

SPECIAL EVENTS | 2024



DEER CREEK

EXPERIENCE Deer Creek

Thank you for considering Deer Creek as the venue for your Special event.

For the past few years, the team at Deer Creek has embarked upon a multi-million-dollar interior and exterior renovation of the wedding and event space. Each area was thoughtfully and meticulously transformed to provide a unique event experience. The renovation was only the first step in elevating the client experience. Every team from the grounds keepers, culinary experts and hospitality specialists, have taken the opportunity to ensure that you will have a beautiful and memorable day here with us.

Our events team provides an impeccable level of personalized service for each and every couple throughout the event planning process.

Be our guest, and experience Deer Creek.



Ashley Vandenberg
DIRECTOR OF
SALES AND EVENTS



Christina Gass
SALES & VENUE
SPECIALIST



Rebecca Bush
SALES & VENUE
SPECIALIST



Melissa Wanzeller
SALES & VENUE
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A 15% facility fee and HST will be added.

BREAKFAST BUFFET

Breakfast buffet includes orange and apple juice, freshly brewed regular and decaffeinated coffee and assorted teas.

The Deer Creek Breakfast Buffet- \$36 per person

- Freshly cut seasonal fruit
- Yogurt
- Assortment of freshly baked breakfast pastries
- Farm fresh scrambled eggs with shredded cheese
- Smoked bacon
- Breakfast sausage
- Breakfast potatoes

BRUNCH BUFFET

Brunch buffet includes orange and apple juice, freshly brewed regular and decaffeinated coffee and assorted teas.

The Deer Creek Breakfast Brunch- \$57 per person

- Freshly baked pastries: Danishes, muffins and flaky croissants
- Farm fresh scrambled eggs with chives
- Smoked bacon and sweet pork sausages
- Seasonal mixed greens with grape tomatoes, cucumbers, and Italian vinaigrette Gourmet
- pasta salad with marinated artichoke, sundried tomatoes and kalamata olives
- Pasta of the day with sundried tomatoes and artichoke ragout, roasted tomato coulis
- Homemade rosemary and lemon infused potatoes
- Seasonal vegetables

Choice of two entrees:

- Quebec maple basted chicken breast, mustard cream sauce.
 - Caraway rubbed, slow roasted, pork loin with apple compote. calvados glaze
 - Chipotle rubbed Haddock fillet on a bed of tomatillo mango mojo
 - Pan seared Atlantic crispy salmon with Tarragon, caper, lime emulsion.
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- A selection of bite sized desserts and seasonal fruits



MIMOSAS

Can be added to Breakfast or Brunch Buffet

Consumption Passed Mimosas

Must be purchased in quantities of 10. **\$6.00** each

Consumption Mimosa Station

A minimum purchase of 20 glasses mimosa station to include sparkling wine, orange juice, cranberry juice and pineapple juice, Served with fruit garnishes, blueberries and raspberries. Must be purchased in quantities of 10. **\$6.50** each

ENHANCEMENTS

Can be added to Breakfast or Brunch Buffet

Smoked Salmon - \$14 per person

Capers, diced red onions, chopped tomato, cream cheese, and mini bagels

Belgian Waffles - \$8 per person

Served with whipped cream, mixed berry compote, whipped butter and warm Quebec maple syrup

Omelet Station - \$18 per person

Whole eggs, with smoked black forest ham, sautéed mushrooms, wilted spinach, sweet onions, bell peppers, Ontario cheddar cheese, made to order by our culinary team





LUNCH BUFFETS

Lunch buffets include freshly brewed regular and decaffeinated coffee, assorted teas, and a selection of canned soft drinks.

Executive Deli - \$45 per person

- Mixed baby field greens with blueberries, raisins, sliced apples and a pear vinaigrette
- Pasta salad blend with Artichoke, sundried tomatoes, Kalamata olives and balsamic vinaigrette
- Individual bags of potato chips
- Miniature bite sized pastries

Select three sandwich options:

- Jerk chicken salad with mango chili mojo wrap
- BBQ pulled pork on a chipotle challah roll.
- Honey roasted ham, butter lettuce, tomato, Swiss cheese, and grainy mustard aioli served on a croissant.
- Smoked turkey breast, lettuce, tomato, provolone, and country style mustard on a brioche bun
- Slow oven roasted juicy beef, pickle and horseradish spread served on French demi baguette.
- Old fashioned Tuna salad on a soft bun
- Grilled vegetable wrap with roasted red pepper hummus and kalamata olive spread

