



 HIDDEN
VALLEY
RESORT

Wedding Packages



SAY I DO to Hidden Valley Resort

Imagine...your wedding taking place beside a tranquil lake with friends and family comfortably gathered in a scenic mountain resort setting. Discover the endlessly romantic possibilities for your special day at Hidden Valley Resort. Our facilities are ideal for every stage of your nuptial experience, starting with the bridal shower, bachelor and bachelorette parties, rehearsal dinner, ceremony, reception and bon voyage breakfast. With the assistance of our Special Occasions Coordinator and comprehensive services, we will guide you every step of the way.

Hidden Valley's beautiful property offers multiple spectacular settings for your ceremony and reception. Delightful fare and extraordinary attention to detail will ensure everything is perfect and your wedding day is unforgettably fabulous.





Ceremony VENUES

- TOP OF THE SLOPES

A scenic chairlift ride takes you and your guests to your exclusive mountaintop ceremony location. Recite your own vows surrounded by nature. Ski and board enthusiasts can share their love of the mountain with family and friends perched atop Hidden Valley's picturesque slopes.

- LAKE GEORGE GAZEBO

Combine the charm of a pretty gazebo with a wooded backdrop in a lakeside setting and you've got a quaint and memorable outdoor wedding. The Gazebo is a lovely ceremony location in a picture-perfect spot.

- PATIO AT LAKE GEORGE

Exchange your vows in our most popular and lovely ceremony location, the Patio at Lake George. Bordered by a garden of colorful flowers, the stone patio and wall provide a unique outdoor venue that will enhance the beauty and elegance of your special day.

- LAKE GEORGE TENT

If you prefer, you may arrange for a tented reception on the scenic Lake George lawn. This option combines the beauty of the outdoors with the convenience and comfort of tented shelter. We recommend a maximum of 175 guests in this area.





Reception VENUES

Whether you're having your bridal shower and your reception or everything and anything in-between, Hidden Valley has it! We offer venues for all group sizes. From small intimate ceremony to a grand tented reception at Lake George, you will be swept away by the magic of the mountain.

- THE ALPINE ROOM (Capacity 200)

This spacious room is beautifully decorated. Its main focal point is the floor-to-ceiling natural stone fireplace. Add the convenience and extra socializing space of the Valley View room for cocktails and hors d'oeuvres.

- SUMMIT HIGHLANDS (Capacity 125)

In love with the idea of a winter wedding? The Summit Highlands in the Conference Center is convenient to the ceremony site and to lodging. This attractive room has an adjacent deck that can be used in winter or summer.

- LAKESIDE (Capacity 75)

The name of this room says it all. The Lakeside Room offers an intimate setting in the Lake George ceremony area. A large wooden deck surrounded by lake and mountain vistas is perfect for an indoor winter ceremony, summer reception or rehearsal.

- THE CLOCK TOWER (Capacity 150)

This spacious, sun filled room is surrounded by windows on three sides revealing a gorgeous view of the slopes and Lake George. The inviting, contemporary design of the Clock Tower Bar welcomes guests as they enter.





Overnight **LODGING**

Hidden Valley offers on-site lodging conveniently located next to the Conference Center.

- The standard rooms at our Four Seasons Lodges feature two queen beds while the suites include a living room area, a fireplace and a king bed. The spacious rooms will provide the comfort and space to allow your guests to unwind and re-charge for your joyous celebration.
- The resort also offers a variety of lodging options in condominiums and townhomes for your wedding party, or larger groups of family and friends. Condominiums are available close to the Conference Center, near the Golf Course or on top of the slopes - the choice is yours.





DINING

WEDDING DINING

Our culinary team will work with you to create a wonderful dinner for your family and friends. We'll handle all of the details so that you can relax before, during and after your big day. In one locale with different settings, you can dine with your guests from the rehearsal dinner to a bon-voyage brunch!

At Hidden Valley, we believe that fresh ingredients and produce simply taste better. All menus feature innovative and classic cuisine designed to ensure a remarkable experience. No matter your selection, our culinary team is certain to please.

REHEARSAL DINNERS

Spend the rehearsal dinner eating and drinking merrily, as your two families get better acquainted before the wedding day. We will customize your night before the big day in any way you can imagine. It will be the perfect starting point to your memory making.

RECEPTION DINNERS

Your memorable day deserves a memorable meal. Tailor your dining to suit your tastes with our special wedding reception packages.

