

DEANE HOUSE



SUMMER DINNER 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 EVENTS
MANAGER FOR MORE
INFORMATION OR TO MAKE A
RESERVATION.

KELLY BEAMES
EVENTS@DEANEHOUSE.COM

2017 SUMMER DINNER

THREE COURSE DINNER MENU

GARDEN GREENS

DEANE'S GARDEN HERBS & FLOWERS
LOCALLY CULTIVATED GREENS
ANNEX ALE VINAIGRETTE

TOP GRASS BEEF TENDERLOIN

POTATO ROSTI
SUMMER VEGETABLES
VEAL JUS

or

ALBERTA LAMB LOIN

WHEY POLENTA
SMOKED TOMATO CHUTNEY
PICKLED PEARL ONIONS

or

SEARED SOCKEYE SALMON

BROWN BUTTER CAULIFLOWER PUREE
TOASTED WALNUTS, SHIITAKE DASHI

COLD PRESSED CANOLA CHIFFON CAKE

POACHED RHUBARB, RHUBARB SORBET
LEMON CURD

or

FLOURLESS CHOCOLATE TORTE

CHANTILLY CREAM
MACERATED STRAWBERRIES
PANSY GEL

\$72 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
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.

2017 SUMMER DINNER

FOUR COURSE DINNER MENU

GARDEN GREENS

DEANE'S GARDEN HERBS & FLOWERS
LOCALLY CULTIVATED GREENS
ANNEX ALE VINAIGRETTE

DEANE'S DAILY SOUP

SEASONALLY INSPIRED

TOP GRASS BEEF TENDERLOIN

POTATO ROSTI
SUMMER VEGETABLES
VEAL JUS

or

ALBERTA LAMB LOIN

WHEY POLENTA
SMOKED TOMATO CHUTNEY
PICKLED PEARL ONIONS

or

SEARED HAIDA GWAIL HALIBUT

BROWN BUTTER CAULIFLOWER PUREE
TOASTED WALNUTS, SHIITAKE DASHI

COLD PRESSED CANOLA CHIFFON CAKE

POACHED RHUBARB, RHUBARB SORBET
LEMON CURD

or

FLOURLESS CHOCOLATE TORTE

CHANTILLY CREAM
MACERATED STRAWBERRIES
PANSY GEL

\$84 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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