Taste of Tuscany - \$52 per person

- Warm herb focaccia basket
- Caesar salad with focaccia croutons and shaved Reggiano cheese
- Pasta salad with vegetable blend and Italian vinaigrette
- Lemon, herb, and paprika basted roasted baby potatoes
- Spinach and Ricotta manicotti with smoked tomato sauce
- Seasonal vegetables

Choice of one entrée:

- Italian herb crusted pork loin with grainy mustard sauce
 - Chicken cacciatore, traditionally braised chicken in tomato sauce
 - Traditional Meat Lasagna
-
- A selection of bite sized desserts and fruit



Mediterranean Delight- \$52 per person

- Warm pita bread
- Traditional Fattoush salad with crisp romaine hearts, cucumber, tomato, peppers, crumbled feta, olives with a lemon mint vinaigrette.
- Chickpeas, Bermuda onion and tomato salad with a lemon and oregano vinaigrette
- Moroccan couscous with roasted vegetables
- Bean and mushroom fricassee with garlic, thyme, and tomato confit
- Homemade potatoes, topped with grated cheese, oregano, and lemon juice

Choice of one entrée:

- Oregano and thyme basted chicken breast with a lemon cream sauce
 - Aromatic spice rubbed sustainable catch of the day, infused with lime and mint and caper cream sauce
 - Harissa infused tomato sauce, chicken and chickpea tagine with apricots
 - Lemon and herb basted chicken kababs served with tzatziki sauce (two pieces per person)
- A selection of bite sized desserts

It's Barbeque Time - \$52 per person

- Tossed Garden salad, sliced cucumbers, tomato, garlic croutons served with a creamy ranch dressing or herb vinaigrette
- Country style potato salad with jalapeno jack cheese
- Array of Garden lettuce, sliced vine tomatoes, Bermuda onions, dill pickle & aged cheddar Brioche burger buns
- Macaroni and cheese

Choice of one entrée:

- Black Angus juicy beef burger
 - Chicken Burger
 - Cajun spice dusted grilled chicken breast with mango cranberry mojo
 - BBQ pulled pork
- A selection of bite sized desserts and fruit



South Asian Delight Lunch Buffet - \$58 per person

Minimum 30 guests. Buffet is Halal.

Includes canned soft drinks, freshly brewed regular and decaffeinated coffee, and assorted teas.

- Warm Naan bread basket | Papadum | chutney
- Fresh Garden Salad tossed with tomatoes, cucumbers, and Bermuda onions, with cilantro mint dip
- Chana Chaat featuring chickpeas tossed with vibrant spices, boiled potatoes, bell pepper, red onion, and cucumber, garnished with fresh coriander and green onions

Choice of one entrée:

Additional entrée - \$9 per person

- Murgh Makhani (Butter Chicken): Tandoori tender chicken pieces simmered in a creamy tomato, and butter sauce
- Murgh Curry: North Indian style chicken curry
- Dakshin Machli (Southern Fish Curry): Sustainable catch of the day cooked in a mild coconut curry sauce
- Chana Masala: Chickpeas cooked in a flavorful tomato and spice-based gravy (vegetarian entrée)
- Paneer Makhani: Homemade pressed cottage cheese served in an aromatic tomato sauce

Choice of one:

- Aloo Gobi: Slow-cooked potato and cauliflower curry tempered with cumin
- Aloo Baingan: Potatoes and eggplant
- Khumb, Mutter aur Soy: Mushroom, Peas, and Soy Curry

Choice of one:

- Dal Tarka: Lentil infused with Indian spices
- Saagwala Dal: Lentil and spinach

Choice of one:

- Jeera Chawal: Basmati rice flavored with cumin seeds
- Mutter aur rice pulao: Peas and basmati rice with aromatic spice

Choice of two desserts:

- Fresh Fruit Salad
- Kheer (rice pudding)
- Gulab Jamun (sweet dumplings)



Plated lunches are three courses and include oven baked rustic bread and butter, choice of one soup or salad, choice of one entree, choice of one dessert, freshly brewed regular and decaffeinated coffee and assorted teas.

