



DISTILLERY **EVENTS**

Distillery Events

2016 Event Package



The Fermenting Cellar | Archeo | The Boiler House Loft
www.distilleryevents.com | inquiries@thedistillery.ca | 416-203-2363

passed hors d'oeuvres

\$36.00 per dozen

each selection requires a minimum order for 75% of your guest count

hot

bbq duck steam bun with black bean sauce and spring onion

crispy fried vegetable firecracker rolls, sweet chili jam (V)

baby halibut and chips, tempura fried with remoulade (GF)

roasted cauliflower and red pepper tartlets (V)

mini grilled cheese sandwich with aged cheddar, tomato soup shooter (V)

braised lamb meatball, tomato sauce, cilantro, pumpkin seed gremolata (GF)

mini panini, cherry tomato confit, smoked provolone and arugula pesto (V)

mini falafel, tomato jam, arugula seedlings, tahini (VG)

cold

tomato bruschetta crostini with aged sheep's milk cheese and basil seedling (V) (GF)

fresh vegetable and mango rice paper salad roll, tentsuyu sauce (VG)

sweet potato latke, grilled vegetable salad, feta cheese mousse (V)

caprese skewers, cherry tomato, pearl bocconcini, basil pesto (V)

country pate, toasted brioche, house bread and butter pickles

mini spanish tart with piquillo pepper, black olive and caramelized onion (V)

passed hors d'oeuvres

\$39.00 per dozen

each selection requires a minimum order for 75% of your guest count

hot

crispy asian frenched chicken wing, gorgonzola mousse

black bean and roasted corn quesadilla with oaxaca cheese, pico de gallo (V)

mac and cheese croquette, house made BBQ sauce (V)

peppercorn crusted black angus beef tenderloin, baby yorkie, fresh horseradish, veal jus

mini all beef burgers, double smoked bacon, aged cheddar, roasted jalapeno ketchup

grilled mushroom and fontina slider with balsamic onion confit and white truffle oil (V)

east coast crab cakes with grilled scallion aioli, coriander seedlings

turkey 'corn dog', poblano ketchup, ballpark mustard

general tao chicken, broccoli salad in a wonton cone

cold

coconut tempura black tiger shrimp, honey garlic sauce (GF)

freshly shucked east coast oyster with cucumber and lemon mignonette (GF)

house hot smoked salmon on a mini Yukon latke, dill crema fresca, salmon caviar (GF)

chili lime grilled prawn, blue corn blini, charred pineapple and mint salsa

avocado, mango and cucumber maki, wasabi and tamari **(minimum 8 doz)** (V)

beef tenderloin carpaccio, shaved reggiano, pickled honey mushroom, arugula (GF)

angus beef satay, black bean and toasted cashew

passed hors d'oeuvres

\$44.00 per dozen

each selection requires a minimum order for 75% of your guest count

hot

roasted lamb rack with chimichurri (GF)

smoked ham stuffed profiteroles with gruyère

mini filet-o-fish slider, halibut, cheddar and tartar sauce

oysters kilpatrick, tempura fried, bacon lardons, soy sauce, chives

shanghai beef and vegetable miki noodles in a take-out box

cold

poached black tiger shrimp, cocktail sauce and prosecco pearls (GF)

lobster and grilled corn beignet with tarragon aioli

mini coquilles st. jacques, truffled potato mash

thick cut bison carpaccio, cherry preserves, endive (GF)

cucumber barrels with dungeness crab salad (GF)

short plate stations

stations with "*" are served as a chef attended station

each station must be ordered for 100% of guest count, minimum 50 guests for chef attended

choose any 5 short plates for \$75 per person package

*seared dry scallop with toasted wheat berry, roquefort cheese, pomegranate reduction and arugula seedlings	\$16.00
*surf and turf poutine, braised beef short rib, butter poached lobster, 'pont neuf' potato, hollandaise, sweet herbs (GF)	\$18.00
*sautéed black tiger prawn, green papaya slaw, chimichurri, chorizo and plantain hash	\$16.00
carved limousin ontario beef tenderloin, truffled potato puree, white and green asparagus, lobster béarnaise (GF)	\$16.00
*carved lamb striploin, curried rillettes, parsley root puree, bourbon cherries and jus (GF)	\$16.00
smoked berkshire ham hock terrine, house ballpark mustard, shaved brussels sprout salad, parmesan vinaigrette (GF)	\$16.00
baby 'living salad', heirloom baby vegetables, herbs and seedlings, edible dirt and ranch dressing (V)	\$16.00
*house smoked chinook salmon, golden beet latke, yogurt mousse and trout caviar	\$16.00

chef's note...

