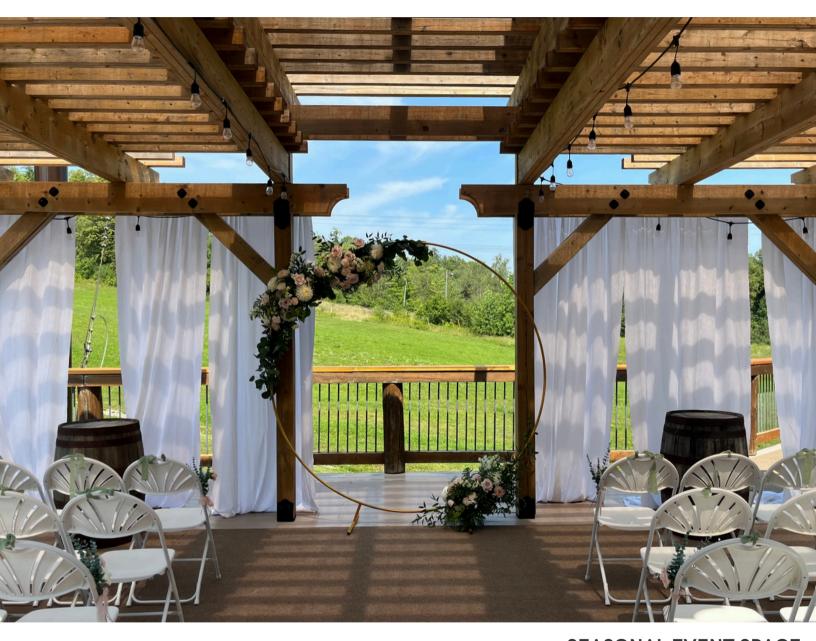
SPECIAL EVENT VENUE



SEASONAL EVENT SPACE Available from May to Mid December CHALET STYLE VENUE Accommodates 50-125 guests

EXCEPTIONAL SERVICE

Guiding you through each & every step of the way

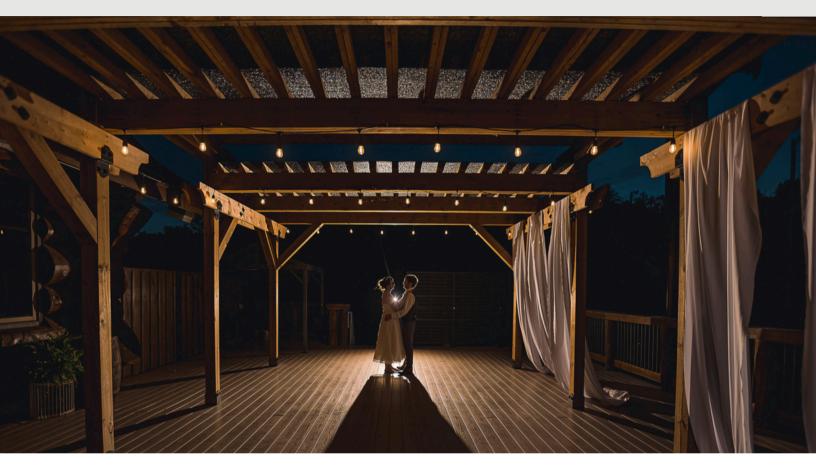


Congratulations! Thank you for your interest in Pine Valley Chalet.

As you prepare to embark on one of life's most significant moments, there's no better place to celebrate your enduring commitment than here. Pine Valley Chalet provides all the essentials to turn your wedding dreams into reality: picturesque natural surroundings, dedicated service, and exquisite cuisine. Relax knowing that our team of hospitality experts will be with you every step of the journey, ensuring a seamless and memorable experience.

Mr + Mrs Siakam Calyssa Lorraine Photography *

PINE VALLEY CHALET



Celebrate your reception in our breathtaking 9,500 sq. ft. log-style venue featuring vaulted ceilings and exposed beams. For your ceremony, enjoy our 2,500 sq. ft. outdoor deck, offering panoramic views of the surrounding landscape. With spacious open areas and ample table space, Pine Valley Chalet is ideal for both seated dining and cocktail parties.

Capacity: 50-125 guests

Exclusive Full Day Venue [Friday, Saturday, Sunday]: **\$6000** Day-Before Decorating & Rehearsal [3 hours]: **\$350.00***

HST not Included | *if scheduling permits



PINE VALLEY CHALET FOOD & DRINK



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 meet most dietary needs. Our bar packages include host, cash, token, and toonie options that can cater to any budget.

Please review the following pages of menus. You will have the choice between our traditional offerings or the smokehouse buffet. The prices listed below cover either option, in addition to late-night, cocktail, and dessert selections.

