



(Front - left to right): Director of Food & Beverage, Rory Golden, congratulates Chef Gusztav Gulmar on his promotion as Executive Chef as Executive Sous Chef, Vince Dion and several of the Deerhurst culinary team look on.

A TASTE OF MUSKOKA



DEDICATED TO MUSKOKA CUISINE

Deerhurst's new Executive Chef Gusztav Gulmar, who took over the reins from longtime chef Rory Golden in 2022 brings a fresh perspective grounded in 20 years experience in the Deerhurst kitchens. Leading a loyal brigade of over 60 chefs, cooks and staff at Deerhurst Resort, Chef Gulmar embodies the creativity and camaraderie of the resort's talented culinary team.

And what a team it is. Coming from all over the world, each Deerhurst chef brings influences from their respective native countries including Hungary, Mexico, Barbados, Columbia Austria, Jamaica, El Salvador and of course, Canada. These international influences come together in one common goal to create a distinctive culinary experience in Muskoka. Working with over 20 local food gives every Deerhurst menu a unique appeal you won't find anywhere else.



DEER TAIL ALE is brewed exclusively for Deerhurst Resort by Muskoka Brewery, our official beer partner and Muskoka's original craft brewery.

Dine Around Deerhurst

Eclipse Restaurant & Terrace

With sweeping lake vistas and wrap-around terrace adds breathtaking views for dinners and receptions.

The Antler Steakhouse

This charming loghouse restaurant offers the authentic Muskoka dining experience from May to October.

Maple Pub & Patio

Inspired by its relaxed cottage country setting, this casual eatery boasts a patio with one of Muskoka's best views of the lake.

Compass Bar & Grill

Centrally located just steps from the lobby, Compass is ideal for cocktails or dinner in a casual, upbeat ambience.

OUTDOOR DINING VENUES

Sunset Bay Lawn | Rotunda Deck | Pavilion Terrace | The Antler Patio | Maple Pub Patio | The Lookout ... and 760 acres of more possibilities!



Maple Pub Patio



Eclipse



Compass