BREAKFAST AND BRUNCH

For the final touches, treat your overnight guests or bridal party to a morning-after breakfast or bon-voyage brunch. This is the perfect way to thank them for sharing in your special day.



AMENITIES

There is plenty for your guests to do before and after the wedding both around the resort and Laurel Highlands, there's plenty for your guests to do before and after the wedding! From the tranquility of the Trillium Spa to the challenge of our mountain top golf course, Hidden Valley is

- TRILLIUM SPA

Trillium Spa is a sanctuary unlike any other. Ideal for first-time and veteran spa-goers, Trillium is the perfect place to escape the stress and commotion of everyday life. Trillium is the place to relax, unwind and renew. Come up and rejuvenate your mind, body and spirit. Embrace the ultimate in relaxation and immerse yourself in the tranquil surroundings. After indulging in the luxurious intuitive care menu, you will be refreshed and re-energized for your big day.

- GOLF COURSE

Enjoy the dramatic beauty of our top rated mountain top golf course, flowing seamlessly through the mountain terrain, designed to reward players with an unforgettable day. Great for the guys to relax before the big day.

- WINTER SPORTS

Hidden Valley offers everything you need to get into the snow - ski/board tickets for a variety of sessions along with properly fitted and tuned skis and snowboard rental equipment. We can also help you arrange a day or overnight group visit complete with equipment, meals and more.

- SEVEN SPRINGS

Seven Springs Mountain Resort, our sister resort, is only a few short miles away. Enjoy a round of golf, spa treatments, sporting clays, zip line and canopy tours and so much more!





Wedding Packages

Premier | \$119

- One hour cocktail reception, which includes our premium open bar
- Stationed cheese & vegetable display
- A choice of four (4) hors d'oeuvres
- Champagne toast
- Soup course
- Served plated salad
- Served plated single or duet entrée with choice of vegetable and starch
- Red and white wine served with dinner
- Wedding cake, cut and served
- Hidden Valley coffee station
- Three hour premium open bar after dinner
- Floral centerpieces on guest tables
- Chiavari Chairs
- Floor length white linens & napkins
- Bridal lounge
- Wedding night accommodations for the newlyweds

Prices do not include 22% gratuity or 6% PA Sales Tax.



Hors d'Oeuvre

SERVED HOT

Scallops Wrapped in Bacon
Parmesan Artichoke hearts
Sirloin and Mozzarella Meatballs
Raspberry and Brie Phyllo (vegetarian)
Crabmeat Stuffed Mushroom
Sesame Chicken Breast Skewers
Artichoke Hearts Wrapped in Bacon

Tempura Shrimp
Asparagus in Phyllo
Mini Swedish Meatballs
Mini Crab Cake
Pork Pot Stickers
Mini Vegetable Egg Rolls

CHILLED

Blackened Scallop Canapés
Smoked Salmon Canapés with Capers
Seared Ahi Tuna, Seaweed Salad, Soy Glaze

Prosciutto with Melon
Cajun Beef Tenderloin
Deviled Crab with Chive



Soup

Lobster Bisque Lobster, Crème, Sherry, Chives
Italian Wedding Soup Tiny Meatballs, Greens, Acini di Pepe, Chopped Tomato
Roasted Tomato and Basil

Salad

George Vermont Salad

Mixed Greens with Poached Bartlett Pears, Candied Pecans, Tomato, Red Onions, Maple Vinaigrette

Tossed Caesar Salad

Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing

Spinach and Radicchio Salad

Goat Cheese, Toasted Pecans, Mandarin Orange Segments, Raspberry Vinaigrette

Plated Entrée

Chicken

Sautéed Chicken Breast Marsala – sautéed with Mushrooms, Marsala Wine, Brown Sauce

Lemon Chicken – Sautéed, served with Lemon and White Wine Sauce

Chicken Florentine – with Spinach, Cheese and White Wine Sauce

Boursin Chicken – Sautéed Breast of Chicken with Boursin Crème Sauce

Beef

Roasted Beef Sirloin - served sliced, and served medium with choice of sauce

Roasted Shallot Demi Glace – Roasted Shallots and Madera Wine

Sauce Béarnaise – Tarragon Butter emulsion

Matre'D Butter – Shallot, Garlic, Herbs and Cracked Pepper

Veal and Pork

Veal Scaloppini Marsala - sautéed with Mushrooms, Marsala Wine, Brown Sauce

Veal Scallopini Picatta – Sautéed with Capers, Lemon and White Wine

Slow Roasted Pork Loin – Whole Grain Mustard Demi Glace

Herb Rubbed Pork Loin - Apple Brandy Reduction

Fresh Seafood

Grilled Salmon with Maple Glaze

Salmon Florentine – Spinach and Cheese

Grilled Escolar with Citrus Chive Butter

Grilled Mahi Mahi with Fruit Salsa

Vegetable Choice

Depending on the time of year we offer a wide variety of fresh vegetables from our local area.

