

THE CASABLANCA HOTEL
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THE CASABLANCA HOTEL

GENERAL INFORMATION

ACCOMMODATIONS

Preferred accommodation rates can be arranged for your group in advance of your event. We offer a wide variety of room types for your guests – ranging from standard doubles to luxury suites. We can also set up corporate guest room accounts for repeat accommodations at a preferred corporate rate. Ask your event planner for more details.

DETAILED PLANNING

Our experienced event planners will assist with all your planning details from floor plans, timelines, and food and beverage requirements to linen choices and accommodations. Menu selections can be customized to suit your event and dietary concerns, including Vegetarian, Vegan, Lactose-Free and Gluten-Free options.

DEPOSITS AND PAYMENTS

The event planner will arrange a non-refundable deposit and payment schedule based on your requirements. A deposit is required at the time of booking to guarantee your reservation. A valid credit card number is also required to be on file at all times. Accepted methods of payment are Cash, Debit, Certified Cheque, Bank Draft or Credit Card (VISA, MasterCard and American Express). All functions are to be paid in full on departure unless a direct billing account has been arranged prior to your function. All Direct Billing accounts require approval of a credit application prior to your event.

GUARANTEED NUMBERS

The number of guests to be in attendance is required 3 business days prior to your function. You will be charged for your guaranteed number or guests in attendance, whichever is greater.

THE CASABLANCA HOTEL

Casablanca Meeting Room Capacity Room set up capacity is approximat and is subject to change based on individual set up requirements							
Room Name	Square	Boardroom	Classroom	U-Shape	Hollow Square	Rounds	Theatre
Grand Ballroom	4,644		170			270 w/dance, 300 w/o dance	300
Lakeside	2,680		60	30-40	40	120 w/dance, 150 w/o dance	250
Celebrations	733	20	20	20	24	25 (3 tables)	40
Reflections	1,231	20	40	30-35 w/o food set up	35-40	40-50 (4-5 Tables)	90-100
Press Room	810	25	25	20	24	30-40 (4 small tables)	70
Committee Room	378	12-16	12 (3 rows of 4)			25 (3 tables)	25
Press & Committee	1,188	25	25	20	24	30-40 (5 tables)	125
Boardroom	378	12				12 (Boardroom table)	25
Cellar Room & Bar	1,188	25	30	25	28	48-50 (5 Rounds)	60
Vintages	700	20	12 (3 rows of 4)	16	18		20

THE CASABLANCA HOTEL

REFRESHMENT BREAKS

	<i>Per Person</i>
<i>Coffee, Decaf and a Selection of Teas</i>	\$3.95
<i>Fruit Juices</i>	\$3.50
<i>Bottled Water</i>	\$3.00
<i>Danishes, Muffins and Croissants</i>	\$5.75
<i>Assorted Freshly Baked Cookies</i>	\$3.95
<i>Mini Pastries and Tarts</i>	\$5.95
<i>Fresh Sliced Fruit Display</i>	\$6.95
<i>Whole Fruit</i>	\$1.65
<i>Assorted Fruit Yogurts</i>	\$2.20
<i>Seasonal Selection of Fresh Vegetables and Dip</i>	\$4.50
 <i>Domestic Cheese Display</i> <i>(Cheddar, Canadian Swiss, Blue Cheese and Brie)</i>	 \$7.75
 <i>Domestic & Imported Cheese Display</i> <i>(Cheddar, Double Cream Brie, Stilton, Gouda and Havarti)</i>	 \$11.25
 <i>Classic Antipasto Platter</i> <i>(Prosciutto, Capicola, Spiced Olives, Melons, Bocconcini, Pepperoncino's and Marinated Green Beans)</i> <i>Assorted Sandwiches and Wrap</i>	 \$12.95 \$48/dozen
 <i>Canister of Coffee/Tea/Decaf</i>	 <i>(15 cup)</i> \$40.00
<i>Canister of Coffee/Tea/Decaf</i>	<i>(30 cup)</i> \$75.00

Applicable tax and gratuities not included

THE CASABLANCA HOTEL

BREAKFAST SERVICE

Choose from one of our four delicious options.