Three-course meal plus cocktail and late-nite: **\$99/guest** Flat-rate five-hour timed bar: **\$52.50/guest** Kids' meal (Chicken Tenders & Fries): **\$17.95/guest aged 6–12**

Dietary Guide: Gluten Free (GF), Dairy Free (DF), Vegetarian (VG), Vegan (V). All prices are subject to change. 18% automatic gratuity & 13% HST applies to all food and beverage service

TRADITIONAL OFFERINGS served plated or buffet style

starters | select 1 for plated or select 2 for buffet

Classic Caesar salad | VG, GF with croutons on side

Market Salad with poppy seed dressing | Alt. dressing available, GF, DF, VG, V

Traditional Greek Salad | GF, DF, Goat Feta

Sicilian Pasta Salad | VG, DF , Goat Feta

Seven grain Salad | DF, VG

Chipotle Coleslaw | GF, DF, VG

Red Skin Loaded Potato Salad | GF, DF, VG

mains | select 2

Chicken Parmesan | Handcrafted Chicken Parmesan topped with marinara and mozzarella cheese.

Mediterranean Chicken | Greek seasoned grilled chicken breasts, topped with roasted red peppers, seasoned tomatoes, topped with basil pesto crème sauce. GF

Pork Tenderloin Medallions | Served with a pineapple honey sauce, Dijon crème sauce GF or a Maple glaze. GF, DF

Roast Beef with Peppercorn Mushroom Gravy or Horseradish crème sauce or a Rosemary Crème Sauce.

Available upon request:

Vegetarian Entrees | Caprese Stuffed Portobello Mushroom Cap | A roasted Portobello mushroom brushed with basil pesto, stuffed with feta, roasted red peppers, seasoned tomatoes, and topped with mozzarella. GF, VG

Vegan Entrée | Pad Thai | Rice noodles tossed in a sweet Pad Thai sauce, served with vegetables. GF, DF, V

sides | select 1

Roasted Mini Red Potatoes | DF

Red Skin Garlic Mashed Potato with gravy | Gravy is GF & V

Honey glazed baby carrots | VG, DF, GF

Parmesan broccoli | VG

included: fresh baked rolls and butter.

SMOKEHOUSE BUFFET

served buffet style only

starters | select 2

Rustic Caesar Salad | Secret recipe dressing, Cajun croutons, house-cured and smoked bacon, and parmesan cheese.

Fresh Market Green Salad | seasonal greens with choice of dressing. DF, VG, V

Southern Coleslaw | a creamy, sweet, tangy and southern style coleslaw. GF, DF, VG

mains | select 2

All Meats and poultry are smoked lovingly over local hickory hardwood and are sure to satisfy your cravings for smoky, savory goodness. both the pulled pork and brisket are smoked overnight to perfection.

BBQ Chicken | boasts a rich and flavorful charred exterior, revealing tender and moist meat that is packed with smoky goodness.

Beef Brisket | sink your teeth into perfectly smoked and juicy beef that melts in your mouth with each savory bite. GF, DF

Tender Pulled Pork | tender shreds of pork that have been slow-cooked to perfection, offering a balance of sweet and savory flavors GF, DF

Vegetarian / Vegan Entrees are available.

sides | select 2

Smooth Mac and Cheese | who could resist the Creamy Mac and Cheese, with its gooey cheese sauce coating each macaroni perfectly, creating a creamy and indulgent experience.

Rich Baked Beans | a warm and comforting side dish that is both hearty and satisfying, offering a perfect blend of sweetness and smokiness. VG, DF, GF

Cajun Corn | Cajun Corn is a fiery delight that combines the sweetness of corn with a kick of Cajun spices, creating a symphony of flavors in every mouthful. VG, DF, GF

included: Fresh Cornbread and Fresh Baked Rolls with butter.

PINE VALLEY CHALET DESSERT MENU



desserts | select 1

Delicate Warm Apple Blossom with Vanilla Bean Ice Cream

Fresh Flaky Butter Tart filled with a rich filling of pure butter and sweet brown sugar with Vanilla Bean Ice Cream

Vanilla Bean Cheese Cake with fruit topping

Warm Classic Fudge Brownie paired with vanilla bean ice cream chocolate and caramel sauce.

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

All prices subject to change. 18% automatic gratuity & 13% HST applies to all food and beverage service

PINE VALLEY CHALET COCKTAIL & LATE NIGHT MENU



Veggie Tray | Seasonal vegetables & dip

Fresh Fruit | Assortment of fresh seasonal fruit, served on a board.

Charcuterie Board | Assortment of cheese & spreads

Pulled Pork Sliders | Melt-in-your-mouth pulled pork, smothered in our house BBQ sauce, served on a freshly baked bun.

