

meetings & events

at the National Arts Centre



bubbles

BOTTLE

Méthode Cuve Close, Brut, Jackson-Triggs Reserve, VQA, Canada	40
Prosecco DOC, Ruffino, Veneto, Italy	50
Champagne Brut, Fleur De Prestige, Beaumont Des Crayères, France	120
Champagne Brut, Dom Pérignon, Moët & Chandon, France, 2003	325

white

Pinot Grigio, Pelee Island Winery, Pelee Island VQA, Ontario	39
Pinot Grigio, Bolla, Delle Venezie I.G.T. Italy	40
Un-oaked Chardonnay, Inniskillin, Niagara Peninsula VQA, Canada	39
Sauvignon Blanc, Pelee Island Winery, VQA Ontario	39
Sauvignon Blanc, Reserve, Jackson-Triggs, Niagara Peninsula VQA, Canada	39
Sauvignon Blanc, Villa Maria, Private Bin, Marlborough, New Zealand	55
Chardonnay, Pelee Island Winery, Pelee Island VQA, Canada	40
Riesling, Late Autumn, Inniskillin, Niagara VQA, Canada	45
Chardonnay, Reserve, Jackson-Triggs, Niagara Peninsula VQA, Canada	40

red

Pinot Noir, Estate Series, Mission Hill Family Estate, Okanagan Valley VQA, Canada	60
Valpolicella Classico, Folonari, Veneto, Italy	45
Cabernet, Pelee Island Winery, Pelee Island VQA, Canada	39
Montepulciano d'Abruzzo, Masciarelli, Italy	50
Merlot, Pelee Island Winery, Pelee Island VQA, Canada	39
Cabernet Franc, Cabernet Sauvignon, Reserve, Jackson-Triggs, Niagara Peninsula VQA, Canada	39
Merlot, Reserve, Jackson-Triggs, Niagara Peninsula VQA, Canada	45
Grenache Syrah, Marius, Michel Chapoutier, Pays d'Oc, France	40
Malbec, Trapiche, Mendoza, Argentina	45
Cabernet/Shiraz, Cliff 79, Australia	39
Cabernet Sauvignon, Tom Gore Vineyards, California	55

Our wines have been selected and presented to you in order of intensity and concentration

meetings & events

at the National Arts Centre



beverage list

WINE	8
BY THE GLASS (5 OZ)	
Red and white both, varietals change monthly. Rosé is available upon request and has a nominal surcharge.	
BEER	
DOMESTIC:	7
Alexander Keith's, Alexander Keith's Red Amber Ale, Bud Light	
IMPORTED:	8
Corona, Hoegaarden, Stella Artois	
LOCAL CRAFT BEER:	9
La Tuque de Broue; Cavalerie d'Houblons and Dorée, Mill Street Organic and Tankhouse Ale	
LIQUOR	8
Bacardi Rum, Bombay Sapphire Gin, Dewar's Scotch, Sobieski Vodka, Niagara Falls Craft Canadian Whiskey	
PREMIUM LIQUOR	12
Appleton Rum, Wayne Gretzky No. 99 Rye, Hendricks Gin, Grey Goose Vodka, Glenfiddich 12yr Scotch	
DIGESTIVES (1 oz)	9.50
Hennessy VSOP, Armagnac de Montal VSOP, Grand Marnier, Amaretto	
COOLERS	8
Palm Bay, Smirnoff Classic Caesar, Brickworks 1904 Cider	
MARTINI BAR	9.50
Classic Dry Martini, The Cosmopolitan, Blue Sapphire (1 oz)	
SOFT DRINKS	4
Coke, Sprite, Ginger Ale, Tonic, Diet Coke	
ASSORTED FRUIT JUICES	4
WATER	4
flat or sparkling	

A minimum net revenue of \$400.00 is required to waive the bartenders fee of \$30.00 per hour for a minimum of 4 hours.