HOME STYLE BREAKFAST

(PLATED)

Freshly Scrambled Eggs
Ham or Bacon
Home Fries
Selection of Toast
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$22.95/ Person

HEALTHY CHOICE BUFFET

Preserves Multi Grain Bagels
Selection of Cream Cheese, and Butter
Fresh Sliced Fruit Display
Assorted Fruit Yogurt
Granola Bars
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$21.95/person

WINE COUNTRY BREAKFAST BUFFET

Breakfast Pastries
Freshly Scrambled Eggs
Pan Fried Potatoes with Peppers and Onions
Sliced Bacon
Breakfast Sausage
Assorted Fruit Juices
Coffee, Decaf and Selection of Teas

\$23.95/person

CASABLANCA CONTINENTAL BUFFET

Assorted Breakfast Pastries
Selection of Preserves and Butter
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$17.95/person

Applicable tax and gratuities not included

THE CASABLANCA HOTEL

VINEYARD BRUNCH

(35 person minimum)

Assorted Breakfast Pastries
Selection of Preserves and Butter
Fresh Sliced Fruit Display
Scrambled Eggs
Fried Potatoes with Peppers and Onions
Breakfast Sausage
Sliced Bacon
Waffles with Fresh Fruit and Real Whipped Cream
Mixed Lettuce House Salad with Trio of Dressings
Grilled Chicken tossed with Lemon and fresh Herbs
Penne with blistered Cherry Tomatoes
Fresh Vegetables with Roasted Garlic
Chef's Dessert Selection
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$43/person

AFTERNOON TEA

(35 person minimum)

Warm Vanilla and Citrus Scented Scones

Served Individually with Chantilly Cream and Fruit Preserves

Finger Sandwiches - An assortment of Finger Sandwiches served family-style including:

Black Forest Ham and Swiss
Grilled Chicken with Pesto Mayonnaise
Tomato and Provolone
Egg and Chive Salad

Delectable Dessert Tiers

Miniature Pastries
Assorted Tarts
Freshly Baked Cookies
Chocolate Covered Strawberries

Coffee, Decaf and a Selection of Teas

\$39/person

Pricing is subject to applicable tax, gratuity, and service charge

THE CASABLANCA HOTEL

PLATED LUNCHES

Create one perfect menu for your special event by choosing your favourite salad, entrée, and dessert in advance for your guests. Price is based on entrée choice. Choose one meal for all guests.

SALAD – Choose one in advance for all guests

- Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette
- Crisp Romaine Hearts and Smoked Bacon tossed in our Zesty Caesar Dressing, with Rustic Croutons and shaved Parmesan
- Mixed Greens with Brie, sliced Apples, crushed Walnuts and dried Cranberries with a Maple Apple Cinnamon Vinaigrette

ENTRÉE – Choose one in advance for all guests

- Pan Seared Boneless Chicken Breast with Maple Thyme Jus - **\$37.95/person**
- Slow Roasted Slices of Beef with Mushroom Infused Jus - **\$44.95/person**
- Grilled Fillet of Salmon with Lemon Dill Butter Sauce - **\$40.95/person**
- Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian) - **\$27.95/person**

SERVED WITH

- Fresh Seasonal Vegetables
- Your Choice of the Following Potato (One selection chosen for all guests)
Mashed Potatoes – Garlic or Rustic Smashed or Oven Roasted Potatoes with Fine Herbs

DESSERT – Choose one in advance for all guests

- Classic New York Cheesecake – Served with fresh Fruit Compote.
- Warm Apple Blossom – Sweet caramelized Apples in a rich Puff Pastry, served with Caramel and Cinnamon
- Vanilla Ice Cream
- Chocolate Raspberry Mousse Cake – Devil’s Food Cake with light, refreshing Raspberry Mousse

Served with Coffee, Decaf and a Selection of Teas

*Vegetarian, Gluten, Vegan and Lactose Free Entrees available by request. Pricing is based on your Entrée Selection. Upgrade your Lunch by adding Soup and Pasta courses. Applicable tax and gratuities not included.

THE CASABLANCA HOTEL

SELECT A LA CARTE LUNCH

Every person is unique – so give your guests the freedom to choose their own entrées at your event in advance.

