

EDMONTON
CONVENTION
CENTRE

BAR

MENU

2019 | Edmonton Convention Centre



WINE SELECTIONS

Edmonton Convention Centre is proud to offer you our favourites from close to home and around the globe. We are also delighted to provide a large selection of grape varieties to meet all tastes. Please enjoy our selections on the following pages.

HOUSE WHITES

Jackson Triggs Proprietor's Selection Sauvignon Blanc | *Canada*

\$37.50

Pale straw colour with a lively nose of gooseberry and lemon; fruit character is replayed on the palate; crisp and dry; with light/medium body.

Jackson Triggs Proprietor's Selection Pinot Grigio | *Canada*

\$37.50

Clear, pale lemon colour; subtle aromas of apple and soft lemon. Extra dry and light bodied with replays of citrus, apple and lemon the palate. Pairs nicely with fish, seafood and salads.

WHITE WINE SELECTIONS

Lindeman's Bin 65 Chardonnay | *Australia*

\$42

Bin 65 is a lively yet soft, full-flavoured wine that can be enjoyed with chicken, salad or seafood.

Jacob's Creek Chardonnay | *Australia*

\$42

Soft and well-rounded with melon, peach and toasted oak flavours with a creamy textural finish. Enjoy on its own or with fish or chicken and pasta.

Antinori Orvieto | *Italy*

\$45

Brilliant pale, straw colour. On the nose, intensely fruity and elegant. In the mouth, full and harmonious and presents a nice distinguishing mark. Perfect with salads, seafood of any kind, and spicy Asian dishes.

PKNT Sauvignon Blanc | *Chile*

\$45

Fabulous grassy aromatics with a hint of some tropical characters. Fruity palate with a wisp of acidity and a sweet finish. Perfect as a reception wine, or with Caesar salad and a spicy chicken dish.

Mertes Piesporter Michelsberg | *Germany*

\$45

A pale golden colour with an aroma of a racy and elegant bouquet. Fresh and light tasting; a perfect balance of fruitiness, sugar and acidity. Pairs nicely with poultry and fish.

Argento Pinot Grigio | *Argentina*

\$48

Pale straw colour; peach and tropical fruit aromas; extra dry palate with medium body and crisp flavours.

J. Lohr Painter's Bridge Chardonnay | *California*

\$52

Displays intense pineapple, coconut and vanilla flavours. A rich decadent wine that finishes with honeyed sweetness. Compliments chicken well.

Mission Hill Five Vineyards Pinot Blanc | *Canada*

\$55

This vibrant Pinot Blanc begins with aromas of golden delicious apple and white peach then unfolds into flavourful layers of pink grapefruit, nectar and a lemon-lime crisp. Delicious to pair with seafood, cheeses or chicken.

Oyster Bay Sauvignon Blanc | *New Zealand*

\$55

Gooseberries, grassiness, guava and oodles of zing. It's the sort of white wine that is wonderful solo or with smoked salmon or seafood.

Gehring Pinot Gris | *Canada*

\$58

White peach, pear and lemon open to a brightly coloured palate of tart and crispy citrus, mild honey, gooseberry and Herbal grapefruit. A versatile food wine enjoyed with fish, salmon or creamed pastas.

Quail's Gate Chenin Blanc | *Canada* \$60

A dry greenish yellow coloured wine featuring intense spicy, floral, fruity and mineral scents. Dry, medium-bodied and fruity on the palate. Enjoyed with seafood and fish.

Tinhorn Creek OS Golden Mile Chardonnay | *Canada* \$74

A deep golden colour. On the nose, intense honey comb, white flowers, caramel and citrus fruit jump from the glass. The palate delivers honey, lemon, marzipan, biscotti, and pineapple in waves.

HOUSE REDS

Jackson Triggs Proprietor's Select Cabernet Sauvignon | *Canada* \$37.50

Light to medium ruby garnet colour; dry and medium bodied with lively crisp cassis berry character and very light tannins. Pairs nicely with lamb.

Jackson Triggs Proprietor's Select Merlot | *Canada* \$37.50

Starts with bright ruby colour, followed by aromas of blackberry, mocha and ripe plums. The fruity flavours resonate on the palate, which is dry and soft with a pleasing finish.

