

AGRICULTURAL BANQUET



**RECAP**



OCTOBER 11, 2025  
KWANLIN DÜN CULTURAL CENTRE

# EXECUTIVE SUMMARY

On October 11, the Yukon's agriculture community gathered in the Longhouse room at Kwanlin Dün Cultural Centre for our annual Agricultural Banquet.

The evening began with a welcome address as guests browsed silent auction items and enjoyed local drinks and bites.

The main course and desserts were an incredible Thanksgiving spread, crafted using 90% local ingredients from beloved Yukon producers. Dutch Handsome and the Ransoms kept the music flowing all night and got us out of our seats and up on the dance floor.

It was a meaningful time for players in the agri-food community to connect with one another, enjoy a local meal together, share a two-step, and, for some, take home amazing items.

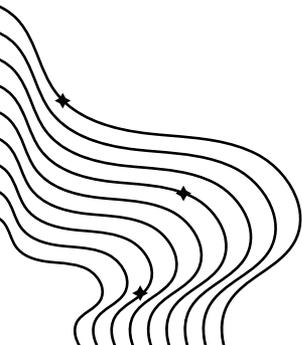
A big shoutout to all the producers who grew and raised the food on our plates, and to Takini River Ranch Catering for preparing an unforgettable meal. We also appreciate KW Bartending Services for keeping our glasses full with local beer, wine, and more.

Thank you to Monushots for capturing photos of the fun we had throughout the night; to the silent auction vendors for their contributions; to the Boreal Florist for the gorgeous centre pieces; and to the KDCC for graciously hosting us.

Finally, we are grateful to our funders and sponsors for making such a special evening possible!

PREPARED BY YAA  
EXECUTIVE DIRECTOR,

*Hanna Fish*





**THANK YOU FOR  
CELEBRATING WITH US!**



# 90% LOCAL MENU



## *Appetizers*

- Rich and flavourful devilled duck eggs
- Savoury spread of garlic sausage and assorted cured meats, paired with artisan cheeses and served with freshly baked baguette
- Mini quiches, filled with farm-fresh eggs, sausage, and cheese

## *Main Course*

The main course brought together the comforting flavours of a traditional harvest feast.

- Toasted turkey and local ham seasoned with craft ale for added depth and flavour
- Hearty sides include roasted fingerling potatoes, crisp green beans tossed in butter and toasted almonds, and creamy mashed potatoes with carrots.
- Beet salad, a warm barley and walnut dish, and soft, freshly baked buns made with local flour and butter round out the meal
- Classic turkey stuffing and tangy cranberry sauce.

## *Desserts*

- Rich haskap berry cake and a spiced haskap apple pie capture the flavours of the season
- Moist rhubarb cake topped with lightly whipped cream adds a touch of tartness and nostalgia
- Smooth chocolate mousse made with fresh local eggs

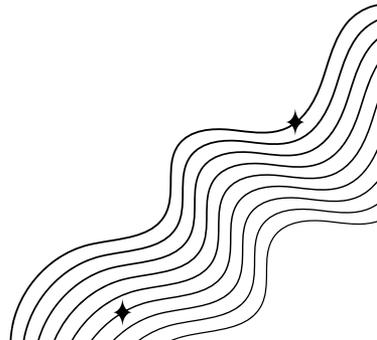
## *Drinks*

To accompany the meal, we offered freshly brewed coffee and a selection of premium teas with locally sourced cream and milk

# INGREDIENTS SOURCED FROM:



We appreciate you!



# FUNDERS & SPONSORS

This event is funded in part by:



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PLATINUM BANQUET  
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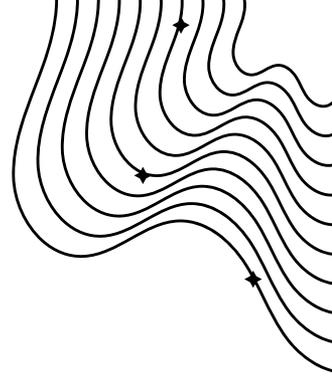


**YUKON  
BREWING**

WHITEHORSE • YUKON

*Thank you!*

# THANK YOU!



- ✦ Kwanlin Dun Cultural Centre
- ✦ Dutch Handsome and the Ransoms
- ✦ Takini River Ranch Catering
- ✦ KW Bartending Services
- ✦ Monushots
- ✦ Boreal Florist
- ✦ Silent auction vendors
- ✦ Silent auction winners
- ✦ Everyone who joined!



# NEXT STEPS

## *Save the Date*

Stay tuned for more information for the next Agricultural Banquet on Saturday, November 21!



## *Contact us!*

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