

DEANE HOUSE



WINTER BRUNCH 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 BRUNCH

SWEET BRUNCH MENU

CAPTAIN DEANE'S PANTRY

SELECTION OF FRESH
BAKED PASTRIES

VITAL GREENS YOGURT

HIGHWOOD CROSSING OAT GRANOLA
FRESH & PRESERVED FRUIT
RYAN'S HONEY

BRIOCHE FRENCH TOAST

CANDIED WALNUTS, RENE TURMEL
MAPLE SYRUP, SASKATOON BERRY COMPOTE

or

SOFT POACHED MANS ORGANIC EGGS

GRILLED SOURDOUGH, EMBER ROASTED
SQUASH, BROWN BUTTER VINAIGRETTE

or

MAPLE HILL DUCK RILLETTE EGGS BENEDICT

SOFT POACHED EGGS, BUTTERMILK BISCUIT
MUSTARD HOLLANDAISE

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 THEOORGANIC
CHOCOLATE TRUFFLES

\$12 PER PERSON

A
MEMENTO
OF THE
EVENING

\$32 PER PERSON

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 BRUNCH

SAVOURY BRUNCH MENU

URBAN GREEN BRASSICA GREENS

SOURDOUGH CROUTONS, AMBROSIA APPLE
MUSTARD VINAIGRETTE

MAPLE HILL DUCK RILLETTE EGGS BENEDICT

SOFT POACHED EGGS, BUTTERMILK BISCUIT
MUSTARD HOLLANDAISE

or

OKANAGAN DENT CORN GRITS

64 DEGREE MANS ORGANIC DUCK
EGG, PICKLED SIDESTRIPE SHRIMP
CHILI VINAIGRETTE

or

7K RANCH LONGHORN BURGER

BLACK GARLIC AIOLI
SALTED RED CABBAGE
AVONLEA CHEDDAR

\$ 34 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 THEOORGANIC
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.