



Holiday Valley

CONFERENCES & EVENTS



WELCOME!

Welcome to Ellicottville a great destination for food and free-spirited fun where the natural beauty and entertainment options are matched only by the warmth and energy of an exciting community!

SodexoLive! is a leading global event hospitality company and we are thrilled to be your exclusive hospitality partner at Holiday Valley Resort & Conference Center. Our style is collaborative and our Resort hospitality team is delighted to work with you to ensure your experience here in Western New York is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting receptions, supplying convenient meals for your staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call or send an email to start the process today!

Here's to your successful event at Holiday Valley Resort & Conference Center!

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SodexoLive! At Holiday Valley Resort & Conference Center
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SodexoLive! and our Commitment to Quality

Our meticulous quality assurance programs ensure we have the right programs in place to deliver the outstanding results our host seeks.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable and varied options that include low calorie, low-salt, low-sugar, vegan and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order, roasted turkey, fish and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests. We have a wide variety of beverages, snacks and main course options at every meal as retail and grab-and-go. Lean proteins and whole grains are available, as are infused water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into each dish.

We look forward to serving you!

AMENITIES

Holiday Valley Amenity Baskets

Please order 24 hours in advance and the amenity will be in your guest room upon arrival. Basket prices are **inclusive** of 8% NYS sales tax.

COOKIES & MILK for two \$20
McCarty's freshly baked chocolate chip cookies and cold milk for four \$34

ELLCOTTVILLE BEER AND NUTS \$42
Four ice cold brews from Ellicottville Brewing Company (EBC) and assorted nuts. The perfect start to your weekend!

NEW YORK STATE WINE AND CHEESE \$59
A bottle of New York Red or White Wine with an assortment of local New York Cheeses

CHAMPAGNE AND STRAWBERRIES FOR TWO \$65
A bottle of Champagne and Fresh, Whole Strawberries
Add Chocolate Dipped Strawberries per piece \$3.50
(72 hour advance notice required for dipped strawberries. Minimum of six)



MORNING

Continental Breakfasts

Prices listed are per guest. Minimum of 25 guests.

All Continental Breakfasts are served with assorted fruit juices, freshly brewed Starbucks coffee, decaffeinated coffee and herbal Teavanna teas.

DAYBREAK **\$13**

Freshly Baked Muffins, Scones and Breakfast Cookies with Cinnamon Maple Butter
Fresh Bagels Served with Assorted Cream Cheese Schmears

FIRST TRACKS **\$15**

Daybreak Breakfast Pastries with Cinnamon Maple Butter
Sliced Seasonal Fresh Fruit
Fresh Bagels with Assorted Cream Cheese Schmears

HEALTHY START **\$17**

Assorted Low-fat and Whole Grain Muffins
Seasonal Whole Fresh Fruit
Overnight Oats
Mini Yogurt Parfait

*Almond, Oat or Soy Milk Available for an Additional \$2 per guest

A'la Carte Beverages

Freshly Brewed Starbucks Coffee and Teavanna Teas	per gallon (serves 20)	\$36
Lemonade or Iced Tea	per gallon	\$25
Infused Water (choice of citrus, cucumber or watermelon)	per gallon	\$16
Individual Assorted Milk Chugs	per bottle	\$3
Bottled Water	per bottle	\$3
Bottled Soda—Assorted Pepsi Products	per bottle	\$4
Bottled Orange, Cranberry, or Apple Juice	each	\$4
Sparkling Celsius Water	each	\$5
Red Bull	each	\$6

All prices subject to 8% NYS sales tax, a 20% venue set-up charge and a 10% auto-gratuity

MORNING

Hot Breakfast Selections

Prices are listed per guest. All Breakfast buffets are built for 25 or more guests and include assorted fruit juices, freshly brewed Starbucks coffee, decaffeinated coffee and herbal Teavana teas.

BEAR CUB BREAKFAST

\$14

Chilled Orange and Cranberry Juice
Starbucks Coffee & Teavana Teas
Traditional Breakfast Breads with Sweet Butter and Fruit Preserves
Mini Danish and Croissants
Assorted Breakfast Sandwiches

SUNRISE COUNTRY BREAKFAST

\$22

Chilled Orange and Cranberry Juice
Starbucks Coffee & Teavana Teas
Freshly Baked McCarty's Pastries with Whipped Butter & Fruit Preserves
Country Fresh Scrambled Eggs, Aged Cheddar and Fresh Herbs
Breakfast Potatoes
Seasonal Fresh Sliced Fruit and Berry Platter

*Choose ONE of the following Breakfast Meats:

Grilled Breakfast Sausage Links | Applewood Smoked Peppered Bacon

*Choose ONE of the following entrees to complete your menu:

*Additional cost per person for the selection of 2 or more entrees is \$3 per guest

1. Assorted Bagels with Cream Cheese *(add Lox for additional \$2 per guest)*
2. Home-Style Pancakes Served with Maple Syrup
3. French Toast Served with Maple Syrup
4. Warm Waffles Served with Maple Syrup

All prices subject to 8% NYS sales tax, a 20% venue set-up charge and a 10% auto-gratuity

MORNING

Breakfast Enhancers

Add any station with the purchase of a continental or buffet breakfast from pages 3-4. Minimum order of 25 guests. Prices listed are per guest.

