

Holiday Valley



Photo by Sara Bee Photography



Photo by Nickel City Studios



Photo by Sean Lafa Photography

Ellicottville, New York

Holiday Valley Lodge

Ceremony Seating for up to 280 guests

Reception Seating for 100 - 280 guests

HOLIDAY VALLEY LODGE IS CENTRAL TO ALL RESORT AMENITIES AND WITHIN WALKING DISTANCE OF THE TAMARACK CLUB AND THE HOLIDAY VALLEY INN. THIS VENUE IS SEMI-PRIVATE; WHILE THE FLOOR OF THE VENUE WILL BE ALL YOURS, THE LODGE ITSELF IS HOME TO OTHER RESORT ACTIVITIES.





Destination Weddings at Holiday Valley Resort

“Indelible memories enlivened by picturesque landscapes, unique venues, exceptional cuisine, and superb service!”

Thank you for taking the time to discover the many wedding offerings at Holiday Valley Resort. It is a privilege to participate in such a personal occasion as the joining of two people. Our passion for hospitality is only matched by the natural beauty of the valley and the architectural balance of the resort.

You have dreamed of this occasion and will entrust our hospitality team to orchestrate the delivery of your vision in keeping with the finest traditions of our profession. This is our passion!

As you will learn throughout this presentation, the resort offers customization that empowers creativity and uniqueness for making the occasion your own. Let our resort become part of your story – a special place for the perfect occasion!

The Sequence of Discovery!

- *Selecting the PERFECT Venue*
- *The Wedding Service*
- *Custom Services & Amenities*
- *Food & Beverage Hospitality Options*
- *Outside Resources*
- *Timelines; Deliverables; Resort Policies*





Wedding Services

THESE SPECIAL SERVICES ADD A UNIQUE TOUCH TO YOUR HOLIDAY VALLEY WEDDING.
SPECIAL REQUESTS ARE ALWAYS CONSIDERED.

On-Site Ceremony Fee (includes up to 80 white ceremony chairs)...
Includes a Wedding Specialist on the day of your wedding & a full rehearsal

Additional White Ceremony Chairs ... *(Required for ceremony seating only)*

LET'S ELEVATE THE CEREMONY!

Champagne Welcome ... (serves up to 200 guests, \$2 for each additional)
Sparkling Champagne topped with fresh berries

Arbor Rental (Hexagon or Rectangle)... *(inquire with your Catering Manager for availability)*

Hilltop Ceremony ...

Chair Lift Rides ...

Used for a hilltop ceremony or for photos and a beautiful view
Please inquire with your Catering Manager for chair lift availability

**Hilltop ceremonies will not be held after Columbus Day weekend. All guests are required to ride the chairlift to and from the hilltop ceremony. Ceremony guests must board the chairlift for return to the bottom of the hill by dusk. Holiday Valley will provide an indoor location for inclement weather for all outdoor ceremonies. Holiday Valley mountain operations will make the final decision 24 hours in advance based on hill-top conditions.*

CUSTOM SERVICES AND AMENITIES!

Shuttle Service

Lighting of the Fire Pits

Slope Lighting



NOW THAT YOU HAVE SELECTED A VENUE, DECIDED ON A CEREMONY LOCATION, AND CUSTOMIZED YOUR SERVICES/ AMENITIES, IT'S TIME TO TREAT YOUR GUESTS WITH EXCEPTIONAL HOSPITALITY SELECTIONS.

THE HOSPITALITY PROGRAMMING AT HOLIDAY VALLEY RESORT EMBRACES THE FINEST TRADITIONS AND FOOD AND BEVERAGE. EACH OFFERING HAS BEEN CAREFULLY DESIGNED TO EXCEED THE NEEDS OF EACH GUEST IN A WAY THAT IS MEMORABLE AND OF A QUALITY APPROPRIATE TO EACH SPECIAL OCCASION.

THE DECISION MAKING PROCESS FOR RESORT FOOD AND BEVERAGE OFFERINGS IS AS FOLLOWS:

JOHN HARVARD'S

REHEARSAL DINNERS & AFTER PARTIES

Located inside the Tamarack Club, John Harvard's is warm, intimate and inviting. Begin your wedding weekend with an unforgettable rehearsal dinner and end your celebration with a moonlit stroll from John Harvard's to the guest rooms at the Inn. John Harvard's Brew House offers a wide range of menus from pizza and wings to a formal plated meal without ever having to leave the resort.

Indoor and outdoor dining spaces available for parties of 20 or more.
All food & beverage is subject to an 8% NYS sales tax, a 20% venue set-up fee and a 20% auto-gratuity for the service staff.

