



Valhalla

HOTEL & CONFERENCE CENTRE

CATERING MENU

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BREAKFAST BUFFETS

MINIMUM 10 PEOPLE; PRICED PER PERSON.

- All menus include coffee, decaf, tea, pitchers of apple juice, orange juice, ice water.
- All add-on items must match the guaranteed number of guests.
- Prices are subject to tax and facility fee.
- Gluten-Free options may be available for an additional \$5.00 per person.
- Final numbers and special dietary requirements must be provided at least five business days prior to the event.

Ⓥ Vegetarian | Ⓥⓐ Vegan | ⓐ Gluten-Free

HEALTHY-START \$22

- Seasonal Fruit (Prepared) Ⓥ Ⓥⓐ ⓐ
- House-Made Muesli Ⓥ
- Greek Yogurt Ⓥ Ⓥⓐ
- Multigrain Croissants with Butter & Preserves Ⓥ

HEARTY \$24

- Scrambled Eggs Ⓥ ⓐ
- Bacon ⓐ
- Sausage
- Breakfast Potatoes Ⓥ
- Assorted Muffins Ⓥ

FULL BREAKFAST \$28

**Minimum 20 People*

- Scrambled Eggs Ⓥ ⓐ
- Pancakes Ⓥ
- Bacon ⓐ
- Sausage
- Breakfast Potatoes Ⓥ
- Oatmeal Ⓥ
- Croissants Ⓥ
- Assorted Muffins with Butter & Preserves Ⓥ

IN-HAND \$22

- Assorted Bagels with Individual Cream Cheese Ⓥ
- Mini Fruit Danishes Ⓥ
- Individual Yogurts Ⓥ ⓐ
- Hard-Boiled Eggs Ⓥ ⓐ
- Whole Fruit Ⓥⓐ ⓐ

+ ADDITIONS, UPGRADES & SUBSTITUTIONS

- Oatmeal with Milk & Brown Sugar Ⓥ \$2 / Person
- Pancakes with Butter & Syrup Ⓥ \$3 / Person
- Blueberry French Toast with Butter and Syrup Ⓥ \$6 / Person
- Eggs Benedict \$9 / Person
- Baked Bannock with Butter & Preserves Ⓥ \$4 / Person
- Individual Assorted Yogurts Ⓥ ⓐ \$3 / Person
- Spinach & Cheese Frittata Ⓥ \$6 / Person
- Substitute Scrambled Eggs with Eggs Benedict \$6 / Person
- Substitute Scrambled Eggs with Spinach & Cheese Frittata \$3 / Person

SEASONAL FRUIT (PREPARED) Ⓥⓐ ⓐ

- Small Platter \$60 | Serves 15 People
- Medium Platter \$135 | Serves 35 People
- Large Platter \$250 | Serves 75 People

BREAKFAST BY THE DOZEN

- Assorted Muffins Ⓥ \$36 / Dozen
- Croissants with Butter & Preserves Ⓥ \$32 / Dozen
- Frosted Cinnamon Buns Ⓥ \$34 / Dozen
- Assorted Bagels with Individual Cream Cheese Ⓥ \$38 / Dozen
- Mini Fruit Danishes Ⓥ \$22 / Dozen
- Whole Fruit Ⓥⓐ ⓐ \$24 / Dozen

BREAKS

MINIMUM 20 PEOPLE; PRICED PER PERSON.

- All menus include coffee, decaf, tea, pitchers of ice water.
- All add-on items must match the guaranteed number of guests.
- Prices are subject to tax and facility fee.
- Gluten-Free options may be available for an additional \$5.00 per person.
- Final numbers and special dietary requirements must be provided at least five business days prior to the event.

Ⓥ Vegetarian | Ⓥⓐ Vegan | ⓐ Gluten-Free

CHOCOLATE, CHOCOLATE, CHOCOLATE Ⓥ \$12

**2 Pieces Per Person*

- Chocolate Chunk Cookies
- Fudge Brownies
- Chocolate Croissants
- Bottled Chocolate Milk

FROM THE OVEN Ⓥ \$14

**1.5 Pieces Per Person*

- Assorted Muffins
- Frosted Cinnamon Buns
- Lemon Loaf
- Flaky Croissants
- Butter & Preserves

MATINEE SNACKER \$10

- Popcorn Ⓥ ⓐ
- House-made Potato Chips Ⓥ
- Gummy Worms Ⓥ ⓐ
- Canned Soft Drinks

HUNGRY HERBIVORE Ⓥⓐ \$10

- Fresh Cut Vegetables with Garlic Hummus
- Seasonal Fruit (Prepared)
- Pitchers Orange & Apple Juice

DIPS & CHIPS \$10

- House-made Potato Chips Ⓥ
- Corn Tortilla Chips Ⓥ
- Hummus Ⓥ ⓐ
- Caramelized Onion Dip & Garlic Dip Ⓥ ⓐ
- Warm Queso Ⓥ
- Salsa Ⓥⓐ ⓐ

BREAKS BY THE DOZEN

- Assorted Pastries & Squares Ⓥ \$30 / Dozen
- Assorted Cookies Ⓥ \$22 / Dozen
- Whole Fruit Ⓥⓐ ⓐ \$24 / Dozen

SEASONAL FRUIT (PREPARED) Ⓥⓐ ⓐ

- Small Platter \$60 | Serves 15 People
- Medium Platter \$135 | Serves 35 People
- Large Platter \$250 | Serves 75 People

CRUDITÉ & CREAMY RANCH ⓐ

- Small Platter \$55 | Serves 15 People
- Medium Platter \$125 | Serves 35 People
- Large Platter \$225 | Serves 75 People

DOMESTIC & IMPORTED CHEESE ⓐ

Includes 50g of Cheese Per Person, Served with Fresh Grapes and Crackers

- Small Platter \$100 | Serves 15 People
- Medium Platter \$229 | Serves 35 People
- Large Platter \$450 | Serves 75 People

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HOT BEVERAGES

- Coffee, Tea, Decaf \$30 | 10 Cup Pot
 \$70 | 25 Cup Pot
 \$130 | 50 Cup Pot
- Hot Chocolate \$35 | 10 Cup Pot
 \$75 | 25 Cup Pot
 \$135 | 50 Cup Pot

COLD BEVERAGES

Pop, juice, water, sparkling water, protein shakes, white or chocolate milk charged on consumption.

