



# Holiday Valley

CONFERENCES & EVENTS



# AMENITIES

## Holiday Valley Amenity Baskets

Please order 72 hours in advance and the amenity will be in your guest room upon arrival. Basket prices are inclusive of 8% NYS sales tax and a 20% administrative charge.

**COOKIES & MILK** for two \$20  
McCarty's freshly baked chocolate chip cookies and cold milk for four \$34

**ELLICOTTVILLE BEER AND NUTS** \$42  
Four ice cold brews from Ellicottville Brewing Company (EBC) and assorted nuts. The perfect start to your Ellicottville weekend!

**NEW YORK STATE WINE AND CHEESE** \$59  
A bottle of New York red or white wine with an assortment of local New York cheeses

**CHAMPAGNE AND STRAWBERRIES FOR TWO** \$65  
A bottle of Champagne and fresh, whole strawberries  
Add Chocolate Dipped Strawberries per piece \$3.50  
*(24 hour advance notice required for dipped strawberries. Minimum of six)*



# MORNING

## Continental Breakfasts

All choices include orange and cranberry juices and freshly brewed Starbucks Coffee.  
Minimum of 10 guests. All prices subject to 8% NYS sales tax and a 20% administrative charge.

### **DAYBREAK** **\$12**

Traditional Mini Breakfast Pastries and Breads with Sweet Butter and Fruit Preserves  
Fresh Bagels served with Assorted Cream Cheese Schmears

### **FIRST TRACKS** **\$14**

Traditional Mini Breakfast Pastries and Breads with Sweet Butter and Fruit Preserves  
Seasonal Whole Fresh Fruit  
Assorted Cereals and Oatmeal with your choice of skim, 2% or whole milk

### **HEALTHY START** **\$16**

Assorted Low-fat and Whole Grain Muffins  
Seasonal Whole Fresh Fruit  
Homemade Oatmeal with your choice of skim, 2% or whole milk  
Build Your Own Yogurt Parfait with Granola and Fresh Seasonal Fruit and Berries

## A'la Carte Beverages

Freshly Brewed Starbucks Coffee and Tazo Teas	per gallon (serves 20)	<b>\$36</b>
Lemonade or Iced Tea	per gallon	<b>\$25</b>
Skim, 2%, Whole and Chocolate Milk	per bottle	<b>\$3</b>
Orange, Cranberry, or Grapefruit Juice	per bottle	<b>\$4.00</b>
Bottled Soda—Assorted Pepsi Products	per bottle	<b>\$3.50</b>
Bottled Water	per bottle	<b>\$2.50</b>



# MORNING

## Hot Breakfast Selections

All choices include orange and cranberry juices, freshly brewed Starbucks Coffee, and Tazo Teas.  
All prices subject to 8% NYS sales tax and a 20% administrative charge.

### **BEAR CUB BREAKFAST (minimum of 10 guests) \$13**

*A staffing charge of \$50 will apply for groups fewer than 20 guests.*

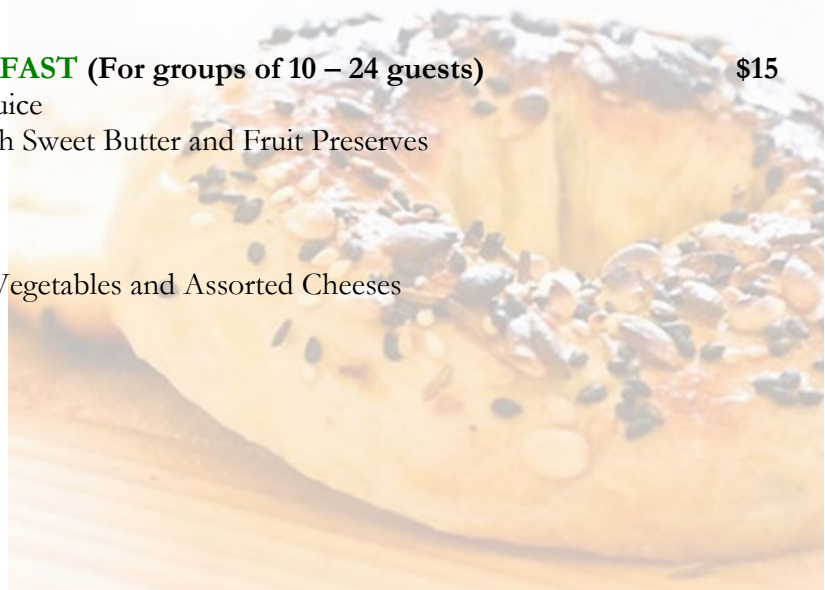
Chilled Orange and Cranberry Juice  
Traditional Breakfast Breads with Sweet Butter and Fruit Preserves  
Mini Danish and Croissants  
Assorted Breakfast Sandwiches

### **TANNENBAUM COUNTRY BREAKFAST (minimum of 25 guests) \$18**

Chilled Orange and Cranberry juice  
Traditional Breakfast Breads with Sweet Butter and Fruit Preserves  
Assorted Bagels served with a variety of Cream Cheese Schmears  
Assorted Cereals with Milk  
Country fresh Scrambled Eggs  
Breakfast Potatoes  
Traditional French Toast with NY Maple Syrup  
Grilled Breakfast Sausage  
Pepper-Smoked Bacon  
Seasonal Whole Fresh Fruit

### **YODELER PLATED BREAKFAST (For groups of 10 – 24 guests) \$15**

Chilled Orange and Cranberry Juice  
Traditional Breakfast Breads with Sweet Butter and Fruit Preserves  
Mini Danish and Croissants  
Breakfast Potatoes  
Bacon and Country Sausage  
Fresh Egg Omelets with Fresh Vegetables and Assorted Cheeses  
Seasonal Whole Fresh Fruit



# MORNING

## Breakfast Enhancers

Minimum of 25 guests with purchase of a continental breakfast or hot breakfast selection.  
All prices subject to 8% NYS sales tax and a 20% administrative charge.

