



Hidden Valley Resort Corporate Menus

Small Group (0-29 ppl)



BREAKFAST

All Breakfast Menus include Coffee/Tea and assorted Juices

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

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, VE, GF, DF)

Fruit (V, VE, GF, DF)

Fresh seasonal selection

Hard Boiled eggs (GF, DF)

Yogurt (V, GF) & Granola (V, VE)

Birches Buffet - \$19.95/person

Fresh scrambled eggs (GF)

Savory sausage links & Bacon (GF)

Home fries (V)

Maple baked beans (V)

Buttermilk pancakes (V)

Toast station (V)

assorted breads and spreads

Cold cereal station (V, VE, GF, DF)

Chef's choice Bakery Basket (V)

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

Fruit (V, VE, GF, DF)

Fresh seasonal selection

Yogurt (V, GF) & Granola (V, VE)

Special dietary accommodations/requests (i.e. gluten free, dairy free, etc.) are subject to a surcharge

“To-Go” BREAKFAST & LUNCH

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

BREAKFAST - \$15.50/person	LUNCH - \$17.95/person
<ul style="list-style-type: none"> • Fruit cup or whole fruit (V, VE, GF, DF) • Yogurt (V, GF) • Juice or water • Granola bar OR bakery item (V) • Boiled egg (GF, DF) 	<ul style="list-style-type: none"> • Choice of (1 option per group) Turkey wraps with maple aioli OR ham with dijonaise • Whole fruit or fruit cup (V, VE, GF, DF) • Bottle of water • Cookies or bag of chips (V)

COFFEE BREAKS

All Selections include Coffee/Tea

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

Sweet & Simple - \$14.95/person

Freshly Baked Muffins, Banana Bread and
Croissants (V)
preserves | whipped Butter

Morning Stretch - \$15.95/person

Freshly Baked Muffins, Banana Bread and
Croissants (V)
preserves | whipped Butter
Tropical Fruit Salad (V, VE, GF, DF)
Yogurt (V, GF) & Granola (V, VE)

Pick-Me-Up - \$13.50/person

Freshly Baked Cookies & Squares (V)

Health Break - \$15.95/person

Crudité & Dip (V, VE, GF, DF)
hummus
Fresh Fruit (V, VE, GF, DF)
Yogurt (V, GF) & Granola (V, VE)

Carnival Eats - \$18.50/person

Salted soft pretzel (V)
Salted popcorn Wagon (V)
Individual potato chips (V)
assorted varieties
Corn Dogs

Chocaholic - \$16.95/person

Chocolate brownies (V)
Nanaimo Bars (V)
Hot chocolate (V)

All Day Coffee/Tea Service - \$7.50/person

Regular and decaf coffee, assorted teas

Special dietary accommodations/requests (i.e. gluten free, dairy free, etc.) are subject to a surcharge

LUNCH BUFFETS - \$29/person

All Selections include coffee/tea

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

The Chili Crock

Build your own Garden Salad (V, VE, GF, DF)

Spring lettuce blend with an assortment of toppings and 2 dressing selections

Assorted Sandwich/Wrap Platter

Chef's Selection (including vegetarian)

Chili Crock Pot (DF)

Assorted toppings including cheese, hot sauce, green onions and crispy onions

Sweet Treat (V)

Chef's Selection

Taste of Italy

Fresh Focaccia (V)

Caesar Salad

Romaine lettuce, Caesar dressing, smoked bacon bits, sourdough croutons, topped with parmesan cheese

CHOICE OF (select 1 option)

Chicken Alfredo

(fresh cooked pasta with chicken in a rich cream sauce)

OR

Cheese tortellini primavera (V)

roasted red pepper tomato sauce, feta crumble

Sweet Treat (V)

Chef's Selection

Chef's Kettle Lunch

Soup of the Day

Chef's Daily Creation

Assorted Sandwich/Wrap Platter

Chef's Selection (including vegetarian)

Fresh Made Kettle Chips (V)

Sweet Treat (V)

Chef's Selection

Special dietary accommodations/requests (i.e. gluten free, dairy free, etc.) are subject to a surcharge

3 course LUNCH - \$35/person

All Selections include coffee/tea

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

The Peninsula

APPETIZER (choice of 1 option)

House Salad (V, VE, GF, DF)

