



Banquet Bar Menu & Wine List

Host Bar

All drinks charged to the Master Account
18% Gratuity & 5% GST will be added to the prices.

High Ball 1oz \$7
Glass House Wine \$7
Oakanagan Cider \$8
Juice \$3.00 per glass
San Pellegrino Italian Carbonated Water \$7
Sangria 48oz Pitcher \$27

Beer
Big Rock, Budwiser, Shock top \$7
Corona, Peroni, Wild Rose Wrapberry \$8
Coolers – Smirnoff Ice \$8
Soft Drinks \$3

Cash Bar

Guests pay cash to bartender for all drinks
5% GST is included in the above prices. Gratuities are at the discretion of the guest.

High Ball 1oz \$7.50
Glass House Wine \$7.50
Oakanagan Cider \$8.50
Juice \$3.50 per glass
San Pellegrino Italian Carbonated Water \$7.50

Beer
Big Rock, Budwiser, Shock top \$7.50
Corona, Peroni, Wild Rose Wrapberry \$8.50
Coolers – Smirnoff Ice \$8.50
Soft Drinks \$3.50

A \$175.00 Bartender service charge will be added for both host and cash bars.
this covers the bartender, ice, mix, and room maintenance.

Menu items are subject to change based on availability. The final menu and pricing will be confirmed at the time of signing the BEO.



Wine List

Ask about our monthly featured wines

Rosso

- Inniskillin Merlot Reserve, Okanagan, Canada – \$47
- Ruffino Chianti, Sangiovese, Tuscany, Italy - \$36
- Ventiterre Montepulciano d/Abruzzo, Italy - \$36
- Cono Sur Organic, Cabernet Sauvignon/ Carmenere, Chile - \$38
- Sterling Vintner's Collection Pinot Noir, California, US - \$42
- Kim Crawford, Sauvignon Blanc, New Zealand - \$48
- Open, Sauvignon Blanc, Canada - \$36
- Rocca di Montesmassi Le Focaiè, Sangiovese/Maremma, Tuscany, Italy - \$45
- Ripasso Valpolicella Superior, Zonin, Veneto, Italy - \$46
- Castello di Albola, Chianti Classico, Tuscany, Italy – \$49
- Bonterra, Organic Cabernet Sauvignon, California, USA - \$55
- Beni di Batasiolo, Barolo, Piedmont, Italy - \$69
- Osoyoos Larose - "Le Grand Vin" Merlot/ Cabernet Franc/ Cabernet Sauvignon/ Petit Verdot/ Malbec, Okanagan Valley, Canada - \$92

Bianco

- Ruffino, Orvieto Classico, Italy - \$35
- Ventiterre, Pinot Grigio, Venezia, Italy - \$36
- Zonin IL Giangio, Veneto, Italy - \$38
- Masi Masianco, Verduzzo/Pinot Grigio, Venezia, Italy - \$39
- Jackson Triggs Riesling - \$43
- Oyster Bay, Chardonnay, New Zealand - \$44
- Bonterra Chardonnay Organic, California, US - \$54

Vino Rosato

- La Vieille Ferme, Rose, Cinsault/ Grenache/ Syrah, Rhone Valley, France - \$32

Spumanti (Sparkling)

- Zonin Prosecco Cuvee 1821 Veneto, Italy - \$37

Della Casa

- Banfi Le Rime Pinot Grigio, Tuscany, Italy - \$34
- Banfi Col Di Sasso, Sangiovese/Cabernet Sauvignon, Tuscany, Italy - \$34