



WELCOME!

Thank you for considering The Lodge at Hidden Valley Animal Adventure for your Wedding Day. We are certain our delectable customized cuisine, personalized service, and unique ambiance will bring all expectations for your event to life, and more. The Lodge's unique space blends a beautiful rustic atmosphere with simple elegance and accommodates up to 200 guests.

It is our goal to deliver the finest service, in a beautiful atmosphere, capturing the character and personality that you have envisioned for your event. Our exclusive on site culinary team, directed by Executive Chef Paul Szymanski, works closely with our event coordinators to plan, prepare and execute the details and menu of every event and creates an extraordinary, individualized experience for each guest.

We appreciate the interest you have shown in The Lodge. We look forward to setting up a meeting with you to further discuss the possibilities available to you. If you have any questions, would like to set up an appointment or take a tour of our facility, please contact me. I may be reached at 585-535-4100 or events@hiddenvalleyadventure.com. I look forward to the opportunity to work with you and discuss your event in further detail.

Sincerely,

Cyndee Fitzsimmons
Sales Manager Tours & Events



The Lodge Dining Room

Our Lodge Dining Room accommodates up to 200 guests. To book a Saturday date there is a \$1650 Lodge fee and an \$8000 minimum food & beverage commitment. To book a Friday or Sunday date there is a \$1200 Lodge fee and a \$7000 minimum food & beverage commitment. Your Lodge fee covers use of The Lodge Dining Room, Patio & Veranda, the basic set-up and tear down of the reception, basic linens, china, glass, silver, 24 hour storage of your decorations, and liability insurance.

Ceremonies

Let The Lodge at Hidden Valley host your ceremony with your reception. Utilize our scenic Gazebo Island that seats up to 150 guests or the rustic Lodge that seats up to 200 guests. The fee includes 2 hour rental, microphone & speaker, basic set up and tear down, rehearsal time before the event and an onsite coordinator to queue music and attendants.

Food & Beverage Service

We offer a wide selection of food & beverage options to highlight your day. We are happy to customize any package to suit your tastes and needs. We do not allow any outside food or beverage to be brought onto Hidden Valley Animal Adventure's property with the exception of your wedding cake/dessert display. In addition, all NYS Liquor Authority laws must be strictly adhered to. Personal beverages may not be brought onto Hidden Valley Animal Adventure's property. We appreciate your cooperation in adhering to this policy.

Wild Game Safari Park

Here at Hidden Valley Animal Adventure we are well known for our Wild Game Safari Tours. You may add a personal and exciting touch to your day by incorporating a Wild Game Safari Tour into your wedding day! We require a minimum of 25 guests to book a private trolley. Group rates are offered to our guests who have booked their wedding with us: a rate of \$15 per person is offered for groups of 25-99 guests or a rate of \$13 per person is offered for groups over 100 guests.





On-Site Lodging

A well-kept secret here at Hidden Valley Animal Adventure, is there are two hidden gems within our timber built Lodge. We feature two sleeping rooms, the Elk & Bison rooms, where you can enjoy an overnight stay. 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. Both rooms come with a complimentary continental breakfast each morning. Our rooms are a great place for you and your wedding party to relax and prepare for your big day!

Horse-Drawn Carriage

In our White Carriage you arrive in style for your wedding ceremony and ride away into the beautiful evening sunset a happily married couple. There is a ninety minute minimum to book the carriage with a fee of \$350 for each vehicle. In the event the horse is left idle for 30 minutes or more (except during ceremony) the service will end regardless of time remaining. Should the service be canceled on the contracted day, payment will still be due.

Photo Opportunities

Part of the experience of hosting your wedding at The Lodge at Hidden Valley is enjoying all of our beautiful landscaping. From our waterfall and rock garden to our covered bridge and Gazebo Island. When you book your wedding with us, you will have complimentary access to all of the public areas for every photo opportunity on the day of your wedding. Before you and your photographer arrive on your wedding day, we invite you to bring them out to tour our facility. We are happy to walk through our property with your photographer prior to your wedding day.





WITH THIS RING

Wedding Package

Plated

4 HOUR CALL BAR PACKAGE

House selection Call Liquor, Cold Bottled Brews, Wine & Soda

COCKTAIL HOUR HORS D' OEUVRES

Stationed Display of Assorted Cheeses, Seasonal Fresh Fruit Display & Vegetable Cruudités with Dip

Hand-Passed Bruschetta, Sesame Crusted Teriyaki Chicken Skewers, Spinach Stuffed Baby Portabella

ENTRÉES

(Choose 2 single entrées or 1 dual entrée to offer your guests)

10 oz. NY Strip Steak with Brandied Green Peppercorn Sauce, Roasted Baby Red Potatoes

Pan Roasted Pork Tenderloin with Port Wine and Pomegranate Reduction, Smashed Yukon Gold Potatoes

Stuffed Cod Florentine with Garlic and Asiago Veloute, Wild Rice Pilaf

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



DUAL ENTRÉES

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 Scaloppini** with Lemon Caper Beurre Blanc, Garlic Mashed Potatoes

All entrées include served garden salad with assorted dressings, freshly baked dinner rolls, seasonal fresh vegetables, coffee & tea station, champagne toast and cake cutting

\$65 per person



TIE THE KNOT
Wedding Package
Buffet

4 HOUR CALL BAR PACKAGE

House selection Call Liquor, Cold Bottled Brews, Wine & Soda

COCKTAIL HOUR HORS D' OEUVRES

Stationed Display of Assorted Cheeses, Seasonal Fresh Fruit Display & Vegetable Cruudités with Dip

