Fruit (V, VE, GF, DF)</p>	<p>Health Break - \$15/person Assorted Flatbreads (V) Crudit� & Dip (V, VE, GF, DF) <i>hummus olive tapenade</i> Fresh Fruit (V, VE, GF, DF)</p>
<p>Carnival Eats - \$18/person Salted soft pretzel (V) Salted popcorn (V) Individual potato chips (V) <i>assorted varieties</i> Nacho chips (V) <i>guacamole salsa</i></p>	<p>Chocaholic - \$16/person Chocolate Truffle Delight <i>Milk chocolate/white chocolate mousse cake</i> Chocolate brownies White chocolate macadamia nut cookies Hot chocolate</p>
<p>Ultimate Pizza Party (16" large pizza - 12 slices/pizza) <i>(12" gluten free crust available - add \$3/pie)</i></p> <p>Cheese - \$20/pie (V) <i>tomato sauce mozzarella cheese</i></p> <p>Pepperoni - \$21/pie <i>tomato sauce mozzarella cheese pepperoni</i></p> <p>Vegetarian - \$24/pie (V) <i>tomato sauce mushrooms tomatoes onions peppers mozzarella cheese</i></p> <p>Deluxe - \$24/pie <i>tomato sauce mushrooms tomatoes onions peppers pepperoni mozzarella cheese</i></p> <p>Mediterranean - \$24 (V) <i>tomato sauce black olives peppers red onion mozzarella cheese feta cheese</i></p> <p>Meat Lovers - \$25/pie <i>tomato sauce bacon pepperoni sausage mozzarella cheese</i></p> <p>Buffalo Chicken - \$24 <i>tomato sauce breaded buffalo chicken blue cheese drizzle mozzarella cheese</i></p> <p>Pen Lake Pizza - \$28/pie (V) <i>bechamel sauce spinach pear brie cheese</i></p>	

LUNCH

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All Selections include coffee/tea

2 Course Lunch - \$29/person * 3 Course Lunch \$38/person

APPETIZER (Choice of 1 option)

Feta Bruschetta with Balsamic Drizzle (V)

Vegetable Spring roll with Plum Sauce (V)

Classic Caesar salad

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

Butternut Squash Soup (V)

Roasted Red Pepper and Tomato soup (V)

Cream of Asparagus (V)

ENTRÉE (Choice of 1 option)

Phyllo quiche Lorraine

Accompanied by rice pilaf

Ital-Penne Pomodoro

Served with garlic bread

Butter Chicken

with basmati rice

Georgian Bay trout Tacos

Steak and Mushroom Pie

with roasted redskin mashed potato

Chicken & Cream Cheese Wrap

French fries

DESSERT (Choice of 1 option)

Valley Bar

Our signature maple butter tart

Pie of the day

Chef's daily creation

Brownie decadence

For the chocolate lovers

DINNER

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 1 option)

Grilled OR 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

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

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

Fresh Fruit Display - \$12/person

Seasonal fruit and berry selection, poppyseed yogurt dip (V, GF)

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

Late Night Stations

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

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

Beverages, Wine and Spirits

Punch

Non-Alcoholic Fruit Medley Punch	\$ 90.00 / Bowl
Alcoholic Spirit Punch	\$ 200.00 / Bowl
Sparkling Alcoholic Punch	\$ 225.00 / Bowl

Minerals

Soft Drinks	\$ 2.67
<i>Coke, Diet Coke, Ginger Ale, Sprite, Tonic, Soda</i>	
Bottled Water	\$ 3.05
Bottled Juice	\$ 3.82
<i>Orange, Apple, Cranberry</i>	
500ml Sparkling Water	\$ 5.34
750 ml Sparkling Water	\$ 9.50

Beverages

Standard Spirits (1 oz serving)	\$ 6.30
<i>Rum, Rye, Scotch, Gin, Vodka, Tequila (Bar Rail)</i>	
Premium Spirits (1 oz serving)	
<i>Grey Goose Vodka & Hendrick's Gin</i>	\$ 10.00
<i>Kraken Rum & Jose Gold Tequila</i>	\$ 8.00
<i>Patron Tequila</i>	\$ 16.00
<i>Oban Scotch</i>	\$ 23.00
Domestic Beer (355mL bottle)	\$ 6.49
<i>Canadian, Coors Lite, Bud, Bud Light, Keith's</i>	
Premium Beer (355mL bottle)	\$ 7.06
<i>Blue, Miller Genuine Draft</i>	
Imported Beer (355mL bottle)	\$ 7.83
<i>Corona, Stella Artois, Heineken, Guinness</i>	
Craft Beer (355mL or 473mL cans)	\$ 7.83
<i>Muskoka Brewery, Lake of Bays, Canvas</i>	
Caesars, Coolers & Ciders (355mL or 473mL cans)	\$ 8.40
<i>Assorted varieties available</i>	
Draft Beer (16 oz)	\$ 8.40
<i>Sleeman's Clear & Hidden Valley Lager</i>	

Wine

By the glass

Chateau des Charmes VQA \$ 7.06 / 6oz. glass

Cabernet / Merlot & Unoaked Chardonnay

By the bottle

Konzelmann - Baco Noir Private Reserve \$ 34.00 / bottle

Konelmann - Pinot Blanc Private Reserve \$ 34.00 / bottle

Konzelmann - Peach Wine \$ 37.00 / bottle

Konzelmann - Methode Cuve Close Rose \$ 49.00 / bottle

2019 Luva Toscana - Italy \$ 55.00 / bottle

2021 Seafood and Co White - Portugal \$ 51.00 / bottle

Bread & Cheese Red - Portugal \$ 51.00 / 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 at a cost of \$25.00. Additional information can also be obtained on this website.*

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



Thank you for choosing Hidden Valley Resort.

We are here to make your special day unforgettable!

Contact:

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