716-699-3968

ELLICOTTVILLE, NY

Holiday Valley

Weddings

WHIMSY DAY PHOTOGRAPHY

Included Perks

Overnight Accommodations at the Inn
Complimentary stay the night of the reception for the newlyweds

Two Complimentary Tickets to the Annual Wedding Tasting

Champagne & Cheese Display for the Wedding Party

Champagne Toast for All Guests

Coordinator to assist with Planning & Day of Coordination

Beautiful Panoramic Views and Floral Landscaping in Outdoor Spaces

Four Hours of House Open Bar

Coffee Service During Dinner

White or Ivory Floor Length Linens

Napkin Selection (20 color options)

Custom Floor Plan

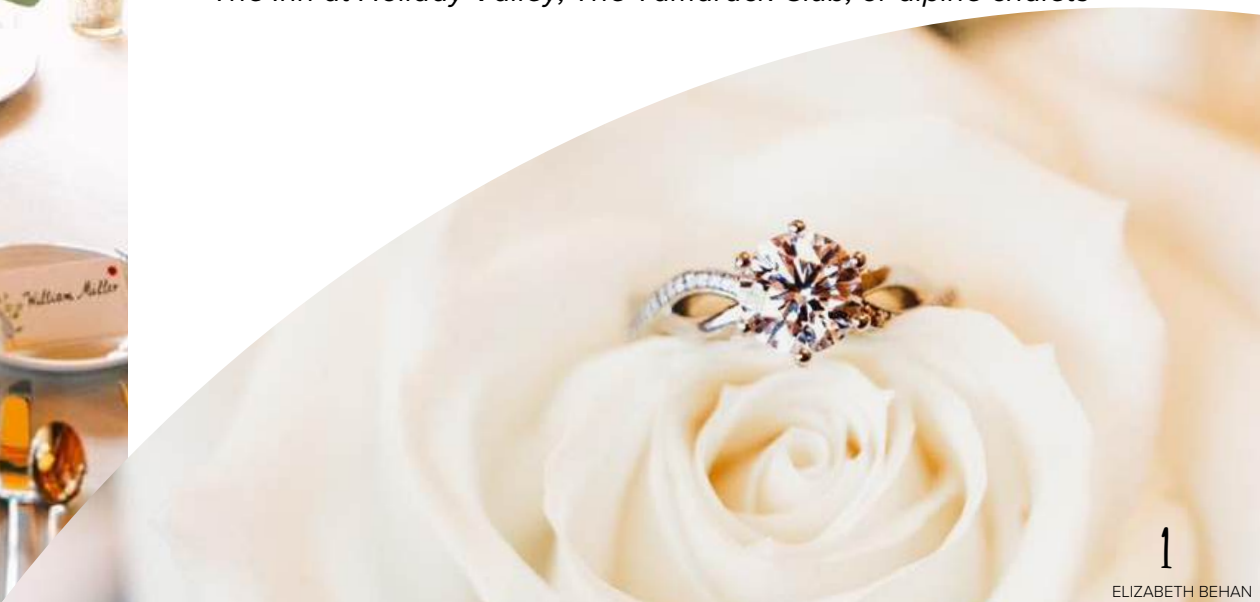
20’ x 20’ Dance Floor

Onsite Parking

Firepit and Slope Lighting

Bridal Rooms

Hotel Room Blocks
Discounted on-site accommodations for your guests available at The Inn at Holiday Valley, The Tamarack Club, or alpine chalets


ELIZABETH BEHAN

Destination Wedding

WHY SQUEEZE ALL YOUR WEDDING FUN INTO JUST ONE DAY WHEN YOU CAN TURN IT INTO A WEEKEND-LONG EXTRAVAGANZA?

At Holiday Valley Resort, you and your guests can indulge in a mini vacation. Enjoy a challenging round of golf on the Double Black Diamond Course or a thrilling climb at the Sky High Adventure Park. Get your heart pumping with lift-served mountain bike and e-bike rentals or a hike through our forests. Relax and recharge poolside with a cocktail in hand or visit the Ellicottville Oasis spa inside the Tamarack Club for some pampering.

DOWNTOWN ELLICOTTVILLE

Take a stroll around the town and experience all the fantastic shops and restaurants Ellicottville has to offer.