Hand-Passed Bruschetta

ENTRÉES

(choice of 2)

Hand Carved Top Round of Beef with Rosemary Au Jus
Pan Seared Chicken with Whole Grain Mustard & Dijon Wine Sauce
Roast Pork Loin with Apple Rum Sauce

(choice of 1)

Herb Roasted Red Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf

(choice of 1)

Baked Ziti with Cheese
Pasta Primavera
Pasta Salad
Penne with Alfredo

Buffet includes served garden salad with assorted dressings, freshly baked dinner rolls, seasonal fresh vegetables, coffee & tea station, champagne toast and cake cutting

\$72 per person



Upgrade your Carving Station

Prime Rib \$8
Beef Tenderloin \$6
Airline Turkey Breast \$4



HIDDEN VALLEY

ALWAYS & FOREVER

Wedding Package

Plated

4 HOUR PREMIUM BAR PACKAGE

House selection Premium Liquor, Cold Bottled Brews, Wine & Soda

COCKTAIL HOUR HORS D'OEUVRES

Stationed Display of Assorted Cheeses, Seasonal Fresh Fruit Display & Vegetable Crudités with Dip

Hand-Passed Seared Beef Tenderloin Crostini, Chipotle Barbeque Elk Meatballs, Salmon Mousse Pumpernickel Crostini, Belgian Endive Boats with Goat Cheese, Walnuts, Balsamic Glaze

ENTRÉES

(Choose 2 single entrées or 1 dual entrée 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, Horseradish Smashed Yukon Gold Potatoes

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

Pan Seared Diver Scallops with Crab Beurre Blanc, Creamy Herb Risotto

Horseradish & Breadcrumb Topped Atlantic Salmon, topped with Creamy Herb Risotto

Prosciutto Wrapped Chicken Breast, sweet Basil Cream Sauce, Angel Hair Pasta



DUAL ENTRÉES

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 **Jumbo Shrimp** with Wild Mushroom Scampi Sauce, Shallot Mashed Potatoes

All entrées include of garden salad with assorted dressings, freshly baked dinner rolls, seasonal fresh vegetables, coffee & tea station, champagne toast and cake cutting

\$80 per person

UPGRADE YOUR ENTRÉES

6 oz. Lobster Tail to any entrée(s) (Market Price)



BEVERAGE PACKAGES

CALL BAR PACKAGE

Offerings from the Wine Cellar include: Bully Hill Riesling, Domino Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, and Woodbridge White Zinfandel

House selection Call Liquors include: 3 Olives Vodka, Beefeater Gin, Barcardi & Captain Morgan's Spice Rum, Jack Daniels' or Jim Beam, and Seagram's 7 Whiskey, Dewar's White Label Scotch, Jose Cuervo Tequilla, Sodas and Mixers

Cold Bottle Brews include: Bud Light, Labatt's Blue, Labatt's Blue Light, Coors Light, Miller Lite and Sam Adams Boston Lager (seasonal flavors based on The Lodge at Hidden Valley's availability) or Blue Moon

Upgrade from Call Package to Premium Package for \$5.00 per guest.

PREMIUM BAR PACKAGE

Offerings from the Wine Cellar include: Bully Hill Riesling, Domino Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, and Woodbridge White Zinfandel

House selection Premium Liquors include: Grey Goose and Kettle One Vodka, Tanqueray Gin, Barcardi & Captain Morgan's Spice Rum, Jack Daniel's or Jim Beam, Johnnie Walker Red Label and Crown Royal Whiskey, Southern Comfort, Dewar's White Label Scotch or Johnnie Walker Red Label, Jose Cuervo Tequilla, Sodas and Mixers

Cold Bottle Brews include: Bud Light, Labatt's Blue, Labatt's Blue Light, Coors Light, Miller Lite and Sam Adams Boston Lager (seasonal flavors based on The Lodge at Hidden Valley's availability) and Blue Moon





LATE NIGHT STATIONS

S'Mores

Assorted Chocolates, Marshmallows, Graham Crackers,
The Lodges Table Top Roasting Station with Sticks
\$5

Farmer's Choice

Mini Cookies, Brownies, Eclairs & Cream Puffs, The Lodge's Custom
Table Top "Milking Cow with Whole Milk"
\$6

Sundae Bar

3 Flavors of Ice Cream, Chocolate and Strawberry Syrup,
Sprinkles, Whipped Cream, Cherries, Cones & Dishes
\$5

Slider Bar

Beef Burgers, Mini Burger Buns, Lettuce, Tomato, Onion, Cheese,
Potato Chips, Ketchup, Mustard, Relish, Pickles, BBQ Sauce & Mayo
\$6 (+\$1 for Ground Bison or Elk)

Taco Bar

Ground Beef, Lettuce, Tomato, Onion, Olives, Salsa, Sour Cream,
Guacamole, Soft & Hard Shells
\$6 (+\$1 for Ground Bison or Elk)

Pizza & Wings

Cheese & Pepperoni Pizzas, Chicken Wings, Celery and Bleu Cheese Dressing
Wing Sauce Choices: Hot, Medium, Mild, Maple BBQ, Bourbon,
Sweet Chili, Jack Daniels BBQ
\$5 (+.20 per person for additional toppings)



*Prices do not include Administrative Charge or Tax
**Must guarantee at least 75% of your final head count