

Valhalla

HOTEL & CONFERENCE CENTRE



2024 Christmas Menu

valhallahotel.ca

Festive Plated Dinners

Rolls & Butter

Soups (Choose one)

Leek & Potato Chowder with Chili Oil ^{GF/V}

Butternut Squash & Sweet Potato with Roasted Ginger ^{GF/VG}

Toasted Barley, Roasted Vegetables, Tomato Broth ^V

Salads (Choose one)

Young Greens with Mandarin & Ginger Vinaigrette

Spinach & Arugula with Praline, Roasted Orange, Caramelized Onion & Goat Cheese dressed with Olive Oil & Citrus

Salad of Basmati Rice, Fresh Basil, Mixed Mushrooms, Bacon, Bell Pepper dressed with White Balsamic Vinaigrette

**Multiple Entrée available for an additional \$5 per guest.*



Festive Plated Dinners *Continued*

Entrées (Choose one)

Honey & Cracked Pepper Salmon

Pan Seared Ginger Rice Cake, Seasonal Vegetables

\$56

Per person +
gratuities & taxes

Brie & Cranberry Stuffed Chicken Supreme

Buttermilk Mashed Potato, Seasonal Vegetables

\$52

Per person +
gratuities & taxes

Grilled Striploin & Roasted Mushrooms

Potato & Parmesan Pavé, Seasonal Vegetables

\$65

Per person +
gratuities & taxes

Roasted Mushroom Wellington

Spinach & Barley Risotto, Seasonal Vegetables

\$49

Per person +
gratuities & taxes

Desserts (Choose one)

Candy Cane & Chocolate Pot-de-crème

Pumpkin Latte Cheesecake

French Three Apple Cake with Rum Anglaise & Pineapple

Coffee & Tea



**Multiple Entrée available for an additional \$5 per guest.*

Holiday Buffet

Minimum 30 guests

Rolls & Butter

Salads *(All included)*

Fresh Greens & Garnish

Winter Kale Crunch Slaw

Spinach Salad with Blood Orange and Cara Cara Vinaigrette

Sun-dried Tomato Pasta Salad with Broccoli

Caesar Salad

Mains *(Choose two)*

Sticky Soy & Bone-in Lemon Chicken

Slow Roasted Eye of Round with Mushroom Jus | *Upgrade to Prime Rib Additional \$12 per guest*

Cranberry Crusted Salmon

Roast Turkey, Stuffing with Gravy and Cranberry Chutney

Dijon Roasted Pork Loin with Braised Red Cabbage

Pan Seared Chicken Breast with Juniper, Rosemary and Crispy Pancetta

Starches *(Choose two)*

Roasted Garlic Mashed Potato

White & Wild Rice

\$60

Per person +
gratuities & taxes



Starches *(Choose two)*

Dauphinoise Potato

Penne Pomodoro

Roasted Red Potato with Pesto Butter

Perogies with Caramelized Onion

Vegetable *(Choose one)*

Roasted Root Vegetables

Roasted Garlic Green Beans

Steamed Broccoli and Cauliflower

Desserts *(All included)*

Chocolate Cream Puffs

Assorted Pastries & Tarts

Rich Layer Cakes

Fresh Cut Seasonal Fruit

Coffee & Tea

Add \$10 per guest for additional Entrées.

Add \$5 per guest for additional Starches or Vegetables.

Complimentary Carved Beef on Buffet by one of our culinary team members for groups with 100+ guests.

For groups with less than 100 guests, add \$100 for carving service.

Reception

By the Dozen (Hot)

Vegetarian Samosas with Fresh Cucumber Raita ^V \$22.00 per dozen

Skewered Shrimp Scampi with Roasted Garlic Butter & Crushed Chili Gastrique
\$28.00 per dozen

Spinach & Ricotta Puffs ^V \$24.00 per dozen

Arancini with Bocconcini & Basil Pesto ^V \$22.00 per dozen

Crab Fritters with Charred Lemon Yogurt \$28.00 per dozen

By the Dozen (Cold)

Chipotle Crisps with Guacamole and Charred Tomato & Corn Salsa ^{VG} \$26.00 per dozen

Deviled Eggs Royale, with Smoked Salmon, Hollandaise Mayonnaise & Chive ^{GF} \$40.00 per dozen

Roasted Garlic Mushroom, Goat Cheese, Hot Honey on Crostini ^V \$24.00 per dozen

Goi Cuon (Vietnamese Shrimp Salad Roll) in Rice paper with Hoisin Dip \$28.00 per dozen