- Assorted Pop \$3.50 / Can
- Assorted Juice \$3.50 / Can
- Water \$3 / Bottle
- Sparkling Water \$3.50 / Can
- Protein Shakes \$6 / Bottle
- White and Chocolate Milk \$3.50 / Bottle
- Fruit Punch \$17 / 2 Litre Pitcher
- Diabetic Friendly Juices \$14 / 2 Litre Pitcher



THEMED LUNCH BUFFETS

MINIMUM 20 PEOPLE; PRICED PER PERSON.

- All menus include coffee, decaf, tea, pitchers of ice water.
- All add-on items must match the guaranteed number of guests.
- Prices are subject to tax and facility fee.
- Gluten-Free options may be available for an additional \$5.00 per person.
- Final numbers and special dietary requirements must be provided at least five business days prior to the event.

(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

AM-EX EXPRESS \$26

- Seasonal Salad with Two Dressings (V)
- Mixed Bean & Corn Salad (VG)
- Taco Seasoned Ground Beef
Make Your Way
Includes Peppers & Onions, Cumin & Oregano Tomato Rice, Shredded Lettuce, Mixed Cheese, Tomatoes, Salsa, Sour Cream, Tortillas
+ Add Fajita Chicken \$4 Per Person
- South American Fudge
- Chili Churro Chips with Cinnamon Sugar

MONTREALLER \$27

- Seasonal Salad with Two Dressings (V)
- Vinegar Coleslaw (V) (GF)
- Sliced Montreal Smoked Meat
Make Your Way
Includes Sauerkraut & Sautéed Onions, Mustards, Kosher Dills, Fresh Panini Buns
- Fried Potato Wedges
- Lemon Macaroon Bar
- French Cream Puffs

SOUTHERN SILK ROUTE \$28

- Seasonal Salad with Two Dressings (V)
- Garam Masala Potato Salad with Yogurt (V) (VG)
- Butter Chicken
- Chana Masala with Roasted Vegetables (V) (GF)
- Aromatic Basmati Rice (V) (GF)
- Mango Shortbread Cookies (V)
- Assorted Coconut Ladoo (V)

FEAST FOR THE FJORDS \$28

- Seasonal Salad with Cucumber, Goat Cheese and Mint Vinaigrette (V) (GF)
- Selection of Pickles (VG) (GF)
- Open Faced Sandwiches
 - Smoked Salmon on Dark Rye Bread with Horseradish Cream Cheese & Fresh Dill
 - Roast Beef, Pickled Onion, Strong Mustard and Greens
 - "Deviled Egg" Salad Sandwich with Spring Onion
 - Shaved Ham with Black Pepper Mayonnaise, Swiss Cheese and Dill Pickles
- Jordgubbstårta (Strawberry & Lemon Cake) (V)
- Kladdkaka (Swedish Fudge Cake) (V)

FRESHWATER FEAST \$35

- Manoomin (Wild Rice) & Chicken Soup (GF)
- Baked Bannock (V)
- Three-Sisters Salad with Charred Corn, Beans, Squash (V) (GF)
- Pan Fried Pickerel with Tartar Sauce
- Fried Potato Wedges (VG)
- Roasted Root Vegetables with Maple Syrup (VG)
- Berry Rhubarb Crumble Pie with Hazelnuts (V)
- Métis-Style Warm Bread Pudding (V)

COME FROM AWAY \$29

- Seasonal Salad with Two Dressings (V)
- East Coast Coleslaw (V) (GF)
- Beer Battered Haddock with Tartar Sauce and Lemon Wedges (V)
- Crispy French Fries (V)
- Fine Green Beans & Corn (V) (GF)
- Rice Pudding (V) (GF)
- Blueberry Pie (V)

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PRANZO ITALIANO

\$28

- Caesar Salad
- Bean & Pepper Salad (V) (GF)
- Assorted Olives (V) (GF)
- Focaccia (V)
- Beef Lasagna
- Penne Pomodoro (V)
- Oregano Roasted Vegetables (V) (GF)
- Biscotti (V)
- Tiramisu Mousse (V)

+ ADD-ONS

- Soup of the Day \$3 / Person

+ ADDITIONAL DESSERTS

- Blueberry Pie (V) \$5 / Person
- Rice Pudding (VG) \$4 / Person
- Lemon Macaroon Bar (V) \$4 / Person
- Tiramisu Mousse (V) \$4 / Person



BETWEEN THE WHEAT

MINIMUM 20 PEOPLE;
PRICED PER PERSON.

- No substitutions.
- All menus include 1.5 sandwiches per person, soup of the day, seasonal salad with two dressings, assorted pastries & squares, coffee, decaf, tea and pitchers of water.
- All add-on items must match the guaranteed number of guests.
- Prices are subject to tax and facility fee.
- Gluten-Free options may be available for an additional \$5.00 per person.
- Final numbers and special dietary requirements must be provided at least five business days prior to the event.

Ⓥ Vegetarian | ⓋⓌ Vegan | ⓊⓌ Gluten-Free

BREADS & MEATS

\$22

Select up to 4, Make Your Way

- Turkey
- Ham
- Chicken Salad
- Egg Salad Ⓥ
- Roast Beef
- Montreal Smoked Meat
- Roasted Vegetables Ⓥ

Includes White Bread, Whole Wheat Bread, Rye Bread, Flour Tortilla, Butter, Mayo, Mustard, Lettuce, Tomato, Pickles, Sliced Cheddar, Swiss Cheese

CLASSIC SANDWICHES

\$24

All Sandwiches are built with Lettuce on White, Brown and Rye Bread

- Beef, Cheddar, Horseradish, Mayonnaise
- Egg Salad with Celery Ⓥ
- Chicken Salad with Red Pepper
- Smoked Turkey Breast with Cranberry Mayonnaise
- Ham, Swiss Cheese with Dijon

SIGNATURE SANDWICHES & WRAPS

\$27

Select up to 4

- Turkey, Swiss, Cranberry and Local Sprouts
- Ham, Mustard, Provolone and Greens
- Grilled Vegetables Wrap with Goat Cheese and Local Sprouts Ⓥ
- Beef, Onion, Cheddar, Garlic Mayonnaise
- Grilled Chicken Caesar Wrap
- Montreal Smoked Meat with Mustard
- Stacked Submarines with Shredded Lettuce and Sub Sauce



SMALL GROUP LUNCH

FAMILY STYLE FOR 5 TO 20 PEOPLE.

