



**CANAAN VALLEY**  
RESORT & CONFERENCE CENTER  
A WEST VIRGINIA STATE PARK

# Wedding

RECEPTIONS

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# Welcome

Canaan Valley Resort State Park's unique mountain and nature settings are ideal for those special events that will be remembered forever. The staff at Canaan Valley Resort, from the executive chef to our event coordinators, help make your memories unforgettable. We understand that planning a wedding or a special celebration can be a time-consuming task. Let us take care of the details so you can enjoy making memories. Our facilities provide everything necessary to host your next celebration in an affordable, year-round venue:

- » Wedding Party Outings & Entertainment
- » Rehearsal Dinners
- » Post-Wedding Brunches & Gatherings
- » Breathtaking Ceremonies
- » Wedding Receptions
- » Bachelor/Bachelorette Parties

With 160 new guest rooms and suites, and 23 cabins and cottages for your guests' lodging accommodations, as well as amenities that include an indoor pool, hot tub, saunas, 18-hole golf course, and more, Canaan Valley Resort is perfect for weddings of all needs and sizes! Add delicious cuisine catered by our chef, and your wedding will be not only memorable for you, but for your guests as well.



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# Crystal

## PACKAGE

### PLATED OPTIONS:

2 ENTRÉE SELECTIONS: \$39

3 ENTRÉE SELECTIONS: \$45

### BUFFET:

2 PROTEINS OPTION: \$40

### Choice of Two Sides:

- » Wild Mushroom Risotto
- » Baked Potato with Sour Cream & Butter
- » Fully Loaded Smashed Potatoes
- » Roasted Red Mashed Potatoes
- » Scalloped Potatoes
- » Garlic Linguini Pasta
- » Wild Rice
- » Char-Grilled Vegetables
- » Garlic Roasted Tomatoes, Zucchini and Squash topped with Parmesan

### Add a Soup \$4:

- » Classic Cream of Potato
- » Tomato Basil Bisque
- » Vegetarian Vegetable
- » Butternut Squash Bisque
- » Creamy Chicken & Tortellini Soup
- » Cheddar & Broccoli
- » Lobster Bisque (\$6 Up Charge)

## Hors d'oeuvres

Choose Two Selections. Available to your guests for one hour.

- » Fresh Sliced Fruit & Berry Display with a Raspberry Yogurt Dipping Sauce
- » Crudit  with French Onion and Bleu Cheese Dip
- » Domestic Cheese Display: Medium Yellow Cheddar, Monterey Jack, Sharp White Cheddar, Pepperoni Cheddar with Assorted Crackers & Flat Breads
- » Red Pepper Hummus with Pita Chips

## Salads

Choose One

- » **Mixed Field Greens**  
Tomato, Cucumber, Onion and Choice of Dressing
- » **Seafood Salad**  
Served with Dill, Mayonnaise and Fresh Lemon
- » **Classic Caesar**  
Fresh Romaine, Caesar Dressing, Croutons and Parmesan Cheese
- » **Apple Spinach Salad**  
Spinach, Sliced Apple, Red Onion, Cranberries topped with Feta Cheese and finished with a Maple Cider Dressing.
- » **Tomato Caprese**  
Slices of Tomato and Mozzarella with Basil finished with a drizzle of Balsamic Reduction.

## Entrees

- » **Chicken Marsala**  
Saut ed Breast of Chicken finished in a Creamy Mushroom Marsala Wine Sauce.
- » **Filet of Sole**  
Crab Stuffed Filet of Sole finished with a Lobster Sauce
- » **Top Sirloin**  
Roasted & Sliced Top Round of Sirloin topped with a Mushroom Sauce
- » **Pork Loin**  
Roasted and Sliced Pork Loin Medallions topped with a Apple Chutney

Fresh Baked Rolls & Butter  
Coffee, Decaf Coffee, Hot Tea



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# Silver

## PACKAGE

### PLATED OPTIONS:

2 ENTRÉE SELECTIONS: \$43

3 ENTRÉE SELECTIONS: \$48

### BUFFET:

2 PROTEINS OPTION: \$45

### Choice of Two Sides:

- » Wild Mushroom Risotto
- » Baked Potato with Sour Cream & Butter
- » Fully Loaded Smashed Potatoes
- » Roasted Red Mashed Potatoes
- » Scalloped Potatoes
- » Garlic Linguini Pasta
- » Wild Rice
- » Char-Grilled Vegetables
- » Garlic Roasted Tomatoes, Zucchini and Squash topped with Parmesan

### Add a Soup \$3:

- » Classic Cream of Potato
- » Tomato Basil Bisque
- » Vegetarian Vegetable
- » Butternut Squash Bisque
- » Creamy Chicken & Tortellini Soup
- » Cheddar & Broccoli
- » Lobster Bisque (\$5 Up Charge)



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## Hors d'oeuvres

Choose Two Selections. Available to your guests for one hour.