RED WINE SELECTIONS

Peller Estates Proprietor's Reserve Merlot | *Canada* \$42

Aromas of cherry and plum are followed by a fruity smoothness touched with spice that goes well with red sauce pasta dishes and grilled burgers.

Santa Carolina Reserva Merlot | *Chile* \$45

Rich and velvety with plum, prune and violet aromas balanced with hints of vanilla and cinnamon, this Merlot has a full-bodied structure. A perfect match for grilled chicken, pasta and cheese.

Sensi Chianti | *Italy* \$48

An intense ruby-red colour; a good body and a long-lasting bouquet with hints of cherry and spice. A smooth, fresh and well-balanced wine. Versatile wine pairs nicely with dishes with tomato sauce, and rich meats.

Argento Malbec | *Argentina* \$48

Bright ruby red colour. On the nose, a fresh raspberry, cherry, sweet plum compote and milk chocolate aromas. Dry, medium bodied with balanced acidity and silky tannins supporting flavours of ripe black fruits. Pairs with lamb and beef.

Mark West Pinot Noir | *Canada* \$50

A medium-bodied, fruity red that features scents of spice, dark fruit, and cassis with notes of savoury and smoky oak. Rich in texture with a lingering finish.

Wolf Blass Yellow Label | *Australia* \$54

This is a rich deep red wine. Aromas of plum and berry drift up from the glass. These scents develop into flavours of rich berry, plum and a subtle touch of oak.

Wyndham Estate Bin 555 Shiraz | *Australia* \$54

Deep purple colour; Spicy fruit bouquet of cassis, black cherry and smoky plum. Smoky black fruit flavours with a long, full finish. Enjoyed with beef dishes and lamb.

Inniskillin Pinot Noir | *Canada* \$58

Intense ripe cherry and vanilla aromas with wild berry flavours. Enjoy with lamb, fowl and venison.

Mount Riley Pinot Noir | *New Zealand* \$58

Enticing blackcurrant, plum and violet characters, supported by spicy white pepper and savoury notes. Great as an aperitif or with chicken, game, red meat and pasta.

J. Lohr South Ridge Syrah | *California* \$65

A strong and dense, dark red colour with red-purple hues. Blackberry and plum fruit with hints of cherry and charred spice dominate the aroma. This wine can be enjoyed with hearty braised meats.

J. Lohr Seven Oaks Cabernet | *California* \$65

An abundance of dark cherry and black currant fruit greets the nose, enhanced by spicy clove. On the palate, the fruit follows through with full weight and a lingering intensity and balance from the tannins. Enjoy it with your favourite chocolate indulgence.

Chateau de la Gardine Chateauneuf du Pape | *France* \$72

A White peach, pear and lemon open to a brightly coloured palate of tart and crispy citrus, mild honey, gooseberry and Herbal grapefruit. A versatile food wine enjoyed with fish, salmon or creamed pastas.

SPARKLING WINE

Henkell Trocken Sekt | *Canada* \$45

Fresh, tingling, with a lingering finish. A subtle fragrance of tropical fruit develops in the bouquet.

Martini & Rossi Asti | *Italy* \$45

Light green gold colour; delicate bubbles with lively sparkle. A flowery aroma with apricots, peaches and lemon candy. A balanced acidity with a sweet fruit flavour and finish.

Fresita Sparkling Wine | *Chile* \$48

Premium Chilean sparkling wine infused with fresh-picked strawberries from Patagonia.

Canella Prosecco | *Italy* \$52

Brilliant straw yellow with fruity aromas of peach, apple, pear and citrus fruit. The palate gracefully balances zesty acidity and a subtle hint of sweetness; a rich and silky smooth texture.

CHAMPAGNE

Pommery Brut Royal | *France* \$75

Pale gold in colour this Champagne offers notes of yellow , fleshy apple, ripe citrous and a touch of brioche, vanilla, and almond.

Taittinger Brut Reserve | *France* \$79

This Champagne is brilliant golden yellow in colour with aromas of fruit and brioche. Fragrances of peach, white flowers(hawthorn, acacia) and vanilla.

Veuve Clicquot Message Rose | *France* \$120

Luminous colour with attractive pink glints are visible features of this Champagne. Initial aromas of raspberry, strawberry , cherry and blackberry with hints of almonds, apricots and brioche.

