

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
EVENTS@DEANEHOUSE.COM

2017 WINTER COCKTAIL PARTY LIST

WATERWAYS **\$4 EACH**

BEET & JUNIPER CURED
TROUT
CRÈME FRAÎCHE
POTATO BILINI

SEARED ALBACORE TUNA
BROWN BUTTER VINAIGRETTE
POTATO CHIP

SMOKED ARCTIC CHAR RILLETTE
WILD RICE CRISP
CRÈME FRAÎCHE

WILD RICE CRUSTED COD CAKES
SMOKED AIOLI

RANCH **\$4.50 EACH**

APPLEWOOD GRILLED MERGUEZ
HERB PISTOU
SCALLION BANNOCK

DUCK CONFIT & WILD RICE ARANCINI
PLUM MOSTARDA

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

TK RANCH HANGER STEAK TARTARE
PUFFED BARLEY, CURED EGG
SOURDOUGH

HARVEST **\$2.50 EACH**

PICKLED CARROT
SMOKED RED LENTIL HUMMUS, GOAT FETA

CRISPY FINGERLING POTATO
SMOKED AIOLI, MUSTARD VINAIGRETTE

WINTER SQUASH SOUP
CRÈME FRAÎCHE
FRIED SAGE

CELERIAC & CRÈME FRAÎCHE AGNOLOTTI
PICKLED CELERY

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
POMME PURÉE, VEAL JUS

OKANAGAN DENT CORN POLENTA \$5 PER PERSON
GOAT FETA, HERB PISTOU

CORIANDER & FENNEL CRUSTED ALBACORE TUNA
\$5 PER PERSON
WINTER SQUASH PURÉE, BROWN BUTTER VINAIGRETTE

DUCK CONFIT PEROGIES \$5 PER PERSON
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 \$12/PERSON
ARTISANAL CURED MEATS, HOUSE MADE
PÂTÉ, CANADIAN CHEESES, PRESERVES
BRASSICA MUSTARD, FRIUT & NUT CRACKERS

PETITE GRILLED CHEESE \$3 EACH

SLIDERS \$5 EACH

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 THEOORGANIC
CHOCOLATE TRUFFLES
\$12 PER PERSON

DH

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