



## BEVERAGES

### Host Bar

Standard Liquor	\$8.50
Premium Liquor	\$10
Domestic Beer	\$8
Imported Beer	\$9
House Wine	\$8.50
Soft Drinks	\$4

*Prices are per person and subject to change. A customary 19% service charge and GST of 5% will be added to price.*

### Cash Bar

Standard Liquor	\$9.50
Premium Liquor	\$11.50
Domestic Beer	\$9.50
Imported Beer	\$10.50
House Wine	\$9.50
Soft Drinks	\$5

### Bar Labour Charges

Bartender/Cashier charges of \$50.00 per hour per associate (*minimum of three hours*) will be applied if consumption is less than \$500.00 per bar/three hours

## WHITE WINE

### **Banrock Station, Australia**

**\$43**

*Chardonnay*

Exhibits intense fruit aromas of citrus, peach and tropical fruit. This flavor with the oak finish is a soft and creamy full bodied texture.

### **Mezzamondo, Italy**

**\$45**

*Pinot Grigio Chardonnay*

With notes of ripe apple, pear and citrus fruits, matching the peach flavours of the oaked Chardonnay.

### **Hardy's Reserve, Australia**

**\$47**

*Gewurztraminer Riesling*

Medium sweet, very good fruit intensity of lychees with a refreshing clean finish. A soft, sweet palate of citrus, lychees and musk balance with zesty acid.

### **Jackson Triggs, Canada**

**\$48**

*Pinot Grigio*

Bursting with aromas of lime, apple and pear balanced with soft floral notes.

### **Glass Mountain, California**

**\$55**

*Chardonnay*

Aromas of pineapple, apricot and toasty oak enhance the vanilla and butterscotch character. It has a creamy, lush texture that pairs with the bright apple and peach flavours.

### **Mudhouse Marlborough, New Zealand**

**\$60**

*Sauvignon Blanc*

Light scent of snow pea, citrus and passionfruit with a flavor of fresh greens and ripe tropical fruit with a crisp grapefruit finish.

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## RED WINE

### Hardy's Reserve, Australia

\$43

*Cabernet Sauvignon*

This wine exhibits flavours of blackberry and dark cherry fruits, complemented by a hint of spicy oak, delicious with grilled steak.

### Mezzomando, Italy

\$45

*Sangiovese Merlot*

A deep coloured wine that is bursting with cherry and dark fruit flavours and has spice notes of vanilla, licorice and chocolate.

### Nottage Hill, Australia

\$45

*Shiraz*

Displays the ripe primary fruit flavours of dark cherries and blackcurrant along with dark chocolate and dried herbs. It finishes with soft, subtle tannins, warm spice and toasty oak.

### Jackson Triggs, Canada

\$48

*Malbec*

Deep in color with intense flavors of berries, plum, spice and subtle floral notes.

### Oak Ridge, California

\$47

*Zinfandel*

Blackberry, Dutch chocolate, raspberry, vanilla, caramel and subtle touches of black pepper that delivers a full presence and subtle tannin with a velvety texture.

### Into, California

\$55

*Pinot Noir*

Flavours of raspberry and red licorice with fruit forward hints of oak and subtle complexity.

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