

SPECIAL EVENT VENUE



SEASONAL EVENT SPACE

Available from April to Mid December

CHALET STYLE VENUE

Accommodate min 25-125 guests

EXCEPTIONAL SERVICE

Guiding you through each & every step of the way



Pine Valley
—CHALET—

CONGRATULATIONS!

THANK YOU FOR CONSIDERING THE PINEVALLEY
CHALET FOR YOUR WEDDING

You are getting ready to mark one of life's most important moments, and what better way to celebrate your commitment to each other than in the rustic beauty of the Pine Valley Chalet.

Located at Chicopee Tube Park, Pine Valley Chalet offers everything you need to make your dream wedding come true –natural surroundings, attentive service, and exceptional food.

You can rest easy knowing our team of hospitality professionals will look after you every step of the way.



Mr + Mrs Siakam
Calyssa Lorraine Photography

PINE VALLEY CHALET RENTAL



Jess Imrie Photography

A magnificent 9,500 sq. ft. log style venue with vaulted ceilings and exposed beams. Enjoy our 2,500 sq. ft. outdoor deck while taking in the picturesque views all year round. Wide open areas and abundant table space make it a perfect option for seated dining and cocktail parties

Capacity: min 25 - 125 seated or 150 cocktail style
Chalet: \$4500 Friday, Saturday, Sunday
Ceremony: starting at \$500 (Complimentary standing)
Day before decorating & rehearsal: \$350.00 [3 hours]

HST not included.



PINE VALLEY CHALET
FOOD + DRINK



Lisa Anna Photo

Our team of hospitality professionals are here to guide you every step of the way. We offer a selection of menu items from traditional entrees to BBQ style options that can be customized to your dietary needs.

Our bar packages provide you with host, cash, or toonie options that can cater to every budget.

Three course served buffet style
Starting at \$69.95/person

Three course served plated
Starting at \$69.95/person

HST not included.

PINE VALLEY CHALET

MENU

Our hospitality service offers complete set up of food services and serving staff with complimentary freshly brewed coffee, tea and cake cutting.

THREE COURSE – PLATED OR BUFFET

Course 1: PLATED: 1 CHOICE; BUFFET: 3 CHOICES

- o Potato and Leek Soup, Chive Oil (DF) Tomato Bisque, Grilled Cheese Crumble
- o Spinach and Grape Salad, Sour Cream Dressing, Crisp Fried Onions, Poppy Seeds
- o Market Greens, Cucumbers, Tomatoes, Peppers, White Balsamic Vinaigrette
- o Baby Romaine, Garlic Lemon Vinaigrette, Focaccia Croutons, Bacon
- o Stone Crock Famous Country Salads; Macaroni, Coleslaw, Potato

Course 2: PLATED AND BUFFET: 2 CHOICES

- o Herb Crusted Roast Beef, Cremini Mushroom
- o Sauce Red Wine Braised Brisket, Pear Onion and Tomato Jus
- o Roasted Chicken, Red Pepper Cream Sauce
- o Roasted Pork Tenderloin, Thyme Caramelized Apples
- o Baked Salmon, Sweet Pepper and Olive Ragu
- o Chickpea and Apricot Tagine, Toasted Almonds

*All served with your choice of sides such as roasted mini potatoes, mashed potatoes, saffron rice, and market fresh vegetables.

Course 3: PLATED: 1 CHOICE; BUFFET: 2 CHOICES

- o Vanilla Bean Cheesecake, Seasonal Garnish
 - o Chocolate Pot de Crème, Sponge Toffee, Cocoa Meringue
 - o Flourless Chocolate Cake, Mocha Cream
 - o Stone Crock Bakery Classic Pies (counts as 2 choices)
 - o Stone Crock Assorted Dessert Table (count as 2 choices)
- (Dutch Apple, Cherry, Chocolate Cream, Coconut Cream, Raspberry, Rhubarb Custard, Blueberry, Lemon Meringue, Pumpkin, Strawberry, Pecan, Peach)

All prices subject to change. 15% automatic gratuity & 13 % hst
Applies to all food and beverage services

