

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 MENUS

SWEET BRUNCH MENU

DEANE'S PASTRIES

SELECTION OF FRESH
BAKED GOODS

VITAL GREENS YOGURT

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

SASKATOON BERRY SOURDOUGH PANCAKES

LEMON BALM
RENE TURMEL MAPLE SYRUP
CHANTILLY CREAM

or

SOFT POACHED EGGS

POTATO ROSTII
WINTER SQUASH PURÉE
MUSHROOMS

or

SMOKED ARCTIC CHAR EGGS BENEDICT

SOFT POACHED EGGS
BUTTERMILK BISCUIT
MUSTARD HOLLANDAISE

\$30 PER PERSON

SIDES

MAPLE PORK SAUSAGE \$6
MAPLE CURED BACON \$6
POPLAR BLUFF HASHBROWNS \$5

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
EVENT

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 WINTER BRUNCH MENUS

SAVOURY BRUNCH MENU

LOCAL GARDEN GREENS

AMBROISA APPLE
BEE POLLEN
ANNEX ALE VINAIGRETTE

SMOKED ARCTIC CHAR EGGS BENEDICT

SOFT POACHED EGGS
BUTTERMILK BISCUIT
MUSTARD HOLLANDAISE

or

DUCK CONFIT PEROGIES

BRAISED RED CABBAGE
FERMENTED SQUASH
BEET DASHI

or

TOP GRASS CHUCK BURGER

MAPLE CURED BACON
DILL PICKLE
AVONLEA CHEDDAR

\$ 34 PER PERSON

SIDES

MAPLE PORK SAUSAGE \$6
MAPLE CURED BACON \$6
POPLAR BLUFF HASHBROWNS \$5

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