Warm Rolls and Breads

SALAD – Choose one in advance for all guests

- Mixed Green Salad with Crisp Vegetables and Basil Balsamic Drizzle
- Crisp Romaine Hearts and Smoked Bacon tossed in our Zesty Caesar Dressing, with Rustic Croutons and shaved Parmesan
- Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

GUEST'S CHOICE OF ENTRÉE (Pre selection in advance)

- Crisp pan-seared Chicken Supreme served with Dijon Mustard Cream Sauce
- Slow Roasted Slices of Beef with Mushroom Infused Jus
- Oven Roasted Salmon with Port Wine Butter Sauce
- Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian)

SERVED WITH

- Fresh Vegetables
- Your Choice of Potato (One selection chosen for all guests)
Mashed Potatoes – Garlic or Rustic Smashed OR Oven Roasted Potatoes with Fine Herbs

GUEST'S CHOICE OF DESSERT (Choose one for all guests)

- Classic New York Cheesecake – Served with fresh Berry Compote.
- Warm Apple Blossom – Sweet caramelized Apples in a rich Puff Pastry, served with Caramel and Cinnamon
- Vanilla Ice Cream

Served with Coffee, Decaf and a Selection of Teas

\$43.50/person

Applicable tax and gratuities not included. Minimum of 30 People

THE CASABLANCA HOTEL

EXPRESS WORKING LUNCHES BUFFETS

(Minimum of 15 people)

CASABLANCA SANDWICH BOARD

Mixed Lettuce House Salad with House Dressings

Choose One in Advance:

- Shaved Turkey with Cranberry Mayo
- Ham and Swiss with Honey Mustard
- Tuna Salad
- Grilled Vegetable Wrap

Chef's Dessert

Coffee, Tea and Soft Drinks

\$24.50/person

TOUCH OF TUSCANY

Focaccia Bread

Classic Caesar Salad with Shaved Parmesan

Chicken Parmigiana with Mozzarella and Pomodoro

Pasta Pomodoro with shredded Asiago Cheese

Chef's Dessert

Coffee, Tea and Soft Drinks

\$30.50/person

BOXED LUNCH

Taking an off-site excursion and require a quick lunch? We can provide your Lunch "to go" as a Boxed Lunch. Provide an assortment of Sandwich types or choose in advance based on your guest preferences.

Choice of Sandwich

Ham & Swiss

Grilled Vegetable Wrap

Tuna Salad

Includes:

Fresh Whole Fruit

Granola Bar

Bottled Water Drink

\$28/person

Applicable tax and gratuities not included

THE CASABLANCA HOTEL

BUFFET LUNCHES

(Minimum of 25 people)

EXECUTIVE DELI BUFFET

Chef's Daily Soup Kettle

Salads

Mixed Lettuce House Salad with Trio of Dressings

Potato and Egg Salad

Greek Pasta Salad

Coleslaw

Build Your Own Warm Sandwiches

Pulled Pork in House Made BBQ Sauce

Grilled Breast of Chicken

Spiced Potato Wedges

Served with assorted Breads, Buns and toppings including Cheddar Cheese, Caramelized Onions, Sautéed Mushrooms, Tomato, Lettuce, BBQ Sauce and Mustard

Desserts

Assorted Pastries and Squares

Coffee, Decaf and a Selection of Teas

\$36.95/person

PRIME MINISTER BUFFET

Chef's Daily Soup Kettle

Warm Rolls and Breads

Mixed Lettuce House Salad with Trio of Dressings

Potato and Egg Salad

Slow Roasted Vegetable and Pasta Salad

Entrees

Slow Roasted Beef Au Jus with Mustards and Horseradish

Grilled Chicken with Maple Thyme Jus

Oven Roasted Potatoes

Fresh Vegetables

Desserts

Fresh Sliced Fruit Display

Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$42.95/person

Applicable tax and gratuities not included

THE CASABLANCA HOTEL

DAY CONFERENCE PACKAGE

Includes continental breakfast, morning break, express working lunch and an afternoon break and room rental.

Minimum of 20 people required. An additional surcharge will apply to groups with less than 20 people.

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries
Selection of Preserves and Butter
Assorted Fruit Juices, Coffee, Decaf and a Selection of Teas

Add Fresh Sliced Fruit to your Continental Breakfast for just \$2.50/person more.