### TEX-MEX BURRITOS

Flour Tortilla filled with Scrambled Eggs, Cheddar Cheese, Sausage, Tomatoes, Scallions and Salsa

\$6.50

### MARDI GRAS EGG SANDWICH

Your choice of English Muffin or Croissant  
Your choice of Pepper Bacon, Sausage, Ham  
Your choice of Cheddar or Swiss Cheese

Please choose one or two sandwich combinations for your guests to enjoy.

\$6.50

### GOURMET OMELET STATION with assorted Meats, Cheeses, and Vegetables

Attendant *(One attendant can service up to 50 guests, over 50 guests requires additional attendant)*

\$7.50

\$75



## Coffee Breaks & Refreshments

Available for meetings with a planned breakfast and/or lunch.

### ALL DAY PACKAGE

Starbucks coffee, decaffeinated coffee, and Tazo Teas will be served in the morning, and bottled soda and water will be served during the afternoon break. Coffee may be refreshed in the afternoon upon request. Price based on consumption

\$11

### HALF-DAY PACKAGE

For meetings with planned breakfast, Starbucks coffee, decaffeinated coffee, and Tazo Teas will be served at the morning break

For meetings with planned lunch, bottled soda and water will be served at the afternoon break

\$8

# BREAKS

## Take a Break

Minimum of 25 Guests; Priced per guest.

All prices subject to 8% NYS sales tax and a 20% administrative charge.

<b>CHOCOLATE ATTACK</b>	<b>\$12</b>	
Chocolate Fudge Brownies, Chocolate Chip Cookies, Assortment of Chocolate Candy Bars and assorted bottled sodas and water		
<b>SWEET TOOTH</b>	<b>\$8</b>	
McCarty Cookies and Brownies served with Starbucks coffee, decaffeinated coffee, Tazo Teas		
<b>HV EVL</b>	<b>\$10</b>	
Fresh Hot Pretzel Sticks with assorted mustards and cheeses, Tortilla Chips and Salsa, and assorted bottled sodas and water		
<b>TAKE ME OUT TO THE BALLGAME</b>	<b>\$13</b>	
Buttered Popcorn, Cracker Jacks and Jumbo Soft Pretzels with Beer Cheddar Dip & Mustard , assorted bottled sodas and water Add Ice Cream Bars (per person)		<b>\$2.50</b>
<b>FRUIT SMOOTHIE BREAK</b>	<b>\$10</b>	
A variety of fresh fruit and yogurt-blended smoothies served ice cold		
<b>LET'S GO TO THE MOVIES</b>	<b>\$8</b>	
Old-fashioned popcorn with assorted toppings, candy novelties, assorted bottles sodas and waters		
<b>FRESH 'N' FIT</b>	<b>\$13</b>	
Fresh Vegetables with Hummus and assorted crackers, fresh seasonal fruit kabobs, yogurt covered pretzels, bottled water and assorted bottled teas.		

## A'la Carte Break Add-ons

Must purchase one of the above break packages.

Tortilla Chips and Salsa	(serves 12)	\$12
Freshly Made Buffalo Chips & Dip	(serves 12)	\$18
Hot Pretzels Sticks with Mustard	per dozen	\$20
Double Fudge Brownies	per dozen	\$21
Freshly Baked Cookies	per dozen	\$18
Individual Bagged Nuts	per bag	\$4
Granola Bars	per bar	\$4
Whole Fresh Fruit	per piece	\$3
Individual Greek Yogurt	per piece	\$4.75
Individual Candy Bars	per piece	\$2.75

# AFTERNOON

## Luncheon Buffet Menus

Guaranteed guest count must meet the minimum of 25 guests on all lunch buffets.  
All prices subject to 8% NYS sales tax and a 20% administrative charge.  
All menus served with your choice of Iced Tea or Lemonade.

