



# Hidden Valley Resort Group Event Menu

Small Group (0-29 ppl)



[www.hvmuskoka.ca](http://www.hvmuskoka.ca) | [sales@hiddenvalleyresort.ca](mailto:sales@hiddenvalleyresort.ca)

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

# 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

Crudit  & 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

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

## Hard Drinks

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

## Premium Spirits (1 oz serving)

### VODKA

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

### GIN

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

### RUM

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

### WHISKY

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

### COGNAC

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

## 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

<b>Domestic Beer (355mL bottle)</b>	\$ 7.13
Canadian, Coors Lite, Bud, Bud Light, Blue, Blue Light	
<b>Premium Beer (355mL bottle)</b>	\$ 7.87
Keith's, Miller Genuine Draft	
<b>Imported Beer (355mL bottle)</b>	\$ 8.62
Corona, Stella Artois, Heineken	
<b>Craft Beer (355mL or 473mL cans)</b>	\$ 9.37
Muskoka Brewery, Lake of Bays, Canvas	
<b>Caesars, Coolers &amp; Ciders (355mL or 473mL cans)</b>	\$ 9.37
Assorted varieties available	
<b>Draft Beer (16 oz)</b>	
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 <b>Chardonnay</b> VQA - CANADA	\$ 35
2014 Reif Estate "White Sands" <b>Vidal Riesling</b> , VQA - CANADA	\$ 35
2018 Konzelmann Estate Winery <b>Pinot Blanc</b> - CANADA	\$ 39
2021 Cantine Francesco Minini <b>Pinot Grigio</b> ITALY	\$ 43
Konzelmann Peach Wine - CANADA	\$ 43
2021 Seafood & Co <b>Sauvignon Blanc</b> - PORTUGAL	\$ 47
2022 Bon Courage Estate <b>Sauvignon Blanc</b> - SOUTH AFRICA	\$ 47
2021 Boron Prosecco Extra Dry, Millesimato - ITALY	\$ 47
2021 Saronsberg Earth in Motion - SOUTH AFRICA	\$ 51
2023 Cuvee Marie Justine <b>Rosé</b> - FRANCE	\$ 55
2012 Reif Estate <b>Gewürztraminer Reserve</b> , VQA - CANADA	\$ 55

### RED

Konzelmann <b>Baco Noir</b> Private Reserve - CANADA	\$ 35
2021 Reif Estate <b>Cabernet Sauvignon</b> - CANADA	\$ 39
Coastal Vines, <b>Pinot Noir</b> - USA	\$ 43
Chateau De Charms <b>Cabernet Merlot</b> VQA - CANADA	\$ 43
2023 Luigi Righetti <b>Valpolicella</b> - ITALY	\$ 47
<b>Bon Courage Estate the Pepper Tree Shiraz</b> - SOUTH AFRICA	\$ 47
<b>2022</b> Septima <b>Malbec</b> - ARGENTINA	\$ 47
2013 Bodegas Carelli 34 <b>Cabernet Sauvignon</b> - ARGENTINA	\$ 47
<b>2020 Bread &amp; Cheese Red</b> - PORTUGAL	\$ 47
2022 Kingston Estates <b>Shiraz</b> - AUSTRALIA	\$ 51
<b>2022 PERLUVA IGT Toscana</b> -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 1<sup>st</sup> and 2<sup>nd</sup> 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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