



*Create your own unique wedding story in 2020
with The Lodge at Hidden Valley.*

*Say your “I Do’s” on our scenic Gazebo Island or in front of the cozy stone
fireplace within our timber frame lodge. Surrounded by those you love,
embrace the simple elegance and rustic setting that can accommodate up to
200 guests.*

We welcome you to celebrate and dance the night away with us.



The Lodge Dining Room

January to the End of April, November, & December

Friday/Sunday Dates: \$1,100 with a food & beverage minimum of \$4,500

Saturday Dates: \$1,300 with a food & beverage minimum of \$5,500

May To the End of October

Friday/ Sunday Dates: \$1,400 with a food & beverage minimum of \$7,500

Saturday Dates: \$1,800 with a food & beverage minimum of \$8,500

Included in the Lodge fee is use of the dining space, patio & veranda, basic set-up, and breakdown of the reception, basic linens, and 24 hour storage of your decor. Our Lodge Dining Room can accommodate up to 200 guests

Ceremonies

Get married on our scenic Gazebo Island that seat up to 150 guests, or the rustic lodge that can accommodate up to 200 guests. The \$600 fee includes two hour rental, basic setup and breakdown, rehearsal time before the event, and an event coordinator to cue music and attendants.

Food & Beverage Service

We offer a wide selection of food & beverage options that can be customized to your liking. Outside food and beverage are not permitted with the exception of your wedding cake and dessert display. In addition, all NYS Liquor Authority laws must be strictly adhered to. Personal beverages may not be brought on to Hidden Valley Animal Adventure's property. We appreciate your cooperation in adhering to this policy.

Wild Game Safari Park

Add a personal and exciting touch to your rehearsal dinner or wedding day by incorporating a Wild Game Safari Tour for your guests. We require a minimum of 25 guests to book a private tour vehicle. Inquire about Wild Safari group rates with the Sales Manager.

On- Site Lodging

A well-kept secret here at Hidden Valley Animal Adventure, is there are two hidden gems within our timber built Lodge. Prepare and relax on your special day and enjoy an overnight stay in the Elk & Bison rooms. The Elk room sleeps up to two guests with a rate of \$120 per night. The Bison room sleeps up to four guests with a rate of \$160 per night. Inquire about our rooms with your event coordinator.

Horse-Drawn Carriage

Create an enchanting wedding experience with a horse-drawn carriage ride. To book the carriage, the fee is \$450 for ninety minutes. Bookings of the horse-drawn carriage ride must be made up to sixth months in advance from the date of the event. A \$100 nonrefundable deposit is required and put towards the \$450. In the event the horse is left idle for 30 minutes or more, except during the ceremony, the service will end regardless of the time remaining. Payment is due in full two weeks prior to your event.

Photo Opportunities

From our rock garden and waterfall to the covered bridge and Gazebo Island when you book your wedding with us, you will have complimentary access to our public spaces for photos on your special day. We invite you to bring your photographer to tour our property prior to the event.



“With This Ring”
Plated Wedding Package

4 HOUR CALL BAR PACKAGE

House Selection Call Liquor, Cold Bottled Beers, Wine, & Soda

COCKTAIL HOUR HORS D’ OEUVRES

Assorted Cheeses, Seasonal Fresh Fruit, & Vegetable Crudités with Dip
Passed Bruschetta, Buffalo Chicken Canape & BBQ Beef Meatballs

ENTREES

Choose two single entrees or one dual entree to offer your guests

10 OZ. NY Strip Steak with Brandied Green Peppercorn Sauce
Roasted Red Potatoes

Pan Roasted Pork Tenderloin with Port Wine & Cranberry Reduction
Classic Mashed Potatoes

Seafood Pasta with Shrimp, Scallops, & Crab Sautéed with a Roasted Tomato
Scampi Sauce over Linguini Pasta

Broccoli Stuffed Chicken Breast with Cheddar Béchamel Sauce
Mashed Baby Red Potatoes

DUAL ENTREES

Sliced Roast Tenderloin of Beef with Demi Glace and Maryland Crab Cake with Spicy
Remoulade, Roasted Red Potatoes

OR

Petite Filet Mignon with Demi Glace and Chicken Piccata, Classic Mashed Potatoes

All entrees include a garden salad with assorted dressings, freshly baked dinner rolls, seasonal fresh vegetables, coffee & tea station, and cake cutting

\$72 per person

**** Tax & Administrative Charges Are Not Included in Any Package Pricing ****

“Tie the Knot”
Buffet Wedding Package

4 HOUR CALL BAR PACKAGE

House Selection Call Liquor, Cold Bottled Beers, Wine, & Soda

COCKTAIL HOUR HORS D' OEUVRES

Assorted Cheeses, Seasonal Fresh Fruit, & Vegetable Crudités with Dip
Passed Bruschetta, Spinach Stuffed Mushrooms, and Chicken & Vegetable Quesadillas

ENTREES

(Choice of 2)

Hand Carved Top Round of Beef with Rosemary Au Jus
Chicken Piccata

Roast Pork Loin with Apple Rum Sauce
Stuffed Haddock Florentine with Garlic and Asiago Sauce

(Choice of 1)

Herb Roasted Red Potatoes
Classic Mashed Potatoes

Wild Rice Pilaf

(Choice of 1)

Baked Penne Pasta with Cheese
Cavatappi Pasta with Alfredo Sauce
Pasta Primavera

All entrees include a garden salad with assorted dressings; freshly baked dinner rolls seasonal fresh vegetables, coffee & tea station, and cake cutting

