



Hidden Valley Resort Group Menus



www.hvmuskoka.ca | sales@hiddenvalleyresort.ca

BREAKFAST BUFFETS

(minimum 30 ppl)

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

All Breakfast Menus include Coffee/Tea and assorted Juices

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)

Fruit (V, VE, GF, DF)

Fresh seasonal selection

Hard Boiled eggs (GF, DF)

Yogurt & Granola (V)

Birches Buffet - \$19.95/person

Fresh scrambled eggs (GF)

Savory sausage links

Bacon

Home fries (V)

Maple baked beans (V)

Buttermilk pancakes (V)

Toast station (V)

assorted breads and spreads

Cold cereal station

Chef's choice Bakery Basket (V)

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

Fruit

Fresh seasonal selection

Yogurt & Granola (V)

Valley on the run!

“To-Go”

BREAKFAST & LUNCH

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"> • Turkey wraps with cranberry mayo OR ham with dijonnaise <i>(Vegetarian option available upon request)</i> • Whole fruit or fruit cup • Bottle of water • Fresh cookies or bag of chips

COFFEE BREAKS

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

All Selections include Coffee/Tea station

<p>Sweet & Simple - \$12.50/person Freshly Baked Muffins, Banana Bread and Croissants (V) <i>preserves whipped Butter</i></p>	<p>Morning Stretch - \$14.50/person Freshly Baked Muffins, Banana Bread and Croissants (V) <i>preserves whipped Butter</i> Fresh Fruit (V, VE, GF, DF) Yogurt & Granola (V)</p>
<p>Pick-Me-Up - \$12/person Freshly Baked Cookies & Squares (V) Fresh Fruit (V, VE, GF, DF)</p>	<p>Health Break - \$15/person Assorted Flatbreads (V) Crudité & Dip (V, VE, GF, DF) <i>hummus olive tapenade</i> Fresh Fruit (V, VE, GF, DF)</p>
<p>Carnival Eats - \$18/person Salted soft pretzel (V) Salted popcorn (V) Individual potato chips (V) <i>assorted varieties</i> Nacho chips (V) <i>guacamole salsa</i></p>	<p>Chocaholic - \$16/person Chocolate Truffle Delight <i>Milk chocolate/white chocolate mousse cake</i> Chocolate brownies White chocolate macadamia nut cookies Hot chocolate</p>
<p>Ultimate Pizza Party (16" large pizza - 12 slices/pizza) <i>(12" gluten free crust available - add \$3/pie)</i></p> <p>Cheese - \$20/pie (V) <i>tomato sauce mozzarella cheese</i></p> <p>Pepperoni - \$21/pie <i>tomato sauce mozzarella cheese pepperoni</i></p> <p>Vegetarian - \$24/pie (V) <i>tomato sauce mushrooms tomatoes onions peppers mozzarella cheese</i></p> <p>Deluxe - \$24/pie <i>tomato sauce mushrooms tomatoes onions peppers pepperoni mozzarella cheese</i></p> <p>Mediterranean - \$24 (V) <i>tomato sauce black olives peppers red onion mozzarella cheese feta cheese</i></p> <p>Meat Lovers - \$25/pie <i>tomato sauce bacon pepperoni sausage mozzarella cheese</i></p> <p>Buffalo Chicken - \$24 <i>tomato sauce breaded buffalo chicken blue cheese drizzle mozzarella cheese</i></p> <p>Pen Lake Pizza - \$28/pie (V) <i>bechamel sauce spinach pear brie cheese</i></p>	

BUFFET LUNCH & DINNER

(minimum 30 ppl)