These choices are subject to seasonal availability and can change without notice.

Steamed Broccolini with Garlic Butter

Grilled or steamed Asparagus with Butter

Fresh Green Beans, Toasted Almonds

Tri-Color Glazed Carrots with Tarragon

Julianne Seasonal Vegetables – Zucchini, Yellow Squash, Carrots, Chayote

Starch

Wild Rice Pilaf

Whipped Potatoes

Roasted Garlic Mashed

Toasted Cous Cous

Parmesan-Herb Mashed

Herb Roasted Potatoes





Signature | \$99

- One hour cocktail reception, which includes an open bar
- Stationed cheese & vegetable display
- A choice of three (3) hors d'oeuvres
- Champagne toast
- Served plated salad
- Served plated entrée with choice of vegetable and starch
- Three hour open bar with house brands
- Bridal lounge
- Wedding night accommodations for the newlyweds
- Floor length white linen and napkins

Prices do not include 22% gratuity or 6% PA Sales Tax.

Hors d'Oeuvres

SERVED HOT

Sirloin and Mozzarella Meatballs
Meatballs
Parmesan Artichoke Hearts
Raspberry and Brie Phyllo (vegetarian)
Sesame Chicken Breast Skewer
Rolls
Artichoke Hearts Wrapped in Bacon

Mini Swedish

Asparagus in Phyllo
Pork Pot Stickers
Mini Vegetable Egg



CHILLED

Prosciutto with Melon
Cajun Beef Tenderloin
Deviled Crab with chive

Salad

George Vermont Salad
Mixed Greens with Poached Bartlett Pears, Candied Pecans, Tomato, Red Onions, Maple Vinaigrette

Tossed Caesar Salad
Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing

Spinach and Radicchio Salad
Goat Cheese, Toasted Pecans, Mandarin Orange Segments, Raspberry Vinaigrette



Plated Entrée

Chicken

Sautéed Chicken Breast Marsala – sautéed with Mushrooms, Marsala Wine, Brown Sauce

Lemon Chicken – Sautéed, served with Lemon and White Wine Sauce

Chicken Florentine –with Spinach, Cheese and White Wine Sauce

Boursin Chicken – Sautéed Breast of Chicken with Boursin Crème Sauce

Beef

Roasted Beef Sirloin - served sliced, and served medium with choice of sauce

Roasted Shallot Demi Glace – Roasted Shallots and Madera Wine

Sauce Béarnaise – Tarragon Butter emulsion

Matre'D Butter – Shallot, Garlic, Herbs and Cracked Pepper

Veal and Pork

Veal Scaloppini Marsala - sautéed with Mushrooms, Marsala Wine, Brown Sauce

Veal Scallopini Picatta – Sautéed with Capers, Lemon and White Wine

Slow Roasted Pork Loin – Whole Grain Mustard Demi Glace

Herb Rubbed Pork Loin - Apple Brandy Reduction

Fresh Seafood

Grilled Salmon with Maple Glaze

Salmon Florentine – Spinach and Cheese

Grilled Escolar with Citrus Chive Butter

Grilled Mahi Mahi with Fruit Salsa

Vegetable Choice

Depending on the time of year we offer a wide variety of fresh vegetables from our local area. These choices are subject to seasonal availability and can change without notice.

Steamed Broccolini with Garlic Butter

Grilled or steamed Asparagus with Butter

Fresh Green Beans, Toasted Almonds

Tri-Color Glazed Carrots with Tarragon

Julianne Seasonal Vegetables – Zucchini, Yellow Squash, Carrots, Chayote

Starch

Wild Rice Pilaf

Whipped Potatoes

Roasted Garlic Mashed

Toasted Cous Cous

Parmesan-Herb Mashed

Herb Roasted Potatoes



Classic | \$79

- One hour cocktail reception, which includes an open bar
 - Stationed cheese & vegetable display
 - Champagne toast
 - Served plated salad
 - Choice buffet
 - Three hour open bar with house brands
- Wedding night accommodations for the newlyweds
 - Floor length linens and napkins

Prices do not include 22% gratuity or 6% PA Sales Tax.

