

**DECEMBER 14**



IN PARTNERSHIP WITH



# THE STRUMBELLAS



## 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](http://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.



## A FULL EVENING OF DINING, ENTERTAINMENT & DANCING

Make your holiday celebration truly memorable with The Strumbellas. With their new album, Part Time Believer, and the addition of lead vocalist Jimmy Chauveau, The Strumbellas bring a blend of anthemic compositions and contemplative lyrics that will have everyone dancing and enjoying the festive spirit!

Start the party off right with a delicious buffet dinner, followed by an exciting concert party in Legacy Hall. This gathering is perfect for dancing, socializing, and revelling in a lively, festive ambiance. To ensure an enjoyable and worry-free evening, ask about our exclusive group accommodation rates. Plus, enjoy all the resort perks, including pool and hot tub access.

Indulge in the sumptuous surroundings of a warmly decorated banquet room, glowing with festive décor and twinkling lights, then step across the hall to join the party for a live concert and dancing in Legacy Hall. Dinner venue seating is reserved in sections for each group.

**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