

A Wedding at Holiday Valley Resort

BOOKING YOUR WEDDING

Once you have decided to have your Wedding Reception at Holiday Valley Resort, a signed Contract with your deposit of \$1,000.00 will act as your commitment to hold your Wedding here at the Valley, The deposit will be applied toward your Wedding and is non-refundable once it is received.

CATERING

Our Wedding Sales Coordinators will be pleased to provide you with menu suggestions showing the variety of options available to you, or we will custom design a menu specifically for you.

All of our Wedding Receptions include the following at no additional costs:

Beautiful Panoramic view of Holiday Valley

4 Hour Open Bar

*Champagne and Cheese Display
for the Wedding Party upon arrival*

*Wine or Champagne Toast for
All of Your Guest*

3 Course Plated Dinner that Includes:

An Appetizer or Salad

Entrée from our extensive Wedding menu

Assorted Tea Breads, Rolls and Butter

*Your Wedding Cake
Choose from our Butterwoods Cake book*

Complete Coffee Service

*All prices are subject to an 18% Admin/Event fee as well as an 8% NY State Tax
A minimum guest count of 50 must be met to be eligible to hold a Wedding Reception at Holiday Valley Resort. A surcharge will
be added to any Reception not meeting the required minimum*

Holiday Valley Resort Wedding Menu

Appetizers and Salads

(Select one)

- Seasonal Melon w/Chantilly Cream*
- Seasonal Soup or Bisque*
- Chilled Sliced Fruit with Raspberry Coulis*
- Traditional Tossed Salad*
- Spinach and Mushroom Salad*
- Mixed Field Greens w/Gorgonzola Rosemary Dressing*
- Sautéed Mushrooms in Cognac Cream served in Puff Pastry*
(add \$1 pp)
- Maryland Crab Cakes w/Orange Mayonnaise*
(add \$2 pp)

Poultry Selections

- Cape Cod Chicken with apple and cranberry stuffing* \$54.95
- Breast of Chicken Marsala* \$54.95
- Grilled Cider Basted Chicken* \$54.95
- Stuffed Breast of Chicken Florentine* \$54.95
- Mushroom Stuffed Chicken Breast with Chardonnay Cream Sauce* \$54.95

Seafood Selections

- Baked Stuffed Filet of Sole* \$54.95
- Broiled White Fish Florentine with Tomato and Garlic Coulis* \$54.95
- Grilled Balsamic glazed Salmon* \$57.95
- Grilled Teriyaki glazed Salmon* \$57.95
- Medallions of Salmon with a Mild Dill Sauce* \$57.95
- Baked Stuffed Shrimp with Seafood Stuffing* \$57.95

Meat Selections

- Roast Sirloin of Beef* \$66.95
- Roasted Tenderloin and Herb Marinated Breast of Chicken* \$66.95
- Roast Prime Rib of Beef Au Jus* \$68.95
- Roast Pork with Red Grape Demi-glaze* \$68.95
- Smoked Loin of Pork with Sautéed Apples* \$68.95
- Filet Mignon wild Mild Mushroom Sauce* \$69.95
- Petite Filet with Two Baked Shrimp* \$69.95
- Rosemary Encrusted Rack of Lamb* \$70.95

(add \$1.50 per entrée for split menu selections. Maximum 2 selections)

****Wedding Dinner Buffets****

*Champagne and Cheese Display
for the Wedding Party upon arrival*

*Champagne or Wine Toast
For all of your Guests*

4 Hour Open Bar

The Tuscany Buffet

*Italian Wedding Soup
or
Minestrone Soup
served*

*Fresh Garlic Bread
Antipasto Display*

*Classic Caesar Salad with Parmesan and Garlic Croutons
or
Seasonal Greens with Gourmet Dressings*

*Pasta:
Coastal Seafood Bowtie Pasta with Pesto Cream
or
Baked Penne Pasta*

*Shrimp and Scallops with a Creamy Sun-dried Tomato Pesto over Penne Pasta
Seared Breast of Chicken with Marsala Wine Sauce
Polenta Napolitano
Ratatouille of Eggplant, Squash, Tomatoes and Fresh Herbs*

*Your Wedding Cake
from our Butterwoods Cake Book*

Coffee, Tea and Decaffeinated Coffee

\$58.95 Per Guest

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****Wedding Dinner Buffets****

*Champagne and Cheese Display
for the Wedding Party upon arrival*

*Champagne or Wine Toast
For all of your Guests*

4 Hour Open Bar

The Mountain Wedding Buffet

Artisan Bread Baskets with Country Butter

*Soup of the Moment
served*

Choice of any two Salads:

*Seasonal Greens with Gourmet Dressings
Classic Caesar Salad with Parmesan and Garlic Croutons
Greek Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese
Roasted Vegetable Couscous Salad
Marinated Tomato, Cucumber and Red Onion Salad*

