



DEERHURST
RESORT

2025

BANQUET MENUS

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CATERING INFORMATION

BREAKFAST

THE CONTINENTAL

\$26.25 per person | A minimum charge for 10 guests is required

ORANGE AND APPLE JUICE

ASSORTED HOUSE MADE MUFFINS

ASSORTED BREAKFAST BREADS AND CROISSANT PASTRIES

MARGARINE, BUTTER, JIF PEANUT BUTTER, NUTELLA, JAMS AND MARMALADE

YOGURT SELECTION AND HOUSE BLENDED GRANOLA

CHILLED HARD-BOILED EGGS

FRESH CUT FRUIT SALAD BOWL

CENTRALIZED COFFEE STATION WITH FRESHLY BREWED REGULAR

AND DECAFFEINATED COFFEE AND STEEPED TEA

BREAKFAST 'TO GO'

\$26.25 per person | This breakfast is set up a centralized area so guests can pick up drinks with disposable cups prior to departing hotel.

CENTRALIZED COFFEE STATION WITH FRESHLY BREWED REGULAR

AND DECAFFEINATED COFFEE AND STEEPED TEA

JUICE STATION

PREPARED IN INDIVIDUAL TO-GO BAGS:

FRESHLY BAKED MUFFIN, MARGARINE, BUTTER, JAM

INDIVIDUAL YOGURT | BREAKFAST PROTEIN BAR | BOTTLED JUICE

FRESH FRUIT CUP | DRIED FRUIT BLEND | CHEESE PORTION

OPTIONAL ADD-ON: \$7.95 PER PERSON

PRE-WRAPPED HOT ENGLISH MUFFINS WITH FRIED EGG, SMOKED HAM
AND MELTED CHEDDAR

BREAKFAST BUFFETS

Available Sunday to Friday 8:00 am to 11 am, until 12 pm on Saturdays*. If you require the restaurant to open prior to 8:00 am due to your groups' morning activities we will be happy to open earlier for a charge of \$100 per half an hour.

ECLIPSE RESTAURANT BREAKFAST BUFFET

\$28.25 PER PERSON SERVED DAILY

DARK ROAST COFFEE, DECAFFEINATED COFFEE AND SELECTION OF STEEPED TEA

COLD BUFFET – Orange, apple, cranberry, and grapefruit juice station

Assorted breakfast pastries, selection of cereals, house blend toasted granola, fresh cut fruit salad, seasonal whole fruit, select blend of dried fruit, cottage cheese, chilled hard-boiled eggs, low fat yogurt, sliced tomato and cucumber platter, toast station, honey, fruit preserves and spreads

HOT BUFFET – Eggs Benedict, daily iron griddle special with Muskoka maple syrup, hash brown potatoes, bacon, sausages, shredded cheddar and mozzarella cheese, green pepper – onion sauté, farm fresh scrambled eggs and “Just Egg” vegan alternative made to order by our breakfast chefs, Build your own avocado toast display

PRIVATE BANQUET ROOM BREAKFAST BUFFET

\$37.95 PER PERSON | A MINIMUM CHARGE FOR 30 GUESTS IS REQUIRED.

****BOTH HOT & AND COLD SELECTIONS ARE INCLUDED****

ORANGE AND APPLE JUICE | COFFEE STATION WITH FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND STEEPED TEA

COLD SELECTIONS – Assorted breakfast pastries, selection of cereals, house blend toasted granola, fresh cut fruit salad, seasonal whole fruit, select blend of dried fruit, cottage cheese, chilled hard-boiled eggs, low fat yogurt, sliced tomato and cucumber platter, croissants, honey, fruit preserves and spreads

HOT SELECTIONS – Daily selections of scrambled eggs, farmed eggs frittata or mini omelet with garden onions, peppers and cheese, daily iron griddle special with Muskoka maple syrup, selections of country style potatoes, bacon, sausages, shredded cheddar – mozzarella cheese, refried beans, flour tortillas, salsa, sour cream, guacamole, “Just Egg” vegan alternative made to order by our chefs

BREAKS & SNACKS

ALL COFFEE BREAKS INCLUDE: 2% milk, half & half cream, almond and skim milk, white and brown sugar and sugar substitute

ALL DAY COFFEE BREAK

Refreshed throughout the day. Must be for the guaranteed number in group not a portion of group

COFFEE STATION WITH FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND STEEPED TEA | **\$18.95 PER PERSON**

WITH ONE MORNING SNACK AND ONE AFTERNOON SNACK INCLUDED | **\$23.50 PER PERSON**

1 HOUR MORNING OR AFTERNOON BREAK

Delivered to your meeting room; a half hour window for staff is included for set up. Must be for guaranteed number in group not a portion of group.

