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## Banquet Bar Menu & Wine List

### Host Bar

All drinks charged to the Master Account

High Ball 1oz <b>\$6.75</b>	Domestic Beer <b>\$7</b>
Premium High Ball 1oz <b>\$7.50</b>	Imported Beer <b>\$7.50</b>
Coolers <b>\$7.50</b>	Glass House Wine <b>\$8</b>
Cocktail 1oz <b>\$8.50</b>	Soft Drinks <b>\$3.50</b>

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

### Cash Bar

Guests pay cash to bartender for all drinks

High Ball 1oz <b>\$7</b>	Domestic Beer <b>\$7.50</b>
Premium High Ball 1oz <b>\$8</b>	Imported Beer <b>\$8</b>
Coolers <b>\$8</b>	Glass House Wine <b>\$8.50</b>
Cocktail 1oz <b>\$9</b>	Soft Drinks <b>\$3.75</b>

5% GST is included in the 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.

Special liquor orders may be available by the bottle or case.



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## Wine List

### Red Wine

- Campagnola Della Casa OR Dona Paula, Rosso, Italy - **\$38**
- Carmen, Merlot, Chile - **\$42**
- Nugan, Shiraz, Australia - **\$45**
- Gehringer, Pinot Noir, Canada - **\$50**
- J.Lohor, Cabernet Sauvignon, US - **\$65**

### White Wine

- Campagnola Della Casa OR Dona Paula, Bian, Italy - **\$38**
- Woodbridge, Chardonnay, US - **\$42**
- Stoneleigh, Sauvignon Blanc, New Zealand - **\$45**
- Santa Margharita, Pinot Grigio, Italy - **\$45**
- Haywire, Pinot Gris, Canada - **\$68**

### Rose Wine

- Beringer, White Zinfandel, Rose, USA - **\$32**
- Vielle Ferme, Rose, Dry Rose, France - **\$36**

### Sparkling

- La Scala Spumante, Canada - **\$35**
- Pares Balta, Cava, Spain - **\$48**
- Danzante Prosecco, Italy - **\$50**