**PRE-ORDER YOUR SELECTIONS TO HAVE THEM READY WHEN YOU ARRIVE.
MENU IS SUBJECT TO CHANGE BASED ON SEASON**

APPETIZER PLATTERS

ALL PLATTERS SERVE 10 GUESTS

BAVARIAN PRETZELS

Lightly salted Bavarian pretzel sticks served with Southern Tier IPA / NY sharp cheddar beer cheese and a side of local Weber's honey mustard

BRUSCHETTA

Toasted baguette topped with cream cheese spread, tomatoes, peppers, onions & olives

TATER TOT SHORT RIB POUTINE

Golden tater tots served with short rib meat, gravy and melted cheese curds

COCONUT SHRIMP CLUSTERS

Served with fresh pina colada sauce and pineapple salsa

JOHN HARVARD'S

REHEARSAL DINNER MENUS

THE BREW HOUSE PLATED MEAL

MINIMUM OF 20 GUESTS)

MENU ITEMS SUBJECT TO CHANGE SEASONALLY

Artisan Bread Basket with Butter
House Salad with choice of dressing

ENTRÉES

Choose three items to create your custom menu

KALE & QUINOA SALAD

Heirloom cherry tomatoes, carrots, honey roasted pumpkin seeds, feta cheese, avocado and house vinaigrette

SMOKEHOUSE BURGER

Signature John Harvard's burger with smoked gouda, caramelized onions, smoked tomato aioli and applewood smoked bacon on a brioche bun

MAPLE GLAZED SALMON

Salmon with maple glaze served with risotto and asparagus

GNOCCHI PASTA

Gnocchi tossed with asparagus, prosciutto, and lemon beurre blanc sauce

DESSERT

Choose one dessert

Brownie Sundae | Peanut Butter Pie | Berry Burst Cake

CRAFT BEER SAMPLER TABLE

High Five Sampler— Five pitchers of five different beers

Super Sampler— Eight pitchers of eight different beers

A table full of your favorite beers for you and your guests to sample.

Beers are chosen upon arrival as our selection is constantly changing with the seasons!

All food & beverage is subject to an 8% NYS sales tax, a 20% venue set-up fee and a 10% auto-gratuity for the service staff.

Prices may increase by no more than 5%.

JOHN HARVARD'S

REHEARSAL DINNER MENUS

THE CASUAL PLATED MEAL

(MINIMUM OF 20 GUESTS)

MENU ITEMS SUBJECT TO CHANGE SEASONALLY

Artisan bread basket with Butter
House Salad with choice of dressing

ENTRÉES ... *Choose three items to create your custom menu*

JOHN HARVARD'S BURGER

The finest blend of choice cuts of beef specifically selected for John Harvard's with cheddar cheese, our signature aioli and dill pickles on a brioche bun

JOHN HARVARD'S GRILLED CHICKEN

Marinated grilled chicken with applewood smoked bacon, pepper jack cheese, avocado and garlic aioli served on a pretzel roll

FISH & CHIPS

Beer battered haddock, French fries, coleslaw with house made tartar sauce.
Also available broiled

HARVARD'S COBB SALAD

Lemon and herb grilled chicken breast, arcadian harvest greens, applewood smoked bacon, gorgonzola, avocado, heirloom cherry tomatoes and hard boiled eggs with pink peppercorn ranch

DESSERT ... *Choose one dessert*

Brownie Sundae | Peanut Butter Pie | Berry Burst Cake

THE BUFFALO BUFFET - \$30 PER PERSON *(MINIMUM OF 20 GUESTS)*

Large House Salad with Assorted Dressings (Family Style)

Boneless Buffalo Tenders with bleu cheese, carrots and celery

STONE FIRE PIZZAS—10" pie—cut into 6 slices, baked in our 550 degree oven.

Pepperoni | Veggie | Meat Aficionado | Margherita | Buffalo Chicken

20—25 Guests... Price includes up to (10) Pizzas

26—32 Guests... Price includes up to (12) Pizzas

32—40 Guests... Price includes up to (14) Pizzas

Bridal Room Services

GETTING READY IN ONE OF OUR ON-SITE BRIDAL ROOMS, AT THE HOLIDAY VALLEY INN, OR TAMARACK CLUB? ALLOW US TO CATER YOUR BREAKFAST, LUNCH AND EVEN PRE-WEDDING DRINKS. ALL AVAILABLE AT THE REDUCED PRICE SHOWN, WITH BOOKING OF AN ON-SITE RECEPTION.

Bridal Party Mimosas ... *(serves up to 15)*

Start your day sipping mimosa while getting ready for your big day!
Includes 2 bottles of Champagne with Orange and Cranberry Juices

Wake-up Healthy Start ... *(minimum of 10 guests)*

Fresh Fruit Platter served with assorted yogurt dips
Starbucks Coffee, Decaf Coffee, and Assorted Tazo Teas

McCarty's Delight ... *(minimum of 10 guests)*

Assorted Breakfast Pastries to include croissants, Danish, and cinnamon buns
Starbucks Coffee, Decaf Coffee, and Assorted Teavana Teas

Deli Platter Luncheon ... *(minimum of 10 guests)*

Assorted Turkey, Ham, and Vegetarian Sandwiches and Wraps
Served with fresh-cut potato chips and seasonal sliced fresh fruit

A 'la Carte Items

Assorted Bagels with Cream Cheese... *(minimum one dozen)*

Fresh Vegetable Crudité... *(minimum of 10 guests)*

Fresh Fruit Juices...