FRESHLY BREWED DARK ROAST COFFEE, DECAFFEINATED COFFEE, STEEPED SPECIALTY TEA STATION | **\$9.75 PER PERSON**

WITH ONE SNACK ADDED | **\$12.75 PER PERSON**
CHOOSE AN ADDITIONAL SNACK | **\$4.00 PER PERSON**

SNACK OPTIONS

- GRANOLA BARS
- SEASONAL FRESH FRUIT SELECTION
- ASSORTED SLICES OF FRUIT LOAF WITH BUTTER, MARGARINE AND PRESERVES
- INDIVIDUAL FRUIT YOGURTS
- CINNAMON BUNS
- BREAKFAST SCONES - *Butter, margarine and preserves*
- SHORTBREAD LEMON COOKIES
- GLUTEN FREE MUFFINS
- PRETZELS
- VEGETABLE CRUDITÉS *with ranch dressing*
- HUMMUS WITH SIDE OF NAAN *teardrop bites*
- ASSORTED COOKIES
- INDIVIDUAL BAGS OF CHIPS
- NACHOS AND SALSA
- KETTLE CHIPS
- GLUTEN FREE BROWNIES
- JALAPENO CHEDDAR SCONES
- COCONUT PANNA COTTA WITH PINEAPPLE CHUTNEY GF, DF, V

THEMED BREAKS

Minimum charge for 15 guests is required | Breaks include coffee station with freshly brewed regular and decaffeinated coffee and steeped tea

ICE CREAM BREAK

\$21.00 PER PERSON

- ICE CREAM SANDWICHES
- FLAVOURED INDIVIDUAL ASSORTED ICE CREAM AND SORBET
- ICE CREAM DRUMSTICKS

MAPLE SYRUP BREAK

\$22.00 PER PERSON

- MAPLE SHORTBREAD COOKIES
- MAPLE BUTTER TARTS
- MAPLE CHEESECAKE *IN SHOOTER GLASSES*
- MAPLE BLONDIE
- MINI MAPLE CRÈME BRÛLÉE

CHOCOLATE BREAK

\$23.00 PER PERSON

- HOT CHOCOLATE WITH MINI MARSHMALLOWS
- CHOCOLATE FUDGE BROWNIES
- COLD WHIPPED CHOCOLATE CHEESECAKE IN JAR
- CHOCOLATE DIPPED COOKIES
- CHOCOLATE DIPPED STRAWBERRIES

EXTRAS

BEVERAGES

- | | |
|---|-------------|
| • SOFT DRINKS 355 ML CAN | \$3.50 EACH |
| • INDIVIDUAL JUICE 355 ML BOTTLE, ORANGE OR APPLE | \$4.95 EACH |
| • GATORADE 591 ML BOTTLE | \$5.25 EACH |
| • DASANI BOTTLED WATER 500 ML BOTTLE | \$3.50 EACH |
| • SPARKLING WATER 500 ML GLASS | \$5.95 EACH |
| • INDIVIDUAL MILK 2% SKIM OR CHOCOLATE | \$3.50 EACH |
| • WANDR MUSKOKA BREWERY NONALCOHOLIC DRINK 355 ML CAN | \$6.25 EACH |

BREAKFAST & BREAK ENHANCEMENTS

- SEASONAL WHOLE FRESH FRUIT \$3.50 EACH
- YOGURT PARFAIT WITH HOUSE MADE GRANOLA AND BERRIES \$4.95 EACH
- SLICED FRESH FRUIT IN SEASON \$5.25/PERSON
- INDIVIDUAL ASSORTED FRUIT YOGURT \$3.50 EACH
- HEALTHY BREAKFAST BARS \$5.95 EACH
- HUMMUS, SALSA, CORN TORTILLA CHIPS \$3.50/PERSON

FROM THE BAKERY

- BREAKFAST SANDWICH ENGLISH MUFFIN, FRIED EGG, CHEDDAR CHEESE *WITH YOUR CHOICE OF SMOKED HAM OR BACON* \$7.95 EACH
- FRESHLY BAKED MUFFINS BUTTER AND PRESERVES \$35.95/DOZEN
- ASSORTED GLUTEN FREE MUFFINS \$40.95/DOZEN
- ASSORTED SLICED BREAKFAST BREADS \$4.50/DOZEN
- FRESHLY BAKED ASSORTED TWO-BITE PASTRIES \$34.00/DOZEN
- FRESHLY BAKED BUTTER CROISSANTS BUTTER AND PRESERVES \$37.00/DOZEN
- GLUTEN-FREE BROWNIES \$4.25 EACH
- FRESHLY BAKED SCONES LEMON CREAM, BUTTER, PRESERVES \$42.95/DOZEN
- S'MORES COOKIES CHOCOLATE CHIP, MARSHMALLOW, CHOCOLATE DIP \$35.95/DOZEN
- FRESHLY BAKED COOKIES \$22.95/DOZEN
- ASSORTED SWEET SQUARES AND BROWNIES \$35.00/DOZEN
- CHOCOLATE DIPPED STRAWBERRIES \$37.95/DOZEN

SWEET & SALTY SNACKS

- PRETZELS | *SERVES 10* \$29.95/BOWL
- POTATO CHIPS | *SERVES 10* \$29.95/BOWL
- NACHOS AND SALSA | *SERVES 10* \$32.50/BOWL
- DISPLAY OF INDIVIDUAL ASSORTED LAYS CHIPS \$2.85 EACH
- SELECTION OF CANDY BARS \$2.95 EACH
- PRETZELS | 50G BAG \$2.50 EACH
- CHAPMAN'S MINI ICE CREAM BARS | 75ML ^{GF} \$15.50/DOZEN
- CHAPMAN'S ORANGE SORBET CUPS | 70ML ^{GF/DF} \$15.50/DOZEN
- HAAGEN DAZS ICE CREAM BARS \$7.50 EACH
- CANADIAN CHEESE DISPLAY WITH FRUIT AND GLUTEN FREE CRACKERS | *SERVES 10* \$85/EACH
- VEGGIE TRAY WITH RANCH DIP \$48.95 EACH

LUNCH

Lunch includes freshly brewed dark roast coffee, decaffeinated coffee and steeped tea. All buffets will be set out for a maximum of 2 hours.

