

DEANE HOUSE



WINTER LUNCH EVENTS

**JOIN US TO CELEBRATE THE
SEASON WITH FAMILY, FRIENDS
AND COLLEAGUES.**

PLEASE REVIEW OUR 2017
WINTER SEASON
OFFERINGS. WE LOOK
FORWARD TO PLANNING AN
EXCEPTIONAL EVENT.

OUR MENUS CHANGE
FREQUENTLY AND FEATURE
THE BEST POSSIBLE
SEASONAL INGREDIENTS.
PLEASE BE AWARE THAT

SOME OF OUR EXAMPLE
MENUS MAY CHANGE WITH
SHORT NOTICE.

CONTACT OUR EVENTS
MANAGER FOR MORE
INFORMATION OR TO MAKE A
RESERVATION.

KELLY BEAMES
EVENTS@DEANEHOUSE.COM

2017 WINTER LUNCH

THREE COURSE LUNCH MENU

URBAN GREEN BRASSICA GREENS

SOURDOUGH CROUTONS, AMBROSIA APPLE
MUSTARD VINAIGRETTE

APPLE WOOD GRILLED ALBERTA TROUT

WINTER GREENS, HAKUREI TURNIP
DASHI

or

RED WINE BRAISED BOWDEN FARM CHICKEN

POMME PUREE, LARDON
SMOKED OYSTER MUSHROOM

or

7K RANCH LONGHORN BURGER

BLACK GARLIC AIOLI, AVONLEA CHEDDAR
SALTED RED CABBAGE

SALTED CARAMEL CREME BRULEE

CHOCOLATE & CRANBERRY BISCOTTI
CANDIED HAZELNUTS

or

THEO ORGANIC CHOCOLATE PATE

SEA BUCKTHORN CARAMEL
WHITE CHOCOLATE MOUSSE

\$45 PER PERSON

ENHANCE YOUR MENU

SOMETHING TO SHARE

FRESH SHUCKED OYSTERS
MIGNONETTE, FERMENTED PEPPER HOT
SAUCE

\$3.5 EACH

CHEESE & CHARCUTERIE
ARTISANAL CURED MEATS
LAST SUMMER'S PRESERVES
FRUIT & SEED CRACKERS

\$12 PER PERSON

INDIVIDUALLY PACKAGED FOR YOUR
GUESTS TO TAKE HOME FROM OUR
BAKERY

BOX OF FRESH BAKED
COOKIES, SQUARES
& TRUFFLES

\$16 PER PERSON

BOX OF THEO ORGANIC
CHOCOLATE TRUFFLES

\$12 PER PERSON

A
MEMENTO
OF THE
EVENING

DH

OUR CULINARY TEAM CAN PROVIDE VEGETARIAN
OPTIONS, AND ACCOMMODATE ANY DIETARY
RESTRICTION. PLEASE ALLOW 48 HOURS NOTICE.
MENUS SUBJECT TO SEASONAL AVAILABILITY.
BEVERAGES.
5% GST AND 18% GRATUITY* WILL BE ADDED TO
THE FINAL BILL.
*19% GRATUITY FOR WEDDINGS.

2017 WINTER LUNCH

FOUR COURSE LUNCH MENU

URBAN GREEN BRASSICA GREENS

SOURDOUGH CROUTONS, AMBROSIA APPLE
MUSTARD VINAIGRETTE

WINTER LEEK & POTATO SOUP

BRAISED LEEK, CREME FRAICHE
POMMES GAUFRETTES

APPLE WOOD GRILLED ALBERTA TROUT

WINTER GREENS, HAKUREI TURNIP
DASHI

or

RED WINE BRAISED BOWDEN FARM CHICKEN

POMME PUREE, LARDON
SMOKED OYSTER MUSHROOM

or

7K RANCH LONGHORN BURGER

BLACK GARLIC AIOLI, AVONLEA CHEDDAR
SALTED RED CABBAGE

SALTED CARAMEL CREME BRULEE

CHOCOLATE & CRANBERRY BISCOTTI
CANDIED HAZELNUTS

or

THEO ORGANIC CHOCOLATE PATE

SEA BUCKTHORN CARAMEL
WHITE CHOCOLATE MOUSSE
CHOCOLATE SOIL

\$57 PER PERSON

ENHANCE YOUR MENU

SOMETHING TO SHARE

FRESH SHUCKED OYSTERS
MIGNONETTE, FERMENTED PEPPER HOT
SAUCE

\$3.5 EACH

CHEESE & CHARCUTERIE
ARTISANAL CURED MEATS
LAST SUMMER'S PRESERVES
FRUIT & SEED CRACKERS

\$12 PER PERSON

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