Bottled House Wine...

Bottled Water... | Bottled Soda... | Red Bull...

Custom orders available upon request—Please inquire with your Catering Manager

Please note there will be a \$15.00 room service charge for orders going to the Inn or Tamarack Club

All food & beverage is subject to an 8% NYS sales tax, a 20% venue set-up fee and a 10% auto-gratuity for the service staff.

Prices subject to increase, based on market pricing, by no more than 5%.

Cocktail Hour Hors d' Oeuvres Packages

CUSTOMIZE YOUR COCKTAIL AND HORS D' OEUVRES HOUR WITH ONE OF THE FOLLOWING PACKAGES.

GREEN CIRCLE OPTION

Domestic Cheese Display

An appealing selection of domestic cheeses accompanied by baguettes, crackers and a fresh fruit garnish

Please select 3 passed items ...
(includes service for 1 full hour)

- Plum Tomato, Fresh Mozzarella & Basil Bruschetta
- Feta Cheese & Spinach Triangles
- Vegetarian Spring Rolls with Sweet & Sour Sauce
- Boneless Buffalo Chicken with Bleu Cheese
- Florentine Stuffed Mushrooms (Vegetarian)
- Steamed Pork Pot Stickers with Ginger Sauce
- Brie & Raspberry Phyllo Cups
- Spinach & Goat Cheese Pizza
- Caprese Brochette Skewer with Aged Balsamic

BLUE SQUARE OPTION

International Cheese & Crudités Table

An opulent display of grilled, marinated, and fresh vegetables paired with imported cheeses served with baguettes and crackers

Please select 3 passed items ...
(includes service for 1 full hour)

- Signature Soup Sips
- Chesapeake Bay Shrimp Shooters
- Beef on Weck Sliders
- BLT Crostini's
- Sushi Rolls (California and Tuna Rolls available)
- Vegetarian Spring Rolls with Sweet & Sour Sauce
- Mini Mahi Mahi Tacos with Cabbage & Salsa
- Shrimp Lollipops served over Lobster Grits

BLACK DIAMOND OPTION

Antipasto Display

A lavish display of domestic and imported meats, cheeses, and marinated vegetables accompanied by a variety of breads

Please select 3 passed items ...
(includes service for 1 full hour)

- Peppered Bacon Scallops with Bruleed Brown Sugar & Maple Syrup
- Smoked Duck Breast with Grilled Strawberries and Balsamic Syrup
- Sautéed Mushrooms in Cognac Cream served in Puff Pastry
- Tenderloin of Beef on a Crostini with Boursin Cheese & Fresh Horseradish
- Smoked Salmon Pinwheels
- Maryland Crab Cakes with Citrus Remoulade
- Lobster Salad Barquette

Upgrade Your Passed Hors d' Oeuvres Selections!

Market Price per 50 pieces

Jumbo Scallops Wrapped in
Applewood Bacon Drizzled with Maple Glaze

Jumbo Gulf Shrimp with Lemons &
Traditional Cocktail Sauce

Marinated Mini Lamb Chops with Mustard,
Thyme, and Roasted Garlic

Littleneck Clams & Oysters on the Half Shell

**Seasonal items are also available,
please inquire with your Catering Manager**

Beverage Service

A FOUR-HOUR HOUSE OPEN BAR IS INCLUDED IN THE COST OF ALL DINNER PRICES.

Hand Selected House Bar Featuring Recipe 21:

Vodka | Spiced Rum | White Rum | Coconut Rum | Tequila | Gin | Bourbon Blend | Scotch

House Cordials & Cognacs:

Martini & Rossi | Bols Triple Sec | Bols Peach Schnapps | Blue Curacao

Call Liquor Bar

An upgrade to the house bar will also include all above house brands

Call Bar Liquor Includes:

Titos Vodka | Bombay Sapphire Gin | Bacardi Superior Rum
Captain Morgan Rum | Camarena Silver Tequila | Dewar's White Label Scotch
Jack Daniel's Whiskey | Parrot Bay Coconut Rum | Seagram's 7 Canadian Whiskey | Bulleit Bourbon

Call Cordials & Cognacs:

Hennessy V.S. | Martini & Rossi | Bols Triple Sec | Bols Peach Schnapps | Blue Curacao

Premium Liquor Bar

An upgrade to the premium bar will also include all above call & house brands

Premium Bar Liquor Includes:

Grey Goose Vodka | Tangueray Gin | Bacardi 8 Rum | Herradura Silver Tequila | Jameson Whiskey
Jonnie Walker Black Scotch | Maker's Mark Bourbon | Woodford Reserve Bourbon
Crown Royal Whiskey

Premium Cordials & Cognacs:

Bailey's | D'usse V.S.O.P | Grand Manier | Kahlua | St. Germain | Chambord

WINE SELECTION

Both packages include your choice of (4).