"Short plates are the perfect addition to a cocktail reception or a casual party.

I have designed the short plate to be a 'mini meal', which are composed plates that can be eaten in three to four bites."

platters

minimum order of 20 per platter required

Chef's note: All platters may be ordered "family style" per table for a sit down wedding or event.

market garden \$5.50 per person

fresh vegetable assortment of cherry tomatoes, broccoli and cauliflower florets, asparagus spears, carrot, cucumber and zucchini batons, bell peppers, served with red pepper hummus dip (VG)(GF)

seasonal fruit platter \$7.00 per person

a selection of fruit sourced locally when possible, pineapple, cantaloupe, honeydew, kiwi fruit, grapes, assorted berries (VG)(GF)

fruit can vary due to seasonal availability

house baked breads and spreads \$5.50 per person

a selection of baked local breads, flat breads and bread sticks served with hummus and churned creamy butter, olive tapenade, baba ghanoush (V)

select canadian cheese board \$12.00 per person

local and national cheeses served with nuts, dried fruit, lavash and crackers (V)

mediterranean antipasti \$12.00 per person

prosciutto and salami with pesto marinated pearl bocconcini, olives, marinated and grilled vegetables, pickled mushrooms, parmigiano and lavash crackers

chilled smoked salmon and shrimp \$17.00 per person

smoked salmon, poached shrimp, rye crostini, cream cheese, capers, remoulade, cocktail sauce, pickled onions and cucumbers

food stations

you may select 5 stations for \$75 per person (must be ordered for 100% of guest count) or may order stations individually (each station requires a minimum order of 75% of your guest count with no less than 50 orders)
food stations are open for a maximum of two consecutive hours

dim sum station \$18.00 per person

bamboo steamed chicken pot stickers, shrimp har gow, pork and scallop sui mei, crispy vegetable spring rolls, bbq pork steam buns, vegetable dumplings, ponzu, conpoy, chili soy, hoisin and chinese black vinegar
chef attended

pure spirits oyster bar (4 pieces per person) \$18.00 per person (GF)

freshly shucked east and west coast oysters with red wine mignonette, cucumber mignonette, cocktail sauce, pure spirits moonshine mango hot sauce, tabasco, freshly grated horseradish, lemons
one shucker included for every 100 orders or add a shucker at \$250

homemade pierogis! \$16.00 per person

traditional; fried duck confit and gruyere; mustard pulled pork, all served with a selection of garnishes: fried shallots, bacon lardons, crispy onions, mornay sauce, red wine sauce, scallions, brown butter vinaigrette
chef attended

monty's indian station \$16.00 per person

roasted and carved lamb 'vindaloo' – yoghurt marinated and roasted lamb shoulder with vindaloo lamb jus
mutter paneer – fresh peas, cottage cheese, garlic and ginger
vegetable pakoras
shami kabob – minced beef, rose water, chickpea flour and spices, served with mint chutney
steamed basmati rice
raita, poppadum, tamarind chutney
chef attended

salad bar - \$14.00 per person

build your own salad bar including:
an assortment of fresh lettuces and sprouts
accompanied by
aged cheddar, extra virgin olive oil marinated feta, roasted chevre
smoked salmon, grilled chicken, poached shrimp, baby cucumber, heirloom cherry tomatoes, sliced radishes, grilled bell peppers, crispy buttermilk fried onions, roasted pecans, dried cranberry, ranch dressing, honey balsamic dressing, citrus vinaigrette

pasta station \$16.00 per person

please select your choice of two pastas from the list below, served with herb and garlic toast

orecchiette with wild mushrooms, white truffle oil, parmesan and cream
casarecci with smoked ham hock, white wine, tomato, herbs and hazelnut gremolata
seared ricotta gnocchi, braised beef short rib, green peas, jus, pecorino
butternut squash ravioli with brown butter, fried shallots, brussels sprout leaves, sage and parmesan (V)
cavatelli with olives, oven cured cherry tomato, grilled zucchini, herbs and extra virgin olive oil (V)
chef attended

the living garden \$22 per person (add \$4/person upgrade to 5 station package) (V) (GF)

sprouts, shoots, baby greens, edible flowers and herbs all cut fresh for the client with a 'garden' of heirloom veggies, edible soil, dressings and garnishes to add to the salad.