- Menu includes choice of one salad, one entrée, one dessert for the entire group including coffee, decaf, tea, pitchers of ice water.
- All add-on items must match the guaranteed number of guests.
- Prices are subject to tax and facility fee.
- Gluten-Free options may be available for an additional \$5.00 per person.
- Final numbers and special dietary requirements must be provided at least five business days prior to the event.

Ⓥ Vegetarian | ⓋⓌ Vegan | ⓊⓌ Gluten-Free

SALADS

Select 1

- Seasonal Salad with Two Dressings
- Classic Caesar
- Creamy Macaroni
- Picnic Potato Salad
- East Coast Coleslaw Ⓥ ⓊⓌ

ENTRÉES

Select 1

- Fried Chicken (2 pieces Per person) with Potato Wedges, Served with Buttered Corn \$25
- French Dip, Crispy Onions, Horseradish Dijonnaise, Served with French Fries \$23
- Chana Masala with Basmati Rice, Served with Charred Vegetables ⓋⓌ \$22
- Penne Pomodoro, Served with Oregano Roasted Vegetables and Antipasti Ⓥ \$23
- Assorted Wraps \$22

DESSERTS

Select 1

- Assorted Pastries & Squares Ⓥ
- Assorted Cookies Ⓥ
- Fresh Cut Seasonal Fruit Salad Ⓥ ⓊⓌ
- Lemon & Raspberry Tarts Ⓥ



LUNCH BUFFET FAVOURITES

MINIMUM 20 PEOPLE; PRICED PER PERSON.

- Menu includes two salads, one entrée, one dessert for the entire group.
- All menus include coffee, decaf, tea, pitchers of ice water.
- All add-on items must match the guaranteed number of guests.
- Prices are subject to tax and facility fee.
- Gluten-Free options may be available for an additional \$5.00 per person.
- Final numbers and special dietary requirements must be provided at least five business days prior to the event.

Ⓥ Vegetarian | ⓋⓌ Vegan | ⓊⓌ Gluten-Free

SALADS

- Seasonal Salad with Two Dressings

Select 1

- Classic Caesar
- Creamy Macaroni Ⓥ
- Picnic Potato Salad
- East Coast Coleslaw Ⓥ ⓊⓌ

ENTRÉES

Select 1

- Shells & Cheese Ⓥ \$20
Big Lake Pasta Conchigliette with House-Made Cheddar Sauce, Served with Peas & Carrots
- Hearty Shepherd's Pie \$22
Potato, Beef, Vegetables, Onion, Served with Buttered Corn
- Hearty Beef Chili ⓊⓌ \$18
Beef, Spices, Beans, Tomato, Served with Garlic Toast
- Fried Chicken \$24
Two pieces of chicken per person. Served with Mashed Potatoes and Gravy
- Build-a-Burger with Crispy Potato Wedges \$24
Toppings include Lettuce, Tomato, Onion, Sliced Cheddar, Ketchup, Relish, Mustard, Pickles, Buns
+ Substitute Beef with Grilled Chicken Breast \$2
+ Substitute Beef with Crispy Chicken \$3
+ Add Chicken Breast or Crispy Chicken \$4

DESSERTS Ⓥ

Select 1

- Assorted Pastries & Squares
- Chocolate Dipped Cream Puffs
- Cookies

+ ADD-ONS

- Additional Salad \$3 / Person
- Additional Entrée \$8 / Person
- Additional Dessert \$4 / Person

BAGGED LUNCH

MINIMUM 20 PEOPLE;
PRICED PER PERSON.

- Prices are subject to tax and facility fee.
- Gluten-Free options may be available for an additional \$5.00 per person.
- Final numbers and special dietary requirements must be provided at least five business days prior to the event.

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TAKE OUT LUNCH BAG \$24

All bagged lunches includes Variety of 12" Soft Tortilla Wraps, Bag of Chips, Bottle of Water, Two Cookies, Napkin

- Egg Salad with Green Onion, and Green Leaf Ⓥⓐ
- Pastrami, Swiss, Onion & Mustard
- Ham, Cheddar & Lettuce
- Roast Beef with Dijonaise and Provolone
- Bacon, Lettuce & Sundried Tomato Mayonnaise
- Turkey, Swiss and Cranberry Mayonnaise
- Chicken Caesar, with Romaine Lettuce
- Roasted Vegetables, Hummus and Sprouts Ⓥ



PLATED DINNER

PRICED PER PERSON.

- All menus include dinner rolls & butter, choice of soup, salad, entrée, starch, dessert and menu includes coffee, decaf, tea, ice water.
- All add-on items must match the guaranteed number of guests.
- Prices are subject to tax and facility fee.
- Gluten-Free options may be available for an additional \$5.00 per person.
- Final numbers and special dietary requirements must be provided at least five business days prior to the event.
- Guests who would like to select more than one entrée (max 3 entrées) for the group will be subject to a multiple entrée fee of \$5.00 per person.

(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

SOUPS

Select 1

- Mixed Mushroom Chowder with Nutmeg & Rosemary Honey (V) (GF)
- Roast Butternut Squash with Maple Crème & Spiced Pepitas (V) (GF)
- Seven Bean Minestrone with Herb Oil (VG)
- Toasted Barley & Turkey with Sage-spiked Broth
- Tomato & Roasted Garlic with Cheddar Crisp (V) (GF)

SALADS

Select 1

- Seasonal Salad with Sundried Tomatoes, Balsamic Dressing (VG)
- Local Sprouts & Citrus Supremes with Crumbled Goat Cheese, Tarragon Vinaigrette (V)
- Greek Tomato Salad with Feta & Kalamata Olives (V)
- Kale with Maple Roasted Yam, Toasted Walnuts, Creamy Red Pepper Dressing (VG)

STARCHES

Select 1

- Roasted Garlic & Buttermilk Mashed Potato (V) (GF)
- White and Wild Yaki Onigiri (Fried Rice Cake) (VG) (GF)
- Lemon & Rosemary Roasted Potato (VG) (GF)
- Roasted Red Pepper & Pecorino Risotto (V) (GF)
- Yam & Yukon Potato Pavé with Thyme Cream (V) (GF)

ENTRÉES

Select 1, Served With Seasonal Vegetable

CHICKEN

- Cacciatore Braised Chicken Legs \$36
Bone-in, Roasted Pomodoro, Basil Pesto
- Honey-Seared Stuffed Chicken (GF) \$45
7oz Supreme, Cracked Black Pepper, Goat Cheese, Jus
- Gochujang Grilled Chicken \$39
6oz Breast, Korean BBQ Sauce, Sesame, Scallion, Cucumber
- Pecan Crusted Chicken \$42
7oz Breast, Caramelized Onion, Apple, Camembert