- » Fresh Sliced Fruit & Berry Display with a Raspberry Yogurt Dipping Sauce
- » Spinach & Artichoke Dip with Crostini & Tortilla Chips
- » Domestic Cheese Display: Medium Yellow Cheddar, Monterey Jack, Sharp White Cheddar, Pepperoni Cheddar with Assorted Crackers & Flat Breads
- » Red Pepper Hummus with Pita Chips
- » Stuffed Mushrooms with Florentine or Sausage
- » Tomato Bruschetta on top of a Crostini with a Balsamic Glaze

## Salads

Choose One

- » **Mixed Field Greens**  
Tomato, Cucumber, Onion and Choice of Dressing
- » **Seafood Salad**  
Served with Dill, Mayonnaise and Fresh Lemon
- » **Classic Caesar**  
Fresh Romaine, Caesar Dressing, Croutons and Parmesan Cheese
- » **Apple Spinach Salad**  
Spinach, Sliced Apple, Red Onion, Cranberries topped with Feta Cheese and finished with a Maple Cider Dressing.
- » **Tomato Caprese**  
Slices of Tomato and Mozzarella with Basil finished with a drizzle of Balsamic Reduction.

## Entrees

- » **Chicken Francaise**  
Thin Chicken Scaloppini Lightly Egg Washed and Sautéed to a Golden Brown finished with a Fresh Lemon Butter Sauce
- » **Grilled Salmon**  
Filet of Salmon Grilled and finished with a Dill Chardonnay Sauce.
- » **London Broil**  
Marinated and Broiled, Sliced thinly and served with a Brandy Mushroom Sauce.
- » **Stuffed Pork Loin**  
Parmesan Cheese, Mushrooms, Spinach and Sun-Dried Tomatoes Rolled into a Thinly Pounded Pork Loin, Roasted and Sliced and finished with a Creamy White Wine Sauce.
- » **Surf & Turf (\$5 Up Charge)**  
Two Extra Large Shrimp Stuffed with Fresh Lump Crab and accompanied by a Petite (4ounce) Filet finished with a Bearnaise Sauce.

Fresh Baked Rolls & Butter,  
Coffee, Decaf Coffee, Hot Tea



# Gold

## PACKAGE

### PLATED OPTIONS:

2 ENTRÉE SELECTIONS: \$49

3 ENTRÉE SELECTIONS: \$54

### BUFFET:

2 PROTEINS OPTION: \$48

### Choice of Two Sides:

- » Wild Mushroom Risotto
- » Baked Potato with Sour Cream & Butter
- » Fully Loaded Smashed Potatoes
- » Roasted Red Mashed Potatoes
- » Scalloped Potatoes
- » Garlic Linguini Pasta
- » Wild Rice
- » Char-Grilled Vegetables
- » Garlic Roasted Tomatoes, Zucchini and Squash topped with Parmesan

### Add a Soup \$4:

- » Classic Cream of Potato
- » Tomato Basil Bisque
- » Vegetarian Vegetable
- » Butternut Squash Bisque
- » Creamy Chicken & Tortellini Soup
- » Cheddar & Broccoli
- » Lobster Bisque (\$6 Up Charge)



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### Hors d'oeuvres

Choose Two Selections. Available to your guests for one hour.

- » Smoked Salmon Display: Cream Cheese, Capers, Fresh Dill, Minced Red Onion, Lemon Slices, Bagel Bites
- » Warm Crab Dip with Pita Chips
- » Imported Cheese Display: Smoked Gouda, Havarti, Smoked Bleu Cheese, Brie and Sharp White Cheddar with Assorted Crackers & Flat Breads.
- » Mini Crab Cakes with a Remoulade Sauce
- » Flat Bread Display- Choice of three.
  - » Pesto, Pinole Nuts, Grilled Chicken topped with Fresh Arugula and finished with a Balsamic Reduction.
  - » Mozzarella, Gorgonzola, Garlic Infused Olive Oil, Sliced Red Grapes.
  - » Pesto, Sausage, Feta Cheese & Black Olives
  - » Buffalo Chicken: Grilled Chicken, Mild Wing Sauce, Mozzarella
  - » Black Beans, Pico de Gallo, Monterey Jack Cheese, Jalapenos & Cilantro
  - » BBQ Pork: Shredded Pork, Jack Daniels BBQ Sauce, Jalapenos & Monterey Jack Cheese

