



Hidden Valley Resort Group Event Menu

Large Groups (Minimum 30+ ppl)



www.hvmuskoka.ca | sales@hiddenvalleyresort.ca

BREAKFAST BUFFETS

Buffet 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 \$9/person 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 • Yogurt • Juice or water • Granola bar OR bakery item • Boiled egg 	<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 • Bottle of water • Cookies or bag of chips

COFFEE BREAKS

All Selections include Coffee/Tea station

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 & Granola (V)

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 & Granola (V)

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 \$9/person surcharge

BUFFET LUNCH & DINNER

Buffet Menus include Coffee/Tea

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

The Soup and Salad - \$28/person

Chef's daily kettle creation with garniture

Build your own salad station (select 1)

Caesar or Greens (V, VE, GF, DF)

Choice of 2 Salads (select 2)

Thai Noodle (V, VE, DF)

Curried Grains (V, VE, GF, DF)

Creamy Coleslaw (V, GF)

Focaccia (V)

Kettle Chips (V)

Chef's selection of assorted sweets & treats (V)

B.Y.O.S. (build your own sandwich) - \$31/person

Chef's daily kettle creation with garniture

Build your own salad station (select 1)

Caesar or Greens (V, VE, GF, DF)

Artisan bread display

Egg salad, assortment of meats, vegetables and cheeses

Sliced kosher dills (V)

Chef's selection of assorted sweets & treats (V)

The Sandwich Bar - \$34/person

Chef's daily kettle creation with garniture

Build your own salad station (select 1)

Caesar or Greens (V, VE, GF, DF)

Crudit  and dip (V, VE, GF, DF)

Fresh Seasonal Vegetables, roasted red pepper hummus

Artisan sandwiches and wraps

Assorted varieties (including vegetarian)

Kettle chips (V)

Chef's selection of assorted sweets & treats (V)

Muskoka Grill - \$37/person

Build your own salad station (select 1)

Caesar or Greens (V, VE, GF, DF)

Choice of 2 Salads (select 2)

Thai Noodle (V, VE, DF)

Curried Grains (V, VE, GF, DF)

Creamy Coleslaw (V, GF)

CHOICE OF 2 MAINS:

Grilled beef burgers

Italian sausages

Marinated Chicken Breasts (GF)

Vegetarian option available upon request
(includes Assortment of traditional toppings and condiments)

Kettle chips (V)

Chef's selection of assorted sweets & treats (V)

Bella Valley - \$36/person

Baked garlic cheese baguette (V)
Build your own salad station (select 1)

Caesar or Greens (V, VE, GF, DF)

Chicken Alfredo

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

Cheese tortellini primavera

roasted red pepper tomato sauce, feta crumble

Relish Tray (V, VE, GF, DF)

Assortment of pickled vegetables

Chef's selection of assorted sweets & treats (V)

Little Italy - \$39/person

Build your own salad station (select 1)

Caesar or Greens (V, VE, GF, DF)

Choice of 2 Salads (select 2)

Thai Noodle (V, VE, DF)

Curried Grains (V, VE, GF, DF)

Creamy Coleslaw (V, GF)

Chicken Parmesan

Breaded chicken cutlet, tomato sauce, melted cheese

Pasta Alfredo (V)

(fresh cooked pasta in a rich cream sauce)

Pizza station (select 2 varieties)

Cheese (V), Pepperoni, Vegetarian (V), Hawaiian

Chef's selection of assorted sweets & treats (V)

HV Classic Buffet - \$46/person

Build your own salad station (select 1)

Caesar or Greens (V, VE, GF, DF)

Choice of 2 Salads (select 2)

Thai Noodle (V, VE, DF)

Curried Grains (V, VE, GF, DF)

Creamy Coleslaw (V, GF)

Relish Tray (V, VE, GF, DF)

Assortment of pickled vegetables

Crudité and dip (V, VE, GF, DF)

Fresh Seasonal Vegetables, roasted red pepper hummus

MAINS

Herb marinated chicken breast with red wine sauce (GF)

Vegetarian option available upon request

Garlic Whipped Redskin Potatoes (V, GF)

Fresh Seasonal Vegetable Array (V, VE, GF, DF)

Chef's selection of assorted sweets & treats (V)

Pub Buffet - \$45/person

Build your own salad station (select 1)

Caesar or Greens (V, VE, GF, DF)

Choice of 2 Salads (select 2)

Thai Noodle (V, VE, DF)

Curried Grains (V, VE, GF, DF)

Creamy Coleslaw (V, GF)