TEX-MEX BURRITOS

Flour Tortilla filled with Scrambled Eggs, Cheddar Cheese, Sausage, Tomatoes, Scallions and Salsa

\$7.50

MARDI GRAS BREAKFAST SANDWICH

Your choice of English Muffin or Croissant
Your choice of Pepper Bacon, Sausage, Ham
Your choice of Cheddar, Swiss, or Pepper Jack Cheese
Please choose one or two sandwich combinations for your guests to enjoy.

\$8.00

GOURMET EGG & OMLET STATION

Eggs made any style made by our Culinary Professionals
Honey Ham, Chopped Bacon, Bell Peppers, Mushrooms, Onions, Fresh Spinach, Tomatoes, Cheddar and Salsa Fresca

(One attendant can service up to 25 guests, over 25 guests requires additional attendant)

\$8.50

\$75



Coffee Breaks & Refreshments

Available for meetings with a planned breakfast and/or lunch.

ALL DAY PACKAGE

Starbucks coffee, decaffeinated coffee, and Teavana Teas will be served in the morning, and bottled soda and water will be served during the afternoon break. Coffee may be refreshed in the afternoon upon request, based on consumption.

\$12

HALF-DAY PACKAGE

For meetings with planned breakfast, Starbucks coffee, decaffeinated coffee, and Teavana Teas will be served at the morning break.
For meetings with planned lunch, bottled soda and water will be served at the afternoon break.

\$9

All prices subject to 8% NYS sales tax, a 20% venue set-up charge and a 10% auto-gratuity

BREAKS

Let's Take a Break

Prices listed are per guest. Minimum of 25 guests. All breaks are priced based on a break duration of 30 minutes.

SWEET TOOTH	\$9.50
McCarty's Freshly Baked Cookies and Brownies with Assorted Candy bars	
BAVARIAN GOODNESS	\$10.00
Fresh Soft & Hard Pretzel Sticks with Assorted Mustards & Beer Cheese	
TAKE ME OUT TO THE BALLGAME	\$13.75
Buttered Popcorn, Caramel Popcorn and Jumbo Soft Pretzels with Beer Cheddar Dip & Classic Yellow Mustard	
Add Ice Cream Bars (per person)	\$3.00
LET'S GO TO THE MOVIES 	\$8.50
Old-Fashioned Popcorn with Assorted Toppings and Candy Novelties,	
FRESH 'N' FIT	\$13.00
Fresh Vegetables with Hummus Mini Petite Naans and Fresh Seasonal Fruit Kabobs	

A'la Carte Break Add-ons

Must purchase one of the above break packages.

Tortilla Chips and Salsa	(serves 12)	\$12
Freshly Made Buffalo Chips & Dip	(serves 12)	\$18
Hot Pretzels Sticks with Mustard	per dozen	\$20
Double Fudge Brownies	per dozen	\$27
Freshly Baked Cookies	per dozen	\$19
Individual Bagged Nuts	per bag	\$4
Granola Bars	per bar	\$4
Whole Fresh Fruit	per piece	\$3
Individual Greek Yogurt	per piece	\$5
Individual Candy Bars	per bar	\$3
Freshly Brewed Starbucks Coffee/Teavana Tea	per gallon	\$36
Bottled Water	per bottle	\$3
Bottled Soda—Assorted Pepsi Products	per bottle	\$4
Bottled Orange, Cranberry, or Apple Juice	per bottle	\$4

All prices subject to 8% NYS sales tax, a 20% venue set-up charge and a 10% auto-gratuity.

AFTERNOON

Luncheon Buffet Menus

Guaranteed guest count must meet the minimum of 25 guests on all lunch buffets.
All prices subject to 8% NYS sales tax, a 20% venue set-up charge and a 10% auto-gratuity.
All menus served with your choice of Iced Tea or Lemonade.

SOUP, SALAD & SAMMIE BUFFET \$20

Choice of two Soups:

- Chicken Enchilada
- Old Fashioned Chicken Noodle
- Old World Minestrone
- Tomato Basil Bisque

Choice of two Salads with Gourmet Dressings:

- Spinach Salad with Bacon and Chopped Eggs
- Traditional Greek Salad *(Add Marinated Grilled Chicken for and Additional \$2 per person)*
- Mixed Field Greens Salad with Holiday Valley *(Add Marinated Grilled Chicken for and Additional \$2 per person)*
- Quinoa Salad *(Vegan)*
- Hearty Pasta Primavera Salad

Choice of two Protein Sammies on a Croissant:

- Tuna Salad | Ham Salad | Egg Salad | Chicken Salad

Dessert: Layered Fruit & Pudding Parfait

HOLIDAY VALLEY DELI BUFFET \$22

Parties of 75 or more will have pre-made sandwiches

- Seasoned House-Made Kettle Chips
- Assorted Buns and Sliced Breads
- Choice of ONE Salad: Loaded Potato Salad, Pasta Salad or Mixed Field Greens Salad
- Choice of ONE Protein: Tuna, Ham or Chicken Salad
- Chef's Selection of Sliced Deli Meats
- Cheddar, Swiss, and Pepper Jack Cheeses
- Condiments: Lettuce, Tomato, Onions, Dill Pickles Mayonnaise & Dijon Mustard
- McCarty's Cookies