### Salads – Choose One

- » **Mixed Field Greens**  
Tomato, Cucumber, Onion and Choice of Dressing
- » **Seafood Salad**  
Served with Dill, Mayonnaise and Fresh Lemon
- » **Classic Caesar**  
Fresh Romaine, Caesar Dressing, Croutons and Parmesan Cheese
- » **Apple Spinach Salad**  
Spinach, Sliced Apple, Red Onion, Cranberries topped with Feta Cheese and finished with a Maple Cider Dressing.
- » **Tomato Caprese**  
Slices of Tomato and Mozzarella with Basil finished with a drizzle of Balsamic Reduction.

### Entrees

- » **Chicken Florentine**  
Spinach Stuffed Chicken Breast Sautéed and finished with a Gorgonzola Cream Sauce
- » **Cilantro Lime Halibut**  
Pan Seared with Cilantro, Lime and White Wine and finished on the Grill.
- » **Beef Wellington (\*requires Carving Attendant for Buffet)**  
A Tenderloin of Beef topped with Sautéed Mushrooms and Onions, Wrapped in Pastry and baked until a Golden Brown. Sliced and Served Medium.
- » **Petite Filet**  
Grilled and served Medium. Choice of Béarnaise Sauce or Red Wine Reduction Sauce.
- » **Duet of Crab & Beef (\$5 Up Charge)**  
Maryland Style Lump Crab Cake served with a Cajun Remoulade and Fresh Lemon and accompanied by a Petite (4ounce) Filet.

Fresh Baked Rolls & Butter, Coffee, Decaf Coffee, Hot Tea

# Platinum

## PACKAGE

### PLATED OPTIONS:

2 ENTRÉE SELECTIONS: \$58

3 ENTRÉE SELECTIONS: \$64

### BUFFET:

2 PROTEINS OPTION: \$56

### Choice of Two Sides:

- » Wild Mushroom Risotto
- » Baked Potato with Sour Cream & Butter
- » Fully Loaded Smashed Potatoes
- » Roasted Red Mashed Potatoes
- » Scalloped Potatoes
- » Garlic Linguini Pasta
- » Wild Rice
- » Char-Grilled Vegetables
- » Garlic Roasted Tomatoes, Zucchini and Squash topped with Parmesan

### Add a Soup \$4:

- » Classic Cream of Potato
- » Tomato Basil Bisque
- » Vegetarian Vegetable
- » Butternut Squash Bisque
- » Creamy Chicken & Tortellini Soup
- » Cheddar & Broccoli
- » Lobster Bisque (\$6 Up Charge)

\* Carving Attendant Fee \$100 per Attendant/  
1 Attendant per 100 Attendees.



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## Hors d'oeuvres

Choose Two Selections. Available to your guests for one hour.

- » Silver Tray Passed: Mozzarella Caprese Skewers, Mini BLT's: Toasted Bread, Bacon, Lettuce, Tomato & a Spicy Mayonnaise and Vegetable, Bacon and Shrimp Mini Quiche
- » Sea Scallops Wrapped in Bacon
- » Imported Cheese Display: Smoked Gouda, Havarti, Smoked Bleu Cheese, Brie and Sharp White Cheddar with Assorted Crackers & Flat Breads.
- » Antipasto Display- Prosciutto, Genoa Salami, Sopressata, Mortadella, Capicollo, Provolone, Parmigiano Reggiano, Mozzarella, Smoked Gouda, Artichoke Hearts, Roasted Red Peppers, Sun-Dried Tomatoes, Pepperoncini, Assorted Olives, Sliced Baguettes, Flatbreads and Assorted Crackers.

## Salads

Choose One

- » **Mixed Field Greens**  
Tomato, Cucumber, Onion and Choice of Dressing
- » **Seafood Salad**  
Served with Dill, Mayonnaise and Fresh Lemon
- » **Classic Caesar**  
Fresh Romaine, Caesar Dressing, Croutons and Parmesan Cheese
- » **Apple Spinach Salad**  
Spinach, Sliced Apple, Red Onion, Cranberries topped with Feta Cheese and finished with a Maple Cider Dressing.
- » **Tomato Caprese**  
Slices of Tomato and Mozzarella with Basil finished with a drizzle of Balsamic Reduction.

