

# 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/ROSE

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

Tropical fruits, Fresh and tingling, lingering finish

### **La Linda Rose Malbec | Argentina | \$48**

Aromas reminiscent of strawberries and plums | lively, smooth, and strong wine with well-defined fruit character

### **Canella Prosecco | Italy | \$54**

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

### **Cuvee Catharine Brut, Henry of Pelham | Canada | \$98**

Toast and apple aromas are echoed on the medium bodied palate, with more creamy lees and bright, meyer lemon acidity

### **Pommery Brut Royal | Champagne | France | \$120**

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

## WHITE WINE

### **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

### **Oxford Landing Chardonnay | Australia | \$48**

Aromas of yellow peach and ripe nectarine with accents of wild honey | Hints of lemon myrtle supported by freshly cut hay and cinnamon spice

### **Yalumba Y Series Viognier | Australia | \$54**

Aromas of white flowers and honeysuckle dominate the nose with ginger and five spice finish

### **Corkbeard Chardonnay | United States | Edmonton owned, grown in California | \$58**

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

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

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

## RED WINE

### **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

### **Oxford Landing Merlot | Australia | \$48**

Enticing aromas of milk chocolate, plum and red berries with subtle cedar and spices. Medium bodied palate with flavours of plum and red cherry

### **La Linda Malbec | Argentina | \$55**

Spicy, intense and rather ripe aromas | Candied fruit and pleasant smoked after taste as a result of its ageing in barrels.

### **Corkbeard Cabernet Sauvignon | Edmonton owned, grown in California | \$62**

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

### **Dirty Laundry Merlot | Canada | \$72**

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)	\$7.50	\$9.00
Domestic Beer (355 mL)	\$7.50	\$9.00
Local/Craft Beer (355mL))	\$8.50	\$10.50
House Wine (5oz)	\$7.50	\$9.00

## PREMIUM BAR ADDITIONS

Local Spirits (1oz)	\$8.00	\$10.50
Premium/Import Beer (355 mL)	\$8.00	\$10.00
Premium Wine (5oz)	\$9.50	\$12.00
After Dinner Liqueurs (1oz)	\$7.50+	\$9.50+
Tequila (1oz)	\$9.50	\$12

## SIGNATURE COCKTAILS

Smoked Old Fashioned (1.5 oz) Bourbon	\$10.50	\$12.50
Raspberry Mojito (1 oz) Local White Rum	\$8.50	\$10.50
Token Take-off (1 oz) Local Gin, Token Bitters	\$8.50	\$10.50
Ward 8 (1.5 oz) Local Rye Whisky	\$10.50	\$12.50

# NON ALCOHOLIC BAR MENU

## SIGNATURE MOCKTAILS

	HOSTED	NON-HOSTED
<b>Butterfly Effect</b> Token butterfly pea syrup and Whyte Lavender bitters, soda, lemon juice	\$6	\$7.00
<b>Alpenglow</b> Seedlip Grove non-alcohol spirit, coconut and grapefruit syrup, lime juice, topped with soda	\$6.50	\$7.50
<b>Haskap Citrus Chili Sangria</b> Non-alcohol sangria from Distemperance featuring Token Bitters mixed with soda	\$6	\$7.00
<b>Teatotaler Earl Grey Chilled Tea</b> Non-alcohol chilled tea from Distemperance featuring Token Bitters	\$6	\$7.00
<b>Italian Soda</b> 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 \$7.50 (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 | \$8.50

**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 | \$8.50

**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 \$35/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.

Prices do not include 18% gratuity and 2% Facility Enhancement Fee