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

All Selections include coffee/tea station

<p>The Soup and Salad - \$25.95/person Chef's daily kettle creation with garniture Build your own salad station <i>Caesar or Greens (select 1 option)</i> Choice of 2 Salads <i>Pasta, Bean, Potato, Coleslaw</i> Artisan bread Fruit board Chef's selection of assorted sweets & treats</p>	<p>B.Y.O.S. (build your own sandwich) - \$28.95/person Chef's daily kettle creation with garniture Build your own salad station <i>Caesar or Greens (select 1 option)</i> Artisan bread display Duo deli meats, egg salad and 3 spreads Cheese display Fresh fruit board Chef's selection of assorted sweets & treats</p>
<p>The Sandwich Bar - \$32.95/person Chef's daily kettle creation with garniture Build your own salad station <i>Caesar or Greens (select 1 option)</i> Crudit� and dip Artisan sandwiches and wraps <i>Egg salad, deli meats and 3 spreads</i> Cheese selection Fresh fruit board Kettle chips Chef's selection of assorted sweets & treats</p>	<p>Muskoka Grill - \$34.95/person Build your own salad station <i>Caesar or Greens (select 1 option)</i> Choice of 2 Salads <i>Pasta, Bean, Potato, Coleslaw</i> CHOICE OF 2 MAINS: <i>Grilled beef burgers</i> <i>Italian sausages</i> <i>Vegetarian Burgers</i> <i>Marinated Chicken Breasts</i> (includes Assortment of traditional toppings and condiments) Kettle chips Cheese selection Fresh fruit board <i>Seasonal selection of fruit and berries</i></p>

Bella Valley - \$35.95/person

Baked garlic cheese baguette

Build your own salad station

Caesar or Greens (select 1 option)

Farfalle con pollo alfredo

(bow tie with chicken alfredo)

Cheese tortellini primavera

roasted red pepper tomato sauce, feta crumble

Marinated olives

Chef's selection of assorted sweets & treats

Little Italy - \$36.95/person

Build your own salad station

Caesar or Greens (select 1 option)

Choice of 2 Salads

Pasta, Bean, Potato, Coleslaw

Chicken Parmesan

Breaded chicken cutlet, tomato sauce, melted cheese

Pasta Pomodoro

Noodles in tomato sauce

Pizza station (select 2 varieties)

Cheese, Pepperoni, Vegetarian, Deluxe

Chef's selection of assorted sweets & treats

HV Classic Buffet - \$41/person

Build your own salad station

Caesar or Greens (select 1 option)

Choice of 3 Salads

Pasta, Bean, Potato, Coleslaw

Relish Tray

Sweet pickles, olives, marinated vegetables and extreme beans

Crudit  and dip

Fresh Seasonal Vegetables, roasted red pepper hummus

Herb marinated chicken

Roasted pork loin, mustard jus

Chef's daily potato and seasonal vegetable

Chef's selection of assorted sweets & treats

Pub Buffet - \$44/person

Choice of 2 Salads

Pasta, Bean, Potato, Coleslaw

Mixed Salad greens and 2 dressings

Ranch, Balsamic, Mango Vinaigrette

Wing station

BBQ, Honey Garlic, Buffalo, Hot sauces

Pizza station (select 2 varieties)

Cheese, Pepperoni, Vegetarian, Deluxe

Poutine bar

Hearty beef gravy, Ontario Cheese curds, green onions, bacon bits, sour cream

Crock of chili

Taco station

pulled pork, cheese, onions, tomatoes (salsa? Sour cream?)

Chef's selection of assorted sweets & treats

The Celebration Buffet

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, VE, GF, DF)

MAINS (Choice of 1, 2 or 3 mains)

Roasted Ontario Turkey

thyme and sage stuffing / Traditional Gravy

Beef Striploin Entrecote

Mushroom & Red Wine demi

Georgian Bay Trout

Leek and Cranberry butter sauce

Butternut Squash Ravioli (V, DF)

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 - \$48/person

Menu with Two Mains - \$52/person

Menu with Three Mains - \$56/person

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)

Classic Caesar salad

romaine, fresh bacon bits, parmesan, croutons, house made Caesar dressing

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)

Cream of Asparagus (V)

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

Grilled OR Herb marinated breast of chicken, white wine cream jus	43
Boursin and Prosciutto stuffed Chicken Supreme, red wine reduction	46
Braised Pulled Beef Short rib, hearty reduction	46
Grilled New York Steak, mushroom sauce	58
Oven Roasted duo of braised beef rib and chicken supreme	59
Roasted Salmon filet, Maple Beurre Blanc	49
Georgian Bay Rainbow Trout, asparagus and sweet onion salsa	49
Grilled Portobello with BBQ jackfruit, tempura green beans and arugula (V, VE, GF, DF)	42
Butternut Squash Ravioli, savory heirloom tomato and herbed oil (V)	42

