EDMONTON CONVENTION CENTRE

BAR MENU

2022 | Edmonton Convention Centre

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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

Sawmill Creek Chardonnay | *Canada* — $37.00

Pale gold straw colour; aromas of oak, vanilla, pineapple and melon; dry, medium bodied, soft and buttery with a refreshing citrus finish.

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.

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.

NK'MIP Pinot Blanc | *Canada* — $48

NK'MIP (INKAMEEP) Cellars, North America's first Indigenous owned winery, express their proud legacy and culture within their wines. Their Pinot Blanc offers flavours of white peach, light lime and citrus notes on the palate with an aroma of citrus fruit and Granny Smith apples. Pairs with seafood dishes, white meat plates. Cheese options should be the lighter styles.

J. Lohr Painter's Bridge Chardonnay | *United States* — $52

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

Corkbeard Chardonnay | *United States* — $52

Edmonton owned and grown in California. This wine features flavours of starfruit, sweet cream butter, finishing with grapefruit and green apple. Pairs nicely with shellfish, grilled fish, and pasta dishes.
Currently this wine is exclusive to Alberta.

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.

Gehringer 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.

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

The nose is quite open, offering pear, honey, citrus, and peach tones. Dry, with good freshness and zip on the palate. Round and long with a refreshing and sustained vibrancy. A fantastic sipper.

HOUSE REDS

Sawmill Creek Merlot | *Canada* **$37.00**

Light ruby red colour; clean with stewed fruit and plum aromas; dry, medium bodied, soft and fruity.

RED WINE SELECTIONS

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.

Corkbeard Cabernet Sauvignon | *United States* $52

Edmonton owned and grown in California. This wine features rich flavours of black cherries and sugar plums, finishing with a hint of vanilla. Pairs nicely with beef, prime rib, and roast chicken. Currently this wine is exclusive to Alberta.

Wolf Blass Yellow Label Cabernet Sauvignon | *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.

NK'MIP Merlot | *Canada* $58

NK'MIP (INKAMEEP) Cellars, North America's first Indigenous-owned winery, express their proud legacy and culture within their wines. This well-structured wine has a soft entry with a concentrated mid-palate and tight, finely grained tannins that lead to a lengthy finish. Pairs nicely with steak, veal chop and portobello mushrooms.

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.

Dirty Laundry Cabernet Sauvignon | *Canada* $68

Dry notes of raspberry and dark cherry with hints of chassis. The wine has rich mouth filling tannins with chocolate and black plum flavours. Aged in French and American oak for 18 months. Pairs well with braised meats.

SPARKLING WINE

Cavicchioli 1928 Prosecco | *Italy* $42

Features a white foam when poured and tasted. Lively, fine and persistent perlage with a pale straw yellow colour. An intense aroma of candied fruits and sweet flowers.

Henkell Trocken Sekt | *Canada* $45

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

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

Dr. Zenzen Non-Alcohol Riesling | *Germany* $25.00

This classic non-alcoholic wine is harmoniously dry, with an ideal balance of sweetness and acidity. Made from the well-known Riesling variety of grapes in the Rheinhessen region of Germany.

Dr. Zenzen Non-Alcohol Dornfelder Red | *Germany* $25.00

Smooth and harmonic fruity aromas, miles of cherries, and berries. Beautifully light but well rounded finish.

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.

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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

	Hosted	Non-Hosted
Regular Spirits (1oz) Polar Ice Vodka, Seagram VO Rye, Beefeater Gin, Lamb's White Rum, Lamb's Navy Dark Rum, Johnnie Walker Red, Oakheart Spiced Rum	$7.00	$8.00
Domestic Beers (12oz) Coors Light, Molson Canadian, Pilsner	$7.00	$8.00
House Wine (5oz) Sawmill Creek Merlot, Sawmill Creek Chardonnay	$7.00	$8.00

PREMIUM BAR MENU

	Hosted	Non-Hosted
Premium Spirits (1oz) Smirnoff Vodka, Crown Royal Rye, Bombay Sapphire Gin, Bacardi White Rum, Bacardi Gold Rum, Captain Morgan Spiced Rum, Glenfiddich 12 Y.O. Scotch	$8.00	$9.00
Premium Beers (12oz) Miller Genuine Draft, Coors Banquet	$8.00	$9.00
Premium Wine (5oz) Argento Malbec, Argento Pinot Grigio	$8.00	$9.00

NON-ALCOHOLIC BEVERAGES

Soft Drinks and Juices (6oz) Coke, diet coke, ginger ale, sprite, soda, tonic, orange, cranberry and clamato juice.	$3.00	$3.50
Mineral Water (8oz) Perrier	$4.50	$5.00
Non-Alcoholic Beer (12oz) Molson Excel	$4.50	$5.00
Fruit Punch (6oz) Ask your CSM for available flavours and how we can customize a punch specifically for your event.	$3.50	$4.00

ADDITIONS TO YOUR BAR MENU

Deluxe Spirits (1oz) Grey Goose Vodka, Jack Daniels Whiskey, Hendricks Gin, Kraken Black Spiced Rum, Johnnie Walker Black, J. Wray White Rum, Appleton Estate Signature Blend Rum	$9.00	$10.00
Local Spirits (1oz) Strathcona Spirits Single Grain Vodka, Eau Claire Three Point Vodka, Strathcona Spirits Badland Seaberry Gin, Eau Claire Parlour Gin, White Owl Whisky, Rig Hand Sugar Beet Brum Dark Rum, Park Glacier Rye	$8.00	$9.00
After Dinner Liqueurs (1oz) Amaretto Di Saschira, Kahlua, Tia Maria, Bailey's Irish Cream, Sambuca, Grand Marnier, Drambuie	$7.00	$8.00
Import Cognac (1oz) Courvoisier V.S.O.P. | Hennessy V.S.	$9.00	$10.00
Single Malt Scotch (1oz) Oban	$9.00	$10.00
Tequila (1oz) Don Julio, Cabo Wabo	$9.00	$10.00
Craft Beers (12oz) Granville Island Brewing - English Bay Pale Ale, West Coast IPA, German Style Pilsner	$9.00	$9.00
Import Beers (12oz) Heineken, Peroni	$9.00	$9.00

SIGNATURE COCKTAILS

Signature Cocktail (1oz) $7.00+

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 **Event Manager** 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.***

EDMONTON CONVENTION CENTRE

‘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 (1oz) — $7.50

ALCOHOL: Choice of vodka or gin (1oz)
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 (5oz) — $7.50

ALCOHOL: Choice of white or red wine (5oz)
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 (5oz) — $7.50

ALCOHOL: Choice of sparkling white wine or sparkling rose wine (5oz)
MIX: Orange, Cranberry, or Pineapple Juice.

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

Specialty Coffee (1oz) — $6.50

ALCOHOL: Amaretto, Kahlua, Tia Maria, Bailey's Irish Cream, Sambuca, Grand Marnier or Drambuie (1oz)
MIX: Coffee or Decaf

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

Martini Bar (1oz) — $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 (1oz)

ALCOHOL: Johnnie Walker Red — $6.50
MIX: Soda or water

GARNISHES:
Lemon and lime wedges

ALCOHOL: Glenfiddich — $7.50
MIX: Soda or water

GARNISHES:
Lemon and lime wedges

ALCOHOL: Oban — $8.50
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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