MORNING BREAK

Coffee, Tea and Granola Bars

EXPRESS LUNCH BUFFETS- Choose one of the following 2 selections:

Casablanca Sandwich Board

Mixed Lettuce House Salad with House Dressings
Shaved Turkey with Cranberry Mayo
Ham and Swiss with Honey Mustard
Tuna Salad
Grilled Vegetable Wrap
Chef's Dessert
Coffee, Tea and Soft Drinks

Touch of Tuscany

Focaccia Bread
Classic Caesar Salad with Shaved Parmesan
Chicken Parmigiana with Mozzarella and Pomodoro
Pasta Pomodoro with Shredded Asiago Cheese
Chef's Dessert
Coffee, Tea & Soft Drink

AFTERNOON BREAK

Freshly Baked Cookies, Coffee, Tea and Soft Drinks

\$62.50/person

Applicable tax and gratuities not included.

HORS D'OEUVRES & SPECIALTY STATIONS

ASSORTED COLD COCKTAIL CANAPÉS

Focaccia Toast and Roast Garlic Bruschetta
Smoked Salmon on Pumpnickel
Herbed Tomato and Bocconcini
Grilled Asparagus Wrapped in Prosciutto
Black Pepper Crusted Beef Tenderloin on Garlic Crouton
\$29/dozen

HOT HORS D' OEUVRES

Bacon wrapped Scallops
Brie and Cranberry Bundles
Teriyaki Beef Skewers
Vegetable Spring Rolls with Dipping Sauce
Grilled Shrimp & Pineapple Skewers
Chicken Satays with Sesame Dipping Sauce
Mini Quiches
Sweet Italian Sausage in Pastry
Pear and Stilton Cheese Tart
\$30/dozen

THE CASABLANCA HOTEL

CHEF'S SELECTION OF HORS D'OEUVRES & CANAPES - \$30/dozen

Antipasto Bar - \$18/person

Black and Green Olives
Grilled Vegetables, Artichokes
Marinated Bocconcini
Prosciutto wrapped Bread Sticks
Salami and Olive Horns
Sliced Melon

Add Seafood to Antipasto Bar - \$12/person

Citrus poached Shrimp with Cocktail Sauce
Mussels with Red Curry, Tomato and Red Onion
Marinated Calamari

Farmer's Market - \$14/person

Wheat and White Dinner Rolls
Crispy Vegetable Sticks
Sour Cream Chive Dip
Mixed Green Salad with Trio of Dressings
Potato and Bacon Salad
Charbroiled Vegetable Pasta Salad

Chef's Carving Table (Minimum of 50 People)

Hip of Beef - **\$9/person** (Minimum of 75 people)
Carved Top Sirloin of Beef - **\$19/person**
Roasted Strip Loin of Beef - **\$23/person**

Prime Rib of Beef - **\$28/person**

Leg of Lamb - **\$29/person**

Carved Pork Loin stuffed with Savoury Cranberry Stuffing - **\$19/person**

Roasted Turkey with Stuffing & Cranberries - **\$19/person**

Maple Glazed Ham - **\$18/person**

Above are served with applicable condiments and spiced potato wedges

SPECIALTY STATIONS

(Minimum of 25 people)

Pasta Cookery - \$21/person

An assortment of Pastas and Toppings prepared fresh to order with Pomodoro and Alfredo Sauce

Gourmet Snack Table - \$19/person

Focaccia Toast and Roast Garlic Bruschetta
Beef Skewers and Chicken Satays
Bite Size Pizza Squares
Spring Rolls with Dipping Sauce
Spanakopita

Seafood Station - \$34/person (Min. of 50 people)

Citrus poached Shrimp with Cocktail Sauce
Mussels with Red Curry, Tomato and Red Onion
Marinated Calamari
Bacon Wrapped Scallops
Crab in Phyllo Pastry
Chilled Lobster

Slider Bar - \$19/person

Beef Burgers and Grilled Breast of Chicken on fresh Mini Buns with the following Toppings: Cheddar Cheese, BBQ Sauce, Chipotle Mayo, Ketchup, Mustard, Relish, Caramelized Onions, Lettuce, Pickles, Tomatoes and Sautéed Mushrooms on the side.

Poutine Station - \$19/person

Fresh cut Fries
Cheese Curds
Hot Gravy, Sour Cream, Green Onions, Malt & White Vinegar, Ketchup

Sweet Sensations Table - \$14/person

Assorted House Made Pastries
Chocolate Dipped Strawberries
Assorted Cakes, Pies and Flans

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

THE CASABLANCA HOTEL

PLATED DINNER

Create one perfect Menu for your special event by choosing your favourite Salad, Entrée and Dessert in advance for your guests.

