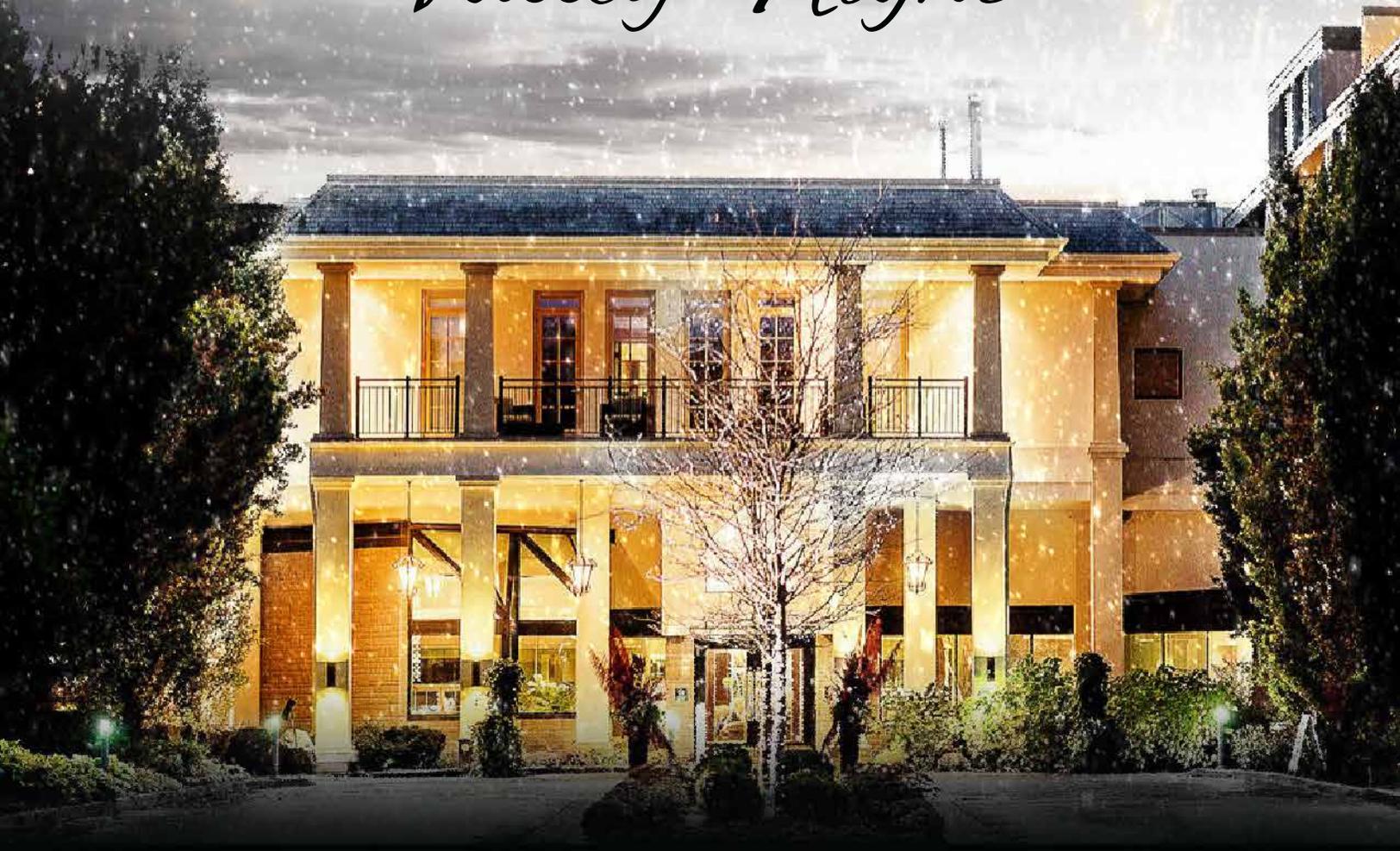


2019

HOCKLEY

Valley Night



HOCKLEY
VALLEY RESORT

hockley.com 519-942-0754

Friday
Nov 22
\$65*
per person

Saturday
Dec 7
\$70*
per person

Hockley Valley Night

RECEPTION MENU

Bread, Tapenade Bar & Soup Bar

100 Acre Bakery artisan bread display, house-made focaccia,
seasonal spreads, tapenades and whipped butter
assorted olives and crostini
&
cream of potato soup with aged Canadian cheddar

Seafood Bar

classic shrimp cocktail with our house cocktail sauce
smoked salmon with pickled red onions, dill sour cream and lemon caper aioli
fried calamari with spiced tomato sauce, lemons and herb aioli
hot steamed mussels 'Provençal' with grilled baguettes
crab and avocado parfaits

Composed Salads

potato salad with charred scallion vinaigrette
beet caprese with Ontario buffalo mozzarella and pesto
roasted squash salad with candied pecans and cumin yoghurt vinaigrette
kale caesar salad
a selection of winter greens with holiday-inspired vinaigrettes & garnishes

Antipasto Boards

grilled eggplant with our organic olive oil & chilies
Sicilian-style caponata
saba roasted mushrooms with arugula & parmigiano cheese
fried cauliflower and zucchini

From our Cheese Cave and Curing Room

Ontario & local cheeses served with Hockley preserves
Ontario & house-cured meats served with pickles from our cantina, artisan mustards & crostini
assorted terrines with their garnishes

*Plus taxes and gratuities.

Hockley Valley Night

PLATED DINNER MENU

Risotto

fall vegetables, truffle, reggiano

Chicken Galantine

mennonite organic chicken, herb & fresh cheese filling, roasted carrots, pomme purée, wilted winter greens, double smoked bacon jus

Tiramisu

lady fingers, espresso, mascarpone cream, chocolate

LATE NIGHT

Poutine

house cut Yukon gold fries, Ontario cheese curds, cheddar cheese, our house gravy

Spaghetti Aglio e Olio Station - Live Action

HVR farm garlic, Adamo Estate organic olive oil, pepperoncino, parmigiano reggiano

EVENT INCLUDES

complimentary eggnog martini
upon arrival, dinner service,
bar options, disc jockey,
entertainment and
door prizes

*Plus taxes and gratuities.

Bar Options

DRINK TICKETS / HOST BAR

Must be pre-ordered two weeks prior to event night, tickets will be handed out the night of the event and charged on consumption. Prices include tax and gratuities.

Liquor 1 oz.	\$8.50
Domestic beer	\$7.50
Imported beer	\$9
Glass house wine	\$9
Coolers	\$9
Soft Beverages	\$3

WINE ON THE TABLES

Wine may be purchased for your table for dinner.
Wine selections must be pre-paid and will be set on your table for dinner.

CASH BAR

Individuals purchase their own drinks.
Prices include tax and gratuities.

Liquor 1 oz.	\$8.50
Domestic beer	\$7.50
Imported beer	\$9
Glass house wine	\$9
Coolers	\$9
Soft Beverages	\$3

*Plus taxes and gratuities.