DEERHURST DELI LUNCH

\$39.75 per person | A minimum charge for 10 guests is required. For outdoor set-ups an additional \$8.00 per person applies. For Sunset Bay Lawn a minimum charge for 50 guests is required.

- **CHEF'S SOUP OF THE DAY**
- **MIXED GREEN SALAD** – *Tomato and cucumbers, one creamy and one vinaigrette-based dressing*
- **ONE FRESHLY PREPARED COMPOUND SALAD**

PLEASE SELECT THREE OPTIONS FROM THE BELOW LIST TO BE INCLUDED IN YOUR LUNCH:

- **SOFT TORTILLA CHICKEN SALAD WRAPS**
- **SMOKED TURKEY SANDWICH** – *Cranberry mayo with cheddar on white and multigrain bread*
- **ITALIAN COLD CUT** – *Leaf lettuce, sundried tomato spreads, house pickles, mild gouda cheese*
- **ROAST BEEF ON A BRIOCHE BUN** – *Horseradish mayo, leaf lettuce, Swiss cheese, caramelized onions*
- **TUNA SALAD SANDWICHES** – *Lemon and Dijon aioli on variety of sliced loaves*
- **VEGAN WRAP** – *Mix of quinoa, chickpeas, roasted vegetables, tomato, cucumber, sprouts (dietary wrap included)*
- **ASSORTED PLATTER OF DESSERT SQUARES**
- **FRESH FRUIT PLATTER**

MUSKOKA BURGER BAR

\$39.75 per person | A minimum charge for 20 guests is required

- **LOCALLY FARMED GREEN SALAD WITH TOMATO AND CUCUMBERS, CREAMY AND VINAIGRETTE-BASED DRESSING**
- **YUKON POTATO SALAD**
- **BURGERS ARE PREPARED WITH BRIOCHE BURGER BUNS**
- **CHARBROILED ALBERTA BEEF BURGERS**
- **SEASONED AND SPICED CHICKEN BURGERS**
- **GRILLED DEBREZEINER SAUSAGE - HOT DOG BUN**
- **IMPOSSIBLE VEGAN BURGERS** (*Available upon request*)
- **GLUTEN FREE VEGAN BUNS AND CHEESE**
- **CONDIMENTS MUSTARD, RELISH, KETCHUP, SLICED TOMATO, CHEDDAR CHEESE, PICKLES, ONIONS**
- **JUMP FRIED KETTLE CHIPS WITH SEA SALT**
- **FRESH CUT FRUITS**
- **HOUSE CRAFTED DONUTS AND TARTS**

MEDITERRANEAN LUNCH

\$41.50 per person | Minimum charge for 15 guests is required | Gluten Free Pizza crust and vegan cheese available based on dietary needs

- **GREEK SALAD WITH FRESH OREGANO VINAIGRETTE**
- **ANTIPASTO DISPLAY** - *Roasted red pepper , hummus, bruschetta, marinated olives, grape tomatoes, feta cheese, tzatziki sauce, toasted pita and naan Bread, pappadums*
- **BEEF SOUVLAKI**
- **SPANAKOPITA**
- **HERBED AND CITRUS MARINATED CHICKEN BREAST STRIPS**
- **MOROCCAN RICE PILAF** - *Basmati rice scented with saffron and dried fruit*
- **ROASTED LEMON AND PARSLEY POTATOES**
- **MEDITERRANEAN PIZZA** - *Herb pesto, red pepper, artichokes, spinach, tomato, goat cheese*
- **BAKLAVA** - *Contains nuts*
- **LEMON MINT PANNA COTTA** ^{GF, DF, V}
- **FRESH FRUIT PLATTER**

ROAD HOUSE LUNCH

\$42.75 per person | minimum charge for 15 guests is required

- FIRE ROASTED RED PEPPER BISQUE
- APPLE-FENNEL COLESLAW – *Served with roasted shallots and dijon vinaigrette*
- BROCCOLI & CHEDDAR SALAD – *Pickled red onion, house made creamy dressing*
- CORN BREAD
- HONEY GARLIC GLAZED BABY BACK RIBS
- SOUTHERN STYLE FRIED CHICKEN
- BATTERED HADDOCK FILET – *Served with tartar sauce*
- BEEF SLIDERS – *Brioche slider bun*
- BAKED POTATO SKINS – *Served with green peppercorn gravy, caramelized onions*
- APPLE COBBLER – *Served with vanilla sauce*
- NEW YORK CHEESECAKE BITES
- FRESH SLICED FRUIT WITH BERRIES

LUNCH ON THE RUN

\$31.25 per person | Items are all pre wrapped in a 'grab and go' bag

Please choose the number of each variety of sandwiches that you would like prepared for your group including dietary selections:

- SMOKED TURKEY SANDWICH – *Served with cranberry mayo with cheddar on white and multigrain bread*
- ROAST BEEF ON A BRIOCHE BUN – *Served with horseradish mayo, leaf lettuce, Swiss, caramelized onions*
- ITALIAN COLD CUT – *Leaf lettuce, sundried tomato spreads, house pickles, and mild gouda cheese*
- CHICKEN SALAD – *Dijon aioli, sundried cranberries, green onion and baby greens*
- VEGAN WRAP – *Mix of quinoa, chickpeas, roasted vegetables, tomato, cucumber, and sprouts*
- FRESH CUT VEGETABLES, RANCH DIP
- BOTTLED WATER
- INDIVIDUALLY WRAPPED CHEDDAR CHEESE
- NIAGARA APPLE
- INDIVIDUALLY WRAPPED SWEET TREAT
- BAG OF POTATO CHIPS

