HIDDEN VALLEY RESORT MUSKOKA • HUNTSVILLE, ONTARIO

Wedding Culinary Guide

Plated, Buffet & Chef-Attended Marché Packages

2026 / 2027 Season
Executive Chef Ryan James
Food-Only Culinary Program

> Welcome to Hidden Valley Resort Muskoka. Set along the shores of Peninsula Lake in Huntsville, our culinary team prepares every menu item in-house with scratch-made sauces, regional ingredients, and disciplined banquet portion standards. All package rates below are food-only (excluding bar service, mandatory service charge, and 13% HST) and include coffee and tea service, wedding cake cutting, and a complimentary couple's menu tasting.

01 — WEDDING CULINARY PACKAGES

Package Tier	Format	Price / Guest	Cocktail Hour	Dinner Experience	Dessert & Late Night
The Peninsula	Plated	**$105**	3 Passed Canapés	3-Course Plated (1 Starter, 2 Mains, 1 Dessert)	1 Plated Dessert + 1 Late-Night Station
The Muskoka Harvest Buffet	Self-Serve Buffet	**$115**	3 Passed Canapés	2 Salads, Artisan Breads, 3 Hot Mains, Sides	Birches Dessert Display + Birches Poutinerie
The Muskoka Classic	Plated	**$125**	4 Passed Canapés	3-Course Plated (2 Starters, 3 Mains, 1 Dessert)	1 Plated Dessert + 1 Late-Night Station
The Hidden Valley Marché	Chef Stations	**$145**	4 Passed Canapés	4 Live Stations (Harvest Grazing, Carving, Pan-Sear, Sides)	Patisserie Display + Crown Royal Rye S'mores Bar
Hidden Valley Platinum	Plated	**$150**	5 Passed Canapés	4-Course Plated (Amuse-Bouche, 2 Starters, 3 Mains, 1 Dessert)	1 Plated Dessert + 1 Station + Crown Royal Rye S'mores Bar

02 — PASSED CANAPÉS

Hot Canapés

- **Crispy Skinless Pork Belly Bites** — Muskoka maple glaze, pickled Ontario apple, crispy shallots
- **Mini CAB Smash Burgers** — Certified Angus Beef, aged cheddar, shredded lettuce, house pickle, signature burger sauce on a toasted brioche slider bun
- **Mini Beef Wellington** — Seared tenderloin tips, wild mushroom duxelles, flaky puff pastry
- **Truffle Potato & Aged Cheddar Croquettes (V)** — Smoked garlic aioli, fresh chives
- **Kung Pao Cauliflower Bites (VG)** — Crispy cauliflower, sesame-chili glaze, toasted peanuts, scallions

Cold Canapés

- **Smoked Georgian Bay Trout Rillette** — Whipped herb cream cheese, lemon zest, crispy phyllo cup
- **Whipped Chèvre & Tobiko Roe Tartlet (V)** — Lemon-whipped goat cheese, crisp tobiko caviar, fresh chives
- **CAB Steak Tartare Crostini** — Hand-cut Certified Angus Beef, beer mustard, shallots, capers, smoked garlic aioli
- **Double Cream Brie & Ontario Fig Crostini (V / Optional Prosciutto)** — Garlic-rubbed baguette, Ontario fig jam, micro-basil
- **Compressed Watermelon & Lime (VG)** — Sesame-soy glaze, toasted sesame seeds, micro-cilantro
- **East Coast Lobster Roll Slider (+$4.50/guest Luxury Upgrade)** — Chilled Canadian lobster, lemon-chive aioli, toasted brioche bun

03 — TO BEGIN: AMUSE-BOUCHE & FIRST COURSE STARTERS

Amuse-Bouche (Included in Platinum; +$10/guest addition on other tiers)

- **Smoked Salmon Blini** — Buckwheat blini, crème fraîche, crispy capers, fresh dill
- **Pan-Seared Crab Cake** — Sweet chili aioli, shaved fennel & mango slaw
- **Duck Confit Crostini** — Shredded duck leg, Ontario cherry mostarda, crisp ciabatta
- **Heirloom Tomato & Whipped Goat Cheese Tartlet (V)** — Marinated heirloom tomatoes, aged balsamic, micro-basil

First Course Starters

- **The Birches Caesar Salad** — Crisp romaine hearts, smoky bacon lardons, house garlic croutons, shaved Grana Padano, scratch-made Caesar dressing
- **Muskoka Harvest Salad (V / VG option)** — Local artisan greens, roasted seasonal squash, candied pecans, crumbled goat cheese, crispy shallots, maple-champagne vinaigrette
- **Roasted Butternut & Muskoka Maple Velouté (V / GF)** — Spiced pumpkin seeds, crème fraîche swirl, chive oil
- **Wild Mushroom & Thyme Bisque (V)** — Roasted local mushrooms, garlic confit cream, truffle oil
- **Creamy Ontario Burrata & Heirloom Caprese (V — Included in Platinum; +$4/guest upgrade)** — Fresh 125 g Ontario burrata, vine-ripened heirloom tomatoes, peppery arugula, aged balsamic reduction

04 — PLATED ENTRÉES

Couples select 2 mains for The Peninsula or 3 mains for The Muskoka Classic and Hidden Valley Platinum, plus a dedicated plant-based option.