### SOUP & SALAD BUFFET

\$16

Assorted Rolls & Butter

**Choice of two Soups:**

Chicken Enchilada  
Old Fashioned Chicken Noodle  
Old World Minestrone  
Tomato Basil Bisque

**Choice of two Salads:**

Seasonal Greens with Gourmet dressings  
Spinach Salad with Bacon and chopped Eggs  
Greek Salad with Feta Cheese  
Pasta Salad with Vinaigrette dressing  
Quinoa Salad  
Fruit Salad

Dessert: Pudding Parfait

### HOLIDAY VALLEY DELI BUFFET

\$19

**Parties of 50 or more will have pre-made sandwiches**

Fresh Cut Potato Chips  
Assorted Breads and Rolls  
Seasonal Greens with Gourmet dressings  
Homemade Potato Salad  
Quinoa Salad  
Roasted Turkey, Roast Beef, Maple-Cured Ham, Chicken Salad  
Cheddar, Swiss, and Pepper Jack Cheeses  
Lettuce, tomato, onions  
Condiments  
Fresh Fruit Platter  
McCarty Cookies or Double Fudge Brownies

### LITTLE ITALY BUFFET

\$18

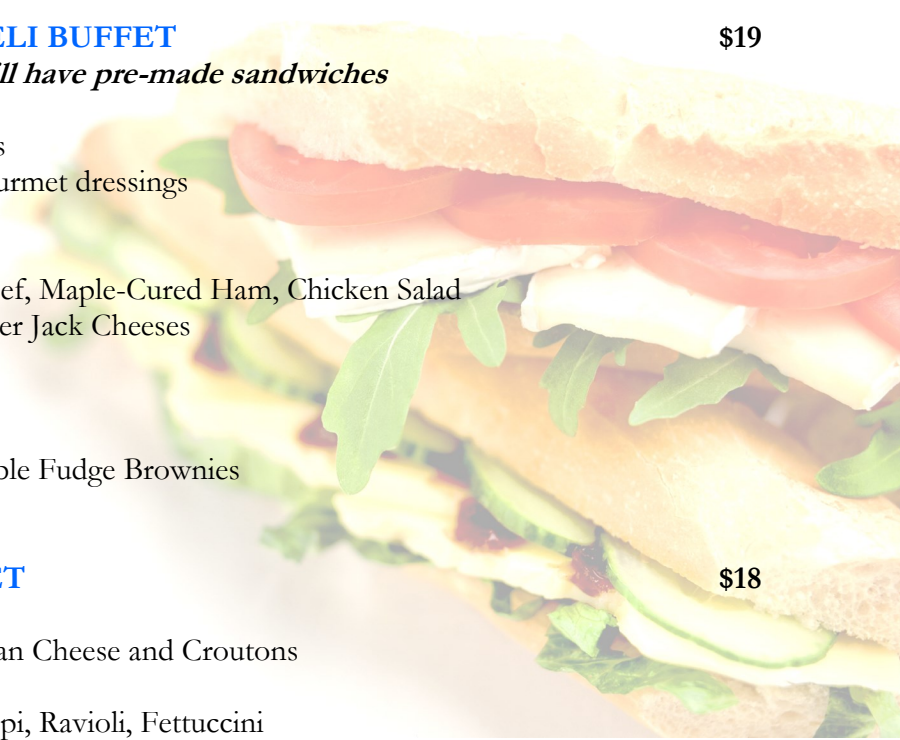
Focaccia & Garlic Bread  
Caesar Salad with Parmesan Cheese and Croutons

**Choice of two pastas:**

Penne, Spaghetti, Cavatappi, Ravioli, Fettuccini

**Choice of two sauces:**

Marinara, Marinara with meatballs, Alfredo, Pesto, Tomato Vodka Sauce



# AFTERNOON

## BUILD YOUR OWN FIESTA FAJITA BUFFET

\$18

Seasonal Greens with Tomatoes, Roasted Corn & Asiago Cheese and Ranch Dressing  
Jalapeno and Cheddar Bread  
Warm Tortillas  
Marinated Chicken & Seasoned Barbacoa Beef  
Mexican Rice  
Refried Beans  
Sautéed and Seasoned Onions, Peppers and Grilled Vegetables  
Shredded Monterey Jack and Cheddar Cheeses  
Salsa & Guacamole  
Fresh Seasonal Sliced Fruit Platter

*Substitute marinated skirt steak in place of beef for \$2.00 per guest*

## BUFFALO TAILGATER

\$22

Corn Bread  
Seasonal Greens with Gourmet dressings  
Assorted Pizza  
Beef on Kummelweck Rolls  
Boneless Buffalo Chicken  
Celery, Carrots and Bleu Cheese

*Choice of:* Country Baked Beans or Coleslaw  
McCarty Cookies or Double Fudge Brownies

*Add:* Mini Perogies with scallions and butter for \$2.00 per guest

## DAYS OF SUMMER BARBEQUE

Seasonal Greens with Gourmet dressings  
Homemade Potato Salad  
Country Cole Slaw  
Buttered Corn with Peppers (Fresh Corn on the Cob in season)  
Country Style Baked Beans  
Assorted Breads and Rolls including Homemade Cornbread  
Fruit Cobbler

### *Your choice of Entrees:*

Hamburgers, Hot Dogs and Italian Sausage with sautéed peppers and onions  
Southern Pulled Pork  
Smoked Chicken  
Barbequed Beef Brisket

**One Entrée: \$22**

**Three Entrées: \$26**

**Two Entrées: \$24**

**Four Entrées \$28**



# AFTERNOON

## Lunches on the Go

All boxed lunches include: potato chips, whole fresh fruit, McCarty's cookie, and bottled water or soda. Gluten free options available upon request.

All prices subject to 8% NYS sales tax and a 20% administrative charge.