PORK

- Pork Tenderloin (GF) \$36
8oz, Roasted Apple & Ginger Chutney, Cumin Jus

BEEF

- Pan-Seared Beef Tenderloin (GF) \$65
6oz Steak, Balsamic Roasted Mushrooms, Demi-Glaze
- Mustard Crusted Roasted Striploin \$58
6oz, Panko & Dijon Crust, Malbec Glaze
- Prime Rib \$60
8oz, Au Jus, Yorkshire Pudding, Horseradish
- Braised Short Rib (GF) \$70
12oz, Braising Liquor, Maple & Single Malt Scotch Glaze

FISH

- Panko Crusted Salmon \$49
6oz, Chive Crust, Shallot & Mint, Beurre Blanc
- Pan Seared Pickerel \$55
8oz, Lightly Flour Dusted, Lime & Brown Butter

TURKEY

- Brined Turkey (GF) \$36
8oz Breast, Charred Cranberries, Sage & Turkey Reduction

VEGAN/VEGETARIAN

- "Sausage" Cannelloni (V) \$39
Beyond Meat Sausage, Tomato, Provolone, Toast
- Hasselback Teriyaki Tofu (VG) (GF) \$38
Charred Vegetables, Sesame, Coriander
- Chana Masala (VG) (GF) \$39
Basmati, Tomato Curry, Naan, Gobi

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DESSERTS

Select 1

- Dark Chocolate Pot De Crème with Raspberry Meringue & Mint (V) (GF)
- Alsatian Apple Flan with Calvados Ice Cream (V)
- New York Style Cheesecake with Maple-Ginger Streusel, Blueberry Glaze (V)
- Warm Strawberry & Rhubarb Crumble with Candied Pecan Ice Cream (V)
- Fresh Fruit Pavlova with Lemon Curd, Chili Mango Coulis (V) (GF)

+ ADD-ONS

- Antipasti Plate \$4 / Person
Selection of: Asiago, Provolone, Prosciutto, Capicola, Salami, Fresh Melon, Skewer of Olives, Marinated Mushroom, Tomato and mini-Panini Bread
- Pasta Course \$8 / Person
Select 1
 - Penne Pomodoro & Parmesan (V)
 - Farfalle with White Wine & Pecorino Cream (V)
- Cheese Plate (60g / Person) \$12 / Person
Chef's selection of two Domestic and two Imported Cheeses, Dried Fruit
- Sorbet \$4 / Person
Select 1
 - Peach & Ginger
 - Pink Grapefruit & Campari
 - Brazilian Limeade

+ UPGRADES

- Premium Bread Basket (V) \$5 / Person
Baguette, Focaccia, Bread Sticks, Dark Rye, Mini Panini
- Specialty Whipped Butter (V) (GF) \$5 / Person
Roasted Garlic & Herb, Brown Butter & Apple



DINNER BUFFETS

MINIMUM 30 PEOPLE;
\$50 PER PERSON.

- All Menus include dinner rolls & butter plus your choice of salad, entrées, starch, vegetable and menu includes coffee, decaf, tea, pitchers of ice water.
- All add-on items must match the guaranteed number of guests.
- Prices are subject to tax and facility fee.
- Gluten-Free options may be available for an additional \$5.00 per person.
- Final numbers and special dietary requirements must be provided at least five business days prior to the event.

Ⓥ Vegetarian | ⓋⓌ Vegan | ⓌⓌ Gluten-Free

SALADS

Select 4

- Seasonal Salad with Two Dressings Ⓥ ⓌⓌ
- Classic Caesar
- Baby Spinach and Egg with Poppyseed Dressing Ⓥ ⓌⓌ
- Crisp Greek with Kalamata Olives Ⓥ ⓌⓌ
- Creamy Macaroni Salad Ⓥ
- Picnic Potato Salad with Grainy Dijon Ⓥ
- Pasta Salad with Marinated Mushrooms Ⓥ
- Roasted Corn & Black Bean Salad with Edamame ⓌⓌ ⓌⓌ
- Kale Crunch Salad with Fresh Sprouts Ⓥ ⓌⓌ

VEGETABLES

Select 1

- Baked Zucchini in Tomato Sauce ⓌⓌ ⓌⓌ
- Herb Roasted Seasonal Vegetables ⓌⓌ ⓌⓌ
- Carrots Vichy ⓌⓌ
- Garlic Green Beans with Roasted Red Pepper ⓌⓌ ⓌⓌ
- Steamed Broccoli with Garlic Butter ⓌⓌ

STARCHES

Select 1

- Roasted Garlic Mashed Potatoes ⓌⓌ
- Lemon & Rosemary Roasted Potatoes ⓌⓌ
- Perogies with Sour Cream & Onions Ⓥ
- Penne Pomodoro with Roasted Vegetables ⓌⓌ
- White & Wild Rice Pilaf with Green Peas ⓌⓌ ⓌⓌ
- Ginger Steamed Basmati Rice ⓌⓌ ⓌⓌ

ENTRÉES

Select 2

CHICKEN

- Honey & Citrus Roasted Bone-in Chicken ⓌⓌ
- Souvlaki Chicken Breast with Warm Feta ⓌⓌ
- Smoky BBQ Chicken Legs
- Hungarian Chicken Paprikash

BEEF

- Skull Rock Stout Braised Beef with Mushrooms ⓌⓌ
- Tuscan Style Meatballs
- Sticky Mongolian Beef & Broccoli
- Carved Canadian AAA Beef Au Jus ⓌⓌ
+ Add \$5 per person | Carved: \$100 for groups under 100,
or complimentary for groups over 100

PORK

- Roasted Pork Loin with Mustard Braised Cabbage ⓌⓌ
- Tomato Braised Italian Sausages

FISH

- Seared Atlantic Salmon & Lemon Cream
- Curried Basa with Sweet Coconut Cream & Coriander Pesto ⓌⓌ

VEGAN/VEGETARIAN

- Crispy Breaded Tofu with Thai Chili Sauce ⓌⓌ
- Paneer Butter Masala with Crispy Onions Ⓥ
- Vegetarian Lasagna Ⓥ