Cabernet Sauvignon | Chardonnay

Moscato | Merlot | Pinot Grigio

Pinot Noir | Riesling | Sauvignon Blanc

Please ask about our upgraded wine list

BEER SELECTION

Both packages include your choice of
(1) craft and (3) domestic / imported beers.

Bud Light | Budweiser | Coors Light | Corona

EBC Blueberry Wheat | EBC Seasonal | Heineken

Labatt Blue | Labatt Blue Light | Michelob Ultra

Miller Lite | STB IPA | STB Seasonal | Yuengling

BEVERAGE ENHANCERS

Poured Wine Service - Price based on consumption per bottle

Signature Cocktails - Mixing fee based on drink selection

Add a Second Bar

Dinner Reception Packages

PLEASE NOTE ALL DINNER PRICING INCLUDES ITEMS LISTED ON PAGE 12 OF THE BOOKLET.

Three Course Slope-Side Menu

Menu Pricing is Confirmed at the Time of Detailing (8-6 Months Before the Wedding)

First Course– Please Choose 1

Served with Assorted Tea Breads, Rolls & Sweet Butter

Seasonal Soup or Bisque | Traditional Tossed Salad with Gourmet Dressing
Strawberry Fields Salad with Peppered Almonds, Goat Cheese, & Raspberry Vinaigrette
Mixed Field Greens Salad with Gorgonzola & Rosemary Vinaigrette
Fresh Spinach Salad with Bacon and Chopped Eggs
Chef's Summer Salad featuring Watermelon Radish

Entrée Selections– Please Choose 2 Entrées

All entrées served with your choice of potato and vegetable

Vegetarian or Vegan entrées available as third entrée selection. Please inquire with your catering manger.

Poultry Options:

Holiday Valley Stuffed Chicken with Apple Cranberry Stuffing
Spinach Stuffed Chicken topped with Chardonnay Cream Sauce
Herb Roasted Chicken with Bourbon Peppercorn Sauce

Mediterranean Chicken Breast
Breast of Chicken Marsala
Bruschetta Airline Chicken

Seafood Options:

Balsamic Glazed Grilled Salmon
Cedar Plank Salmon with Ellicottville Maple Glaze
Baked Stuffed Shrimp topped with Butter Wine Sauce
Six oz. Butter Poached Lobster

Beef & Pork Options:

Roasted Red Pepper Basil Pesto Strip Loin
Braised Beef Short Ribs in Red Wine Marinade
Grilled Sirloin with Caramelized Shallot Port Glace
8 oz. Filet Mignon with Bordelaise Sauce
Duet of Petite Filet with Two Baked Stuffed Shrimp
Duet of Petite Filet & Herb Marinated Breast of Chicken
Duet of Petite Filet with Butter Poached Lobster

The Dessert of your choice, served with
Coffee, Decaffeinated Coffee, and Assorted Teavanna Teas

The Mountain Wedding Buffet

Assorted Bread Basket with Country Butter

Chef's Signature Seasonal Soup, Served

Choice of 1 Salad ...

Seasonal Greens with Gourmet Dressings
Classic Caesar Salad with Parmesan & Garlic Croutons
Strawberry Fields Salad with Peppered Almonds, Goat Cheese, and Raspberry Vinaigrette
Fresh Spinach Salad with Bacon and Chopped Eggs

Choice of 1 Pasta ...

Coastal Seafood Cavatappi Pasta with Pesto Cream Sauce
Stuffed Manicotti with Marinara Sauce
Baked Penne Pasta with Marinara Sauce

Entrée Selections ...

Holiday Valley Stuffed Chicken with Apple Cranberry Stuffing
Mediterranean Chicken Breast
Herb Roasted Chicken with Bourbon Peppercorn Sauce
Braised Beef Short Ribs
Grilled Sirloin with Caramelized Shallot Port Glace
Roasted Rosemary Rubbed Pork Loin with Apple & Onion Confit
Cedar Plank Salmon with Ellicottville Maple Glaze

Please allow our Chef to pair your dish with farm-fresh, local vegetables and a starch

Dessert ...

Your Wedding Cake Displayed
Coffee, Decaffeinated Coffee, and Assorted Tea Display

Choice of Two Entrées | Choice of Three Entrées

Enhance your buffet with a carving station!
Please ask your Catering Manager
for more information.

All food & beverage is subject to an 8% NYS sales tax, a 20% venue set-up fee and a 10% auto-gratuity for the service staff.

Signature Spruce Dinner Stations Menu

STATIONS MAKE CONVERSATION AND SOCIALIZING EASIER IN A MORE RELAXED ATMOSPHERE!