## Entrees

- » **Duet of Chicken & Crab (\$4 Up Charge)**  
Grilled Marinated Breast of Chicken topped with a Fresh Lump Crab Cake with a Dill Aioli and Lemon.
- » **Cilantro Lime Halibut - Market Price**  
Pan Seared with Cilantro, Lime and White Wine and finished on the Grill.
- » **Filet Oscar (\$4 Up Charge)**  
A Tenderloin of Beef topped with Lump Crab and Bearnaise Sauce and garnished with Grilled Asparagus. Served Medium.
- » **Prime Rib (\*requires Carving Attendant for Buffet)**  
Herb Encrusted and Slow Roasted, Carved to Order served with Au Jus and a Horseradish Cream
- » **Veal Piccata**  
Veal Scallopini finished in a Lemon, Butter and Caper Sauce

Fresh Baked Rolls & Butter  
Coffee, Decaf Coffee, Hot Tea



# Dinner

## PLATED

ALL DINNERS INCLUDE A SALAD,  
TWO SIDES, FRESH BAKED ROLLS & BUTTER,  
ICED TEA AND COFFEE SERVICE.

TWO ENTRÉE SELECTIONS/ \$35  
THREE ENTRÉE SELECTIONS/ \$42

### Choice of Two Sides:

- » Wild Mushroom Risotto
- » Baked Potato with Sour Cream & Butter
- » Fully Loaded Smashed Potatoes
- » Roasted Red Mashed Potatoes
- » Scalloped Potatoes
- » Garlic Linguini Pasta
- » Wild Rice
- » Char-Grilled Vegetables
- » Garlic Roasted Tomatoes, Zucchini and Squash topped with Parmesan

### Add a Soup \$4:

- » Classic Cream of Potato
- » Tomato Basil Bisque
- » Vegetarian Vegetable
- » Butternut Squash Bisque
- » Creamy Chicken & Tortellini Soup
- » Cheddar & Broccoli
- » Lobster Bisque (\$4 Up Charge)



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## Salads

Choose One

- » **Mixed Field Greens**  
Tomato, Cucumber, Onion and Choice of Dressing
- » **Seafood Salad**  
Served with Dill, Mayonnaise and Fresh Lemon
- » **Classic Caesar**  
Fresh Romaine, Caesar Dressing, Croutons and Parmesan Cheese
- » **Apple Spinach Salad**  
Spinach, Sliced Apple, Red Onion, Cranberries topped with Feta Cheese and finished with a Maple Cider Dressing.
- » **Tomato Caprese**  
Slices of Tomato and Mozzarella with Basil finished with a drizzle of Balsamic Reduction.

## Choice of Entrees:

- » **Vegetable Penne Alfredo**  
Broccoli, Yellow Squash and Diced Red Peppers Sautéed in White Wine and tossed with a Penne Pasta topped in a Creamy Alfredo and garnished with Shaved Parmesan.
- » **Linguini Primavera with Grilled Chicken Breast**  
Julienne of Zucchini, Yellow Squash, Haricot Verts, Fresh Herbs and Fusilli Pasta tossed in Crème Fraiche and Extra Virgin Olive Oil topped with a Grilled and Sliced Chicken Breast.
- » **Caprese Topped Chicken**  
Spinach, Sun-Dried Tomatoes and Mozzarella Cheese and Sautéed Chicken Breast.
- » **Herb Rubbed Loin of Pork**  
Marjoram, Rosemary, Sage and Thyme encrusted Loin of Pork baked until Golden and Sliced.
- » **Cornbread Stuffed Pork Loin**  
Loin of Pork pounded and rolled with a layer of Cornbread Dressing, Baked and Sliced finished with a Cranberry Crème.
- » **Garlic Lemon Butter Trout**  
Rainbow Trout topped with Garlic, Lemon and Butter.
- » **Cilantro Lime Halibut - Market Price**  
Pan Seared with Cilantro, Lime and White Wine and finished on the Grill.
- » **Seafood Jambalaya**  
Shrimp, Bacon, Sausage and Chicken cooked Creole Style in a Dutch Oven and served over a bed of Dirty Rice.
- » **Shrimp Scampi**  
Shrimp Sautéed in a Garlic Wine Sauce and served on a bed of Linguini
- » **Crab Cakes**  
Two Maryland Style Crab Cakes Sautéed and Served with Fresh Lemon Slices and a Cajun Remoulade.
- » **Flank Steak**  
Marinated and Grilled, Sliced and served with a Chimichurri Sauce.
- » **Sirloin**  
Ginger, Shoyu and Red Wine Marinated. Seared and served Medium.

# Dinner

## BUFFET

THE BUFFET INCLUDES A SALAD,  
TWO SIDES, FRESH BAKED ROLLS & BUTTER,  
ICED TEA AND COFFEE STATION.

