

A bride and groom are standing in a grassy field with trees in the background. The bride is wearing a white wedding dress and holding a bouquet of flowers. The groom is wearing a dark suit and a blue bow tie. They are looking at each other and smiling.

Ski Snow Valley B · A · R · R · I · E



*Comfortable
Country Setting
for All Occasions*

Wedding Packages 2023

Snow Valley Resort offers an amazing venue to celebrate your special day.

We have a bright and spacious cocktail lounge which opens to a large outdoor multi-level deck planted with seasonal blooms. The dining hall is rustic and magnificent with incredible views of the ski hills of Snow Valley.

We're a comfortable country setting for all occasions.

Facility Rental: \$1,300.00

Which includes standard table linens, all standard dinnerware, glassware and cutlery.

Minimum booking of 100 guests

Taxes & Gratuity not included.



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Wedding Packages 2023



The Snowdrop is one of the first blooms of the season.
Simple yet perfect. A lovely little package with simplicity in mind.

Features:

Entrée

One Hot Potato Dish

Two Vegetable Selections

One Seasonal Salad

One Hot Pasta Selection

Fresh Rolls

Tea & Coffee

Assortment of Delicious Pastries

Dinner Wine

\$44.95 per person



Taxes & Gratuity not included.





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Wedding Packages 2023



Tulip

Most of us have a favorite type of Tulip. Like the flower, the Tulip package offers additional favorite options to choose from.

Features:

Entrée

One Hot Potato Dish

Two Vegetable Selections

One Seasonal Salad

One Hot Pasta Selection

Fresh Rolls

Tea & Coffee

Assortment of Delicious Pastries

Dinner Wine

Choice of 4 selections from the
Hors d'Oeuvres **or** Late Night items

\$57.95 per person



Taxes & Gratuity not included.



Wedding Packages 2023

Lavender

The lavender package takes care of many options from Table Wine to Hors d'Oeuvres and Late Night. Resembling Lavender, this package combines several options to create an impressive package.

Features:

Entrée

One Hot Potato Dish

Two Vegetable Selections

One Seasonal Salad

One Hot Pasta Selection

Fresh Rolls

Tea & Coffee

Assortment of Delicious Pastries

Dinner Wine

Choice of 4 selections from the
Hors d'Oeuvres and Late Night items

\$67.95 per person

Taxes & Gratuity not included.





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Wedding Packages 2023



Magnolia

A lovely full package representing the full bloom of the Magnolia.
It's the ultimate package with many of our services combined as one.

Features:

Entrée

One Hot Potato Dish

Two Vegetable Selections

One Seasonal Salad

One Hot Pasta Selection

Fresh Rolls

Tea & Coffee

Assortment of Delicious Pastries

Dinner Wine

Choice of 4 selections from the
Hors d'Oeuvres and Late Night items

Professional Wedding Cake

Shuttle Bus Service

\$88.95 per person



Taxes & Gratuity not included.





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Menu Selections 2023

Flexibility is the key to each of our packages and it carries over to our menu.
The following are some of the more popular menu options.

Entrée Selection



Tender Hip of Roast Beef

One of our more popular choices. Served with beef gravy and horseradish

Golden Roast Turkey

Features our homemade apple sausage stuffing and cranberries

Grilled Chicken Breast

Ask about our sauce options

8oz Top Sirloin

Broiled to perfection

Harvest Ham

Glazed with a lovely honey mustard sauce

Try one of our popular stuffed chicken breasts:

Brie with asparagus



Sun dried tomato and goat cheese



Spinach and asiago cheese



Red pepper and asiago cheese



Cordon stuffed with honey ham and Swiss cheese

— Add \$5 per person for a second entrée —

Try one of our specialty items*

Grilled Salmon Steaks fresh from the West Coast



Poached Salmon Fillets with a creamy dill sauce



Prime Rib Au Jus with traditional Yorkshire pudding

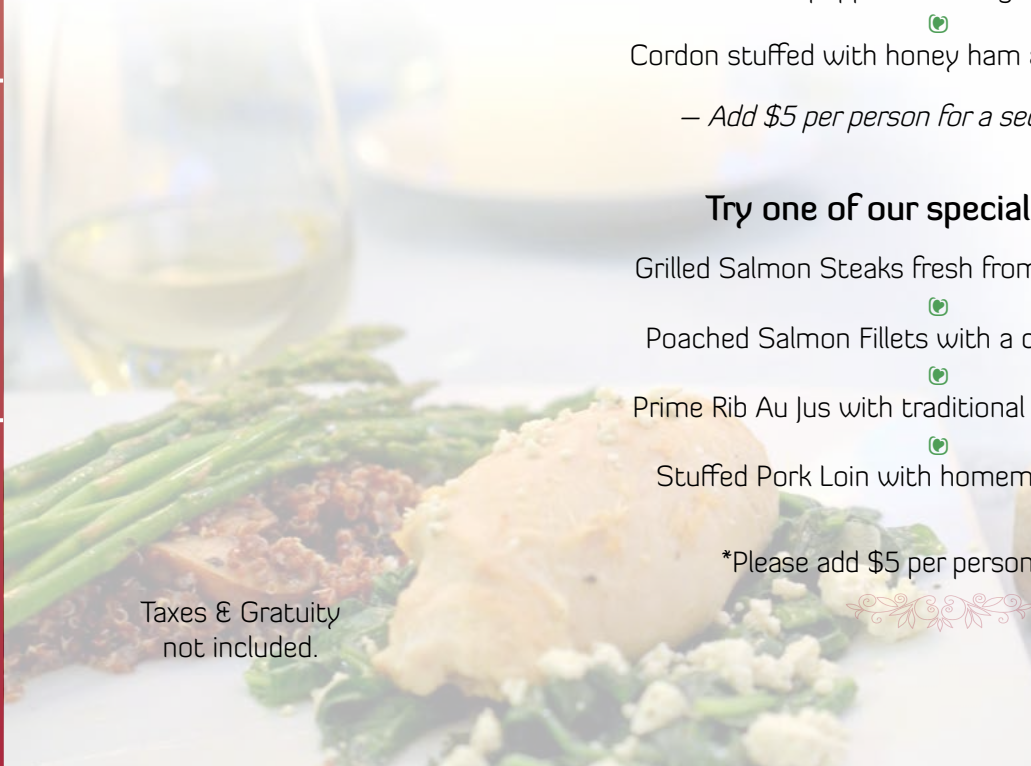


Stuffed Pork Loin with homemade applesauce

*Please add \$5 per person for these.



Taxes & Gratuity
not included.



Menu Selections 2023

Seasonal Salads



Caesar Salad

With a creamy garlic dressing, topped with fresh baked croutons and real bacon bits

Greek Leaf Salad

Straight from the Mediterranean highlighted with feta cheese, tomatoes and black olives

California Spinach Salad

Highlighted with walnuts, cranberries and fresh bacon bits topped on a bed of fresh spinach

Wild Greens and Pear Salad

With pecans and maple vinaigrette dressing

Brussel Sprout, Proscuitto and Aged Cheddar Salad

With cilantro lime dressing

Six Grain Sprouted Salad

Lentils, wild and brown rice, quinoa, split peas and millet

Wild Green Salad

Blend of seasonal greens with your choice of dressing

Boston Mandarin

Light salad featuring a mix of Boston leaf lettuce, mandarin oranges, strawberries, cucumbers, and our orange dressing

Mediterranean Platter

Fresh vine tomatoes, unripened cheese, Italian salami, prosciutto, African olive selections

Greek Pasta Salad

With feta cheese, tomatoes and black olives

Vegetable Selection



Tender Baby Carrots

in a butter glaze

Peaches and Cream Corn Nibbles

naturally sweet, bursting with flavor

Vegetable Medley

of green beans, yellow beans and carrots

Broccoli or Cauliflower

with a creamy cheese sauce

Seasonal Vegetable



Taxes & Gratuity
not included.



Menu Selections 2023

Hot Potato or Rice Dish



Rice Pilaf

Delicious side dish to any one of our tasty chicken entrées

Wild Rice

An excellent side dish for any of our many chicken entrées

Baby Roast Potatoes

Cooked to golden perfection

Mashed Potatoes

Whipped with creamy butter

Baked Potatoes

Topped with your choice of sour cream, chives, and bacon bits

Scalloped Potatoes

Cheesy favourite to serve with our honey ham

Rosemary Potatoes

Simply a fabulous choice with any meal

Hot Pasta Selection



**Fettucine Alfredo or Penne Marinara
or Tri-coloured Fusilli with rosé sauce**



Taxes & Gratuity
not included.





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Hors d'Oeuvres and Late Night 2023

Cold Items



Cheese Board \$5.50

A combination of classic and celebrated cheeses with a variety of crackers and miniature toasts

Vegetable Crudit  \$3.75

Seasonal selections with delicious house dip

Caprese Skewers \$3.00

Sweet tomatoes with mini mozzarella balls

Tapenade \$4.25

In a mini pastry cup with cream cheese

Fresh Fruit Tray \$4.50

A fresh selection of seasonal fruits

Salsa and Chips \$2.50

A selection of colourful tortilla chips with our house salsa

Pumpnickel Spinach Dip \$2.75

A variety of fresh breads served with a fresh creamy spinach dip

Cocktail Flatbread Spirals \$3.50

Bite size colourful flatbreads with vegetable cream cheese filling

Cocktail Shrimp \$3.75

Served with cocktail sauce. A refreshing, cool addition to hors d'oeuvres or late night buffet

***Pacific Smoked Salmon \$8.50**

Beautifully displayed on a wood board, our pacific smoked salmon is served with crackers, cream cheese, lemon and capers

Assorted Canap s \$5.50

A variety of light and delicious canap s

***Sweet and Salty \$6.50**

The classic donut with a variety of glazes and oversized salted pretzels

Assorted Sweets \$5.50

*Considered as two selections.