DESSERTS Ⓥ

- Rich Layer Cakes
- Baked Pies
- Assorted Pastries, Tarts & Squares

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+ CHILDREN'S OPTIONS

BUFFETS \$25 / Child

12 years and under 50% off buffet price, under 3 years at no charge

PLATED ENTRÉE \$20 / Child

Select 1

- Grilled Chicken Breast, Roasted Potatoes & Vegetables (GF)
- Chicken Fingers & Fries, Carrot & Celery Sticks, Plum Sauce & Ketchup
- Spaghetti & Tomato Sauce with Garlic Bread

DESSERTS

Select 1

- Fresh Fruit Plate (V) (VG) (GF)
- Ice Cream Sundae (V)

BEVERAGES

Select 1

- Pop
- Juice
- Milk

+ UPGRADES

- Premium Bread Basket (V) \$5 / Person
Baguette, Focaccia, Bread Sticks, Dark Rye, Mini Panini
- Specialty Whipped Butter (V) (GF) \$5 / Person
Roasted Garlic & Herb, Brown Butter & Apple

+ ADD-ONS

- Additional Salad \$3 / Person
- Additional Starch \$5 / Person
- Additional Vegetable \$5 / Person
- Additional Entrée \$10 / Person



RECEPTION ITEMS

- Station items must match the guaranteed number of guests.
- Prices are subject to tax and facility fee.
- Gluten-Free options may be available for an additional \$5.00 per person.
- Final numbers and special dietary requirements must be provided at least five business days prior to the event.

Ⓥ Vegetarian | Ⓥⓐ Vegan | ⓐ Gluten-Free

CANAPÉ (COLD)*

- Smoked Duck with Blackberry Glaze on Crostini with Black Pepper & Chive Cream Cheese \$40 / Dozen
- Smoked Salmon & Cornichon on Dark Rye with Horseradish Cream \$45 / Dozen
- Mint Marinated Feta & Onion Relish on Cucumber Ⓥ ⓐ \$24 / Dozen
- Cold Poached Shrimp with Lemon Pepper Mayo ⓐ \$32 / Dozen
- Montreal Smoked Meat on Rye with Russian Dressing, Swiss Cheese & Kosher Dill \$30 / Dozen

HORS D'OEUVRE (HOT)*

- Vegetarian Spring Rolls with Lime Chili Dip Ⓥ \$24 / Dozen
- Breaded Shrimp & Dill Remoulade \$34 / Dozen
- Zucchini & Pepper Pakoras with Avocado Coconut Dip Ⓥⓐ ⓐ \$24 / Dozen
- Arancini with Double Smoked Bacon, Mozzarella, Caramelized Onion \$22 / Dozen
- Thai Coconut Chicken Satays ⓐ \$36 / Dozen
- Balsamic Mushrooms & Goat Cheese on Baguette Coins Ⓥ \$24 / Dozen

**Minimum 2 dozen of each item. We recommend 8 pieces per person for a one-hour reception where no other food is served, and 3 to 4 pieces per person for a cocktail hour reception before dinner. We suggest a minimum of 10 to 12 pieces per person for receptions lasting two or more hours, or for receptions that are scheduled over the dinner hour.*

**Prices are per dozen. Items can be served placed or passed.*

**If ordering a station as a late-night option, the group must place an order for at least 50% of the guaranteed number of guests.*

STATIONS

- Poutine \$12 / Person
Fresh Cut Fries, Thunder Oak Cheese Curds, Poutine Sauce
- Beef on a Bun \$12 / Person
Shaved Beef Au Jus, Crispy Onions, Fresh Buns, Mustard, Roasted Garlic Mayonnaise
- Taco Stand \$14 / Person
Pulled Fajita Chicken, Peppers, Onion, Flour Tortillas, Iceberg Lettuce, Cheddar Queso, Charred Tomato Salsa, Sour Cream
+ Add Barbacoa Beef \$4
- Breaded Chicken Wings \$12 / Person
½ lb per Person, Creamy Ranch & Crudit , Whiskey BBQ Sauce, Hot Sauce, Honey Mustard, Sweet Chili
- Beef Sliders \$24 / Person
Mini Patties & Buns, Crispy Onions, Special Skil-Sauce
- House Made Pizza \$24 / 16" XL Pizza
Served in a Pizza Box
 - Four Cheese
 - Double Pepperoni
 - Canadian includes Pepperoni, Ham, Mushroom, Tomato
 - Bacon Cheeseburger includes Beef, Bacon, Pickle, Onion, Cheddar
 - Hawaiian includes Bacon, Ham, Pineapple
 - Veggie Delight includes Peppers, Onions, Mushroom, Tomato

STATIONARY RECEPTION PLATTERS

- All add-on items must match the guaranteed number of guests.
- Prices are subject to tax and facility fee.
- Gluten-Free options may be available for an additional \$5.00 per person.
- Final numbers and special dietary requirements must be provided at least five business days prior to the event.

Ⓥ Vegetarian | Ⓥⓐ Vegan | ⓊⓖF Gluten-Free

CRUDITÉ & CREAMY RANCH Ⓥ ⓊⓖF

- Small Platter \$55 | Serves 15 People
- Medium Platter \$125 | Serves 35 People
- Large Platter \$225 | Serves 75 People

SEASONAL PREPARED FRUIT Ⓥⓐ ⓊⓖF

- Small Platter \$60 | Serves 15 People
- Medium Platter \$135 | Serves 35 People
- Large Platter \$250 | Serves 75 People

DOMESTIC & IMPORTED CHEESE Ⓥ

Includes 50g of Cheese Per Person, Served with Fresh Grapes and Crackers

- Small Platter \$100 | Serves 15 People
- Medium Platter \$229 | Serves 35 People
- Large Platter \$450 | Serves 75 People

DELI MEAT

Includes 60g of Cured, Smoked & Sliced Meat Per Person With Panini Buns, Mustards, Olives and Pickles

- Small Platter \$55 | Serves 15 People
- Medium Platter \$125 | Serves 35 People
- Large Platter \$225 | Serves 75 People

VEGETARIAN ANTIPASTI Ⓥ ⓊⓖF

Includes Assorted Olives, Pickled Eggplant, Giardiniera, Marinated Mushrooms, Pepperoncini and Roasted Red Peppers

- Small Platter \$65 | Serves 15 People
- Medium Platter \$150 | Serves 35 People
- Large Platter \$250 | Serves 75 People



BAR MENU

- Prices are subject to tax and facility fee.
- Final guarantee numbers and special diets must be provided five business days prior to the event.
- Should the group's alcoholic beverage sales fall below \$400, a fee of \$25.00 per bartender will apply.

