

2020

*Join us for your*  
**GATHERINGS**

## CHAMPAGNE

**Taittinger Brut Reserve**, Champagne, France 51

Aromas of fruit and brioche with fragrances of peach, white flowers and vanilla.

**Gardet Brut**, Champagne, France 44

Aromas of wild berry, white chocolate and almond. Full bodied.

## SPARKLING WINE

**J.P. Chenet Ice Edition**, France 29

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

**Henkell Rose**, Rhine, Germany 29

Sweet, dry and medium bodied with scent of red currants and strawberry.

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

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

**Cune Cava Brut**, Catalonia, Spain 39

Medium bodied with fruity notes. Balanced acidity with creamy texture and lingering finish.

**Undurraga Brut**, Maipo Valley, Chile 31

Dry, intensely fruity with notes of crisp citrus and white peach.

**Prosecco Marca Oro**, Veneto, Italy 33

Medium dry, aromas of fruits with finish of pears and wild apples.





## WHITE WINE

**Mission Hill Estate Series Chardonnay**, Okanagan, Canada 29

Aromas of apricot, lemon and jasmine. Medium bodied with flavours of granny smith apples and pineapple.

**Undurraga Sauvignon Blanc**, Central Valley, Chile 29

Dry, fresh with fruit filled and floral aroma.

**Twin Islands, Sauvignon Blanc**, Marlborough, New Zealand 31

Crispy palate with intense citrus flavours and hints of coriander with a zesty finish.

**Mission Hill Estate Series Sauvignon Blanc**, Okanagan, Canada 31

Refreshing and dry with a right balance of acidity and minerality. Notes of lime, pineapple and lemongrass.

**Matua Sauvignon Blanc**, Marlborough, New Zealand 31

Balanced acidity with hints of lime, passionfruit and gooseberry. Textural and rich palate with finish of minerality.

**White Cliff Sauvignon Blanc**, Marlborough, New Zealand 33

Aromas of lime and guava with background of citrus flowers. Balanced acid with a smooth palate to finish.

**Henry of Pelham Family Estate Riesling**, Niagara, Canada 39

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

**Yalumba Christobel's Moscato**, Australia 31

Aromas of daphne and white roses with an enticing hint of musk. Balanced with citrus acidity.

**Castel Firmian Pinot Grigio**, Trentino, Italy 39

Fruity aromas with floral hint of chamomile flower. Dry, elegant with delicate with balanced acidity.

**Pierre Sparr Riesling**, Alsace, France 41

Dry and elegant with mineral notes. Aromas of citrus fruits and yellow lemon.

**Sartori Di Verano Pinot Grigio**, Veneto, Italy 42

Refreshing, crisp and well balanced with hints of tropical fruits and citrus.



## RED WINE

### **Mission Hill Estate Series Pinot Noir,**

Okanagan, Canada 29

Aromas of blackberry and cherries. Light bodied with hints of dusty soil and cinnamon.

### **Matua Pinot Noir, Marlborough, New Zealand** 29

Bright ruby colour with aromas of sweet cherry and raspberry hinting at layers of fresh and fruity flavours.

### **Santa Cristina Chianti Superiore, Italy** 36

Complex nose with notes of cherries and plums. Finish and after taste are long and savoury with velvety tannins.

### **Luigi Bosca La Linda Malbec, Argentina** 29

Juicy character with fruity finish. Purplish red colour. Bright and young with aromas of fresh red fruit and spices

### **Yalumba Family Vignerons Organic Shiraz,**

Australia 31

Aromas of spiced plums and peppercorns with fruit cake. Fruit driven, medium bodied wine with soft finish.

### **Undurraga Cabernet Sauvignon,**

Central Valley, Chile 33

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

### **Wente Vineyard Sandstone Merlot,**

California, USA 31

Aromas of black cherry and plum with hints of black tea and toasted oak.

### **Tommasi Family Estates Le Prunee Merlot,**

Verona, Italy 33

Aromas of chocolate, berry and cappuccino. Medium bodied with soft tannins and a long, flavourful finish.

### **Sterling Vineyards, Merlot, Napa Valley, USA** 49

Aromas of blackberry and plum. Rich palate of red and black fruit flavours with balanced finish.



## DESSERT WINE

### **Henry of Pelham Special Select Late Harvest Vidal**

**VQA**, 375 ml, Ontario, Canada 39

Aromas of honey, ripened peach, fig and apricot. Well balanced by crisp lemon acidity.

### **Muscat De Beaumes-de-Venise,**

375 ml, Rhone Valley, France 33

Distinct fruity and pleasant aroma. Deliciously sweet yet balanced acidity.

## PORT WINE

### **Penfolds Club Tawny,** Australia 39

Rich and vibrant palate of ripe spicy fruit, toffee and walnuts with a clean finish.

### **Taylor Fladgate 10-year-old Tawny,**

Oporto, Portugal 47

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

### **Taylor Fladgate 20-year-old Tawny,**

Oporto, Portugal 49

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



## AT THE BAR

	<b>HOST</b>	<b>CASH</b>
<b>Liquor</b>	5.75	6.75
<b>Premium Liquor</b>	6.75	7.75
<b>Domestic Beer</b>	5.75	6.75
<b>Imported Beer</b>	6.75	7.75
<b>Coolers</b>	5.75	6.75
<b>Wine by the Glass</b>	5.75	6.75
<b>Liqueurs</b>	6.75	7.75
<b>Premium Liqueurs</b>	7.75	8.75
<b>Cognac</b>	7.75	8.75
<b>Pop &amp; Juice</b>	3	3.50

*We follow ProServe guidelines of 1 oz pour. Host bar prices are subject to 5% GST and 18% service charge. Cash bar price includes 5% GST.*

*If there is less than \$500 net consumption per bar, a bartender labour charge will apply at \$35/hour for a minimum of three hours each. We provide complimentary mixes at our bars. If you choose to bring your own wine, a corkage fee of \$15/bottle plus GST and 18% service charge will apply. Full corkage bar fee is \$15/person plus GST and 18% service charge and you will need to provide an AGLC license to us.*



## **BUILD YOUR OWN BAR**

### **CUSTOM COCKTAIL BAR (1oz pour)**

*Minimum of 60 guests, \$12/ cocktail. Cocktail bar prices are subject to 5% GST and 18% service charge.*

#### **CHOOSE YOUR GIN OR VODKA**

Three GIN selections

Three VODKA selections

#### **ADD YOUR FIZZ**

Tonic Water, Soda Water, Grapefruit Juice, Cranberry Juice

Sparkling Water

#### **TOP YOUR GARNISH**

Lemon, Lime, Grapefruit, Cucumber, Mint

### **CUSTOM CAESAR BAR (1oz pour)**

#### **CHOOSE YOUR VODKA**

Three VODKA selections

#### **ADD YOUR JUICE**

Clamato Mix, Tomato Mix, Vegetable Mix

#### **TOP YOUR GARNISH**

Celery, Lime, Bacon, Pickled Beans, Pickled Onions, Pickled Red Pepper