WEDDING & EVENTS PACKAGE 2016

(V) vegetarian (VG) vegan (GF) gluten free

the archeo antipasti display \$18.00 per person

a selection of charcuterie by pingue of niagara, pesto pearl bocconcini, grilled and marinated zucchini, portobello mushrooms, bermuda onion, bell peppers and asparagus topped off with marinated olives and pickled button mushrooms, crumbled parmigiano reggiano, freshly baked crusty breads, lavash, hummus and baba ghanoush

carving station \$20 per person

(upgrade to beef tenderloin at market price – not included in 5 station package)

roasted alberta black angus striploin crusted in sea salt and herbs, served with crusty sourdough buns, red wine thyme jus, horseradish and dijon mustard, sides of buttermilk potato puree, chopped rapini with garlic and lemon

meatballs! \$16 per person

the perfect italian meatball – short rib, sirloin and brisket, braised in tomato with garlic breadcrumbs and pecorino
korean bbq – pork and duck meatballs with green onion, pickled cucumber and radish
swedish meatballs – veal meatballs with portobello mushroom sauce and tomato jam
chef attended

southern comfort \$17.00 per person

stone house dry rubbed pork back ribs
louisiana baked mac and cheese casserole
jalapeño cornbread, creamy coleslaw
chef attended

traditional porchetta \$16.00 per person

slow roasted, spice rubbed pork belly served with grilled balsamic red onions, spicy pickled bell pepper relish, provolone cheese, roasted garlic aioli, crusty ciabatta
chef attended

el catrin taqueria \$17.00 per person

guacamole – freshly prepared avocado with tomato, onion, fresh cilantro, serrano chili and lime
tacos sudados – corn tortilla filled with morita chili beef stew, onion and cilantro
tacos con tinga – pulled chicken and chipotle, tomato, black bean puree, crema fresca on a flour tortilla
oaxaca quesadilla – filled with mexican style mozzarella and a fresh salsa verde (V)
chef attended

japanese sushi bar (5 piece per person) \$20.00 per person (*not included in 5 station package)

a variety of hand rolled nigiri sushi including salmon, tuna, bbq eel, shrimp and crab with traditional garnishes
a selection of vegetable maki rolls including cucumber, avocado, california, japanese squash and pickled radish
served with traditional garnishes
chef attended at a minimum of 80 orders

late night additions

late night food stations are open for a maximum of 1 hour

stations must be ordered for a minimum of 50% of your total guest count (no less than 30 per station)

mini burgers and poutine \$15.00 per person

mini cheeseburgers served with pickles, ketchup and mustard
mini crispy buffalo chicken burgers, blue cheese ranch dressing
mini portobello mushroom 'burger' with sweet balsamic onions (V)
yukon fries with québec cheese curds, dark chicken gravy and mushroom velouté

poutine station \$9.00 per person

yukon gold fries with québec cheese curds, dark chicken gravy and mushroom velouté

WEDDING & EVENTS PACKAGE 2016

(V) vegetarian (VG) vegan (GF) gluten free

petite street meat \$12.00 per person

italian sausages, vegetarian hot dogs and turkey smokies with egg buns, spicy chili, curried cauliflower sauce, house pickles, jalapeno corn relish, caramelized onion, assorted garnishes

el catrin late night taco stand \$14.00 per person

totopo chips, guacamole, and salsa la catrina

el catrin's famous tacos sudados (pulled beef) and tacos con tinga (pulled chicken)

fresh warm corn and wheat tortillas

portuguese late night seafood feast \$24.00 per person (add \$7/person upgrade to 5 station package)

a grand chilled seafood display of king crab legs, butter poached lobster tails, oysters, grilled tiger shrimp, and littleneck clams, crispy fried prawns, hot east coast mussels prepared to order by our chef with diced tomato, fennel, white wine and herbs

add custard tarts \$3

chef attended

dessert stations

dessert stations are open for a maximum of 2 consecutive hours

stations must be ordered for a minimum of 75% of your total guest count (no less than 30 per station)

pure ontario maple taffy & artisan cheese station \$17.00 per person (V)

minimum of 50 orders

sweeten your event with a canadian springtime tradition prepared in front of you and your guests. expertly made and elegantly presented, artisan cheese rolled in pure maple taffy is the sweetest embrace you'll ever taste!