Salad Station—Your Choice of 2

Fresh Seasonal & Tropical Fruit Display
Classic Caesar Salad with Parmesan & Garlic Croutons
Mixed Field Greens with Gorgonzola Rosemary Dressing
Strawberry Fields Salad with Peppered Almonds, Goat Cheese, and Raspberry Vinaigrette

Martini Mashed Potato Bar ... Your Choice of 1

Sweet Mashed Potatoes
Served with a variety of toppings to include: praline, marshmallows, cinnamon, candied pecans, caramel sauce and brown sugar
Signature Rustic Mashed Potatoes
Served with a variety of toppings to include: roasted garlic, aged cheddar, pork belly, pancetta, shaved shrimp scampi, blue cheese, sundried tomatoes, chives, Homestyle gravy

Farm Fresh Vegetable Station—Your Choice of 2

Roasted Brussel Sprouts | Steamed Green Beans | Tri-Colored Carrots
Roasted Root Vegetables | Steamed Asparagus | Broccolini

Create Your Own Pasta Bar ...

Choice of 2 Pastas ... Cheese Tortellini | Rigatoni | Penne | Cavatappi | Tortellini

Choice of 2 Toppings ... Marinara & Meatballs | Creamy Alfredo & Chicken

Pesto & Sausage | Bolognese | Vodka Sauce

Served with Parmesan & Romano Pecorino Grated Cheeses

Hand Carved Meats—Your Choice of 2

Slow Roasted Rosemary Pork Loin served with Caramelized Apple & Onion Comfit

Traditional Turkey with Gravy & Cranberry

Strip Loin au Poivre served with Creamy Horseradish Sauce

Maple-Glazed Baked Ham with a Selection of Mustards

Dessert Station ...

Your Wedding Dessert Plated & Displayed
Coffee, Decaffeinated Coffee, Assorted Tea Display

Add a Seafood Station—Market Pricing based on selection (s)

All food & beverage is subject to an 8% NYS sales tax, a 20% venue set-up fee and a 10% auto-gratuity.

Prices subject to increase, based on market pricing, by no more than 5%.

All Dinner Reception Packages Include the following:

*Beautiful Panoramic Views
Catering Manager to assist with Planning & Day of Coordination
Day of Manager on Duty at Reception
Two Complimentary Tickets to the Annual Wedding Tasting*

*Overnight Bridal Accommodations at the Inn
Complimentary stay the night of the reception for the bride & groom
Discounted Room Rates extended to your guests at the Inn*

*Four Hours of Included House Open Bar
(Included in all dinner prices)*

*Champagne & Cheese Display for the Wedding Party
Champagne Toast for All Guests
Complete Coffee Service During Dinner*

*Choice of Plated, Buffet, or Stations Meal Service
Vegetarian & Dietary Choices Available*

*White or Ivory Standard Length Linens
Napkin Selection (20 color options)*

*All China, Glassware, Flatware
Guest Tables, Essential Side Tables & Chairs (settings of 8)
Skirting on All Essential Tables
20' x 20' Dance Floor
Custom Floor Plan*



Additional Wedding Services

Children Meals

Fruit Cup, Chicken Tenders & French Fries

Children Ages 12 & Under ...

Unlimited Non-Alcoholic Bar—Required for Guests ages 6 to 20 ...

Vendor Meals

Includes non-alcoholic beverages
Price may increase based on menu selection

Late-Night Snacks

Think your guests might want a little something to snack on after hours of celebrating... Here's a few snacks to keep guests satisfied all night long!

Boneless Buffalo Chicken Wings ... (per 50 pieces)

Served with celery, carrots, and bleu cheese dressing

Nacho Station ... (serves 50 guests)

Served with salsa, con queso, and assorted toppings

Pizza Station ... (serves 50 guests)

An assortment of party-cut pizzas

Pretzel Bar ... (per 50 pieces)

Salted and un-salted pretzels served with assorted dipping sauces

Sahlen's Hot Dogs... (per 50 pieces)

Served with a bun and appropriate condiments

Bites of Buffalo Bar ... (serves 50 guests)

Beef on Weck Sliders with Horseradish Cream & Boneless Buffalo Bites

Perogies ... (per 50 pieces) | Poutine Bar ... (serves 50 guests)

THESE SPECIAL SERVICES ADD A UNIQUE TOUCH TO YOUR HOLIDAY VALLEY WEDDING.
SPECIAL REQUESTS ARE ALWAYS CONSIDERED.

Lemonade with Fresh Cut Lemons ...

Displayed in a clear beverage dispenser. Perfect for a summer wedding!

S'mores Bar ...

Includes s'mores, sticks, and portable fire pit

Ice Cream Sundae Bar ...

*Satisfy your sweet tooth with five chef-selected toppings:
M&Ms, gummy bears, multi-colored sprinkles, caramel, maraschino
cherries, assorted nuts, crushed Oreos, mini marshmallows, sliced
strawberries, and more!*

Chocolate sauce and whipped cream always included

“Just Married” Breakfast

**BID YOUR GUESTS A FOND AND HEART-FELT FAREWELL AT YOUR AFTER-WEDDING BREAKFAST.
PRIVATE INDOOR AND OUTDOOR BANQUET ROOMS ARE AVAILABLE AT THE
TAMARACK CLUB, THE INN, AND THE HOLIDAY VALLEY LODGE.
ROOM FEE WAIVED WITH BOOKING OF AN ON-SITE RECEPTION.**

Farm House Buffet ...