ECLIPSE LUNCH BUFFET

\$41.75 per person | Minimum charge for 25 guests is required | To host this lunch in a private banquet room add \$7.00 per person and minimum charge for 35 guests | Freshly brewed regular and decaffeinated coffee and steeped tea included. Available starting at 12:30pm

MONDAY & THURSDAY 'LITTLE ITALY' LUNCH

- **MINESTRONE SOUP**
- **ITALIAN STYLE FRESHLY PREPARED SALAD**
- **CAESAR SALAD** – *Creamy garlic dressing, croutons, Parmesan cheese*
- **HERB BREADED CHICKEN BREAST** – *Served with marinara sauce, onion and red pepper sauté*
- **EUROPEAN SEA BASS** – *Served with tomatoes, kalamata olives, garlic, basil and capers*
- **THREE CHEESE TORTELLINI** – *Served with Parmesan cheese, sun-dried tomato and basil pesto*
- **ROASTED POTATOES**
- **MEDLEY OF SEASONAL VEGETABLES**
- **TIRAMISU SQUARES** – *Served with macerated berries and whipped cream*

TUESDAY & FRIDAY 'SOUTHERN STYLE' LUNCH

- **VEGETABLE TORTILLA SOUP**
- **FIELD GREENS SALAD** – *Served with cherry tomatoes, cucumber, carrot, Deerhurst wildflower honey vinaigrette*
- **CHARRED CORN SALAD**
- **CHILI CON CARNE** – *Aged cheddar cheese, herbed crema*
- **ASSORTED DIPS** – *Served with tortilla chips and queso sauce*
- **TACO STATION** – *Ground beef and vegetarian meat crumble*
- **SMOKED CHICKEN FLAUTAS**
- **VEGETARIAN QUESADILLAS**
- **MEXICAN RICE** – *Basmati rice, tomato, carrots, beans*
- **COCONUT MACAROONS** – *Chocolate dip*
- **DULCE DE LECHE FLAN**
- **FRESH FRUIT**

WEDNESDAY & SATURDAY 'CANADIANA' LUNCH

- **CHEF'S CREATION OF SOUP**
- **SPINACH AND MIXED GREEN SALAD** – *Served with cucumbers, red onions, cherry tomatoes, Deerhurst maple dijon vinaigrette*
- **PICKLED BEET SALAD** – *Served with chèvre, mandarin oranges, chives*
- **MAPLE-SOY GLAZED RAINBOW TROUT FILET** – *Served with citrus sauce, pickled ginger, savoury slaw*
- **BEEF BOURGUIGNON**
- **PENNE POMODORO** – *Herbed tomato sauce, fresh basil, parmesan cheese*
- **GREEN VEGETABLES** – *Served with olive oil and sea salt*
- **ENGLISH ROASTED POTATOES**
- **BREAD PUDDING WITH CUSTARD**
- **ASSORTED DESSERT SQUARES**
- **WATERMELON SLICES** – *Served with honey drizzle and fresh mint*



RECEPTIONS

MINIMUM THREE DOZEN OF EACH SELECTION | SUGGEST 4 PIECES PER PERSON FOR A ONE HOUR RECEPTION PRIOR TO DINNER | TO HAVE SELECTIONS PASSED AROUND ADD \$2.00 PER DOZEN

COLD SELECTIONS

- **TOMATO, ONION AND BASIL BRUSCHETTA** – *Served with feta on crostini* \$36.00/DOZEN
\$37.00/DOZEN
- **MARINATED BOCCONCINI, GRAPE TOMATO, ARUGULA, BALSAMIC CAVIAR** ^{GF} \$37.00/DOZEN
- **ROASTED BEEF STRIPLOIN** – *Served with horseradish aioli on crostini* ^{DF} \$39.00/DOZEN
- **SMOKED SALMON** – *Served with dill cream cheese on crostini* \$42.00/DOZEN
- **CALIFORNIA ROLLS** – *Ponzu sauce and wasabi pearls* \$39.00/DOZEN
- **CHICKEN** – *Apple waldorf in pastry cups* \$42.00/DOZEN
- **SKEWERED SMOKED DUCK BREAST** – *Served with foie gras mousse, pickled cranberry* ^{GF/DF} \$46.00/DOZEN
- **CHARCUTERIE AND CHEESE CUPS, HOUSE PICKLES, OLIVE BAGUETTE** \$50.00/DOZEN
- **JUMBO SHRIMP COCKTAIL SHOOTERS** – *Served with pea tendrils* ^{GF/DF} \$46.00/DOZEN
- **AHI TUNA TARTAR, AVOCADO MOUSSE, PICKLED GINGER** ^{GF/DF}

STATIONED HOT SELECTIONS

- **PORK AND VEGETABLE POT STICKERS** – *Served with ponzu dip* ^{DF} \$39.00/DOZEN
- **CHICKEN GYOZA** – *Served with sweet chili sauce* \$39.00/DOZEN
- **SPINACH, FETA & DILL PHYLLO TRIANGLE** ^V \$38.00/DOZEN
- **VEGETARIAN SPRING ROLLS** – *Served with plum sauce* \$38.00/DOZEN
- **MINI BEEF WELLINGTON** \$41.00/DOZEN
- **BRIE AND RASPBERRY EN CROUTE** \$39.00/DOZEN
- **MINI CRAB CAKES** – *Served with caper aioli* \$41.00/DOZEN
- **COCONUT SHRIMP** – *Served with sweet chili sauce* \$41.00/DOZEN

DINNER

RESTAURANT DINING

A LA CARTE

A la carte restaurant menus in Compass Grill, Eclipse Restaurant and The Antler Steakhouse can be served to a maximum of 20 guests in a single seating

TABLE D'HOTE

A month prior to your event, the current seasonal menu can be reviewed to ensure it meets your group's needs. Menus can be printed with your logo for \$3.00.

