

deer creek

GOLF & BANQUET FACILITY

Holiday
PARTY
PACKAGES



Your holiday package includes
lap length linens, napkins and festive centrepieces.

PACKAGE OPTIONS

***Please Note:** All package pricing for plated and buffet dinners are per person and does not include taxes and facility fees. Should you wish to offer your guests a choice of entrée - entrée selections must be received ten days prior to the event and placecards with indicators must be provided by the client.

PLATED DINNERS

OPTION #1 \$46

Freshly baked rolls and butter
Choice of one: salad, pasta or soup
Pre-determined choice of three entrées (including vegetarian option)
Choice of one plated dessert
Coffee and tea

OPTION #2 \$50

Freshly baked rolls and butter
Choice of two: salad, pasta or soup
Pre-determined choice of three entrées (including vegetarian option)
Choice of one plated dessert
Coffee and tea

OPTION #3 \$52

Freshly baked rolls and butter
Choice of three: salad, pasta and soup
Pre-determined choice of three entrées (including vegetarian option)
Choice of one plated dessert
Coffee and tea

BUFFET DINNERS

OPTION #1 \$46

One soup choice
One pasta choice
One salad choice
One entrée choice
Two side choices
Freshly baked rolls and butter
Collection of cakes, shortbread, ginger cookies and a unique display of french pastries
Coffee and tea

OPTION #2 \$48

One soup choice
One pasta choice
Two salad choices
Two entrée choices
Two side choices
Freshly baked rolls and butter
Collection of cakes, shortbread, ginger cookies and a unique display of french pastries
Coffee and tea

OPTION #3 \$50

One soup choice
Two salad choices
Two pasta choices
Two entrée choices
Two side choices
Freshly baked rolls and butter
Collection of cakes, shortbread, ginger cookies and a unique display of french pastries
Coffee and tea

MENU SELECTIONS

*All plated entrées are served with your choice of two side selections.

*Please note: Dessert selections will be determined by October 15th, 2020

SALAD SELECTIONS

Mixed Greens Salad | Roasted Cashews | Goat Cheese Snow | Roasted Butternut Squash |
Heirloom Tomatoes | Sweet Onion Vinaigrette

Baby Spinach Salad | Spiced Pecans | Dried Cranberries | Blueberries | Red Onions | Raspberry Vinaigrette

Arugula Salad | Cherry Bocconcini | Sweet Drop Peppers | Heirloom Cherry Tomatoes |
Grilled Peaches | Garden & Herb Vinaigrette

SOUP SELECTIONS

Butternut Squash Soup | Toasted Pumpkin Seeds | Crisp Carrot

Roasted Red Pepper & Tomato Soup | Fried Basil | Crostini | Parmesan Chip

Beef Barley Soup | Parmesan & Garlic Toasted Crostini | Fresh Herbs

Roasted Cauliflower & Leek Soup | Herbed Boursin Cheese | Turmeric Oil | Chives

PASTA SELECTIONS

Penne | Fresh Tomato Basil Sauce | Primavera Vegetables | Fried Basil Leaf | Romano Cheese

Farfalle Carbonara | Green Peas | Pancetta | Chiffonade Basil | Romano Cheese

Orecchiette | Rose Sauce | Sautéed Spinach | Dried Heirloom Cherry Tomatoes | Herb Oil

PLATED ENTRÉE SELECTIONS

Slow Roasted Hand Carved Beef & Chicken Duo | Red Wine Demi | Natural Jus

Deer Creek Signature Roasted Turkey | Traditional Stuffing | House Made Cranberry Sauce | Gravy

Tender Asiago & Red Pepper Stuffed Chicken Supreme | Cranberry Sage Jus

Salmon Filet | Orange Ginger Glaze | Mango Relish | Chives

BUFFET ENTRÉE SELECTIONS

Herb Roasted Hand Carved Roast Beef | Pearl Onion & Mushroom Jus

Deer Creek Signature Roasted Turkey | Traditional Stuffing | House Made Cranberry Sauce | Gravy

Salmon Filet | Orange Ginger Glaze | Mango Relish

Honey Mustard Glazed Ham | Pineapple Salsa

Italian Seasoned Chicken Breast | Pesto Cream Sauce | Sundried Tomatoes | Fresh Basil

SIDE SELECTIONS

Roasted Garlic & Chive Mash

Lemon & Herb Roasted Red Skin Potatoes

Candied Pecan Sweet Potato Mash

Wild Rice Pilaf

Roasted Vegetable Medley

VEGETARIAN SELECTION

Wild Mushroom Risotto | Truffle Oil | Shaved Romano | Fresh Thyme | Sautéed Mushroom Garnish

Vol-au-vent | Garden Vegetable Filling | Yellow Tomato Sauce | Seasonal Vegetables