TWO ENTRÉE SELECTIONS/ \$40  
THREE ENTRÉE SELECTIONS/ \$46

### Choice of Two Sides:

- » Baked Potato with Sour Cream & Butter
- » Scalloped Potatoes
- » Roasted Red Mashed Potato
- » Garlic Linguini Pasta
- » Rice Pilaf
- » Char-Grilled Vegetables
- » Mixed Seasonal Vegetables
- » Old Bay Dusted Corn on the Cob

### Add a Soup \$4:

- » Classic Cream of Potato
- » Tomato Basil Bisque
- » Steak & Ale with Mushrooms
- » Seafood Chowder
- » Stumptown Ale Cheese
- » Spinach & Artichoke



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## Salads

Choose One

- » **Mixed Field Greens**  
Tomato, Cucumber, Onion and Choice of Dressing
- » **Seafood Salad**  
Served with Dill, Mayonnaise and Fresh Lemon
- » **Classic Caesar**  
Fresh Romaine, Caesar Dressing, Croutons and Parmesan Cheese
- » **Spinach Salad**  
Spinach, Red Onions, Gorgonzola Cheese, Walnuts finished with a Balsamic Vinaigrette Dressing
- » **Strawberry Fields**  
Sliced Strawberries, Blackberries, Raspberries, Crumbled Goat Cheese and Spiced Pecans finished with a Balsamic Vinaigrette.
- » **Greek Salad**  
Romaine Lettuce, Grape Tomatoes, Cucumber, Red Onion, Dill, Feta Cheese finished with an Herbed Vinaigrette.
- » **Broccoli Harvest Salad**  
Broccoli, Red Onion, Red Grapes, Chopped Pecans and Bow Tie Pasta topped with Chopped Bacon.

## Choice of Entrees:

- » **Vegetable Penne Alfredo**  
Broccoli, Yellow Squash and Diced Red Peppers Sautéed in White Wine and tossed with a Penne Pasta topped in a Creamy Alfredo and garnished with Shaved Parmesan.
- » **Chicken Marsala**  
Sautéed Breast of Chicken finished in a Creamy Mushroom Marsala Wine Sauce
- » **Honey Barbequed Chicken**  
Basted and Grilled in our own special Honey Barbeque.
- » **Spinach & Artichoke Chicken**  
Spinach, Artichokes, Mozzarella, Creamed Cheese and Fresh Herbs stuffed into a Breast of Chicken and Sautéed.
- » **Cornbread Stuffed Pork Loin**  
Loin of Pork pounded and rolled with a layer of Cornbread Dressing, Baked and Sliced finished with a Cranberry Crème.
- » **Filet of Sole**  
Crab Stuffed Filet of Sole finished with a Lobster Sauce
- » **Grilled Salmon**  
Grilled Salmon Filet finished with a Honey Garlic Bourbon Glaze made with Crown Apple.
- » **Cilantro Lime Halibut - Market Price**  
Pan Seared with Cilantro, Lime and White Wine and finished on the Grill.
- » **Cajun Shrimp Pasta**  
Sautéed Shrimp, Onions and Peppers served on a bed of Linguini and tossed in a Cajun Cream Sauce
- » **Crab Cakes (Up charge \$5)**  
Two Maryland Style Crab Cakes Sautéed and Served with Fresh Lemon Slices and a Cajun Remoulade
- » **Bourbon Glazed Beef Short Ribs**  
Seared and Braised in our own special glaze.
- » **Beef Wellington (\*requires Carving Attendant)**  
A Tenderloin of Beef with Sautéed Mushrooms and Onions, Wrapped in Pastry and baked until a Golden Brown. Sliced and Served Medium.
- » **Petite Filet (Up Charge \$5)**  
Grilled and served Medium. Choice of Béarnaise Sauce or Red Wine Reduction Sauce.

\* Carving Attendant Fee \$100 per Attendant/ 1 Attendant per 100 Attendees.