Dom Perignon | *France* \$310

On the nose, aromas of almond and powdered cocoa develop gradually into white fruit with hints of dried flowers. On the palate, the wine instantly traces an astoundingly fine line between density and weightlessness. The full taste lingers with the utmost elegance on a sappy, spicy note.

DESSERT WINES

Barefoot Moscato | *California*

\$37.50

Delightfully sweet with lush fruity aromas. Hints of citrus skip across flavours of juicy peach and ripe apricots; a bright crisp finish. Pairs nicely with spicy Asian cuisine and light desserts.

Pillitteri Estates Riesling Icewine | *Canada*

\$65

Flavours of pineapple, Granny Smith apple, coconut and grapefruit flood the palate. Perfect for an aperitif or paired with sponge cake and fruit salad or after dinner.

Mission Hill Reserve Vidal Icewine | *Canada*

\$75

Honey, tropical fruit and orange notes with a rich palate underpinned by firm acidity. Enjoyed with pumpkin pie, custard tart, dried fruits or blue cheese.

NON-ALCOHOLIC WINES

Sutter Home Fre Chardonnay | *California*

\$17.50

Light, fresh and fruity. Offers inviting tropical aromas and rich, crisp, citrus and apple flavours. Enjoy with fish, Chicken, veal, pork and white sauce pastas.

Sutter Home Fre White Zinfandel | *California*

\$17.50

Boasts a pale-salmon colour. A fresh fruity aroma suggests strawberries and cranberries. Berrylike flavours lead to a crisp, lingering aftertaste. Excellent as an aperitif or as an accompaniment with a wide variety of foods.

Sutter Home Fre Red | *California*

\$17.50

Offers a deep ruby colour and a ripe, black cherry scent on the nose. Smooth and concentrated, it possesses plenty of grapey, cherrylike fruit with an intriguing smoky flavour. Pairs nicely with salmon, turkey, chicken and ham dishes.

Wine outside of our standard offerings can be ordered one month prior to your event. These special orders are subject to a restocking fee of 25% of the cost per unused bottle.



BAR MENU SELECTIONS

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. Please note that the brands listed below may change without notice based on availability.

Edmonton Convention Centre is proud to be an exclusive beer and cider partner with Molson Coors.

STANDARD BAR MENU

Regular Spirits (1oz)

Polar Ice Vodka, Seagram VO Rye, Beefeater Gin, Lamb's or Bacardi White Rum, Lamb's Navy Dark Rum, Lamb's Spiced Rum, Johnnie Walker Red

Domestic Beers (12oz)

Coors Light, Molson Canadian, Pilsner

House Wine (5oz)

Jackson Triggs Cabernet Sauvignon or Merlot and Pinot Grigio or Sauvignon Blanc

Hosted

Non-Hosted

\$6.50

\$7.50

\$6.50

\$7.50

\$6.50

\$7.50

PREMIUM BAR MENU

Premium Spirits (1oz)

Smirnoff Vodka, Crown Royal Rye, Bombay Sapphire Gin, Appleton Classic White Rum, Lemon Hart Dark Rum, Bacardi Oakheart or Captain Morgan Spiced Rum, Glenfiddich 12 Y.O. Scotch

Import Beers (12oz)

Heineken, Miller Genuine Draft, Coors Banquet

Premium Wine (5oz)

Argento Malbec, Argento Pinot Grigio

Hosted

Non-Hosted

\$7.50

\$8.50

\$7.50

\$8.50

\$7.50

\$8.50

NON-ALCOHOLIC BEVERAGES

Soft Drinks and Juices (6oz)

Coke, diet coke, ginger ale, sprite, soda, tonic, orange, cranberry and clamato juice.

Mineral Water (8oz)

Perrier

Non-Alcoholic Beer (12oz)

Coors Edge

Fruit Punch (6oz)

Ask your CSM for available flavours and how we can customize a punch specifically for your event.

