



holiday **PARTY** PACKAGES

Your Holiday Package includes
Holiday Linens and Festive Centrepieces.

deer creek

GOLF & BANQUET FACILITY

eventsdeer creek.com | (905) 427-7737 x 300

PACKAGE OPTIONS

Please Note: All package pricing for plated and buffet dinners are per person and does not include taxes and 15% service charges. Should you wish to offer your guests a choice of entrée - entrée selections must be received ten (10) days prior to the event and placecards with indicator must be provided by the client.

PLATED DINNER

OPTION #1 \$44

Freshly baked rolls and butter
Choice of one: salad, pasta or soup
Pre-determined choice of three entrées (including vegetarian option)
Choice of one plated dessert
Coffee and tea

OPTION #2 \$48

Freshly baked rolls and butter
Choice of two: salad, pasta or soup
Pre-determined choice of three entrées (including vegetarian option)
Choice of one plated dessert
Coffee and tea

OPTION #3 \$50

Freshly baked rolls and butter
Choice of three: salad, pasta and soup
Pre-determined choice of three entrées (including vegetarian option)
Choice of one plated dessert
Coffee and tea

BUFFET DINNER

OPTION #1 \$44

1 soup choice

1 pasta choice

1 salad choice

1 entrée choice

2 side choices

Freshly baked rolls and condiments

Collection of cakes, shortbread and ginger cookies, and a unique display of french pastries

Coffee and tea

OPTION #2 \$46

1 soup choice

1 pasta choice

2 salad choices

2 entrée choices

2 side choices

Freshly baked rolls and condiments

Collection of cakes, shortbread and ginger cookies, and a unique display of french pastries

Coffee and tea

OPTION #3 \$48

1 soup choice

2 salad choices

2 pasta choices

2 entrée selections

2 side choices

Freshly baked rolls and condiments

Collection of cakes, shortbread and ginger cookies, and a unique display of french pastries

Coffee and tea

MENU SELECTIONS

*All plated entrees are served with your choice of two side selections.

*Please note: Dessert selections will be determined by October 15th, 2018

SALAD SELECTION

Roasted cashews, goat cheese snow, roasted butternut squash, heirloom tomatoes, over a bundle of mixed greens with sweet onion vinaigrette

Baby spinach, pomegranate seeds, spiced pecans, dried blueberries, raisons and cherries, topped with a cranberry citrus vinaigrette

Arugula, fontina cheese slivers, sweet drop peppers, heirloom cherry tomatoes topped with a roasted pepper and parmesan dressing

SOUP SELECTION

Roasted butternut squash and apple with a cinnamon cream.

Herb roasted tomato and red pepper soup with basil cream.

Garden vegetable minestrone with fresh parmesan and herbs.

Parsnip puree topped with a roasted heirloom carrot dice and clipped chives.

PASTA SELECTION

Penne tossed in fresh basil tomato sauce then topped with parmesan and fresh herbs.

Garden bowtie's tossed in a local mushroom cream with basil chiffonade.

Fusilli tossed in rich rose, garnished with parmesan and fresh herbs.

PLATED ENTREE SELECTION

Slow roasted hand carved beef and chicken duo, topped with red wine demi and natural jus

Roasted turkey with natural jus, traditional stuffing and cranberry orange compote

Tender asiago and red pepper stuffed chicken supreme with a cranberry sage jus

Potato and chive crusted cod fillet with a roasted leek cream

BUFFET ENTREE SELECTION

Herb roasted hand carved roast beef with a pearl onion and mushroom jus.

Carved seasoned roasted turkey with herb stuffing, cranberry orange compote and natural jus.

Potato and chive crusted cod fillets with a roasted leek cream.

Pineapple glazed sliced smoked ham with apple cranberry jus.

Grilled Local Ontario chicken breast, with herbed heirloom tomato and shallot relish topped with a natural pan jus.

BUFFET SIDE SELECTION

Roasted garlic and chive mash.

Lemon and herb roasted red skin potatoes.

Candied pecan sweet potato mash.