LITTLE ITALY BUFFET \$20

- House-Made Garlic Bread Served with Butter
- Choice of ONE Salad: Classic Caesar Salad | Caprese Salad
- Italian Wedding Soup
- Choice of TWO Entrees: Chicken Bruschetta (Topped with Roasted Tomatoes, Garlic and Basil in White Wine)
Tortellini Pasta Sauteed with Seasonal Vegetables in a Pesto Cream Sauce | Traditional Chicken Parmesan
Vegetable Ratatouille
- Mini Cannolis

Vegetarian Eggplant Parmesan- Available Upon Request

AFTERNOON

MEXICAN FIESTA BUFFET

\$20

Southwest Green Salad with Diced Tomatoes, Black Beans, Roasted Corn, Cotija Cheese and Ranch Dressing
Jalapeno and Cheddar Corn Bread Muffins
Marinated Chicken Enchiladas
Beef Barbacoa Enchiladas
Mexican Rice
Mexican Black Beans
House-Made Tortilla Chips with Salsa and Guacamole
Dessert: Churros Tossed in Cinnamon Sugar

Vegetarian Enchilada Options Available Upon Request; Available as a Third Entrée Choice for \$3 Per Person

BUFFALO TRADITIONS

\$23

Assorted Rolls
Seasonal Greens Salad with Plum Tomatoes, Cucumber and Red Onion with Gourmet Dressings
Beef on Kummelweck Rolls with Horseradish on the Side
Mini Pierogi Sauteed in Butter and Caramelized Onions
Boneless Buffalo Chicken Wings
**Bone-In Chicken Wings Available for an Additional Cost at Market Price*
Celery, Carrots and Bleu Cheese
Choice of: Baked Beans or Country Style Coleslaw
New York Style Cheesecake with Fruit Coulis

DAYS OF SUMMER BARBEQUE

Seasonal Greens Salad with Plum Tomatoes, Cucumber and Red Onion with Gourmet Dressings
Assorted Breads and Rolls including Homemade Cornbread Muffins
Local Buttered Corn with Peppers (Fresh Corn on the Cob in season)
Strawberry Shortcake
Choice of ONE Side:
Homemade Potato Salad
Country Style Coleslaw
Smoked Macaroni & Cheese
Vegetarian Pasta Salad

Entrée– Option 1

\$23

Ballpark Hot Dogs & Hamburgers (with cheese on the side)
Italian Sausage with Grilled Peppers & Onions

Entrée– Option 2 (Served with Chef's Assorted House-Made Barbeque Sauces)

\$26

Choice of TWO Entrees:
Southern Pulled Pork
BBQ Roasted Chicken Leg Quarters
Beef Brisket

AFTERNOON

Lunches on the Go

All boxed lunches include an individual bag of potato chips, whole fruit, McCarty's cookie, condiments and a bottle of water.

*Gluten free options available upon request.

Traditional Lunch on the Go

\$16

Prepared on an Artisan Baguette with Arugula

Choose TWO from the list below:

1. Roast Beef with Boursin Cheese
2. Oven Roasted Turkey with Swiss Cheese & Chipotle Aioli
3. Black Forest Ham and Swiss Cheese with Dijon Mustard

It's a Wrap

\$16

Choose TWO wraps from the list below:

Chicken Caesar

Grilled Chicken with Artisan Romaine, Parmesan Cheese and Caesar Dressing

Turkey BLT

Roast Turkey, Crisp Bacon, Fresh Tomatoes and Mayonnaise

Mediterranean

Grilled Vegetables, Feta Cheese, Arugula, Sundried Tomatoes and a Balsamic Drizzle

*Add Chicken for \$2 per person

Fresh Vegetable Wrap

Fresh Vegetables and Garlic Hummus

*Add Chicken for \$2 per person

Plated Luncheon Selections

Prices listed are per guest. Minimum of 25 guests.

Plated lunch entrees include fresh rolls with butter, choice of dessert (listed on page 20) and your choice of freshly brewed unsweetened iced tea or lemonade. Please note rolls will not be served with sandwiches.

Grilled Chicken Caesar Salad

\$20

Marinated Grilled Chicken atop a bed of Romain Lettuce with Parmesan Crisps and Caesar Dressing

Steak House Salad

\$22

Sliced Seasoned Hanger Steak, Chopped Iceberg Lettuce and Radicchio, Petite Tomatoes, Sliced Red Onions, Glazed Pecans and Applewood Smoked Bacon; Accented with Crispy Onions and Cheese

Roasted Turkey and Asiago Sandwich

\$20

Apple Cider Brined Slow Roasted Turkey Breast, Asiago Cheese, Lettuce and Herb Aioli Dressing on a 9-Grain Ciabatta. Accompanied by Apple Slaw Tossed in a Poppy Seed Dressing

Vegan Fire Roasted Vegetable Polenta Cake

\$20

Accented with Pineapple Mango Sauce, Grilled Asparagus and Baby Heirloom Vegetables

MEETING PACKAGES

Meeting Planning Made Easy

Minimum of 25 guests for all packages; priced per person.