H Host Bar | **C** Cash Bar

STANDARD BAR

H \$7 / DRINK
C \$8 / DRINK

VODKA

- Icebridge

GIN

- Lundy's Lane 1814

WHITE RUM

- Arcadia 1923

AMBER RUM

- Lamb's Palm Breeze

TEQUILA

- AVE

RYE WHISKEY

- Ridgeway 1866

GIN

- Lundy's Lane 1814

SCOTCH WHISKEY

- J&B Blend

PREMIUM BAR

H \$8 / DRINK
C \$9 / DRINK

VODKA

- Grey Goose
- Belvedere

GIN

- Gordon's
- Bombay Sapphire

WHITE RUM

- Captain Morgan
- Bacardi Superior

TEQUILA

- Sauza Gold

RYE WHISKEY

- Alberta Premium
- Canadian Club
- Forty Creek Barrel

BOURBON WHISKEY

- Jack Daniel's

SCOTCH WHISKEY

- Chivas Regal, 12yr

DOMESTIC BEER

H \$8 / CAN
C \$9 / CAN

- Budweiser
- Bud Light
- Coors Light
- Molson Canadian

PREMIUM BEER

H \$8.50 / BOTTLE
C \$9.50 / BOTTLE

- Stella Artois
- Alexander Keiths
- Heineken
- Corona

NON-ALCOHOLIC BEVERAGE SERVICE

- Juice **H** \$3.25 / Glass
C \$3.75 / Glass
- Soft Drinks **H** \$3.25 / Glass
C \$3.75 / Glass
- Red Bull **H** \$7 / Can
C \$9 / Can
- Non-alcoholic Beer **H** \$6.50 / Bottle
C \$7.50 / Bottle

WINE MENU

SPARKLING & ROSÉ WINE

- Sparkling Cuvée, Inniskillin Estate Winery, Niagara VQA (House) \$42
- Prosecco Rosé, Ruffino, Italy \$55
- Prosecco, Santa Margherita Brut, Italy \$68

WHITE WINE

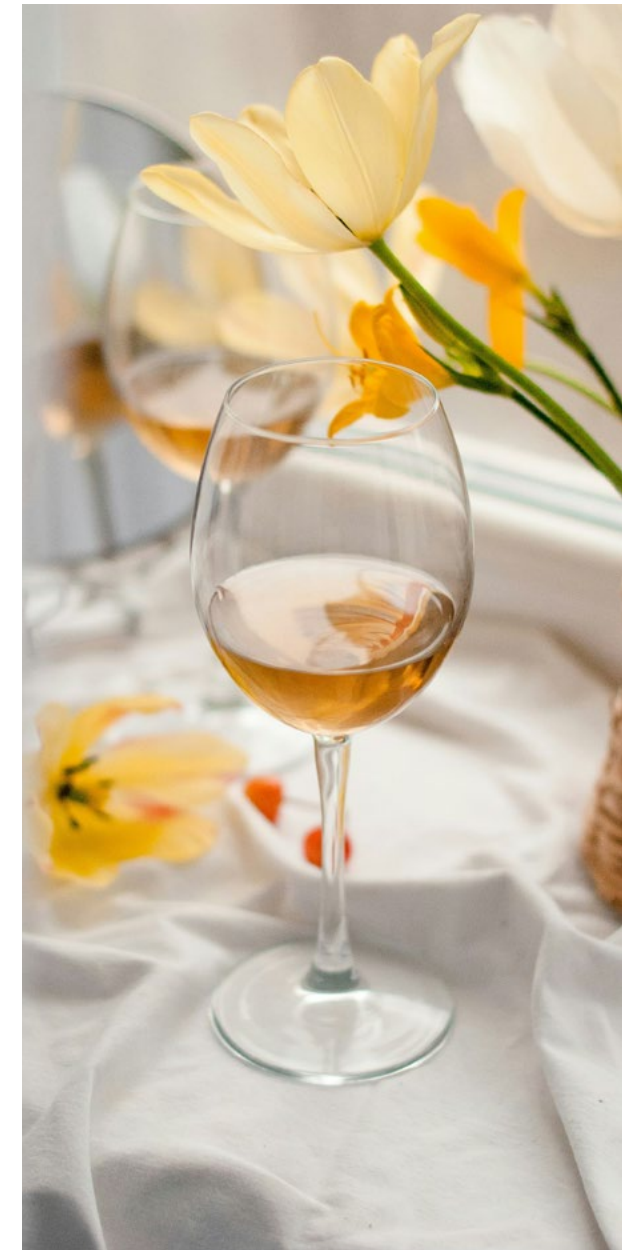
- Jackson Triggs, Sauvignon Blanc, Niagara (House)
 - H** \$35 / Bottle \$7 / Glass
 - C** \$40 / Bottle \$8 / Glass
- Inniskillin Estate, Chardonnay, Niagara (House)
 - H** \$35 / Bottle \$7 / Glass
 - C** \$40 / Bottle \$8 / Glass
- Chardonnay, J. Lohr Riverside, California
 - H** \$57 / Bottle \$12 / Glass
 - C** \$62 / Bottle \$13 / Glass
- Pinot Grigio, Smoking Loon, California
 - H** \$57 / Bottle \$12 / Glass
 - C** \$62 / Bottle \$13 / Glass

RED WINE

- Jackson Triggs, Merlot, Niagara (House)
 - H** \$35 / Bottle \$7 / Glass
 - C** \$40 / Bottle \$8 / Glass
- Inniskillin, Cabernet Merlot, Niagara (House)
 - H** \$35 / Bottle \$7 / Glass
 - C** \$40 / Bottle \$8 / Glass
- Pinot Noir, Henry of Pelham, Niagara VQA
 - H** \$57 / Bottle \$12 / Glass
 - C** \$62 / Bottle \$13 / Glass
- Chianti Sangiovese, Ruffino, Italy
 - H** \$57 / Bottle \$12 / Glass
 - C** \$62 / Bottle \$13 / Glass

- Prices are subject to tax and facility fee.
- Final guarantee numbers and special diets must be provided five business days prior to the event.
- Should the group's alcoholic beverage sales fall below \$400, a fee of \$25.00 per bartender will apply.

H Host Bar | **C** Cash Bar



TERMS & CONDITIONS

CREDIT INFORMATION

Refer to non-refundable deposits schedule in your signed contract. All private and social functions require full prepayment by cash, credit card, EFT, or certified cheque. Direct billing is available for corporate clients, upon approval, and all new accounts must be established with our Finance Department prior to your event.