chef attended

or

pure maple taffy on snow! - **\$13.00 per person (V)**

chef attended

fresh seasonal fruit platter \$7.00 per person (VG)(GF)

a selection of fruit sourced locally when possible, pineapple, cantaloupe, honeydew, kiwi fruit, grapes, assorted berries
fruit can vary due to seasonal availability

housemade zeppole station \$14.00 per person (V)

fried Italian doughnuts stuffed with nutella ganache served with vanilla ice cream, tia maria macerated strawberries, chocolate and caramel sauces, sweetened ricotta with lemon zest, icing sugar

chef attended

callebaut hot chocolate station \$8 per person (V)(GF)

dark and white hot chocolate with garnishes to include: toasted marshmallows, chocolate whipped cream, raspberry coulis, freshly grated dark and white chocolate, cinnamon sticks and cocoa powder

includes attendant

gourmet doughnut stand \$8.00 per person (V)

minimum of 50 orders

peanut butter jelly time – peanut butter icing, blueberry and raspberry jam

crème brûlée – cream filling, caramelized sugar

pucker up sucker – meyer lemon glaze, meyer lemon custard, baked meringue

homer simpson – pink frosting and sprinkles

death by chocolate – valrhona frosting, dark chocolate drizzle and cacao nibs

add espresso bar package \$7

WEDDING & EVENTS PACKAGE 2016

(V) vegetarian (VG) vegan (GF) gluten free

dessert table (3 pieces per person) \$13.00 per person (V)

turtle tarts, chocolate and raspberry ganache squares, strawberry french macarons, lemon curd tarts,
dulce de leche shortbread stacks, mini crème brûlée doughnuts
coffee & tea station included

sweet sammies ice cream sandwich cart \$16 per person (requires order 2 weeks in advance) (V)

minimum order of 75 guests

guests will mix and match cookies and ice cream flavours:

cookies: white chocolate/macadamia nut cookies, chocolate chip cookies, oatmeal raisin cookies

ice cream flavours: roasted banana ice cream, toasted marshmallow, maple bacon, salted caramel, french vanilla
and dark chocolate

includes attendant and cart

passed dessert canapés \$38.00 per dozen (V)

minimum order of 3 dozen per selection

mini churros with spiced chocolate drizzle
pistachio and lemon cheesecake pops
white and dark chocolate dipped strawberries with maldon salt
sour apple french macarons
pineapple barrels with tequila lime sorbet, mint seedlings
freshly baked profiteroles with nutella mousse

lavazza espresso bar \$8.00 per person

espresso and specialty coffees prepared by our distillery barista served with house made assorted biscotti

a la carte event menu options

a minimum of 3 courses is required

~soups and salads~

soup selections

\$10.00 each option

butternut squash and pear soup, chive crème fraîche (V)(GF)
white bean puree with roasted garlic, bacon and baby cabbage (GF)
porcini mushroom soup, roasted corn and red pepper relish (VG)(GF)
distillery wedding soup, meatball, arugula, vegetable brunoise and pecorino
creamy potato and scallion soup, aged gouda, double smoked bacon (GF)
cauliflower soup, old cheddar and truffle (V)(GF)

salad selections

\$12.00 each option

arugula, crumbled chevre, red wine poached pear, spiced pecans, crispy spinach and honeycomb (V)(GF)
compressed watermelon, mache, arugula, sunflower seeds, haloumi and buttermilk dressing (V)(GF)
butter lettuce, cucumber ribbon, heirloom cherry tomatoes and radishes, pickled yellow beets, shaved candy cane
beets, chive dressing (VG)(GF)
cured vine tomato caprese, buffalo ricotta, mizuna leaf, prosecco vinaigrette (V)(GF)
distillery Caesar, braised bacon, gem lettuce, parmesan tuille, cucumber/caesar vinaigrette, oven cured tomato
wedge cobb salad, iceberg, grilled bacon, roquefort ranch dressing, avocado mousse, medium-boiled egg, candied
cashews (GF)