All prices subject to 8% NYS sales, a 20% administrative charge and 10% auto-gratuity.

BREAKFAST & BREAK BUNDLE

\$21 per guest

Continental Breakfast

Assorted Danish, Croissants, and Muffins
Sliced Fresh Fruit and Honey Yogurt Dip
Starbucks Coffee and Teavana Teas

Mid-Morning Break

Assorted Granola Bars
Starbucks Coffee and Teavana

Mid-Afternoon Break

McCarty's Cookies OR Double Fudge Brownies
Refreshed Starbucks Coffee and Teavana Teas
Bottled Water and Soda

BREAKFAST- LUNCH - BREAK BUNDLES

ELLICOTTVILLE PACKAGE

\$38 per guest

Continental Breakfast

Fresh Baked Cinnamon Rolls
Sliced Fresh Fruit with Honey Yogurt Dip
Bagels with Assorted Cream Cheese Schmears
Starbucks Coffee and Teavana Teas

Deli Lunch Buffet

Roast Beef, Ham, and Smoked Turkey
Imported and Domestic Cheeses
Freshly Baked Breads and Rolls
Pasta Primavera Salad
McCarty's Cookies
Lemonade OR Iced Tea

Afternoon Break

Hot Pretzels with Assorted Dips
Fresh Cut Potato Chips
Bottled Water and Soda

PEAK PERFORMANCE PACKAGE

\$43 per guest

Continental Breakfast

Assorted Low Fat Muffins
Freshly Made Oatmeal with Milk and Berries
Yogurt and Granola Bars
Starbucks Coffee and Teavana Teas

Assorted Wrap Buffet

Assorted Meat and Vegetable Wraps
Fresh Cut Potato Chips
Seasonal Green Salad with Gourmet Dressing
McCarty's Cookies
Lemonade OR Iced Tea

Afternoon Break

Mixed Nuts
Tortilla Chips with Salsa Fresca and Guacamole
Whole Fresh Fruit
Bottled Water and Soda

HORS D'OEUVRES

Displayed Hors d'Oeuvres

Prices listed are per guest. Minimum of 25 guests.

All prices subject to 8% NYS sales tax, a 20% administrative charge and a 10% auto gratuity.

DOMESTIC CHEESE DISPLAY	\$6.50
Served with Assorted Crostini and Crackers and Seasonal Berries <i>Add International Cheeses for \$2.00 more per person</i>	
FARMER'S MARKET VEGETABLE CRUDITE (GF)	\$5.50
A selection of Local Vegetables Served with a Creamy Dill Dip	
FRESH SEASONAL FRUIT DISPLAY (GF)	\$6.50
A Variety of Fresh Seasonal Fruits and Berries Paired with Yogurt Dips	
SNACKS AND DIPS	\$5.00
Pretzels with Assorted Mustards, Tortilla Chips and Salsa, and Buffalo Chips (fresh cut potatoes deep fried, coated with Old Bay, and tossed with chunks of Bleu Cheese)	
ANTIPASTO DISPLAY	\$8.00
Capicola, Prosciutto, Pepperoni, Salami, Italian Cheeses, Marinated Vegetables, Olives, Artichoke Hearts and Crostini	

Chilled Hors d'Oeuvres

Minimum of 25 guests with planned dinner, if no planned dinner, please choose a minimum of 4 chilled or hot hors d'Oeuvres. **Priced per 50 pieces**

Cold Cucumber Slices with Herbed Cream Cheese	\$84
Caprese Brochette Skewer with Aged Balsamic	\$89
Plum Tomato, Fresh Mozzarella, and Basil Bruschetta	\$89
Assorted Meat, Cheese, and Vegetable Pin Wheels	\$130
Chesapeake Bay Shrimp and Gazpacho Shooters	\$130
Mini BLT on a Crostini (tomatoes with bacon stuffing and olive oil mayonnaise)	\$89
Smoked Salmon Pinwheel	\$158
Rare Tenderloin of Beef on a Toasted Baguette with Horseradish Cream Sauce	\$172

HORS D'OEUVRES

Raw Bar

Market Price

Seasonal items may be available upon request.

Little Neck Clams on the Half Shell

Oysters on the Half Shell

Chilled Jumbo Gulf Shrimp with Cocktail Sauce and Garlic Aioli

Hot Hors d'Oeuvres

Priced per 50 pieces

Steamed Pork Pot Stickers with Ginger Sauce	\$93
Boneless Buffalo Chicken with Bleu Cheese Dressing	\$93
Feta Cheese and Spinach Triangles in Phyllo Dough (Spanakopida)	\$88
Falafel Bites (Served with Tzatziki Sauce for Dipping)	\$93
Brie and Raspberry Phyllo Cups	\$97
Stuffed Mushrooms Florentine	\$99
Vegetarian Spring Rolls with Sweet and Sour Sauce	\$104
Mini Spinach and Goat Cheese Pizza	\$99
Grilled Beef Tenderloin and Vegetable Skewers	\$167
Mini Mahi Mahi Fish Tacos with Napa Cabbage and Salsa	\$136
Beef on Weck Sliders	\$136
Maryland Crab Cakes with Citrus Remoulade	\$200
Pistachio Encrusted Mini Lamb Chops with Tzatziki Drizzle	\$220
Bacon-Wrapped Jumbo Scallops with Bruleed Brown Sugar and Maple Syrup	Market Price

EVENING

Dinner Buffets

Minimum of 25 Guests, priced per guest

All prices subject to 8% NYS sales tax, a 20% venue set up fee and a 10% auto gratuity.

