



DEERHURST
RESORT
MUSKOKA

2022 BANQUET MENUS





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TABLE OF CONTENTS

<u>Meet Our Culinary Team</u>	Page 3
<u>Breakfast</u>	Page 5
The Continental	Page 5
Breakfast To-Go	Page 5
Eclipse Restaurant Breakfasts	Page 6
Breakfast Buffets	Page 7
<u>Breaks & Snacks</u>	Page 8
<u>Lunch</u>	Page 13
Deerhurst Deli Lunch	Page 13
Burger Bar	Page 14
Pizza Oven	Page 14
Lunch On The Run	Page 15
Eclipse Lunch Buffets	Page 15
Eclipse Lunch Table D'Hote	Page 17
Hot & Cold Reception	Page 18
<u>Dinner</u>	Page 19
Eclipse and Compass A La Carte Dinner	Page 19
Antler A La Carte Dinner	Page 20
Plated Lunch or Dinner	Page 21
Dinner Buffets	Page 25
<u>Late Night Options</u>	Page 29
<u>Catering Information</u>	Page 30



DEERHURST
RESORT
MUSKOKA

MEET OUR CULINARY TEAM



Director of Food & Beverage Rory Golden | Executive Chef Gus Gulmar | Executive Sous Chef Vince Dion | Culinary & Kitchen Team

Long-time Chef, Rory Golden has led the Deerhurst Resort culinary team made up of a loyal brigade of over 60 chefs, cooks and staff, overseeing four restaurants, conference and event dining for up to 1,000 people, golf course refreshments, plus off-site catering events for over 30 years. After assuming double duty over the two years of the pandemic as Director of Food & Beverage as well as Executive Chef, Rory recognized that the return of robust occupancies and group business levels would require a dedicated Executive Chef role.

As a qualified, team-driven chef who understands the resort's vast scope of culinary needs and markets, Chef Gus Gulmar, has been an integral part of Deerhurst's culinary team for since 2003. In taking on the new role of Executive Chef, Gulmar's almost 20 years of experience in the Deerhurst kitchens makes him uniquely qualified to take the resort's culinary operations to the next level.



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Another integral part of the culinary team is new Executive Sous Chef, Vince Dion, who has recently joined the Deerhurst kitchen full time. Coming to the resort from Grandview Golf Club, Chef Dion will also provide a sense of continuity at Deerhurst after working at Deerhurst for three years during the golf off season.

Gulmar and Dion are equally excited about continuing Golden's strong sense of mentorship and teamwork in the Deerhurst kitchen. Over 25 cooks who apprenticed at Deerhurst over the years are now executive chefs throughout North America. Gulmar would love to add to that legacy of success for his team.

With an estimated 300,000 meals to be prepared in 2022 for resort guests, including restaurant patrons, wedding guests and corporate groups, cultivating his team's culinary passions in a positive work environment is more important than ever.

The resort currently works with over a dozen local suppliers, adopting the farm to fork philosophy even before it became fashionable. Sourcing local foods is more than about fresh flavours and promoting regional cuisine, says Chef Gulmar. It's about reducing your environmental footprint and encouraging a positive economic impact for local food providers in your own backyard.

As Golden has maintained, "one of the quickest ways we can show someone what our great destination, Muskoka, is all about is on a plate. If you see the same ingredients and products every place you go, you lose that sense of place."

We look forward to serving you and your group a taste of Muskoka at Deerhurst Resort.



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BREAKFAST

THE CONTINENTAL \$24.95 per person (A minimum charge for 10 guests is required)

- Orange and apple juice
- Assorted muffins
- Assorted breakfast breads and croissant pastries
- Margarine, butter, Jif peanut butter, Nutella, jams and marmalade
- Yogurt selection and house blended granola
- Chilled hard-boiled eggs
- Fresh cut fruit salad bowl
- Freshly brewed coffee, decaffeinated coffee and steep tea station

BREAKFAST 'TO GO' \$24.95 per person

This breakfast is set up in the meeting area so guests can pick up drinks with disposable cups prior to departing hotel.

- Coffee station
- Juice station
- Prepared in individual to-go bags:
- Muffin, margarine, butter, jam
- Individual yogurt
- Cereal bar
- Fresh whole fruit
- Dried fruit blend
- Hard-boiled egg

*Add on: Pre wrapped hot English muffins with fried egg, smoked ham and melted cheddar
\$7.95 pp*



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ECLIPSE RESTAURANT BREAKFAST

Monday to Saturday 7:30 am to 11 am, 12 pm on Sundays

If you require the restaurant to open prior to 7:30 am due to your groups morning activities we will be happy to open earlier for your group.

A la carte breakfast is available for a maximum group size of 20 when dining at once to avoid delays in service. If your group is at leisure for the morning, your group is more than welcome to choose from the a la carte menu if they wish.

Table d' hote menu is available in Eclipse Dining Room for groups up to 45 guests at one seating.

ECLIPSE BREAKFAST TABLE D' HOTE MENU \$33.95 per person

- Orange, apple, cranberry or grapefruit juice
- Freshly brewed coffee, decaffeinated coffee and selection of Steep tea

Choice of Starter

- Fresh fruit cup
or
- Yogurt, fresh fruit and granola parfait

Choice of Entrée

- Omelet with onions, peppers and cheddar, home style potatoes, choice of bacon or sausages, home style potatoes, white or 12 grain toast
or
- Warm croissant stacked with a French style egg baked with bell peppers, red onion, cheese and ham, served with home style potatoes.
or
- Breakfast Burrito of egg sauté with peppers, onions, cheese and guacamole in a flour tortilla served with bacon or sausages and home fries



