

Banquet Bar Menu & Wine List

Host Bar

All drinks charged to the Master Account

High Ball 1oz \$7 Glass House Wine \$8.50 Cider \$8.25 Soft Drinks \$4.50 Beer Domestic **\$8** Imported **\$8.75**

18% Gratuity & 5% GST will be added to the prices.

Cash Bar

Guests pay cash to bartender for all drinks

High Ball 1oz **\$7.50**Glass House Wine **\$9**Cider **\$8.75**Soft Drinks **\$4.75** per glass

Beer Domestic **\$8.50** Imported **\$9.25**

5% GST is included in the above prices. Gratuities are at the discretion of the guest.

A \$175 Bartender service charge will be added for both host and cash bars.

This covers the bartender and room maintenance.



We strive to meet the dietary restrictions of our guests. Please advise of any allergies or dietary requirements at the time of booking. All amendments and substitutions will be chef's choice. Items can be modified to accommodate the following. GF- Gluten Free, DF- Dairy Free, VG- Vegetarian, V- Vegan. 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

26oz Bottle

Rosso

Bianco

Rufino Lumina Pinot Grigio, Veneto, Italy - \$38
Cavaliere d'Oro Gabbiano Pinot Grigio, Pinot Grigio, Veneto, Italy - \$39
Jackson-Triggs Sauvignon Blanc, Niagara, Canada - \$38
Sterling, Vintner's Collection, Chardonnay, California, United States - \$43
Santa Cristina Campogrande, Orvieto, Italy - \$39
Kim Crawford, Sauvignon, New Zealand - \$53
Sumac Ridge Gewurztraminer, Okanagan Valley, Canada - \$45
Vintage Ink, Wild White Viognier, Gewurztraminer, Okanagan Valley, Canada - \$45

Vino Rosato

Matua Rose Pinot Noir, Sauv Blanc, Merlot, New Zealand - \$43

Spumanti (Sparkling)

Zonin Prosecco Cuvee 1821 Piccolo, Veneto, Italy 11oz - \$13
Zonin Prosecco Cuvee 1821 Piccolo, Veneto, Italy - \$41
Champagne Lanson Black Label Brut, France - \$155



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