Starbucks Coffee
Chilled Orange & Cranberry Juices
Freshly Baked Breakfast Favorites with Sweet Butter & Fruit Preserves
Country-Fresh Scrambled Eggs
Breakfast Potatoes
Country Cinnamon French Toast with Warm NY Maple Syrup
Your Choice of ...
Country Breakfast Links OR Pepper-Smoked Bacon

New York Country Breakfast ...

Starbucks Coffee
Chilled Orange & Cranberry Juices
Seasonal Fresh Fruit
Freshly Baked Breakfast Favorites with Sweet Butter & Fruit Preserves
Assorted Bagels & Cream Cheese
Assorted Cereals with Milk
Country-Fresh Scrambled Eggs with Cheddar Cheese and Chives
Breakfast Potatoes
Country Waffles with Warm NY Maple Syrup
Country Breakfast Links & Pepper-Smoked Bacon

On the Road ...

Chilled Bottles of Orange & Cranberry Juices
Ham, Egg, and Cheese Croissant
Assorted Pastries
Selection of Bagels served with Cream Cheese & Assorted Spreads

Add On A 'la Carte Items

Bottled Water
Red Bull

***All food & beverage is subject to an 8% NYS sales tax a 20% venue set-up fee and a
10% auto gratuity.***

Prices subject to increase, based on market pricing, by no more than 5%.



Wedding Planning Details

CONFIRMATION & NON-REFUNDABLE DEPOSIT

A signed Letter of Confirmation and non-refundable deposit of \$1,000.00 will place a temporary hold on the date and location of your wedding for 30 days. Once the deposit has been received, you will receive an estimated contract within 7 days from your Catering Sales Representative. The date and venue is confirmed once the contract has been signed and returned back to your Catering Sales Representative. The deposit will be applied to the contract as and towards the overall cost of the wedding.

GUARANTEE & PAYMENT SCHEDULE

A guarantee of the total number of guests, meals, and menu choice is due no less than 30 business days before your wedding.

The Payment Schedule is:

- 50% Due 6 months before the wedding
- 75% Due 3 months before the wedding
- 90% Due 1 months before the wedding
- Balance Due 7 business days before the wedding

(Note: account will require a credit card on file for final billing in excess of 100% projected balance)

Payment in full, including estimated items, must be made 7 business days prior to your wedding. The contract will be updated with actual consumption amounts within 5 business days after the wedding.

CANCELLATION

In the unlikely event that you decide to cancel your wedding, a partial refund will be given according to the following schedule:

Cancellation Occurring from:

- | | |
|---------------------------|--|
| Booking to 12 months out: | Loss of \$1,000 Non-Refundable Deposit |
| 12 to 6 months out: | Loss of 50% Payments Made; Plus Non-Refundable Deposit |
| 6 to 3 months out : | Loss of 75% Payments Made; Plus Non-Refundable Deposit |
| 3 months out: | Loss of 90% Payments Made; Plus Non-Refundable Deposit |

FACILITY FEES

The facility fee permits you and your party full access to your venue from 7:30 am –1:00 am

Wedding Planning Details

FOOD & BEVERAGE POLICY

All food and beverage must be purchased through SodexoLive!, the Exclusive Caterer at Holiday Valley.

Bars can be open a maximum of 5 hours and no later than 1:00 a.m. Shots are not permitted. No outside alcohol will be permitted inside any of the venues or banquet rooms. Bartenders will not serve anyone without proper ID.

All food and beverage is subject to an 8% NY State sales tax and an 20% venue set up fee. The venue set up fee on food and beverage items is used to defray the cost of set-up, break down, service, and other house expenses. No portion of this charge is distributed to the employees providing the service.

AUTO GRATUITY POLICY

All special event team members are trained food and beverage professionals and take great pride in the services and products they present to all of our very special guests. The team is rewarded for their high level of service and professionalism by a resort auto-gratuity of 10% on all food and beverages sales per event. These gratuities are completed provided by the team members. If you are inclined to provide gratuities in addition to the 10% auto-gratuity, please see the guideline within this booklet that describes the process as such.

FLOOR PLAN & TIME LINE

A provisional time line and floor plan will be provided to you within 2 months of your wedding. The final floor plan is due 7 business days prior to your wedding. Any changes made to the floor plan within 72 hours of the wedding will result in an additional fee, with the exception of changes due to the guaranteed guest count.

DECORATIONS

Decorating must be done the day of the event. All lights, roping, and décor must be approved by the Catering Manager. Decorations can not be hung by nails, tacks, hooks, glue or any other medium that damages or defaces the venue. Confetti, rice, and loose glitter not permitted. Decorations requiring step ladders must be approved by the Catering Manager. An additional fee will be incurred for set-up and tear down.

