



# Hidden Valley Resort Wedding Menus



# 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, sweet Thai 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)

Chilled shrimp, classic cocktail sauce

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

# Cocktail Reception Stations

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

**Fresh Fruit Display - \$13/person**

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

**Crudité & Dip - \$12/person (V, VE, GF, DF)**

Fresh Seasonal Vegetables, roasted red pepper hummus

**Domestic Cheese - \$15/person**

Variety of Canadian cheese, assorted crackers, crostini and breadsticks

**Charcuterie Board - \$21/person**

Cured meats, Olive oil baguette, assorted chutneys and compotes, grapes and nut medley

**Shrimp Cocktail Platter - \$18**

Featuring classic cocktail sauce

**Seafood Display - \$19/person**

Georgian Bay trout pate, smoked salmon, cream cheese crisps, capers, citrus aioli

**Slider Display - \$23/person**

Beef, pulled pork (vegetarian option available on request)

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# Plated Dinner Selections

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)*

#### 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)

### ENTREES (Choice of 2 Proteins, plus choice of 1 Vegetarian option)

*Entrees each plated entrée is served with choice of potato or rice and seasonal vegetables, unless noted*

Grilled <b>OR</b> Herb marinated breast of chicken, boursin cream sauce	49
Boursin and Prosciutto stuffed Chicken Supreme, red wine reduction	53
Braised Pulled Beef Short rib, hearty reduction	58
8 oz. Grilled New York Steak, mushroom sauce	61
Oven Roasted duo of braised beef rib and chicken supreme	63
Roasted Salmon filet, maple beurre blanc	50
Georgian Bay Rainbow Trout, maple cranberry beurre blanc	48
Grilled Portobello with 6 bean blend, tempura green beans and arugula (V, VE, GF, DF)	46
Butternut Squash Ravioli, savory heirloom tomato and herbed oil (V)	45

### 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*

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# Kids Meals

(Age 12 and under)

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

## 3 Course Dinner - \$25/person

### APPETIZER (Choice of 1 option)

**Vegetable sticks (V, GF)**

*Ranch dressing*

**Caesar Salad**

*Crisp romaine | house made Caesar dressing | bacon bits | croutons | parmesan cheese*

**Garden Salad (V, VE, GF, DF)**

*Tossed Greens / grape tomatoes / cucumber / Ranch or Balsamic dressing*

### ENTREES (Choice of 1 option)

**Chicken Tenders & French Fries (DF)**

*Plum Sauce*

**Butter Pasta (V)**

*Parmesan cheese*

**Cheesy Pasta**

*Pasta Noodles | Rich creamy cheese sauce*

**Pizza**

*Cheese or Pepperoni*

**Grilled Cheese & French Fries (V)**

### DESSERTS (Choice of 1 option)

**Ice Cream Bar (V, GF)**

*Vanilla Ice Cream Bar | Chocolate Sauce*

**Chocolate Cupcake (V)**

**Fresh Fruit Bowl (V, VE, GF, DF)**

*Selection of seasonal fruit and berries*

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# Buffet Dinner Selections

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## STARTERS (Choice of any 3)

- Cheese Board / Crudit  with Hummus (V)
- Baby Greens with Apple Vinaigrette (V, VE, GF, DF)
- Thai Pasta (V, VE, DF)
- Curried Grains (V, VE, GF, DF)
- Maple Butternut Squash Soup (V)

## MAINS (Choice of 1, 2 or 3 mains)

- Roasted Ontario Turkey**  
thyme and sage stuffing / Traditional Gravy
- Beef Striploin Entrecote**  
Red Wine demi
- Georgian Bay Trout**  
Leek and Cranberry butter sauce
- Butternut Squash Ravioli (V)**  
Savory heirloom tomato and herbed oil

## SIDES

- Garlic Whipped Redskin Potatoes (V, GF)
- Fresh Seasonal Vegetable Array (V, VE, GF, DF)

