



Ski
Snow Valley
B · A · R · R · I · E



*Comfortable
Country setting
for All Occasions*



Wedding Packages 2025/2026

At Snow Valley Resort we are thrilled to offer a range of wedding packages that are designed to create unforgettable memories that you and your guests will cherish.

Our stunning venue features a bright and spacious cocktail lounge that opens onto a large, multi-level outdoor deck, perfect for enjoying the beautiful scenery that surrounds us. The rustic and magnificent dining hall boasts incredible views of Snow Valley's ski hills, making for a truly unforgettable backdrop to your special day.

Whether you are planning an intimate ceremony or a grand celebration, we are a comfortable country setting for all occasions.

Facility Rental: \$2,000.00

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

Minimum booking of 100 guests.

Prices subject to change.
Taxes & Gratuity not included.

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Wedding Packages
2025/2026

Snowdrop

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

Buffet Style

\$59.95 per person



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Wedding Packages
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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

Buffet Style

\$69.95 per person



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Wedding Packages
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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

Table Service

\$79.95



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Wedding Packages
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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 Premium Pastries
- Dinner Wine
- Choice of 4 selections from the Hors d'Oeuvres and Late Night items
- Professional Wedding Cake

\$89.95 per person



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Menu Selections
2025/2026

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

Harvest Ham

Glazed with a lovely honey mustard sauce

Chicken Cordon Bleu

Stuffed with honey ham and Swiss cheese

- Add \$8.95 per person for a second entrée -

Try one of our specialty items*

Prime Rib Au Jus with traditional Yorkshire pudding

Stuffed Pork Loin with homemade applesauce

* Please add \$8.95 per person for these.
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Menu Selections
2025/2026

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

Beet and Pear Salad with Wild Greens

With feta cheese, cucumbers, peppers and a blood orange and cranberry pear balsamic vinaigrette dressing

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

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

Prices subject to change.
Taxes & Gratuity not included.

Menu Selections
2025/2026

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

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

Rosemary & Garlic Roasted Potatoes

Cooked to golden perfection

Hot Pasta Selection

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

Hors d'Oeuvres & Late Night
2025/2026

Cold Items

***Cheese Board \$7.75**

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

***Charcuterie Board \$7.75**

A selection of meats, cheeses and pickles

Vegetable Crudité \$4.95

Seasonal selections with delicious house dip

Caprese Skewers \$3.50

Sweet tomatoes with mini mozzarella balls

Tapenade \$4.50

In a mini pastry cup with cream cheese

Fresh Fruit Tray \$4.95

A fresh selection of seasonal fruits

Salsa and Chips \$2.95

A selection of colourful tortilla chips with our house salsa

Pumpernickel Spinach Dip \$3.25

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

Cocktail Flatbread Spirals \$3.75

Bite size colourful flatbreads with vegetable cream cheese filling

Cocktail Shrimp \$4.75

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

***Pacific Smoked Salmon \$8.95**

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

***Sweet and Salty \$6.75**

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

Assorted Sweets \$5.75

* Considered as two selections.

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

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Hors d'Oeuvres & Late Night
2025/2026

Hot Items

Glazed Meatballs \$3.25

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

Mini Grilled Cheese \$5.50

Bite sized with creamy tomato soup dip

Sliders \$3.50

Beef or pulled pork

Breaded Mushrooms \$3.25

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

Mini Quiche \$4.75

Assortment of bite size quiche

Coconut Shrimp \$4.50

Jumbo shrimp served with our House Mandarin Thai dipping sauce

***Pizza \$6.75**

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 \$3.25

Bite size eggrolls served with Plum dipping sauce

Satay \$4.75

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**

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Wine Selections

2025/2026

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

— *Excellent selection from Italy* —

Tavernello Pinot Grigio

A dry, light-bodied and well balanced wine with a refreshingly crisp finish

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 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

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

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Bar Options

2025/2026

Add a Host Bar to your package...

When any package is selected

Standard Bar Service for Cocktail Hour** **\$27.00** per person

**additional extra ½ hour, total 1½ hrs

Additional 3 hours Host Bar includes all cocktails **\$30.00** per person

(Must include Host Cocktail Hour)

Additional 4 hours Host Bar includes all cocktails **\$35.00** 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

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**Have your
Wedding Service
at Snow Valley**
2025/2026

Exchange your vows outside on our multi-level deck 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.

\$400.00
plus tax

(When purchased with a Wedding Package)

Prices subject to change.
Taxes & Gratuity not included.