ECLIPSE TABLE D'HOTE DINNER

\$71.50 per person | Minimum 20 guests, maximum of 40 guests at a seating. Anything above 40 guests preselection would be required

THE ANTLER TABLE D'HOTE DINNER

\$92.95 per person | Minimum 10 guests, maximum 25 guests. Anything above 25 guests would be considered an outlet buyout

MENU EXAMPLE

FIRST COURSE STARTER

Menu item features and description.

- OR -

FIRST COURSE STARTER

Menu item features and description.

SEASONAL ENTRÉE OPTION

Menu item features and description.

- OR -

SEASONAL ENTRÉE OPTION

Menu item features and description.

- OR -

SEASONAL ENTRÉE OPTION

Menu item features and description.

- OR -

SEASONAL ENTRÉE OPTION

Menu item features and description.

DESSERT OPTION

Menu item features and description.

- OR -

DESSERT OPTION

Menu item features and description.

TABLE D'HOTE ANTLER MENU LAYOUT IS SIMILAR TO ABOVE WITH THE ADDITION OF A FIRST COURSE AMUSE-BOUCHE WITH WINE PAIRING, ADDITIONAL STARTER OPTIONS FOR THE SECOND COURSE, AND ELEVATED SEASONAL STEAKHOUSE ENTRÉE OPTIONS

PLATED LUNCH OR DINNER

INCLUDED WITH YOUR PLATED MEALS ARE FRESHLY BREWED DARK ROAST COFFEE, DECAFFEINATED COFFEE AND STEEPED SPECIALTY TEAS.

Your menu can be designed so you may select starters, appetizer, soups, salads, entrees and desserts that best fit your guests' culinary appetite. Minimum of two courses are required for lunch and three courses for dinner, with a selection of one item per course for the group plus a dietary selection for those with dietary restrictions.

If you prefer to have two entrée choices (other than your dietary selection), the quantity of each entrée selection must be confirmed 10 days prior to your group's arrival. There is a \$6.00 surcharge per person per course, for the group guest count, to prepare and expedite the separate choices at time of service.

APPETIZERS

- **CHILLED POACHED ATLANTIC SALMON** – *Medallions with saffron mayonnaise* \$17.50
on warm wild rice risotto GF/DF
- **SAKU TUNA CAPRESE** – *Heirloom tomato, green olive tapenade, beet caviar,* \$21.00
arugula, black garlic, pickled ginger, honeycomb – sesame vinaigrette GF/DF
- **SHRIMP COCKTAIL AND CRAB CAKE DUO** DF \$24.25

SOUP SELECTIONS

- **FIVE ONION SOUP** – *Creamy broth, gruyere croutons* GF/DF/V \$9.75
- **LEEK AND POTATO POTAGE** – *Basil oil, crispy fried onions* v \$9.75
- **OVEN ROASTED TOMATO BISQUE** GF/V \$9.75
- **CREAM OF WILD MUSHROOM SOUP** – *Crème fraiche, scallions* GF/V \$10.75
- **MAPLE BUTTERNUT SQUASH & APPLE SOUP** – *Apple, red onion,* \$11.75
pumpkin seed chutney GF/DF/VEGAN
- **Clam Chowder** – *Baby shrimp, bacon, onion & potatoes* GF \$13.00

SALAD SELECTIONS

- **HERITAGE BLEND GREENS** – Red oak, baby greens, cherry tomatoes, carrot tangle, dried cranberries cucumber, garden vinaigrette GF/DF/V **\$13.95**
- **CAESAR SALAD WEDGE** – Romaine hearts, red oak, grated Parmesan, maple candied bacon, focaccia croutons drizzled with house made creamy garlic dressing **\$14.25**
- **TOMATO CAPRESE SALAD** – Sliced red and yellow tomatoes, basil marinated bocconcini, pickled red onions, baby lettuce, balsamic vinaigrette GF/V **\$14.75**
- **BOSTON BIBB, ROMAINE AND SPINACH SALAD** – Marinated pears, candied pecans, pickled red onion slaw, maple vinaigrette GF/DF/V **\$14.95**
- **BEET AND GOAT CHEESE SALAD** – Chevre, golden beets, spiced walnuts, artisanal greens, pepitas, roasted shallots vinaigrette GF/V **\$15.50**

SMALL PASTA SELECTIONS

Gluten free penne pasta available

- **PENNE** – House made tomato sauce, grated parmesan **\$12.95**
- **GNOCCHI CAPRESE** – Grape and sundried tomatoes, fresh basil, mozzarella cheese, shallot compote **\$12.95**
- **WILD MUSHROOM RAVIOLI** – Red peppers, zucchini, herbed pesto sauce, shaved asiago cheese **\$14.50**
- **THREE CHEESE TORTELLINI** – Arugula cream sauce, grape tomato, grated parmesan cheese **\$13.25**

PALATE CLEANSER SELECTIONS

Served prior to entrée

- **RASPBERRY SORBET** **\$8.50**
- **MANGO GELATO** **\$9.50**

ENTRÉE SELECTIONS

All entrees arrive with a selection of three freshly prepared vegetables and the appropriate sauce. Please choose **garlic mash potato** or **roasted baby potatoes** with your entrée choice. **Individual gratin potatoes** may be substituted for \$2.50 per entrée for your meal.

