

deer creek

GOLF & BANQUET FACILITY

Fall Classic

FRI.SEP.14

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Join us for a classical wine pairing dinner featuring two wine selections with each course.

\$80 PER PERSON + HST

DOORS OPEN AT 6:30PM & 5 COURSE
DINNER IS SERVED AT 7PM

2700 AUDLEY RD. NORTH AJAX, ON | (905) 427-7737 x 300 | EVENTSDEERCREEK.COM

tickets on sale now at eventsdeercreek.com



MENU

1st Course

Roasted local butternut squash, garden sage and parmesan filled ravioli, topped with a nest of spinach, and chopped pistachios drizzled with an orange tomato and basil coulis.

WINE PAIRING #1: TBA

WINE PAIRING #2: TBA

2nd Course

Carved Honey glazed Ontario chicken topped with a roasted plum tomato chicken demi, over a saute of charred corn, pancetta and Brussel sprout leaves.

WINE PAIRING #1: TBA

WINE PAIRING #2: TBA

3rd Course

Line caught seared "Manitoulin Island" rainbow trout, topped with a papaya and mango relish, over a garden vegetable couscous and then drizzled with sweet chili and mango coulis.

WINE PAIRING #1: TBA

WINE PAIRING #2: TBA

4th Course

Seared blackened Top Sirloin, finished with a smoked cherry and apricot demi, over roasted garden herb fingerling potatoes and grilled asparagus tips.

WINE PAIRING #1: TBA

WINE PAIRING #2: TBA

5th Course

Baked mixed berry cobbler served in a mini cast iron pan topped with vanilla bean ice cream, cream anglaise and raspberry coulis.

WINE PAIRING #1: TBA

WINE PAIRING #2: TBA