Bar Service

Standard Bar Rail (1oz) HOST BAR \$7 PER DRINK | CASH BAR \$8 PER DRINK

Vodka - Icebridge

Gin - Lundy's Lane 1814

White Rum - Arcadia 1923

Amber Rum - Lambs Palm Breeze

Tequila - AVE

Rye Whisky - Ridgeway 1866

Scotch Whisky - J&B blend

Premium Bar Rail (1oz) HOST BAR \$8 PER DRINK | CASH BAR \$9 PER DRINK

Vodka - Smirnoff / Grey Goose / Belvedere

Gin - Gordon's / Bombay Sapphire

White Rum - Captain Morgan / Bacardi Superior

Tequila - Sauza Gold / Patrón Silver

Rye Whisky - Alberta Premium / Canadian Club / Forty Creek Barrel

Bourbon Whisky - Jack Daniel's

Local Craft Beer HOST BAR \$8 PER DRINK | CASH BAR \$9 PER DRINK

Amsterdam 3 Speed Lager

Amsterdam Blonde Lager

Amsterdam Boneshaker IPA

Sleeping Giant - Skal Logger / Northern Logger / White out

Lake of the Woods - Sultana Gold ALE

Domestic Beer HOST BAR \$7 PER DRINK | CASH BAR \$8 PER DRINK

Budweiser

Bud Light

Coors Light

Molson Canadian

Premium Beer HOST BAR \$8 PER DRINK | CASH BAR \$9 PER DRINK

Stella Artois

Corona Extra

Alexander Keith's

Miller Genuine Draft



Bar Service

White Wine

Sauvignon Blanc, Two Oceans, South Africa (House)

Pinot Grigio, Henry of Pelham, Niagara VQA

Chardonnay, J. Lohr Riverside, California

Pinot Grigio, Smoking Loon, California

HOST BAR \$33 PER BOTTLE | \$7 PER GLASS CASH BAR \$38 PER BOTTLE | \$8 PER GLASS

HOST BAR \$42 PER BOTTLE | \$9 PER GLASS CASH BAR \$48 PER BOTTLE | \$10 PER GLASS

HOST BAR \$56 PER BOTTLE | \$11 PER GLASS CASH BAR \$64 PER BOTTLE | \$13 PER GLASS

HOST BAR \$58 PER BOTTLE | \$12 PER GLASS CASH BAR \$66 PER BOTTLE | \$14 PER GLASS

Red Wine

Cabernet Sauvignon, Beringer, California (House)

Pinot Noir, Henry of Pelham, Niagara VQA

Chianti Sangiovese, Ruffino, Italy

Cabernet Sauvignon, J. Lohr Seven Oaks, California

HOST BAR \$33 PER BOTTLE | \$7 PER GLASS CASH BAR \$38 PER BOTTLE | \$8 PER GLASS

HOST BAR \$48 PER BOTTLE | \$10 PER GLASS CASH BAR \$55 PER BOTTLE | \$11 PER GLASS

HOST BAR \$49 PER BOTTLE | \$10 PER GLASS CASH BAR \$56 PER BOTTLE | \$12 PER GLASS

HOST BAR \$66 PER BOTTLE | \$14 PER GLASS CASH BAR \$75 PER BOTTLE | \$16 PER GLASS

Sparkling and Rosé Wine

Sparkling Cuvee, Inniskillin Estate Winery, Niagara VQA (House)

Prosecco Rosé, Ruffino, Italy

Prosecco, Santa Margherita Brut, Italy

HOST BAR \$38 PER BOTTLE | \$8 PER GLASS CASH BAR \$43 PER BOTTLE | \$9 PER GLASS

HOST BAR \$52 PER BOTTLE | \$11 PER GLASS CASH BAR \$59 PER BOTTLE | \$12 PER GLASS

HOST BAR \$61 PER BOTTLE | \$13 PER GLASS CASH BAR \$69 PER BOTTLE | \$14 PER GLASS

Non-Alcoholic Beverage Service

Juice

Pepsi Products

Red Bull

Budweiser Zero

HOST BAR \$3.25 PER CUP

CASH BAR \$3.5 PER CUP

HOST BAR \$3.25 PER CAN

CASH BAR \$3.5 PER CAN

HOST BAR \$8 PER CAN

CASH BAR \$9 PER CAN

HOST BAR \$4.5 PER BOTTLE

CASH BAR \$4.5 PER BOTTLE

Terms & Conditions

PRICES AND TAXES

Menu prices and items are subject to change based on market conditions. Guarantee numbers are required before 12 noon at least five (5) business days prior to the function. All prices (food and beverages & room rentals) are subject to 15% gratuity and 13% HST. All taxes and gratuity are subject to change. The hotel must supply all food and/or beverage. NO outside food and/or beverage may be brought into a function/banquet room.

SPECIAL BEVERAGE ORDER POLICY

If the client selects or requests an alcoholic beverage product that is not part of the hotel's beverage offering, the client must guarantee the quantity needed for the event on the Banquet Event Order (BEO) and agree to purchase the full quantity at the agreed price. If the client does not consume all the product during their event and even though it has been purchased by the client, it has to remain with the hotel after the event.

BARTENDER AND CASHIER FEES

A Bartender Fee of \$30.00 per hour (minimum of 4 hours) will be charged if bar sales fall below \$400.

Valhalla

HOTEL & CONFERENCE CENTRE

valhallahotel.ca