Pasta

Choose one

*Coastal Seafood Bowtie Pasta with Pesto Cream
Stuffed Manicotti
Baked Penne Pasta*

Entrée Selection:

*Grilled Cider Basted Boneless Breast of Chicken
Cape Cod Stuffed Breast of Chicken
Herb Chicken with Bourbon Peppercorn Sauce
Braised Beef Burgundy
Grille Sirloin with Caramelized Shallot Port Glace
Roasted Rosemary Rubbed Pork Loin with Hard Cider Reduction
Seafood Stuffed Sole over Julienne of Vegetable
Maple Ginger Glazed Salmon*

Selection of Starch and Vegetable Medley

**Your Wedding Cake
from our Butterwoods Cake Book**

Coffee, Tea and Decaffeinated Coffee

One Entrée: \$60.95 Two Entrees: \$63.95 Three Entrees: \$65.95

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Cocktail Hour
Hors d Oeuvre Packages

Option # 1

International Cheese Display

A selection of imported and domestic cheese accompanied by
Baguettes, crackers and fresh fruit garnish Domestic and International Cheese Table

Spanakopita
Scallops Wrapped with Bacon
Potato Latkes with Home made Pink Applesauce and Sour Cream

\$ 7.95 per person

Option # 2

International Cheese, and Crudité Table

An Opulent Display of Grilled, Marinated and Fresh Vegetables and a Domestic and Imported Cheeses,
served with Baguettes and Crackers

Maryland Crab Cakes with Homemade Orange Mayonnaise
Chicken and Apple Sausage on Pumpernickel with Apples Butter
Brandy Creamed Wild Mushroom Tartlets

\$ 8.95 per person

Option # 3

Antipasto Display

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

Smoked Duck Breast with Grilled Strawberries And Balsamic Syrup
Jumbo Gulf Shrimp with Traditional Cocktail Sauce
Tenderloin of Beef on a Crostini
With a Mild Horseradish Sauce

\$ 10.95 per person

Hors D'Oeuvres

Chilled

(Priced per Fifty Pieces)

<i>Plum Tomato, Fresh Mozzarella and Basil Bruschetta</i>	<i>\$75</i>
<i>Crabmeat with Avocado on a Tortilla Chip</i>	<i>\$100</i>
<i>Dijon Beef and Asparagus Rolls</i>	<i>\$100</i>
<i>New Potato stuffed with Shrimp and Pesto Aioli</i>	<i>\$125</i>
<i>Smoked Salmon Pinwheel</i>	<i>\$125</i>
<i>Assorted Chef's Canapés</i>	<i>\$150</i>
<i>Smoked Duck Breast with Grilled Strawberry and Balsamic Syrup</i>	<i>\$150</i>
<i>Rare Tenderloin of Beef on Toasted Baguette with Horseradish Cream Sauce</i>	<i>\$150</i>
<i>Lobster Salad Barquette</i>	<i>\$150</i>

Hot

(Priced per Fifty Pieces)

<i>Steamed Pot Stickers with Ginger Sauce</i>	<i>\$75</i>
<i>Boneless Buffalo Chicken with Bleu Cheese Dressing</i>	<i>\$75</i>
<i>Feta Cheese and Spinach Triangles in Phyllo Dough</i>	<i>\$75</i>
<i>Florentine Stuffed Mushrooms</i>	<i>\$75</i>
<i>Chicken Sate with Thai Peanut Sauce</i>	<i>\$85</i>
<i>Chicken Tenders with Spicy Honey Mustard</i>	<i>\$85</i>
<i>Seafood Stuffed Mushroom Caps</i>	<i>\$85</i>
<i>Rolled Black Bean and Cheese Quesadillas</i>	<i>\$85</i>
<i>Rolled Smoked Chicken Quesadillas</i>	<i>\$85</i>
<i>Vegetarian Spring Rolls with Sweet & Sour Sauce</i>	<i>\$85</i>
<i>Chicken Dijonnaise Brochette</i>	<i>\$100</i>
<i>Fried Parmesan Artichoke Hearts with Mustard Sauce</i>	<i>\$100</i>
<i>Sautéed Mushrooms in Cognac Cream served in Puff Pastry</i>	<i>\$100</i>
<i>Maryland Crab Cakes with Citrus Remoulade</i>	<i>\$125</i>
<i>Teriyaki Beef Brochette</i>	<i>\$125</i>
<i>Scallop and Shrimp Casino on the Half Shell</i>	<i>\$125</i>
<i>Jumbo Scallops wrapped in Apple Bacon Drizzled with Maple Glaze</i>	<i>\$175</i>
<i>Marinated Mini Lamb Chops with Mustard Thyme and Roasted Garlic</i>	<i>\$175</i>
<i>Lobster and Herbed Goat Cheese Strudel</i>	<i>\$175</i>

Raw Bar

(Market Price)

Littleneck Clams on the Half Shell
Oysters on the Half Shell
Chilled Jumbo Gulf Shrimp with Cocktail Sauce & Garlic Aioli
Seasonal items also available