## DESSERT

- Chef's seasonal dessert selections, fresh fruit tray and bite sized sweet treats
- Freshly brewed coffee and tea

- Menu with One Main - \$52/person**
- Menu with Two Mains - \$58/person**
- Menu with Three Mains - \$62/person**
- Kids 12 and under - \$25/person**

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# Late Night Stations

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## Poutine Bar - \$15/person

French Fries, hearty beef gravy, Ontario cheese curds

**Add Green Onions** \$1/person

**Add Sour Cream** \$1/person

**Add Bacon bits** \$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 salsa, sour cream and our signature maple aioli

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

*(12" gluten free crust available - add \$5/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

### **Hawaiian - \$24**

tomato sauce | pineapple | ham | mozzarella cheese

## Sandwich Board - \$18/person

A wide selection of sandwiches on assorted breads | freshly made kettle chips | garlic aioli

## Carnival Eats - \$18/person

Salted soft pretzel | salted popcorn | Individual potato chips | corn dogs

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# Rehearsal Dinner Buffets

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**Minimum 25 ppl**

*(please contact the Conference Service Manager for options available to smaller groups)*

*All Selections include coffee/tea station*

<p><b>Little Italy - \$38/person</b>  <b>Build your own salad station (select 1)</b>  <i>Caesar or Greens</i>  <b>Choice of 2 Salads</b>  <i>Pasta, Bean, Potato OR Coleslaw</i>  <b>Chicken Parmesan</b>  <i>Breaded chicken cutlet, tomato sauce, melted cheese</i>  <b>Pasta Alfredo</b>  <i>Noodles in cream sauce</i>  <b>Pizza station (select 2 varieties)</b>  <i>Cheese, Pepperoni, Vegetarian, Deluxe</i>  <b>Chef's selection of assorted sweets &amp; treats</b></p>	<p><b>HV Classic Buffet - \$45/person</b>  <b>Build your own salad station (select 1)</b>  <i>Caesar or Greens</i>  <b>Choice of 3 Salads</b>  <i>Pasta, Bean, Potato OR Coleslaw</i>  <b>Relish Tray</b>  <i>Sweet pickles, olives, marinated vegetables and extreme beans</i>  <b>Crudit� and dip</b>  <i>Fresh Seasonal Vegetables, roasted red pepper hummus</i>  <b>MAINS (select 1 option)</b>  <i>Herb marinated chicken, Grilled Chicken</i>  OR  <i>Roasted pork loin, mustard jus</i>  <b>Chef's daily potato and seasonal vegetable</b>  <b>Chef's selection of assorted sweets &amp; treats</b></p>
<p><b>Muskoka Grill - \$36/person</b>  <b>Build your own salad station (select 1)</b>  <i>Caesar or Greens</i>  <b>Choice of 2 Salads</b>  <i>Pasta, Bean, Potato OR Coleslaw</i>  <b>CHOICE OF 2 MAINS:</b>  <i>Grilled beef burgers</i>  <i>Italian sausages</i>  <i>Vegetarian Burgers</i>  <i>Marinated Chicken Breasts</i>  <i>(includes Assortment of traditional toppings and condiments)</i>  <b>Kettle chips</b>  <b>Chef's selection of assorted sweets &amp; treats</b></p>	<p><b>Pub Buffet - \$44/person</b>  <b>Choice of 2 Salads</b>  <i>Pasta, Bean, Potato OR Coleslaw</i>  <b>Mixed Salad greens and 2 dressings</b>  <i>Ranch, Balsamic OR Mango Vinaigrette</i>  <b>Wing station</b>  <i>BBQ, Honey Garlic, Buffalo, Hot sauces</i>  <b>Pizza station (select 2 varieties)</b>  <i>Cheese, Pepperoni, Vegetarian, Deluxe</i>  <b>Poutine bar</b>  <i>Hearty beef gravy, Ontario Cheese curds, green onions, bacon bits, sour cream</i>  <b>Crock of chili</b>  <b>Chef's selection of assorted sweets &amp; treats</b></p>

