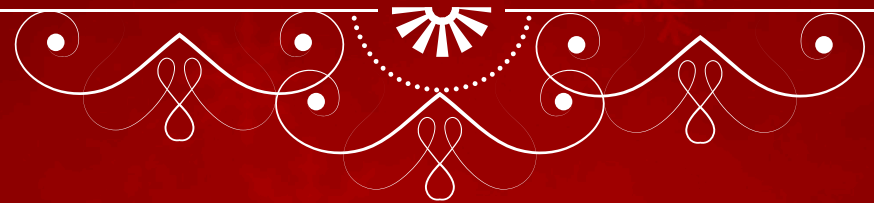




# *Holiday Combined Party*



**Friday, November 25th - Sundance Ballroom**

Doors at 6:30pm • Dinner at 7:30pm • Prizes at 9:00pm

*Dance The Rest Of The Night!*

**GREAT PRIZES TO BE WON!**



**Including A Grand Prize  
NEW YEAR'S EVE PACKAGE  
For Two**

- *DJ & Dancing All Night!*
- *One Complimentary Glass of Champagne per Guest*
- *Cash Bar*
- *Great Wine Selection by the Glass Or Bottle*
- *Photo Booth - Capture The Moment*

**TICKETS: \$65 per Person + Tax & Gratuity**

**Contact 403-723-4027 to Book or For More Details**



1000, 11500 - 35th Street SE | Calgary, AB | T2Z 3W4  
403-236-7529 | Toll Free: 1-888-875-INNS  
www.deerfootinn.com | www.ticketmaster.ca



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# Holiday Combined Party



## Combined Christmas Party Menu

### Salad Station

Roasted Beet Salad with Shaved Fennel, Pumpkin Seed and Goat Cheese  
Charred Yam, Quinoa and Chickpea Salad with Orange Sage Vinaigrette  
Kale, Brussels Sprout, Mandarin and Pomegranate Salad with Creamy Poppy Seed Vinaigrette  
Field Greens with Assorted Dressings  
Classic Caesar Salad

### Cold Platters

Charcuterie Platter  
Duck salami, truffle sausage, calabrese, pickled condiment  
Smoked Fish Board  
Candied salmon, smoked trout, BBQ Salmon cold smoked tuna loin  
Marinated garlic and herb clams and mussels  
Peel and eat shrimps, lemon and cocktail

### Hot Items

Medley of festive vegetables to include roasted squash, glazed carrots, bacon fried brussel sprouts  
Creamy garlic scalloped potatoes with aged white cheddar and herbs  
Pan fried gnocchi, nut butter, fried sage, roasted cauliflower and toasted pine nuts  
Grilled Salmon sides with pomegranate, citrus, watercress and fennel

### Carved Items

Roasted Turkey Wellington  
Succulent turkey breast and thigh marinated and seared topped with spinach, mushrooms, herbs, apples and goat cheese.  
Wrapped in a delicate puff pastry and baked. Served with a light Dijon cream  
Alberta Prime Rib of Beef with Au Jus & Yorkshire Pudding

### Desserts

House Made Apple Cranberry and Brie Crisp  
Warm Sticky Toffee Pudding  
Traditional Chocolate Yule Log  
Pecan and Pumpkin Pies  
New York Cheese Cake Mixed Berry Compote  
Cinnamon dusted Cream Puffs  
Napoleon Slice  
Mandarin Crème Brule

### Late Night Snack

11:00pm  
Crisp Vegetable Crudité with House Made Dill Dip  
Crispy Fried Salt and Pepper Chicken Wings Blue Cheese and Hot Sauce  
Tempura Fried Green Beans Roast Garlic and Chipotle Dip

