

Valhalla

HOTEL & CONFERENCE CENTRE

2025 Holiday Catering Menu



valhallahotel.ca

Festive Plated Dinners

Each dinner includes rolls, a soup, a salad, an entrée, a dessert, and is served with coffee or tea. Minimum 10 guests.

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, and Tomato Broth ^V

Salads (Choose one)

Young Greens, Tomatoes, and Cucumbers with
Mandarin & Ginger Vinaigrette ^{VG}

Roasted Apple, Goat Cheese, Pecans, and Baby Spinach Salad
with Toasted Sesame Dressing ^V

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



Festive Plated Dinners *Continued*

Each dinner includes rolls, a soup, a salad, an entrée, a dessert, and is served with coffee or tea. Minimum 10 guests.

Entrées (Choose one)

Slow Roasted Turkey Breast

Yam & Yukon Mashed Potato, Apple & Onion Stuffing, Turkey Glace, Seasonal Vegetables

\$52

Per person +
gratuities
& taxes

Brie & Cranberry Stuffed Chicken Supreme

Buttermilk Mashed Potato, Seasonal Vegetables

\$52

Per person +
gratuities
& taxes

Honey & Cracked Pepper Salmon

Pan Seared Ginger Rice Cake, Seasonal Vegetables

\$56

Per person +
gratuities
& taxes

Roasted Mushroom Wellington

Spinach & Barley Risotto, Seasonal Vegetables

\$49

Per person +
gratuities
& taxes

Grilled Striploin & Roasted Mushrooms

Potato & Parmesan Pavé, Seasonal Vegetables

\$65

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, and Sweets

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

Holiday Buffet

Minimum 30 guests.

\$55

Per person +
gratuities
& taxes



Rolls & Butter

Salads *(All included)*

Winter Greens & Fresh Vegetables

Winter Kale Crunch Slaw

Beet & Pesto Salad with Shallots & Citrus Vinaigrette

Sun-dried Tomato Pasta Salad with Broccoli & Feta

Caesar Salad

Mains *(Choose two)*

Rosemary Roasted Bone-In Chicken with Lemon & Cranberries

Slow Roasted Eye of Round with Mushroom Jus
Upgrade to Prime Rib for an additional \$15 per guest

Pecan & Panko Crusted Salmon with Herb Pesto

Roast Turkey with Gravy, Orange & Spice Cranberry Sauce, and Apple Stuffing

Dijon Roasted Pork Loin with Braised Red Cabbage

Creamy Chicken Breast Tetrazzini with Roasted Garlic & Mushrooms

Starches *(Choose two)*

Roasted Garlic Mashed Potato

White & Wild Rice with Cranberries

Scalloped Potato with Thyme & Asiago

Penne Pomodoro

Roasted Red Potato with Pesto Butter

Perogies with Caramelized Onion & Sour Cream

Vegetable *(Choose one)*

Brown Sugar Roasted Root Vegetables

Garlic Green Beans with Roasted Red Pepper

Steamed Broccoli & Cauliflower

Desserts *(All included)*

Caramel & 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

Prices listed do not include taxes or gratuities.

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 Italian Sausage, Mozzarella, and Basil Pesto ^V

\$24.00 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, and Chives ^{GF}

\$40.00 per dozen

Roasted Garlic Mushroom, Goat Cheese, and 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

Prices listed do not include taxes or gratuities.

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

Domestic Beer

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

Budweiser

Bud Light

Coors Light

Molson Canadian

Premium Beer

HOST BAR \$8.50 PER DRINK | CASH BAR \$9.50 PER DRINK

Stella Artois

Corona

Alexander Keith's

Heineken



Bar Service

Prices listed do not include taxes or gratuities.



White Wine

Sauvignon Blanc, Jackson-Triggs, Niagara (House)
Chardonnay, Inniskillin, Niagara (House)
Chardonnay, Flat Rock Cellars, Ontario
Pinot Grigio, Santa Margherita, Italy

Red Wine

Merlot, Jackson-Triggs, Niagara (House)
Cabernet Merlot, Inniskillin, Niagara (House)
Pinot Noir, Henry of Pelham, Niagara VQA
Chianti Sangiovese, Ruffino, Italy

Sparkling and Rosé Wine

Sparkling Cuvée, Inniskillin, Niagara VQA (House)
Prosecco Rosé, Ruffino, Italy
Prosecco, Santa Margherita Brut, Italy

Non-Alcoholic Beverage Service

Juice
Pepsi Products
Red Bull
Budweiser Zero

HOST BAR \$35 PER BOTTLE | \$7 PER GLASS
HOST BAR \$35 PER BOTTLE | \$7 PER GLASS
HOST BAR \$57 PER BOTTLE | \$12 PER GLASS
HOST BAR \$57 PER BOTTLE | \$12 PER GLASS

CASH BAR \$40 PER BOTTLE | \$8 PER GLASS
CASH BAR \$40 PER BOTTLE | \$8 PER GLASS
CASH BAR \$62 PER BOTTLE | \$13 PER GLASS
CASH BAR \$62 PER BOTTLE | \$13 PER GLASS

HOST BAR \$35 PER BOTTLE | \$7 PER GLASS
HOST BAR \$35 PER BOTTLE | \$7 PER GLASS
HOST BAR \$57 PER BOTTLE | \$12 PER GLASS
HOST BAR \$57 PER BOTTLE | \$12 PER GLASS

CASH BAR \$40 PER BOTTLE | \$8 PER GLASS
CASH BAR \$40 PER BOTTLE | \$8 PER GLASS
CASH BAR \$62 PER BOTTLE | \$13 PER GLASS
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HOST BAR \$38 PER BOTTLE
HOST BAR \$51 PER BOTTLE
HOST BAR \$64 PER BOTTLE

CASH BAR \$42 PER BOTTLE
CASH BAR \$55 PER BOTTLE
CASH BAR \$68 PER BOTTLE

HOST BAR \$3.25 PER CUP
HOST BAR \$3.25 PER CAN
HOST BAR \$8 PER CAN
HOST BAR \$4.50 PER BOTTLE

CASH BAR \$3.50 PER CUP
CASH BAR \$3.50 PER CAN
CASH BAR \$9 PER CAN
CASH BAR \$4.50 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.



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