



# Hidden Valley Resort Corporate Menus



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

# BREAKFAST

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)

## Hidden Valley Moring Plate - \$23.50/person

Basket of croissants/butter at each table

**Cheese omelet**

**Home fries**

**Griddled maple ham**

**Maple beans**

**Side dish of fruit**

Fresh seasonal selection

# Valley on the run! "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</li> <li>• Yogurt</li> <li>• Juice or water</li> <li>• Granola bar <b>OR</b> bakery item</li> <li>• Boiled egg</li> </ul>	<ul style="list-style-type: none"> <li>• Turkey wraps with cranberry mayo <b>OR</b> ham with dijonnaise (Vegetarian option available upon request)</li> <li>• Whole fruit or fruit cup</li> <li>• Bottle of water</li> <li>• Fresh cookies or bag of chips</li> </ul>

# COFFEE BREAKS

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

All Selections include Coffee/Tea

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

# LUNCH

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

*All Selections include coffee/tea*

**2 Course Lunch - \$29/person \* 3 Course Lunch \$38/person**

## APPETIZER (Choice of 1 option)

**Feta Bruschetta with Balsamic Drizzle (V)**

**Vegetable Spring roll with Plum Sauce (V)**

**Classic Caesar salad**

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

**Butternut Squash Soup (V)**

**Roasted Red Pepper and Tomato soup (V)**

**Cream of Asparagus (V)**

## ENTRÉE (Choice of 1 option)

**Phyllo quiche Lorraine**

*Accompanied by rice pilaf*

**Ital-Penne Pomodoro**

*Served with garlic bread*

**Butter Chicken**

*with basmati rice*

**Georgian Bay trout Tacos**

**Steak and Mushroom Pie**

*with roasted redskin mashed potato*

**Chicken & Cream Cheese Wrap**

*French fries*

## DESSERT (Choice of 1 option)

**Valley Bar**

*Our signature maple butter tart*

**Pie of the day**

*Chef's daily creation*

**Brownie decadence**

*For the chocolate lovers*

# DINNER

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 1 option)

Grilled <b>OR</b> 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

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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** \$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

## Artisan Sandwich Board - \$18/person

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



# 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>

## Minerals

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

## Beverages

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

## Wine

### *By the glass*

**Chateau des Charmes VQA** \$ 7.06 / 6oz. glass

*Cabernet / Merlot & Unoaked Chardonnay*

### *By the bottle*

**Konzelmann - Baco Noir Private Reserve** \$ 34.00 / bottle

**Konzelmann - 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](http://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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