



DALLAS SMITH

Holiday Concert

06 DECEMBER 2025

A FULL EVENING OF DINING, ENTERTAINMENT & DANCING

Celebrate your team during the holidays with an unforgettable night at Deerhurst Resort! Enjoy a festive buffet dinner, then dance the night away as Canada's own **Dallas Smith** rocks Legacy Hall.

BOOK TODAY
1-800-461-6522

EVENT DETAILS:

Pre-dinner reception (bar available)

Elegant festive buffet

Dallas Smith concert in Legacy Hall

DJ and dancing

\$159 Per Person* - Groups 0-20
\$149 Per Person* - Groups 21-40
\$139 Per Person* - Groups 41+

*Meal service charge and HST extra

Make it a true escape with special group room rates and full resort perks.



DEERHURST
RESORT

HOLIDAY FESTIVE BUFFET MENU

Artisan Bread Board

Cranberry Whipped Butter, Hummus and Olive Tapenade

Roasted Acorn Squash and Sweet Potato Bisque

Scented with Pumpkin Oil and Spiced Pepitas | Gluten Free & Dairy Free

Red Oak, Baby Gem, Frisse Caesar

House-made creamy vinaigrette with shredded Parmigiano Reggiano and Fried Capers

Brookland Farm Blend of Lettuce

Build Your Own with Cherry Tomato, Cucumbers, Dried Cranberries, Dehydrated Apples, Fried Chickpeas, Pickled Beets, Poppyseed Vinaigrette and Maple Dijon Creamy Dressing

Maritimes Seafood Salad

Fresh Dill Dressing

Pickled Beet and Haricot Vert Salad

Fresh basil, Radish, Goat's Cheese, Dill Yogurt Dressing

Moroccan Couscous Salad

Dried Fruit, Chickpeas, Olives, Zucchini, Red Pepper, Fresh Herbs, Charred Lemon and Herb Dressing

Roasted Sliced White and Dark Turkey

Dairy Free Pan Gravy with Cranberry Chutney | Sage Roulade Stuffing

Carved Alberta Beef Striploin

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

Roasted Ontario Pork Loin

Blueberry Reduction, Pork Belly and Peach Compote | Gluten Free and Dairy Free

Cedar Planked Baked Atlantic Salmon

Apple and Fennel Slaw, Pickled Ginger | Gluten free , Dairy Free

Wild Leek and Mushroom Agnolotti

Red Pepper Emulsion, Roasted Cauliflower, Dried Cranberry, Caramelized Onion

Yukon Potato

Whipped with Brown Butter and Chives | Gluten Free

Maple Roasted Root Vegetables

Topped with Brussel Sprouts and Chestnut | Gluten Free & Dairy Free

Assorted Dessert Table

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

Canadian Cheese Display

with Dried Fruit, Gluten Free Crackers

Freshly Brewed Coffee and Selection of Teas

