

DEANE HOUSE



Dinner Events



PLEASE REVIEW OUR 2020 WINTER DINNER OFFERINGS. WE LOOK FORWARD TO PLANNING AN EXCEPTIONAL EVENT.

PLEASE BE AWARE THAT OUR MENUS CHANGE FREQUENTLY AND FEATURE THE BEST POSSIBLE SEASONAL INGREDIENTS.
SOME OF OUR MENUS MAY CHANGE WITH SHORT NOTICE.

CONTACT OUR EVENT MANAGER FOR MORE INFORMATION OR TO MAKE A RESERVATION.
EVENTS@DEANEHOUSE.COM



Cocktail Hour Fare

PASSED CANAPÉS

WATERWAYS



ALBACORE TUNA CONFIT
CUCUMBER
JUNIPER AIOLI

POACHED SIDE STRIPE SHRIMP
TOMATO JAM

HALIBUT CAKES
FERMENTED DILL VINAIGRETTE

SMOKED ARCTIC CHAR
RILLETTE
WILD RICE CRISP
HORSERADISH

\$4 EACH

HARVEST



GINGER BEETS
SESAME
HONEY

SALT SPRING AGED
CHEVRA BEIGNET
HOUSEMADE PRESERVES

APPLE & WALNUT
BRUSCHETTA
SOURDOUGH CROSTINI

LENTIL FRIED MUSHROOM
CELERY ROOT

\$3 EACH

RANCH



GUANCIALE WRAPPED
ENDIVE & APPLE

BARBARREH SPICED
MERGUEZ
CHARRED SOUR CREAM
BANNOCK

GOOSE CONFIT GOUGÈRE
MAPLE GLAZE

BISON TARTARE
WILD RICE CRISP

\$4.50 EACH

STATIONARY FOOD



SEASONAL CRUDITÉS

SMOKED PINTO BEAN HUMMUS
\$5 PER PERSON

CHEESE & CHARCUTERIE

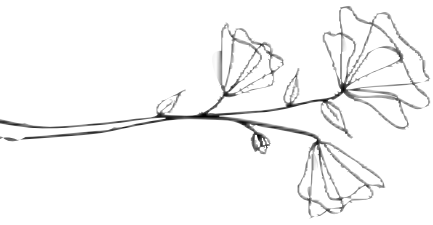
ARTISANAL CURED MEATS, CANADIAN CHEESES, LAST SUMMER'S PRESERVES, FRUIT & SEED CRACKERS
\$12 PER PERSON

FRESH SHUCKED OYSTERS

MIGNONETTE, FERMENTED PEPPER HOT SAUCE
\$3.50 EACH

MINIMUM FOOD AND BEVERAGE SPENDS APPLY. MENUS SUBJECT TO SEASONAL AVAILABILITY.





Dinner Menu

THREE COURSES

LOCAL GREENS

STRAWBERRY PINK PEPPER VINAIGRETTE
PECANS



GRASS FINISHED BEEF

NEW POTATO
SMOKED CHÈVRE ESPUMA
COFFEE MISO CHERRIES

OR

BUTTERMILK CHICKEN

CAPER, MUSTARD & BROWN BUTTER
WILD RAMP POTATO DUMPLINGS
ASPARAGUS

OR

HALIBUT

ENGLISH PEAS
CRISPY CHICKPEAS
EGGPLANT



DARK CHOCOLATE CAKE

BIRCH SYRUP
SOUR CHERRY SORBET
CHOCOLATE CRUMB

OR

PEACH CHEESECAKE

CHOCOLATE FONDANT
PEACH COMPOTE
CLOVE ICE CREAM

\$78 PER PERSON

FOUR COURSES

LOCAL GREENS

STRAWBERRY PINK PEPPER VINAIGRETTE
PECANS



SCALLOPS

BLACK BEAN
CELERIAC



GRASS FINISHED BEEF

NEW POTATO
SMOKED CHÈVRE ESPUMA
COFFEE MISO CHERRIES

OR

BUTTERMILK CHICKEN

CAPER, MUSTARD & BROWN BUTTER
WILD RAMP POTATO DUMPLINGS
ASPARAGUS

OR

HALIBUT

ENGLISH PEAS
CRISPY CHICKPEAS
EGGPLANT



DARK CHOCOLATE CAKE

BIRCH SYRUP
SOUR CHERRY SORBET
CHOCOLATE CRUMB

OR

PEACH CHEESECAKE

CHOCOLATE FONDANT
PEACH COMPOTE
CLOVE ICE CREAM

\$100 PER PERSON

MINIMUM FOOD AND BEVERAGE SPENDS APPLY. MENUS SUBJECT TO SEASONAL AVAILABILITY.





Menu Enhancement

DESSERT BITES

SEASONAL FRUIT ECLAIR

FAIR TRADE CHOCOLATE TRUFFLE

DEANE'S MACARON

LEMON & SASKATOONBERRY SQUARE

DEANE'S SHORTBREAD

BUTTERSCOTCH FUDGE

SEASONAL FRUIT CUPCAKE

\$3.50 EACH

FAVOURS

MEMENTO BOXES

BOX OF FRESH BAKED COOKIES, SQUARES & TRUFFLES

\$18 PER PERSON

TRUFFLE BOXES

BOX OF THEORGANIC CHOCOLATE TRUFFLES

\$14 PER PERSON

CAKE

HOUSE-BAKED TIERED CAKES AVAILABLE UPON REQUEST

INQUIRE FOR MORE INFORMATION

