

Valhalla

HOTEL & CONFERENCE CENTRE

2026 Holiday Catering Menu



valhallahotel.ca

Festive Plated Packages

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}

Vegan 7 Bean Minestrone ^{VG}

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

Apple, Orange, Pecans, Dried Cranberries, and Greens with Feta &
Oregano Vinaigrette



Festive Plated Packages *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)

Honey & Cracked Pepper Salmon

Pan-Seared Ginger Rice Cake, Seasonal Vegetables

\$54

Per person +
gratuities
& taxes

Brie & Cranberry Stuffed Chicken Supreme

Butter & Herb Mashed Potato, Seasonal Vegetables

\$58

Per person +
gratuities
& taxes

Slow Roasted Turkey Breast

Yam & Yukon Mashed Potato, Caramelized Onion Stuffing, Turkey Glacé, Seasonal Vegetables

\$52

Per person +
gratuities
& taxes

Roasted Mushroom Wellington

Spinach & Barley Risotto, Seasonal Vegetables

\$46

Per person +
gratuities
& taxes

Grilled Striploin & Roasted Mushrooms

Roasted Baby Potatoes, Seasonal Vegetables

\$65

Per person +
gratuities
& taxes

Desserts (Choose one)

Candy Cane & Chocolate Pot-de-crème

Chai Latte Cheesecake

French Three Apple Cake with Rum Anglaise & Pineapple

Coffee & Tea

* Multiple entrée selection is available for groups of 20+ guests for an additional \$5 per person.

Holiday Buffet

Minimum 30 guests.

\$55

Per person +
gratuities
& taxes



Rolls & Butter

Salads *(All included)*

Winter Greens & Fresh Vegetables

Winter Kale Crunch Slaw

Apple, Orange, Pecans, Dried Cranberries, and Greens with Feta & Oregano Vinaigrette

Creamy Sun-dried Tomato Pasta Salad with Scallion & Rainbow Carrot

Classic Caesar Salad with Asiago Cheese

Mains *(Choose two)*

Rosemary Roasted Bone-In Chicken with Lemon & Cranberries

Lemon & Panko Crusted Salmon with Herb Pesto

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

Flæskesteg (Danish Roast Pork) with Sweet Mustard Sauce & Braised Cabbage

Pesto Chicken Breast with Roasted Red Peppers & Crispy Onions

Slow Roasted Eye of Round with Red Wine Jus

Upgrade to Prime Rib for an additional \$20 per guest

Starches *(Choose two)*

Butter & Herb Mashed Potato

Rice Primavera with Winter Peas

Penne Pomodoro

Roasted Red Potato with Garlic Butter

Perogies with Caramelized Onion & Sour Cream

Vegetables *(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 per dozen

Skewered Shrimp Scampi with Roasted Garlic Butter & Crushed Chili Gastrique

\$28 per dozen

Roasted Red Pepper & Whipped Goat Cheese Puffs ^V

\$24 per dozen

Arancini with Roasted Mushrooms & Fior di Latte ^V

\$24 per dozen

By the Dozen (Cold)

Chipotle Crisps with Guacamole and Charred Tomato & Corn Salsa ^{VG}

\$26 per dozen

Deviled Eggs Royale with Smoked Salmon, Hollandaise Mayonnaise, and Chives ^{GF}

\$40 per dozen

Roasted Garlic Mushroom, Goat Cheese, and Hot Honey on Crostini ^V

\$24 per dozen

Prosciutto-Wrapped Cantaloupe with Bocconcini & Balsamic

\$25 per dozen



Bar Service

Prices listed do not include taxes or gratuities.

House Bar (1 oz)

HOST BAR \$7 PER DRINK | CASH BAR \$9 PER DRINK

Vodka – TAG No. 5

Gin – Ginslinger

White Rum – Captain Morgan / Lamb's Palm Breeze

Tequila – José Cuervo Tradicional Plata

Canadian Whisky – Barnburner

Scotch Whisky – J&B

Brandy – E&J

Premium Bar (1 oz)

HOST BAR \$9 PER DRINK | CASH BAR \$11 PER DRINK

Vodka – Ketel One

Gin – Tanqueray

White Rum – Bacardi Superior

Spiced Rum – Captain Morgan Spiced

Tequila – José Cuervo Tradicional Reposado

Canadian Whisky – Canadian Club / J.P. Wiser's Deluxe / Crown Royal

Scotch Whisky – The Famous Grouse

Brandy – St-Rémy VSOP

Domestic Beer

HOST BAR \$7 PER DRINK | CASH BAR \$9 PER DRINK

Molson Canadian / Coors Light / Budweiser / Bud Light / Labatt Blue / Michelob Ultra / Alexander Keith's / Miller Genuine Draft / Heineken 0.0 (Non-Alcoholic)

Craft Beer

HOST BAR \$7 PER DRINK | CASH BAR \$9 PER DRINK

Bae's Haze IPA (Dawson Trail Craft Brewery) / Border Run Cream Ale (Dawson Trail Craft Brewery) / 3 Speed Lager (Amsterdam Brewing Co.) / Blonde Lager (Amsterdam Brewing Co.)

Premium Beer

HOST BAR \$9 PER DRINK | CASH BAR \$11 PER DRINK

Stella Artois / Corona / Heineken



Bar Service

Prices listed do not include taxes or gratuities.



White Wine

Sauvignon Blanc, Jackson-Triggs Reserve, Niagara VQA **HOUSE**
Chardonnay, Jackson-Triggs Reserve, Niagara VQA **HOUSE**
Chardonnay, Flat Rock Cellars, Ontario
Pinot Grigio, Santa Margherita, Italy

HOST BAR \$35 PER BOTTLE | \$7 PER GLASS
HOST BAR \$35 PER BOTTLE | \$7 PER GLASS
HOST BAR \$55 PER BOTTLE | \$9 PER GLASS
HOST BAR \$55 PER BOTTLE | \$9 PER GLASS

CASH BAR \$40 PER BOTTLE | \$9 PER GLASS
CASH BAR \$40 PER BOTTLE | \$9 PER GLASS
CASH BAR \$60 PER BOTTLE | \$11 PER GLASS
CASH BAR \$60 PER BOTTLE | \$11 PER GLASS

Red Wine

Merlot, Jackson-Triggs Reserve, Niagara VQA **HOUSE**
Cabernet Sauvignon, Santa Carolina Reserva, Chile **HOUSE**
Malbec, Trapiche, Argentina
Cabernet Sauvignon, Torres Gran Coronas Reserva, Spain
Pinot Noir, Henry of Pelham, Niagara VQA
Chianti Classico, Gabbiano, Italy

HOST BAR \$35 PER BOTTLE | \$7 PER GLASS
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CASH BAR \$40 PER BOTTLE | \$9 PER GLASS
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Sparkling and Rosé Wine

Prosecco, Ruffino, Italy
Prosecco Rosé, Ruffino, Italy
Prosecco Superiore Brut, Santa Margherita, Italy

HOST BAR \$55 PER BOTTLE
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CASH BAR \$60 PER BOTTLE
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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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