Wing station

Variety of dipping sauces

Pizza station (select 2 varieties)

Cheese (V), Pepperoni, Vegetarian (V), Hawaiian

Fresh cut French fries (V)

Crock of chili (DF)

Chef's selection of assorted sweets & treats (V)

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

The Celebration Buffet

STARTERS (Choice of 3)

Crudit  with Hummus (V, VE, GF, DF)

Baby Greens with Apple Vinaigrette (V, VE, GF, DF)

Thai Noodle (V, VE, DF)

Curried Grains (V, VE, GF, DF)

Maple Butternut Squash Soup (V)

Roasted Red Pepper & Tomato Soup (V)

MAINS (Choice of 1, 2 or 3 mains)

Roasted Ontario Turkey

thyme and sage stuffing / Traditional Gravy

Beef Striploin Entrecote (GF)

Red Wine demi

Georgian Bay Trout (GF)

maple cranberry beurre blanc

Cheese Tortellini (V)

rose sauce, crumbled feta cheese

Roasted Chicken Supreme (GF)

boursin cream sauce

SIDES

Garlic Whipped Redskin Potatoes (V, GF)

Fresh Seasonal Vegetable Array (V, VE, GF, DF)

DESSERT

Chef's seasonal dessert selections and sweet treats

Freshly brewed coffee and tea

Menu with One Main - \$58/person

Menu with Two Mains - \$63/person

Menu with Three Mains - \$68/person

Special dietary accommodations/requests (i.e. gluten free, dairy free, etc.) are subject to a \$9/person surcharge

3 Course Plated Dinner Selections

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

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

Group menu selections required 30 days in advance - Individuals' selections required min. 10 days in advance

APPETIZER (Choice of 1 option)

Valley Greens (V, VE, DF)

topped with crisped onions, heirloom tomatoes and our signature herbed vinaigrette

Muskoka Mesclun Salad (V)

Topped with creamed goat cheese, candied pecans and mango vinaigrette

Butternut Squash Soup (V)

Roasted Red Pepper and Tomato soup (V)

ENTREES (Choice of 2 Entrees/group, addition of Vegetarian option upon request)

Herb Rubbed Breast of Chicken (GF)	52
<i>boursin cream sauce, garlic whipped redskin potatoes, seasonal vegetables</i>	
Boursin and Prosciutto Stuffed Chicken Supreme (GF)	56
<i>red wine reduction, garlic whipped redskin potatoes, seasonal vegetables</i>	
Braised Beef Short Rib (GF)	68
<i>hearty reduction, dauphinoise potato, seasonal vegetables</i>	
8 oz. Grilled New York Steak (GF)	67
<i>demi sauce, dauphinoise potato, seasonal vegetables</i>	
Oven Roasted duo of Braised Beef Short Rib and Chicken Supreme (GF)	73
<i>red wine reduction, dauphinoise potato, seasonal vegetables</i>	
Roasted Salmon Filet (GF)	51
<i>maple beurre blanc, ancient grains, seasonal vegetables</i>	
Georgian Bay Rainbow Trout (GF)	49
<i>maple and cranberry beurre blanc, ancient grains, seasonal vegetables</i>	
Roasted Stuffed Pepper (V, VE, GF, DF)	46
<i>savory herbed ancient grains, vegetable compote</i>	
Cheese Tortellini (V)	45
<i>rose sauce, crumbled feta cheese</i>	

DESSERT (Choice of 1 option)

Hidden Valley Signature Crème Brûlée Cheesecake

Rich and creamy cheesecake on a traditional graham cracker crust

Chocolate Decadence

Chocolate layered cake topped with milk chocolate truffle

Apple Caramel Deep-Dish Delight

Mouthwatering delicious apple cake

V, VE, GF, DF Dessert available – add \$9/person

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)

Cocktail Reception Stations

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

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

Fresh Fruit Display - \$15/person

Seasonal fruit and berry selection (V, VE, GF, DF)

Crudit  & Dip - \$14/person (V, VE, GF, DF)

Fresh Seasonal Vegetables, roasted red pepper hummus

Domestic Cheese - \$18/person (V)

Variety of Canadian cheese, assorted crackers, crostini and breadsticks

Charcuterie Board - \$21/person

Cured meats, olive oil baguette, fruit and nut medley

Shrimp Cocktail Platter - \$21 (GF, DF)

Classic cocktail sauce

Slider Display - \$23/person

Pulled pork & crispy onions

(vegetarian option available on request)

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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 | Crudité 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 \$9/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 special day unforgettable!

Contact:

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