



**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 **\$18**
McCarty's freshly baked chocolate chip cookies and cold milk for four **\$32**

ELLICOTTVILLE BEER AND NUTS **\$40**
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 **\$50**
A bottle of New York red or white wine with an assortment of local New York cheeses

CHAMPAGNE AND STRAWBERRIES FOR TWO **\$55**
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 **\$10**

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

FIRST TRACKS **\$12**

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 **\$14**

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)	\$35
Lemonade or Iced Tea	per gallon	\$24
Skim, 2%, Whole and Chocolate Milk	per bottle	\$3
Orange, Cranberry, or Grapefruit Juice	per bottle	\$3.50
Bottled Soda—Assorted Pepsi Products	per bottle	\$3.50
Bottled Water	per bottle	\$2.50

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) \$12

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

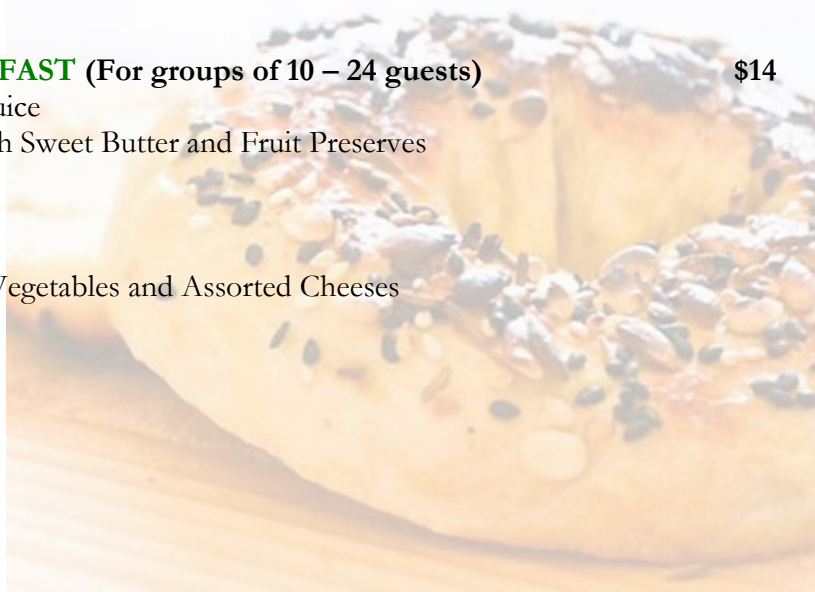
Chilled Orange and Cranberry Juice
Traditional Breakfast Breads with Sweet Butter and Fruit Preserves
Mini Danish and Croissants
Assorted Breakfast Sandwiches

TANNENBAUM COUNTRY BREAKFAST (minimum of 25 guests) \$17

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
Crème Brûlée French Toast
Grilled Breakfast Sausage
Pepper-Smoked Bacon
Seasonal Whole Fresh Fruit

YODELER PLATED BREAKFAST (For groups of 10 – 24 guests) \$14

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

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.

\$5

CRÈME BRÛLÉE FRENCH TOAST

Thick Bread dipped in Vanilla Bean Custard and drizzled with Caramel sauce and Candied Bananas

\$7.50

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

\$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

\$10

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

\$7



BREAKS

Take a Break

Minimum of 25 Guests; Priced per guest.

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

CHOCOLATE ATTACK	\$11
Chocolate Fudge Brownies, Chocolate Chip Cookies, Assortment of Chocolate Candy Bars and assorted bottled sodas and water	
SWEET TOOTH	\$7.50
McCarty Cookies and Brownies served with Starbucks coffee, decaffeinated coffee, Tazo Teas	
HV EVL	\$9
Fresh Hot Pretzel Sticks with assorted mustards and cheeses, Tortilla Chips and Salsa, and assorted bottled sodas and water	
TAKE ME OUT TO THE BALLGAME	\$12.50
Buttered Popcorn, Cracker Jacks and Jumbo Soft Pretzels with Beer Cheddar Dip & Mustard , assorted bottled sodas and water	
Add Ice Cream Bars (per person)	\$2
FRUIT SMOOTHIE BREAK	\$9
A variety of fresh fruit and yogurt-blended smoothies served ice cold	
LET'S GO TO THE MOVIES	\$7.50
Old-fashioned popcorn with assorted toppings, candy novelties, assorted bottles sodas and waters	
FRESH 'N' FIT	\$12
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	\$2.50
Granola Bars	per bar	\$2.50
Whole Fresh Fruit	per piece	\$2.50

