

# BEVERAGES

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## Standard Bar | Host

House Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$6.00
House Domestic Beer – Blue, Coors Light, Canadian, Bud Light	\$6.00
Signature Beer – Stella Artois, Featured Craft Beer	\$7.75
House Red or White Wine by the Glass (6oz)	\$6.00
Premium Red or White Wine by the Glass (6oz)	\$7.00
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$3.75
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$3.75

*A \$40.00 per hour labour charge per dedicated bartender (minimum 3 hours) will apply if bar sales are less than \$450.00 per dedicated bartender (excluding taxes & administrative fee) per consecutive 3 hour increment.*

## Standard Bar | Cash

House Brand Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$7.50
House Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$7.50
Signature Beer – Stella Artois, Featured Craft Beer	\$9.50
House Red or White Wine by the Glass (6oz)	\$7.50
Premium Red or White Wine by the Glass (6oz)	\$8.50
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$4.00
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$4.00

## Liqueurs

Bailey's Irish Cream (1oz)	\$7.75
Grand Marnier (1oz)	\$7.75
Drambuie (1oz)	\$7.75
Courvoisier V.S. Cognac (1oz)	\$7.75

## Champagne

Moet & Chandon Dom Perignon (1) Champagne, France	\$400.00
Champagne Victoire Brut Prestige, France	\$69.00

## Sparkling Wine

Secco Sparkling (1) Ontario, Canada	\$38.00
Trius Brut (1) Ontario, Canada	\$49.00

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## Punches

Fruit Punch (non-alcoholic) Serves 10 (1.9L) \$24.95

## Draught Beer

Toboggan Blonde or Amber Ale (50L Keg) (approx. 180 glasses) \$725.00

Toboggan Blonde or Amber Ale (30L Keg) (approx. 100 glasses) \$450.00

## Local Craft Beer

Selection Varies by Season and Availability \$7.75  
By can, minimum order may apply

## Signature Martinis

Baby Blue | 1.75oz \$7.75  
Gin and Blue Curacao topped with grapefruit juice and garnished with a fresh lemon twist.

Green Apple | 1.75oz \$7.75  
Vodka and Sour Puss Sour Apple Liqueur garnished with a fresh lime twist.

Chocolate | 1.75oz \$7.75  
Vodka and Dark Creme de Cacao Liqueur garnished with a chocolate stick.

Pink Sky | 1.75oz \$7.75  
Vodka and Peach Schnapps with cranberry juice, fresh lemon wedge and soda with blueberries.

## Regional Wines | White

750ml bottles

Burnt Ship Bay Pinot Grigio | VQA, Ontario (0) \$32.00  
Very pale lemon-yellow colour; light aromas of citrus, fresh pastry, yellow berries, nuts and herbs; dry, with medium body and soft acidity crisp.

Pelee Island Pinot Grigio | VQA, Ontario (0) \$34.00  
Crisp and refreshing with a fruit, flower and mineral aroma. The flavour has a touch of lemon and citrus.

One Horse Town Pinot Grigio | VQA, Ontario (0) \$43.00  
This complex wine has aromas of peach, grapefruit, minerality, and a hint of floral.

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## Regional Wines | Red

750ml bottles

Burnt Ship Bay Cabernet Merlot   VQA, Ontario (0)	\$32.00
A delicious fruit forward, nicely balanced wine with a soft and well integrated black cherry, cassis and hint of licorice.	
Pelee Island Merlot   VQA, Ontario (1)	\$34.00
Medium ruby colour; dry and light-bodied with crisp acidity and very little tannin; berry fruit flavour with some plum notes.	
One Horse Town Baco Noir   VQA, Ontario (1)	\$49.00
The wine is robust with ripe berry, spice and vanilla aromas. Dry with a medium-full body and supple tannins and a balanced finish with great taste.	

## International Wines | White

750ml bottles

Mapu Sauvignon Blanc, Chile (0)	\$35.00
Refined and elegant, the nose opens on citrus and tropical fruit aromas. A smooth mid-palate, revealing lemon and tropical fruit flavours that linger.	
Pavillion Chenin Blanc Viognier, South Africa (0)	\$36.00
This wine shows an initial explosion of fruit flavours including melon, kiwi, and pear followed by haunting hints of spice.	
Yellow Tail Pinot Grigio, Australia (0)	\$37.00
Delightfully fresh, zesty and elegant with lots of super-ripe concentrated fruit. This wine has fragrant aromas of citrus fruits with delicate notes of green apples and pears.	
Woodbridge Chardonnay, California (0)	\$39.00
A dry, medium-bodied wine with notes of ripe apples, citrus, toast & vanilla; aromas of ripe apple, pear & citrus are joined by hints of spicy vanilla oak.	
Placido Pinot Grigio, Italy (1)	\$40.00
Fresh and fruity aromas of pears as well as citrus and grapefruit. Full, fresh and flavorful on the palate, with a well-integrated and balanced acidity.	

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## International Wines | Red

750ml bottles

Mapu Merlot, Chile (0)	\$35.00
Fresh and intense, the nose displays berry, red fruit and cherry aromas. From a fresh and fruity attack, the round and substantial mid palate reveals cherry and raspberry flavors supported by mature tannins.	
Pavillion Shiraz Cabernet, South Africa (0)	\$36.00
Full of dark red fruit aromas spiced up with subtle toasty vanilla oak tones. The palate is balanced and soft with a juicy dark berry centre.	
Yellow Tail Shiraz, Australia (1)	\$37.00
Berry and vanilla aromas subdued with earthy soft ripe sweetness in perfect harmony with fine tannins.	
Woodbridge Merlot, California (0)	\$39.00
Medium ruby colour; raspberry, blueberry and mocha aromas; medium-bodies & dry; ripe red berry, cassis fruit and supple tannins.	
Masi Mondello Delle Venezie, Italy (1)	\$45.00
Bright ruby-red with good intensity. Good balance of ripe fruit and violets with hints of vanilla. Good acidity, soft and long-finishing.	

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