Roasted butternut squash wedges

Seasoned roasted root vegetables

Garden vegetable medley

Seasonal rice pilaf

HAND PASSED HORS D'OEUVRES

HORS D'OEUVRES (3 PIECES PER PERSON) \$9 PER PERSON

ADD AN ADDITIONAL PIECE OF HORS D'OEUVRES FOR \$3 PER PERSON

CHICKEN OPTIONS

- Chicken Cordon Bleu Lollipops with double smoked bacon and Swiss with an herb aioli.
- Thai chicken skewers, finished with a fruit salsa and sweet chili and honey sauce.

BEEF OPTIONS

- Beef Wellington, finished with a truffle aioli and fresh herbs.
- Korean beef satays, finished with a honey beer glaze and topped with green onions.
- Mini Angus burgers, with cheddar cheese then garnished with a sliced pickle and housemade sauce.
- Italian Meatballs, dressed with rich marinara, parmesan and basil chiffonade.

SEAFOOD OPTIONS

- Coconut Shrimp, with a spiced lemon tartar dipping sauce.
- Crab and Cheddar Croquette, alongside a lime and lemon pepper sour cream.

VEGETARIAN OPTIONS

- Julienne vegetable spring rolls, with a sweet chili dipping sauce.
- Roma tomato Bruschetta with garlic cream cheese and balsamic glaze finished with parmesan cheese.
- Etched cucumber medallions filled with sundried tomato and roasted red pepper cream cheese.

BAR PACKAGES

*Bar options subject to change.

5 HOUR HOST BAR

Standard Bar \$30 per person

Premium Bar \$37 per person

Deluxe Bar \$53 per person

Unlimited Non-Alcoholic Bar \$10 per person

CONSUMPTION BAR | STANDARD OR PREMIUM

Beverages are charged for only drinks consumed.

CASH BAR | STANDARD OR PREMIUM

Guests pay for their own drinks.

STANDARD OR PREMIUM DRINK TICKETS

Predetermined number of drink tickets per guest.

Beverages are charged on a per drink price and only for drinks consumed.

STANDARD BAR

Standard Bar includes house wine and non-alcoholic beverages.

STANDARD LIQUOR

- Smirnoff Vodka
- Seagrams VO Rye
- Captain Morgan's White Rum
- Captain Morgan's Dark Rum
- Gordons Gin
- Bells Scotch Whiskey

DOMESTIC BEER

(UPGRADE TO PREMIUM BEER SELECTION **\$4** PER PERSON)

- Canadian
- Coors Light
- Export
- Sleeman Original
- Miller Light

HOUSE WINE *(Standard & Premium Bar)*

**Ask your Event Coordinator to see a list of our wine selections for more options. (House Wines are included in standard and premium bar options)*

NON-ALCOHOLIC BEVERAGES

- Assorted Soft Drinks
- Assorted Juices

PREMIUM BAR

UPGRADE TO A DELUXE LIQUOR SELECTION FOR \$10 PER PERSON

Premium Bar includes beverages from standard bar, house wine and non-alcoholic beverages.

PREMIUM LIQUOR

- Absolut Vodka
- Appleton Estate Rum
- Bushmills Irish Whiskey
- Canadian Club Rye
- Captain Morgan Spiced Rum
- Crown Royal Rye
- Jack Daniel's Tennessee Whiskey
- Johnnie Walker Red
- Malibu Coconut Rum
- Tanqueray Gin
- Sauza Tequila
- Jagermeister

PREMIUM LIQUEURS

- Amaretto
- Baileys
- Blue Curacao
- Cherry Brandy
- Crème De Banana
- Crème De Cacao White
- Crème De Cacao Green
- Courvoisier VS
- Drambuie
- Grand Marnier
- Irish Mist
- Kahlua
- Melon Liqueur
- Peach Schnapps
- Peppermint Schnapps
- Port
- Sambucca
- Sour Puss
- St. Remy Brandy
- Triple Sec

PREMIUM BEER

- Corona
- Sapporo
- Heineken
- Rickard's Red
- Guinness
- Somersby Cider
- Smirnoff
- Coors Banquet
- Sleeman Clear 2.0

DELUXE BAR

UPGRADE TO A DELUXE LIQUOR SELECTION FOR \$30 PER PERSON

Deluxe Bar includes beverages from standard bar and premium bar.

- Courvoisier VS Cognac
- Grey Goose Vodka
- Hendricks Gin
- Highland Park 10yr Scotch
- Johnnie Walker Black Blended Scotch
- The Macallan Gold Scotch