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MUSKOKA

ECLIPSE BREAKFAST BUFFET - \$25.95 per person served daily

- Orange / Cranberry / Apple / Grapefruit juice - Served at your table
- Dark roast coffee / Decaffeinated coffee / Selection of Steep tea
- **Cold Buffet** - Assorted breakfast pastries, selection of cereals, house blend toasted granola, fresh cut fruit salad, seasonal whole fruit, select blend of dried fruit, cottage cheese, chilled hard-boiled eggs, low fat yogurt, sliced tomato and cucumber platter, toast station, honey, fruit preserves and spreads
- **Hot Buffet** - Eggs Benedict, daily iron griddle special with Muskoka maple syrup, hash brown potatoes, bacon, sausages, shredded cheddar - mozzarella cheese, green pepper - onion sauté, farm fresh scrambled eggs and “Just Egg” vegan alternative made to order by our breakfast chefs

PRIVATE ROOM BREAKFAST BUFFET - \$34.95 per person
(A minimum charge for 30 guests is required)

- Orange / Apple juice
- Dark roast coffee / Decaffeinated coffee / Selection of Steep tea
- **Cold Buffet** - Assorted breakfast pastries, selection of cereals, house blend toasted granola, fresh cut fruit salad, seasonal whole fruit, select blend of dried fruit, cottage cheese, chilled hard-boiled eggs, low fat yogurt, sliced tomato and cucumber platter, toast station, honey, fruit preserves and spreads
- **Hot Buffet** - Farm eggs frittata with garden onions and peppers, daily iron griddle special with Muskoka maple syrup, hash brown potatoes, bacon, sausages, shredded cheddar - mozzarella cheese, refried beans, broiled tomato halves with sea salt, flour tortillas, sour cream, guacamole, “Just Egg” vegan alternative made to order by our breakfast chefs
- Chef Omelet Station - \$5.95 per person
- Carved Smoked Leg of Ham - \$6.95 per person (35 person minimum)



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BREAKS

ALL DAY COFFEE BREAK - *refreshed throughout the day*

(Must be for guaranteed number in group not a portion of group)

- Freshly brewed dark roast coffee, decaffeinated coffee, Steep specialty tea
\$13.95 per person
- Including one morning snack and one afternoon snack *\$23.50 per person*

MORNING BREAK – *delivered to your meeting room*

(Must be for guaranteed number in group not a portion of group)

- Freshly brewed dark roast coffee, decaffeinated coffee, Steep specialty tea
\$8.25 per person
- Add one morning snack to be included during break *\$12.75 per person*

AFTERNOON BREAK – *delivered to your meeting room*

(Must be for guaranteed number in group, not a portion of group)

- Freshly brewed dark roast coffee, decaffeinated coffee, Steep specialty tea
\$8.25 per person
- Add one afternoon snack to be included during break *\$12.75 per person*

For both morning and afternoon coffee breaks, included is a 1/2-hour window for service staff to set coffee and attend to your guests.

All coffee breaks include additions of 2% milk, skim milk and almond milk, white sugar and sugar substitute.

Substitutions of oat milk, soya milk and almond milk are available for *\$8 per container* if required.



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MORNING SNACKS OPTIONS: *choose a second additional snack \$3.50*

- Granola Bars
- Fresh Cut Fruit Salad and Berry Bowl
- Assorted Slices of Fruit Loaf - Butter, margarine and preserves
- Cinnamon Buns
- Breakfast Scones - Butter, margarine and preserves
- Assorted Muffins - Butter, margarine and preserves

AFTERNOON SNACKS OPTIONS: *choose a second additional snack \$3.50*

- Kettle Chips with Sea Salt Bowl
- Vegetables Crudités - Ranch dressing platter
- Hummus - Side of Naan teardrop bites
- Assorted Cookies
- Individual Bags of Chips
- Nachos and Salsa
- Cajun Snack Nut Mix
- Gluten Free Brownies



THEME BREAKS *(Minimum charge for 10 guests is required)*

Breaks include freshly brewed dark roast coffee, decaffeinated coffee and Steep specialty tea

SPORTS SNACK BREAK \$18.95 per person

- Layered Cream Cheese, Salsa, Sour Cream, Shredded Cheddar and Nacho Chips
- Louisiana Cajun Nut Mix
- Kettle Fried Chips - Sea salt potato chips

ICE CREAM BREAK \$21.00 per person

- *Guests may choose their own from the ice cream freezer supplied in your meeting room*
- Haagen Dazs Bars
- Ice Cream Sandwiches
- Mr. Freezies
- Flavoured Individual Ice Cream Cups

MAPLE BREAK \$22.00 per person

- Maple Shortbread Cookies
- Maple Butter Tarts
- Maple Cheesecake in Shooter Glasses
- Maple Fudge
- Mini Maple Crème Brûlée

CHOCOLATE & CHOCOLATE \$23.00 per person

- Hot Chocolate - Mini marshmallows
- Chocolate Fudge Brownies
- Cold Whipped Chocolate Cheesecake in Glass
- Chocolate Dipped Cookies
- Chocolate Dipped Strawberries



BEVERAGES

- Soft Drinks - 355 ml can \$3.50 each
- Individual Juice - 355 ml bottle, orange or apple \$4.95 each
- Gatorade - 591 ml bottle \$5.25 each
- Wandr Muskoka Brewery Nonalcoholic Sparkling Drink - 355 ml can \$6.25 each
- Bottled Water - 500 ml bottle \$3.50 each
- Bottled Still or Sparkling Water - 500 ml glass \$5.95 each
- Individual Milk, 2%, Skim or Chocolate \$3.50 each

BREAKFAST AND BREAK ENHANCEMENTS

- Seasonal Whole Fresh Fruit in Season \$3.25 each
- Sliced Fresh Fruit in Season \$9.00 p/p
- Individual Fruit Yogurt \$3.95 each
- Nature Valley Bars \$3.25 each
- Hummus, Salsa, Tri Colour Tortilla Chips \$8.25 p/p