CANCELLATION POLICY

The arrangements as outlined in the signed contract are to be protected on a definite basis upon receipt of the signed confirmation. In the event the client cancels the entire program between the confirmation of the letter of agreement and your function dates, a loss of revenue charge will be billed to the client as per the schedule in your signed contract.

AUDIOVISUAL SERVICES

Valhalla Hotel & Conference Centre partners with Maverick Entertainment for all technology, including web/video conferencing. A full range of audiovisual rental equipment, sound systems, stage lighting, tradeshow drapes and services, etc., is available. If you choose to use a different AV company, the hotel will need to be notified of who will be on property to service your event. A patch fee per day and per event room, plus applicable taxes, will be applied for an external audiovisual supplier. Groups choosing this option should be advised that on-site technology support is not available at the Valhalla Hotel.

POWER SUPPLY

Standard 110V, 15A power supplies are available in all our banquet rooms. Additional power requirements can be arranged through Maverick AV at an additional cost. We recommend you check prior to installing any electrical equipment such as a photocopier, computers etc., to ensure adequate power is available.

SOCAN AND RE: SOUND MUSIC LICENSE FEES

A tariff is charged by law for events that include musical entertainment, live or recorded and is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re: Sound Music Licensing Company for your right to use music that is copyrighted. These fees will be charged to your master account and paid on your behalf by the Hotel to SOCAN and Re: Sound; both are subject to 13% HST. Copyright Board Tariff No. 8- SOCAN Copyright Board Tariff No. 8- SOCAN

MEETING AND FUNCTION ROOM REQUIREMENTS AND CHARGES

Function space for the event booked is only for the times indicated on the Contract and Banquet Event Order (BEO). Setup and dismantle times are not included and should be specified at time of booking. Otherwise, access to your function space will be provided 15 minutes prior to the stated arrival time on your BEO. The hotel reserves the right to relocate function space (within the hotel) and notification will be provided in writing in advance. If changes are requested less than 48 business hours prior to your function, an additional labour charge of a minimum \$250 will apply. Outside vendors are responsible for all trash removal associated with their areas. If trash removal is not completed, the client will be charged a cleaning fee of \$300.

MENU SELECTION

Please submit your menu selections to the Sales & Catering Department at least 21 days prior to the event so that we can guarantee your selections. Menu prices are guaranteed for two months from the date of issue of the BEO. All alcohol and wine are subject to availability at the time of ordering through the LCBO. All orders are placed 5 business days prior to your event.

SIGNED BANQUET EVENT ORDERS

Clients must sign and initial each Banquet Event Order at least 10 days prior to the start of the event/conference.

CUSTOMIZED MENUS

Should you wish for an item not found on our menu, please let our Sales & Catering Department know and we will be happy to meet with you and consult our Executive Chef to design a custom menu for your event.

PRICES AND TAXES

Menu and food item prices are subject to change based on market conditions. Final prices will be confirmed two months prior to your function. A 15% facility fee and 13% HST will be applied to all food, beverages, and room rentals.

METHOD OF PAYMENT

Payment can be made by cash, credit card, EFT or certified cheque. If direct billing is required, a credit application must be filled out, and this must be approved by our Finance Department. Credit applications will need to be received minimum one month prior to the event for processing. All down payments and deposits will be applied to your final bill and these payments are non-refundable. The remaining invoice must be paid within 10 days after the event date.

Please review the non-refundable deposit schedule below:

- Upon signing of contract: 25% of estimated total revenue
- 6 months prior to arrival: 50% of estimated total revenue
- 3 months prior to event date: 50% of estimated remaining revenue
- 14 days prior to event date: 100% of estimated remaining revenue
- 1 business day after event date: All remaining charges or credits are invoiced

SPECIAL DIETARY REQUIREMENTS

Advance notice five (5) business days prior to your event is required to accommodate special dietary requirements. Last-minute requests are subject to additional charges. Please note for our guests with allergies, we will do our best to ensure their allergy/dietary restrictions are met, however, some items we use come from outside suppliers over which we have no control in terms of cross-contamination. This is particularly important for our guests with nut allergies. For those guests with inhalation or contact allergies, we cannot guarantee the event be 100% allergen-free. All gluten friendly items are prepared in the same kitchen as other menu items with risk of gluten exposure. Guests with Celiac Disease or gluten sensitivities may consume at their own discretion. Be advised that additional charges may be applied to accommodate certain special diets.

GUARANTEED ATTENDANCE

Please notify Valhalla Hotel of the number of guests before noon, five (5) business working days prior to your function. The number shall constitute a guarantee, not subject to reduction. Your guaranteed number of attendance will be charged whichever is higher.

DAMAGES

Hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The Hotel will hold the convenor of any function responsible for any damages to the premises by their guests or independent contractors on their behalf. The Hotel will not be responsible for damage or loss of any personal property and equipment left in the Hotel prior to, during or following any functions.

SIGNAGE

All signage must be approved in advance by the Sales and Catering Department and must be of a professional design. The Hotel has the right to remove any signage that does not meet Hotel standards. The use of tape, nails, staples or tacks is prohibited for mounting posters or banners on walls, and all such posters or banners are restricted to function rooms only (no public areas of the Hotel). The services required for mounting posters or banners, or other labour-related services are available at an additional cost.

LINEN, DÉCOR AND FLOWERS

The Hotel will provide standard white or black linen only. The Hotel prohibits open flame candles. The Hotel must pre-authorize any special effects for an event within our event space or on our property. All room décor must be approved in advance and must meet fire code regulations. The Hotel restricts the use of nails, tacks or tape to affix décor on walls, ceilings, etc. All room décor must be removed within one hour after the completion of event, and failure to do so may result in removal and storage charges. The Hotel is not responsible for items left in a function room unattended. A labour charge may be imposed if trash is left after an event is considered excessive. If all items are not removed, the group will be charged a cleaning fee of no less than \$300.

CONFERENCE MATERIALS AND BOXES

The Hotel will store conference materials with prior notification at no additional charge if received within 1 week of your function. Boxes must be sent to the Hotel and labelled with the name of the conference, name of the person in charge, and the date of function. We are not responsible for any items left at the facility after the function. Items shipped prior to one week will be refused and items left behind without completed, pre-paid shipping labels and instructions will be charged a storage fee.