\$3.00

\$3.50

\$4.50

\$5.00

\$4.50

\$5.00

\$3.50

\$4.00

ADDITIONS TO YOUR BAR MENU

Deluxe Spirits (1oz)	\$8.50	\$9.50
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Grey Goose Vodka, Jack Daniels Whiskey, Hendricks Gin, Newfoundlander's White Rum, NFDL London Dock Dark Rum, Kraken Black Spiced Rum, Johnnie Walker Black

Local Spirits (1oz)	\$7.50	\$8.50
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Strathcona Spirits Single Grain Vodka, Eau Claire Three Point Vodka, Strathcona Spirits Badland Seaberry Gin, Eau Claire Parlour Gin, White Owl Whisky, Rig Hand Ghost White Rum, Rig Hand Sugar Beet Brum Dark Rum

After Dinner Liqueurs (1oz)	\$6.50	\$7.50
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Amaretto Di Saschira, Kahlua, Tia Maria, Bailey's Irish Cream, Sambuca, Grand Marnier, Drambuie, Southern Comfort

Import Cognac	\$8.50	\$9.50
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Courvoisier V.S.O.P. | Hennessy V.S.

Single Malt Scotch	\$8.50	\$9.50
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Oban

Tequila	\$8.50	\$9.50
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Don Julio

Craft Beers (12oz)	\$7.50	\$8.50
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Granville Island Brewing - English Bay Pale Ale, Cypress Honey Lager, Infamous IPA, Maple Shack Cream Ale, Sunshine Coast Hefeweizen, Lions Winter Ale (Seasonal)

SIGNATURE COCKTAILS

Signature Cocktail (1oz)	\$6.50+
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Our Beverage Manager would be happy to create a delicious custom cocktail incorporating your events' colours and theme. Pricing will be based on the ingredients of your signature cocktail. Please ask your CSM for more information.

DRINK TICKETS

Venue's Host Drink Ticket

We would be happy to provide host drink tickets for your event. Please note that you will be responsible to return any unused drink tickets to the Banquet Manager after your event. Any unreturned tickets we be charged in full to the master account. ***Tickets will be priced based on the hosted cost of your bar menu selections.***

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.***





'MAKE YOUR OWN BEVERAGE' BARS

Surprise your guests by ordering a trending 'make your own beverage' bar. Available for hosted bars only. Minimum order of 50 beverages required.

THEMED BAR MENU

Caesar (10z)

\$7.50

ALCOHOL: Choice of vodka or gin (10z)
MIX: Clamato

GARNISHES:

Bacon, celery, lemon and lime wedges, pickled beans, pickled asparagus, olives and pearl onions, horseradish, Tabasco, Worcestershire, liquid smoke, celery, Montreal steak spice, salt and pepper

Sangria (50z)

\$7.50

ALCOHOL: Choice of white or red wine (50z)
MIX: Orange juice, cranberry juice, pineapple juice, Sprite, ginger ale or club soda.

GARNISHES:

Raspberries, blueberries, lemon, lime and orange slices, melons, pineapple, mango, mint, basil, rosemary

Mimosa (50z)

\$7.50

ALCOHOL: Choice of sparkling white wine or sparkling rose wine (50z)
MIX: Orange, Cranberry, or Pineapple Juice.

GARNISHES:

Raspberries, blueberries, lemon, lime and orange slices, melons, pineapple, mango, mint, basil, rosemary

Specialty Coffee (10z)

\$6.50

ALCOHOL: Amaretto, Kahlua, Tia Maria, Bailey's Irish Cream, Sambuca, Grand Marnier or Drambuie (10z)
MIX: Coffee or Decaf

GARNISHES:

Whipped cream, chocolate shavings, assorted syrups, cinnamon sticks, sprinkles, marshmallows and maraschino cherries

Martini Bar (10z)

\$7.50

ALCOHOL: Vodka, flavoured vodka or gin
MIX: Club soda and fruit flavoured syrups

GARNISHES:

Olives, lemon peel, lime peel, maraschino cherries

Scotch Bar (10z)

ALCOHOL: Johnnie Walker Red
MIX: Soda or water

GARNISHES:

Lemon and lime wedges

ALCOHOL: Glenfiddich
MIX: Soda or water

GARNISHES:

Lemon and lime wedges

ALCOHOL: Oban
MIX: Soda or water

GARNISHES:

Lemon and lime wedges

Customized Beverage Bar | If you have a great idea for a custom cocktail or beverage bar, please discuss it with your CSM. Price and minimum will be determined based on your selection. Subject to bar manager's approval.

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the centre of
connection

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