FROM THE BAKERY

- Warm English Muffin - Fried egg, smoked ham and cheddar cheese \$7.95 each
- Freshly Baked Muffins - Butter, preserves \$35.95 per dozen
- Assorted Gluten Free Muffins \$40.95 per dozen
- Assorted Sliced Breakfast Breads \$4.50 per person
- Freshly Baked Assorted Two-Bite Pastries \$34.00 per dozen
- Freshly Baked Butter Croissants – Butter and preserves \$37.00 per dozen
- Gluten-Free Brownies \$4.25 each
- Freshly Baked Scones – Lemon cream, butter, preserves \$42.95 per dozen
- S'more Cookies - Chocolate chip, marshmallow, chocolate dip \$35.95 per dozen
- Freshly Baked Cookies \$22.95 per dozen
- Assorted Sweet Squares and Brownies \$35.00 per dozen
- Chocolate Dipped Strawberries \$37.95 per dozen



SWEET AND SALTY SNACKS

- | | | |
|--------------------------------------------------------------|-------------------------|--------------------------|
| • Pretzels | <i>\$9.95 per bowl</i> | (approx. 10 people) |
| • Potato Chips | <i>\$9.50 per bowl</i> | (approx. 10 people) |
| • Nachos and Salsa | <i>\$10.50 per bowl</i> | (approx. 10 people) |
| • Louisiana Cajun Mix | <i>\$42.00 per bowl</i> | (approx. 25 people) |
| | | |
| • Selection of Candy Bars | | <i>\$2.75 each</i> |
| • Potato Chips - 43g bag | | <i>\$2.50 each</i> |
| • Pretzels - 50g bag | | <i>\$2.50 each</i> |
| • Chapman's Mini Ice Cream Bars - 75 ml gluten free | | <i>\$15.50 per dozen</i> |
| • Chapman's Orange Sorbet Cups - 70 ml gluten and dairy free | | <i>\$15.50 per dozen</i> |
| • Häagen Dazs Ice Cream Bars | | <i>\$7.50 each</i> |



LUNCH

Lunch includes freshly brewed dark roast coffee, decaffeinated coffee and Steep specialty teas.

DEERHURST DELI LUNCH \$34.95 per person (Minimum charge for 10 guests is required)
An additional \$8.00 per person applies and a minimum of 50 guests is required if dining at Sunset Bay.

- Chef's soup of the day and crackers
- Mixed green salad with tomato and cucumbers, one creamy and one vinaigrette-based dressing
- One freshly prepared compound salad
- Soft tortilla chicken salad wraps
- Smoked turkey sandwich - Cranberry mayo with cheddar on white and multigrain bread
- Roast beef on a brioche bun – Horseradish mayo, leaf lettuce, Swiss cheese, caramelized onions
- Tuna salad - Lemon and Dijon aioli on variety of sliced loaves
- Vegan Wrap - Mix of quinoa, chickpeas, roasted vegetables, tomato, cucumber, sprouts

- Assorted platter of dessert squares
- Fresh fruit platter



BURGER BAR \$35.95 per person (Minimum charge for 20 guests is required)

The Burger Bar can be prepared in our kitchens and presented in a meeting room. If preferred a chef to cook in an outdoor area where you will be dining for \$150.00 and an additional \$7.00 per person applies with a minimum of 50 guests is required.

- Mixed green salad with tomato and cucumbers, creamy and vinaigrette-based dressing
- Potato salad

Burgers are prepared with Brioche burger buns

- Charbroiled Alberta beef burgers
 - Seasoned and spiced chicken burgers
 - Impossible vegan burgers
 - Gluten free vegan buns and cheese
 - Condiments of mustard, relish, ketchup, sliced tomato, cheddar cheese, pickles, onions
 - Jump fried kettle chips with sea salt
-
- Assorted cookies
 - Assorted pies

PIZZA OVEN \$39.95 per person (Minimum charge for 20 guests is required)

- Caesar Salad - Homemade croutons, parmesan
- Hearts of Artichoke Salad - Tomatoes, Italian parsley, black olives
- Farfalle Pasta Orzo Salad - Sweet bell peppers, fresh herbs, lemon vinaigrette

Select three of the following styles of 12" pizza:

- Vegetarian - Roasted vegetables, mushrooms, parmesan
 - Mediterranean - Grilled chicken, pesto, roasted red peppers, artichokes, goat cheese
 - North American - Pepperoni, mushroom, green peppers, mozzarella
 - Hawaiian - Ham, pineapple, green pepper, cheddar
 - Maple Leaf - Herb tomato sauce, back bacon, smoked bacon, mozzarella - cheese blend, green onion, maple syrup
-
- Fresh fruit platter, New York cheesecake with fruit sauces, cubed fresh fruit



LUNCH ON THE RUN \$29.50 per person (Items are all pre wrapped in a 'grab and go' bag)

Please choose the number of each variety of sandwich that you would like prepared for your group including dietary selections:

- Fresh Cut Vegetables, Ranch Dip
- Tuna Salad - Lemon and Dijon aioli on variety of sliced loaves
- Smoked Turkey Sandwich - Cranberry mayo with cheddar on white and multigrain bread
- Roast Beef on a Brioche Bun - Horseradish mayo, leaf lettuce, Swiss, caramelized onions
- Shaved Black Forest Ham - Cheddar, grainy mustard aioli, leaf lettuce
- Chicken Salad - Dijon aioli, sundried cranberries, green onion and baby greens
- Vegan Wrap - Mix of quinoa, chickpeas, roasted vegetables, tomato, cucumber, sprouts

- Bottled Water
- Individually Wrapped Cheddar Cheese
- Seasonal Whole Fruit
- Individually Wrapped Sweet Treat

ECLIPSE LUNCH BUFFETS \$35.95 per person (minimum of 25 guests)

(Private function room requires a minimum charge for 35 guests, add \$7.00 per person)

Monday & Thursday 'Little Italy'