OUTSIDE FOOD AND BEVERAGE

All food and beverage must be provided by the Hotel. Any outside food requests must be authorized in advance. A Service Charge will be levied if approved by the Hotel.

STATUTORY HOLIDAYS

Additional labour charges will apply should your event fall on a Statutory Holiday.

SECURITY

The Hotel does not provide security in the meeting and function space and all personal property left in the meeting or function space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for the safekeeping of their property. You may elect to retain security personnel to safeguard personal property in the meeting and function space, and /or the Hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or probably in the Hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by the Hotel, including insurance and indemnification requirements, and at all times remains subject to the Hotel's advance approval. The Hotel reserves the right to inspect and control all private functions. You agree to begin your function at the scheduled time and agree to have your guests, invitees, and other persons vacate the designated function space at the closing hour indicated. You agree to reimburse the Hotel for any overtime wage payments or other expenses incurred by the Hotel because of your failure to comply with these requirements. You are responsible for any damage to the Hotel or Hotel property caused by your attendees, vendors, contractors or agents. The Hotel reserves the right to refuse service to any persons or prohibit any activity that in the sole judgement of the Hotel may be harmful or cause an unreasonable disruption to the property, its guests or its employees.

WEDDING FAQS

WHAT IS THE MINIMUM GUEST COUNT REQUIREMENT?

The minimum is 200 guests for the Ballroom; 100 guests for the Scandia Room; 40 guests for the Viking Room; and 25 guests for the Fireside Room.

WHAT IS INCLUDED?

- All food and beverage services.
- Servers, bartenders and an on-site manager.
- 60” and 72” round tables, 6' & 8' long tables, banquet chairs, dance floor, black or white linen tablecloths and napkins, banquet table numbers.
- All dinnerware, glassware, and silverware.
- Wedding tasting for the Couple.
- Complimentary Coat Check (Seasonal).
- Planning meeting with Convention Services Manager (typically 3-4 months prior to the wedding).
- Complimentary suite for the couple for the night of the wedding.
- Preferred guest room rates for your guests.

WHAT ARE THE FACILITY & TAX RATES?

In Ontario, the Harmonized Sales Tax (HST) is 13%. HST is added to the subtotal of all charges. A Facility Fee of 15% is added to the subtotal of room rental, food and/ or beverage charge. HST is charged on the top of the gratuity.

IS THERE A FEE TO HOST MY CEREMONY ON-SITE?

There is a \$850 fee to host your ceremony on-site in our Garden Courtyard. This fee includes the setup and tear down of banquet chairs, a signing table with white linen as well as a water station. Also included is a backup room in case the weather doesn't cooperate on your wedding day and the Courtyard for your wedding rehearsal on the day of your choice subject to availability.

IS THERE A BRIDAL DRESSING ROOM ON-SITE?

We provide a boardroom on the second floor of the Hotel with private key card access set with full length mirrors, racks for hanging your dresses, and tables and chairs for makeup and/or hair styling.

IS OUTSIDE CATERING PERMITTED?

All food is to be provided through our in-house catering services. We do allow a wedding cake or wedding cupcakes to be brought in from an outside bakery, however, the bakery will also be required to set up the cake/ cupcake display. A Cake Handling Fee will apply.

CAN I PROVIDE MY OWN ALCOHOL?

All alcohol must be provided through our liquor license and must be recognized by the Liquor Control Board of Ontario (LCBO). If a product is not mentioned in our beverage menu, we can bring it in upon request if is available through LCBO. Additional Fees may apply.

Minimum bar spends are in effect for Host and Cash bars. If the minimum bar spend is not met, bartender fees will apply.

WHAT TIME DO I HAVE ACCESS FOR SETUP?

Refer to your signed contract for definite timing. Setup and teardown times vary based on the availability of the event venue and can be determined closer to the event date with the Catering Manager. The Hotel is not responsible for any setup of décor.

DO YOU PROVIDE AUDIO-VISUAL SERVICES?

Audiovisual services can be confirmed directly with our audiovisual partner; Maverick AV - 807-627-6444 or valhalla@maverickav.com.

CAN I USE MY OWN DJ?

You are welcome to use your own DJ. We are happy to provide an 8’ table, one chair, and stage if required for your DJ’s equipment.

IS THE VENUE WHEELCHAIR ACCESSIBLE?

All event rooms are accessible.

IS THERE PARKING AVAILABLE?

Free parking is available on the premises of Valhalla Hotel & Conference Centre.

WHEN DO I NEED TO CONFIRM MY FINAL GUEST COUNT?

Your final guest count is due five (5) business days prior to your wedding date at which point it is no longer subject to reduction. Any special dietary requirements are also required at this time as well as your guest table assignments.

IS THERE A CANCELLATION POLICY?

Cancellation fees are outlined in the Terms and Conditions as well on your event Contract. All deposits are non-refundable.

WHAT IS THE DEPOSIT SCHEDULE?

Please review the non-refundable deposit schedule below:

- Upon signing of the contract: 25% of estimated total revenue
- 6 months before event: 50% of remaining revenue
- 3 months before event: 75% of remaining revenue
- 14 days before event: 100% of remaining revenue
- 1 business day after event: Remaining charges are invoiced

ARE THERE SOCAN AND RE:SOUND FEES?

The Client shall be responsible, and billed for, the mandatory SOCAN and Re:Sound fee, which Valhalla Hotel & Conference Centre will remit to SOCAN and Re:Sound on behalf of the client.

SOCAN (The Society of Composers, Authors and Music Publishers of Canada) is a Canadian not-for Profit organization that focuses on providing Canadian and International music creators and publishers their performance rights. For more information about SOCAN visit www.socan.ca

SOCAN

Room Capacity	W/O Dancing	W/ Dancing
1 - 100	\$22.06	\$44.13
101 - 300	\$31.72	\$63.49
301 - 500	\$66.19	\$132.39
Over 500	\$92.78	\$187.55

Re: Sound is a Canadian not-for-profit music licensing company dedicated to providing fair compensation for artists and companies for their performance rights. Re: Sound is legally authorized to collect and distribute royalties for artists and record companies worldwide as payment for the public use of their music in Canada. For more information about the Re: Sound fee please visit www.resound.ca.

Re: Sound

Room Capacity	W/O Dancing	W/ Dancing
1 - 100	\$9.25	\$18.51
101 - 300	\$13.30	\$26.63
301 - 500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66

Valhalla

HOTEL & CONFERENCE CENTRE