New York State has an open flame law. No open flame is permitted inside any building. Candles must be housed in a container with the flame at least two inches below the top of the container. All décor with open flames must be approved by the Catering Manager. All decorations provided by the Client and Vendors must be removed from the venue no later than 10:00 a.m. the following morning. Holiday Valley is not responsible for removing, repacking, securing, or guaranteeing the safety of any of the decorations or items provided by the Client or Vendors.



On-Site Lodging

Please join us and make it a weekend getaway!

Tamarack Club Features & Amenities:

- Units for 2 –10 guests
 - Heated Indoor/Outdoor Pool
 - On the Golf Course; Near the Pro Shop
- Underground Parking with Valet & Bell Service
 - John Harvard's Brewhouse On-Site
 - Ellicottville Oasis Full Service Spa On-Site



Inn at Holiday Valley Features & Amenities:

- Units for 2 –4 guests
 - Heated Indoor/Outdoor Pool
- Near the Double Black Diamond Golf Course
 - Convenient Parking
 - Pet Friendly Rooms Available



Wedding Services

LOCAL CHURCHES

Holy Name of Mary R.C., Ellicottville
716-699-2592

Our Lady of Peace R.C., Salamanca
716-945-4966

St. Paul's Lutheran Church, Ellicottville
716-699-2265

United Church of Ellicottville
716-699-4003

DJ SERVICES

Artistic Audio—DJ Rick
716-939-5272

Whirlin' Disc Sound
Team@wdsdj.com

Toy Bros Entertainment
716-479-1133

CJ Sound
716-668-5412

Campbell Dawson
716-499-9050

FLORISTS

Blossoms N Treasures - South Wales
716-870-5741

Graham Florist Greenhouses - Bradford, PA
814-368-3186

Swan Street Florist - Salamanca
716-945-3516

Flowers Etc. - Buffalo
716-882-0438

Flowers off the Farm—Ellicottville
716-258-8655

FOOD & LODGING (on-site)

John Harvard's Brew House at Tamarack
Serves lunch & dinner daily
716-699-5350

McCarty's Café in the Holiday Valley Lodge
Serves breakfast & lunch daily
716-699-3501

The Inn at Holiday Valley
716-699-2345

Tamarack Club at Holiday Valley
716-699-7000

JUSTICES OF THE PEACE

Bob Fink
716-984-0754

Ray Ammerman
716-440-8440

Susan L. Peacock - Minister
716-957-2964

PERFORMERS

Mo' Porter—Chuck Sciandra
716-870-5621

Nik Entertainment Co.
585-244-0331

Party of 9 - Bernadette Trinca
716-523-1114

Peter Van Scozza— Violin / Piano
716-662-3164

Jay McDonnell Duo
716-913-7991

Wedding Services

PHOTOGRAPHERS

Bliss by Vita Bella Photography
info@vbellaphotography.com

Elizabeth Pellette Photography
716-592-8084

Iburi Photography-Akari
(585) 356-8036

Knight Studios - Robert Knight
716-631-0086

Martin Studio - Tom Martin
716-372-1035

Onion Studio
716-866-3380

SALON & SPA

Ellicottville Oasis Spa

Located in the Tamarack Club at Holiday Valley
Massage therapy, manicures, pedicures, waxing & more!
716-699-8996 | www.ellicottvilleoasis.com

Glam on Location
716-479-5412

SPECIALTY LINENS

Boulevard Wedding Concepts
Linens & Event Decor
716-695-1050

Tesoro Event Rentals
Linens, Event Décor & Specialty Seating
716-759-4041

WEDDING EXTRAS

Cayas Canopies
Tent & Event Rentals
716-372-1308

Covered Wagon Tours, LLC.
Party Bus & Limo Rentals
607-324-3900

Fresh Wedding & Event Design
716-592-5015

Moments to Remember
Celebration Rentals
814-596-0011

Young Explosives
Display Fireworks
716-257-5116

ON-SITE CONTACTS

Connie Brown - Holiday Valley Lodging
716-699-2345 ex. 6007
cbrown@holidayvalley.com

Jolene Kinder - Catering Sales Manager
716-699-3968
jkinder@holidayvalley.com

Kristy Erwin - Catering Sales Assistant
716-699-3968
kerwin@holidayvalley.com

Vendor Gratuity/ Staffing Guidance

This guide is based on industry standards and will help you understand what the "norm" is when it comes to tipping the vendors that helped make your big day extraordinary!

Please note that there is a 10% auto gratuity that is added to your food and beverage total. If you feel inclined to leave an additional gratuity, you are welcome to place the gratuity in a sealed envelope and give to your Sales Representative to properly distribute.

Venue Service Staff	Standard Gratuity Amount
Wait-Staff	\$20 - \$30 per server
Head Waiter/Waitress	\$30 - \$50
Bartenders	\$0 - \$30 per bartender
Please note, bartenders are typically tipped by guests throughout the event	
Catering Sales Manager	2% – 8% of pre-tax F&B
Please Note, the sales team does not receive commission	
	Typically \$200 - \$900
Banquet Manager/Manager on Duty	\$0 - \$100
Shuttle Driver	\$20 - \$30 per driver
Other (Back-of-house staff to include Chef, cooks, dishwashers, etc.)	\$0 – \$100 to split (not standard)

Your wedding will be staffed based on the following front of the house guidelines:

- (1) Wait Staff per 30 guests for stations / buffet / strolling service*
- (1) Wait Staff per (3) tables for a plated service*
- (1) Bartender will be staffed for every 50 guests*
- (1) Head Server (responsible for servicing the Bride, Groom, and Wedding Party)*
- (1) Manager on Duty*

Additional Wedding Service Providers

If the vendor owns the company, gratuity is not expected.

