

# DEANE HOUSE



## WINTER COCKTAIL 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  
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# 2016 WINTER COCKTAIL PARTY LIST

## **WATERWAYS** **\$4 EACH**

JUNIPER SMOKED ALBERTA TROUT  
CRÈME FRAÎCHE, POTATO BILINI

SEARED ALBACORE TUNA  
MIGNONETTE, POMMES GAUFRETTES

PICKLED SIDESTRIPE SHRIMP  
GARLIC AIOLI, BEET TACO

TROUT ROE  
ROASTED SUNCHOKE  
BLACK GARLIC VINAIGRETTE

## **RANCH** **\$4.50 EACH**

RABBIT SAUSAGE  
CARROT BUTTERMILK PURÉE  
SCALLION BANNOCK

DUCK CONFIT & WILD RICE ARANCINI  
PRESERVED PLUM

CHICKEN LIVER MOUSSE  
CRAB APPLE, BRIOCHE

7K RANCH BEEF TARTARE  
BRASSICA MUSTARD  
POMMES GAUFRETTES

## **HARVEST** **\$2.50 EACH**

PICKLED CARROT  
SMOKED RED LENTIL HUMMUS, GOAT FETA

WHIPPED CHEVRE  
SMOKED TOMATO CHUTNEY, BRIOCHE

SMOKED ONION VELOUTE  
HERB PISTOU, PICKLED PEARL ONIONS

ROASTED BEET TARTARE  
WILD RICE CRISP, MUSTARD VINAIGRETTE

CARROT VELOUTE  
PICKLED CARROTS, CRÈME FRAÎCHE

## **STATIONARY FOOD**

SEASONAL CRUDITES \$5 PER PERSON  
SMOKED RED LENTIL HUMMUS

CHEESE & CHARCUTERIE \$12 PER PERSON  
ARTISANAL CURED MEATS, CANADIAN CHEESES  
LAST SUMMER'S PRESERVES  
FRUIT & SEED CRACKERS

## **CHEF STATIONS**

GRASS FINISHED BEEF \$20 PER PERSON  
BORDELAISE, POMMEE PURÉE

OKANAGAN DENT CORN POLENTA \$5 PER PERSON  
ROASTED ROOT VEGETABLES, FAIRWINDS FARM CHÈVRE  
HERB PISTOU

CORIANDER & FENNEL CRUSTED ALBACORE TUNA  
\$6 PER PERSON  
EMBER ROASTED SQUASH, CHILI VINAIGRETTE

BRAISED RABBIT PEROGIES \$5 PER PERSON  
CHARRED CARROT, CRÈME FRAÎCHE

FRESH SHUCKED OYSTERS \$3.5 EACH  
MIGNONETTE, FERMENTED PEPPER HOT SAUCE



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.

# A SWEET FINISH

## DESSERT BITES \$2.50 EACH

CHOCOLATE MACARON  
SALTED CARAMEL GANACHE

PANNA COTTA  
FAIR TRADE DARK CHOCOLATE

PAVLOVA  
PEAR CARAMEL

CHOCOLATE TRUFFLES  
HANDROLLED, FAIR TRADE CHOCOLATE

CREME BRULEE  
SUGAR PUMPKIN

HAZELNUT & BROWN BUTTER FINANCIER

HIGHWOOD CROSSING OAT SHORTBREAD

PECAN SHORTBREAD

## LATER IN THE EVENING

CHEESE & CHARCUTERIE  
ARTISANAL CURED MEATS, HOUSE MADE  
PÂTÉ, CANADIAN CHEESES, PRESERVES  
BRASSICA MUSTARD, FRIUT & NUT  
CRACKERS

\$12 PER PERSON

A  
MEMENTO  
OF THE  
EVENING

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

# DH

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