- Tuscan White Bean Soup
- Italian Style Freshly Prepared Salad
- Caesar Salad - Creamy garlic dressing, croutons, parmesan cheese

- Herb Breaded Chicken Thighs - Peppers, capers, lemon
- Red Snapper Puttanesca - Tomatoes, Kalamata olives, garlic, basil, capers, red chili flakes
- Three Cheese Tortellini - Parmesan cheese, basil
- Roasted Potatoes
- Sautéed Zucchini, Eggplant, and Mushrooms

- Tiramisu Squares - Macerated berries, whipped cream



Tuesday & Friday 'Muskoka Lunch'

- Oven Roasted Tomato Soup
- Field Green Salad - Cherry tomatoes, cucumber, carrot, Deerhurst wildflower honey vinaigrette
- Chickpea salad - Bell peppers, scallions, chives

- Grilled Oktoberfest Sausage - Sautéed peppers, onions
- Charbroiled Alberta Beef Burgers
- Maple BBQ Basted Hand-Cut Chicken
- Buns, Sliced Tomatoes, Pickles, Red Onions, Lettuce, Cheddar Cheese, Traditional Condiments
- Kettle Chips

- Assorted Brownies, Dessert Squares, Tarts, Cubed Fresh Fruit
If being held outdoors and a chef is requested to barbecue at your event \$150.00 charge

Wednesday & Saturday 'Canadiana'

- Maple Roasted Butternut Squash Soup
- Spinach and Mixed Green Salad - Cucumbers, red onions, cherry tomatoes, Deerhurst maple Dijon vinaigrette
- Pickled Beet Salad - Chèvre, mandarin oranges, chives

- Braised Beef Short Rib Medallions - Red wine pan sauce
- Maple Glazed Salmon Fillet - Citrus sauce, chives
- Vegetarian Barley - Wild Rice Risotto - Edamame, pepitas, dried cranberries, parmesan
- Green Beans - Olive oil and sea salt
- Roasted Potatoes - Green onions

- Bread Pudding with Custard
- Watermelon Slices - Honey drizzle and fresh mint



ECLIPSE LUNCH TABLE D' HOTE 'PUB STYLE' SELECTIONS

*Eclipse table d' hote lunch is available for groups up to 25 guests at a single seating.
\$35.95 per person / Add soup or salad of the day \$7.95*

Choice of:

Cobb Salad of romaine lettuce, tomato, bacon bits, parmesan cheese, hard-boiled egg, chicken and green goddess dressing

or

Classic Burger with melted cheese made with 100% gluten free ground beef, regular fixins on a Brioche bun with choice of fries, Caesar or green salad

or

Veggie Garden Burger with melted cheese, guacamole, tomato, red onion slaw and arugula greens on a Brioche bun with choice of fries, Caesar or green salad

or

Battered Haddock fillet, tartar sauce with choice of fries, Caesar or green salad

Cold whipped chocolate mousse with brownie chunks

or

Fresh fruit salad

Freshly brewed dark roast coffee, decaffeinated coffee and Steep specialty teas.



HOT & COLD RECEPTION STATION

Minimum three dozen of each selection – Suggest 4 pieces per person for a 1 hour reception prior to dinner. If prefer Butler passed for your reception \$2.00 per dozen

Cold

- Tomato-Onion-Basil Bruschetta with Feta on Crostini *\$35.00 per dozen*
- Quebec Brie on Toasted Baguette with Berry Preserve *\$37.00 per dozen*
- Roasted Beef Striploin with Horseradish Aioli on Crostini *\$37.00 per person*
- Smoked Salmon with Dill Cream Cheese on Crostini *\$39.00 per dozen*
- Chicken-Apple Waldorf in Pastry Cups *\$39.00 per dozen*
- Smoked Duck Breast with Cherry Aioli on Crostini *\$44.00 per dozen*
- Thai Spiced Cocktail Shrimp Salad Tartlets *\$44.00 per dozen*
- Jumbo Shrimp Cocktail Shooters with Pea Tendrils *\$50.00 per dozen*
- Ahi Tuna Tartar, Avocado Mousse, Pickled Ginger *\$50.00 per dozen*

Hot

- Pork and Vegetable Pot Stickers with Ponzu Dip *\$35.00 per dozen*
- Chicken Gyoza *\$35.00 per dozen*
- Spinach, Feta & Dill Phyllo Triangle *\$35.00 per dozen*
- Vegetarian Spring Rolls *\$35.00 per dozen*
- Mini Beef Wellington *\$41.00 per dozen*
- Mini Crab Cakes with Caper Aioli *\$41.00 per dozen*
- Coconut Shrimp with Sweet Chili Sauce *\$41.00 per dozen*
- Whole Sea Scallops Wrapped in Bacon *\$50.00 per dozen*



RESTAURANT A LA CARTE DINNER

Groups wanting to dine a la carte, a maximum of 20 guests can be served in a single seating to avoid delays for your guests in Compass, Eclipse and Antler Restaurants.

ECLIPSE AND COMPASS TABLE D' HOTE DINNER - \$63.95 per person

Menu below is an **example** three-course menu as they are all based on seasonality. A month prior to your event, the current seasonal menu can be reviewed to ensure it meets your group's needs. Maximum of 40 at a seating. Menus can be printed with your logo \$3.00

Roasted Ontario Parsnip and Apple Soup
Pickled apple compote, fresh chive creme fraiche, shaved chestnuts

or

Ontario Peach and Tomato Caprese Salad
Tossed with burrata cheese, local Four-Season Greens seedlings, balsamic dressing

Prosciutto Wrapped Supreme of Chicken
Herb and Boursin cheese filling, fresh garden tarragon butter sauce

or

Grilled Western AAA Center Cut Beef Striploin
Jump fried Ontario oak log grown shiitake mushrooms, foie gras reduction

or

Pan Seared Cold Water Lake Trout Fillet
Deerhurst maple - mesquite glaze, autumn apple and fennel slaw