# Hors d'oeuvre

## DISPLAYS

SMALL SERVES 25 PEOPLE

LARGE SERVES 50 PEOPLE

Small Chips & Dip .....	30.00
Crudit� with Dip .....	Small 95 .....
Domestic Cheese Display .....	Small 115 .....
» Medium Yellow Cheddar	
» Monterey Jack	
» Sharp White Cheddar	
» Pepperoni Cheddar	
» Assorted Crackers & Flat Breads	
Imported Cheese Display .....	Large 275
» Smoked Gouda	
» Havarti	
» Smoked Bleu Cheese	
» Brie and Sharp White Cheddar	
» Assorted Crackers & Flat Breads	
Fruit & Berry Display .....	Small 110 .....
with Fruit Yogurt Dipping Sauce	Large 150
Buffalo Chicken Dip .....	Small 90 .....
with Pita Triangles and Tortilla Chips	Large 120
Smoked Salmon Display .....	Small 95 .....
» Cream Cheese	Large 190
» Capers	
» Fresh Dill	
Spinach & Artichoke Dip .....	Small 75 .....
with Crostini & Tortilla Chips	Large 115
Warm Crab Dip with Pita Chips .....	Small 125 .....
7 Layer Guacamole Dip .....	Large 195
Antipasto Display .....	Small 125 .....
» Prosciutto	Large 195
» Genoa Salami	
» Sopressata	
» Mortadella	
» Capicollo	
» Provolone	
» Parmigiano Reggiano	
» Mozzarella	
» Smoked Gouda	
Flat Bread Display (choice of three) .....	Small 110 .....
» Pesto, Pinole Nuts, Grilled Chicken topped with	Large 195
Fresh Arugula and finished with a Balsamic Reduction	
» Mozzarella, Gorgonzola, Garlic Infused Olive Oil, Sliced Red Grapes	
» Pesto, Sausage, Feta Cheese & Black Olives	
» Buffalo Chicken: Grilled Chicken, Mild Wings Sauce, Mozzarella	
» Black Beans, Pico de Gallo, Monterey Jack Cheese, Jalapenos & Cilantro	
» BBQ Pork: Shredded Pork, Jack Daniels BBQ Sauce, Jalapenos &	
Monterey Jack Cheese	



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# Hors d'oeuvre

\* 25 PIECES PER ORDER

Buffalo Wings with Carrot Sticks and Bleu Cheese .....	75
Boneless Buffalo Wings (GF) with Carrot Sticks & Bleu Cheese .....	75
Stuffed Mushrooms with Crab Meat .....	90
Stuffed Mushrooms with Florentine or Sausage .....	75
Mini Crab Cakes with a Cajun Remoulade.....	90

Mini Crab Cake Sliders (3oz.) .....	120
Brie & Raspberry Phyllo Purses .....	80
Cocktail Meatballs .....	55
» Marinara	
» Demi-Glace	
» Hawaiian Sweet & Sour	

Smoked Salmon & Cream Cheese Cucumber Bites .....	95
Tomato Bruschetta on top of a Crostini with a Balsamic Glaze .....	65
Mozzarella Caprese Skewers.....	65

Vegetable Mini Quiche.....	65
Egg Rolls with Sweet Tai Chili Sauce .....	75
Shrimp Cocktail.....	90

BRIDAL READY ROOM SNACKS .....	9.50/person
Minimum of 8 people. Fruit platter, meat and cheese platter includes: deli sliced ham, turkey, roast beef, deli sliced American cheese, provolone cheese, cheddar cheese sandwich bread	

## LATE NIGHT SNACKS

<b>Coney Island</b> .....	11.00/person
Mini burgers & hot dogs, crinkle cut fries in mini boats.	
<b>Mulberry Street</b> .....	9.00/person
Fresh made cheese & pepperoni pizzas served by the slice.	
<b>All Night Diner</b> .....	12.00/person
Sausage & egg breakfast sandwiches, home fried potatoes, thick cut French toast & maple syrup.	



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# Beverages

## CONSUMPTION BAR (Open)

All drinks are billed to the Master Account. \$75/1st hour and \$60 each additional hour bar fee. A 22% service charge and 6% sales tax charge will apply. ~~\$125~~ Bartender Fee will be applied to the master account if \$500 total bar sales minimum is not met.

- Call/Premium/Super Premium Brand Liquor
- Domestic/Imported/Local Beer
- House Wines

## CASH BAR

Guests are responsible for Cash Bar Payments. \$95/1st hour and \$65 each additional hour bar fee will apply to the Master Account. \$250 Bartender Fee will be applied to the Master Account if \$500.00 total bar sales minimum is not met.

- Call/Premium/Super Premium Brand Liquor
- Domestic/Imported/Local Beer
- House Wines

## PRICING

Call Brands.....7 / drink  
 Premium Brands .....9 / drink  
 Super Premium Brands .....11 / drink  
 Domestic Beer .....6 / bottle  
 Imported & Micro Brewed Beer... 8 / bottle  
 House Wine .....9 / glass  
 Champagne Toast .....8 / glass

Prices available for others by request

\*Note: Wines can be upgraded upon request.

\*\*Note: Cordials can be added at reception prices upon request.

KEG BEER- Please contact your wedding sales manager for an up-to-date detailed list of options.