SALAD – Choose one in advance for all guests

- Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette
- Crisp Romaine Hearts and Smoked Bacon tossed in our Zesty Caesar Dressing, with Rustic Croutons and shaved Parmesan
- Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

ENTRÉE - Choose one in advance for all guests

- Pan Seared Boneless Chicken Breast with Maple Thyme Jus - **\$44.50/person**
- Charbroiled New York Steak with Onion Frites and Mushroom Marsala Jus (10oz) - **\$52/person**
- Seared Beef Tenderloin with Red Wine Reduction (8oz) - **\$57/person**
- Grilled Salmon with Lemon Dill Butter Sauce - **\$42.50/person**
- Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian) - **\$42.60/person**

SERVED WITH

- Fresh Seasonal Vegetables
- Your Choice of the Following Potato (One selection chosen for all guests)
Mashed Potatoes – Garlic or Rustic Smashed or Oven Roasted Potatoes with Fine Herbs

DESSERT – Choose one in advance for all guests

- Classic New York Cheesecake – Served with fresh Berry Compote.
- Warm Apple Blossom – Sweet caramelized Apples in a rich Puff Pastry, served with Caramel and Cinnamon
- Vanilla Ice Cream
- Chocolate Raspberry Mousse Cake – Devil’s Food Cake with light, refreshing Raspberry Mousse

Served with Coffee, Decaf and a Selection of Teas

Applicable tax and gratuities not included.

***Vegetarian, Gluten, Vegan and Lactose Free Entrees available by request. Pricing is based on your Entrée Selection. Upgrade your Dinner by adding Soup and Pasta courses**

THE CASABLANCA HOTEL

UPGRADE YOUR DINNER WITH ADDITIONAL COURSES

SOUPS – Add \$6/person - Choose one in advance for all guests

- Roasted Red Pepper Bisque with Basil Puree
- Minestrone

PASTA – Add \$12.25/person - Choose one in advance for all guests

- Pasta Pomodoro with snipped Chives and shredded Asiago Cheese
- Creamy Garlic Alfredo Penne
- Classic Cannelloni filled with Spinach & Ricotta cheese under pomodoro Sauce

Applicable tax and gratuities not included.

THE CASABLANCA HOTEL

40 MILE CREEK DINNER BUFFET

With a minimum of 30 people give your guests the freedom to choose their own meals by setting up a dinner buffet with a vast assortment of colourful Salads, savory entrées and delectable sweets. Can be served between 5:00 pm – 9:00 pm.

Warm Rolls and Breads

FOUR SALADS

Mixed Garden Green Salad with trio of Dressings
Classic Caesar Salad with Smoked Bacon Crisps, Parmesan and Croutons on the side
Broccoli Salad with Bacon and Cheddar Cheese
Farfalle Pasta with slow-roasted Vegetables in a light Vinaigrette

THREE ENTREES

Slow Roasted Beef Au Jus (*Hand carved at the Buffet Table with a minimum of 50 people*)
Grilled Chicken with Mushroom Tarragon Cream Sauce
Baked Fillet of Salmon with Lemon Dill Butter Sauce

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

VEGETABLES

Oven Roasted Potatoes with Fine Herbs or Steamed Baby Potatoes tossed with fresh Herbs and Garlic
Fresh Vegetables

DESSERTS

Fresh Sliced Fruit Display
Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$59/person

Pricing is subject to applicable tax, gratuity, and service charge. All subject to change.

THE CASABLANCA HOTEL

SELECT A LA CARTE DINNER

Every person is unique – so give your guests the freedom to choose their own entrées at your event in advance.