### **Grilled 'n' Chilled Chicken Wrap** **\$15**

Cold Wrap with Grilled Chicken with Havarti Cheese, Lettuce, Tomato, and Honey Mustard dressing

### **Vegetarian Greek Pita** **\$15**

Cucumbers, Romaine, Tomatoes, Red Onions, Bean or Alfalfa Sprouts, olives drizzled with Greek Vinaigrette and wrapped in a Pita

### **Deli Sandwich** **\$15**

Roasted Turkey Breast or Black Forest Ham with your choice of Cheddar or Swiss cheese, lettuce and tomato on Multi-Grain Bread

### **Boursin Beef Baguette** **\$16**

Shaved Roast Beef, Boursin Cheese, Bibb lettuce, Tomatoes Red Onions on a French Baguette

## Plated Luncheon Selections

Minimum of 25 guests. Please choose two entrees. Orders must be guaranteed three business days prior to the event.

### **Grilled Chicken Caesar Salad** **\$16**

Hears of Romaine, Classic Caesar dressing, Tomatoes, shaved Parmesan and Garlic Croutons  
Served with Soup of the Moment, warm Rolls and Sweet Butter, and Chef's Dessert

### **Beef on Weck** **\$17**

Traditional Buffalo-style thinly sliced beef au jus on a Kummelweck roll  
Served with Soup of the Moment, Fresh Cut Potato Chips, and Chef's Dessert

### **Muffuletta Ciabatta** **\$16**

Genoa Salami, Ham Provolone Cheese, Red Onions, Tomatoes, Lettuce and Olive Relish  
Served with Soup of the Moment, Fresh Cut Potato Chips, and Chef's Dessert

### **Pasta del Girona** **\$17**

#### ***Choice of one pasta:***

Penne, Spaghetti, Cavatappi, Ravioli, Fettuccini

#### ***Choice of one sauce:***

Marinara, Marinara with Meatballs, Alfredo, Pesto, Tomato Vodka Sauce

Served with Soup of the Moment, warm Rolls with Sweet Butter, and Chef's Dessert

# MEETING PACKAGES

## Meeting Planning Made Easy

Minimum of 25 guests for all packages; priced per person.  
All prices subject to 8% NYS sales tax and a 20% administrative charge.

### **BREAKFAST & BREAK BUNDLE—\$20 per guest**

#### **Continental Breakfast**

Assorted Danish, Croissants, and Muffins  
Sliced Fresh Fruit and Honey Yogurt Dip  
Starbucks Coffee and Tazo Teas

#### **Mid-Morning Break**

Assorted Granola Bars  
Refreshed Starbucks Coffee and Tazo Teas

#### **Mid-Afternoon Break**

McCarty's Cookies OR Double Fudge Brownies  
Refreshed Starbucks Coffee and Tazo Teas  
Bottled Water and Soda

### **BREAKFAST- LUNCH - BREAK BUNDLES**

#### **ELLCOTTVILLE PACKAGE—\$37 per**

##### **guest Continental Breakfast**

Fresh Baked Cinnamon Rolls  
Sliced Fresh Fruit with Honey Yogurt Dip  
Bagels with Assorted Cream Cheese Schmears  
Starbucks Coffee and Tazo Teas

##### **Deli Lunch Buffet**

Roast Beef, Ham, and Smoked Turkey  
Imported and Domestic Cheeses  
Freshly Baked Breads and Rolls  
Pasta Primavera Salad  
McCarty's Cookies  
Lemonade OR Iced Tea

##### **Afternoon Break**

Hot Pretzels with Assorted Dips  
Fresh Cut Potato Chips  
Bottled Water and Soda

#### **PEAK PERFORMANCE PACKAGE—\$41 per guest**

##### **Continental Breakfast**

Assorted Low Fat Muffins  
Freshly Made Oatmeal with Milk and Berries  
Yogurt and Granola Bars  
Starbucks Coffee and Tazo Teas

##### **Itza Wrap Buffet**

Assorted Meat and Vegetable Wraps  
Fresh Cut Potato Chips  
Seasonal Green Salad with Gourmet Dressing  
McCarty's Cookies  
Lemonade OR Iced Tea

##### **Afternoon Break**

Mixed Nuts  
Tortilla Chips with Salsa Fresca and Guacamole  
Whole Fresh Fruit  
Bottled Water and Soda

# HORS D'OEUVRES

## Displayed Hors d'Oeuvres

Minimum of 25 guests with a planned dinner; priced per person.  
All prices subject to 8% NYS sales tax and a 20% administrative charge.

<b>DOMESTIC CHEESE DISPLAY</b>	<b>\$6.50</b>
Served with assorted breads and crackers and seasonal fruit garnish <i>Add International Cheeses for \$2.00 more per person</i>	
<b>FRESH VEGETABLE CRUDITE</b>	<b>\$5.50</b>
Fresh Vegetables served with Hummus and an array of Dips	
<b>FRESH SEASONAL FRUIT DISPLAY</b>	<b>\$6.50</b>
A variety of Fresh Seasonal Fruits and Berries served with Assorted Yogurt Dips	
<b>SNACKS AND DIPS</b>	<b>\$5.00</b>
Pretzels with Assorted Mustards, Tortilla Chips and Salsa, and Buffalo Chips (fresh cut potatoes deep fried, coated with Old Bay, and tossed with chunks of Bleu Cheese)	

## Chilled Hors d'Oeuvres

Minimum of 25 guests with planned dinner, if no planned dinner, please choose a minimum of 4 chilled or hot hors d'Oeuvres. **Priced per 50 pieces**