Butcher's Cut & Grill

- **200 g Certified Angus Beef Flat Iron Steak** — Char-grilled, garlic confit & herb compound butter, red wine demi-glace, roasted garlic mashed potatoes, seasonal winter vegetables
- **10 oz Certified Angus Beef Center-Cut Striploin (Included in Platinum; +$12/guest upgrade)** — Wild mushroom hunter sauce, roasted garlic mashed potatoes, seasonal vegetables
- **Half-Rack Frenched Lamb (4-Bone — Included in Platinum; +$10/guest upgrade)** — Herb-dijon crust, rosemary-red wine reduction, fondant potatoes, seasonal vegetables
- **Full 8-Bone Frenched Rack of Lamb (+$28/guest VIP Showcase Supplement)** — Herb-dijon crust, rosemary-red wine reduction, fondant potatoes, seasonal vegetables

Poultry & Seafood

- **Pan-Seared Georgian Bay Pickerel** — Crispy skin, lemon-caper beurre blanc, herb-roasted fingerling potatoes, seasonal winter vegetables
- **Herb-Roasted Chicken Supreme** — Lemon-ricotta & fresh herb stuffing, pan-roasted chicken velouté, Yukon gold mash, seasonal vegetables
- **7 oz Pan-Seared Duck Breast (Classic & Platinum)** — Crispy scored skin, wild Muskoka blueberry & juniper jus, roasted garlic mashed potatoes, seasonal vegetables
- **6 oz Skin-On Atlantic Salmon (Classic & Platinum)** — Maple-miso glaze, toasted sesame, jasmine rice, sautéed seasonal greens

Plant-Based & Vegetarian

- **Slow-Braised & Flame-Grilled Celeriac Steak (VG / GF)** — Charred celery root, rich vegetable demi-glace, crispy shallots, herb-roasted fingerling potatoes, seasonal winter vegetables
- **Four-Cheese Ravioli Aglio e Olio (V)** — Roasted cherry tomatoes, zucchini ribbons, toasted garlic breadcrumbs, Grana Padano

05 — BUFFET & CHEF-ATTENDED MARCHÉ EXPERIENCES

The Muskoka Harvest Buffet — $115 / guest

- **Cocktail Hour:** Choice of 3 Passed Canapés
- **Cold Table & Bakery:** The Birches Caesar Salad, Muskoka Harvest Salad, warm artisan rolls with whipped garlic-herb butter
- **Hot Entrée Line:** Herb-Roasted Chicken Supreme, Maple-Miso Skin-On Atlantic Salmon, Slow-Braised Muskoka Maple Pork Belly, roasted garlic mashed potatoes, seasonal winter vegetables (Plated Flame-Grilled Celeriac Steak served tableside for vegan/vegetarian guests)
- **Finale:** Individual Tiramisu cups, Dark Chocolate Espresso Crémeux (GF), seasonal berries, plus The Birches Late-Night Poutinerie

The Hidden Valley Culinary Marché — $145 / guest (Minimum 75 guests; $475 small-event station chef fee under 75)

- **Cocktail Hour:** Choice of 4 Passed Canapés
- **Station 1 — Muskoka Harvest & Charcuterie Grazing:** The Birches Caesar & Muskoka Harvest Salads, artisan cured meats, Ontario cheeses, house-pickled vegetables, fig jam, grainy mustard, rustic breads
- **Station 2 — The Butcher's Carving Block (Chef-Attended):** Slow-roasted CAB Striploin carved to order with red wine demi-glace & horseradish crema; crispy maple-glazed pork belly on toasted brioche slider buns with pickled Ontario apple
- **Station 3 — Live Pan-Sear & Hearth (Chef-Attended):** Pan-seared Georgian Bay Pickerel finished to order with lemon-caper beurre blanc; crispy skin duck breast sliced over wild Muskoka blueberry & juniper jus
- **Station 4 — Harvest Sides & Plant-Based Grill:** Flame-grilled celeriac steaks (VG/GF), garlic confit mashed potatoes, herb-roasted fingerlings, charred seasonal vegetables
- **Station 5 — Patisserie & Fireside S'mores Finale (Chef-Attended Torch):** Lady-Finger Lattice Tiramisu, Dark Chocolate Espresso Crémeux (GF), and live-torched s'mores featuring house-made honey graham crackers, Crown Royal Northern Harvest Rye marshmallows, and 70% Callebaut dark chocolate