Entrees arrive with Yukon Gold garlic mash, season vegetable sauté

or

Butternut Squash Ravioli
Garden vegetables of mushrooms, zucchini, tomato, roasted cauliflower, Brussel sprout leaves, goat cheese crumble, roasted pumpkin seeds, freshly ground herb pesto

Local Belly Ice Cream
Blend of Cranberry - Raspberry sorbet with ruby red chocolate cake

or

Spiced Pumpkin Creme Brulé
Deerhurst maple caramelized pears, cinnamon whipped cream, almond biscotti



ANTLER TABLE D' HOTE DINNER - \$89.95 per person

Menu below starts with an individual amuse then a three-course menu and is **an example** based on seasonality. A month prior to your event, the current seasonal menu can be reviewed to ensure it meets your group's needs. Maximum of 25 guests at a seating.

EXAMPLE MENU – Menus can be printed with your logo \$3.00

Bread of the day and salted butter

Chefs amuse paired with a glass of Peninsula Ridge Estates Sparkling Riesling

Ontario Mushroom Soup - *Truffle cream, shiitake dust, chive oil*

or

Stacked Caesar Salad

*Deerhurst garlic cream dressing, shaved Parmigiano,
crushed black pepper maple-cured bacon, herb focaccia*

or

Gulf of Mexico Shrimp Cocktail

Chilled shrimp, tomato horseradish sauce, mignonette of caper relish

Vegetarian Garden Risotto

*Charred tomato - saffron-infused broth, golden beets, fennel, roasted cauliflower, summer
peas, mushroom pudding, asparagus, grilled halloumi cheese*

or

10 oz AAA Beef Striploin - Potato gratin and Seasonal Vegetables

or

Yukon Gold Crusted Atlantic Salmon

Red quinoa salad, fresh garden nage, bacon jam, remoulade aioli

or

Roast Chicken Supreme

*Crushed Fingerling, parsnip puree, baby vegetables, smoked bacon - green peppercorn - pear
chutney, pan jus*

Muskoka's Smores

*Chocolate ganache, white chocolate pearls, torched marshmallows, graham cracker crust,
fresh berries*

or

Salted Caramel Cheesecake - *Whipped cream with berry compote, chocolate cigar*



PLATED LUNCH OR DINNER SELECTIONS

Included with your plated meals freshly brewed dark roast coffee, decaffeinated coffee and Steep specialty teas.

Your menu can be designed so you may select starters, appetizer, soups, salads, entrees and desserts that best fit your guest's culinary appetite. Minimum of 2 courses for lunch and 3 courses for dinner is required with a selection of 1 item per course for the group plus a dietary selection for those who require.

If you prefer to have two choices of entrée, other than your dietary choice, you may ask your guests to choose and confirm to the hotel the number of each entrée 10 days prior to your group's arrival. There is a \$6.00 surcharge per person for this process to allow for preparation and to expedite at time of service.

TABLE STARTERS

- Assorted rolls and butter balls \$3.00 pp
- Assorted rolls, breadsticks and butter balls \$3.50 pp
- Assorted rolls, breadsticks, Armenian flatbread and butter balls \$3.95 pp
- Armenian flatbread with bruschetta for the table \$4.95 pp

APPETIZERS

- Chilled Poached Atlantic Salmon - Medallions with saffron mayonnaise on warm wild rice risotto \$17.00
- Saku Tuna Caprese - Heirloom tomato, green olive tapenade, beet caviar, arugula, black garlic, pickled ginger, honeycomb - sesame vinaigrette \$20.00
- Shrimp Cocktail - Crab cake duo \$24.25



SOUP SELECTIONS

- Tuscan White Bean Soup \$9.25
- Leek and Potato Potage - Basil oil, crispy fried onions \$9.75
- Oven Roasted Tomato Soup \$10.00
- Cream of Three Mushroom Soup - Crème fraiche, scallions \$10.75
- Maple Butternut Squash - Apple Soup - Apple, red onion, pumpkin seed chutney \$10.95
- Clam Chowder - Baby shrimp, bacon, onion & potatoes \$13.00

SALAD SELECTIONS

- Heritage Blend Greens - Red oak, baby greens, cherry tomatoes, carrot tangle, cucumber, balsamic vinaigrette \$12.25
- Caesar Salad - Romaine hearts, creamy garlic dressing, grated parmesan, candied bacon strip \$13.00
- Tomato Caprese Salad - Sliced red and yellow tomatoes, basil marinated bocconcini, pickled red onions, baby lettuce, balsamic vinaigrette \$14.75
- Boston Bibb, Romaine and Spinach - Marinated pears, candied pecans, pickled red onion slaw, maple vinaigrette \$14.95
- Beet And Goat Cheese Salad - Chevre, golden beets, spiced walnuts, artisanal greens, pepitas, raspberry vinaigrette \$15.50

PALATE CLEANSER SELECTIONS - *served prior to entrée*

- Lemon Lime Sorbet \$8.50
- Cranberry Sorbet \$9.25



ENTRÉE SELECTION

*All entrees arrive with a selection of three freshly prepared vegetables and the appropriate sauce. Please choose **garlic mash potato** or **roasted baby potatoes** with your entrée choice.*

***Individual gratin potatoes** may be substituted for \$2.50 per entrée for your meal.*

POULTRY

- Chicken Ragout - With dice of celery, onion and carrot under puff pastry crust \$29.00
- Ballotine of Chicken - Filled with mozzarella and herbs, reduction of red wine sauce \$33.50
- Pan Roasted Supreme of Chicken - Red wine reduction demi sauce \$36.25
- Prosciutto Wrapped Supreme of Chicken - Filled with Boursin cream cheese - Shiitake sauce \$39.75
- Asiago, Spinach, Wild Mushroom Stuffed Supreme of Chicken - Four mushroom sauce \$39.00