Plated Lunch - \$58 per person

Choice of one soup or salad:

- Basil infused oven roasted tomato soup
- Wild mushroom bisque with basil crème fraîche
- Butternut squash soup with a cinnamon crème fraiche
- Simple greens with blueberries, raisins, cherry tomatoes, peppers tear drop and a lemon herb dressing
- Traditional golden romaine hearts, grana Padano, toasted crostini served with a Caesar dressing
- Crisp Iceberg salad with vine-ripened tomatoes, roasted corn mojo and a creamy chipotle dressing

All entrees are served with seasonal vegetables and a choice of starch:

- *Buttermilk whipped potatoes*
- *Lemon herb and paprika basted roasted baby potatoes*
- *Jasmine rice*

Choice of one entrée:

- Porchini Dusted Chicken Breast
Marsala Cream sauce
- Duo of Citrus Chicken & Blackened Salmon
Cranberry, charred pineapple, mango mojo
- Pan Seared Atlantic Crispy Salmon
Tarragon, Pinot noir, cream emulsion
- Wild Mushroom & Spinach Polenta Cake
Dressed in dairy-free cheese and roasted red pepper coulis (vegan)

Desserts:

- Classic NY cheesecake
- Flourless chocolate torte with raspberry coulis
- Warm apple blossom with caramel sauce
- Chocolate decadence cake with coulis drizzle (vegan)

Beverage Options:

Selection of standard soft drinks on consumption - \$3.10

Consumption soft drinks served from bar - \$3.10

*If being served from the bar, a minimum of \$300 bar sales is required or a \$100+ hst bartender fee will apply.



Hand Passed Hors D'oeuvres - \$13.50 per person (based on 3 pieces per person)

Cold selections:

- Buffalo mozzarella with tomato basil on olive crostini
- Sous vide watermelon with feta cheese

Hot selections:

- Golden fried mac & cheese fritter with truffle aioli
- Chipotle-infused BBQ pulled pork bite
- Crispy vegetable spring rolls with sweet chili dipping sauce
- Tandoori chicken skewer with cilantro chutney
- Pork and Chicken dumplings with soy ginger sauce

Reception Stations

Seasonal Sliced Fruit - \$9 per person

- Fresh fruit and berries

Vegetable Crudites - \$8 per person

- Field greens crudités, crisp raw vegetables with ranch dips

Miniature Pastry Display - \$14 per person

- A variety of miniature squares, bars and pastries

Domestic Cheese Display - \$16 per person

- Canadian aged cheddar, provolone, smoked gouda, havarti, crackers, and focaccia

Nacho Bar - \$12 per person

- Served with house-made spicy charred tomatillo salsa verde, pico de gallo, sour cream, scallions, sliced black olives, pickled jalapeno, guacamole and crispy corn tortillas

Artisan Cheese Display - \$19 per person

- Variety of Ontario's award-winning cheeses and imported cheese, garnished with nuts, fresh and dried fruits, water crackers and focaccia bread

Arabian Peninsula "Mezza Bar" - \$20 per person

- Hummus, baba ghanoush, tabbouleh and hand rolled stuffed grape wine leaves. Assorted marinated olives and toasted pita chips

*Room rental not included for hand passed hors d'oeuvres, reception stations or action stations. Please ask venue specialist for room rental fees.



Sushi and Maki Station - \$25 per person

- Sushi and maki roll selection from: yellowtail, salmon, eel, shrimp and sole.
- California, spicy tuna, crab, salmon and vegetable rolls
- Soy sauce, pickled ginger, and wasabi (Based of four pieces per person)

Dim Sum Station - \$24 per person

- BBQ Mini Pork Steam Buns
- Vegetable pot stickers
- Shrimp shu mai
- Chicken wonton
- Accompanied by Soy ginger dipping sauce, sweet chili garlic sauce and plum sauce. (Based on 4 pieces per person)

Charcuterie - \$26 per person

- Display of gourmet food's selections with genoa salami, coppa, prosciutto, accompanied with balsamic roasted vegetables, cumin and garlic cured olives, marinated grilled artichokes, balsamic macerated bocconcini dumplings and herb focaccia bread

*Room rental not included for hand passed hors d'oeuvres, reception stations or action stations. Please ask venue specialist for room rental fees.