06 — TO DELIGHT: DESSERTS & LATE-NIGHT STATIONS

Plated Desserts

- **The Birches Lady-Finger Lattice Tiramisu** — Espresso-soaked savoiardi, whipped mascarpone cream, dark cocoa dusting
- **Dark Chocolate Espresso Crémeux (GF)** — Velvety 70% Callebaut dark chocolate & espresso ganache, salted caramel, Chantilly cream, fresh berries
- **Muskoka Maple Crème Brûlée (GF)** — Vanilla bean custard infused with local maple syrup, caramelized sugar crust, shortbread crumble

Late-Night Stations (1 Included in Plated Tiers; Available as 2nd Station Add-On)

- **The Birches Poutinerie (+$16/guest add-on)** — Crispy skin-on fries, fresh Saputo cheese curds, rich house-made velouté gravy, topped with slow-braised maple pork belly (or sautéed wild mushrooms)
- **Smokehouse Slider Bar (+$19/guest add-on)** — 85 g Certified Angus Beef smash sliders & crispy maple-glazed pork belly sliders on toasted brioche buns, house slaw, pickles, kettle chips
- **Elevated Fireside S'mores Bar (Included in Platinum & Marché; +$14/guest add-on)** — House-made honey graham crackers, artisanal Crown Royal Northern Harvest Rye marshmallows, 70% Callebaut dark chocolate
- **Artisanal Charcuterie & Grazing Table (+$22/guest add-on)** — Cured meats, local Ontario cheeses, house-pickled vegetables, grainy mustard, fig jam, rustic breads & crackers

- **Chilled Raw Bar (+$22/guest add-on)** — Freshly shucked East Coast Irish Point oysters, jumbo poached tiger shrimp, house cocktail sauce, champagne mignonette, fresh horseradish, lemon

07 — SPECIAL GUEST TIERS, UPGRADES & CATERING POLICIES

Line Item / Policy Category	Specification	Rate
Children's Meals (Ages 3–12)	Chicken tenders & fries or penne marinara + ice cream (under 3 complimentary)	$32 / child
Vendor Meals	Photographers, DJ, band, planner (chef's choice hot plated main)	$45 / vendor
Bridal Party Getting-Ready Platter	Min. 8 guests — artisan sandwiches, seasonal fruit, pastries, coffee & juice	$26 / guest
Extra Menu Tasting Guests	Couple complimentary; up to 4 additional guests	$45 / guest
Small-Event Marché Chef Fee	Applied only if The Hidden Valley Marché is booked under 75 guests	$475 flat

Guarantees, Dietary Notices & Taxes: Confirmed guest counts and individual plated entrée selections are due 14 days prior to the event (final minor adjustments up to 72 hours prior, which serves as the minimum billing guarantee; tableside entrée selection on event night carries a +$12/guest buffer surcharge). Allergies submitted 14 days in advance are accommodated at no extra charge; unannounced day-of dietary substitutions are billed at $35 per plate. All rates are subject to a mandatory taxable service charge and 13% HST.

08 — KITCHEN PORTION SPECS, FOOD COST & BATCH REFERENCE

Internal culinary control schedule reconciling all 38 menu items, 28 GFS/AJ's/LCBO supplier SKUs, portion weights, and 100-portion banquet batch standards.

A. Locked Package Margin & Event Contribution Schedule (100-Guest Baseline)

Package Tier	Food COGS / Guest	Price / Guest	Gross Profit / Guest	Food Cost %	Station Labor (100 Pax)	Net Contribution
The Peninsula (Plated)	$23.02	$105.00	$81.98	21.9%	$0	**$8,198**
The Muskoka Harvest Buffet	$32.51	$115.00	$82.49	28.3%	$175	**$8,074**
The Muskoka Classic (Plated)	$24.80	$125.00	$100.20	19.8%	$0	**$10,020**
The Hidden Valley Marché	$39.71	$145.00	$105.29	27.4%	$450	**$10,079**
Hidden Valley Platinum (Plated)	$36.25	$150.00	$113.75	24.2%	$0	**$11,375**

