

# cocktails



INTERNATIONAL  
CENTRE



10-24-08

## white wines

- Chardonnay Night Harvest, RH Phillips, California, USA | 46
- Pinot Grigio, Hogue Fruit Forward, Washington State, USA | 44
- Pinot Grigio, Terre di Chieti IGT, Crea Vini, Italy | 41
- Chardonnay, McWilliams Hanwood, Australia | 40
- Sauvignon Blanc, Espiritu, Chile | 38
- Ardeche Chardonnay, Louis Latour, France | 37
- Pinot Gris, J&F Lurton, Argentina | 37
- Sauvignon Blanc, Colio Estates, Niagara, VQA | 36
- Riesling, Peller Estates, Niagara, VQA | 33
- Sauvignon Blanc, Barefoot, California, USA | 32
- Deluxe House Selection, Import (Seasonal) | 32
- Premium House Selection, Niagara, VQA (Seasonal) | 30

## red wines

- Cabernet Merlot, Penfolds Koonunga Hill, Australia | 48
- Shiraz, McWilliams Hanwood, Australia | 45
- Montepulciano d'Abruzzo DOC, Crea Vini, Italy | 41
- Cabernet Merlot, Hogue Fruit Forward, Washington State, USA | 40
- Valpolicella Classico D.O.C., Lamberti, Italy | 39
- Cabernet Sauvignon, Espiritu, Chile | 38
- Cabernet Franc, Colio Estates, Niagara, VQA | 36
- Pinot Noir Niagara Series, Inniskillin, Niagara, VQA | 35
- Cabernet Merlot, Peller Estates, Niagara, VQA | 33
- Merlot, Barefoot, California, USA | 32
- Deluxe House Selection, Import (Seasonal) | 33
- Premium House Selection, Niagara, VQA (Seasonal) | 30

## sparkling wines


- Veuve Clicquot Brut Champagne, France | 190  
Moët & Chandon, White Star, Extra Dry Sparkling, France | 175  
Mumm, Cordon Rouge Brut Champagne, France | 155  
Trius, Brut Sparkling, Niagara, VQA | 70  
Tenuta Santome, Santhomas Spumante Brut Rose, Treviso, Italy | 60  
Tenuta Santome, Prosecco Brut, Treviso, Italy | 55  
Jackson Triggs, Methode Cuve Close Sparkling PR, Niagara, VQA | 46  
Henkell Trocken, Sparkling, Germany | 39  
Viva Spumante, Colio Estates, Niagara | 30

## dessert wines

- Late Harvest Vidal, Inniskillin, Niagara, VQA | 60  
Vidal Ice Wine, Inniskillin, Niagara, VQA (200ml) | 65  
Ice Cuvee Signature Series, Andrew Peller, Niagara, VQA | 75

*\*some items require advance lead times based on availability and quantity, please inquire*

13.01.09



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## host bar service

Premium Liquor	5.60
Deluxe Liquor	6.20
Domestic Beer	4.90
Imported Beer	5.85
Draft Beer	inquire
House Wine	5.60
Liqueurs	6.20
Soft Drinks	2.50
Assorted Juice	3.00
Bottled Water	3.00
Sparkling Water	3.75
House Wine Bottle	30.00

## cash bar service

Premium Liquor	7.50
Deluxe Liquor	8.25
Domestic Beer	6.50
Imported Beer	7.75
Draft Beer	inquire
House Wine	7.50
Liqueurs	8.25
Soft Drinks	3.75
Assorted Juice	3.75
Bottled Water	3.75
Sparkling Water	5.00
House Wine Bottle	40.00

## gourmet punch selection

(20 cups)

Sparkling Tropical Fruit Punch with Fresh Cut Fruit Medley | 80

Spirit Tropical Fruit Punch with Fresh Cut Fruit Medley (Rum, Gin, Vodka) | 120

Champagne or Sparkling Punch Cocktail | 138

## service rates

Minimum consumption rates of 500 dollars net per bar must be achieved or a Bartender and Cashier labour fee of 30 dollars per staff, per hour (minimum of 4 hours) will be applied.

Staff and Bar coverage rates are based on total attendance.