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

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, Moroccan 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)

Grilled and chilled shrimp, classic cocktail sauce

Cocktail Reception Stations

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

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

Fresh Fruit Display - \$12/person

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

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

Cookies, bars, tarts

Crudité & Dip - \$10/person (V, VE, GF, DF)

Fresh Seasonal Vegetables, roasted red pepper hummus

Domestic Cheese - \$14/person

Variety of Canadian cheese, assorted crackers, crostini and breadsticks

Charcuterie Board - \$19/person

Olive oil baguette, assorted chutneys and compotes

Relish Tray - \$8/person (V, VE, GF, DF)

Sweet pickles, olives, marinated vegetables and extreme beans

Shrimp Cocktail Platter - \$16

Featuring classic cocktail sauce and Marie rose sauce

Smoked Fish Display - \$19/person

Georgian Bay trout, salmon peppered mackerel, mini cream cheese bagels, capers, citrus aioli

Chef Carved Entrecote de Boeuf - Market Price

with slider buns, caramelized onions, mustard station

Working Chef rate of \$170

Late Night Stations

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

Poutine Bar - \$15/person

French Fries, hearty beef gravy, Ontario cheese curds

Add Green Onions \$1/person

Add Sour Cream \$1/person

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

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

(12" gluten free crust available - add \$3/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

Buffalo Chicken - \$24

tomato sauce | breaded buffalo chicken | blue cheese drizzle | mozzarella cheese

Sandwich Board - \$18/person

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

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

Once on package bar, must remain on package for the duration of the event

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

Once on package bar, must remain on package for the duration of the event

Beverages, Wine and Spirits

Punch

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

Minerals

Soft Drinks	\$ 2.67
<i>Coke, Diet Coke, Ginger Ale, Sprite, Tonic, Soda</i>	
Bottled Water	\$ 3.05
Bottled Juice	\$ 3.82
<i>Orange, Apple, Cranberry</i>	
500ml Sparkling Water	\$ 5.34
750 ml Sparkling Water	\$ 9.50

Beverages

Standard Spirits (1 oz serving)	\$ 6.30
<i>Rum, Rye, Scotch, Gin, Vodka, Tequila (Bar Rail)</i>	
Premium Spirits (1 oz serving)	
<i>Grey Goose Vodka & Hendrick's Gin</i>	\$ 10.00
<i>Kraken Rum & Jose Gold Tequila</i>	\$ 8.00
<i>Patron Tequila</i>	\$ 16.00
<i>Oban Scotch</i>	\$ 23.00
Domestic Beer (355mL bottle)	\$ 6.49
<i>Canadian, Coors Lite, Bud, Bud Light, Keith's</i>	
Premium Beer (355mL bottle)	\$ 7.06
<i>Blue, Miller Genuine Draft</i>	
Imported Beer (355mL bottle)	\$ 7.83
<i>Corona, Stella Artois, Heineken, Guinness</i>	
Craft Beer (355mL or 473mL cans)	\$ 7.83
<i>Muskoka Brewery, Lake of Bays, Canvas</i>	
Caesars, Coolers & Ciders (355mL or 473mL cans)	\$ 8.40
<i>Assorted varieties available</i>	
Draft Beer (16 oz)	\$ 8.40
<i>Sleeman's Clear & Hidden Valley Lager</i>	

Wine

By the glass

Chateau des Charmes VQA	\$ 7.06 / 6oz. glass
<i>Cabernet / Merlot & Unoaked Chardonnay</i>	

By the bottle

Konzelmann - Baco Noir Private Reserve	\$ 34.00 / bottle
Konelmann - Pinot Blanc Private Reserve	\$ 34.00 / bottle
Konzelmann - Peach Wine	\$ 37.00 / bottle
Konzelmann - Methode Cuve Close Rose	\$ 49.00 / bottle
2019 Luva Toscana - Italy	\$ 55.00 / bottle
2021 Seafood and Co White - Portugal	\$ 51.00 / bottle
Bread & Cheese Red - Portugal	\$ 51.00 / bottle

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

**When your own wine is being served – HVR must close the service bar*

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 at a cost of \$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



Thank you for choosing Hidden Valley Resort.

We are here to make your special day unforgettable!

Contact:

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