B. Plated Entrée Portion & Plate Cost Schedule

Plated Entrée	Protein Portion Spec	Sides, Veg & Sauce Spec	Protein COGS	Sides COGS	Total COGS
Flame-Grilled Celeriac Steak (VG/GF)	250 g peeled AJ's celeriac (#AJ-CEL)	160 g fingerlings, 120 g veg, 60 ml veg demi	$3.86	$2.25	**$6.11**
Herb-Roasted Chicken Supreme	227 g (8 oz) chicken supreme	180 g mash, 120 g veg, 50 ml velouté	$4.20	$1.68	**$5.88**
Pan-Seared Georgian Bay Pickerel	170 g (6 oz) John O's fillet (#1001105)	160 g fingerlings, 120 g veg, 45 ml beurre blanc	$5.99	$1.99	**$7.98**
6 oz Skin-On Atlantic Salmon	170 g (6 oz) salmon fillet	160 g jasmine rice, 120 g greens, maple-miso	$7.59	$1.65	**$9.24**
7 oz Pan-Seared Duck Breast	198 g (7 oz) duck breast	180 g mash, 120 g veg, 50 ml blueberry jus	$7.62	$1.84	**$9.46**
200 g CAB Flat Iron Steak	200 g CAB steak (#1305796)	180 g mash, 120 g veg, demi, 20 g herb butter	$12.25	$2.32	**$14.57**
Half-Rack Frenched Lamb (4-Bone)	270 g (9.5 oz) frenched lamb	170 g fondant potato, 120 g veg, rosemary jus	$13.47	$2.05	**$15.52**
10 oz CAB Center-Cut Striploin	285 g (10 oz) CAB striploin (#5001706)	180 g mash, 120 g veg, 75 ml hunter sauce	$19.75	$1.92	**$21.67**
Full 8-Bone Frenched Rack of Lamb	539 g (19 oz) frenched lamb	180 g fondant potato, 120 g veg, rosemary jus	$26.89	$2.45	**$29.34**

C. Canapés, Starters, Desserts & Stations Portion Cost Reference

Course / Item	Portion Specification	Unit / Plate COGS
Crispy Skinless Pork Belly Bite	30 g raw pork belly (#1425168) → 24 g cooked, maple glaze, pickled apple	$0.58 / pc
Whipped Chèvre & Tobiko Tartlet (V)	20 g chèvre (#1251379), 5 g tobiko (#1433246), mini phyllo cup (#1021535)	$1.24 / pc
Smoked Georgian Bay Trout Rillette	25 g trout mousse (#1411032), phyllo cup (#1021535), lemon & herb cream	$1.50 / pc
Mini Beef Wellington	35 g ICM tenderloin tip (#1366246), duxelles, puff pastry (#1376090)	$1.65 / pc
Mini CAB Smash Burger	85 g CAB patty (#1440829), brioche slider bun (#1184107), cheddar, sauce	$2.74 / pc
East Coast Lobster Roll Slider	35 g High Liner lobster (#1277940), brioche bun (#1184107), lemon aioli	$5.48 / pc
The Birches Caesar / Muskoka Harvest Salad	140 g romaine / 130 g greens, bacon, croutons, Grana Padano / chèvre	$3.45 / $3.85

Course / Item	Portion Specification	Unit / Plate COGS
Creamy Ontario Burrata Caprese (V)	125 g Tavolini burrata (#1464794), 90 g heirloom tomato, arugula, balsamic	$6.56 / plate
Lattice Tiramisu / Espresso Crémeux (GF)	150 g tiramisu (Polenghi mascarpone #1601558) / 130 g crémeux (Callebaut #1314784)	$3.00 / $1.99
The Birches Poutinerie / Chilled Raw Bar	60 g Saputo curds (#1225361) + 60 g pork belly / 3 oysters (#1247218) + 3 shrimp (#1141847)	$3.04 / $6.34

D. Master Scratch Banquet Batch Standards

- **Crown Royal Northern Harvest Rye Marshmallows (60 squares / 1.35 kg | $4.85 batch / $0.08 ea):** Bloom 45 g gelatin in 120 ml cold water; cook 680 g sugar, 240 g corn syrup, 120 ml water, 4 g salt to 116°C; whip into gelatin 8–10 min, fold in 90 ml Crown Royal Northern Harvest Rye and 15 ml vanilla paste; cure 6 hr, cut 5 cm × 5 cm.
- **Artisanal Honey Graham Crackers (72 crackers / 1.40 kg | $6.40 batch / $0.09 ea):** 450 g whole wheat flour, 250 g AP flour, 180 g dark brown sugar, 8 g baking soda, 6 g salt, 4 g cinnamon; cut in 225 g cold butter, bind with 140 g honey, 60 ml milk, 10 ml vanilla; roll 3 mm, dock, bake 175°C for 12–14 min.
- **Dark Chocolate Espresso Crémeux (30 portions / 3.90 kg | $59.70 batch / $1.99 ea):** Steep 45 g crushed espresso beans in 1.000 L 35% cream and 500 ml whole milk 15 min; temper into 240 g yolks + 150 g sugar, cook to 82°C, pour over 850 g Callebaut 70% Dark Chocolate Callets (#1314784), immersion-blend, portion 130 g.

Prepared & Approved by Executive Chef Ryan James — Hidden Valley Resort Muskoka Culinary Team • All recipes, portion weights, and wholesale unit costs locked for 2026/2027 wedding service.