Holiday Valley Lodge

The Holiday Valley Lodge is conveniently located at the center of the resort, providing a reception area on the second floor. With a spacious balcony that offers stunning views of the slopes and golf course, it boasts the most picturesque scenery in the entire resort! An outdoor ceremony space on the west side of the building showcases the same breathtaking views.

IBURI PHOTOGRAPHY

CREATIVE WEDDING AGENCY

REBECCA O'HARRA

Holiday Valley Lodge Capacity:
80 to 270 Guests

Hilltop Ceremony Options Available
Accessible by the Mardi Gras Lift

Yodeler Lodge

Yodeler Lodge is our exclusive retreat tucked away at the base of the Yodeler and Champagne ski slopes, providing a private, intimate setting for your wedding. This lodge features the spacious Champagne Sundeck, perfect for outdoor cocktail hours and ceremonies.

TO MUCH AWESOMENESS

VITA BELLA

TO MUCH AWESOMENESS

Yodeler Lodge Capacity:
150 to 230 Guests

Hilltop Ceremony Options Available
Accessible by the Yodeler Lift

Hilltop Ceremonies

Elevate your wedding with a picturesque ceremony at the top of Mardi-Gras, Morning Star or Spruce Lake

IBURI PHOTOGRAPHY

SHERIDAN PAGE PHOTOGRAPHY

Hilltop Ceremony Fee:
Price available upon request

Chairlift Rides:
Inclusive of 2 Hours- Price available upon request

Hilltop ceremonies available through Columbus Day weekend and include an indoor backup location in case of inclement weather. Contact for details.

Wedding Party Services

Allow us to cater your breakfast, lunch and even pre-wedding drinks.
All available with booking of an on-site reception.
Pricing available upon request.

Bridal Party Mimosas (serves up to 15)

Start your day sipping a mimosa while getting ready for your big day!
Includes two bottles of Champagne with Orange and Cranberry Juices

Wake-up Healthy Start (minimum of 10 guests)

Fresh Fruit Platter served with Assorted Yogurt Dips
Starbucks Coffee, Decaf Coffee, and Assorted Teavanna Teas

McCarty's Delight (minimum of 10 guests)

Assorted Breakfast Pastries to include Croissants, Danish, and Cinnamon Buns
Starbucks Coffee, Decaf Coffee, and Assorted Teavanna Teas

Deli Platter Luncheon (minimum of 10 guests)

Assorted Turkey, Ham, and Vegetarian Sandwiches and Wraps
Served with Fresh-cut Potato Chips and Seasonal Sliced Fresh Fruit

À la Carte Items

Assorted Bagels with Cream Cheese

Fresh Vegetable Crudité (minimum one dozen)

Fresh Fruit Juices (minimum of 10 guests)

Canned Domestic Beer

Bottled House Wine

Bottled Water | Bottled Soda | Red Bull

Custom orders available upon request—Please inquire with the Sales Team

Please note there will be a $15.00 room service charge for orders going to the Inn or Tamarack Club

Beverage Service

Prices include a four-hour bar. Option to add fifth hour on cash or consumption.

HOUSE BAR SERVICE

HOUSE BAR LIQUOR ....

Titos Vodka | Bombay Sapphire Gin | Bacardi Superior Rum
Captain Morgan Rum | Camarena Silver Tequila | Dewar's White Label Scotch | Jack Daniel's Whiskey
Parrot Bay Coconut Rum | Seagram's 7 Canadian Whiskey | Bulleit Bourbon

Call Cordials & Cognacs:

Hennessy V.S. | Martini & Rossi | Bols Triple Sec | Bols Peach Schnapps | Blue Curacao

PREMIUM BAR SERVICE

An upgrade to the premium bar will also include all above call & house brands

PREMIUM BAR LIQUOR.....