POULTRY

- **CHICKEN VOL AU VENT** \$29.00
Dice of celery, onion and carrot under puff pastry crust
- **BALLOTINE OF CHICKEN** \$33.50
Filled with mozzarella and herbs, reduction of red wine sauce
- **PAN ROASTED SUPREME OF CHICKEN** \$36.25
Red wine reduction demi sauce
- **PROSCIUTTO WRAPPED SUPREME OF CHICKEN** \$39.75
Filled with Boursin cream cheese – Shiitake sauce
- **ASIAGO, SPINACH, WILD MUSHROOM STUFFED SUPREME OF CHICKEN** \$39.00
Four-mushroom sauce

BEEF

- **BRAISED BEEF SHORT RIB (7 OZ)** \$47.00
Natural braising sauce with pearl onions
- **CARVED PEPPERCORN ROAST STRIPLOIN (MEDIUM RARE)** \$49.00
Natural pan jus reduction with horseradish
- **BACON WRAPPED TENDERLOIN OF BEEF (7 OZ)** \$51.00
Bordelaise sauce
- **BRAISED BEEF SHORT RIB CUT (4 OZ) AND (5 OZ) SUPREME OF CHICKEN CABERNET** \$52.50
Sauvignon reduction
- **DUO OF SLICED FILET MIGNON (MEDIUM RARE) & THREE BUTTER POACHED JUMBO SHRIMP** \$54.00
Cabernet sauvignon reduction

FISH

- **RAINBOW TROUT FILLET GREMOLATA** \$34.75
Lemon butter sauce
- **EUROPEAN SEABASS** \$36.75
Tomato-artichoke-caper relish
- **LAKE ERIE PICKEREL** \$39.50
Pink peppercorn butter sauce , golden beet and fennel slaw
- **SPICE CRUSTED CANADIAN ATLANTIC SALMON** \$41.95
Lobster Nantua sauce

DIETARY VEGETARIAN OPTIONS

Gluten free pasta available

- **BUTTERNUT SQUASH RAVIOLI** ^v \$34.50
Brussel sprout leaves, zucchini, cherry tomato, roasted cauliflower, spiced pumpkin seeds, pesto cream sauce
- **GRILLED VEGETABLE SAMPLER** ^{GF/VEGAN/DF} \$37.00
Stacked marinated vegetables, cauliflower pakoras, portobello mushroom stuffed with vegan ricotta, romesco sauce
- **CURRIED VEGETABLE BIRYANI** ^{GF/VEGAN/DF} \$34.50
Coconut scented jasmine rice, cucumber raita and pineapple relish, crispy pappadam
- **PENNE PASTA** ^{VEGAN/DF/GF PASTA AVAILABLE} \$31.50
Zucchini, wild mushroom, spinach, roasted red pepper pesto sauce, vegan Mozzarella cheese

DESSERTS

- **DOUBLE FUDGE BROWNIE TRIANGLE** \$9.25
Caramel sauce, vanilla pearls, chocolate cigar
- **INDIVIDUAL APPLE CRUMBLE TART** \$9.95
Caramel sauce, whipped cream, strawberry
- **BAKED NEW YORK CHEESECAKE** \$10.25
Berry compote, Pirouline wafer, whipped cream
- **DEERHURST MAPLE AND ESPRESSO CRÈME BRULÉ** \$10.50
Almond biscotti (Maximum of 150 guests)
- **DARK AND WHITE CHOCOLATE MOUSSE** \$12.25
Raspberry coulis, berry compote, chocolate straw

DIETARY DESSERT OPTIONS

- **CARROT CAKE** – *Contains nuts* DF/VEGAN/GF/CONTAINS NUTS \$12.25
- **FLOURLESS CHOCOLATE CAKE** – Macerated berries GF \$12.95
- **COCONUT PANNA COTTA** DF/VEGAN/GF \$10.75
- **RASPBERRY SORBET** – Fresh berries DF \$11.25

CHILDREN'S 3 COURSE PLATED MENU

\$28.50 per person | Children 12 years and under

Choose one of the following starters:

- CELERY, CARROT STICKS, BROCCOLI FLORETS, CUCUMBER, RANCH DIP
- MINI KIDS CAESAR SALAD

Choose one of the following entrées:

- HOMEMADE MAC AND CHEESE WITH STEAMED VEGETABLES
- CHICKEN FINGERS WITH FRIES, PLUM SAUCE
- PENNE NOODLES, TOMATO SAUCE, PARMESAN CHEESE,
- GRILLED CHICKEN BREAST, ROASTED POTATOES, STEAMED VEGETABLES

DESSERT OF VANILLA AND CHOCOLATE ICE CREAM WITH FRESH BERRIES



BUFFET DINNER

Included with your buffet meals are freshly brewed dark roast coffee, decaffeinated coffee and steeped specialty teas. All buffets will be set out for a maximum of 2 hours. For outdoor set-ups an additional \$8.00 per person applies. For Sunset Bay Lawn a minimum charge for 50 guests is required. Add a Chef to barbecue at your outdoor event for \$150.00 each.

CHILDREN'S PRICING POLICY

The following children's pricing is based on ordering from our banquet buffet menus. Children's menus and pricing are available upon request for banquets and restaurants.