The following is a list of the most requested call and premium liquors. Standard call and premium brands are stocked at all bars throughout the resort. Additional call and premium brands may be available at one or more bars at the resort or available upon request.

Since we do not warehouse large quantities of liquor at the resort, when planning a group function that includes bar service, please let your Sales Manager, Event Coordinator or Conference Service Manager know what you would like in your bar setup.

## STANDARD CALL BRANDS:

- » Absolut
- » Bacardi Lite
- » Beefeaters
- » Canadian Club
- » Bacardi Spiced Rum
- » Jim Beam
- » Jose Cuervo Gold
- » Peachtree Schnapps
- » Seagrams 7
- » Seagrams VO

## ADDITIONAL CALL BRANDS AVAILABLE:

- » Absolut Citron
- » Apple Pucker
- » Bailey's Irish Cream
- » Buttershots
- » Campari
- » Canadian Hunter
- » Kahlua
- » Malibu Coconut Rum
- » Malibu Mango Rum

## STANDARD PREMIUM BRANDS:

- » Ketel One Vodka
- » Makers Mark
- » Stoli Vodka
- » Tangeray Gin
- » Wild Turkey 101

## ADDITIONAL PREMIUM BRANDS AVAILABLE:

- » 1800 Reposado
- » Bombay Sapphire
- » Chambord
- » Cherry Brandy
- » Christain Brothers
- » Cinnamon Schnapps
- » Cointreau
- » Jameson
- » Johnny Walker Black
- » Myer's Rum

## SUPER PREMIUM BRANDS:

- » Titos Vodka
- » Grey Goose Vodka
- » Ketel One Vodka
- » Patron Tequila
- » Johnny Walker Black
- » Grand Marnier
- » Jagermeister
- » Amaretto di Saronno
- » Crown Royal
- » Crown Apple
- » Chivas Regal



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# Wedding

## POLICIES & PROCEDURES

The staff and management at Canaan Valley Resort & Conference Center are pleased to host your catered function(s). Following is information you will find helpful when planning a successful event.

**MENU SELECTION, FINAL DETAILS AND GUARANTEE:** To ensure the availability of your selection, please submit your menu at least 30 days prior to the date of your function. A minimum number of attendees must be submitted 15 days in advance of your function. This number will be considered a minimum guarantee and may be increased, but not decreased. This will be the figure used to prepare your bill even if fewer guests attend. An increase in numbers will be permitted up to 72 hours prior to your scheduled function and will be reflected at the time of billing.

**FOOD:** All food and beverage items must be supplied, prepared, and served by CVR. Food and beverages cannot be brought into any banquet room/meeting room from sources outside of CVR, excluding wedding cakes. No food and beverage may be removed from the function room.

**BEVERAGES:** The West Virginia Liquor Control Board regulates the service of all alcoholic beverages. CVR, as a Licensee, is responsible for the administration of and adherence to these regulations. Therefore, all liquor, wine and beer must be supplied and served by CVR. CVR will request proper identification (Photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is under age or proper ID cannot be produced.

**WEDDING MENU TASTING FOR YOUR EVENT:** Our tastings typically encompass 3 proteins and two sides and are \$30 per person. If you would like to try additional items we are happy to customize a quote for your tasting. Our Chef requires a two week notice when booking your tasting appointment so he can prepare.

**SIGNAGE:** All displays, exhibits, decorations, signs, banners, posters, directional signs and any other items must conform to the rules and regulations of CVR and the West Virginia State Park Building Code and Fire Ordinances, and should be free-standing without attachments to walls, ceilings or floors. Floating displays are not permitted in Bear Paw Lodge. Decorations are the responsibility of the group.

**OUTSIDE VENDORS:** Any items brought in from outside vendors need to be in clearly labeled containers and are the sole responsibility of the wedding party CVR is not responsible for lost, damaged, or stolen items. All vendors/groups must provide their own equipment in order to set. e.g. ladders.

**\*\*PAYMENT POLICY:** Billing arrangements for all events must be made in accordance with Canaan Valley Resort and Conference Center policies. Our accounting department must authorize all requests for direct billing. Deposits of \$2,000 and a valid credit card for the file are required to initiate function agreements. Additional deposits may be required prior to event. When a major credit card is used for

payment, a credit card authorization form must be completed prior to the event. An additional deposit equal to 50% of estimated food cost is required 6 months prior to function date. An estimated bill will be presented for pre-payment on all social functions. Full payment of estimated expenses are due 2 weeks prior to event. Final payment is due by noon the day after the event takes place. Failure to make payment at the resort's front desk will result in the remaining charges being charged to the credit card on file for the account.

