

Valhalla

HOTEL & CONFERENCE CENTRE



2023 Holiday Menu

valhallahotel.ca

Festive Plated Dinners

Rolls & Butter

Soups *(Choose one)*

- Mushroom & honey chowder ^V
- Butternut squash and pear ^{VG}
- Toasted barley, roasted vegetables, & tomato broth ^V

Salads *(Choose one)*

- Young greens with mandarin & ginger vinaigrette
- Spinach with candied walnuts, herbed goat cheese, & cider dressing
- Crunchy kale slaw with sweet onion dressing

**Multi Entrée event available for an additional \$5 per guest, per additional entrée chosen. All plated dinners include coffee, tea, and holiday cookies.*



Festive Plated Dinners *Continued*

Entrée Options

*Choice of one entrée per guest.**

Honey & Cracked Pepper Salmon

Pan seared ginger rice cake, selection of seasonal vegetables

\$55

Per person +
gratuities & taxes

Grilled Striploin & Roasted Mushrooms

Potato & parmesan pavé, selection of seasonal vegetables

\$59

Per person +
gratuities & taxes

Brie & Cranberry Stuffed Chicken Supreme

Buttermilk mashed potato, selection of seasonal vegetables

\$49

Per person +
gratuities & taxes



Desserts *(choose one)*

Candy Cane & Chocolate Pot-de-crème

French Three Apple Cake with rum anglaise & pineapple

Pumpkin Latte Cheesecake

Holiday Buffet

Minimum 30 guests



Rolls & Butter

Salads

- Fresh greens & garnish
- Winter kale crunch slaw
- Spinach & pomegranate salad
- Sun-dried tomato pasta salad with broccoli
- Caesar salad

Hot Vegetables *(choose one)*

- Roasted root vegetables
- Roasted garlic green beans
- Steamed broccoli & cauliflower

Starches *(choose two)*

- Roasted garlic mashed potato
- White & wild rice
- Dauphinoise potato
- Penne pomodoro
- Roasted red potato
- Perogies with caramelized onion

\$60

Per person +
gratuities & taxes

Entrée Options *(choose two)*

- Sticky soy & lemon chicken (bone-in)
- Roast steamship round (beef) & mushroom jus**
Upgrade to prime rib +\$10 per person
- Cranberry crusted salmon
- Roast turkey & stuffing with gravy & cranberry chutney
- Dijon roasted pork loin with braised red cabbage
- Pan seared chicken (breast) with juniper, rosemary & crispy pancetta

Desserts

- Caramel & chocolate cream puffs
- Assorted pastries & tarts
- Rich layer cakes
- Fresh cut seasonal fruit

Coffee & Tea

Additional Entrees available \$10 per guest, Additional Starches or Vegetables available \$5 per guest

*** Hand-carved beef on buffet, add \$100. (Complimentary for events over 100 guests).*

Reception

Hot Hors d'Oeuvres

Vegetarian Spring Rolls with Lime Chili Dip \$18.00 per dozen

Bacon Wrapped Scallops with Fresh Lemon Pesto \$30.00 per dozen

Breaded Shrimp & Dill Remoulade \$24.00 per dozen

Baby Spinach Quiche Bites ^V \$15.00 per dozen

Zucchini & Pepper Pakoras ^{VG/GF} \$15.00 per dozen

Arancini with Double Smoked Bacon, Mozzarella & Caramelized Onion
\$20.00 per dozen

Canapés

Smoked Duck & Blackberry Glaze on Baguette \$29.00 per dozen

Smoked Salmon & Cornichon on Dark Rye \$20.00 per dozen

Mint Marinated Feta on Cucumber ^{GF/V} \$20.00 per dozen

Cold Poached Shrimp with Lemon Pepper Mayo ^{GF} \$22.00 per dozen



Platters

Breads, Meats & Mustard \$10.00 per guest

- Genoa, capicola, prosciutto, soppressata (30 g of meat per guest)

Local & Domestic Cheeses & Pickles \$10.00 per guest

- Bread and crackers (30 g of cheese per guest)

Crudités \$6.00 per guest

- Seasonal selection of raw vegetables with creamy ranch

Olives, Antipasti & Fresh Breads \$5.00 per guest

- Eggplant, mushrooms, giardiniera [∨]

Dips & Chips \$10.00 per guest

- House made chips & crostini
- Hummus, caramelized onion & garlic dip & warm queso

Fresh Cut Fruit \$6.00 per guest

- Seasonal selection of cut fruit [∨]



Bar Service

Bar Service	Host Bar	Cash Bar
Soft Drinks & Juice (glass)	\$2.00	\$2.25
Highballs	\$5.50	\$6.25
Domestic Beer	\$5.50	\$6.25
Import Beer	\$6.50	\$7.50
Coolers	\$6.50	\$7.50
Premium Liquor	\$7.00	\$8.00
House Wine (glass)	\$5.50	\$6.25
Wine (glass)	\$7.00	\$8.00
House Wine (bottle)	\$27.00	\$32.00
Wine (bottle)	\$35.00	\$40.00

Cash Bar

When individual guests purchase from the hotel bar. Price includes taxes in cash bars only.

Subsidized Bar

When the guest pays a drink price determined by the client and the client is billed the difference.

Host Bar

When the host is invoiced for all drinks consumed.

Full Service Bar

Bars may be arranged on a cash or host basis. Valhalla Hotel will supply complimentary bartender service for groups with bars generating revenue of \$300 (before taxes) or more on each bar required. Bars generating less than \$300 will be charged \$25 per hour per bartender for a minimum of four (4) hours. The hotel provides one (1) bartender per 100 guests. Additional bartenders are available at \$25 per hour per bartender for a minimum of four (4) hours.

Responsible Alcohol Service

It is our policy to always serve alcoholic beverages in a responsible manner. We will abide by all liquor laws outlined by the Liquor Control Board of Ontario (LCBO). Alcoholic beverages shall not be served to minors or intoxicated persons. As well, the Hotel reserves the right to cease liquor service if necessary.

A 15% gratuity plus applicable taxes will be applied to your total bill. Prices are subject to change.



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