Hair / Makeup Professionals	15 - 20 % of total bill
Band	\$20 - \$25 per musician
DJ	\$50 - \$200
Photographer/Videographer	\$40 - \$100 each (not standard)
Florist	\$50 - \$200 (not standard)
Officiant	\$50 - \$100 typically donated to

Moments to Remember

Nine to Sixteen Months

- Start a wedding binder to organize ideas
- Determine your budget
- Reserve dinner and reception venue
- Determine guest list for an approximate number
- Reserve ceremony location and Officiate
- Reserve block of lodging rooms for guests
- Reserve your complimentary lodging
- Research photographers, florists, entertainment
- Book your band or DJ
- Pay 50% deposit to Caterer at twelve months out

Six to Eight Months

- Mail your Save-the-Date cards
- Reserve your florist and photographer
- Determine time line for wedding
- Consider wedding menu options
- Determine color of linen and napkins
- Plan décor for the wedding and reception
- Create a gift registry
- Select and order invitations and all stationary
- Arrange transportation
- Attend annual wedding tasting (End of April)
- Meet with baker for cake tasting
- Pay 75% deposit to Caterer at six months out

Three to Four Months

- Finalize wedding menu
- Determine wedding RSVP date
- Finalize guest list
- Meet with Caterer to discuss details
- Schedule a hair and makeup artist
- Determine your music
- Discuss rehearsal time and dinner options
- Finalize and order wedding cake
- Mail your invitations
- Order wedding favors
- Pay 90% deposit to Caterer at three months out

Two Months

- Touch base with your vendors
- Send your ceremony & reception schedule to vendors
- Confirm wedding time line
- Confirm rehearsal time and dinner location
- Confirm shuttle schedule
- Discuss guest seating and head table options

One Month

- Complete Meal/Allergy spreadsheet
- Follow-up with guests who have not returned response cards
- Obtain marriage license
- Begin to arrange your seating chart
- Create place cards
- Put together a "Bridal Emergency Kit" for the day of
- Schedule a final phone meeting with your Caterer
- Pay 100% deposit to Caterer; Credit Card on File for Final Billing
- Confirm final meal guarantee

Ten Business Days

- Approve wedding reception floor plan
- Confirm special meals and allergies
- Confirm times of rehearsal and rehearsal dinner
- Confirm weather backup plan for ceremony
- Approve final contract

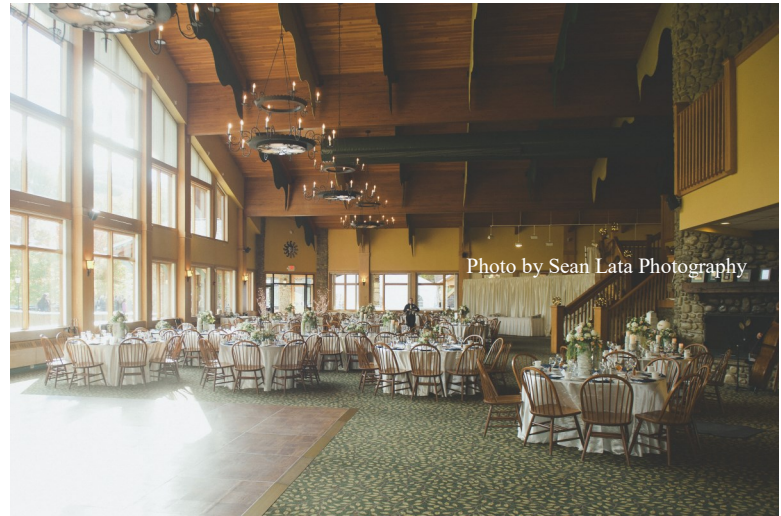
The Day Before...

- Make sure all wedding day items are packed (Don't forget the rings & marriage license!)
- Attend the rehearsal and dinner
- Get some beauty rest!

Yodeler Lodge

Ceremony Seating for up to 230 guests

Reception Seating for 150 - 230 guests



YODELER LODGE IS FULLY PRIVATE AND EXCLUSIVE TO OUR GUESTS THROUGHOUT THEIR SPECIAL DAY. WHILE THE LODGE REMAINS CLOSE TO ALL RESORT AMENITIES AND LODGING, ITS REMOVED PICTURESQUE SETTING PROVIDES THE PRIVACY ONE MAY DESIRE.

Happily Ever After



**Holiday
Valley**

*sodexo
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Weddings@holidayvalley.com
716-699-3968