Action Stations pricing are based on a minimum order of 35 people. Chef Attended.

Spud Martini - \$24 per person

- Yukon gold mash and sweet potato mash
- Toppings include:
Sautéed mushrooms, caramelized onions, crisp pancetta, tender asparagus, scallions, wasabi peas, sour cream, bay scallop and shredded parmesan

Taco Bar - \$24 per person

- Select two options:
- Chicken machaca
 - Traditional pork carnitas
 - Aromatic spiced beef

Toppings includes:

Chopped scallion, tomatillo salsa verde, pico de gallo, lime wedges, jalapenos, queso pepper jack cheese, black beans, sour cream, guacamole, crisp shredded lettuce served on mini tortillas

From the Wok - \$26 per person

- Stir-fry beef and broccoli with glazed onions, tender bamboo shoots, baby corn and oyster sauce.
- Stir-fry chicken tossed with oriental vegetables, water chestnuts, scallions in a sweet chili tangy sauce.
- Sticky rice, egg rolls, soy ginger scallion sauce and fortune cookies

*Room rental not included for hand passed hors d'oeuvres, reception stations or action stations. Please ask venue specialist for room rental fees.

Plated dinners include three courses. All choices are served with: oven-baked rustic bread and sweet butter, choice of one soup or salad, choice of one entree, choice of one dessert, freshly brewed regular and decaffeinated coffee & assorted teas.

Choice of one soup or salad:

- Butternut squash and apple compote with a cinnamon cream fraiche
- Wild mushroom bisque with truffle essence
- Tomato florentine soup
- Beet and roasted butternut squash salad with crumbled goat cheese served with a blood orange vinaigrette.
- Caesar salad with a pancetta chip, romano, herb crostini and garlic parmesan dressing
- Iceberg lettuce salad with sliced, vine ripened tomatoes and creamy tarragon dressing
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Add a pasta course - \$12 per person

- Pan seared potato gnocchi with sun dried tomatoes & artichoke ragout, curded smoked bacon in a pesto cream sauce
- Squash ravioli with double smoked bacon lardons, spinach cream, shaved parm and micro greens.

Entrée options:

Choice of one meat option plus the vegetarian entrée.

To offer two meat options plus the vegetarian entrée it is an additional \$3 per person.

- **Slow herb basted turkey - \$62 per person**
Traditional savory bread pudding, cranberry mojo, cognac gravy
available from October 1st until December 31st
- **Pan-seared Coho salmon - \$63 per person**
served with citrus tequila lime sauce
- **Fontina stuffed chicken breast - \$64 per person**
served in porcini & marsala sauce
- **Citrus grilled chicken breast and blackened salmon - \$63 per person**
with cranberry, charred pineapple, mango mojo
- **Overnight braised beef short ribs - \$66 per person**
served with tomato au jus
- **Herb basted 8 oz NY striploin - \$67 per person**
served with roasted cipollini onion, oyster mushrooms and bordelaise sauce
- **Braised beef short rib and herb basted chicken breast duo - \$64 per person**
served with roasted cipollini onion, oyster mushrooms and bordelaise sauce

Vegetarian/Vegan entrees:

- **Wild mushroom and spinach polenta cake - \$53 per person**
dressed with dairy-free cheese, roasted red pepper coulis (vegan)
- **Spinach and ricotta manicotti - \$53 per person**
served in tomato sauce and balsmic drizzle



Starch options:

- Buttermilk whipped potatoes
- Lemon, herb, and paprika basted roasted baby potatoes
- Baby dill steamed potatoes
- Smashed garlic potatoes
- Horseradish mashed potatoes
- Jasmine rice

Choice of one dessert:

- Classic NY cheesecake
- Flourless chocolate torte with raspberry coulis
- Warm apple blossom drizzled with caramel sauce
- Chocolate decadence cake with a coulis drizzle (vegan)

Children's Pricing

\$37 per child for any buffet option OR the plated menu outlined below offered at lunch or dinner.