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

\$15

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

\$17.50

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

\$16.50

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

Dessert: Mini Cannolis and Biscotti



AFTERNOON

BUILD YOUR OWN FIESTA FAJITA BUFFET

\$17.50

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

\$20

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

Choice of: Country Baked Beans or Coleslaw

McCarty Cookies or Double Fudge Brownies

Add: Mini Pierogies 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 Entrées:

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

One Entrée: \$20

Three Entrées: \$25

Two Entrées:

Four Entrées

\$22

\$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 **\$14**

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

Vegetarian Greek Pita **\$14**

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

Deli Sandwich **\$14**

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 **\$15**

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 **\$14**

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 **\$15**

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

Muffaletta Ciabatta **\$15**

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 Giorno **\$16**

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—\$19 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

ELLICOTTVILLE PACKAGE—\$35 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—\$39 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.

DOMESTIC CHEESE DISPLAY	\$4.50
Served with assorted breads and crackers and seasonal fruit garnish	
FRESH VEGETABLE CRUDITE	\$4.00
Fresh Vegetables served with Hummus and an array of Dips	
FRESH SEASONAL FRUIT DISPLAY	\$4.50
A variety of Fresh Seasonal Fruits and Berries served with Assorted Yogurt Dips	
SNACKS AND DIPS	\$4.00
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	\$80
Signature Soup Sips (Your choice of Gazpacho or Potato Leek)	\$80
Caprese Brochette Skewer with Aged Balsamic	\$85
Plum Tomato, Fresh Mozzarella, and Basil Bruschetta	\$85
Assorted Meat, Cheese, and Vegetable Pin Wheels	\$125
Fresh Melon Wrapped in Prosciutto	\$85
Chesapeake Bay Shrimp and Gazpacho Shooters	\$125
Mini BLT on a Crustini (tomatoes with bacon stuffing and olive oil mayonnaise)	\$85
Smoked Salmon Pinwheel	\$150
Dijon Chicken and Asparagus Rolls	\$125
Rare Tenderloin of Beef on a Toasted Baguette with Horseradish Cream Sauce	\$165

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	\$85
Boneless Buffalo Chicken with Bleu Cheese Dressing	\$85
Feta Cheese and Spinach Triangles in Phyllo Dough	\$80
Brie and Raspberry Phyllo Cups	\$85
Fried Eggplant Sticks with Marinara	\$85
Stuffed Mushrooms Florentine	\$90
Vegetarian Spring Rolls with Sweet and Sour Sauce	\$90
Mini Spinach and Goat Cheese Pizza	\$90
Grilled Beef Tenderloin and Vegetable Skewers	\$150
Mini Mahi Mahi Fish Tacos with Napa Cabbage and Salsa	\$125
Beef on Weck Sliders	\$125
Maryland Crab Cakes with Citrus Remoulade	\$140
Marinated Mini Lamb Chops with Mustard, Thyme, and Roasted Garlic	\$200
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

\$28

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

\$28

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
Tiramisu

Select Two Entrées:

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

BAVARIAN FEST

\$30

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 Spaetzel
Roasted Pork Loin with Braised Red Cabbage

EVENING

FAJITA FIESTA

\$30

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 Charra
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: \$28

Two Entrées: \$30

Three Entrées: \$32



EVENING

Buffet Enhancers – Stations Experience

Minimum of 25 guests with planned buffet; priced per guest. If you do not have a planned buffet please choose a minimum of 4 stations to create your stations dinner.

FRESH SALAD BOWL **\$7**

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**

- Rustic Mashed and Neapolitan Potatoes served in Martini Glasses.
- Accompanied by toppings to include: sour cream, chives, honey, butter, bacon, cheddar cheese and mushroom sauce

VEGETABLE DELIGHT **\$6**

Select Two Vegetables:

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

TASTE OF TUSCANY **\$8.50**

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**

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

EVENING

Carvery Stations

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

HONEY GLAZED HAM Served with Apple Chutney and Maple Mustard	\$6
PECAN ENCRUSTED TURKEY BREAST Served with Cranberry Relish and Home-style Gravy	\$6
PEPPER CRUSTED STRIP LOIN OF BEEF Served with Horseradish Cream and Spicy Mustard Sauce	\$8
SLOW ROASTED ROSEMARY LOIN OF PORK Served with Caramelized Apple and Onion Confit	\$7
WHOLE TENDERLOIN OF BEEF Served with Gourmet Mustards, Garlic Aioli, and Horseradish Cream	\$12