BEEF

- Braised Diced Sirloin Ragout - Paysanne cut root vegetables on rice pilaf \$29.75
- Braised Beef Short Rib (7 oz) - Natural braising sauce with pearl onions \$39.50
- Carved Peppercorn Roast Striploin (medium rare) - Natural pan jus reduction with horseradish \$42.00
- Bacon Wrapped Tenderloin of Beef (6 oz) - Bordelaise sauce \$43.00
- Braised Beef Short Rib Cut (4 oz) and (5 oz) Supreme of Chicken - Cabernet sauvignon reduction \$46.50
- Duo of Sliced Filet Mignon (medium rare) and 3 Butter Poached Jumbo Shrimp - Cabernet sauvignon reduction \$51.00



FISH

- Oven Roasted Rainbow Trout Fillet - Lemon butter sauce, apple slaw \$30.75
- Pan Seared Pickerel - Pink peppercorn sauce, tomato-artichoke-caper relish \$36.50
- Spice Crusted Canadian Atlantic Salmon - Lobster cream sauce \$39.95

DIETARY VEGETARIAN OPTIONS

- Butternut Squash Ravioli - Brussel sprout leaves, zucchini, cherry tomato, roasted cauliflower, spiced pumpkin seeds, pesto cream sauce \$34.50
- Grilled Vegetable Sampler - Stacked marinated vegetables, curried lentil fritters, portobello mushroom stuffed with vegan ricotta, romesco sauce \$37.00
- Wild Rice Risotto - Roasted corn, edamame, wild mushrooms, sun dried cranberries \$37.25

DESSERTS

- Double Fudge Brownie Triangle- Caramel sauce, vanilla pearls, chocolate cigar \$8.75
- Individual Apple Crumble Tart - Caramel sauce, whipped cream, strawberry \$9.95
- Cranberry Pecan Tart - Caramel sauce, strawberry, chantilly cream \$9.95
- Baked New York Cheesecake - Berry compote, Pirouline wafer, whipped cream \$10.25
- Deerhurst Maple and Espresso Crème Brulé - Almond biscotti \$10.50
- Individual Chocolate Lava Cake - Raspberry coulis, chocolate cigar, strawberry \$12.95
- Dark and White Chocolate Mousse - Raspberry coulis, berry compote, chocolate straw \$12.25



BUFFET OPTIONS

Included with your buffet meals freshly brewed dark roast coffee, decaffeinated coffee and Steep specialty teas.

DEERHURST BACKYARD BARBEQUE

\$56.95 per person (Minimum charge for 25 guests is required)

This menu can be prepared in our kitchens and presented in your dinner venue.

Chef to BBQ at your outdoor event \$150.00 each. A \$7.95 surcharge for setup and teardown and a minimum charge of 50 guests for events at Sunset Bay lawn.

- Fire Roasted Tomato Chipotle Soup
- Field Green Salad - Cherry tomatoes, cucumbers, red onion, carrot and selection of vinaigrettes
- Dijon Potato Salad - Bell peppers, red onion, scallions, pickle, grainy mustard vinaigrette
- Rainbow Coleslaw - Deerhurst maple and apple cider vinaigrette

- *Burgers are prepared with Brioche burger buns*
- Charbroiled Beef Burgers
- Natural Chicken Breast and legs - Seasoned and spiced with BBQ sauce
- Impossible Vegan Burgers - Gluten free vegan buns and cheese
- Debreziner Sausages - Sautéed peppers and onions
- Condiment Table - Of mustard, relish, ketchup, sliced tomato, cheddar cheese, pickles and sliced onions
- Jump Fried Kettle Chips with Sea Salt
- Seasonal Vegetable Medley

- Assorted Fruit and Pecan Pies



BBQ BUFFET

\$61.95 per person (Minimum charge for 40 guests is required)

This menu can be prepared in our kitchens and presented in your dinner venue.

Chef to BBQ at your outdoor event \$150.00 each. A \$7.95 surcharge for setup and teardown and a minimum charge of 50 guests for events at Sunset Bay lawn.

- Garlic bread
- Selection of Three Freshly Prepared Salads

Choose three entrées for your group

- Maple-Soya-Ginger Marinade Salmon Supreme
 - Herb Roasted Barbecue Cut Chicken - Muskoka Ale barbecue sauce
 - Pork Side Ribs - Deerhurst spice blend, wildflower honey and roasted garlic sauce
 - Minute Steaks - Brushed with Deertail Ale BBQ sauce
 - BBQ beef skewers - Brushed with Deertail Ale BBQ sauce
 - Chicken skewers - Brushed with Deertail Ale BBQ sauce
 - Honey Soy Grilled Pork Chops
-
- Baked Potato Bar - Sour cream, bacon, butter, scallions, cheddar cheese
 - Corn on the Cob
 - Vegetable Kebobs
-
- Jump Fried Pineapple - Rum sauce
 - Watermelon Platter
 - Campfire Fruit and Berry Cobbler



BUILD YOUR OWN DINNER BUFFET \$64.95 per person (Minimum 50 guests)

Chef to BBQ or carve at your outdoor event \$150.00 each. A \$8.95 surcharge for setup and teardown and a minimum charge of 50 guests for events at Sunset Bay lawn.