Grey Goose Vodka | Tangueray Gin | Bacardi 8 Rum | Herradura Silver Tequila | Jameson Whiskey
Jonnie Walker Black Scotch | Maker's Mark Bourbon | Woodford Reserve Bourbon
Crown Royal Whiskey

Premium Cordials & Cognacs:

Bailey's | D'usse V.S.O.P | Grand Manier | Kahlua | St. Germain | Chambord

Wine Selection:

Both packages include your choice of 4

Cabernet Sauvignon | Merlot | Pinot Noir
Chardonnay | Sauvignon Blanc | Pinot Grigio
Riesling | Moscato | White Zinfandel

Beer Selection:

Both packages include your choice of 3 domestic/imported & 1 craft beer

Bud Light | Budweiser | Coors Light | Corona
EBC Blueberry Wheat | EBC Seasonal | Heineken
Labatt Blue | Labatt Blue Light | Michelob Ultra
Miller Lite | STB IPA | STB Seasonal | Yu*engling*

BEVERAGE ENHANCERS

Poured Wine Service - Price based on consumption per bottle (starting at $22/bottle)

Signature Cocktails - Mixing fee based on drink selection

Add a Second Bar - starting at $200.00 or complimentary with 200+ guests

Food & beverage is subject to an 8% NYS sales tax and 22% administrative fee

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Hors d' Oeuvres

Customize your cocktail hour experience to create a package specific to your taste!
Price per guest

DISPLAYED HORS D' OEUVRES

Imported and Domestic Cheese...
Domestic and imported cheeses accompanied by baguettes, crackers and a fresh fruit garnish

Antipasto Display...
Capicola, Prosciutto, Pepperoni, Salami, Italian Cheeses, Marinated Vegetables, Olives, Artichoke Hearts and Crostini

Vegetable Crudité Display...
A selection of Local Vegetables Served with a Creamy Dill Dip

Seasonal Fresh Fruit Display...
A Variety of Fresh Seasonal Fruits and Berries Paired with Yogurt Dips

Snacks & Dips...
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)

RAW BAR

Inquire for pricing

Little Neck Clams on Half Shell

Oysters on Half Shell

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HOT HORS D' OEUVRES

Stuffed Mushrooms Florentine..

Mini Spinach and Goat Cheese Pizza..

Signature Soup Shooters..

Pork Pot Stickers with Ginger Sauce..

Boneless Buffalo Chicken with Blue Cheese..

Feta and Spinach in Phyllo..

Vegetarian Spring Rolls with Sweet and Sour..

Beef on Weck Sliders..

Shrimp Lollipops with Lobster Grits..

Brie and Raspberry Phyllo Cups..

Grilled Beef Tenderloin and Vegetable Skewers..

Mahi Mahi Fish Tacos with Napa Cabbage and Salsa..

Maryland Crab Cakes with Citrus Remoulade..

Pistachio Encrusted Lamb Chops with Tzatziki..

Bacon-Wrapped Scallops with Bruleed Sugar & Syrup..

CHILLED HORS D' OEUVRES

Cucumber Slice w/ Herbed Cream Cheese..

Caprese Skewer w/ Balsamic..

Tomato Bruschetta w/ Boursin Cream on Crostini..

Mini BLT on a Crostini..

Smoked Salmon Pinwheel..

Tenderloin of Beef, Toasted Baguette w/ Horseradish Cream..

Jumbo Gulf Shrimp Cocktail..

Three Course Slope-Side Menu

Served with Assorted Tea Breads, Rolls & Sweet Butter, Starbucks Coffee,
and Assorted Teavanna Teas

FIRST COURSE- PLEASE CHOOSE 1

Seasonal Soup or Bisque | Traditional Tossed Salad with Gourmet Dressing
Strawberry Fields Salad with Peppered Almonds, Goat Cheese, & Raspberry Vinaigrette
Caesar Salad | Fresh Spinach Salad with Bacon and Chopped Eggs, White Mushroom and Dijon Vinaigrette

Entrée Selections– Please Choose 2 Entrées

All entrées served with your choice of potato and vegetable
Vegetarian or Vegan entrées available as third entrée selection. Please inquire with Sales Team.