Spring lettuce blend, red onion, cucumber, grape tomato, shaved carrots and pumpkin seeds, tossed in maple vinaigrette

Soup of the Day

Chef's Daily Creation – ask your server for details

ENTRÉE (choice of 1 option)

Blackened Rainbow Trout Taco

spring lettuce blend, Korean slaw, cilantro and old bay mayo, lime crème fraiche

Montreal Smoked Meat Sandwich

on marble rye, topped with sweet mustard and served with fresh-cut fries and kosher dill

Chicken Caesar wrap & Fries

Crispy chicken, tossed with our Caesar salad, wrapped in a warm tortilla

DESSERT

Sweet Conclusion (V)

Chef's Daily Creations – ask your server for details

The Vernon

APPETIZER (choice of 1 option)

Roasted Beet Salad (V)

Spring lettuce blend, roasted beets, mandarin oranges, red onion, dried cranberries, candied pecans, feta, balsamic vinaigrette

Roasted Red Pepper and Tomato Bisque (V)

topped with savoury croutons

ENTRÉE (choice of 1 option)

Butter Chicken

Served over steamed rice, with grilled naan and yogurt drizzle

Mac n' cheese (V)

Curly pasta with Monterey- cheddar cheese sauce and toasted bread crumbs

Steak Tip Taco

Asada marinade with chipotle mayo, topped with cabbage greens, roasted corn

DESSERT

Sweet conclusion (V)

Chef's Daily Creations – ask your server for details

The Waseosa

APPETIZER (choice of 1 option)

Cherry Tomato flatbread (V)

House marinated, featuring feta cream topped with balsamic drizzle basil pesto

Caesar Salad

Romaine lettuce, Caesar dressing, smoked bacon bits, sourdough croutons, topped with parmesan cheese

ENTRÉE (choice of 1 option)

Chicken Sandwich & Fries

Grilled marinated breast of chicken, smoked bacon, lettuce, tomato, crispy onions and mayo on a brioche bun

Fish n' Chips

In-house crispy beer-battered cod, fries, creamy slaw and house-made tartar

Valley Burger & Fries

black angus beef patty, smoked bacon, cheddar, lettuce, onion, tomato, topped with a fried pickle on a brioche bun

DESSERT

Sweet conclusion (V)

Chef's Daily Creations – ask your server for details

Special dietary accommodations/requests (i.e. gluten free, dairy free, etc.) are subject to a surcharge

Vegan/Vegetarian Menu available upon request

3 course DINNER - \$57/person

All Selections include fresh rolls and butter, coffee/tea

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

The Maple

APPETIZER (choice of 1 option)

Cherry Tomato Flatbread (V)

House marinated, featuring feta cream topped with balsamic drizzle basil pesto

Roasted Red Pepper and Tomato Soup (V)

topped with savoury croutons

ENTRÉE (choice of 1 option)

Fish n' Chips

In-house crispy beer-battered cod, fries, creamy slaw and house-made tartar

8 oz. Grilled New York Steak (GF)

Served with red wine sauce and mushroom puree, Chef's daily potato

Reuben Sandwich

Montreal smoked meat on marble rye with Swiss cheese and sauerkraut, served with Kosher dill and fresh-cut fries

DESSERT

Sweet Conclusion (V)

Chef's Daily Creations – ask your server for details

The Oak

APPETIZER (choice of 1 option)

Bacon & Potato Chowder

Potatoes, bacon, onions and celery in a rich creamy broth, topped with sharp cheddar

Caesar Salad

Romaine lettuce, Caesar dressing, smoked bacon bits, sourdough croutons, topped with parmesan cheese

ENTRÉE (choice of 1 option)

Chicken Linguine

Grilled chicken tossed in a sundried tomato garlic cream sauce and grilled baguette crostini

Georgian Bay Trout (GF)

With wilted greens, maple beurre blanc and beet puree

Braised Beef

Slow braised with redskin mashed, rich demi, Yorkshire pudding and drizzled with horseradish cream

DESSERT

Sweet conclusion (V)

Chef's Daily Creations – ask your server for details

The Birch

APPETIZER (choice of 1 option)

Roasted Beet Salad (V)

Spring lettuce blend, roasted beets, mandarin oranges, red onion, dried cranberries, candied pecans, feta, balsamic vinaigrette

Maple Butternut Squash Soup (V)

