



DEERHURST
RESORT



HOLIDAY CONCERT PARTY

saturday

DECEMBER 5, 2026

A full evening of dining, dancing and live entertainment!

Celebrate your team this holiday season with a night at Deerhurst Resort. Settle in for a festive buffet dinner, then head to Legacy Hall as ABBA Revisited takes the stage and the dancing begins.



DEERHURST HOLIDAY PARTY CONCERT PACKAGE INCLUDES:

- 6 PM:** Mix & Mingle Pre-dinner reception (cash bar available or master account drink tickets)
- 7 PM:** Festive Dinner Buffet
- 9 PM:** ABBA Revisited live in Legacy Hall
- 10:30 to 1 AM:** DJ Dance Party

\$119+ ^{*} Per Person

*Service charge and HST extra

BOOK TODAY

1-800-461-6522

DEERHURSTRESORT.COM/HOLIDAY-PARTIES

MAKE IT A TRUE ESCAPE WITH SPECIAL GROUP ROOM RATES AND FULL RESORT PERKS.



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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 Agnolloti

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