

# BAR MENU

# WINE SELECTION



For wines beyond our regular offerings, you may place an order up to one month before your event, contingent upon availability. Please consult with your Event Manager for confirmation of your order.

## SPARKLING WINE

### **Henkell Trocken Sekt | Canada | \$45**

Tropical fruits, Fresh and tingling, lingering finish

### **Canella Prosecco | Italy | \$52**

Brilliant straw yellow | fruity aromas of peach, apple, pear and citrus fruit | smooth

### **Pommery Brut Royal | Champagne | France | \$75**

Pale gold | yellow, fleshy apple, ripe citrus notes, brioche, vanilla, and almond finish

## HOUSE WHITE

### **Peller Family Vineyards Sauvignon Blanc | Canada | house wine | \$37**

Crisp | pale | lemon green colour | aromas of grapefruit, herb, lemon, and melon | light tropical, pear and grassy notes | dry | light-bodied

### **Inniskillin Pinot Grigio | Canada | \$48**

Intensely fruity and floral | aromas of lemon, ginger, and white peach | notes of lemon custard and spice | round, medium-bodied finish

### **Corkbeard Chardonnay | United States | Edmonton owned, grown in California | \$52**

Flavours of starfruit, sweet cream butter | grapefruit and green apple finish | full-bodied | sold exclusively in Alberta

### **Dirty Laundry Say Yes Pinot Gris | Canada | \$68**

Pear, honey, citrus, and peach tones | dry | refreshing and sustained vibrancy | medium-bodied

## HOUSE RED

### **Peller Family Vineyards Cabernet Sauvignon | Canada | house wine | \$37**

Medium ruby | aromas and flavours of black plum, berry compote, chocolate, toasted oak and spice | extra dry | medium bodied | smooth

### **Argento Malbec | Argentina | \$48**

Bright ruby red colour | raspberry, cherry, sweet plum compote, and milk chocolate aromas | dry | medium bodied

### **Corkbeard Cabernet Sauvignon | Edmonton owned, grown in California | \$52**

Flavours of black cherries and sugar plums | hint of vanilla finish | full bodied | sold exclusively in Alberta

### **Dirty Laundry Cabernet Sauvignon | Canada | \$68**

Dry notes of raspberry and dark cherry | hints of chassis | chocolate and black plum flavours | aged in French and American oak for 18 months | full bodied

# BAR MENU

## STANDARD BAR

	HOSTED	NON-HOSTED
Regular Well Brand Spirits (1oz)	\$7	\$8.50
Domestic Beer(355 mL)	\$7	\$8.50
Local Beer (12oz)	\$8	\$10
House Wine (5oz)	\$7	\$8.50

## PREMIUM BAR ADDITIONS

Local Spirits (1oz)	\$8	\$10
Craft Beer (355 mL)	\$8	\$10
Premium Wine (5oz)	\$8	\$10
After Dinner Liqueurs (1oz)	\$7+	\$8.50+
Tequila (1oz)	\$9	\$12

## SIGNATURE COCKTAILS

Smoked Old Fashioned (1.5 oz) Bourbon	\$10	\$12
Raspberry Mojito (1 oz) Local White Rum	\$8	\$10
Token Take-off (1 oz) Local Gin, Token Bitters	\$8	\$10
Ward 8 (1.5 oz) Local Rye Whisky	\$10	\$12

# NON ALCOHOLIC BAR MENU

## SIGNATURE MOCKTAILS

	HOSTED	NON-HOSTED
Butterfly Effect	\$6	\$6.50
Alpenglow	\$7	\$7.50
Haskap Citrus Chili Sangria	\$6	\$6.50
New Fashioned	\$6	\$6.50
Italian Soda	\$5	\$5.50

## NON-ALCOHOLIC BEVERAGES

Soft Drinks/Juices/Punch	\$3	\$3.50
Mineral Water	\$4.50	\$5
Non-Alcohol Beer (12oz)	\$4.50	\$5.50

# SIGNATURE COCKTAILS

Our Beverage Manager is delighted to craft a unique cocktail or mocktail tailored to your event's theme and colors. The cost will depend on the specific recipe for your signature drink. Please inquire with your Event Manager for additional details.

1oz starting at \$7 (hosted)

# DRINK TICKETS

## Venue's Host Drink Tickets

We offer host drink tickets for your event. You'll need to return any unused drink tickets to our Banquet Manager after your event. Unreturned tickets will result in charges to the master account, with pricing aligned to your selected bar menu options.

## Client's Host Drink Tickets

If you choose to provide your own host drink tickets, you will be charged based on your guests' consumption. Tickets will be priced based on the hosted cost of your bar menu selections.



# BUILD YOUR OWN BEVERAGE BARS

Delight your guests with a trendy “Build your own beverage” bar, exclusively available for hosted bars. Minimum order of 50 beverages is required to enjoy this unique experience.

## Caesar Bar | 1oz | \$8

**ALCOHOL:** Choice of vodka or gin

**MIX:** Clamato

**GARNISHES:** Bacon | celery | lemon | lime | pickled beans | pickled asparagus | olives | pearl onions | horseradish | tabasco | worcestershire | liquid smoke | celery | montreal steak spice | salt | pepper

## Sangria | 5oz | \$8

**ALCOHOL:** Choice of white or red wine

**MIX:** Orange juice | cranberry juice | Sprite | ginger ale or club soda

**GARNISHES:** Raspberries | blueberries | lemon | lime | orange slice | pineapple juice | melons | pineapple | mango | mint | basil | rosemary

## Mimosa | 5oz | \$8

**ALCOHOL:** Choice of sparkling white wine or sparkling rose wine

**MIX:** Orange | cranberry | or pineapple juice

**GARNISHES:** Raspberries | blueberries | lemon | lime | orange slice | melon | pineapple | mango | mint | basil | rosemary

## Smoked Old Fashioned | 1.5 oz | \$10

**ALCOHOL:** Bourbon

**MIX:** Simple Syrup over King Cube

**GARNISHES:** Skewered Orange wheel | Maraschino Cherry | smoked in selection of scented wood chips

# GENERAL BAR NOTES

Host prices do not include GST and gratuity. Non-hosted prices are all inclusive.

All cash and host bars are subject to a bartender labour charge of \$30/hr (minimum four hours) if revenue per bar is less than \$500.

Edmonton Convention Centre features local beer and spirits from Edmonton and nearby. Ask your Event manager for details on our selection.

Local Beer will be made available for all non-host bars, may request removal from Host bars.