Cold Cucumber Slices with Herbed Cream Cheese	\$84
Signature Soup Sips (Your choice of Gazpacho or Potato Leek)	\$84
Caprese Brochette Skewer with Aged Balsamic	\$89
Plum Tomato, Fresh Mozzarella, and Basil Bruschetta	\$89
Assorted Meat, Cheese, and Vegetable Pin Wheels	\$130
Fresh Melon Wrapped in Prosciutto	\$89
Chesapeake Bay Shrimp and Gazpacho Shooters	\$130
Mini BLT on a Crostini (tomatoes with bacon stuffing and olive oil mayonnaise)	\$89
Smoked Salmon Pinwheel	\$158
Dijon Chicken and Asparagus Rolls	\$130
Rare Tenderloin of Beef on a Toasted Baguette with Horseradish Cream Sauce	\$172

# HORS D'OEUVRES

## Raw Bar

Market Price. Seasonal items may be available upon request.

Little Neck Clams on the Half Shell

Oysters on the Half Shell

Chilled Jumbo Gulf Shrimp with Cocktail Sauce and Garlic Aioli

## Hot Hors d'Oeuvres

Priced per 50 pieces

Steamed Pork Pot Stickers with Ginger Sauce	\$89
Boneless Buffalo Chicken with Bleu Cheese Dressing	\$89
Feta Cheese and Spinach Triangles in Phyllo Dough	\$82
Brie and Raspberry Phyllo Cups	\$89
Fried Eggplant Sticks with Marinara	\$89
Stuffed Mushrooms Florentine	\$95
Vegetarian Spring Rolls with Sweet and Sour Sauce	\$95
Mini Spinach and Goat Cheese Pizza	\$95
Grilled Beef Tenderloin and Vegetable Skewers	\$158
Mini Mahi Mahi Fish Tacos with Napa Cabbage and Salsa	\$130
Beef on Weck Sliders	\$130
Maryland Crab Cakes with Citrus Remoulade	\$150
Marinated Mini Lamb Chops with Mustard, Thyme, and Roasted Garlic	\$210
Bacon-Wrapped Jumbo Scallops	Market Price



# EVENING

## Dinner Buffets

### Minimum of 25 Guests, priced per guest

All prices subject to 8% NYS sales tax and a 20% administrative charge

All dinner buffets are served with Starbucks Coffee and Tazo Teas.

### ALL AMERICAN BARBEQUE

\$29

Cornbread and Honey Butter  
White Bean Chili OR Gazpacho  
Mixed Green Salad with Gourmet Dressings  
Granny Smith Apple Cole Slaw  
Roasted Red Potatoes  
Corn on the Cob (seasonal) OR Chef's Choice Vegetable  
New England Style Baked Beans  
Sliced Seasonal Melon  
Chef's Choice Dessert

#### **Select Two Entrees:**

Barbeque Chicken, Baked Chicken, Italian Sausage with grilled Peppers and Onions,  
Brisket of Beef or Angus Beef Hamburgers & Cheeseburgers and All Beef Hot Dogs

*Substitute Barbeque Ribs, Grilled Shrimp Skewers, or 6 oz. Sirloin for \$4 per guest*

### TASTE OF ITALY

\$29

Classic Caesar Salad with Parmesan and Garlic Croutons  
Garlic Bread Sticks  
Fresh Melon wrapped in Prosciutto  
Bruschetta  
Ratatouille of Eggplant, Zucchini, Tomatoes and fresh Herbs  
Cannolis

#### **Select Two Entrées:**

Shrimp and Scallops with Creamy Vodka Sauce served over Linguine  
Chicken Marsala served over pasta  
Chicken Parmesan  
Cheese Manicotti

### BAVARIAN FEST

\$32

Assorted Rolls and Pumpernickel and Rye Bread Basket  
Seasonal Green Salad with Gourmet dressings  
Beer Cheese Soup  
Warm German Potato Salad  
Braised Autumn Vegetables  
Potato Pancakes with Sour Cream and Apple Sauce  
Apple Strudel

#### **Select Two Entrees:**

Knockwurst and Bratwurst steamed in Beer and served with Sauerkraut  
Lemon Chicken with Spaetzle  
Roasted Pork Loin with Braised Red Cabbage

# EVENING

## FAJITA FIESTA

\$32

Jalapeño Cheddar Bread and Assorted Rolls  
Tossed Salad with Tomatoes, Roasted Corn, Black Beans and Honey-Lime Dressing  
Warm Tri-Colored Tortilla Chips with Salsa and Guacamole  
Nachos Grande with Seasoned Ground Beef and Melted Cheese  
Frijoles a la Charro  
Beans  
Spanish Rice  
Sautéed Zucchini with Garlic and Peppers  
Warm Churros with Cinnamon Sugar  
Beef Skirt Steak Marinated in Tequila Lime Marinade with Grilled Peppers and Onions  
Mexican Spiced Boneless Chicken with Grilled Peppers and Onions

