



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 | 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 | \$5.00 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 | 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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Wine if you must. It's not good to bottle up your emotions.

RED WINE

Ask about our Monthly Featured 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 Focaie, 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, Okanagan Valley, Canada - \$90.00

WHITE WINE

Ask about our Monthly Featured 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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