



WINE & BAR MENU 2026

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 32
Okanagan, Canada

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

Underraga Sauvignon Blanc 36
Central Valley, Chile

Dry, fresh with fruit filled & floral aroma.

Henry of Pelham Chardonnay 45
Niagara, Canada

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

Henry of Pelham Riesling 45
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 an 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 32
Okanagan, Canada

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

Matua Pinot Noir 36
Marlborough, New Zealand

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

Luigi Bosca La Linda Malbec 38
Argentina

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

Undurraga Cabernet Sauvignon 36
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 42
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

6.45	Liquor (1 oz)
7.26	Premium Liquor (1 oz)
6.45	Domestic Beer (355 ml)
7.26	Imported Beer (355 ml)
9.69	Craft Beer (473 ml)
6.45	Coolers (355 ml)
6.45	Wines by Glass (6 oz)
3.83	Pop & Juice

CASH BAR

8.75	Liquor (1 oz)
9.75	Premium Liquor (1 oz)
8.75	Domestic Beer (355 ml)
9.75	Imported Beer (355 ml)
12.75	Craft Beer (473 ml)
8.75	Coolers (355 ml)
8.75	Wines by Glass (6 oz)
5.00	Pop & Juice



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 \$750 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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