drift
KITCHEN + BAR

Bufffet Dinner

Adult $59.95 | Children 5 – 12: $23.95 | Children 4 & under: $5 service charge

Starters & Salads

Assorted Bread Rolls
Chef's Daily Trio of Freshly Prepared Salads
Chef's Choice of Seasonal Soup
Build-Your-Own Local Greens Bar *with house dressings*
Mediterranean Mezze: Homemade Hummus, Green Olive Tapenade, Classic Bruschetta, Pappadums

Mains & Sides

Herb-Roasted Chicken Supreme alla Puttanesca
Georgian Bay Pickerel *with seasonal garnish*
Muskoka Maple Syrup Glazed Pork Loin *with Bala cranberry jus, pearl onion and rhubarb compote*
Yukon Whipped Potato
Seasonal Root Vegetables
Penne Primavera

Chef's Carving Station

Slow-Roasted Canadian Prime Rib
Yorkshire pudding, pan jus, mustards & horseradish

Kid's Corner

Cheese Pizza | Chicken Nuggets | Creamy Mac & Cheese
French Fries | Veggie Crudités with Dips | Warm Bread Pudding
Fresh Cut Fruits | Assorted Homemade Desserts

Dessert Table

Warm bread pudding | Fresh Cut Fruits
Assorted homemade desserts

Beverages available for purchase
Items may be modified for your dietary needs, gluten free, halal, vegan, dairy free options available. Please ask your server.
An 18% automatic service charge will be applied to a group of 8 or more.
Please note Deerhurst Resort is a cashless resort. We accept debit and all major credit cards.

DEERHURST RESORT | freed HOTELS & RESORTS

10.28.2026

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KITCHEN + BAR

DRINK MENU

COCKTAILS

LAVENDER MULE | $18
2oz Kettle One Vodka, Ginger Beer, lime juice, lavender syrup

BLUEBERRY ROSEMARY MOJITO | $19.50
2oz Mint infused Captain Morgan Rum, blueberry syrup, soda, muddled in mint, lime juice

ESPRESSO MARTINI | $18
1.5oz Ketel One Vodka, 1oz Kahlua, cold brew coffee, Deerhurst dusting of cocoa powder

COOL BREEZE | $19
1.5 oz 40 Creek Double Barrel Whisky, 1oz Vermouth, lemon juice, grapefruit juice, maple syrup, bitters garnished with fresh slices of strawberry & lemon

LAKESIDE GARDEN SIP | $19
2oz Pimm's Gin, lemon juice, ginger ale, house-made simple syrup, cucumber, lime, lemon & mint

APEROL SPRITZ | GLASS $16 | CARAFE FOR FOUR $61.95
3oz Prosecco, 2oz Aperol, topped with soda

ZERO-PROOF

PASSION SANGRIA | $13.50
Passionfruit cordial, non-alcoholic bubbly rosé

GARDEN PINEAPPLE FIZZ | $14
NOA garden gin, pineapple cordial, topped with soda

SPICY TEQUILA MULE | $13
HP Agave Tequila, ginger beer and a splash of lime juice

PEACH BELLINI | $11
Cipriani peach puree, zero-proof sparkling wine

KID'S FUN FUSION | $7.25

PEN LAKE PUNCH
Sprite, blueberry - raspberry syrup

STRAWBERRY TEMPLE
Strawberry syrup, orange juice, Sprite

VIRGIN MOJITO
Fresh lime juice, simple syrup, mint and sparkling water

BEER

DOMESTIC DRAFT BEER
GLASS $8 | PINT $11 | PITCHER $29
Coors Light | Coors Original Lager
Canvas Brewing Ember Red Ale
Muskoka Brewery Detour | Craft Lager | Deertail Ale*
Brewed exclusively for Deerhurst

IMPORTED DRAFT BEER
GLASS $9 | PINT $12 | PITCHER $33
Guinness
Heineken
Blue Moon Belgian White Ale

TALL CANS | $11
Coors Light | Miller Lite
Coors Original | Canvas Brewing Little Lemon Lager

Muskoka Brewery Selection
Detour | Tread Lightly
Craft Lager | Cream Ale
Mad Tom IPA | Deerhurst's own Deertail Ale

Imported
Heineken Premium Lager / $ 12
Guinness Draught Stout / $ 12
Less Gluten
Daura Damm / $ 8.25 - 330 ml

NON-ALCOHOLIC BEER | $7
Heineken 0 - 355 ml
Muskoka Brewery Veer Beer - Lager with Lime - 355 ml
Muskoka Brewery Veer Beer - Hazy IPA - 355 ml
Athletic Brewing Co. - Blond Ale - 355 ml

Guinness 0 - $ 8.50 TALL CAN

COOLERS & CIDERS

TALL CANS | $11
Smirnoff Ice | Arizona Hard Iced Tea
Strongbow Cider | Matt and Steve's Caesar

Cottage Springs Peach-Clementine Gin Twisty

Muskoka Spirits Vodka Sodas
Cherry-Lime | Pineapple-Raspberry

SPIRIT'S

1oz $8.50 | 2oz $14
Smirnoff Vodka | Gordon's Gin | Crown Royal Whiskey
Captain Morgan Rum | Johnny Walker Red Blend Scotch
Espolon Tequila

Wine menu available upon request
An 18% automatic service charge will be applied to a group of 8 or more.

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Red

	6oz	9oz	Bottle
Cabernet Merlot | Península Ridge Estate Winery, Niagara VQA	$10	$13	$39
Merlot-Syrah-Grenache Blend | Laurent Miquel 'Night Harvest' Languedoc France	$12	$14	$41
Merlot | Lidi 'Delle Venezie' Veneto Northern Italy IGT	$13	$15	$44
Tempranillo | Bodegas D. Mateos 'LETARGO' Spain Rioja DOC	$14	$16	$49
Cabernet Sauvignon | Tierra del Fuego Central Chile D.O. Valle	$15	$18	$52
Chianti | 'Capasaldo' Tuscany Italy DOCG	$15	$18	$52
Malbec | Bodega Amalaya, Calchaqui Valley, Salta Argentina	$15	$18	$52
Pinot Noir | BACHELDER 'Parfum' Niagara Escarpment VQA	$16	$19	$56

White

Unoaked Chardonnay | Península Ridge Estate, Niagara VQA	$10	$13	$39
Sauvignon Blanc-Colombard-Grenache Blend | Laurent Miquel "Night Harvest, France	$12	$14	$41
Sauvignon Blanc | Valle Dorado, Curico Valley Chile	$12	$14	$44
Riesling | 'Reserve' Rief Estate Winery, Niagara on the Lake Ontario VQA	$12	$14	$44
Pinot Grigio | Geografico, Veneto Italy DOC	$13	$16	$48
Garnacha Rose | Campo de Borja, Pleyades Spain	$13	$16	$48
Chardonnay | Thorne-Clarke, Mt. Crawford South Australia	$16	$19	$55
Prosecco | Cabert Winery, Fruili Italy DOC	$14		$55