Buffet Options

Buffet dinners are for 50 guests or more please. Special arrangements for less than 50 guests can be discussed with your wedding coordinator.

Salad Options (1)

House Salad – Mixed Greens, Cherry Tomatoes, Carrots, Cucumbers, Red Onion, House Vinaigrette
Classic Caesar – Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing

Protein Options (3)

Marinated Grilled Chicken Breast
Sautéed Breast of Chicken with Lemon White Wine Sauce
Grilled Seasonal Fish with Lemon Herb Sauce or Dill Crème
Herb Roasted Pork Loin with Whole Grain Mustard Demi-Glace

Pasta Options (1)

Mushroom Ravioli with Chef's Choice Cream Sauce
Cheese Tortellini with Marinara
Penne Pasta Primavera with EVOO
Baked Macaroni and Cheese

Starch Options

Wild Rice Pilaf
Whipped Potatoes
Herb Roasted Potatoes

Vegetable Options

Steamed Broccoli with Garlic Butter
Fresh Green Beans, Toasted Almonds
Chef's Choice Seasonal Vegetable Medley

Carving Station

Add a Carving Station to your dinner service.
\$75.00 per Chef Attendant per every 50 guests
Prime Rib of Beef - \$10 per person additional
Top Round of Beef - \$9 per person additional
Turkey or Ham - \$7 per person additional



Additional Options

Hors d'Oeuvres

SERVED HOT

Butler passed or fixed stations,	per 100 pieces		per 100 pieces
Scallops Wrapped in Bacon	\$275	Tempura Shrimp	\$275
Mini Crab Cake	\$275	Crabmeat Stuffed Mushroom	\$250
Sirloin and Mozzarella Meatballs	\$250	Mini Swedish Meatballs	\$225
Parmesan Artichoke hearts	\$225	Raspberry and Brie Phyllo (vegetarian)	\$225
Asparagus in Phyllo	\$225	Pork Pot Stickers	\$225
Sesame Chicken Breast Skewers	\$200	Artichoke Hearts Wrapped in Bacon	\$200
Mini Vegetable Egg Rolls	\$200		

CHILLED

Butler passed, or fixed stations	per 100 pieces		per 100 pieces
Blackened Scallop Canapés	\$250	Smoked Salmon Canapés with Capers	\$275
Seared Ahi Tuna, Seaweed Salad, Soy Glaze	\$250	Prosciutto with Melon	\$250
Cajun Beef Tenderloin	\$250	Deviled Crab with Chive	\$250
Crudités Shooters	\$200	Mini Fruit Kebab	\$200

CHILLED DISPLAYS

Domestic and International Cheese Display	\$225	Domestic Cheese and Fruit Board	\$225
Seasonal Fruit Display	\$225	Hummus and Crispy Pita Chips	\$180
Pico de gallo with Tortilla Chips	\$150	Vegetable Pita Wedges	\$150

Carving Station

Add a Carving Station to your dinner service.

\$75 per Chef Attendant per every 50 guests.

Top Round of Beef	\$9 per person additional
Prime Rib of Beef	\$10 per Person additional
Turkey or Ham	\$7 per Person additional

Coffee Stations

per person

Signature Coffee Station

\$9

Freshly brewed Coffee, Decaf, assorted Herbal Teas and Hot Chocolate

Paired with Flavored Syrups, Whipped Cream, Candied Orange Rind, Cinnamon Sticks, Chocolate Chips, Honey, Mini Marshmallows and Sugar Cubes

Gingerbread Dreams Coffee Station

\$9

An assortment of fresh baked items such as Fudge, Cookies, Brownies, Blondies and Dessert Bars

Paired with Freshly Brewed Coffee

Coffee Bar

\$6

Coffee, Decaf, Herbal Tea, Bottled Water and Soft Drinks

Hot Chocolate Bar

\$6

Rich Creamy Hot Chocolate served with Whipped Cream, Mini Marshmallows, Chocolate Chips, Powdered Cocoa and Chocolate Syrup

S'Mores Bar

\$10

Toast your own Marshmallows and create a fun interactive station with

Chocolate Covered Graham Crackers, Coffee, Decaf, Herbal Tea and Bottled Water



Happily **EVER AFTER**

We have made millions of memories for brides and grooms over the years. No detail is overlooked when it comes to your big day; we will take care of everything! Contact one of our wedding professionals today so they can customize the perfect wedding for you and your guests.





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