## TOP OF THE VALLEY

Bread Basket with Assorted Breads and Rolls  
Soup of the Moment

### *Select One Salad:*

Seasonal Greens with Gourmet dressings  
Classic Caesar Salad with Parmesan and Garlic Croutons  
Greek Salad of Cucumbers, Tomatoes, Kalamata Olives, and Feta Cheese  
Pasta Primavera Salad  
Quinoa Salad  
Seasonal Fruit Salad

### *Entrée Choices:*

EVL Marinated Chicken Breast  
Holiday Valley Stuffed Chicken Breast  
Herb Chicken with Bourbon Peppercorn Sauce  
Grilled Sirloin with Caramelized Shallot Port Glacé  
Roasted Pork Loin with Rosemary Rub and Hard Cider Reduction  
Salmon (*Choose Maple Glaze or Lemon Herb seasoning*)  
Coastal Seafood Penne Pasta with Pesto Cream Sauce  
Stuffed Manicotti with Creamy Vodka Tomato Sauce

Chef's Selection of Seasonal Vegetables  
Chef's Selection of Starch  
Chef's Selection of Seasonal Desserts

***One Entrée: \$30***

***Two Entrées: \$32***

***Three Entrées: \$34***



# EVENING

## Buffet Enhancers – Stations Experience

Any of the below stations may be added to a planned buffet, with a minimum of 50 guests. Stations dinner service is available for parties of 75 guests or more.

### **FRESH SALAD BOWL** **\$7.50**

***Select Two Salads:***

- Seasonal Greens with Gourmet Dressings
- Classic Caesar Salad with Parmesan Cheese and Garlic Croutons
- Spinach Salad with Bacon and Chopped Eggs
- Mixed Field Greens with Gorgonzola and Rosemary Dressing

### **MARTINI MASHED POTATO BAR** **\$6.50**

**Sweet Mashed Potatoes**

- Served with a variety of toppings to include: praline, marshmallows, cinnamon.
- Candies pecans, caramel sauce and brown sugar

**Signature Rustic Mashed Potatoes**

- Served with a variety of toppings to include: roasted garlic, aged cheddar, pork belly, Pancetta, shaved shrimp scampi, blue cheese, sun dried tomatoes, chives, and homestyle gravy

### **VEGETABLE DELIGHT** **\$6.50**

***Select Two Vegetables:***

- Maple-Glazed Baby Carrots
- Green Bean Bundles
- Asparagus with Lemon
- Ratatouille of Eggplant, Squash, Tomatoes and Fresh Herbs

### **TASTE OF TUSCANY** **\$9.00**

***Select Two Pastas:***

- Cheese Tortellini, Rigatoni, Cavatappi, Penne, Rainbow Bowtie

***Select Two Sauces:***

- Creamy Alfredo, Vodka Sauce, Tomato Marinara, Olive Oil & Herb

***Select Two Meats:***

- Italian Sausage, Meatballs, Sliced Grilled Chicken

### **FRUTTA DEL MAR** **\$12.50**

- Shrimp and Scallops Sautéed with Garlic, Tomatoes, Shallots and White Wine,  
Served in a Pesto Cream Sauce over Fettuccine

# EVENING

## Carvery Stations

Any of the below items may be added to a planned buffet, with a minimum of 50 guests. Stations dinner service is available for parties of 75 guests or more.

Attendant required at \$75 per station and per 50 guests

<b>HONEY GLAZED HAM</b> Served with Apple Chutney and Maple Mustard	\$7
<b>PECAN ENCRUSTED TURKEY BREAST</b> Served with Cranberry Relish and Home-style Gravy	\$7
<b>PEPPER CRUSTED STRIP LOIN OF BEEF</b> Served with Horseradish Cream and Spicy Mustard Sauce	\$9
<b>SLOW ROASTED ROSEMARY LOIN OF PORK</b> Served with Caramelized Apple and Onion Confit	\$8
<b>WHOLE TENDERLOIN OF BEEF</b> Served with Gourmet Mustards, Garlic Aioli, and Horseradish Cream	\$14

### **INTERNATIONAL COFFEE SERVICE** \$7

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tazo Teas  
Gourmet Flavored Syrups: Hazelnut, French Vanilla, and Caramel  
Whipped Cream, Chocolate Shavings, Orange Zest, Crystallized Sugar and Cinnamon Sticks

*Enhance your coffee service with a variety of Cordials for an additional \$3 per guest*  
Bailey's Irish Cream, Frangelico, Amaretto, Kahlua, and Grand Marnier



# EVENING

## Plated Dinner Selections

Minimum of 25 guests; Priced per guest

*All plated meals are served in three courses with Salad and Dessert and are accompanied by Warm Rolls with Sweet Butter and Starbucks Coffee.*

### SALADS

#### *Choice of one salad:*

- Seasonal Greens with Gourmet House dressings
- Classic Caesar Salad with Parmesan Cheese and Garlic Croutons

#### *Add \$2 per guest for the following salads:*

- Burgundy Poached Pear with Tangy Bleu Cheese served atop Seasonal Mixed Greens
- Strawberry Fields with Peppered Almonds, Goat Cheese and Raspberry Vinaigrette

### ADD A SOUP COURSE

\$4.00 per person

- Broadway Basil and Tomato Bisque
- Italian Wedding
- Butternut Squash Bisque with Crème France
- Old World Minestrone