**\*\*CANCELLATION POLICY:** Cancellations received at least three months prior to the function date will forfeit 50% of the deposit. Cancellations received between one month and three months prior to the function date will forfeit 80% of the deposit. Cancellations with less than a one-month notice will forfeit the total estimate of the charges for the function.

**SERVICE CHARGES, OTHER FEES AND TAXES:** All charges on the BEO, except room rental, are subject to a 22% service charge and 6% sales tax. Bartender fees, cocktail server fees, and other fees will be charged as applicable.

**SHIPPING AND HANDLING:** All shipments are received at our warehouse. Please include the following: The name of the person, group affiliation, and the pick-up date. The warehouse is open Monday thru Friday, 8am - 4:30pm. When shipping materials, make sure all paperwork is complete, and all material is packed, sealed, and ready for shipment. We request that shipment not be sent more than three working days prior to event date. For materials larger than three feet long or weighing in excess of seventy pounds, please call our warehouse at 304-866-4121, ext. 2663, for special receiving instructions. Federal Express delivery is Monday - Friday at 5pm. UPS delivery is Monday - Friday at 10am. Please note that Federal Express and UPS do not deliver or pickup on Saturday and Sunday at Canaan Valley Resort.



800-622-4121

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# Special

## ARRANGEMENTS

### MARRIAGE LICENSE INFO

Tucker County Clerks Office ..... 304-478-2414 ext 301

### OFFICIANTS

Riley Barb ..... 304-704-5660

Bethany Cutright..... 304-641-1814

### HAIR & MAKEUP

Hair Haven..... 304-478-6060

Almost Heaven Hair Salon ..... 304-704-8967

### EVENT SPECIALIST

Masterpiece, Inc..... 304-637-2789

Mtn. State Expo (Shaffer's) ..... 304-478-3976

A-Z Rentals ..... 304-529-6253

Mountain State Event Solutions LLC..Work: (304) 381-3332

www.msos-wv.com ..... Cell: (304) 931-8358

### SPECIAL OCCASION CAKES

Cakes in Wonderland ..... 304-668-5012

Cakes N More ..... 304-530-2253

Heidi's bakery Cafe..... 240-321-5804

### HORSE & CARRIAGE

Pleasant Valley Dream Rides ..... 301-334-1688

Matt Shockley ..... 304-704-1065

### DJs

AAA Entertainment ..... 304-346-3600

Bravo Live ..... 304-421-6916

Nick Scott..... 304-807-6425

WV Cooltunes/Ron Gooden ..... 304-642-1452

DJ Strizzly..... 617-871-9974

### PHOTOGRAPHERS/VIDEO

Monongahela Media ..... 443-848-1604

Photography by Amanda ..... 304-614-3790

Brittany Channel..... 304-642-4911

Zoey Evans..... 304-698-5693

### FLORISTS/DECORATORS

Jojo's Floral and Bridal ..... 304-636-4923

Lush Flowers ..... 304-704-9371

Stevens Florist ..... 304-478-2161

### WEDDING PLANNERS

Cheryl Sullivan Events ..... 304-638-7613

cheryl@cherylsullivanevents.com

Nancy Dotson ..... 304-614-6223



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# Wedding

## VENUE SPACE

### OUTSIDE CEREMONY VENUE

*Mountain Top .....	750
*Recreation Center .....	500
*Golf Course .....	500
*Bear Paw Plaza .....	500

\*Venue Fee includes the outside ceremony space only.  
Equipment, Seating, etc, is not included.

### RECEPTION VENUE

Bear Paw Lodge .....	4,000
Pavilion .....	6,000

Reception venue fee includes tables, chairs, flatware,  
white linen table cloth and napkin.

### AUDIO-VISUAL EQUIPMENT RENTAL

LCD Projector .....	200
27" TV and VCR .....	50
Podium & Mic .....	10
Lavaliere Mic .....	15
DVD .....	25

### EQUIPMENT RENTAL

Projection Screen .....	FREE
Easel .....	5
Extension Cords/Power Strips .....	10
AV Cords .....	5
Chair Lift Fee .....	5 per person

All guest must ride chair lift to Mountain Top.

### SPECIAL ARRANGEMENTS

12' x 12' Dance Floor .....	150
Campfire .....	100
Gas Grill (per day) .....	25
Chair Covers (White) .....	3 per chair
Gift Bag Delivery Fee .....	5 per bag
Gift bag delivery must be setup by your sales/catering manager.	
Gift bags must be received by CVR 24 hours prior to guest arrival.	
Cake Cutting and Serving .....	2.50 / person

\*Other special arrangements may be made through  
the Conference Service Staff.



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