

# *Bar List*

	<u>HOST BAR</u>	<u>CASH BAR</u>
Premium Brands	\$5.50	\$7.00
Deluxe Brands	\$6.00	\$7.50
Domestic Beer & Micro Beer	\$5.00	\$6.00
Imported Beer	\$6.00	\$7.00
Non-Alcoholic Beer	\$4.75	\$5.50
House Wine	\$6.00	\$7.00
Liqueur	\$6.75	\$8.00
Cognac, Sherry & Port	\$7.50	\$8.50
Martinis	\$7.50	\$8.50
Mineral Water	\$3.00	\$3.00
Soft Drinks & Juice	\$3.00	\$3.00

## **Punch**

Fruit Punch (non-alcoholic)	\$65.00/gallon
Punch (alcoholic)	\$95.00/gallon
Sparkling Champagne Punch	\$95.00/gallon

## **Labour Charges**

If consumption is less than \$300.00, a fee of \$25.00 per hour per bartender will apply (4 hours minimum)

Please note: a surcharge will apply to bartender labour for events held on statutory holidays

Cash Bar Prices Inclusive of Taxes (15%), Gratuity Not Included

Host Bar Prices Subject To Applicable Taxes (15%) & Service charge (15%)

All beverages are to be provided and purchased through the hotel.

## **“Name That Martini”**

**Choose up to 3 of the following martinis and rename it to suit your event.**

### **Bluebird Martini:**

Vodka and Blue Curacao

### **Chocolate Mocha Shaker Martini:**

Vanilla Vodka, Baileys, Crème de Cacao, Coffee & Chocolate Shavings

### **Crantini Martini:**

Vodka and Cranberry Juice

### **Cosmopolitan Martini:**

Vodka, Cointreau, Cranberry Juice, Sour Mix & Lemon

### **Manhattan Martini:**

Whiskey, Sweet Vermouth, Angostura Bitters & a Maraschino Cherry

### **Peppermint Martini:**

Vodka, Crème de Menthe & Fresh Mint Sprig

### **Pink Martini:**

Vodka, Triple Sec, Lime & Cranberry Juices

### **Sour Apple Martini:**

Vodka, Sour Apple Liqueur, Triple Sec & Lemon

### **Vanilla Martini:**

Vanilla Vodka, Cointreau & Dry Vermouth

A separate martini station will be set up for groups larger than 150 people. If there are less than 150 people then martinis can be served from the main bar or you may choose to have a separate station for only \$100.00 Labour Charge.

# *Banquet Wine List*

## Bubbles

### **Veuve du Vernay Brut, Blanc de Blanc**

A delightfully fresh and delicate sparkling wine with a charming touch of fruitiness.

**\$40**

### **Summerhill, Cipes Brut**

A beautiful Riesling based sparkling wine with aromas of apple, lime, pear, almonds and grapefruit. On the palate exhibits crisp acidity, a soft, creamy mousse.

**\$60**

### **Stellers Jay Brut VQA**

Showcases ripe strawberry, fresh toast and a crisp lively acidity. The mousse is exceptional and the palate is full of citrus and fresh strawberries.

**\$60**

## White

### **Peller Estates, Heritage Series, Chardonnay VQA**

**\$35**

A medium-bodied, soft, easy drinking white wine with flavours of ripe apple, cream and a hint of toast. A touch of acidity comes through on the finish with notes of green apple and lemon.

### **Mission Hill, Five Vineyards, Chardonnay VQA**

**\$40**

Fresh apple and lemon notes are framed by hints of honey and citrus. This delicious Chardonnay is elegant and refined on the palate with a tremendous finish.

### **Mt Boucherie, Estate Collection, Pinot Gris VQA**

**\$50**

A soft, gently perfumed wine with more substance and colour than most whites. This Pinot Gris displays wonderful flavours of honey and pear and a soft lingering finish.

### **Sandhill, Sauvignon Blanc VQA**

**\$55**

Showcasing tropical grassy aromas while being very fruit focused on the palate. A crisp acidity and character of fresh cut grass allows this summer steal to pair well with fresh lighter flavors.

### **Sumac Ridge, Black Sage Vineyard White Meritage VQA**

**\$65**

An exemplary blend of Sauvignon Blanc and Semillon, displaying crisp gooseberry and honeydew melon and fresh tropical fruits while balanced softly with a smooth, oaky vanilla finish.

## Red

### **Peller Estates, Heritage Series Merlot VQA**

**\$35**

Bright ruby colour with a bouquet of black cherry, blueberry and spice. A medium-bodied, soft, easy drinking red wine with flavours black berries and a touch of spice.

### **Mission Hill, Five Vineyards, Cabernet Sauvignon–Merlot VQA**

**\$40**

Rich flavours of concentrated plum and ripe cherries emerge on the layered palate. Complex notes of dark cocoa and clove linger for a full-bodied wine.

### **Mission Hill, “Reserve” Shiraz VQA**

**\$45**

Dark, earthy and savory, featuring nuances of fine cocoa, dense fruit and a touch of smoky oat. Notes of harvested figs, aged in American and French oak for 14 months.

### **Blue Grouse, Pinot Noir, Vancouver Island**

**\$55**

This vintage was aged in French oak barrels for six months and has striking aromas of black cherry and spice. The finish is dry and smooth with a uniquely silken texture.

### **Pateles d’ Osoyoos, Bordeaux Blend**

**\$70**

Very nice smooth mouth feel. Dusty ripe opulent fruits with vanilla and cocoa. Well balanced with subtle tannins.