~ appetizers ~

appetizers / mid course

wasabi pea crusted albacore tuna, golden beet puree, kimchi dressing, heirloom radishes, endive and coriander seedlings	\$18.00
potted duck rillettes, house pickles, toasted sourdough soldiers	\$17.00
east coast crab cakes, toasted corn and tarragon salad, green pepper jam, sweet corn shoots	\$17.00
spicy marinated lobster salad, papaya and mango, frisée, tequila vinaigrette and pomegranate (GF)	\$23.00
honey garlic bbq pork belly, shredded baby kale, raw broccoli, parsnip soubise (GF)	\$17.00
roasted pepper terrine, fresh tomato and basil salad, truffled olive vinaigrette, sourdough crouton (V)	\$16.00

WEDDING & EVENTS PACKAGE 2016

(V) vegetarian (VG) vegan (GF) gluten free

~ pastas ~

pasta selection / mid course

wild mushroom orecchiette with white truffle cream (V)	\$13.00
penne pomodoro with shaved reggiano (V)	\$10.00
casarecci with smoked ham hock, white wine, tomato, herbs and hazelnut gremolata	\$13.00
seared ricotta gnocchi, braised beef short rib, jus, pecorino	\$13.00
butternut squash ravioli with brown butter, fried shallots, sage, brussels sprout leaves and parmesan (V)	\$13.00
cavatelli with olives, oven cured cherry tomato, grilled zucchini, herbs and extra virgin olive oil (V)	\$13.00
duo of pasta – wild mushroom orecchiette with white truffle cream and penne pomodoro (V)	\$16.00

~ intermezzo ~ *refreshing palate cleanser to accentuate the meal's flavours!*

flavours \$5.00 per person (VG)(GF)

tangerine
morello cherry
maple lime
mango

~ entrées ~

***you may offer your guests a choice of 2 entrée options to select from on the night of your event.
entrées will be charged per person at the most expensive selections with your choice of starch and vegetables
(see page 12) and house baked breads***

fish selection

pan seared ocean perch, heirloom tomato relish, salsa verde (GF)	\$34.00
honey glazed salmon fillet, pistachio crust (GF)	\$31.00
roast halibut fillet, grilled lemon, beurre blanc and crispy capers (GF) (seasonal availability apr - nov)	\$38.00
sustainable australian sea bass with kaffir lime and ginger, charred pepper and spring onion relish (GF)	\$40.00
ontario pickerel, pickled wild leek relish, crispy leeks (seasonal availability jun-oct)	\$32.00
soya marinated black cod fillet, maple butter	\$39.00

poultry selection

yorkshire valley certified organic chicken supreme, asparagus and old cheddar croquette, natural jus	\$32.00
yorkshire valley certified organic chicken supreme stuffed with chevre, roasted garlic and mushrooms, white wine sauce (GF)	\$36.00
de-boned cornish hen roulade, honey glazed with sweet herbs, sauce soubise	\$37.00
roasted apple and sourdough stuffed cornish hen, sweet herbs, wrapped in crepinette, pan jus	\$35.00

WEDDING & EVENTS PACKAGE 2016

(V) vegetarian (VG) vegan (GF) gluten free

beef selection *chef prepares medium

california cut black angus 8oz. striploin, red wine sauce (GF)	\$39.00
alberta raised bbq beef short rib 'port steak' with maple bbq sauce and crispy tobacco onions	\$35.00
grilled black angus 10oz. rib steak, roasted mushroom bread pudding, red wine sauce	\$44.00
carved alberta black angus 6oz. tenderloin, natural jus, bone marrow butter (GF)	\$44.00
bacon wrapped grilled 6oz. bison tenderloin, red wine butter sauce (GF)	\$58.00

pork, veal & lamb selection

smoked pork chop, cider jus (GF)	\$32.00
grilled provimi veal loin chop, lemon and rosemary white wine sauce (GF)	\$36.00
roasted and carved veal tenderloin, bordelaise sauce (GF)	\$42.00
dijon and herb crusted rack of lamb, port wine jus (GF)	\$42.00
rosemary rubbed roasted lamb shoulder, sour cherry lamb sauce (GF)	\$32.00

~ add-on selections ~

fresh shaved truffles (GF)	market price
butter poached 4oz lobster tail (GF)	\$18.00
3oz. seared foie gras (GF)	\$18.00
king crab leg (GF)	\$19.00
lobster béarnaise (GF)	\$ 6.00
bacon wrapped jumbo scallop (GF)	\$ 7.00