### ADD AN INTERMEZZO

\$3.00 per person

- Lime, Raspberry or Orange Sorbet

### BEEF & PORK ENTRÉES

Roast Loin of Pork Montreal with Caramelized Apples and Onions with Red Grape Demi Glaze	\$26
Stuffed Pork Chops	\$34
Grilled Hanger Steak with Jack Daniels Sauce	\$36
Sliced Peppercorn Crusted Roast Strip Loin	\$38
Slow Roasted Prime Rib au jus	\$44
Filet Mignon served with Wild Mushroom Sauce	\$48

# EVENING

## POULTRY ENTRÉES

Boneless Breast of Chicken rolled and stuffed with Herbed Chevre, Spinach and Sundried Tomatoes	\$27
Parmesan Crusted Chicken	\$27
Holiday Valley Marinated Breast of Chicken	\$27
Herbed Chicken Breast with Bourbon Peppercorn Sauce	\$27
Seared Chicken Breast ala Marsala	\$26

## SEAFOOD ENTRÉES

Baked Stuffed Filet of Sole	\$28
Grilled Mahi Mahi with Mango Salsa	\$30
Martini Salmon	\$30
Six Oz. Butter Poached Lobster	Market Price

## VEGETARIAN & GLUTEN FREE ENTRÉES

Eggplant Parmesan ( <i>gluten free option</i> )	\$25
Stuffed Portobello Mushroom ( <i>vegan / gluten free option</i> )	\$25
Tortellini Pasta with Asiago-Parmesan Alfredo Sauce	\$25

## DUET PLATES

Fresh Mahi Mahi and Grilled Beef Tenderloin with Mango Salsa	\$42
Holiday Valley Marinated Breast of Chicken with Rosemary Shrimp Skewer and Tropical Fruit Salsa	\$38
Petite Filet Mignon with Port Wine Reduction and Marinated Chicken Breast with Lemon Herb	\$48
Petite Filet Mignon with Port Wine Reduction with Two Seafood Stuffed Shrimp	Market Price

# EVENING

## DESSERTS

Please choose one dessert to be served as the last course of your plated meal.

Carrot Cake

Chocolate Mousse

Deep Dish Apple Pie with Caramel Sauce

Wild Berry Shortcake with Vanilla Whipped Cream

Lemon Shortcake

New York Style Cheese Cake with Seasonal Fruit Coulis

Steamed Lemon Pudding with Fresh Fruit

Warm Bread Pudding with Vanilla Ice Cream

Tiramisu (*Additional \$3 per guest*)

## SYMPHONY OF PETITE DESSERTS

Display of assorted miniature desserts to include pies, cookies, and Chef's newest creations!

\$4 per person with a planned dinner

\$7 per person a la carte



# BEVERAGE SERVICE

## Beverage Service

*Alcohol will not be served to guests younger than 21 years of age. All guests are required to present photo identification if requested by catering or bar staff.*

*New York State Law prohibits guests from possessing and/or consuming any and all alcoholic beverages on Resort property that has not been purchased at the Resort.*

### HOUSE BRAND LIQUOR

*Selections to include, but not limited to:*

New Amsterdam Vodka | Bombay Original Gin | Captain Morgan Rum | Jack Daniel's  
Seagram's 7 Whiskey | Dewar's White Label Scotch | Jose Cuervo Tequila

*Cordials to include, but not limited to:*

Bailey's Irish Cream | Hennessy V.S | Martini & Rossi | Bols Triple Sec | Bols Peach

### PREMIUM BRAND LIQUOR

*Selections to include, but not limited to:*

Grey Goose Vodka | Bombay Sapphire Gin | Bacardi 8 Rum | Woodford Reserve  
Johnnie Walker Black | Crown Royal Whiskey | Herradura Silver Tequila

*Cordials to include, but not limited to:*

Grand Marnier | Chambord | St. Germain | D'Usse VSOP | Martini & Rossi

### BOTTLED DOMESTIC BEER (packages include (3) domestic)

Budweiser | Bud Light | Blue Moon | Coors Light | Corona Extra | Labatt Blue  
Labatt Blue Light | Michelob Ultra | Miller Lite | Stella Artois | Yuengling  
O'Doul's (non-alcoholic) | Redbridge (Gluten Free)

### BOTTLED CRAFT BEER (packages include (1) craft; Additional craft selections will be \$2.00 more per person)

Ellicottville Brewing Co. (EBC) Blueberry Wheat *\*Seasonal selections also available*  
Southern Tier Brewing Co. (STBC): IPA *\*Seasonal selections also available*

### COPPER RIDGE HOUSE WINE

Cabernet Sauvignon | Chardonnay | Merlot | Pinot Grigio | White Zinfandel



# BEVERAGE SERVICE

## CASH OR HOSTED BAR

Hosted bar service is charged based on the number of drinks consumed. For your convenience state sales tax has been included in the sale price.

A minimum of \$300 per hour is required. A \$75 administrative fee will be charged if the minimum is not reached.

	<b>Each</b>	<b>House</b>	<b>Premium</b>
Cocktails		\$6.00	\$8.50
Cordials		\$6.50	\$8.50
Bottled Domestic Beer	\$4.00		
Bottled Craft Beer	\$6.00		
House Wine	\$6.00/glass		
Bottled Water, Juice, Soda	\$2.50/bottle		
Half Keg of Domestic Beer	\$350.00		
Half Keg of Craft Beer	\$500.00		

## OPEN BAR SERVICE

Priced per guest. The client will select four bottled beers and four house wines from page 20 to be served throughout the planned bar time. Packages include (3) domestic and (1) craft beer selection.

