

meetings & events

at the National Arts Centre



bubbles

BOTTLE

Méthode Cuve Close, Brut, Jackson-Triggs Reserve, VQA, Canada	46
Prosecco DOC, Ruffino, Veneto, Italy	50
Brut Champagne, Veuve Cliquot, France	120

white

Pinot Grigio, Pelee Island Winery, Pelee Island VQA, Ontario	39
Pinot Grigio, Bolla, Delle Venezie I.G.T. Italy	49
Un-oaked Chardonnay, Inniskillin, Niagara Peninsula VQA, Canada	44
Sauvignon Blanc, Jackson-Triggs, Niagara Peninsula VQA, Canada	42
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, Jackson-Triggs, Niagara Peninsula VQA, Canada	39

red

Pinot Noir, Estate Series, Mission Hill Family Estate, Okanagan Valley VQA, Canada	60
Valpolicella Classico, Folonari, Veneto, Italy	46
Cabernet, Pelee Island Winery, Pelee Island VQA, Canada	39
Merlot, Pelee Island Winery, Pelee Island VQA, Canada	39
Cabernet Franc, Cabernet Sauvignon, Reserve, Jackson-Triggs, Niagara Peninsula VQA, Canada	45
Merlot, Jackson-Triggs, Niagara Peninsula VQA, Canada	45
Grenache Syrah, Marius, Michel Chapoutier, Pays d'Oc, France	49
Malbec, Trapiche, Mendoza, Argentina	46
Cabernet/Shiraz, Cliff 79, Australia	44
Cabernet Sauvignon, Tom Gore Vineyards, California	59

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

PRICES ARE EXCLUSIVE OF TAX AND GRATUITIES

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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.	
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BEER	
DOMESTIC:	7
Alexander Keith's, Alexander Keith's Red Amber Ale, Bud Light	
IMPORTED:	8
Hoegaarden, Stella Artois	
LOCAL CRAFT BEER:	9.50
Overflow Rearview Pilsner, Final Bow Porter, Mill Street Organic and Tankhouse Ale	
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LIQUOR	8
Bacardi Rum, Bombay Sapphire Gin, Dewar's Scotch, Sobieski Vodka, Seagrams V.O.	
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PREMIUM LIQUOR	12
Appleton Rum, Wayne Gretzky No.99 Rye, Hendricks Gin, Grey Goose Vodka, Glenfiddich 12yr Scotch	
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DIGESTIVES (1 oz)	9.50
Hennessy VSOP, Armagnac de Montal VSOP, Grand Marnier, Amaretto	
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COOLERS	8
Palm Bay, Smirnoff Classic Caesar, Brickworks 1904 Cider	
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MARTINI BAR	9.50
Classic Dry Martini, The Cosmopolitan, Blue Sapphire (1 oz)	
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SOFT DRINKS	4
Pepsi, Diet Pepsi, 7Up, Ginger Ale, club soda	
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ASSORTED FRUIT JUICES	4
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WATER	4
flat or sparkling	

A minimum net revenue of \$400.00 is required to waive the bartenders fee of \$40.00 per hour for a minimum of 4 hours.

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