Warm Rolls and Breads

SALAD – Choose one in advance for all guests

- Mixed Green Salad with Crisp Vegetables and Basil Balsamic Drizzle
- Crisp Romaine Hearts and Smoked Bacon tossed in our Zesty Caesar Dressing, with Rustic Croutons and shaved Parmesan
- Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

GUEST'S CHOICE OF ENTRÉE (Preselection)

- Crisp pan-seared Chicken Supreme served with Dijon Mustard Cream Sauce
- Charbroiled Beef Tenderloin (8oz) with Mushroom and Shallot Marsala Jus
- Oven Roasted Salmon with Port Wine Butter Sauce
- Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian)

SERVED WITH

- Fresh Vegetables
- Your Choice of Potato (One selection chosen for all guests)
Mashed Potatoes – Garlic or Rustic Smashed **OR** Oven Roasted Potatoes with Fine Herbs

DESSERT – Choose one in advance for all guests

- Classic New York Cheesecake – Served with fresh Berry Compote.
- Warm Apple Blossom – Sweet caramelized Apples in a rich Puff Pastry, served with Caramel and Cinnamon
- Vanilla Ice Cream

Served with Coffee, Decaf and a Selection of Teas

\$69/person

Applicable tax and gratuities not included. Minimum of 30 People

THE CASABLANCA HOTEL

BEVERAGE SERVICE

Our Sales Team will work with you to select the Beverage Service that best suits the needs of you and your guests. We offer both Open Bar and Cash Bar options.

	OPEN BAR	CASH BAR
SPIRITS	(+ Tax & Gratuity)	(Includes Tax)
1 oz Alcohol with Soft Drink & Garnish (Rye, Rum, Gin, Vodka, Scotch & Brandy)	\$7.00	\$8.00
1 oz Alcohol with Fruit Juice & Garnish (Caesar, Bloody Mary, Screwdriver)	\$8.25	\$9.50
BEER		
Domestic Beer (Canadian, Coors Light, Blue, Budweiser, Bud Light)	\$7.50	\$8.50
Imported Beer (Stella, Heineken, Corona)	\$8.50	\$9.00
WINE		
House Wine - By the Bottle	\$30.00	\$35.00
House Wine - By the Glass	\$8.50	\$10.00
<i>See our wine listing for additional selections and prices.</i>		
LIQUEURS & SPECIALTY ITEMS		
Bailey's, Kahlua, Drambuie, Sambuca, Schnapps, Amaretto, Tequila Rose	\$7.50	\$8.50
Coolers	\$7.50	\$8.50
NON-ALCOHOLIC BEVERAGES		
Soft Drinks (Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Iced Tea)	\$2.50	\$3.50
Fruit Juices (Orange, Apple, Grapefruit, Pineapple, Cranberry, Clamato)	\$3.50	\$4.50
Spring Water	\$3.00	\$3.50
Perrier Bottled Mineral Water	\$3.50	\$4.00
Freshly Brewed Coffee & Tea	\$3.95	\$4.50

BARTENDER FEE

\$35.00 per bartender per hour

Open/host bar prices are subject to applicable taxes and service charge. The above stated prices include mix, bartender and bar supplies. If net sales are less than \$500, a bartender fee of \$35/hour per bartender will be applied following your event. All liquor beverages are served in one-ounce measures. Governed by provincial liquor laws. Bar service concludes at 1:00 am.

Applicable tax and gratuities not included

BANQUETS WINE LIST

The following Wines are available for your event. If you don't see your favourite Wine, please inquire and we will do our best to accommodate your request.

SELECTIONS	BOTTLE
LOCAL HOUSE WINES - WHITE & ROSÉ	
Pinot Grigio Inniskillin Estate	\$35.00
Sauvignon Blanc Jackson Triggs Estate	\$35.00
Chardonnay Jackson Triggs Estate	\$31.00
Open Select Smooth White	\$30.00
Rosé, Tragically Hip Stoney Ridge	\$45.00
Frienzy Sparkling Rosé Vineland Estates	\$45.00
LOCAL HOUSE WINES - RED	
Pinot Noir Inniskillin Estate	\$45.00
Cabernet/Merlot Inniskillin Estate	\$45.00
Cabernet Sauvignon/Franc Jackson Triggs Estate	\$41.00
Open Select Smooth Red	\$30.00
IMPORTED SELECTIONS - WHITE	
Sauvignon Blanc Kim Crawford	New Zealand \$60.00
Chardonnay Robert Mondavi	California \$45.00
Pinot Grigio Ruffino	Italy \$45.00
IMPORTED SELECTIONS - RED	
Cabernet Sauvignon Tom Gore Vineyards	California \$60.00
Chianti Ruffino	Italy \$46.00
Malbec Marcus James	Argentina \$42.00
Shiraz Frank Hellwig Wines	South Australia \$55.00

Pricing is subject to applicable tax, gratuity, and service charge. All subject to change.