All dinner buffets are served with Starbucks Coffee and Teavana Teas.

ALL AMERICAN BARBEQUE

Cornbread Muffins with Sweet Honey Butter
Seasonal Green Salad with Gourmet Dressings
Granny Smith Apple Cole Slaw
Smoked Macaroni & Cheese
Corn on the Cob (seasonal) OR Chef's Choice Vegetable
New England Style Baked Beans
Dessert– Traditional Apple Pie

Entrée Option 1:

Ball Park Hot Dogs, Hamburgers & Grilled Sausage with Peppers & Onions **\$31**
(Served with Ketchup, Mustard & Relish)

Entrée Option 2:

Roasted Barbeque Chicken, Beef Brisket, BBQ Pulled Pork **\$34**

Substitute: *Grilled Shrimp, Sirloin or Barbeque Ribs for an additional \$5 per guest*

ITALIAN DELIGHT

Classic Caesar Salad with Parmesan and Garlic Croutons
Garlic Bread
Italian Wedding Soup
Ratatouille of Eggplant, Zucchini, Tomatoes and Fresh Herbs
Dessert– Tiramisu

Select One Pasta:

Cheese Manicotti | Beef or Vegetable Lasagna
Cajun Chicken, Spinach & Linguini in Creamy White Sauce

Select One Entrée:

Pork Marsala over Gemelli | Chicken Piccata over Linguini |
Chicken Saltimbocca over Wild Rice | Chicken Parmesan Over Spaghetti |
Traditional Bolognese over Fettuccini

OKTOBERFEST FEAST

Assorted Rolls to Include Pumpernickel and Rye
Seasonal Green Salad with Gourmet Dressing
Warm German Potato Salad
Roasted Brussel Sprouts with Apples & Honey Roasted Pecans
Apple Strudel

Select Two Entrees:

Bratwurst Steamed in Beer and Served with Sauerkraut
Lemon Chicken Paired with German Spaetzle
Roasted Pork Loin with Rosemary Rub and Hard Cider Reduction

\$34

EVENING

EL MERCADO

\$36

Jalapeño Cheddar Corn Bread Muffins with Sweet Honey Butter
Southwest Green Salad with Diced Tomatoes, Roasted Corn, Asiago Cheese & Ranch Dressing
Frijoles a la Charra (Mexican Bean Soup)
Spanish Rice & Beans
Dessert– Authentic Spanish Flan

Choice of One:

Roasted Poblano Three-Cheese Macaroni & Cheese
Enchiladas (*Your Choice of Cheese, Beef or Chicken*)

Choice of Two Entrees:

Ancho Rubbed Roasted Pork Loin | Margarita Chicken |
Marinated Flank Steak | Tequila Lime Mahi Mahi

TOP OF THE VALLEY

Bread Basket with Assorted Breads and Rolls
Soup of the Day
Chef's Selection of Seasonal Vegetables & Starch
Chef's Selection of Dessert

Select One Salad:

Seasonal Greens with Gourmet Dressing
Classic Caesar Salad with Parmesan and Garlic Croutons
Greek Salad of Cucumbers, Tomatoes, Kalamata Olives, and Feta Cheese
Cold Pasta Primavera Salad (*Vegetarian*)
Quinoa Salad (*Vegan*)

Entrée Choices:

EVL Marinated Chicken Breast
Holiday Valley Stuffed Chicken Breast
Herb Chicken with Bourbon Peppercorn Sauce
Grilled Sirloin with Caramelized Shallot Port Glacé
Roasted Pork Loin with Rosemary Rub and Hard Cider Reduction
Broiled Salmon (*Choose Maple Glaze or Lemon Herb Seasoning*)
Coastal Seafood Penne Pasta with Pesto Cream Sauce
Stuffed Manicotti with Creamy Vodka Tomato Sauce



One Entrée: \$32

Two Entrées: \$34

Three Entrées: \$36

EVENING

Buffet Enhancers – Stations Experience

Any of the below stations may be added to a planned buffet, with a minimum of 50 guests. For the best “create your own” dining experience, a minimum of 4 stations is required.

