



New Year's Eve

**DINNER
GALA**

DEC 31ST, 2025 6PM – 9PM

welcome 2026 in style
INDULGE, TOAST, & CELEBRATE

★ ★ ★ ★ ★
THE BRIARS
RESORT & SPA ON LAKE SIMCOE

New Year's Eve

DINNER MENU

SALAD COURSE

Classic Caesar Salad

Romaine hearts, Parmesan, bacon bits
tossed in a house-made Caesar dressing

Roasted Pear Salad

Mixed greens, sliced carrots, pickled onions
candied pecans, roasted pears
maple-balsamic dressing

Caprese Salad

Cherry tomatoes and fresh mozzarella,
topped with pesto oil
& a balsamic glaze

COURSE ONE

French Onion Soup

Caramelized onions in a rich beef broth
topped with croutons and melted Gruyère

Mushroom Arancini

White wine mushroom risotto coated
in breadcrumbs
served with a rich tomato sauce

Chilled Lemon Shrimp Cocktail

Served with house-made cocktail sauce
& fresh lemon

COURSE TWO

Slow-Roasted Beef Striploin

Served with red wine demi-glace
mashed potatoes, & seasonal vegetables

Grilled Salmon

Served with seasonal vegetables
steamed rice, and a soy-honey glaze

Braised Lamb Shank

Served with herb mashed potatoes
seasonal vegetables, and a rich lamb jus

Spinach and Ricotta Ravioli

Served with a pesto cream sauce
& Parmesan

COURSE THREE

Warm Apple Crumble

New York Cheesecake

Tiramisu

Berry Creme Brulee

TICKETS



Early Bird Price:
Sale ended: Dec 1, 2025
Adults: \$79 (Ages 13 & up)
Kids: \$54 (Ages 3-12)
Babies: \$0 (Ages 0-2)

Standard Price:
Sale ended: Dec 30, 2025
Adults: \$89 (Ages 13 & up)
Kids: \$59 (Ages 3-12)
Babies: \$0 (Ages 0-2)

*Taxes & Gratuities not included
The final interpretation rights belong to The Briars*