\$77 per person

Upgrade your Carving Station

Prime Rib \$6

Beef Tenderloin \$8

Turkey Breast \$4

**** Tax & Administrative Charges Are Not Included in Any Package Pricing ****

“Always and Forever”
Plated Wedding Package

4 HOUR PREMIUM BAR PACKAGE

House Selection Premium Liquor, Cold Bottled Beers, Wine, & Soda

COCKTAIL HOUR HORS D’ OEUVRES

Assorted Cheeses, Seasonal Fresh Fruit, & Vegetable Crudités with Dip
Passed Seared Beef Tenderloin Crostini, Salmon Mousse Pumpnickel Crostini, and Seafood
Stuffed Mushrooms

ENTREES

(Choice 2 Single Entrees or 1 Dual Entree to Offer Your Guests)

8 oz. Center Cut Filet Mignon with Béarnaise Sauce,
Mashed Baby Red Potatoes

Roast Prime Rib of Beef with Rosemary Scented Au Jus,
Classic Mashed Potatoes

12 oz. NY Strip Steak with Roasted Shallot & Wild Mushroom Demi-Glace,
Roasted Red Potatoes

Crab Stuffed Haddock with Seafood Béchamel,
Classic Mashed Potatoes

Prosciutto Wrapped Chicken Breast with Sweet Basil Cream Sauce,
Campanelle Pasta

DUAL ENTREES

Sliced Roast Tenderloin of Beef with Demi Glace and Herb Crusted Airline Chicken Breast,
Shallot Mashed Potatoes

OR

Petite Filet Mignon with Demi Glace and Scallops with Crab Beurre Blanc,
Shallot Mashed Potatoes

*All entrees include a garden salad with assorted dressings; freshly baked dinner rolls seasonal
fresh vegetables, coffee & tea station, and cake cutting*

\$88 per person

** Tax & Administrative Charges Are Not Included in Any Package Pricing **

UPGRADE YOUR ENTREES

6 oz. Lobster Tail at Market Price

“With this Ring”, “Tie the Knot”, & “Always and Forever”

VEGETARIAN OPTIONS

Vegetable Stir Fry with Teriyaki Sauce over Jasmine Rice

OR

Roasted Vegetable Wellington, Fresh Seasonal Vegetable, Puff Pastry, & Sun-dried Tomato
Basil Pesto

Prices Are Subject to Change without Notice

Tax & Administrative Charges are not included in Any Package Pricing



Beverage Packages

CALL BAR PACKAGE

(4 Hour Package)

Our House Selection of Wines Include the Following: Cabernet Sauvignon, Chardonnay, Merlot, Riesling, & White Zinfandel

Our House Selection of Call Liquors Include the Following: Bacardi Rum, Beefeater Gin, Captain Morgan's Spiced Rum, Dewar's White Label Scotch, Jim Beam Bourbon, Jose Cuervo Tequila, Seagram's 7 Whiskey, Three Olives Vodka, Sodas & Mixers

Our House Selection of Cold Bottle Brews Include: Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, & Miller Lite

\$23 per guest

** Upgrade to a Premium Bar Package for an \$5 Additional Fee **

PREMIUM BAR PACKAGE

(4 Hour Package)

Our House Selection of Wines Include the Following: Cabernet Sauvignon, Chardonnay, Merlot, Riesling, & White Zinfandel

Our House Selection of Premium Liquors Include the Following: Bacardi Rum, Captain Morgan's Spiced Rum, Crown Royal Whiskey, Jack Daniel's Whiskey, Johnnie Walker Red Label Scotch, Jose Cuervo Tequila, Grey Goose Vodka, Tanqueray Gin, Sodas & Mixers

Our Selection of Cold Bottle Brews Include the Following: Blue Moon, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Miller Lite, Sam Adams Boston Lager and Seasonal Flavors

Based on availability

\$28 per guest

Prices Are Subject to Change without Notice

Additional Liquors, Brews, & Signature Drinks May be Added for an Additional Fee

** Tax & Administrative Charges Are Not Included in Any Package Pricing **

LATE NIGHT STATIONS

S'mores

Assorted Chocolates, Marshmallows, Graham Crackers, & The Lodge's
Table Top Roasting Station

\$5

Farmer's Choice

Mini Cookies, Brownies, Eclairs & Cream Puffs, The Lodge's Custom Table Top
"Milking Cow with Milk"

\$6

Sundae Bar

Three Flavors of Ice Cream, Chocolate & Strawberry Syrup, Sprinkles, Whipped Cream,
Cherries, Cones, & Dishes

\$5

Slider Bar

Beef Burgers, Mini Burger Buns, Lettuce, Tomato, Onion, Cheese, an Assortment of
Condiments & Potato Chips

\$6 (+\$4.50 for Ground Bison or Elk)

Taco Bar

Ground Beef, Lettuce, Onion, Olives, Salsa, Sour Cream, Cheddar & Monterey Jack Cheese,
Guacamole, Soft & Hard Shells

\$9 (+\$4.50 for Ground Bison or Elk)

Pizza & Wings

Cheese & Pepperoni pizza, Chicken Wings, Celery & Blue Cheese Dressing
Wing Sauce Choices (choose up to three): Hot, Medium, Mild, Maple BBQ, Bourbon,
Sweet Chili, Jack Daniels BBQ

\$10 (+.25 per person for additional toppings)

Prices Are Subject to Change without Notice

****Prices do not include Administrative Charge or Tax***

*****Must guarantee at least 75% of your final head count*****

**** Tax & Administrative Charges Are Not Included in Any Package Pricing ****