Wedding Brunch Buffet 1

*Champagne or Wine Toast
(For Wedding Party)*

House Brand Open Bar for 4 Hours

*Selection of Chilled Fruit Juices
Orange, Grapefruit and Tomato*

*Assorted Breads, Muffins and Danish
Fruit Preserves, Assorted Butters*

*Scrambled Eggs in a Puff Pastry
Canadian Bacon
Breakfast Potato
Cinnamon French Toast
With Warm New York Maple Syrup*

*Breast of Chicken Marsala
Bowtie Pasta with Portobello Mushrooms, Sundried Tomatoes and Pesto
Rice Pilaf*

Assorted Cookies and Brownies

Coffee, Tea, and Decaffeinated Coffee

\$49.95 Per Guest

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Wedding Brunch Buffet 2

*Champagne or Wine Toast
(For Wedding Party)*

*House Brand Open Bar for 4 Hours

*Selection of Chilled Fruit Juices
Orange, Grapefruit and Tomato

Baskets of Breakfast Pastries on each table to include:

*Danish, Croissants, Assorted Muffins
With Honey Butter and Preserves

*Seasonal Fresh Fruit
Garnished with mint and Berries

*Scrambled Eggs in Puff Pastry

*Red Bliss Breakfast Potatoes with sautéed
Peppers and Onions

*Breast of Chicken Marsala
Loin of Pork Montreal with Red Grape Demi-Glaze

*Bowtie Pasta with Pesto

*Fresh Green Beans with Cashews, Roasted Red
Peppers and Brown Butter

*Vanilla Mousse in Chocolate Cups
with Raspberry Coulis*

Coffee, Tea, and Decaffeinated Coffee

\$53.95 Per Guest

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Wedding Brunch Buffet 3

*Champagne or Wine Toast
(For Wedding Party)*

*Premium Open Bar for 4 Hours

*Selection of Chilled Fruit Juices
Orange, Grapefruit and Tomato

*Baskets of Breakfast Pastries on each table to include:
Danish, Croissants, Assorted Muffins
with Honey Butter and Preserves

*Seasonal Fresh Fruit garnished with mint and Berries

*Lobster, Asparagus and Gruyere
Cheese Quiche

*Cinnamon French Toast w/Warm New York Maple Syrup

*Classic Caesar Salad
Roasted Potato Salad

*Cape Cod Chicken
Stuffed with Apples and Cranberries

*Fresh Seasonal Vegetable Sauté

*Crepes filled with Fresh Fruit and Chantilly Cream

Coffee, Tea, and Decaffeinated Coffee

\$55.95 Per Guest

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be added to any Reception not meeting the required minimum*

Wedding Guide Lines at Holiday Valley Resort

Once you have decided to have your wedding reception at Holiday Valley Resort, a signed contract with your deposit of \$1000.00 will act as your commitment to hold your wedding here at the Valley. The deposit will be applied toward your wedding and is non-refundable once it is received.

Holiday Valley will provide you with the following free of charge: a 15 x 15 dance floor, white or ivory linen for all the tables, skirting on your primary tables, linen napkins, china, glassware, and flatware, and set-up, tear down, and clean-up of the lodge. Also, as our gift to you, The Inn at Holiday Valley will provide a complimentary night stay for the bride and groom. Please contact Jen Myers at 716-699-2345 ext. 6001 to reserve your complimentary room and for lodging for your guest.

Holiday Valley Resort has a complete catering service with exclusive rights to all Food and Beverage. Therefore, no outside food or beverages may be brought in. When you rent one of our lodges, you have the building for six hours.

Our bars can be open a maximum of 5 hours and no later than 1:30 a.m. No outside alcohol will be permitted inside the building. Our bartenders will not serve anyone without proper ID.

Decorating can be done the day of the event. Tacks or nails may not be used. Confetti is not permitted. If a ladder is needed, our staff will assist you. An additional charge will be billed for this service.

New York State has an open flame law. No open flame is permitted inside any building. Candles must be contained in a globe with the flame at least two inches below the top of the globe.

On site ceremonies require additional staffing and set-up. Fees associated with these services are determined on an individual basis.

All decorations and personal items are required to be removed the night of the event. Holiday Valley Resort and Holiday Valley Food and Beverage are not responsible for items that are left on property.

A guarantee number of attendees, your menu, and your set-up will be required 10 days prior to your event. The guarantee number of guest is the minimum number you will be required to pay for. We will need a credit card on file in case you have more in attendance than your guarantee,

Our payment schedule is as follows: 3 months before your event: 50% due; 1 month before your event: 90% due; 1 week before your event: paid in full

Additional amenities available: Chair lift rides, Shuttle service, Chocolate fountain, Floor length linens, Photo Booth, Portable Bar, Wedding Chairs, Martini Luge, Ice Sculptures, Chair covers