~ sides and starches~

choose one starch and one vegetable accompaniment for your main course

<u>starch</u>	<u>vegetable</u>
roasted garlic whipped potatoes (GF)	sautéed black kale with garlic butter and lemon (GF)
pommes dauphinoise (GF)	french beans, crispy garlic and almonds (GF)
mac and cheese	asparagus with lemon zest (GF)
herb and lemon roasted fingerling potatoes (GF)	maple glazed heirloom baby carrots (GF)
cauliflower and truffle pavé (GF)	sautéed broccolini and baby carrots (GF)
roasted barley risotto with fresh herbs and parmesan	caramelized brussels sprouts with asiago cheese (GF)
twice baked russet potato, caramelized onion, aged cheddar and scallions (GF)	grilled patty pan squash and braised king oyster mushrooms (GF)

~ vegetarian entrée substitutions ~

final vegetarian counts are due five business days prior to event

jumbo butternut squash ravioli with brown butter, fried shallots, green peas, sage and parmesan (V)

thai coconut vegetable curry, jasmine rice, grilled mango and crisp poppadum (VG)(GF)

grilled zucchini 'cannelloni' with spiced chickpea stuffing, stewed white bean, cured tomato and olives (VG)(GF)

tofu wellington, poblano, corn, black bean puree, wrapped in phyllo and golden baked, chayote slaw (VG)

moroccan chickpea pot pie, broccoli salad, crispy tempura chickpeas, roasted tomato (V)

~ desserts ~ **includes coffee/ tea service*

\$12 each option

dark chocolate cheesecake, baileys cream, caramel sauce (V)

grapefruit champagne parfait in a chocolate cup, vanilla and strawberry flavours (V)

chocolate caramel bombe, hazelnut praline, dark chocolate sauce (V)

sour cherry cheesecake, shortbread biscuit, bourbon soaked cherries (V)

raspberry mascarpone tart, fresh raspberries and compote (V)

lemon strawberry shortcake in a jar, strawberry compote (V)

warm maple apple crumble, vanilla ice cream, cheddar tulle (V)

lemon curd meringue pie, raspberry sherbet (V)

roasted almond butter opera cake, chocolate ganache and almond tulle (V)

~kids three course meals ~ \$27.00

appetizer – choose one option

crudité with ranch dipping sauce (V)(GF)

grilled garlic cheese bread (V)

caesar salad with croutons and creamy dressing

entrée – choose one option

tempura battered fish and chips (GF)

chicken quesadilla, guacamole and corn chips

chicken fingers with plum sauce and fries

dessert

vanilla ice cream sundae with chocolate sauce and sprinkles (V)(GF)

WEDDING & EVENTS PACKAGE 2016

(V) vegetarian (VG) vegan (GF) gluten free

consumption bar **pricing before taxes and gratuities*

~ full host bar ~

no limits or restrictions

includes premium, aged liquors and scotch
pre-selected wines (charged by the bottle)
non-alcoholic beverages

~ premium host bar ~

\$15 per drink and under

premium bar rail including:
crown royal, havana club 7 yr., belvedere, citadelle,
glenfiddich 12 year
premium rail martinis
all domestic and imported beer
pre-selected wines (charged by the bottle)
non-alcoholic beverages

~ basic host bar ~

\$8 per drink and under

basic bar rail including:
gibson's finest, havana club, luksusowa, beefeater,
grants
all domestic and imported beer
pre-selected wines (charged by the bottle)
non-alcoholic beverages

~ liquors and spirits ~

basic bar rail	\$6.50
premium bar rail	\$9.00
martinis – basic rail	\$12.00 (2oz.)
martinis – premium rail	\$15.00 (2oz.)
signature welcome cocktail	\$10.00

~ scotch ~

Bowmore 12 year islay	\$12.00
glenfiddich 12 year speyside	\$12.00
glenfiddich 15 year speyside	\$14.00
glenfiddich 18 year speyside	\$20.00
macallan gold speyside	\$14.00
auchentoshan lowland	\$12.00

~ beer ~

domestic bottled	\$6.00
imported bottled	\$7.50
domestic draught	\$6.50
imported draught	\$8.00

~ wines ~

wine list is provided seasonally as vintages and availability changes. pricing starts at \$35 per bottle