Choice of one appetizer:

- Caesar salad with shredded parmesan cheese, crumbled bacon and herb croutons
- Vegetables and dip with carrots, celery, grape tomatoes and served with ranch dressing

Choice of one entrée:

- Pasta of the day served with marinara sauce and parmesan cheese
- Chicken fingers and house fries served with ketchup and plum sauce

Choice of one dessert:

- Ice cream sundae
- Seasonal fruit cup





Dinner Buffet - \$58 per person

Our dinner buffet includes assorted dinner rolls and butter, seasonal vegetables, freshly brewed regular and decaffeinated coffee, and assorted teas.

Soup

- Chef's daily special

Choice of three salads:

- Tender greens, pecans & dried cranberries served with balsamic dressing
- Farmer's salad with spinach, cranberries, crispy apple, shaved celery and ranch dressing
- Pasta salad with roasted vegetables
- Potato salad with grainy mustard vinaigrette and sweet corn
- Bean and tomato salad dressed with chipotle mayo

Choice of one entrée:

Additional entrée - \$9 per person

- Herb roasted turkey with traditional stuffing and cognac pan gravy
available from October 1st until December 31st
- Quebec maple basted chicken breast with mustard cream sauce.
- Caraway rubbed, slow roasted, pork loin with apple compote. calvados glaze
- Pan seared aromatic spice dusted Haddock fillet on a bed of Sauce vierge
- Pan seared Atlantic crispy salmon with a Tarragon, caper, lime emulsion.
- Herb rubbed oven roasted baron of beef with red wine jus

Choice of one starch:

- Rosemary lemon infused potatoes
- Buttermilk poached mashed potatoes
- Wild rice blend with cranberries
- Sweet & yukon gold blend whipped mash

Pasta

- Chef's selection pasta

Desserts

- A variety of pastries

Enhancements

Chef Attended Carving Station - select one:

Herb basted top round of beef with herb au jus - **\$9 per person**

Bourbon-honey glazed ham with a pommery mustard sauce - **\$9 per person**

Cinnamon hickory smoked striploin with meyer lemon herb aioli - **\$11 per person**

Slow roasted ribeye of beef with horseradish cream, grain mustard,
pan au jus, brioche buns - **\$12 per person**



South Asian Delight Dinner Buffet - \$60 per person

Minimum 30 guests. Buffet is Halal.

Includes freshly brewed regular and decaffeinated coffee, and assorted teas.

- Warm Naan bread basket | Papadum | chutney
- Fresh Garden Salad tossed with tomatoes, cucumbers, and Bermuda onions, with cilantro mint dip
- Chana Chaat featuring chickpeas tossed with vibrant spices, boiled potatoes, bell pepper, red onion, and cucumber, garnished with fresh coriander and green onions
- Kachumber Raita: Flavored yogurt dip with brunoise of tomato, onion, and cucumber

Choice of two entrées:

Additional entrée - \$9 per person

- Murgh Makhani (Butter Chicken): Tandoori tender chicken pieces simmered in a luscious, creamy tomato, and butter sauce
- Kadhai Murgh: A flavorful chicken curry cooked in a traditional Indian wok with aromatic spices and bell peppers
- Dahi Machhi: Authentic dish of Bengal, Fish marinated in yogurt and spices
- Dakshin Machli (Southern Fish Curry): Sustainable catch of the day cooked in a mild coconut curry sauce
- Chana Masala: Chickpeas cooked in a flavorful tomato and spice-based gravy (vegetarian entrée).
- Paneer Makhani: Homemade pressed cottage cheese served in an aromatic tomato sauce

Choice of one:

- Aloo Gobi: Slow-cooked potato and cauliflower curry tempered with cumin
- Aloo Baingan: Potatoes and eggplant
- Khumb, Mutter aur Soy: Mushroom, Peas, and Soy Curry

Choice of one:

- Dal Tarka
- Dal Maharani

Choice of one:

- Kaiser Rice: Aromatic basmati rice infused with saffron
- Mutter aur rice pulao

Choice of two desserts:

- Fresh Fruit Salad
- Kaiser Kheer: Saffron rice pudding
- Gulab Jamun (sweet dumplings) and miniature pastry



South Asian Delight Dinner Buffet - Enhancements

Appetizers: \$48 per dozen

- Mini vegetable samosa, vegetable spring rolls, cream cheese stuffed Mirch (jalapeno), & Tandoori chicken skewers with cilantro dip
- Khada Masala Ka Ghosht: Robust beef curry cooked with whole spices - **\$12 per person**
- Lamb Vindaloo: A spicy Indian curry dish - **\$12 per person**
- Chicken Biryani: Marinated cut chicken cooked with basmati rice - **\$10 per person**