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# Wedding Day Room Service

Delivered to your Suite

## **Bridal Charcuterie Board - \$16/person**

Premium Domestic Cheeses | candied pecans | dried cranberries | house made chutneys/composites | assortment of crackers, crostini and breadsticks | chocolate dipped strawberries, truffles and biscuits

## **Bridal Sandwich Board - \$25/person**

Selection of sandwiches/wraps | crudité and roasted red pepper hummus | Selection of Domestic Cheeses | assortment of crackers, crostini and breadsticks | Fresh Fruit

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# Bar Service

## **Bar Options**

### **Cash Bar**

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

### **Host Bar**

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

### **Standard Open Bar package - \$15/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 - \$20/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*

# Beverages, Wine and Spirits

## Punch

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

## Soft Drinks

<b>Assorted Pop</b>	<b>\$ 2.81</b>
<i>Coke, Diet Coke, Ginger Ale, Sprite, Tonic, Soda</i>	
<b>Assorted Juice</b>	<b>\$ 3.33</b>
<i>Orange, Apple, Cranberry</i>	

## Beverages

<b>Standard Spirits (1 oz serving)</b>	<b>\$ 6.37</b>
<i>Rum, Rye, Scotch, Gin, Vodka, Tequila (Bar Rail)</i>	
<b>Premium Spirits (1 oz serving)</b>	
<i>Grey Goose Vodka &amp; Hendrick's Gin</i>	<b>\$ 10.12</b>
<i>Kraken Rum &amp; Jose Gold Tequila</i>	<b>\$ 8.06</b>
<i>Patron Tequila</i>	<b>\$ 16.12</b>
<i>Oban Scotch</i>	<b>\$ 23.06</b>
<b>Domestic Beer (355mL bottle)</b>	<b>\$ 6.56</b>
<i>Canadian, Coors Lite, Bud, Bud Light, Keith's</i>	
<b>Premium Beer (355mL bottle)</b>	<b>\$ 7.13</b>
<i>Blue, Miller Genuine Draft</i>	
<b>Imported Beer (355mL bottle)</b>	<b>\$ 7.87</b>
<i>Corona, Stella Artois, Heineken, Guinness</i>	
<b>Craft Beer (355mL or 473mL cans)</b>	<b>\$ 7.87</b>
<i>Muskoka Brewery, Lake of Bays, Canvas</i>	
<b>Caesars, Coolers &amp; Ciders (355mL or 473mL cans)</b>	<b>\$ 8.44</b>
<i>Assorted varieties available</i>	
<b>Draft Beer (16 oz)</b>	<b>\$ 8.44</b>
<i>Draft Selection of the Day</i>	

## Wine

### *By the glass*

**Chateau des Charmes VQA**

**\$ 8.44 / 6oz. glass**

*Cabernet / Merlot & Unoaked Chardonnay*

### *By the bottle*

**Konzelmann - Baco Noir Private Reserve**

**\$ 36.00 / bottle**

**Konelmann - Pinot Blanc Private Reserve**

**\$ 36.00 / bottle**

**Konzelmann - Peach Wine**

**\$ 39.00 / bottle**

**Konzelmann - Methode Cuve Close Rose**

**\$ 51.00 / bottle**

**2019 Luva Toscana - Italy**

**\$ 57.00 / bottle**

**2021 Seafood and Co White - Portugal**

**\$ 53.00 / bottle**

**Bread & Cheese Red - Portugal**

**\$ 53.00 / bottle**

**You may bring in your own wine – a corkage fee of \$35/750ml (plus 18% service fee & gratuity) will apply**

*\*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](http://www.agco.on.ca) at a cost of approximately \$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

### POSSIBLE ADDITIONAL COSTS:

Wedding Cake/Floral Storage - \$25/day  
Wedding Cake Cutting/Plating - \$100  
Add a 4<sup>th</sup> course - \$10/person



Thank you for choosing Hidden Valley Resort.  
We are here to make your special day unforgettable!

Contact:

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