



PACINI BANQUET BAR & WINE LIST



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, Shock Top	\$7.00 per bottle
	Corona and Peroni	\$8.00 per bottle
Coolers	Mike's Hard Cranberry Lemonade. Smirnoff Ice Lemon	\$8.00 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	\$7.25 per bottle
	Budweiser, Shock Top	\$7.00 per bottle
	Corona and Peroni	\$8.50 per bottle
Coolers	Mike's Hard Cranberry Lemonade. Smirnoff Ice Lemon	\$8.50 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
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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.



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RED WINE

- Inniskillin Merlot Reserve – \$47.00
House Wine Citra Rosso, Negroamaro, Italy - \$33.00
Ruffino Chianti, Sangiovese, Tuscany, Italy - \$35.00
Ventiterre Montepulciano d/Abruzzo, Italy - \$36.00
Masi Modello, Refosco/Merlot, Venezie, Italy - \$37.00
Cono Sur Organic, Cabernet Sauvignon/ Carmenere, Chile - \$38.00
Rocca di Montesmassi Le Focaiè, Sangiovese/Maremma, Tuscany, Italy - \$45.00
Ripasso Valpolicella Superior, Zonin, Veneto, Italy - \$46.00
Castello di Albola, Chianti Classico, Tuscany, Italy – \$49.00
Bonterra, Organic Cabernet Sauvignon, California, USA - \$52.00
Beni di Batasiolo, Barolo, Piedmont, Italy - \$62.00
Osoyoos Larose - “Le Grand Vin” Merlot/ Cabernet Franc/ Cabernet Sauvignon/ Petit Verdot/ Malbec, Okanogan Valley, Canada - \$90.00

WHITE WINE

- House Wine Citra Bianco, Italy - \$33.00
Ruffino, Orvieto Classico, Italy - \$35.00
Ventiterre, Pinot Grigio, Venezie, Italy - \$36.00
Zonin IL Giangio, Veneto, Italy - \$38.00
Masi Masianco, Verduzzo/Pinot Grigio, Venezie, Italy - \$39.00
Oyster Bay, Chardonnay, New Zealand - \$44.00
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand - \$48.00
Jackson Triggs Riesling - \$43.00

ROSE WINE

- La Vieille Ferme, Rose, Cinsault/ Grenache/ Syrah, Rhone Valley, France - \$32.00

SPARKLING WINE

- Zonin Prosecco Cuvee 1821 Veneto, Italy - \$37.00

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