FRESH HARVESTED SALAD STATION \$8.00

Select Two Salads:

Seasonal Greens with Sliced Cucumbers, Grape Tomatoes, Red Onions and Italian Dressing

Classic Caesar Salad with Parmesan Cheese, Garlic Herb Croutons, Chopped Romaine and House Caesar Dressing

Strawberry Fields Summer Greens with Sliced Fresh Strawberries and Peppered Almonds, Topped with a Sprinkle of Goat Cheese, Finished with Raspberry Vinaigrette

Baby Iceberg Wedge Fresh Grape Tomatoes, Garden Radishes, Maytag Blue Cheese, Apple Cider Cured Bacon and Creamy Blue Cheese Dressing

MARTINI MASHED POTATO BAR (Choice of One) \$8.00

Sweet Mashed Potatoes

Served with a Variety of Toppings to Include: Praline, Marshmallows, Cinnamon, Candies 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, Sun Dried Tomatoes, Chives, and Homestyle Gravy

VEGETABLE DELIGHT \$7.00

Select Two Vegetables:

Tri-Colored Roasted Carrots

Steamed Green Beans

Roasted Brussel Sprouts

Steamed Asparagus

Ratatouille of Eggplant, Squash, Tomatoes and Fresh Herbs

TASTE OF TUSCANY \$9.50

Select Two Pastas:

Cheese Tortellini, Rigatoni, Cavatappi, Penne, Rainbow Bowtie

Select Two Sauces:

Creamy Alfredo, Vodka Sauce, Tomato Marinara, Olive Oil & Herb

Select Two Meats:

Italian Sausage, Meatballs, Sliced Grilled Chicken

EVENING

Carvery Stations

Any of the below items may be added to a planned buffet, with a minimum of 50 guests. Stations dinner service is available for parties of 75 guests or more.

Attendant required at \$75 per station and per 50 guests

HONEY GLAZED HAM Served with Apple Chutney and Maple Mustard	\$8
TRADITIONAL TURKEY BREAST Served with Cranberry Relish and Home-Style Gravy	\$8
BEEF STRIP LOIN Served with Horseradish Cream and Spicy Mustard Sauce	\$10
SLOW ROASTED ROSEMARY PORK LOIN Served with Caramelized Apple and Onion Confit	\$9
WHOLE BEEF TENDERLOIN Served with Gourmet Mustards, Garlic Aioli, and Horseradish Cream	\$15

INTERNATIONAL COFFEE SERVICE \$8

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Teavana Teas
Gourmet Flavored Syrups: Hazelnut, French Vanilla, and Caramel
Whipped Cream, Chocolate Shavings, Orange Zest, Crystallized Sugar and Cinnamon Sticks

Enhance your coffee service with a variety of Cordials for an additional \$4 per guest
Bailey's Irish Cream, Frangelico, Amaretto, Kahlua, and Grand Marnier

EVENING

Plated Dinner Selections

Minimum of 25 guests; Priced per guest

Plated dinner entrees include bakery fresh rolls with butter, choice of one salad and choice of one dessert. Freshly brewed Starbucks coffee, decaffeinated coffee and Teavana Teas served with all plated dinners.

SALADS

Choice of one salad:

Seasonal Greens Mixed Field Greens with Sliced Cucumbers, Grape Tomatoes, Red Onions and Paired with Italian Dressing

Classic Caesar Salad with Parmesan Cheese, Garlic Croutons, Chopped Romaine and House-Made Caesar Dressing

Strawberry Fields Summer Greens with Sliced Fresh Strawberries and Peppered Almonds, Topped with a Sprinkle of Goat Cheese, Finished with Raspberry Vinaigrette

Baby Iceberg Wedge Fresh Grape Tomatoes, Garden Radishes, Maytag Blue Cheese, Apple Cider Cured Bacon and Creamy Blue Cheese Dressing

Add \$3 per guest for the following salads:

Burgundy Poached Pear with Tangy Bleu Cheese served atop Seasonal Mixed Greens

ADD A SOUP COURSE

\$4.00 per person

Butternut Squash Bisque with Crème Fraiche | Pasta Fagioli | Old World Minestrone

New England Clam Chowder | Tomato Basil Bisque | Broccoli Cheddar

ADD AN INTERMEZZO

\$4.00 per person

Chef's Choice of Intermezzo Flavor

BEEF & PORK ENTRÉES

Roast Pork Loin Montreal with Caramelized Apples and Onions with Red Grape Demi Glaze \$26

Stuffed Pork Chops \$34

Grilled Hanger Steak with Jack Daniels Sauce \$36

Sliced Peppercorn Crusted Roast Strip Loin \$38

Slow Roasted Prime Rib au jus \$44

Filet Mignon served with Wild Mushroom Sauce \$48

EVENING

POULTRY ENTRÉES

Everything Bagel Encrusted Chicken	\$29
Traditional Chicken Parmesan	\$29
Holiday Valley Marinated Chicken Breast	\$29
Herbed Chicken Breast with Bourbon Peppercorn Sauce	\$29
Seared Chicken Breast ala Marsala	\$29

SEAFOOD ENTRÉES

Grilled Mahi Mahi with Mango Salsa	\$32
Thai Glazed Salmon Martini	\$32
Pan Seared Chilean Sea Bass	\$34

VEGETARIAN & GLUTEN FREE ENTRÉES

Grilled Eggplant Parmesan (<i>gluten free option</i>)	\$27
Eggplant Napoleon (<i>vegan / gluten free option</i>)	\$27
Stuffed Portobello Mushroom (<i>vegan / gluten free option</i>)	\$27
Acorn Squash Stuffed with Arugula Salad (<i>vegetarian / gluten free option</i>)	\$27
Tortellini Pasta with Asiago-Parmesan Alfredo Sauce (<i>vegetarian option</i>)	\$27

DUET PLATES

Fresh Mahi Mahi and Grilled Beef Tenderloin with Mango Salsa	\$50
Holiday Valley Marinated Breast of Chicken with Rosemary Shrimp Skewer and Tropical Fruit Salsa	\$48
Petite Filet Mignon with Wild Mushroom Sauce and Chicken Breast Marinated with Lemon & Herbs	\$48
Petite Filet Mignon with Wild Mushroom Sauce with Two Shrimp with an Asiago Stuffing	\$50

EVENING

DESSERTS

Please choose one dessert to be served as the last course of your plated meal.