0-4 YEARS – \$5.00

5-12 YEARS – 50% OFF

OVER 12 YEARS – REGULAR PRICE

MUSKOKA BARBECUE BUFFET

\$69.95 per person | A minimum charge for 40 guests is required.

This menu can be prepared in our kitchens and presented in any dinner venue.

Ideal for Sunset Bay Lawn

- **GARLIC BREAD**
- **SELECTION OF THREE FRESHLY PREPARED SALADS**

Choose three entrées for your group:

- **MAPLE-SOYA-GINGER MARINADE SALMON SUPREME**
- **HERB ROASTED BBQ CUT CHICKEN** – *Deer Tail Ale barbecue sauce*
- **PORK SIDE RIBS** – *Deerhurst spice blend, wildflower honey and roasted*
- *garlic sauce*
- **MINUTE STEAKS** – *Brushed with chimichurri*
- **BBQ BEEF SKEWERS** – *Brushed with Deer Tail Ale BBQ sauce*
- **CHICKEN SKEWERS** – *Brushed with lemon and garden herbs, maple syrup*
- **PAN ROASTED WILD BOAR TENDERLOINS** – *Natural pan jus*
- **BAKED POTATO BAR** – *Sour cream, bacon, butter, scallions, cheddar cheese*
- **CORN ON THE COB**
- **VEGETABLE KEBABS**
- **JUMP FRIED PINEAPPLE** – *Rum sauce*
- **WATERMELON PLATTER**
- **CAMPFIRE FRUIT AND BERRY COBBLER**

BUILD YOUR OWN DINNER BUFFET

\$72.95 per person | A minimum charge for 50 guests is required

- **ASSORTED ROLLS AND WHIPPED BUTTER AND OLIVE TAPENADE**
- **SELECTION OF FOUR FRESHLY PREPARED SALADS**
- **DELI MEAT DISPLAY** – *Gherkins, pickles and mustards*

Choose three entrees for your group:

- **ATLANTIC SALMON MEDALLIONS** – *Wildflower honey citrus sauce, apple-fennel slaw, pea tendrils*
- **PORK SIDE RIBS** – *Deerhurst spice blend, wildflower honey and roasted garlic sauce*
- **CARVED ROAST STRIPLOIN OF BEEF** – *Pan jus and horseradish / chef to carve included*
- **ROASTED LOIN OF PORK** – *Honey mustard glaze, Apricot Chutney*
- **MINUTE STEAKS** – *Brushed with chimichurri*
- **SUPREME OF CHICKEN** – *Cranberry jus*
- **VEGETARIAN MUSHROOM FILLED PASTA** – *Three mushroom cream sauce, wild leek saute*
- **ROAST BABY POTATOES** – *Sour cream and butter*
- **SEASONAL VEGETABLES**
- **ASSORTED CAKES AND PIES**
- **WARM BREAD PUDDING** – *Custard sauce*
- **FRESH HONEYDEW, CANTALOUPE AND WATERMELON PLATTER**

SMALL PLATES STAND-UP DINNER

\$69.75 per person | For a single buffet station, a minimum charge for 35 guests is required. For multiple buffet food stations throughout the room, a minimum charge is required for 75 guests

STARTERS

- **CHEF'S CHOICE OF THREE SALADS**

WING STATION

- **CHICKEN WINGS** – *Honey-garlic, bbq and house made hot sauce*

SLIDER STATION

- **WAGYU BEEF & TURKEY SLIDERS** – *Cranberry chutney, chipotle ketchup, roasted garlic aioli, maple mustard, potato slider buns*

POUTINE STATION

- **BUILD-YOUR-OWN-POUTINE** – *Traditional gravy, cheese curds, Muskoka Cream Ale infused barbecue pulled pork, green onions, bacon bits, French fries*

FISH & CHIPS STATION

- **FISH BITES & SWEET POTATO FRIES** – *Curry tartar sauce*

FLATBREADS STATION

- **MARINATED GRILLED VEGETABLES** – *Hummus spread, feta, balsamic drizzle*
- **CAPRESE** – *Mozzarella cheese, grape tomato, fresh basil pesto sauce*

TACO STATION

- **BUILD YOUR OWN TACOS** – *Soft flour tortillas and corn tostadas, shredded lettuce, spiced ground beef, tomatoes, hot sauce, shredded cheese, salsa, sour cream, guacamole*

DESSERT STATION

- **S'MORES MINI TARTS**
- **MINI DONUTS WITH CHOCOLATE DIP**
- **COCONUT PANNA COTTA**
- **CHEESECAKE BITES**

ALL AROUND CANADA STATION BUFFET

\$98.95 per person | Coffee and specialty tea station included

MARITIMES

- **PEI LOBSTER MAC AND CHEESE**
- **GREEN SALAD WITH ASSORTED VINAIGRETTES**
- **SMOKED AND MARINATED CHILLED SEAFOOD STATION , SHRIMP COCKTAIL**
- **IN HOUSE SMOKED SALMON, WHITEFISH AND TROUT WITH PICKLED ONIONS, HOUSE MIGNONETTES**

ONTARIO

- **ROASTED CHICKEN SKEWERS WITH CURRIED COCONUT SAUCE AND WILD LEEK AGNOLOTTI**
- **MARINATED BOCCONCINI AND GRAPE TOMATOES ON BALSAMIC PIPETTES**
- **HOLLAND MARSH POTATO SALAD WITH MAPLE GLAZED BACON LOLLIPOP AND PRETZEL**
- **NIAGARA PEACH AND PROSCIUTTO , FRISSE IN PASTRY BOWL**

