

An ornate, symmetrical floral border in a light brown color frames the entire invitation. It features intricate line art of leaves, vines, and various flowers, including what appear to be lilies and roses, with small dots interspersed along the design.

INVITATION TO



THE CLASSICAL

NEW YEAR'S

— EVE PARTY —

31ST DECEMBER |
5:00PM – MIDNIGHT

A New Year's Eve Culinary Journey!
Create your own 4, 5 or 6 course menu from
dishes designed to excite and elevate.

9 BRIDGE ST. OXFORD MILLS
WWW.BRIGADOONRESTAURANT.COM



NEW YEARS EVE

2026

Brigadoon Restaurant

SOUP

Carrot & Apple Bisque topped with a chili
honey

SALADS

Option # 1

Caesar Salad Bowl tossed with
Pea-meal bacon & Parmesan
crisps

Option # 2

Layered Beet, Stilton cheese &
pear salad topped with candied
walnuts & balsamic drizzle

APPETIZERS

Option # 1

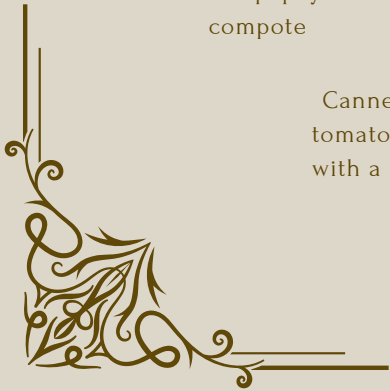
Hand rolled smoked salmon
filled with shrimp & avocado
served with a papaya orange
compote

Option # 2

Lightly seared Venison served
over cornbread with a blackberry
peppercorn glaze

Option # 3

Cannelloni filled with a roasted
tomato & zucchini ragout topped
with a caramelized onion & olive
salsa



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MAINS

Option # 1

Baked lobster tail served with salmon creole and a chunky lobster risotto, seared sea scallops, completed with oysters on half shell with a chili sauce

Option # 3

Roasted pheasant Breast with a prosciutto and Havarti cheese served with a rose and fig sauce, baby new potatoes and fresh vegetables

Option # 2

Beef Wellington: roasted filet with a Dijon thyme rub wrapped in puff pastry with wild mushroom pate served with a port reduction, Yukon jack new baby potatoes and fresh seasonal vegetables

Option # 4

Eye of rib steak grilled topped with garlic green onion compound butter, sauteed baby mushrooms and baked potato with sour cream cheese and green onion and fresh vegetables

Pre Order Speciality

Tomahawk Steak Dinner for Two
Dinner includes garlic green onion compound butter, sauteed baby mushrooms and baked potato with sour cream cheese and green onion and fresh vegetables

Must order ahead Limited Spots Available*



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DESSERTS

Option # 1

Layered double chocolate truffle tower, Sticky brownie topped with cassis chocolate mousse topped with sugared cranberries

Option # 2

Honey & lime Panna Cota with a ginger syrup & shortbread crumble

Option # 3

Cheese selection served with fig, assorted nuts and assorted fresh fruit

NOTES

Party Favors will be available for all guests included with your reservation

Amuse Bouche to prepare your pallet is included for all guests

Regular menu is not available

Specialty Cocktails & Wine Tasting Available

Reservations are highly recommended

613-258-4433

www.brigadoonrestaurant.com





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PRICING

Four Course Meal ~ \$135.95 per person

Five Course Meal ~ \$149.95 per person

Six Course Meal ~ \$162.95 per person

Four Course Wine Pairing ~ \$48.95 per person

Five Course Wine Pairing ~ \$59.95

Six Course Wine Pairing ~ \$70.95

TOMAHAWK PRE ORDER

Tomahawk Steak Dinner for Two

Dinner includes garlic green onion compound butter, sauteed baby mushrooms and baked potato with sour cream cheese and green onion and fresh vegetables

Must order by DECEMBER 21st

Tomohawk for Two Four Course Meal ~ \$265.95