Made with locally sourced ingredients

ENTRÉE (choice of 1 option)

Basil & Pesto Roasted Cod Loin (GF)

with blistered cherry tomato and roasted garlic

Beef Stroganoff (GF)

Served with rice pilaf

Chicken with Ancient Grains (DF)

Grilled chicken breast, maple bacon, roasted red pepper hummus and crisped onions

DESSERT

Sweet conclusion (V)

Chef's Daily Creations – ask your server for details

Special dietary accommodations/requests (i.e. gluten free, dairy free, etc.) are subject to a surcharge

Vegan/Vegetarian Menu available upon request

Passed Hors D'oeuvres | Canapes

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

\$30/dozen

Minimum 3 dozen/selection

HOT

Vegetable Spring Rolls (V)

Plum Sauce

Mini Beef Wellingtons

Mushroom Tartlet (V)

Caramelized onions

Vegetable Samosas (V)

Vegetarian Potstickers (V)

Sweet chili sauce

Spanakopita (V)

Falafel Balls (V, VE, DF)

Chipotle mayo

Brie & Raspberry Encroute (V)

COLD

Cranberry Brie spiked tart (V)

(house specialty)

Smoked Duck breast (DF)

blueberry compote, local greens

Ahi Tuna crostini (DF)

mango chutney, onion crisps

Bocconcini, tomato and basil skewer (V, GF)

balsamic glaze drizzle

Feta bruschetta crostini (V)

Finger Food Stations

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

Poutine Bar - \$17/person

French Fries, hearty beef gravy, Ontario cheese curds

Add Green Onions \$1.75/person

Add Sour Cream \$1.75/person

Add Bacon bits \$4/person

Add pulled Pork \$5/person

Add Buffalo Chicken \$6/person

Wings and Things - \$25/person

Chicken Wings with 2 dipping sauces | Fresh Cut French Fries | Crudit  and Buttermilk Ranch Dip

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

(12" cauliflower/gluten free crust and dairy free cheese available - add \$6/pie)

Cheese - \$21/pie (V)

tomato sauce | mozzarella cheese

Pepperoni - \$22/pie

tomato sauce | mozzarella cheese | pepperoni

Vegetarian - \$24/pie (V)

tomato sauce | mushrooms | tomatoes | onions | peppers | 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

Hawaiian - \$24

tomato sauce | pineapple | ham | mozzarella cheese

Sandwich Board - \$19/person

A selection of sandwiches and wraps (including vegetarian) | freshly made kettle chips

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

Cookies, bars, tarts and more

Special dietary accommodations/requests (i.e. gluten free, dairy free, etc.) are subject to a \$5/person surcharge

Beverages, Wine and Spirits

Soft Drinks

Assorted Pop (355mL Cans)	\$ 2.81
<i>Coke, Diet Coke, Ginger Ale, Sprite, Tonic, Soda</i>	
Assorted Juice (300mL bottles)	\$ 3.33
<i>Orange, Apple, Cranberry</i>	
Bottled Water (500mL)	\$ 2.63
Non-alcoholic Beer (330 mL)	\$6.56
<i>Corona Sunbrew</i>	
Sparkling Water (500mL)	\$ 4.31
Sparkling Water (750mL)	\$ 7.50

Hard Drinks

Standard Spirits/Bar Rail (1 oz serving)	\$ 7.31
<i>Rum, Rye, Scotch, Gin, Vodka</i>	

Premium Spirits (1 oz serving)

VODKA

<i>Belvedere</i>	\$ 10.12
<i>Stoli</i>	\$ 10.50
<i>Grey Goose</i>	\$ 12.00

GIN

<i>Bombay</i>	\$ 8.06
<i>Tanqueray</i>	\$ 9.00
<i>Hendrick's</i>	\$ 11.06

RUM

<i>Bacardi Gold, Bacardi Dark, Bacardi Spiced</i>	\$ 7.87
<i>Malibu</i>	\$ 8.06
<i>Kraken Rum</i>	\$ 9.00

WHISKY

<i>Jack Daniels, Bushmills, Jim Beam</i>	\$ 8.06
<i>Crown Royal, Makers Mark</i>	\$ 9.00
<i>Knobb Creek</i>	\$ 11.25

COGNAC

<i>Courvoisier VS, Hennessy</i>	\$ 11.25
<i>Courvoisier VSOP, Remy Martin</i>	\$ 15.00