	<b>House</b>	<b>Premium</b>
One-Hour	\$13.00	\$18.00
Two-Hour	\$19.00	\$24.00
Three-Hour	\$25.00	\$30.00
Four-Hour	\$31.00	\$36.00
Unlimited Soda ONLY	\$8.00	

## BEER, WINE, & SODA PACKAGE

Priced per guest. The client will select four bottled beers and four house wines from page 20 to be served throughout the planned bar time. Packages include (3) domestic and (1) craft beer selection.

One-Hour	\$10.00
Each Additional Hour	\$5.00

*We reserve the right to decline service to intoxicated individuals or individuals without proper photo identification.*

# POLICIES

**EXCLUSIVE CATERER** The exclusive caterer at the Holiday Valley Resort and Conference Center is Centerplate. All food and beverage must be purchased from Centerplate. Food and beverage purchased from or provided by other persons or entities are not permitted in any public space on the Resort. Exceptions to this policy must be approved by the General Manager of Centerplate.

**FACILITY FEE** A rental fee for use of a banquet or meeting room is charged for half-day and full-day events. Rates vary by season and size of the banquet or meeting room.

**ADMINISTRATIVE FEE & SALES TAX** All catered food and beverage purchased at the Resort is subject to a 20% Administrative Fee. The Sales Tax of 8% is applied to food and beverage purchases and to the Administrative Fee. Organizations exempt from New York State Sales Tax will not be assessed the Sales Tax provided that a current tax-exempt certificate is on file in the Centerplate office prior to the event. Gratuity is at the Client's discretion and is not obligated.

**EVENT GUARANTEE** Menu selections including dietary restrictions and special meals are due fifteen business days prior to the event. The final guest count guarantee is due five business days before the event. Food will be prepared for 5% more than the final guarantee. The final invoice is determined by the guarantee guest count or the actual guest count, whichever is greater. Should the actual guest count be greater than 5% of the guarantee, we can not guarantee that the same menu will be available to all guests. Any changes made to the guaranteed guest count after five business days may incur a \$150 change fee.

Centerplate reserves the right to move the event to a different banquet/meeting room on the Resort should the guest guarantee change by more than 10%.

**PRICING** Plated dinners are limited to a maximum of two entrées. An additional fee of \$3.00 per guest will be charged for the meal. There is no additional fee for vegetarian and gluten-free requests. Some menu selections have a required guest minimum. Should the actual guest count be less than the required guest minimum the client will be billed for required guest minimum. Prices are subject to change based on market pricing.

**FOOD & BEVERAGE SERVICE** Centerplate prepares and serves food at the optimum level of quality. Centerplate will not be responsible for the quality of the food should service be delayed by more than thirty minutes beyond the contracted meal time.

Buffet service is available for groups of twenty-five or more guests. Buffets are served for ninety minutes. Buffet selections are replenished throughout the ninety minutes in order to maintain the quality of the food. Food and beverages that remain unconsumed at the end of the event become the property of Centerplate and can not be removed from the event by the client or guest.

Plated dinner service is recommended for groups smaller than 25. Vegetarian and gluten-free options are available at no additional fee.

# POLICIES

## ADDITIONAL INFORMATION

Centerplate does not provide decorations or centerpieces. Clients are welcome to provide appropriate decorations that fall within safety regulations and fire code.

Decorating assistance is available from Centerplate at a rate starting at \$30 per hour. Each request is priced on an individual basis.

Centerplate does not guarantee the safety or security of any property remaining in the banquet/meeting room at the end of the event.

## RESORT POLICIES

### CONFERENCE & MEETINGS

**Facility Fees** for meeting room rental vary depending on the size of the room and the duration of the meeting or conference. Tables, chairs and the initial room set-up fee are included in the facility fee. Re-set of meeting rooms will incur an additional staffing fee. Sales Tax of 8% is assessed on all facility fees.

**Guarantees** of guest or attendee counts are due five business days before the event. A change of more than 10% in the guarantee will result in additional re-set fees.

**Audio-Visual Equipment** is available upon request at the Resort. On-site technical help is available for an additional fee. Advance notice is required. Clients may bring in audio-visual equipment. An hourly staffing fee will be incurred for services provided by Resort technicians for equipment not owned by the Resort. Sales Tax of 8% is assessed on the rental fee of all audio-visual equipment.

**Security** of property not owned by the Resort is the responsibility of the client. The Resort can not guarantee the safety of any property remaining in meeting rooms or public spaces on the Resort at the close of the meeting.

**Additional Equipment Requests** including but not limited to tables, chairs, linens, tents, lighting, dance floors, exhibit and booth equipment and furnishings, and specialty items must be provided to the Resort six weeks before the event. The Resort will approve the list and inform the client of equipment availability.

If decorator or convention management services are required, the name and contact information of the company is required six weeks prior to the event.

**Show Freight** must be labeled to the attention of the Resort Conference Services Manager. Freight must not arrive more than seven days before the event.

A storage fee of \$5.00 per box will be incurred by the client for any freight arriving eight or more days before the event.