



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 citrous 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

Portillo Chardonnay | Argentina | \$48
Fresh | unoaked | fruit-forward | pale yellow color and vibrant, crisp notes of green apple, pear, and apricot

Angove Naturalis Sauvignon Blanc | Australia | \$48
Light | crisp | vibrant | bright aromas of passionfruit, apple, and lychee. Vegan friendly

Yalumba Y Series Viognier | Australia | \$54
Aromas of white flowers and honeysuckle dominate the nose with ginger and five spice finish

Sumac Ridge Pinot Grigio | Australia | \$59
Orchard apple and peach aromas | bright | vibrant acidity

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

Portillo Malbec | Argentina | \$48
Vibrant blackberry | plum | redcurrant | smooth, round tannins | subtle hints of cinnamon and clove

Angove Naturalis Shiraz | Australia | \$48
Full-bodied | smooth | vibrant purple-red color | aromas of wild berries, plum, and spice | palate flavors of dark fruits, liquorice, and subtle oak. Vegan friendly

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

Sumac Ridge Merlot | Canada | \$63
Dark plums | berries | spice | hint of sweet toasted oak | easy-drinking Merlot

Dirty Laundry Merlot | Canada | \$72
This full-bodied wine exhibits flavours of black currant and mocha with a medium-high tannin structure | dry finish

CORKAGE WINE

The ECC liquor license has a wine corkage extension, permitting clients/vendors to bring in wine/sparkling wine/port to serve.

Corkage rates:

\$15/bottle for stationed service at receptions or bottle placement at tables for catered events

\$17/bottle for passed service at receptions or offer/pour at tables for catered events

Please ask your Event Manager for our detailed corkage policies.

BAR MENU

STANDARD BAR

	HOSTED	NON-HOSTED
Regular Well Brand Spirits (1oz)	\$7.5	\$10
Domestic Beer (355 mL)	\$7.5	\$10
Local/Craft Beer (355mL)	\$8.5	\$11.5
House Wine (5oz)	\$7.5	\$10

PREMIUM BAR ADDITIONS

Local Spirits (1oz)	\$8	\$11.5
Premium/Import Beer (355 mL)	\$8.5	\$11.5
Premium Wine (5oz)	\$9.5	\$12
After Dinner Liqueurs (1oz)	\$7.5+	\$9.5+
Tequila (1oz)	\$9.5	\$12

SIGNATURE COCKTAILS

Smoked Old Fashioned (1.5 oz) Local Bourbon, Token Strathcona Orange Bitters, simple syrup	\$10	\$12.5
Aurora (1.5 oz) Empress Indigo Gin, Blue Curacao, Lemon sparkling water, lemon juice	\$10	\$12.5
Raspberry Mojito (1.5 oz) Local White Rum, soda, lime juice, mint and raspberries	\$10	\$12.5
Espresso Martini (2 oz) Local Vodka, Kahlua, Crème de Cacao, Chilled coffee	\$10	\$12.5

NON ALCOHOLIC BAR MENU

SIGNATURE MOCKTAILS

Pick up to two options	HOSTED	NON-HOSTED
Alpenglow Seedlip Grove non-alcohol spirit, coconut and grapefruit syrup, lime juice, topped with soda	\$6.5	\$7.5
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		
Maple Mule Mad Moose non-alcohol whisky featuring Token Strathcona Orange bitters, with maple syrup ginger beer and lemon juice	\$6.5	\$7.5
Mad Moose Old Fashioned Mad Moose non-alcohol whisky featuring Token Strathcona Orange bitters and ginger syrup	\$6	\$7

NON-ALCOHOLIC BEVERAGES

	HOSTED	NON-HOSTED
Soft Drinks/Juices/Punch	\$3.5	\$4
Mineral Water	\$5	\$6
Non-Alcohol Beer (12oz)	\$5	\$6.5
Non-Alcohol Craft Beer (12oz)	\$6	\$7.5



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 \$7.5 (hosted)

DRINK TICKETS

VENUES 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 10Z | \$8.5

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 10Z | \$8+

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

MIX: Standard mixes available

GARNISHES: King Cube

MIMOSA 50Z | \$8.5

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



GENERAL BAR NOTES

EDMONTON CONVENTION CENTRE

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.

Host prices do not include 18% gratuity and 2% Facility Enhancement Fee



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