

NOVEMBER 30

Steven Page



DEERHURST HOLIDAY
PARTY CONCERT
PACKAGE INCLUDES:

- 6 PM: Pre-dinner reception (bar available)
- 7 PM: Elegant festive buffet
- 9 PM: Headliner concert in Legacy Hall
- 10:30 to 1 AM: DJ and dancing

\$139* Per Person

*Meal service charge and HST extra

BOOK TODAY

1-800-461-6522

DEERHURSTRESORT.COM/HOLIDAY-PARTIES



CUSTOM PRIVATE PARTIES

From an intimate luncheon or casual cocktail reception to a full-on gala dinner dance with live entertainment, your vision becomes reality at Deerhurst Resort. With three ballrooms and a freshly remodeled conference wing, you'll find the perfect venue for your group to celebrate.



freed
HOTELS & RESORTS

A FULL EVENING OF
DINING, ENTERTAINMENT
& DANCING

Make your holiday celebration unforgettable with Steven Page. With over thirty-five years of experience, Steven has established himself as one of the most recognizable and enduring voices in music. As a co-founder of Barenaked Ladies and a successful solo artist, his passion and energy will have everyone dancing to their favorite tunes!

This event is perfect for socializing, dancing, and immersing yourself in the festive atmosphere. We offer exclusive group accommodation rates to ensure a worry-free and enjoyable evening for everyone. Plus, enjoy all the resort perks, including pool and hot tub access.

Experience the joyful ambiance of our decorated banquet room, adorned with twinkling lights and festive décor. Seating arrangements are reserved in sections for each group. After dinner, head over to Legacy Hall for a live concert and dancing. Join us for a fun-filled night that you'll never forget!

CALL TO BOOK TODAY! 1-800-461-6522



DEERHURST
RESORT

HOLIDAY FESTIVE BUFFET MENU

Assorted Dinner Rolls

Wildflower Honey Whipped Butter, Hummus and Olive Tapenade

Roasted Pumpkin and Chestnut Soup

Ginger and coconut scented | Gluten Free & Dairy Free

Chef's Choice of Three Gourmet Compound Salads Artisan Green Salad

Pickled beets, grape tomato, cucumber, dried cranberry, acorn squash, roasted shallots - pink peppercorn vinaigrette and creamy herb dressings

Oven Roasted Sliced White and Dark Turkey

Pan Gravy with Cranberry Chutney - Dairy free | Caramelized Apple and Sage Roulade Stuffing

Carved Alberta Beef Striploin

Au jus, Horseradish and Mustard, Yorkshire pudding - Gluten free

Cedar Planked Baked Atlantic Salmon with Savoury Slaw

Wild Leek and Mushroom Ravioli

Vegetarian- with roasted red pepper, grilled zucchini, fresh herb pesto sauce, vegan mozzarella

Two Tone of Sweet and Yukon Whipped Potato

Gluten Free

Maple Roasted Root Vegetables

Gluten Free & Dairy Free

Imported and Domestic Cheese Display

Dried fruit, gluten free crackers

Assorted Dessert Table

Yule Log Cakes, Homemade Apple Strudel, Festive Mini Desserts Muskoka Chocolate-S'mores Bread Pudding with Vanilla Chantilly, Peppermint Panna Cotta

Freshly brewed Coffee and Selection of Teas