



BANQUET BAR

HOST BAR

Please add 18% gratuity and 5% GST to prices below.

Hi Balls		\$7.00 per ounce
Beer	Big Rock, Wild Rose Wraspberry Ale	\$7.00 per bottle
	Budweiser, Stanley Park Windstorm, Shock Top	\$6.75 per bottle
	Corona, Peroni, Stella Artois Light	\$8.00 per bottle
Coolers	Mike's hard Cranberry Lemonade. Smirnoff Ice Lemon	\$7.50 per bottle
House Wine	- Rosso or Bianco	\$7.00 per glass
Soft Drinks		\$3.00 per glass
San Pellegrino	Orange/Lemon	\$3.00 per can
San Pellegrino	Italian Carbonated Water	\$7.00 per bottle 750 ml
Juices		\$3.95 per glass

CASH BAR

Guests pay cash to bartender for all drinks. 5% GST is included in the prices below.

Gratuities are at the discretion of the guest.

Hi Balls		\$7.50 per ounce
Beer	Big Rock, Wild Rose Wraspberry Ale	\$7.00 per bottle
	Budweiser, Stanley Park Windstorm, Shock Top	\$7.25 per bottle
	Corona, Peroni, Stella Artois Light	\$8.25 per bottle
Coolers	Mike's hard Cranberry Lemonade. Smirnoff Ice Lemon	\$8.00 per bottle
House Wine	- Rosso or Bianco	\$7.50 per glass
Soft Drinks		\$3.25 per glass
San Pellegrino	Orange/Lemon	\$3.25 per can
San Pellegrino	Italian Carbonated Water	\$7.50 per bottle 750 ml
Juices		\$4.15 per glass

HOST BAR PUNCH

Please add 18% gratuity and 5% GST to prices below

Sangria		\$24.00 – 48 oz. pitcher
Fruit Punch		\$15.00 per litre
Wine or 5 oz. Liquor Punch		\$30.00 per litre
Sparkling Wine Punch		\$42.00 per bowl

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Menus and prices subject to change without notice.

Prices and menus will be confirmed at time of signing of the final BEO.



WINE LIST

RED WINE

- House Wine Rosso, Negroamaro, Italy - \$30.00
- Nugan Estate Third Generation, Shiraz, Australia - \$33.00
- Montepulciano d'Abruzzo, Zonin, Italy - \$33.50
- Primo Amore, Sangiovese, IGT, Zonin, Sicily, Italy - \$36.00
- Bodega Norton Barrel Select, Malbec, Argentina - \$37.00
- Alvar Pinot Noir, VQA, Ontario, Canada - \$40.00
- Zorzal, Cabernet Sauvignon, Argentina - \$43.00
- Le Focaiè, Sangiovese, Maremma, IGT, Tuscany, Italy - \$46.00
- Valpolicella Ripasso Superiore, DOC, Zonin, Veneto, Italy - \$47.00
- Castello d'Albola, Chianti Classico, Italy - \$49.00
- Murphy-Goode, Merlot, California, USA - \$50.00
- Emilana Signos de Origen, Organic Cabernet Sauvignon, Chili - \$54.00
- Beni di Batasiolo, Barolo, Piedmont, Italy - \$62.00

WHITE WINE

- House Wine Bianco, Chardonnay/Grillo, Italy - \$30.00
- Ruffino, Orvieto Classico DOC, Italy - \$34.00
- Zonin Winemaker's Collection, Pinot Grigio, IGT, Italy - \$35.00
- Castello del Poggio, Zonin, Moscato d'Asti, Italy - \$38.00
- Il Giangio, Gambellara Classico, DOC, Veneto, Italy - \$39.00
- Avant, Kendall-Jackson, Chardonnay, California, USA - \$44.00
- Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand - \$46.00

ROSE WINE

- Beringer, White Zinfandel, California, US - \$30.00

SPARKLING WINE

- Prosecco, Extra Dry, Zonin, Italy - \$36.00

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