THE PRAIRIES AND ALBERTA

- **SLIDER BAR** – *Bison, Lamb and Duck, mini brioche bun , tomatillo salsa, cranberry chutney, pickled red onion, condiments*
- **MANITOBA BARLEY AND WILD RICE VEGETARIAN RISOTTO, ROASTED CORN, DRIED CRANBERRIES, SOY BEANS, PUMPKIN SEEDS, PARMESAN CHEESE**

BC SAVOURY DESSERT STATION

- **BC NANAIMO BARS**
- **MINI CRÈME BRULÉ** ^{GF}
- **OKANAGAN BLUEBERRY COLD WHIPPED CHEESECAKE** ^{GF}
- **MAPLE AND CRANBERRY TARTS**
- **FRESH FRUIT PLATTER**

QUEBEC

- **QUEBEC FARMHOUSE CHEESES AND CHARCUTERIE BOARD** – *Dry and fresh fruits, spiced nuts, chutney and crackers*
- **GOURMET POUTINE STATION** – *Sautéed Fingerling potatoes, Brome Lake Duck Leg Confit, Quebec cheese curds, green onions, wild mushrooms, peppercorn gravy*

COFFEE & SPECIALTY TEA



LATE NIGHT SNACKS

- **ASSORTED LATE-NIGHT MUNCHIES** – *Combination of French fries, poutine gravy, shredded cheddar – mozzarella blend cheese, kettle chips with Caesar creamy garlic dip, tortilla scoops and bruschetta* \$16.25/PERSON
- **KETTLE CHIPS WITH ASSORTED SEASONINGS AND DIP, PRETZELS AND LOUISIANA CAJUN COCKTAIL MIX** \$11.75/PERSON
- **SWEET & SALTY FRIES** – *French fries, sweet potato fries, Sriracha mayo, ketchup, seasonings, vinegar* \$12.75/PERSON
- **POUTINE** – *P.E.I. fries, Northern Ontario cheese curds, peppercorn gravy* \$13.75/PERSON
- **GRILLED CHEESE BAR** – *Grilled cheese with brie and pear, classic aged cheddar grilled cheese, apple and smoked gouda grilled cheese, spiced kettle chips, ketchup, Sriracha mayo* \$23.75/PERSON
- **MEDITERRANEAN DISPLAY** – *Toasted pita points, grilled flatbreads, hummus, babaghanoush, roasted red pepper hummus* \$15.75/PERSON
- **ANTIPASTO** – *Cured and smoked meats, baby bocconcini, cherry tomatoes, marinated artichokes, kalamata black olives, grilled vegetables* \$19.50/PERSON
- **THICK CRUST PIZZA** – *Selection of pepperoni, Hawaiian, vegetarian (16 squares 4" by 4")* \$24.00/PIZZA
- **SLIDER BURGERS (1.5oz, 60 sliders)** – *Caramelized onions, mustard, ketchup, relish* \$210.00/TRAY
- **PULLED PORK SLIDERS (70 SANDWICHES)** \$240.00/TRAY
- **CHICKEN WINGS** – *Honey-garlic, mild, medium, suicide and blue cheese dipping sauce* \$18.00/POUND
- **DELUXE CHOCOLATE FONDUE** – *Marshmallows, graham crackers, strawberries, pineapple, melon, cigar wafers and macarons* \$10.25/PERSON
- **SWEET TABLE OF DEEP DUTCH BROWNIES, COOKIES, MINI CUPCAKES, NANAIMO BARS, MINI MAPLE TARTS AND FRESH CUT FRUIT** – *In watermelon basket* \$14.00/PERSON
- **MUSKOKA S'MORES** – *Pre-assembled grab and go: Chocolate ganache, torched marshmallows, graham cracker crust* \$42.00/DOZEN

CATERING INFO

FOOD & BEVERAGE

TAXES & SERVICE CHARGE

- All pricing is subject to 13% HST. A taxable 20% administration service fee will be added to all food and beverage pricing.

OUTSIDE FOOD & BEVERAGE

- Deerhurst Resort reserves the right to supply all food and beverage served within the resort and on resort property. To maintain the high standards the resort has set for food quality, Deerhurst Resort reserves the right to make menu changes/substitutions and cost adjustments based on availability of product and current market conditions. In accordance with Health and Safety Regulations, leftover food from one event may not be reused at a later event nor food and beverage products be removed from the function space after an event to be consumed at a later time.

TAXES & SERVICE CHARGE

- Please inform us of any guests in your group that have any food allergies, medical dietary sensitivities so that we can take the necessary precautions when preparing their meal. Please be aware that food prepared in our kitchens may contain or have been in contact with peanuts, nuts, seafood or other possible allergens. Therefore, we cannot guarantee a 100% allergy free environment.
- We undertake to provide, upon request, full information about the ingredients in any of the items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives.

FUNCTION GUARANTEES

- Seventy-two (72) hours prior to the function a final guarantee of the number of attendees is due to Deerhurst Resort. This guarantee will be the minimum of covers charged to the client. If this guarantee is not provided to Deerhurst Resort, the estimated number of attendees given will be used for billing. This policy is not designed to generate revenue for Deerhurst Resort; it is applied only as a means of protection against unrecoverable losses. The client releases Deerhurst Resort of any responsibility regarding the level of the service and the quantity of food prepared when the number of participants exceeds three percent (3%) of the guaranteed/estimated (whichever is applicable to the situation) number of attendees.