

DEANE HOUSE



SUMMER COCKTAIL EVENTS

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

PLEASE REVIEW OUR 2017
SUMMER 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 EVENT
MANAGER WITH SHORT
INFORMATION OR TO MAKE A
RESERVATION.

KELLY BEAMES
EVENTS@DEANEHOUSE.COM

2017 SUMMER COCKTAIL PARTY LIST

WATERWAYS **\$4 EACH**

JUNIPER SMOKED ARCTIC CHAR
CRÈME FRAÎCHE
POTATO BILINI

SEARED ALBACORE TUNA
SHALLOT MIGNONETTE
POTATO CHIP

SIDESTRIPE SHRIMP CRUDO
FERMENTED JALAPENO
CUCUMBER

LINE CAUGHT HALIBUT CAKES
SAUCE GRIBICHE
WATERCRESS

RANCH **\$4.50 EACH**

APPLEWOOD GRILLED MERGUEZ
HERB PISTOU, GOAT FETA
SCALLION BANNOCK

DUCK CONFIT & WILD RICE ARANCINI
MOSTARDA

TOP GRASS CHUCK SLIDER \$5 EACH
RHUBARB MOSTARDA
SMOKED AIOLI
AVONLEA CHEDDAR

DRIVEVIEW FARMS LAMB TARTARE
PICKLED MUSTARD SEEDS
POTATO CHIP

HARVEST **\$2.50 EACH**

PICKLED CARROT
SMOKED RED LENTIL HUMMUS, GOAT FETA

RADISH
CRÈME FRAÎCHE, SUMAC

SEARED POTATO GNOCCHI
BLISTERED CHERRY TOMATOES
PUMPKIN SEEDS

CARROT VELOUTE
PICKLED CARROTS, CRÈME FRAÎCHE

HOUSEMADE RICOTTA
SOURDOUGH CROSTINI
PICKLES

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

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

OKANAGAN DENT CORN POLENTA \$5 PER PERSON
WHEY, HAZELNUT GREMOLATA

CORIANDER & FENNEL CRUSTED ALBACORE TUNA
\$5 PER PERSON
SUMAC YOGURT, FERMENTED RAMP

OXTAIL PEROGIES \$5 PER PERSON
PICKLED SHALLOT, CRÈME FRAÎCHE

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



OUR CULINARY TEAM CAN PROVIDE VEGETARIAN
OPTIONS, AND ACCOMMODATE ANY DIETARY
RESTRICTIONS. PLEASE ALLOW 48 HOURS NOTICE.
MENUS SUBJECT TO SEASONAL AVAILABILITY.
BEVERAGES, 18% GRATUITY* AND 5% GST 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

LEMON SQUARES
SASKATOON BERRIES

BLONDIE
WHITE CHOCOLATE, ALMONDS

CREME BRULEE
SALTED CARAMEL

HAZELNUT & BROWN BUTTER FINANCIER

HIGHWOOD CROSSING OAT SHORTBREAD

PECAN SHORTBREAD

SELECTION OF HOUSEMADE ICE CREAMS &
SORBETS

MINI WAFFLE CONE

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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