- Assorted Rolls and Baguette and Butter
- Selection of Four Freshly Prepared Salads
- Deli Meat Display - With gherkins, pickles and mustards

Choose three entrees for your group

- Maple Cured Cedar Planked Salmon Fillet - Rainbow slaw, pea tendrils, balsamic reductions
 - Herb Roasted Barbecue Boneless Breast of Chicken - Muskoka barbecue sauce
 - Baked Pork Side Ribs - Deerhurst Deertail Ale BBQ sauce
 - Carved Roast Striploin of Beef - With pan jus and horseradish / chef to carve included
 - Carved Loin of Pork - With honey mustard glaze / chef to carve included
 - Carved Smoked Leg of Ham - Brushed with Dijon mustard
 - Garlic Butter Brushed Minute Steaks
-
- Vegetarian Mushroom Filled Pasta - In three mushroom cream sauce
 - Roast Baby Potatoes - Sour cream and butter
 - Seasonal Vegetables
-
- Assorted Cakes and Pies
 - Warm Bread Pudding - Custard sauce
 - Fresh Honeydew, Cantaloup and Watermelon Platter



SMALL PLATE STAND UP DINNER

\$61.95 per person (Minimum charge for 40 guests is required)

A minimum charge for 75 guests is required in order to prepare the venue with a variety of different food stations so your guests may roam throughout their meal. This meal can be prepared with a minimum charge of 35 guests whereby the food will be prepared at a single buffet line.

Starters

- Chef's Choice of Three Salads

Wing Station

- Chicken Wings - Honey-garlic, mild, medium, suicide and blue cheese dipping sauce

Slider Station

- Turkey and Beef Sliders – Cranberry mayo, chipotle ketchup, roasted garlic aioli, maple mustard, mini buns

Poutine Station

- Build-Your-Own-Poutine – Traditional gravy, cheese curds, Muskoka Cream Ale infused BBQ pulled pork, green onions, bacon bits, French fries (based on dining location French fries may be substituted for another style of potato.)

Fish & Chips Station

- Fish Bites with Sweet Potato Fries – Curry tartar sauce

Chili Station

- Beef and Vegetarian Chili – Sour cream, Naan bread, scallions, shredded cheese

Taco Station

- Build-Your-Own-Pork-Tacos – Muskoka Cream Ale BBQ pulled pork, soft and hard taco shells, shredded lettuce, tomatoes, hot sauce, shredded cheese, salsa, sour cream, guacamole

Dessert Station

- Assorted individual cups of ice cream, donut bites with chocolate dipping sauce, mini tarts



LATE NIGHT OPTIONS

- **BEST LATE-NIGHT MUNCHIES** - Combination of French fries, poutine gravy, shredded cheddar – mozzarella blend cheese, kettle chips with Caesar creamy garlic dip, Tortilla scoops and bruschetta \$15.25 pp
- Kettle Chips with Assorted Seasonings and Dip, Pretzels and Louisiana Cajun Cocktail Mix - \$11.00 pp
- Sweet and Salty Fries - French fries, sweet potato fries, Sriracha mayo, ketchup, seasonings, vinegar \$11.50 pp
- Poutine - P.E.I. fries, Northern Ontario cheese curds, peppercorn gravy \$13.00 pp
- Grilled Cheese Bar - Grilled cheese with brie and pear, classic aged cheddar grilled cheese, apple and smoked gouda grilled cheese, spiced kettle chips, ketchup, Sriracha mayo \$22.25 pp
- Mediterranean Display - Toasted pita points, grilled flatbreads, hummus, baba ghanoush, roasted red pepper hummus \$15.75 pp
- Antipasto - Cured and smoked meats, baby bocconcini, cherry tomatoes, marinated artichokes, kalamata black olives, grilled vegetables \$19.50 pp
- Ice Jumbo Cocktail Shrimp | Cocktail sauce, lemon wedges – Seasonal price
- Flatbread Pizza (16 squares 4" by 4") \$22.00* / pizza - Selection of pepperoni, Hawaiian, vegetarian
- Slider Burgers (1.5oz, 60 sliders) \$160.00 / tray - Caramelized onions, mustard, ketchup, relish
- Pulled Pork Sandwiches (72 sandwiches) \$260.00 / tray
- Chicken Wings - Honey-garlic, mild, medium, suicide and blue cheese dipping sauce \$18.00 per pound

- Deluxe Chocolate Fountain | \$975.00* / fountain Serves 100 guests
Marshmallows, graham crackers, strawberries, pineapple, melon, bananas, cigar wafers and macarons
- Sweet Table of Deep Dutch Brownies, Cookies, Mini Cupcakes, Nanaimo Bars, Mini Maple Tarts and Fresh cut fruit in watermelon basket - \$14.00 pp



CATERING INFORMATION

Food and Beverage

- **Taxes and Service Charge**

All pricing is subject to 13% HST. A taxable 18% administration service fee will be added to all food and beverage pricing.

- **Outside Food and Beverage**

Deerhurst Resort reserves the right to supply all food and beverage served within the resort and on resort property. To maintain the high standards the resort has set for food quality, Deerhurst Resort reserves the right to make menu changes/substitutions and cost adjustments based on availability of product and current market conditions. In accordance with Health and Safety Regulations, leftover food from one event may not be reused at a later event nor food and beverage products be removed from the function space after an event to be consumed at a later time.

- **Special Meal Requests/Food Allergies**

Please inform us of any guests in your group that have any food allergies, medical dietary sensitivities so that we can take the necessary precautions when preparing their meal. Please be aware that food prepared in our kitchens may contain or have been in contact with peanuts, nuts, seafood or other possible allergens. **Therefore, we cannot guarantee a 100% allergy free environment.**

- We undertake to provide, upon request, full information about the ingredients in any of the items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives.



Function Guarantees

Seventy-two (72) hours prior to the function a final guarantee of the number of attendees is due to Deerhurst Resort. This guarantee will be the minimum of covers charged to the client. If this guarantee is not provided to Deerhurst Resort, the estimated number of attendees given will be used for billing. This policy is not designed to generate revenue for Deerhurst Resort; it is applied only as a means of protection against unrecoverable losses. The client releases Deerhurst Resort of any responsibility regarding the level of the service and the quantity of food prepared when the number of participants exceeds three percent (3%) of the guaranteed/estimated (whichever is applicable to the situation) number of attendees.

