

BEVERAGE MENU



RBC PLACE
LONDON

BEVERAGES

Standard Bar | Host

House Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$7.00
House Domestic Beer – Blue, Coors Light, Canadian, Bud Light	\$7.00
Signature Beer – Stella Artois, Featured Craft Beer	\$8.75
House Red or White Wine by the Glass (6oz)	\$7.00
Premium Red or White Wine by the Glass (6oz)	\$8.00
Non-Alcoholic Beer - Corona Sun Brew	\$4.50
Signature Mocktails	\$4.50
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$4.00
Soft Drinks – Pepsi, Diet Pepsi, Ginger Ale, Tonic Water, Soda Water	\$4.00

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 and administrative fee) per consecutive 3-hour period.

Standard Bar | Cash

House Brand Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$9.00
House Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$9.00
Signature Beer – Stella Artois, Featured Craft Beer	\$11.00
House Red or White Wine by the Glass (6oz)	\$9.00
Premium Red or White Wine by the Glass (6oz)	\$10.00
Non-Alcoholic Beer - Corona Sun Brew	\$6.00
Signature Mocktails	\$6.00
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$4.00
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$4.00

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Draught Beer

Toboggan Blonde or Amber Ale (approx. 180 glasses)	\$725 / 50L keg
Toboggan Blonde or Amber Ale (approx. 100 glasses)	\$450 / 30L keg

Local Craft Beer

Selection varies by season and availability <i>By can, minimum order may apply</i>	\$8.75
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Signature Martinis

Baby Blue 1.75oz <i>Gin and Blue Curacao topped with grapefruit juice and garnished with a fresh lemon twist.</i>	\$8.75
Green Apple 1.75oz <i>Vodka and Sour Puss Sour Apple Liqueur garnished with a fresh lime twist.</i>	\$8.75
Chocolate 1.75oz <i>Vodka and Dark Creme de Cacao Liqueur garnished with a chocolate stick.</i>	\$8.75
Pink Sky 1.75oz <i>Vodka and Peach Schnapps with cranberry juice, fresh lemon wedge and soda with blueberries.</i>	\$8.75

Liqueurs

Bailey's Irish Cream (1oz)	\$8.75
Grand Marnier (1oz)	\$8.75
Drambuie (1oz)	\$8.75
Courvoisier V.S. Cognac (1oz)	\$8.75

Punch

Fruit Punch - Non-alcoholic, Stationary (Serves 10-1.9L)	\$25
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Food and beverage charges are subject to an administrative fee (18%) and HST (13%)

BEVERAGES

Regional Wines | White

750ml bottles

Pillitteri Pinot Grigio VQA, Ontario (0)	\$36
<i>A smooth, dry white wine that is light and refreshing with flavours of citrus and apple.</i>	
Pelee Island Pinot Grigio VQA, Ontario (0)	\$37
<i>Crisp and refreshing with a fruit, flower and mineral aroma. The flavour has a touch of lemon and citrus.</i>	
Bella Terra Chardonnay Sur Lie VQA, Ontario (0)	\$40
<i>This unoaked chardonnay starts off soft and tropical. Balanced in its delivery, and with solid structure.</i>	

International Wines | White

750ml bottles

Santa Rita 120 Reserva Sauvignon Blanc, Chile (0)	\$37
<i>Light, lively and refreshing on the palate, with flavours of gooseberry, herbs, chamomile, lemon and passionfruit.</i>	
Pavillion Chenin Blanc Viognier, South Africa (0)	\$39
<i>This wine shows an initial explosion of fruit flavours including melon, kiwi, and pear followed by haunting hints of spice.</i>	
Yellow Tail Pinot Grigio, Australia (0)	\$41
<i>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.</i>	
Woodbridge Chardonnay, California (0)	\$44
<i>A dry, medium-bodied wine with notes of ripe apples, citrus, toasted vanilla; aromas of ripe apple, pear and citrus are joined by hints of spicy vanilla oak.</i>	

Champagne and Sparkling Wine

Moet and Chandon Dom Perignon (1) Champagne, France	\$400
Champagne Victoire Brut Prestige, France	\$69
Secco Sparkling (1) Ontario, Canada	\$47
Pillitteri Market Collection, Sparkling Brut (1) Ontario, Canada	\$55

Wine selection required 30 days in advance of the event start date. Wines are subject to availability.

BEVERAGES

Regional Wines | Red

750ml bottles

Pillitteri Cab Nero VQA, Ontario (0)	\$36
<i>A bright red blend that is dry, smooth and easy-drinking, with flavours of cherry and plum and no oak treatment.</i>	
Pelee Island Merlot VQA, Ontario (1)	\$37
<i>Medium ruby colour; dry and light-bodied with crisp acidity and very little tannin; berry fruit flavour with some plum notes.</i>	
Bella Terra Red VQA, Ontario (1)	\$40
<i>Our inaugural vintage of the Bella Terra Red marries together the three main red varietals that we grow in our estate vineyards: Merlot, Cabernet Franc, and Cabernet Sauvignon</i>	

International Wines | Red

750ml bottles

Santa Rita Cavanza Cabernet Sauvignon, Chile (0)	\$37
<i>Deep aromas of smoky oak and prune spread, with floral, cassis and coffee notes. The palate is extra dry, with medium body and ripe tannins. Enjoy prune and cassis flavours, and a hint of coffee.</i>	
Pavillion Shiraz Cabernet, South Africa (0)	\$39
<i>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.</i>	
Yellow Tail Shiraz, Australia (1)	\$41
<i>Berry and vanilla aromas subdued with earthy soft ripe sweetness in perfect harmony with fine tannins.</i>	
Woodbridge Merlot, California (0)	\$44
<i>Medium ruby colour; raspberry, blueberry and mocha aromas; medium-bodied & dry; ripe red berry, cassis fruit and supple tannins.</i>	
Masi Mondello Delle Venezie, Italy (1)	\$48
<i>Bright ruby-red with good intensity. Good balance of ripe fruit and violets with hints of vanilla. Good acidity, soft and long-finishing.</i>	

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