IBURI PHOTOGRAPHY

Beef Options:

Roasted Red Pepper Basil Pesto Strip Loin
Braised Short Ribs in Red Wine Marinade
Grilled Sirloin with Caramelized Shallot Port Glace
8 oz. Filet Mignon with Bordelaise Sauce
Duet of Petite Filet with Two Baked Stuffed Shrimp
Duet of Petite Filet & Herb Marinated Breast of Chicken

Seafood Options:

Balsamic Glazed Grilled Salmon
Cedar Plank Salmon with Ellicottville Maple Glaze
Baked Stuffed Shrimp topped with Butter Wine Sauce

Poultry Options:

Holiday Valley Stuffed Chicken
Spinach Stuffed Chicken
Herb Roasted Chicken
Breast of Chicken Marsala
Bruschetta Airline Chicken

Vegetarian Options:

Pasta Primavera with Seasonal Vegetables tossed in White Wine Butter Sauce

Spinach Stuffed Portobello Mushroom with Spaghetti Squash and Red Pepper Coulis

Stuffed Acorn Squash with Vegetable Arugula Salad

Mountain Wedding Buffet

Served with Assorted Tea Breads, Rolls & Sweet Butter, Starbucks Coffee,
and Assorted Teavanna Teas

IBURI PHOTOGRAPHY

Chef's Signature Seasonal Soup, Served

CHOICE OF ONE SALAD

Seasonal Greens with Gourmet Dressings
Classic Caesar Salad with Parmesan & Garlic Croutons
Strawberry Fields Salad with Peppered Almonds, Goat Cheese, and Raspberry Vinaigrette
Fresh Spinach Salad with Bacon and Chopped Eggs

CHOICE OF ONE PASTA

Coastal Seafood Cavatappi Pasta with Pesto Cream Sauce, Stuffed Manicotti with Marinara Sauce, Baked Penne Pasta with Marinara Sauce

ENTRÉE SELECTIONS

Holiday Valley Stuffed Chicken with Apple Cranberry Stuffing | Herb Roasted Chicken with Bourbon Peppercorn Sauce | Braised Beef Short Ribs Grilled Sirloin with Caramelized Shallot Port Glace | Roasted Rosemary Rubbed Pork Loin with Apple & Onion Confit | Cedar Plank Salmon with Ellicottville Maple Glaze

Please allow our Chef to pair your dish with farm-fresh, local vegetables and a starch

Choice of Two Entrées | Choice of Three Entrées

Enhance your buffet with a carving station!
(Attendant fee required per carved meat)

Inquire with Sales Team for more information

Food & beverage is subject to an 8% NYS sales tax and 22% administrative fee

Signature Spruce Dinner Stations

Served with Assorted Tea Breads, Rolls & Sweet Butter, Starbucks Coffee,
and Assorted Teavanna Teas

SALAD STATION-YOUR CHOICE OF TWO

Fresh Seasonal & Tropical Fruit Display
Classic Caesar Salad with Parmesan & Garlic Croutons
Mixed Field Greens with Gorgonzola Rosemary Dressing
Strawberry Fields Salad with Peppered Almonds, Goat Cheese, and Raspberry Vinaigrette

MARTINI MASHED POTATO BAR -YOUR CHOICE OF ONE

Signature Rustic Mashed Potatoes

Served with a variety of toppings to include: roasted garlic, aged cheddar, bacon, pancetta, shaved shrimp scampi, blue cheese, sundried tomatoes, chives, Homestyle gravy

Sweet Mashed Potatoes

Served with a variety of toppings to include: praline, marshmallows, cinnamon,

FARM FRESH VEGETABLE STATION-YOUR CHOICE OF TWO

Roasted Brussel Sprouts | Steamed Green Beans | Tri-Colored Carrots
Roasted Root Vegetables | Steamed Asparagus | Broccolini

CHOICE OF TWO PASTAS

Cheese Tortellini | Rigatoni | Penne | Cavatappi | Tortellini

With Selection of Two Toppings

Marinara & Meatballs | Creamy Alfredo & Chicken | Pesto & Sausage
Bolognese | Vodka Sauce

Served with Parmesan & Pecorino Romano Grated Cheeses

HAND CARVED MEATS-YOUR CHOICE OF TWO

Slow Roasted Rosemary Pork Loin served with Caramelized Apple & Onion Confit

Traditional Turkey with Gravy & Cranberry

Strip Loin au Poivre served with Creamy Horseradish Sauce
Maple-Glazed Baked Ham with a Selection of Mustards

Add a third carved meat option: additional $10 per guest

Add a Seafood Station—Market Pricing based on selection(s)

Children's Meals (Ages 12 & Under)

Fruit Cup, Chicken Tenders & French Fries $[____] per guest
Unlimited Non-Alcoholic Bar—Applies to all Guests ages 6 to 20 $[____] per guest

Vendor Meals

Prices start at $32.50 per vendor and include non-alcoholic beverages

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Late-Night Snacks

Think your guests might want a little something to snack on after hours of celebrating? Order a few snacks to keep guests satisfied all night long! Pricing available upon request.