Carrot Cake

Chocolate Mousse

House-Made Fruit Cobbler

Berry Burst Cake with Vanilla Whipped Cream

Deep Dish Apple Pie with Caramel Sauce

Lemon Shortcake

Flourless Chocolate Cake **GF**

New York Style Cheese Cake with Seasonal Fruit Coulis

Warm Bread Pudding with Vanilla Ice Cream

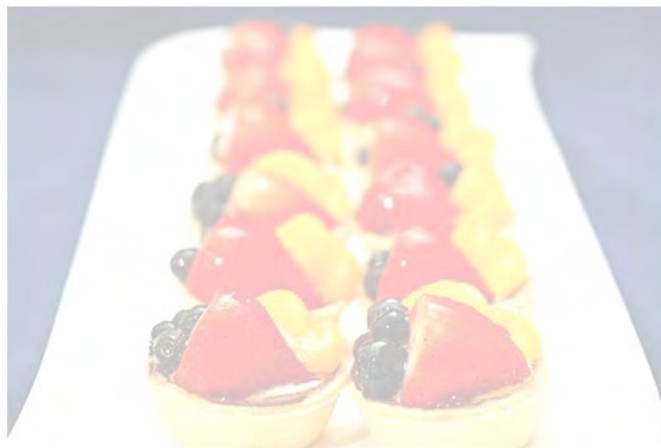
Strawberry Shortcake Trifle

Tiramisu (*Additional \$3 per guest*)

SYMPHONY OF PETITE DESSERTS

Display of assorted miniature desserts to include mini assorted pastries, petite cakes, macaroons & MORE!

\$5 per person with a planned dinner
\$7 per person a la carte



BEVERAGE SERVICE

Beverage Service

Alcohol will not be served to guests younger than 21 years of age. All guests are required to present photo identification if requested by catering or bar staff.

New York State Law prohibits guests from possessing and/or consuming any and all alcoholic beverages on Resort property that has not been purchased at the Resort.

HOUSE BRAND LIQUOR

Selections to include, but not limited to the following Recipe 21 brands:

Vodka | Gin | Rum | Whiskey | Tequila

CALL BRAND LIQUOR

Selections to include, but not limited to:

New Amsterdam Vodka | Bombay Original Gin | Captain Morgan Rum | Jack Daniel's
Seagram's 7 Whiskey | Dewar's White Label Scotch | Jose Cuervo Tequila

Cordials to include, but not limited to:

Bailey's Irish Cream | Hennessy V.S | Martini & Rossi | Bols Triple Sec | Bols Peach

PREMIUM BRAND LIQUOR

Selections to include, but not limited to:

Grey Goose Vodka | Bombay Sapphire Gin | Bacardi 8 Rum | Woodford Reserve
Johnnie Walker Black | Crown Royal Whiskey | Herradura Silver Tequila

Cordials to include, but not limited to:

Grand Marnier | Chambord | St. Germain | D'Usse VSOP | Martini & Rossi

BOTTLED DOMESTIC BEER (packages include (3) domestic)

Assorted White Claws | Budweiser | Bud Light | Blue Moon | Coors Light | Corona Extra
High Noon | Labatt Blue | Labatt Blue Light | Michelob Ultra | Miller Lite | Stella Artois
Yuengling | O'Doul's (Non-Alcoholic) | Redbridge (Gluten Free)

BOTTLED CRAFT BEER (packages include (1) craft; Additional craft selections will be \$2.00 more per person)

Ellicottville Brewing Co. (EBC) Blueberry Wheat **Seasonal selections also available*

Southern Tier Brewing Co. (STBC): IPA **Seasonal selections also available*

HOUSE WINE

Cabernet Sauvignon | Chardonnay | Merlot | Pinot Grigio | Riesling | White Zinfandel

***Specialty wine list also available*

BEVERAGE SERVICE

CASH OR HOSTED BAR

Hosted bar service is charged based on the number of drinks consumed. For your convenience state sales tax has been included in the sale price.

A minimum of \$300 per hour is required. A \$75 staffing fee will be charged if the minimum is not reached.

	Each	House	Call	Premium
Cocktails		\$7.00	\$8.00	\$10.00
Cordials		\$8.00	\$9.00	\$10.00
Bottled Domestic Beer	\$5.50			
Bottled Craft Beer	\$6.50			
Assorted White Claw	\$6.00			
High Noon	\$7.00			
House Wine	\$7.50/glass			
Bottled Water, Juice, Soda	\$4.00/bottle			
Half Keg of Domestic Beer	\$350.00			
Half Keg of Craft Beer	\$500.00			

OPEN BAR SERVICE

Priced per guest. The client will select four bottled beers and four house wines from page 23 to be served throughout the planned bar time. Packages include (3) domestic and (1) craft beer selection.

