



2020 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	\$7.00	Cocktail 1oz	\$8.00
Premium Liquor	\$8.50	Domestic Beer	\$7.00
Import Beer	\$7.50	Liqueurs & Cognac	\$8.00 - \$9.00
Glass House Wine	\$7.00	Bottle House Wine	\$26.00
Juice	\$4.50	Soft Drinks	\$3.50
Mineral Water 330 ml	\$4.00		

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	Cocktail 1oz	\$8.50
Premium Liquor	\$8.00	Domestic Beer	\$7.50
Import Beer	\$8.00	Liqueurs & Cognac	\$8.50-\$9.50
Glass House Wine	\$7.50	Bottle House Wine	\$27.50
Juice	\$5.00	Soft Drinks	\$4.00
Mineral Water 330 ml	\$4.50		

A \$175.00 Bartender Service Charge will be added for both Host and Cash Bars.
This covers the Bartender, Ice, Mix and Room Maintenance.

Prices will be confirmed upon booking.

While we do not anticipate any beverage item changes to our menu, there are times when some items are no longer available.
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2020 Wine List



REDS

PINOT NOIR

- Concannon "Selected Vineyards" Pinot Noir - California - \$26
- Kim Crawford Pinot Noir - South Island, New Zealand - \$46
- Quails' Gate Pinot Noir - Okanagan Valley, B.C. - \$48
- Meiomi Pinot Noir - California - \$54

SYRAH, SHIRAZ & BLENDS

- Jacob's Creek Shiraz - South Eastern Australia - \$30
- Inception Shiraz, Petit Verdot & Mourvèdre - West Cape, South Africa - \$32
- E. Guigal Syrah, Grenache & Mourvèdre - Côtes du Rhône, France - \$40
- Blasted Church Syrah - Okanagan Valley, B.C. - \$52
- MollyDooker "The Boxer" Shiraz - McLaren Vale, Australia - \$56
- Louis Bernard Syrah, Grenache & Mourvèdre - Châteauneuf du Pape, France - \$68

ZINS & OTHER SPICY REDS

- Lopez de Haro Crianza Tempranillo & Garnascha - Rioja, Spain - \$32
- Hess Select "reo" Petite Sirah, Syrah & Zinfandel - California - \$45
- Ravenswood "Vintners Blend" Zinfandel - California - \$40
- Caymus Vineyards Zinfandel - California - \$78
- The Prisoner Zinfandel, Cabernet & Syrah - Napa Valley, California - \$87
- Cypress vineyards Zinfandel - Central Coast, California - \$38
- Masi Amarone "Costasera" Corvina & Rondinella - Valpolicella, Italy - \$77

CABERNET SAUVIGNON & BLENDS

- Banfi "Col Di Sasso" Cabernet & Sangiovese - Tuscany, Italy - \$31
- Robert Mondavi "Woodbridge" Cabernet Sauvignon - California - \$36
- Sumac Ridge "Cellar Selection" Cabernet & Merlot - Okanagan Valley, B.C. - \$38
- Sandhill Cabernet & Merlot - B.C. - \$44
- Majella "The Musician" Cabernet & Shiraz - Coonawarra, Australia - \$49
- J. Lohr Estates "Seven Oaks" Cabernet Sauvignon - Paso Robles, California - \$52
- Graceland Cabernet Sauvignon - Stellenbosch, South Africa - \$58
- Kenwood "Jack London" Cabernet Sauvignon - Sonoma Mountain, California - \$63
- Beringer Cabernet Sauvignon - Knights Valley, California - \$74
- Stags' Leap Winery Cabernet Sauvignon - Napa Valley, California - \$84
- Duckhorn Cabernet Sauvignon - Napa Valley, California - \$120
- Caymus Vineyards Cabernet Sauvignon - Napa Valley, California - \$130
- Torres "Gran Cornoas" Reserva Cabernet Sauvignon - Penedes Spain - \$42
- Chateau Larose - Trintaudon Cabernet & Merlot - Bordeaux, France - \$52
- Black Hills "Nota Bene" Cabernet & Merlot - Okanagan Valley, BC - \$105