Mini Samosa's | Vegetable & potato fried pastry, served on a platter

Spring Rolls | Crispy vegetarian rolls served with Thai sauce

Bruschetta Board | Served on a baked fresh daily artisan bread. Topped with fresh bruschetta, feta, and balsamic glaze

late night menu

Nacho Bar | Assortment of toppings, sauces, and cheese

Mini Warm Donuts | Served hot with a variety of dustings

Gourmet Pizza | In-house recipe served with an assortment of toppings (GF available)

Fresh warm pretzels | served with an assortment of dips

Poutine | Gourmet cheese & in-house gravy

PINE VALLEY CHALET **BAR OPTIONS**

Prices include bartenders, ice, disposable glasses, mix and garnishes. Last drink served at midnight.

liquor cost

Mixed | \$6.35 | Rum, Rye, Scotch, Gin, Vodka

Wine | \$31.50 | Corkage inclusive

Draught | \$7.95 | seasonal beers and cider

Bottled | \$6.95 - \$7.95 | Domestic, Premium and Imported

bar packages

Flat- Rate Open Bar | Includes 5 hours of bar service, plus 2 bottles of wine per table

By Consumption Open Bar | Charged by drink according to the rates above

Token Bar | Charged by drink according to the rates above

Toonie Bar | Guests pay \$2 per drink and you cover the rest, according to the rates above

Cash Bar | Charged by drink according to the rates above

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; no shots. All guests under the age of 25 will be asked for identification. Most importantly, we care about the safety and well-being of our guests.



PINE VALLEY CHALET OPTIONAL ADD-ONS

Pine Valley Chalet is a full-service venue, and most services are included in the venue, catering, and bar charges. However, for those seeking to enhance their experience, we also provide optional add-ons to further elevate your special day.

Fire Pit | \$575 for 3 hours

Basic Decor Package | starting from \$500

Set up & Take down of personal decor items provided by couple. Drop off and layout information provided by couple 2-3 days prior. *Florals not included.

Classic Decor Package | starting from \$1000

Set up and take down of decor provided by PVC (select from catalogue). Including set up and take down of Couples personal items i.e. guest book, card box, signs, pictures. etc.

Drop off and layout information provided by couple 2-3 days prior *Florals not included.

Premium Decor Package | starting from \$1500

Set up and take down of decor provided by PVC (select from catalogue). Including set up and take down of Couples personal items i.e. guest book, card box, signs, pictures. etc.etc.

Drop off and layout information provided by couple 2-3 days prior Included: Ceremony Gold Hoop, floral install can be added by PVC or personal Florists. Greenery runners/table scape included.

*Florals not included.

Decor Rental | Fee per item | Please Inquire.

*HST not included

PINE VALLEY CHALET PREFERRED VENDORS

If we are unable to take care of it, we can recommend someone who can help you! There is no charge if you choose not to use our preferred vendors.

Photography & Videography Fedora Media Kasia Dunn Weddings by Andreas

P**hoto Booth** Party Booth Co Picture Us

Officiants J Fowler Weddings Our Wedding Celebration Imagine Ceremonies

Baked goods Popsy Turvy Cakes Little Miss Cake Pops

Planner New Berlin Weddings

Invitation Artists Wild Muse Weddings Fonts & Frills

M**usic** DJ Vibe



F**lorals** Botanica Green Florals Hiway Flowers

Decor Servers with a Smile Sempre solis Lumina

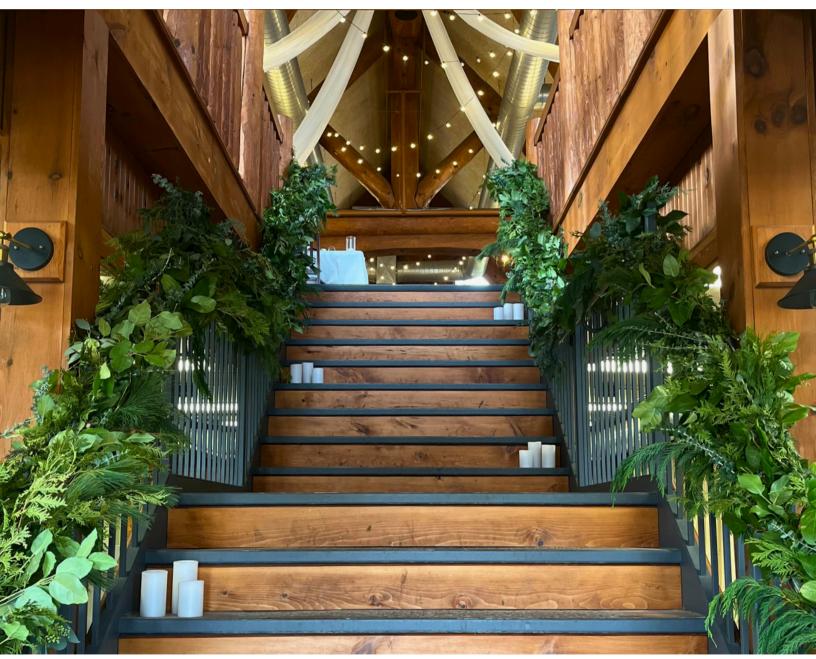
Beauty Michelle lovell Beauty Pretty on Me pedi and Nails

Transportation Mane Event Horse Drawn Rental

Accommodations Courtyard by Marriot

Contact us today and **START PLANNING**

your dream wedding



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