

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 | \$120

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

Argento Pinot Grigio | Argentina | \$48

Pale straw colour | crisp flavors | peach and tropical fruit aromas | extra dry | medium body

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 Merlot | Canada | \$68

This full-bodied wine exhibits flavours of black currant and mocha with a medium-high tannin structure | Dry finish.

BAR MENU

STANDARD BAR

	HOSTED	NON-HOSTED
Regular Well Brand Spirits (1oz)	\$7	\$9
Domestic Beer (355 mL)	\$7.50	\$9
Local/Craft Beer (355mL)	\$8.50	\$10.50
House Wine (5oz)	\$7.50	\$9

PREMIUM BAR ADDITIONS

Local Spirits (1oz)	\$8	\$10.50
Premium/Import Beer (355 mL)	\$8	\$10
Premium Wine (5oz)	\$9.50	\$12
After Dinner Liqueurs (1oz)	\$7+	\$8.50+
Tequila (1oz)	\$9.50	\$12

SIGNATURE COCKTAILS

Smoked Old Fashioned (1.5 oz) Bourbon	\$10	\$12.50
Raspberry Mojito (1 oz) Local White Rum	\$8	\$10.50
Token Take-off (1 oz) Local Gin, Token Bitters	\$8	\$10.50
Ward 8 (1.5 oz) Local Rye Whisky	\$10	\$12.50

NON ALCOHOLIC BAR MENU

SIGNATURE MOCKTAILS

	HOSTED	NON-HOSTED
Butterfly Effect Token butterfly pea syrup and Whyte Lavender bitters, soda, lemon juice	\$6	\$7
Alpenglow Seedlip Grove non-alcohol spirit, coconut and grapefruit syrup, lime juice, topped with soda	\$6.50	\$7.50
Haskap Citrus Chili Sangria Non-alcohol sangria from Distemperance featuring Token Bitters mixed with soda	\$6	\$7
Teatotaler Earl Grey Chilled Tea Non-alcohol chilled tea from Distemperance featuring Token Bitters	\$6	\$7
Italian Soda Assorted flavoured syrups with soda. Topped with whipped cream and maraschino cherry	\$5	\$5.50

NON-ALCOHOLIC BEVERAGES

Soft Drinks/Juices/Punch	\$3.50	\$4.00
Mineral Water	\$5	\$5.50
Non-Alcohol Beer (12oz)	\$5	\$6.50
Non-Alcohol Craft Beer (12oz)	\$6	\$7.50

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: Build your own garnish skewer
lemon | lime | olives | pearl onions | pickled carrots
pepperoncini | celery | pepperoni stick

SAUCES: tabasco | Worcestershire | liquid smoke

SPICES: celery salt | Montreal steak spice | salt | pepper

Scotch Bar | 1oz | \$8+

ALCOHOL: Selection of scotch from all regions of Scotland and North American bourbon

MIX: Standard mixes available

GARNISHES: King Cube

Mimosa | 5oz | \$8

ALCOHOL: Choice of sparkling white wine or sparkling rose wine

MIX: Orange | cranberry | pineapple juice

GARNISHES: Raspberries | blueberries | lemon | lime | orange slice | melon | pineapple | mango

Smoked Old Fashioned | 1.5 oz | \$10

ALCOHOL: Bourbon

MIX: Angostura Bitters, 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.