VEGAN SELECTION

Green Curry | Chickpeas | Tofu | Basmati Rice | Lime Wedge | Cilantro

Roasted Beefsteak Tomato | Jambalaya Rice | Seasonal Vegetables

HAND PASSED HORS D'OEUVRES

HORS D'OEUVRES (THREE PIECES PER PERSON) \$9 PER PERSON

ADD AN ADDITIONAL PIECE OF HORS D'OEUVRES FOR \$3 PER PERSON

SEAFOOD OPTIONS

- Poached Shrimp | Marie Rose Sauce | Chipotle Cumin Rimmer
- Crab Fritters | Lime Sriracha Aioli | Roasted Chili Corn | Clipped Chives
- Smoked Salmon | Herb Crostini | Tarragon Dill Cream Cheese | Fennel | Dill Sprig

MEAT OPTIONS

- Chicken Lollipops | Sweet & Spicy Raspberry Glaze | Black & White Sesame Seeds
- Cubed Beef | Sliced Bacon | Hollandaise Sauce
- Mini Waffle | Fried Chicken | Candied Jalapeño | Sweet Maple Glaze
- Korean Beef | Green Onion | Honey Glaze | Sesame Seeds
- Thai Chicken | Melon Salsa | Sweet Chili Glaze | Cilantro
- Italian Seasoned Meatballs | Tomato Puree | Basil Chiffonade | Shaved Romano
- Mini Angus Burger | Brioche Bun | Roasted Garlic Aioli | Red Onion | Pickel | Havarti | Arugula
- Cantaloupe Cube | Prosciutto | Basil Leaf | Pesto | Olive Oil
- Grilled Polenta Square | Chorizo Sausage | Roasted Red Pepper | Romano Curl

VEGETARIAN OPTIONS

- Cherry Tomato | Cocktail Bocconcini | Micro Basil | Cracked Pepper | Balsamic Glaze
- Watermelon Cube | Micro Mint | Crumbled Feta | Balsamic Glaze
- Phyllo Cup | Triple Creamed Brie | Red Pepper Jelly | Micro Lemon Basil
- Fresh Fig | Thyme Goat Cheese | Honey Drizzle | Fresh Rosemary
- Baked Sweet Potato Round | Goat Cheese | Walnut | Dried Cranberries | Honey
- Julienned Vegetable Spring Roll | Sweet Chili
- Herbed Crostini | Garlic Boursin | Roma Bruschetta | Balsamic Glaze | Crumbled Feta
- Cucumber Coin | Sundried Tomato | Red Pepper Cream Cheese



BAR PACKAGES

*Bar options subject to change.

5 HOUR HOST BAR

Standard Bar \$31.75 per person

Premium Bar \$37 per person

Deluxe Bar \$46 per person

8 Hour Non-Alcoholic Bar \$10 per person

CONSUMPTION BAR | STANDARD, PREMIUM OR DELUXE

Beverages are charged for only drinks consumed.

CASH BAR

Guests pay for their own drinks.

STANDARD, PREMIUM OR DELUXE DRINK TICKETS

Predetermined number of drink tickets per guest.

Beverages are charged on a per drink price and only for drinks consumed.

STANDARD BAR

LIQUOR

- Seagram's V.O. Whisky \$6.20
- Bells \$6.20
- Smirnoff \$6.20
- Captain Morgan's White \$6.20
- Gordons \$6.20

BEER

- Coors Light \$6.20
- Canadian \$6.20
- Miller Light \$6.20
- Smirnoff Ice Light Raspberry & Soda \$6.20
- Coors Edge \$6.20

HOUSE WINE

Tintern Ridge (by the glass) \$7.08

NON-ALCOHOLIC BEVERAGES

- Juice \$3.65
- Soft Drinks \$2.65

PREMIUM BAR

Premium Bar includes beverages from the standard bar

THE PREMIUM BAR INCLUDES 10 SEASONAL DRINKS CREATED BY OUR IN-HOUSE MIXOLOGIST

LIQUOR

- Crown Royal \$6.86
- Johnnie Walker Red \$6.86
- Kettle One \$6.86
- Captain Morgan's Spiced \$6.86
- Malibu Coconut Rum \$6.86
- Tanqueray \$6.86

LIQUEURS

- Baileys Irish Cream \$6.20
- Henkes Triple Sec \$6.20
- Disaronno Original Amaretto \$6.20
- Grand Marnier \$6.20
- Kahlua Coffee Flavoured Liqueur \$6.20

BEER

- Corona \$6.64
- Coors Banquet \$6.64
- Triple Bogey \$6.64
- Creemore \$6.64
- Sapporo \$6.64

DELUXE BAR

Deluxe Bar includes beverages from standard and premium bar.

LIQUOR

- Knob Creek Rye \$9.74
- Johnnie Walker Black Label \$9.74
- Glenfiddich 12 Yr. Single Malt Scotch Whisky \$9.74
- Grey Goose Vodka \$9.74
- Flor De Cana Centenario 12 Year Old Rum \$9.74
- Hendrinks Gin \$9.74
- Courvoisier VS Cognac \$9.74
- Bulleit Bourbon \$9.74

CRAFT BEER *(rotating offerings from local breweries, price will vary)*

- Waterloo Brewing
- Amsterdam Brewing
- Cowbell Brewing
- Side Launch Brewing Company
- Second Wedge Brewing Co.
- Collective Arts Brewing
- Redline Brewhouse
- Cameron's Brewing Company
- Town Brewery
- Muskoka Brewery