Boneless Buffalo Chicken Wings (50 pieces)
Served with celery, carrots, and bleu cheese dressing

Nacho Station (serves 50 guests)
Served with salsa, con queso, and assorted toppings

Pizza Station (serves 50 guests)
An assortment of party-cut pizzas

Pretzel Bar (50 pieces)
Salted and un-salted pretzels served with assorted dipping sauces

Sahlen's Hot Dogs (50 pieces)
Served with buns and appropriate condiments

Bites of Buffalo Bar (serves 50 guests)
Beef on Weck Sliders with Horseradish Cream
Boneless Buffalo Bites

Perogies (per 50 pieces)

Poutine Bar (serves 50 guests)

S'mores Bar (priced per guest)
Includes s'mores, sticks, and portable fire pit

Ice Cream Sundae Bar (priced per guest)
Satisfy your sweet tooth with five chef-selected toppings: M&Ms, gummy bears, multi-colored sprinkles, caramel, maraschino cherries, assorted nuts, crushed Oreos, mini marshmallows, sliced strawberries
Chocolate sauce and whipped cream included!

Just Married Breakfast

Pricing available upon request.

ON THE ROAD

Chilled Bottles of Orange & Cranberry Juices
Ham, Egg, and Cheese Croissant
Assorted Pastries
Selection of Bagels served with Cream Cheese & Assorted Spreads

FARM HOUSE BUFFET

Starbucks Coffee
Chilled Orange & Cranberry Juices
Freshly Baked Breakfast Favorites with Sweet Butter & Fruit Preserves
Country-Fresh Scrambled Eggs
Breakfast Potatoes
Country Cinnamon French Toast with Warm NY Maple Syrup
Country Breakfast Links OR Pepper-Smoked Bacon

NEW YORK COUNTRY BREAKFAST

Starbucks Coffee
Chilled Orange & Cranberry Juices
Seasonal Fresh Fruit
Freshly Baked Breakfast Favorites with Sweet Butter & Fruit Preserves
Assorted Bagels & Cream Cheese
Assorted Cereals with Milk
Country-Fresh Scrambled Eggs with Cheddar Cheese and Chives
Breakfast Potatoes
Country Waffles with Warm NY Maple Syrup
Country Breakfast Links & Pepper-Smoked Bacon

Wedding Upgrades

LET'S TAKE YOUR DAY TO NEW HEIGHTS!

CHAMPAGNE WELCOME
Sparkling Champagne topped with fresh berries

INFUSED WATER STATION
Choice of citrus, cucumber or watermelon

HOT COCOA/APPLE CIDER
Perfect for a cozy fall wedding

PREMIUM FURNITURE RENTAL
Enhance your reception with cross-back chairs and other special touches
Price available upon request

ARBOR RENTAL
Hexagon or Rectangle

SHUTTLE SERVICE
Convenient transportation around the resort and into the village of Ellicottville

FIREWORKS DISPLAY

On-Site Lodging

Two on-site hotels and an array of nearby alpine chalets provide convenient and customizable accommodations for your guests. Room blocks and discounted rates are available for each location.

The Inn at Holiday Valley

The Inn features well appointed guest rooms and spacious suites that can accommodate over 400 guests. Located at the entrance to Holiday Valley, guests have convenient access to reception venues and the village of Ellicottville. The Inn features an indoor/outdoor pool, complimentary breakfast, convenient parking and pet-friendly rooms.

The Tamarack Club

In the heart of Holiday Valley's base area, you'll find the Tamarack Club which offers a variety of room types from Deluxe hotel rooms to three-bedroom suites. Many units feature kitchens and separate living areas. Tamarack features four star amenities including the Ellicottville Oasis Spa, Edna's Restaurant, an indoor/outdoor pool, and underground parking with valet and bell service.

Alpine Chalets

Groups love the convenience of spacious, fully furnished condominiums and chalets. A great option for larger families or those who prefer a homey environment.

Contact Us

HAPPILY EVER AFTER IS JUST A PHONE CALL AWAY!

716-699-3968

WEDDINGS@HOLIDAYVALLEY.COM

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