Prices are subject to change.



All Hors d'Oeuvres
and Late Night items
are priced per person.

Taxes & Gratuity
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Hors d'Oeuvres and Late Night 2023

Hot Items



Glazed Meatballs \$3.00

Bite size, tossed in a delicious honey-garlic red wine sauce

Mini Grilled Cheese \$5.50

Bite sized with creamy tomato soup dip

Sliders \$3.00

Beef or pulled pork

Breaded Mushrooms \$3.00

Hand coated and deep-fried until crispy and golden served with dip

Mini Quiche \$3.75

Assortment of bite size quiche

Coconut Shrimp \$4.25

Jumbo shrimp served with our House Mandarin Thai dipping sauce

*Pizza \$6.50

Freshly prepared in our stone ovens with a variety of toppings

*Poutine Bar \$6.95

Golden fries with gravy, cheese curds and a variety of toppings

Mini Eggrolls \$2.75

Bite size eggrolls served with Plum dipping sauce

Satay \$4.00

Tender bite size beef and chicken satays

*Considered as two selections.

Additional items available upon request.

Hors d'Oeuvres and Late Night are offered buffet style.

Cocktail service: **\$200**

Prices are subject to change.



All Hors d'Oeuvres
and Late Night items
are priced per person.

Taxes & Gratuity
not included.



Wine Selections 2023

Choosing the perfect table wine to accompany your meal can be frustrating. We suggest you choose the following selections to compliment your meal. Other wines may be available at your request.

— Elegant medium bodied wines from South Africa —

Two Oceans Sauvignon Blanc

An elegant yet crisp wine with ripe gooseberry flavors which is backed by tropical fruits and a hint of grassiness

Two Oceans Shiraz

A lively ruby, medium-bodied wine with aromas of berries



— Excellent selection from Italy —

Lamberti Pinot Grigio

A refreshing, light and crisp taste with a fresh and fruity aroma

Lamberti Valpolicella Classico

A deep ruby-red in colour, agreeable bouquet, with a hint of bitter almonds, dry, savoury and balanced flavour



— Popular selection from the Ontario, Niagara on the Lake Region —

***Joseph's Estate Vidal Riesling**

A jazzy citrus blend of Vidal & Riesling with an aromatic nose and a crisp, fruity finish

***Joseph's Estate Cabernet Merlot**

A fusion of plum blackberry and cherry notes with moderate tannins

Joseph's Estate Gamay Rose

Delicate and refreshing, this slightly sweet rose finishes with fruitiness of strawberry and cherry notes

*Custom label option, no charge



— Popular selection from Australia —

Jacob's Creek Chardonnay

A butter and spice complexity compliments the fruity flavours creating a wine with a soft creamy texture that is flavoursome and mouth filling with balance and finesse

Jacob's Creek Shiraz Cabernet

A medium-bodied red wine with ripe plum and berry fruit flavours, mellow tannins and subtle oak integration





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Bar Options 2023

Add a Host Bar to your package...

When any package is selected

Standard Bar Service for Cocktail Hour** **\$25.00** per person

**additional extra ½ hour, total 1 ½ hrs

Additional 3 hours Host Bar includes all cocktails **\$25.00** per person

(Must include Host Cocktail Hour)

Additional 4 hours Host Bar includes all cocktails **\$30.00** per person

(Must include Host Cocktail Hour)

Ticket Bar

The host provides guests with tickets. When redeemed, allows a limited number of beverages to be charged to an account based on consumption



Toonie Bar

All beverages are priced at two dollars for guests. Remainder of cost is charged to an account based on consumption



Cash Bar

Guests pay for the drinks they consume



Champagne Toast

Raise a glass to the happy couple! Add a celebration champagne toast garnished with locally grown strawberries or blueberries



Domestic beers, house liquors and house wine

Import beers and Wine Coolers

All drink mixes include:

Clamato Juice



Orange Juice



Cranberry Juice



Soft Drinks

Taxes & Gratuity
not included.

Prices are subject to change.





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Have your Wedding Service at Snow Valley 2023

Exchange your vows outside on our multi-level deck, covered with seasonal blooms overlooking the hills at Snow Valley.

Our deck will be set with patio chairs, red aisle runners and lattice wedding arch.

In case of inclement weather, we're pleased to offer our Triple S Room for your service. This room has beautiful views overlooking the hills at Snow Valley.

\$350.00 plus tax

(When purchased with a Wedding Package)



Prices are subject to change.



Taxes & Gratuity
not included.

