

D'ARCY RANCH

Holiday Party

PACKAGE

Tatjana Miller
Events Coordinator
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YULETIDE BUFFET MENU

Available for gatherings of 30 guests or more.
Pricing per guest is based on the carved entree choice.

CHEF ATTENDED CARVING STATION (Choose One)

Alberta Prime Rib with mini Yorkshire pudding & cabernet rosemary jus | 72

Alberta striploin with mini Yorkshire pudding & cabernet rosemary jus | 68

Alberta AAA beef with mini Yorkshire pudding, cabernet rosemary jus | 58

Herb crusted pork loin with wild mushroom sauce | 50

HOT ENTREES(Choose One)

add an additional entree for 14

Roasted turkey with rich pan gravy & cranberry compote

Atlantic salmon with lemon butter sauce

Spinach & ricotta stuffed chicken supreme with juniper jus

Ricotta gnocchi with Italian sausage, sundried tomato & parmesan

FRESH SALADS (Choose Two)

Artisan greens with pickled peppers, tomatoes, dried cranberries & saskatoon berry vinaigrette

Harvest salad with fresh winter vegetables, mixed greens, goat cheese, pecans, cranberries, pumpkin seeds and vinaigrette dressing

Caesar salad with crisp romaine, parmesan & house-made croutons

BUFFET SERVICE INCLUDES:

- Dinner rolls & butter
- Cranberry sauce
- House-made aromatic stuffing
- Truffle mashed potatoes
- Chef's selection of seasonal roasted vegetables
- Creamy spinach gratin with quatro formaggi

CHEF'S DESSERT TABLE

- Oreo cheesecake
- Classic tiramisu
- Gluten-free chocolate almond cake
- Fruit & berries platter

all above prices are subject to an 18% service charge & 5% GST

FESTIVE PLATED MENU

70 PER GUEST, INCLUDING ONE ENTREE SELECTION.
OFFER YOUR GUESTS A SECOND ENTREE CHOICE FOR AN ADDITIONAL 10 PER GUEST

Each plated dinner is served with dinner rolls & butter,
seasonal vegetables & truffle mashed potatoes

SOUP

Butternut squash with beetroot tuile & fresh parsley

OR

SALAD

Artisan greens with pickled peppers, tomatoes,
dried cranberries & saskatoon berry vinaigrette

ENTREE

Herb roasted turkey with rich pan gravy,
house-made stuffing & cranberry sauce

Spinach & ricotta stuffed chicken supreme with
juniper jus

Carved Alberta striploin with
mini Yorkshire pudding & cabernet jus

Atlantic salmon with lemon dill sauce

DESSERT

Oreo cheesecake with fresh strawberries &
raspberry sauce

When offering two entree choices, please provide each guest's selection at least one week before your event.
A seating plan or name cards are required to help ensure smooth dinner service.

DINNER ENCHANCEMENTS

Cheese board with a variety of international cheeses, crackers, olives & dried fruit | **5 per guest**

Charcuterie board with cured meats, variety of cheeses, olives & crackers | **8 per person**

Fresh, seasonal crudite with ranch | **4 per person**

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HOLIDAY BAR OPTIONS

FESTIVE COCKTAILS

Spiced Rum & Eggnog | 80 per 10 servings

Mulled Wine | 85 per 10 servings
red wine, brandy, orange, holiday spices, & honey

Holiday Sangria | 85 per 10 servings
red wine, brandy, cranberry juice, orange juice, cinnamon, seasonal fruit, soda

Festive Prosecco Punch | 90 per 10 servings
prosecco, cranberry juice, orange juice, triple sec, soda, seasonal fruit

JOYFUL WINES

Pitch Red or White Blend | 31

RED

Corte Armano Ripasso | 46
Manos Negras Malbec | 56
Corryton Burge Cabernet Sauvignon | 56

WHITE

Campagnola Pinot Grigio | 34
River Retreat Sauvignon Blanc | 37
Protea Chenin Blanc | 37

Should you have a preferred wine, we would be pleased to accommodate your request, subject to availability

BAR OPTIONS

<u>Charge/Cash Bar</u>
Guests purchase their own drinks, with payment collected individually

<u>Host Bar</u>
Treat your guests to drinks, with all beverages charged to the host's bill

<u>Drink Tickets</u>
Offer your guests a set number of hosted drinks. Beverages redeemed with tickets are charged to the host's bill, with additional drinks purchased individually.

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VENUE OPTIONS

SEMI-PRIVATE OPTION | 30 guests or less

Enjoy the warmth & comfort of Jerry's with a semi-private space for your celebration. Your group will have a section of the restaurant set apart, while the rest of Jerry's remains open to regular diners. | **No room rental fee**

SUNSET ROOM | 30 guests or more

Celebrate with your group in the Sunset Room, a private space beautifully decorated for the holidays. Expansive California sliding glass doors fill the room with natural light creating a warm, welcome setting for holiday gatherings. | **No room rental fee**

JERRY'S | 65 guests or more

Make Jerry's your own for a holiday celebration with exclusive use of the restaurant. Beautifully decorated for the season, its warm, inviting atmosphere is the perfect setting to gather, dine and celebrate with your guests | **$500 room rental fee**

The holidays give us a chance to pause, celebrate the year & spend time with the people who have been a part of it. I'm excited to welcome you to Jerry's and help you plan a celebration for the people you want to thank, appreciate, or simply spend more time with.

Whether you are imagining a cozy dinner or a lively holiday party, I'd be happy to meet with you and go through all the details. With delicious food, festive surroundings, winter wonderland views & the warm hospitality of our Jerry's team, we look forward to making you feel at home and sharing a little holiday cheer.

Thank you for considering D'Arcy Ranch as a part of your holiday plans! Please reach out with any questions, special requests, or to start planning your holiday party!

With Warmth & Holiday Cheer,

Tatjana Miller
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