**all wines are charged per bottle opened*

**all beverage charges are based on consumption*

**shots and shooters are not included unless specifically requested – charged per shot, based on consumption*

**please note that bar rail brand options are subject to change based on supplier availability*

~ non-alcoholic beverages ~

pop or juice	\$3.00
large bottled water	\$6.95
coffee or tea (can be set as a station)	\$3.00
espresso	\$3.25
cappuccino or latte	\$3.75

**espresso, cappuccino and lattes are not available on consumption in the Fermenting Cellar; the espresso station must be ordered at the Fermenting Cellar*

WEDDING & EVENTS PACKAGE 2016

(V) vegetarian (VG) vegan (GF) gluten free

flat rate bar **packages are based on 7 consecutive hours of service*

~ basic bar ~

\$47 per person

welcome signature cocktail

served during cocktail hour with your choice of signature cocktail selected from the list on page 16

spirits

to upgrade any of the following to premium bar rail, please add \$4 per person per selection

whiskey – gibson's finest
rum – havana club
vodka – luksusowa
gin – beefeater
scotch – grants

beer

all domestic bottled and draught beer
sleeman and mill street products, blanche de chambly, goose island, peroni

wine & sparkling

white – riesling, megalomaniac "still here", niagara
red – cabernet merlot, megalomaniac "still here", niagara
sparkling toast – sauvignon blanc brut, two oceans, south africa

basic bar additions & upgrades:

shots & shooters	\$10 per person
flavoured martini's	\$5 per person
glenfiddich 15 year	\$6 per person
glenfiddich 18 year	\$10 per person
macallan gold	\$6 per person
bowmore 12 year	\$4 per person
auchentoshan	\$4 per person
still & sparkling water	\$5 per person

**packages include 1oz. mixed drinks*

**bottled water not included*

**shots and shooters are not included*

**welcome cocktails and sparkling wine are included at 1 glass per person*

~ premium bar ~

\$63 per person

welcome signature cocktail

served during cocktail hour with your choice of signature cocktail selected from the list on page 16

spirits

whiskey – crown royal
rum – havana club 7 year old
vodka – belvedere
gin – citadelle
scotch – glenfiddich 12 year

beer

all domestic and imported bottled and draught beer
sleeman and mill street products, blanche de chambly, goose island, peroni

wine & sparkling

please choose one red and one white from our wine list (\$45-\$55 per bottle price range)
sparkling toast – prosecco, italy

martini selection

belvedere martini, hendrick's gin martini, cosmopolitans

premium bar additions & upgrades:

shots & shooters	\$10 per person
glenfiddich 15 year	\$4 per person
glenfiddich 18 year	\$8 per person
macallan gold	\$4 per person
bowmore 12 year	\$2 per person
auchentoshan	\$2 per person
still & sparkling water	\$5 per person

**there are no modifications or substitutions to the packages*

**flat rate soft bar is available at \$10 per person for minors and vendors not consuming alcohol*

**includes all cold non-alcoholic beverages*

welcome cocktail options **included for flat rate packages or \$10 each on consumption.*

red or white wine sangria

wine, triple sec, mango juice, pineapple juice, orange juice & grapefruit juice garnished with berries or orange wheel
(served in a wine glass)

spiked lemonade

your choice of: vodka, rum or gin mixed with **one flavour** of our fresh made lemonades; classic, raspberry, watermelon, mango or cucumber (served in a rocks glass)

sparkling sweet tea

fresh brewed black tea, lime, whiskey, fresh mint and club soda (served in a collins glass)

mixed berry margarita

blanco tequila, mixed berries & fresh bar lime (served in a collins glass)

his & hers cocktails:

his: distillery maple old fashioned with maple syrup, whiskey, bitters, orange peel (in a rocks glass)

hers: white cosmo with vodka, triple sec, st. germain, lime and vodka (served in stemless martini glass)

gin garden

fresh cucumber, apple juice, lime, lillet and gin (served in a stemless martini glass)

hot toddy *winter cocktail

hot apple cider, goldschlager, drambuie and whiskey (served in a specialty mug)

blueberry tea *winter cocktail

grand marnier, amaretto, orange pekoe tea (served in a specialty mug)

mulled wine *winter cocktail

red wine, cloves, cinnamon, sugar, oranges (served in a specialty mug)