**Minimum 30 guests.*





Late Night Stations

Poutine Station - \$10 per person

- Yukon fries, gravy, cheese curds, bacon bits

Pizza Station - \$10 per person

Choose two options (based on two pieces per person):

- Margherita - mozzarella, basil tomato sauce
- Smoke house flatbread - smoked chicken breast, smoked mozzarella, sweet peppers
- Pepperoni, tomato sauce, mozzarella cheese

Deluxe Poutine Station - \$13 per person

- Yukon fries, gravy, beer cheese sauce, cheese curds, bacon bits, caramelized onions, sautéed mushrooms, braised short rib, scallions

Hand Crafted Sliders - \$16 per person

Choose two options (based on three pieces per person):

- Juicy beef & cheese patti, tender leaf, kalamata aioli drizzle
- Spicy chicken and pickle, cool slaw
- BBQ pulled pork slider, chipotle mayo, microgreens

*Late night stations do not include room rental.



Bar Pricing

Bar options and pricing are subject to change. Pricing does not include the 15% facility fee or HST.

5 Hour Host Bar Package

Premium Bar \$45.00 per person
 Deluxe Bar \$55 per person

8 Hour Non-Alcoholic Bar \$10.50 per person

Consumption Bar

Beverages are charged based on drinks consumed and priced per drink.

Cash Bar

Guests pay for their own beverages.

Premium Bar

Includes six seasonal cocktails & non-alcoholic beverages

Liquors - \$8.00 per

Crown Royal
 Bells
 Smirnoff
 Captain Morgan's White
 Gordon's
 Long Island Iced Tea Mix
 Bailey's Irish Cream
 Disaronno Original Amaretto
 Sourpuss Raspberry Liquor
 Blue Curacao
 Peach Schnapps
 Triple Sec
 Martini Dry
 Martini Sweet Vermouth
 Campari

Liquors - \$8.50 per

Makers Mark
 Johnnie Walker Red
 Kettle One
 Captain Morgan's Spiced
 Malibu Coconut Rum
 Tanqueray

House Wine - \$8.50

By the glass

Beer

Coors Light \$9.00
 Canadian \$9.00
 Miller Lite \$9.00
 Triple Bogey \$9.00
 Transfussion \$8.50
 Heineken 0.0 \$8.00

Corona \$9.75
 Coors Original \$9.50
 Creemore \$9.50
 Rickard's Red \$9.50
 Guinness \$9.50
 Heineken \$9.50
 Strongbow Cider Gold \$9.50

Non-alcoholic Beverages

Juice \$3.65
 Soft Drinks \$3.10

House Wine

By the glass \$7.75

Mocktails - \$5.00 per

Shirley Temple

Orange juice, 7 up and grenadine

Grapefruit Spritz

Orange Juice, soda water, grapefruit juice

Raspberry Lemonade

Raspberry syrup, lemonade & soda water

Cool Cucumber

Cucumber syrup, mint syrup, lemonade & soda water

Blackberry Fizz

Black Raspberry Syrup, cranberry juice & 7up

Deluxe Bar

Includes all alcohol from Premium Bar

Liquor - \$11.00 per

Grey Goose Vodka
 Flor De Cana Centenario 12 Yr Old Rum
 Aviation Gin
 Courvoisier VS Cognac
 Grand Marnier
 Knob Creek 9 Year Rye Bourbon
 Johnnie Walker Black
 Glenfiddich 12 Yr Scotch

Beer - \$10.00 per

Amsterdam Boneshaker
 Amsterdam Blond
 Muskoka Detour, IPA
 Muskoka Cream Ale

Beer/Other

Brock Street Lager \$9.00
 Brock Street Pink Lemonade \$9.00
 Sandbagger Lemon Boysenberry & Grapefruit \$9.50
 Nutri Grape & Grapefruit \$9.50
 Vizzy (Assorted Flavours) \$9.50



Wine List

Priced per bottle

Red:

House Red - \$36

Punti Ferrer Malbec, Chili - \$38

Tenuta Santome Merlot, Veneto Italy - \$40

Baywood Cabernet Sauvignon, California - \$46

White:

House White - \$36

Punti Ferrer Sauvignon Blanc, Chili - \$38

Tenuta Santome Pinot Grigio, Veneto Italy - \$40

Baywood Chardonnay, California - \$46

Sparkling Wine:

San Martiño (Glera Cuvée) - \$40

Tenuta Santome (Prosecco) - \$46





Features:

Taunton Hall, located on the North West side of the main level, provides a large private cocktail area with bar and terrace access. The 25ft ceilings, elegant chandeliers and floor to ceiling windows with exceptional views of the golf course and gazebo are a feature of this hall. A second terrace is accessible from inside the reception hall as well as bar access.

Capacity

| | |
|--------------------------|-----|
| Dinner: | 220 |
| Dinner with dance floor: | 160 |
| Classroom: | n/a |
| U-shape: | n/a |
| Hollow square: | n/a |
| Theatre style: | 320 |
| Half rounds (6 people): | 132 |

Deposit Schedule: \$1000 upon signing the contract.
 Final balance is due 10 days before the event date.



Features:

Audley Hall, located on the North East side of the main level provides a large private cocktail area with bar and terrace access. The 25ft ceilings, elegant chandeliers and floor to ceiling windows with exceptional views of the pond and golf course are a feature of this hall.

Capacity

| | |
|--------------------------|-----|
| Dinner: | 180 |
| Dinner with dance floor: | 120 |
| Classroom: | n/a |
| U-shape: | 57 |
| Hollow square: | 68 |
| Theatre style: | 240 |
| Half rounds (6 people): | 108 |

Deposit schedule: \$1000 upon signing of the contract.
Final balance is due 10 days before event date.



Features:

Audley & Middle Hall, located on the North East side of the main level provides a large private cocktail area with bar and terrace access. The 25ft ceilings, elegant chandeliers and floor to ceiling windows with exceptional views of the golf course are a feature of this hall. Bar access is also available from inside the reception area.

Capacity

| | |
|--------------------------|-----|
| Dinner: | 360 |
| Dinner with dance floor: | 250 |
| Classroom: | n/a |
| U-shape: | n/a |
| Hollow square: | n/a |
| Theatre style: | 480 |
| Half rounds (6 people): | 216 |

Deposit schedule: \$1500 upon signing of the contract. Final balance is due 10 days before event date.



Features:

Taunton, Audley and Middle Hall together make up the Ballroom located on the main level. The space offers two large cocktails areas with bars and three terraces, one on the west, one on the north and one on the east sides of the building. The 25ft ceilings, elegant chandeliers and floor to ceiling windows with exceptional views of the golf course are a feature of this hall. A third terrace is accessible from inside.

Capacity

| | |
|--------------------------|-----|
| Dinner: | 600 |
| Dinner with dance floor: | 550 |
| Classroom: | n/a |
| U-shape: | n/a |
| Hollow square: | n/a |
| Theatre style: | 700 |
| Half rounds (6 people): | 360 |

Deposit schedule: \$2500 upon signing of the contract.
Final balance is due 10 days before event date.



Features:

Westney Hall, located on the lower level of the building has a beautiful open marble staircase that leads into a private cocktail area with bar and patio access. The space is a mix of modern and rustic features with barnboard doors and grey wood floors and warmly lit chandeliers.

Capacity

| | |
|--------------------------|-----|
| Dinner: | 290 |
| Dinner with dance floor: | 250 |
| Classroom: | 150 |
| U-shape: | n/a |
| Hollow square: | 68 |
| Theatre style: | 400 |
| Half rounds (6 people): | 150 |

Deposit schedule: \$1000 upon signing of the contract.
Final balance is due 10 days before event date.



Features:

Coughlan Room is the smallest of the event spaces, located on the lower level. With the bar in the room guests can enjoy an intimate experience inside or out on the large patio area overlooking the golf course.

Capacity

| | |
|--------------------------|----|
| Dinner: | 60 |
| Dinner with dance floor: | 50 |
| Classroom: | 24 |
| U-shape: | 25 |
| Hollow square: | 32 |
| Theatre style: | 80 |
| Half rounds (6 people): | 36 |

Deposit schedule: \$500 upon signing of the contract. Final balance is due 10 days before event date.



DEER CREEK

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