



# WINE & BAR MENU 2025

Edmonton  
**EXPO**  
Centre



# BEVERAGES

## CHAMPAGNE

**Tattinger Brut Reserve** 90  
*Champagne France*

Aromas of fruit & brioche fragrance of peach, white flowers & vanilla.

**Gardet Brut** 75  
*Champagne France*

Aromas of wild berry, almond & white chocolate.



## WHITE WINE

**Peller Family Vineyards Sauvignon Blanc** 29  
*Okanagan, Canada*

Aromas of grapefruit, Herb, lemon & melon. Light tropical, pear and grassy notes.

**Undurraga Sauvignon Blanc** 32  
*Central Valley, Chile*

Dry, fresh with fruit filled & floral aroma.

**Henry of Pelham Chardonnay** 42  
*Niagara, Canada*

Flavours of pear, apricot, & a hint of French oak.

**Henry of Pelham Riesling** 42  
*Niagara, Canada*

Dry with fruity crisp balanced by hints of sweetness on the palate. Aromas of lemon, citrus & rose petals.

## SPARKLING WINE

**J.P Chenet Ice Edition** 33  
*France*

Medium dry with a blend of white grapes. Creamy & smooth on the finish.

**Prosecco DOC Treviso** 36  
*Veneto, Italy*

Dry wine, aromas of fruits with hints of golden apple.



*For wines not on our menu you may place as order up to 2 weeks before your event contingent on availability. Please consult with your Event Manager for confirmation of your order.*





# BEVERAGES

## RED WINE

**Peller Family Vineyards Cabernet/Merlot** 29  
*Okanagan, Canada*

Aromas of oak, plum & cherries, semi sweet, semi dry.

**Matua Pinot Noir** 32  
*Marlborough, New Zealand*

Bright ruby colour, aromas of sweet cherry & raspberry hinting at layers of fresh & fruity flavours.

**Luigi Bosca La Linda Malbec** 32  
*Argentina*

Juicy character with fruity finish. Purplish red colour, bright & young with aromas of fresh red fruit & spices.

**Undurraga Cabernet Sauvignon** 35  
*Central Valley, Chile*

Deep ruby with aromas of red raspberry, cherry and bit of plum. Bright & fruity nose with a pinch of spice.

**Wente Vineyard Sandstone Merlot** 37  
*California, USA*

Aromas & flavours of black cherry & plum with hints of black tea & toasted oak.



## PORT WINE

**Taylor Fladgate 10-year-old Tawny** 52  
*Oporto, Portugal*

Deep brick colour with amber rim. Rich & elegant, nice with aromas of ripe berry fruit and long finish.

**Taylor Fladgate 20-year-old Tawny** 90  
*Oporto, Portugal*

Intense amber tawny colour. Opulent & voluptuous nose of complex spicy & nutty aroma with long finish.



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# AT THE BAR

## HOST BAR

<b>5.69</b>	<b>Liquor (1 oz)</b>
<b>6.09</b>	<b>Premium Liquor (1 oz)</b>
<b>5.69</b>	<b>Domestic Beer (355 ml)</b>
<b>6.09</b>	<b>Imported Beer (355 ml)</b>
<b>6.09</b>	<b>Craft Beer (355 ml)</b>
<b>9.76</b>	<b>Craft Beer (473 ml)</b>
<b>5.69</b>	<b>Coolers (355 ml)</b>
<b>6.50</b>	<b>Wines by Glass (6 oz)</b>
<b>2.44</b>	<b>Pop &amp; Juice</b>

## CASH BAR

<b>8</b>	<b>Liquor (1 oz)</b>
<b>9</b>	<b>Premium Liquor (1 oz)</b>
<b>8</b>	<b>Domestic Beer (355 ml)</b>
<b>9</b>	<b>Imported Beer (355 ml)</b>
<b>9</b>	<b>Craft Beer (355 ml)</b>
<b>12</b>	<b>Craft Beer (473 ml)</b>
<b>8</b>	<b>Coolers (355 ml)</b>
<b>8</b>	<b>Wines by Glass (6 oz)</b>
<b>4</b>	<b>Pop &amp; Juice</b>



*Toast to your events in style with guidance from our spirited experts who will create custom cocktails (1.5 to 2 oz pour) and mocktails for your event. Your event manager will be able to provide guidance and pricing to you.*



*We follow ProServe guidelines of 1 oz pour. Host Bar prices are subjected to 5% GST and 18% service Charge. Cash Bar price includes 5% GST.*

*If less than \$500 net consumption per bar, a bartender labor charge will apply. \$35.00/hr for a minimum of 3 hours each. We provide Complimentary mixers at our bar. If you think the options you find are to your liking and if you choose to bring in your own wine, corkage fee of \$15/bottle plus GST & 18% service charge will apply. Full corkage bar fee of \$15/person plus GST & 18% service charge and you need to provide the AGLC license to us.*





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