	House	Call	Premium
One-Hour	\$15.00	\$20.00	\$25.00
Two-Hour	\$21.00	\$26.00	\$31.00
Three-Hour	\$27.00	\$32.00	\$37.00
Four-Hour	\$32.00	\$37.00	\$42.00
Unlimited Soda ONLY	\$8.00		

BEER/SELTZER, WINE, & SODA PACKAGE

Priced per guest. The client will select four bottled beers and four house wines from page 23 to be served throughout the planned bar time. Packages include (3) domestic and (1) craft beer selection.

One-Hour	\$10.00
Each Additional Hour	\$6.00

POLICIES

EXCLUSIVE CATERER The exclusive caterer at the Holiday Valley Resort and Conference Center is SodexoLive! All food and beverage must be purchased from SodexoLive! Food and beverage purchased from or provided by other persons or entities are not permitted in any public space on the Resort. Exceptions to this policy must be approved by the General Manager of SodexoLive!

FACILITY FEE A rental fee for use of a banquet or meeting room is charged for half-day and full-day events. Rates vary by season and size of the banquet or meeting room.

VENUE SET-UP FEE & SALES TAX All catered food and beverage purchased at the Resort is subject to a 20% Administrative Fee. The Sales Tax of 8% is applied to food and beverage purchases and to the Administrative Fee. Organizations exempt from New York State Sales Tax will not be assessed the Sales Tax provided that a current tax-exempt certificate is on file in the SodexoLive! office prior to the event.

GRATUITY A 10% auto-gratuity will be applied to your total food and beverage bill, which will be distributed to the staff. If you wish to leave more than the 10%, please inform your Sales Representative.

EVENT GUARANTEE Menu selections including dietary restrictions and special meals are due fifteen business days prior to the event. The final guest count guarantee is due five business days before the event. Food will be prepared for 5% more than the final guarantee. The final invoice is determined by the guarantee guest count or the actual guest count, whichever is greater. Should the actual guest count be greater than 5% of the guarantee, we can not guarantee that the same menu will be available to all guests. Any changes made to the guaranteed guest count or service location after five business days may incur a \$150 change fee.

SodexoLive! reserves the right to move the event to a different banquet/meeting room on the Resort should the guest guarantee change by more than 10%.

PRICING Plated dinners are limited to a maximum of two entrées. An additional fee of \$3.00 per entrée, per guest will be charged for the meal. There is no additional fee for vegetarian and gluten-free requests. Some menu selections have a required guest minimum. Should the actual guest count be less than the required guest minimum the client will be billed for required guest minimum. Prices are subject to change based on market pricing.

FOOD & BEVERAGE SERVICE SodexoLive! prepares and serves food at the optimum level of quality. SodexoLive! will not be responsible for the quality of the food should service be delayed by more than thirty minutes beyond the contracted meal time.

Buffet service is available for groups of twenty-five or more guests. Buffets are served for ninety minutes. Buffet selections are replenished throughout the ninety minutes in order to maintain the quality of the food. Food and beverages that remain unconsumed at the end of the event become the property of SodexoLive and can not be removed from the event by the client or guest.

Plated dinner service is recommended for groups smaller than 25. Vegetarian and gluten-free options are available at no additional fee.

POLICIES

ADDITIONAL INFORMATION

SodexoLive! does not provide decorations or centerpieces. Clients are welcome to provide appropriate decorations that fall within safety regulations and fire code.

Decorating assistance is available from SodexoLive! at a rate starting at \$30 per hour. Each request is priced on an individual basis.

SodexoLive! does not guarantee the safety or security of any property remaining in the banquet/meeting room at the end of the event.

RESORT POLICIES

CONFERENCE & MEETINGS

Facility Fees for meeting room rental vary depending on the size of the room and the duration of the meeting or conference. Tables, chairs and the initial room set-up fee are included in the facility fee. Re-set of meeting rooms will incur an additional staffing fee. Sales Tax of 8% is assessed on all facility fees.

Guarantees of guest or attendee counts are due five business days before the event. A change of more than 10% in the guarantee will result in additional re-set fees. A 3% convenience fee will be applied for all credit card payments.

Audio-Visual Equipment is available upon request at the Resort. On-site technical help is available, Monday—Friday for an additional fee. 7 day advance notice is required. Clients may bring in audio-visual equipment. An hourly staffing fee will be incurred for services provided by Resort technicians for equipment not owned by the Resort. Sales Tax of 8% is assessed on the rental fee of all audio-visual equipment.

Security of property not owned by the Resort is the responsibility of the client. The Resort can not guarantee the safety of any property remaining in meeting rooms or public spaces on the Resort at the close of the meeting.

Additional Equipment Requests including but not limited to tables, chairs, linens, tents, lighting, dance floors, exhibit and booth equipment and furnishings, and specialty items must be provided to the Resort six weeks before the event. The Resort will approve the list and inform the client of equipment availability.

If decorator or convention management services are required, the name and contact information of the company is required six weeks prior to the event.

Show Freight must be labeled to the attention of the Resort Conference Services Manager. Freight must not arrive more than seven days before the event.

A storage fee of \$5.00 per box will be incurred by the client for any freight arriving eight or more days before the event.