



Date (s)	Feature/Price	Hours
Regular Hours of Operation November 19 ~ December 30 Friday and Saturday Table d'hote	Regular menus Festive Season Luncheon Specials <i>price will change daily</i> Timbers will feature a table d'hote every Friday and Saturday night from Nov 25-Dec 17 - \$28.50	6:30 a.m. ~ 10:00 p.m. 11:30 a.m. ~ 1:30 p.m. 5:30 p.m. ~ 10:00 p.m.
December 24, 25 and 26	Hours of operations	8:00 a.m. ~ 10:00 p.m.
December 25	Christmas Day Served Dinner All Inclusive 28.50 Christmas Day Dinner Buffet \$33.50 per adult \$13.50 per child KIDS FIVE AND UNDER EAT FREE	5:30 p.m. ~ 10:00 p.m. 5:30 p.m. ~ 9:30 p.m.
New Year's Eve ~ December 31	Regular Menus and hours New Year's Eve table d'hote \$28.50 New Year's Eve Deluxe Dinner Buffet \$ 32.00 per person \$13.50 per child	6:30 a.m. ~ 11:00 p.m. 5:30 p.m. ~ 9:30 p.m.
New Year's Day ~ January 1, 2012	Regular Menus and special hours No buffet New Year's Day Dinner Special \$29.00	8:00 a.m. ~ 10:00 p.m. 5:30 p.m. ~ 9:30 p.m.

Room Service

Christmas Eve ~ December 24 Christmas Day ~ December 25 Boxing Day ~ December 26	Regular Menus special hours	8:00 a.m. ~ 11:00 p.m.
New Year's Eve ~ December 31	Room Service <i>Regular menu</i> Drinks available until 1:00 a.m <i>through the lounge.</i> Staff on until 3:00 a.m. <i>(walking the halls for hotel staff presence)</i>	6:30 a.m. ~ 11:00 p.m.
New Year's Day ~ January 1, 2011	Room Service special hours	8:00 a.m. ~ 11:00 p.m.

Timbers' Christmas **Table D'hôte 2011**

Appetizers

Spinach and Dried Cranberry Salad

with candied pecans,
tossed in a sour cream dijon dressing

Chicken and Smoked Duck Galantine

with dried fruits and pistachios
red wine reduction and wasabi drizzle

Wild Mushroom Bouchée

Assorted wild mushrooms in a rich garlic cream,
served in a puff pastry shell

Entrees

Slow Braised Lamb Shanks

on smooth garlic mashed potatoes, roasted root vegetables and pesto drizzle

Baked Pork Medallions with Chestnut Crumble

Pork tenderloin medallions topped with buttery chestnut crumble,
balsamic jus, garlic mashed potatoes and roasted root vegetables

Braised Beef Short Ribs

Dressed on to garlic mashed potatoes, caramelized root vegetables,
rich barolo jus

Desserts

Individual Egnog Cheesecake

with vanilla –rum sauce

Christmas Star

Buttery Christmas cookies served with made in house vanilla ice cream,
drizzled with chocolate sauce

\$28.50

**TIMBERS CHRISTMAS DAY
ALL INCLUSIVE MENU**

SOUP

Wild Mushroom Bouchée

Assorted wild mushrooms in a rich garlic cream,
served in a puff pastry shell

ENTREE

Roast Rolled Turkey Breast

with cranberry stuffing, brussel sprout crushed potatoes, carrot & coriander batonnettes,
pancetta & sage jus

FINISHING TOUCH

Warm Bittersweet Chocolate Cake
with berry compote, honey ice cream, and chocolate star
coffee/tea
\$ 28.50

Timbers

Christmas Day Dinner Buffet

Cold Items

Assorted Raw Vegetables with Dips
Fruits of the Sea Pasta Salad
German Potato Salad with Bacon and Dill Pickles
Tomatoes with Crumbled Feta Cheese, Garlic Herb Dressing
Tossed Mixed Greens with choice of Dressings
Festive Coleslaw with Dried Cranberries and Mint
Buns, Assorted Breads and Butter

Hot Items

Slow Roasted Turkey with Sage Dressing served with Pan Gravy and Cranberry Sauce
Mustard Glazed Pork Loin with Onion Jus
Cheese Tortellini in Marinara Sauce
Maple Glazed Salmon
Roasted Root Vegetables
Mashed Potatoes

Carvery

Carved Top Sirloin of Beef with Bordeaux Jus

Dessert Selection

Assorted Christmas Pastries and Squares
Sliced Seasonal Fruit
Array of Canadian and Imported Cheeses
Coffee Tea

\$33.50 per person

Timbers New Year's Eve

Table D'hôte 2011

Appetizers

Spinach and Dried Cranberry Salad

with candied pecans,
tossed in a sour cream dijon dressing

Chicken and Smoked Duck Galantine

with dried fruits and pistachios
red wine reduction and wasabi drizzle

Wild Mushroom Bouchée

Assorted wild mushrooms in a rich garlic cream,
served in a puff pastry shell

Entrees

Slow Braised Lamb Shanks

on smooth garlic mashed potatoes, roasted root vegetables and pesto drizzle

Baked Pork Medallions with Chestnut Crumble

Pork tenderloin medallions topped with buttery chestnut crumble,
balsamic jus, garlic mashed potatoes and roasted root vegetables

Braised Beef Short Ribs

Dressed on to garlic mashed potatoes, caramelized root vegetables,
rich barolo jus

Desserts

Individual Egnog Cheesecake

with vanilla –rum sauce

Christmas Star

Buttery Christmas cookies served with made in house vanilla ice cream,
drizzled with chocolate sauce

\$28.50

Timber's New Years Eve Buffet

Cold:

Mixed Greens with Shredded Carrots and Walnuts, Cranberry Vinaigrette
Mini Redskin Potato Salad
Creamy Coleslaw with Raisins
Pasta and Smoked Chicken Salad
Waldorff Salad
Poached Cold Shrimps with Cocktail Sauce
Assorted mixed Pickles and Olives
Display of Breads and Rolls and Butter

Hot:

Carved Roast Beef with Wild Mushroom Jus
Seared Salmon Fillet with Balsamic Reduction
Pork Medallions with Mushroom Crumble and Rosemary Sauce
Coq Au Vin
Duo of Mashed Potatoes
Assortment of Market Vegetables

Sweet Table:

Assortment of Cakes, Pastries, Mousses, Sherry Trifle
Fresh Sliced Seasonal Fruits
Variety of Cheeses with Water-crackers, Dried Fruits
Freshly brewed regular or decaffeinated Coffee or a selection of Teas

\$32.00

Timbers New Years Day Special

Soup

Shitake Mushroom Cream
with Cilantro, Sesame Oil and Corn kernels

Salad

Assorted Greens with slivers of Apples and Artichokes
Citrus Vinaigrette

Entrée

Pan seared Chicken Supreme

Mesquite Smoked Tequila Sauce
Southern style Whipped Potatoes
Green Beans with Purple Onions

Or

Maple Glazed Lake Superior Salmon

Port wine Reduction
Garlic Mashed Potatoes
Asparagus Spears

\$29.00