Audio/Visual

PSAV, our preferred onsite supplier, provides full audio-visual and internet services. Contact the Conference Services Department for more information. All audio-visual services are quoted and invoiced separately by PSAV Audio Visual Solutions.

Tradeshows/Exhibitions/Electrical Services

- Display/Exhibit Tables - *\$20.00 per table (includes draped 6' table, 2 chairs)*
- Additional Power Requirements - *Contact Conference Services for current rates*

An extra charge will be applied to the client's account for electrical requirements and consumption above and beyond the normal usage and when extra electrical equipment is needed. Advance notice must be given and an authorization must be received from Deerhurst Resort for the installation of sound systems, decorations, etc. Rigging is only available in the Peninsula Ballroom and must be ordered through PSAV our official supplier. No outside companies will be permitted to provide rigging at Deerhurst Resort. For any events/concerts held without any table seating arrangements, where damage could be inflicted on the floor covering (carpet), Deerhurst Resort will require the client to have the relevant flooring areas covered with protective carpet tiles supplied and installed by an approved Deerhurst Resort supplier. This will be at the cost of the client. The client will be held responsible for any damages done to the premises prior to, during, or following, a function or any excessive cleaning required that is caused by him/her, his guests or by independent contractors acting on his/her behalf.



Box and Package Handling/Delivery

- **Receiving**

Courier Service to/from Deerhurst Resort is not available on Saturdays, Sundays or Holidays. Deerhurst Resort will not be liable for inspecting deliveries upon arrival or for any damage to the contents of such deliveries unless caused by the negligence of Deerhurst Resort, or any of its authorized representatives. Deerhurst Resort has limited storage available onsite. Should you need to send large (including wooden crates and/or skids) and/or multiple items, storage must be prearrange with your Conference Services Manager or delivery may be refused. The following information needs to be provided to your Conference Services Manager to ensure acceptance of items and delivery to Deerhurst Resort and your function rooms: Courier Company, number of items, delivery date, delivery location onsite and tracking numbers for all items. Deerhurst Resort keeps a detailed log of all shipments received and will require you to sign for your packages.

- **Shipping Labels & Delivery Information**

All deliveries must be labeled, with the following information: name of the group/event, group/event contact, date of event, hotel contact and number of boxes. Deliveries must be made to the receiving/loading dock of the Hotel. The Hotel will not accept deliveries to the front door. The Hotel reserves the right to administer additional fees for handling and storage of items both prior to the event and after the group has departed based on the complexity of your delivery.

- **Skids**

Please note that skids received by Deerhurst Resort will not be broken down and counted. Deerhurst Resort will accept the shipment as one (1) skid. Storage of skids must be pre-arranged through the Conference Services Department. Due to elevator size, skids cannot be moved to the following function rooms in the Pavilion: Tom Thompson, Arthur Lismer, Lawren Harris, AJ Casson and AY Jackson. Skids cannot be delivered to function space outside of the Pavilion building.

- **Outgoing Shipments**

All outgoing items must be properly sealed, courier waybills completed and the items clearly addressed, including your courier billing account number or alternate billing information. All international packages must have the completed customs documentation in triplicate. Deerhurst Resort is not able to master bill for any



courier/shipping charges. It is against custom/courier policies for hotel staff to pack client boxes. All outgoing items cannot exceed a total weight (per item) of 70lbs. Deerhurst Resort keeps a detailed log of all outgoing shipments and will require you to sign indicating your intention to ship packages. Any boxes left in function rooms after departure without shipping instructions will be delivered to the Deerhurst Resort Lost and Found Department.

Shipping and Receiving Charges

- Box Storage / Delivery to Function Space - *\$4 Per Unit Per Day*
- Skid Storage - *Contact Conference Services For Rates*
- Skid Delivery to Function Space - *\$40 Per Skid*
- Outgoing Box Handling Fee - *\$4 Per Unit*
- Staff Assistance - *\$50 Per Staff Member Per Hour*

Children's Pricing Policy

The following children's pricing is based on ordering from our banquet buffet menus. Children's menus and pricing are available upon request for banquets and restaurants.

- 0-4 Years - *Complimentary*
- 5-12 Years - *50% Off*
- Over 12 Years - *Regular Price*

Staffing Required

- Banner Assistance - *Starting from \$50 per banner*
- Staff Assistance - *\$40 per staff member per hour (3hr min.)*

Posting and Decorations

Posting in the Lobby and Public Areas is prohibited without the Resort's specific authorization. Only professional made signs may be displayed. Nailing, stapling, taping and screwing into walls, ceilings or floors or any other materials that would damage the property are strictly prohibited. The client will be held responsible for any damages done to the premises, prior to, during or following a function, by his/her guests or by independent contractors on his/her behalf. Should additional clean-up of function space be required, above and beyond the norm, additional fees may be charged.



SOCAN, Re: Sound and Entertainment

All musical entertainment is subject to fees for **SOCAN** (Society of Composers, Authors and Music Publishers of Canada) & **RE:SOUND** (a Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for the re broadcast of their work) . SOCAN/RE:SOUND charges are based on *room capacity authorized under the Resort's Liquor License*. For instance, if a function with 95 guests attending are located in a function room that has a capacity of 301 – 500 people, the SOCAN charge is \$61.69 (without dancing) or \$123.38 (with dancing).

<http://www.socan.ca> <http://www.resound.ca>

Socan Fees

Capacity	Without Dancing	With Dancing
1 – 100 people	\$20.56	\$41.13
101 – 300 people	\$29.56	\$59.17
301 – 500 people	\$61.69	\$123.38
Over 500 people	\$87.40	\$174.79

Re:Sound Fees

Capacity	Without Dancing	With Dancing
1 – 100 people	\$9.25	\$18.51
101 – 300 people	\$13.30	\$26.63
301 – 500 people	\$27.76	\$55.52
Over 500 people	\$39.33	\$78.66