TEQUILA

1800	\$ 8.06
Jose Cuervo Gold	\$ 9.00
Patron Reposado Tequila	\$ 16.12

Scotch

Ballantine's	\$ 8.25
Chivas Regal	\$ 10.31
JW Black, Talisker, Glenmorangie	\$ 10.50
Glenlivet	\$ 11.62
Bowmore, Glenfiddich	\$ 12.00
Highland Park	\$ 12.56
Lagavulin	\$ 15.00
Laphroaig	\$ 15.56
Balvenie	\$ 19.12
Oban Scotch	\$ 23.06

LIQUERS

Bristol Cream, Southern Comfort	\$ 7.50
Baileys, Kahlua, Campari, Cinzano, Dubonnet Red/White, Sour Apple, B&B	\$ 8.06
Frangelico, Galiano, Amaretto, Sambuca, Tia Maria	\$ 8.25
Brandy, Jägermeister	\$ 8.62
Gran Marnier	\$ 10.12

Beer, Caesars, Coolers & Ciders

Domestic Beer (355mL bottle) \$ 7.13

Canadian, Coors Lite, Bud, Bud Light, Blue, Blue Light

Premium Beer (355mL bottle) \$ 7.87

Keith's, Miller Genuine Draft

Imported Beer (355mL bottle) \$ 8.62

Corona, Stella Artois, Heineken

Craft Beer (355mL or 473mL cans) \$ 9.37

Muskoka Brewery, Lake of Bays, Canvas

Caesars, Coolers & Ciders (355mL or 473mL cans) \$ 9.37

Assorted varieties available

Draft Beer (16 oz)

Domestic \$ 9.56

Premium \$ 10.12

House Wine

By the glass

Chateau des Charmes VQA

Cabernet / Merlot & Unoaked Chardonnay

\$ 9.75 / 6oz. glass

Wine by the Bottle

WHITE

Chateau De Charms Unoaked Chardonnay VQA - CANADA	\$ 35
2014 Reif Estate "White Sands" Vidal Riesling , VQA - CANADA	\$ 35
2018 Konzelmann Estate Winery Pinot Blanc - CANADA	\$ 39
2021 Cantine Francesco Minini Pinot Grigio ITALY	\$ 43
Konzelmann Peach Wine - CANADA	\$ 43
2021 Seafood & Co Sauvignon Blanc - PORTUGAL	\$ 47
2022 Bon Courage Estate Sauvignon Blanc - SOUTH AFRICA	\$ 47
2021 Boron Prosecco Extra Dry, Millesimato - ITALY	\$ 47
2021 Saronsberg Earth in Motion - SOUTH AFRICA	\$ 51
2023 Cuvee Marie Justine Rosé - FRANCE	\$ 55
2012 Reif Estate Gewürztraminer Reserve , VQA - CANADA	\$ 55

RED

Konzelmann Baco Noir Private Reserve - CANADA	\$ 35
2021 Reif Estate Cabernet Sauvignon - CANADA	\$ 39
Coastal Vines, Pinot Noir - USA	\$ 43
Chateau De Charms Cabernet Merlot VQA - CANADA	\$ 43
2023 Luigi Righetti Valpolicella - ITALY	\$ 47
Bon Courage Estate the Pepper Tree Shiraz - SOUTH AFRICA	\$ 47
2022 Septima Malbec - ARGENTINA	\$ 47
2013 Bodegas Carelli 34 Cabernet Sauvignon - ARGENTINA	\$ 47
2020 Bread & Cheese Red - PORTUGAL	\$ 47
2022 Kingston Estates Shiraz - AUSTRALIA	\$ 51
2022 PERLUVA IGT Toscana -ITALY	\$ 55

Please note that as the majority of our wine by the bottle list is made up of private label wines, availability may fluctuate. We strongly advise you provide a 1st and 2nd choice of both Red/White to ensure your preferred selections for your event

Bar Service

Bar Options

Cash Bar

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

Host Bar

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

Standard Open Bar package - \$17/person/hour (minimum 25ppl)

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

Charges apply for ALL guests 19+ years of age, 4-hour minimum requirement

Premium Open Bar package - \$22/person/hour (minimum 25ppl)

Includes Standard 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

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 event
unforgettable!

Contact:

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