PINE VALLEY CHALET

KIDS

UNDER 12 YEARS OLD

Infant to 5 years old - Free

6 years old to 12 years old - \$15.95 - Chicken Fingers & Fries



All prices subject to change. 15% automatic gratuity & 13 % hst
Applies to all food and beverage services

PINE VALLEY CHALET

APPETIZERS & LATE NITE

Veggie Tray | \$95.00

- o Seasonal vegetables & dip. Serves approx. 40 people

Fresh Fruit | \$105.00

- o An assortment of fresh seasonal fruit, served on a board. Serves approx. 40 people

Charcuterie Board | \$110.00

- o An assortment of cheese & spreads. Serves approx. 40 people

Pulled Pork Sliders | \$115.00

- o Melt in your mouth pulled pork, smothered in our house BBQ sauce, served on a fresh baked bun. Serves approx. 40 people

Grilled Chicken Skewers | \$115.00

- o Seasoned chicken served on a board with dip. Serves approx. 40 people

Nacho Bar | \$7.95/person

- o Assortment of toppings, sauces, and cheese

Spring Rolls

- o Crispy vegetarian rolls served with Thai sauce. 40 pieces

Bruschetta Board | \$65.00

- o Served on a baked fresh daily artisan bread. Topped with fresh bruschetta, feta, and balsamic glaze. 30 pieces

Mini Samosa's | \$115.00

- o Vegetable & potato fried pastry, served on a platter. 60 pieces

Gourmet Pizza | \$25.00/pizza

- o In-house recipe served with an assortment of toppings. Served per pizza (gluten free available)

Pretzel Bar | \$10.00/person

- o Fresh warm pretzels served with an assortment of dips

Poutine | \$4.00

- o Gourmet cheese & in-house gravy

PINE VALLEY CHALET BAR

MIXED | \$5.35

- o Rum, Rye, Scotch, Gin, Vodka

Bottled | \$5.65 | \$6.25 | \$6.75

- o Domestic
- o Premium
- o Imported

Draught | \$7.65

- o Seasonal selection of beers and cider

House Wine | \$29.50 by the bottle

host, (based on consumption or flat rate/person)
toonie & cash.



Consumption is charged on a per drink basis. Prices include ice, disposable glasses, mix and garnishes. Bartenders are provided during the hosted event. Last drink will be served at midnight. 15% gratuity not included in prices. HST not included. Under the A.G.C.O.

(Alcohol and Gaming Commission of Ontario) licensing act, the Pine Valley Chalet is prohibited from allowing any group or individual to provide their own alcoholic beverages at their catered event. No more than two (2) drinks will be served to a guest at one time, no doubles, or shots. All guests under the age of 25 will be asked for identification. We care about the safety and well-being of our guests.

All prices subject to change. 15% automatic gratuity & 13 % hst
Applies to all food and beverage services

VENDORS

We have compiled a list of some of our favs! Feel free to contact them via the contact information listed below

1 PHOTOGRAPHY
Fedora Media - fedoramedia.com
Kasia Dunn - kasidunnphotography.com

2 FLORALS
Botanica Green Florals - 905-510-5303
The Girl Floral - www.thegirlfloral.ca
Hiway Flowers - www.hiwayflowers.ca

3 DECOR
Servers with a Smile - www.serverswithasmile.ca
Events by Julaine - www.eventsbyjulaine.com

4 ACCOMMODATIONS
Radisson Hotel - www.radisson.com
Driverseat (Designated Driver)

5 OFFICIANT
Francesca Officiant
Instagram @francescaofficiant

6 Event Specialists
Servers with a Smile
www.serverswithasmile.ca
519-721-5424

7 Beauty
Pedi and Nails - 519-893-7999
Michelle Lovell Beauty - www.michellelovell.ca



8 PLANNERS
Moonlite Events Co.
Love Over All Events

9 INVITATION ARTISTS
Red Bicycle Paper Co
Fonts & Frills - info@fontsandfrills.com

10 Baked Goods
Popsy Turvy Cakes
popsyturvycakes@gmail.com
365-773-2324

CONTACT US TODAY AND

START PLANNING

YOUR DREAM WEDDING



1600 RIVER ROAD EAST
KITCHENER, ON, N2A 4K8
519-895-2322