INTERNATIONAL COFFEE SERVICE \$6

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

\$3.00 per person

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

ADD AN INTERMEZZO

\$1.50 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	\$25
Stuffed Pork Chops	\$32
Grilled Hanger Steak with Jack Daniels Sauce	\$34
Sliced Peppercorn Crusted Roast Strip Loin	\$38
Slow Roasted Prime Rib au jus	\$41
Filet Mignon served with Wild Mushroom Sauce	\$46

EVENING

POULTRY ENTRÉES

Boneless Breast of Chicken rolled and stuffed with Herbed Chevre, Spinach and Sundried Tomatoes	\$26
Parmesan Crusted Chicken	\$26
Holiday Valley Marinated Breast of Chicken	\$25
Herbed Chicken Breast with Bourbon Peppercorn Sauce	\$25
Seared Chicken Breast ala Marsala	\$25

SEAFOOD ENTRÉES

Baked Stuffed Filet of Sole	\$26
Grilled Mahi Mahi with Mango Salsa	\$28
Martini Salmon	\$28
Six Oz. Butter Poached Lobster	Market Price

VEGETARIAN & GLUTEN FREE ENTRÉES

Eggplant Parmesan (<i>gluten free option</i>)	\$23
Potato Gnocchi with Pesto and Cheese (<i>gluten free option</i>)	\$23
Tortellini Pasta with Asiago-Parmesan Alfredo Sauce	\$23

DUET PLATES

Fresh Mahi Mahi and Grilled Beef Tenderloin with Mango Salsa	\$40
Holiday Valley Marinated Breast of Chicken with Rosemary Shrimp Skewer and Tropical Fruit Salsa	\$34
Petite Filet Mignon with Port Wine Reduction and Marinated Chicken Breast with Lemon Herb	\$45
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

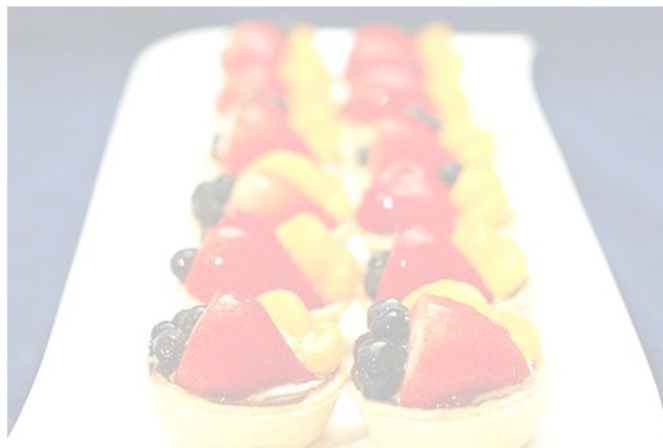
Warm Bread Pudding with Vanilla Ice Cream

Tiramisu (*Additional \$3 per guest*)

SYMPHONY OF PETITE DESSERTS (*must purchase a plated dinner*)

Miniature Fruit Tart, Petite Cheesecake, Chocolate Mousse in Chocolate Cup
Served with Chef's Selection of Sauces

\$3.50



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:

Smirnoff Vodka | Seagram's Extra Dry Gin | Bacardi Light Rum | Jim Beam Bourbon
Seagram's 7 Whiskey | Cutty Sark Scotch | Jose Cuervo Tequila

Cordials to include, but not limited to:

Bailey's Irish Cream | Sambuca | Kahlua

PREMIUM BRAND LIQUOR

Selections to include, but not limited to:

Grey Goose Vodka | Bombay Sapphire Gin | Knob Creek Bourbon
Johnny Walker Black | Chivas Regal Scotch | Crown Royal Whisky | Glenlivet

Cordials to include, but not limited to:

Grand Marnier | Chambord | Frangelico | Amaretto

BOTTLED DOMESTIC BEER (packages include (3) domestic)

Budweiser | Bud Light | Coors Light | Corona | Labatt Blue
Labatt Blue Light | Michelob Ultra | Miller Lite | 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
Southern Tier Brewing Co. (STBC): Phin and Matt's and Live

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.

	Each	House	Premium
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.

	House	Premium
One-Hour	\$10.00	\$14.00
Two-Hour	\$16.00	\$20.00
Three-Hour	\$21.00	\$25.00
Four-Hour	\$26.00	\$29.50
Unlimited Soda ONLY	\$6.00	

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	\$8.00
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.