

# 2011 Galas & Christmas Parties

## **THE BRIARS**<sup>®</sup> Resort & Spa on Lake Simcoe

*Looking for a great way to celebrate the holidays with your team this year?!*

**The Briars Resort, Spa and Conference Centre  
has everything you need to pamper your staff this Christmas.**

What suits you best?

*A quiet intimate dinner and drinks*

*A private meal packaged with accommodations*

*An informal cocktail party with hors d'oeuvres*

*A relaxing Festive Lunch*

or

***Join us for one of our Galas...***

*Designed for smaller groups who would like to kick up their feet, enjoy a great meal, a few drinks, and a night of fun and dancing, our Galas are a great choice.*

*Cost for the Gala Buffet Dinner & Dance is \$75 per person.*

*Overnight rates with all meals and activities are from \$169 per person per night, with group rates in Private Lodges from \$143 per person, per night.*

Gala Dates are as Follows

**Saturday December 3rd**

**Saturday December 10th**

**Saturday December 17th**

Contact us to Book your party or Gala Reservation Today!

info@briars.ca | 800 465-2376 | www.briars.ca



2011 Galas & Christmas Parties

*The Briars Christmas Gala Buffets 2011*  
*Saturday Dec 3rd, 10th & 17th*  
*Assorted bread display with whipped butter*

*Cold*

Assorted greens and seedlings with dressings  
Creamy potato salad  
Spinach and mandarin salad, pecans and red onion, feta dressing  
Orzo salad with sweet peppers and arugula, aged cheddar, roasted garlic dressing

*Decorated Platters*

Chipotle hummus, grilled Naan and Pita  
Smoked salmon and peppered mackerel  
Chilled Marinated Shrimp, cocktail sauce and lemon  
Tomato salad with basil and garlic  
Antipasto platters with olives, grilled eggplant and Zucchini, Italian sausage and salami

*Hot*

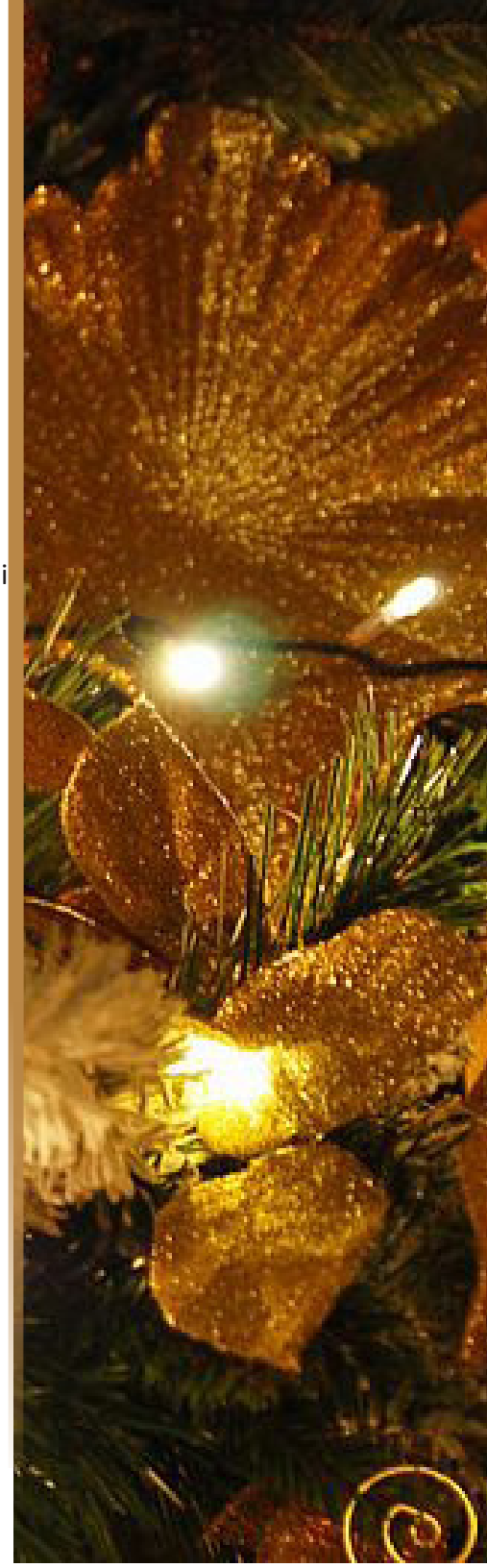
Roast Prime rib of beef with pan juices, Yorkshire pudding  
Grilled pork tenderloin, mushroom ragout  
Pan seared salmon filet, cranberry lemon butter  
Escalopes of Turkey, sage jus, herb stuffing  
Oven roasted potatoes  
Carrots and parsnips with Brussel sprouts

*Pasta Station*

Fusilli with a roasted tomato or cream sauce  
Mushroom risotto  
Vegetable julienne  
Chopped tomatoes, onions, garlic, jalapeno and olives  
Olive and basil oils

*Desserts*

Assorted Christmas cookies  
Sliced fresh fruit display  
Domestic and International cheese  
Chocolate torte  
Homemade rum and eggnog cheesecake  
Lemon tarts and mint brownies  
White chocolate and cranberry bread pudding  
Fruit Pavlova  
Chocolate and pecan pie



*2011 Galas & Christmas Parties*

**2011 Christmas Lunch Buffet**

Served Monday Dec 19th through Friday Dec 23rd

12:00 to 1:30pm

**Soup**

**Assorted homemade breads**

**Cold**

Seasonal greens with assorted dressings

Creamy potato salad

Spinach and mandarin salad, pecans and red onions, feta dressing

Orzo salad with sweet peppers and arugula, roasted garlic dressing, aged cheddar

Antipasto platter

**Hot**

Baked honey ham, apple and nutmeg glaze

Roast Ontario Turkey, giblet gravy and savory dressing

Sauteed Salmon, braised leeks, cranberry lemon butter

Cheese Ravioli, tomato sauce, spinach and Parmesan

Seasonal vegetables and potatoes

**Desserts**

Christmas cookies

Chocolate mousse with white chocolate and cranberry bark

Domestic cheese

Spiced orange cake

Apple cranberry crisp

Sliced fresh fruit

Home made pies

**\$22 adults \$11 children**