MERLOT

- Jackson-Triggs "Proprietors' Selection" Merlot - International - \$26
- Santa Carolina Reserva Merlot - Colchagua Valley, Chile - \$34
- Tommasi "Le Prunee" Merlot - Veneto, Italy - \$36
- Charles Smith "The Velvet Devil: Merlot - Washington State - \$42
- Nk'Mip Cellars Merlot - Okanagan Valley, B.C. - \$44
- J. Lohr Estates "Los Osos" Merlot - Paso Robles, California - \$54
- Burrowing Owl Estate Merlot - Okanagan Valley, B.C. - \$60



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MORE REDS ALTERNATIVE REDS

- Conundrum Zinfandel & Petite Syrah – California - \$50
- Masi “Bonacosta” Valpolicella - Veneto, Italy - \$36
- Bousquet Organic Malbec - Mendoza, Argentina - \$38
- Tinhorn Creek Cabernet Franc – Okanagan Valley, BC - \$60
- Bodega Garzon Cabernet Franc & Tannat - Uruguay - \$40
- Norton “Privada” Malbec, Merlot & Cabernet - Mendoza, Argentina - \$44
- Pazzo Sangiovese & Cabernet - Napa Valley, California - \$66
- Tinhorn Creek Cabernet Franc – Okanagan Valley, BC - \$50
- Con Suv Organic Cabernet, Carmenere & Syrah – Chile - \$31
- Ruffino “11 Ducale” Sargiovec & Merlot – Tuscany, Italy - \$40

WHITES

PINOT GRIGIO & PINO GRIS

- Danzante Pinot Grigio - Delle Venezie, Italy - \$36
- Oyster Bay Pinot Grigio - Hawkes Bay, New Zealand - \$37
- Maverick Estate Pinot Gris – Okanagan Valley, BC - \$42
- Burrowing Owl Estate Pinot Gris – Okanagan Valley, BC - \$54

AROMATICS

- Robert Mondavi “Woodbridge” White Zinfandel - California - \$28
- Jacob’s Creek Moscato - South Eastern Australia - \$30
- Cono Sur “Bicicleta” Viognier – Chile - \$30
- Quails’ Gate Rosé - Okanagan Valley, B.C. - \$38
- See Ya Later Ranch Gewürztraminer - Okanagan Valley, B.C. - \$42
- Blasted Church “Hatfield’s Fuse” Gewürztraminer & Pinot Gris - Okanagan Valley, B.C. - \$48
- Wild Goose Vineyards Riesling – Okanagan Valley, BC - \$0

SAUVIGNON BLANC

- Sumac Ridge “Private Reserve” Sauvignon Blanc - Okanagan Valley, B.C. - \$36
- Stoneleigh Sauvignon Blanc - Marlborough, New Zealand - \$38
- Kenwood Sauvignon Blanc - Sonoma County, California - \$42
- Cono Sur Organic Sauvignon Blanc – Okanagan Valley, BC - \$36

CHARDONNAY

- Jackson-Triggs “Proprietors’ Selection” Chardonnay - International - \$26
- Robert Mondavi “Woodbridge” Chardonnay - California - \$34
- Quails’ Gate Chardonnay - Okanagan Valley, B.C. - \$42
- J. Lohr Estates “Riverstone” Chardonnay - Monterey, California - \$50
- Sonoma-Cutrer “Russian River Ranches” Chardonnay - Sonoma Coast, California - \$52
- Wynns Chardonnay – Okanagan Valley, BC - \$42

BUBBLES

- Mionetto Prosecco – Veneto, Italy - \$40
- Steller’s Jay “Mountain Bird” Brut Sparkling – Okanagan Valley, BC - \$52
- Mumm “cordon Rouge” Brut – Champagne, France - \$84

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