



Holiday Inn

GUELPH HOTEL & CONFERENCE CENTRE

CATERING PACKAGE

☞ Meetings, Banquets, Weddings ☞

General Information	2
Audio Visual Equipment	3
Full Day Packages	4
Breakfast	5
Breaks	6
Refreshments & Snacks	7
Working Lunches	8
Dinner Buffet	10
Plated Dinner	11
Receptions	12
Bar Menu	14
Wine List	15



GENERAL INFORMATION

MEETING AND BANQUET FACILITIES

We offer 11 flexible meeting / function rooms including the Oakwood Ballroom to host groups up to 300. Our experienced Catering and Banquet team is here to assist you in organizing your event with expertise and efficiency. During your event our staff will provide you with professional service to ensure your event is a memorable one.

CONFIRMATION & PAYMENT PROCEDURES

Upon booking, the Holiday Inn Guelph requires one copy of the signed Contract of Agreement, the deposit requested, and credit application if you require billing arrangements. Our advance deposit policy is a minimum of \$1000.00 non-refundable after the time of booking, with 75% of the estimated cost due 3 months prior to the function. Full payment must be received 1 week prior. All authorized incidentals are due upon completion of the function. In addition to the advance deposit, a credit card number is required to guarantee the booking. Any outstanding charges will be charged to the credit card.

CANCELLATION & ATTRITION

Our advance deposit policy is a minimum of \$1000.00 non-refundable upon booking. If the event is cancelled, the following fees will apply:
Ninety (90) days prior to the event - 50% of the anticipated revenue.
One month prior to the event - 75% of the anticipated revenue.
Within one week of the event - 100% of the anticipated revenue.

MENU SELECTION

Our Executive Chef will be more than happy to assist you in composing your menu should the attached menu options not suit your needs. Please note our buffet food will only be left out for a maximum of 2 hours due to health and safety regulations. We require your menu and your wedding details at least three (3) months in advance. This includes Bar and Wine Information.

GUARANTEE

All meal and break guaranteed numbers must be given a minimum of three (3) business days prior to the function date. For Monday functions the guarantee must be received by the Wednesday prior. If this information is not given, the estimated figure on the contract will be considered the guarantee. The invoice will be calculated on the guarantee figure or the actual number of people present, whichever is greater. Once a contract has been signed, any group requiring a room reset on the day of the event will be charged a reset fee of \$100.00. The Holiday Inn Guelph reserves the right to re-allocate alternative function space based on final guaranteed attendance, set up requirements, service times and business levels. A service charge may be applicable for the set-up of function rooms with extraordinary requirements.

OUTSIDE FOOD AND BEVERAGE POLICY

Any food or beverage consumed in your meeting, banquet or dining room must be purchased from the Holiday Inn Guelph, with the exception of any special occasion cake. Due to issues of liability and food safety, all food and beverage items served on the premises are prohibited from being removed from the hotel. We are governed by Provincial Liquor Laws. No liquor service will be permitted outside the normal licensing hours. Hotel lobbies and public areas are not licensed for the consumption of alcohol. Termination of liquor service is 1:00am.

PRICES

Prices are guaranteed for a period of 60 days and are subject to change. All prices are subject to 15% Service Charge, 5% GST, 8% PST, and 10% PST on alcoholic beverages.

WINE

We would be happy to assist with any wine selections made outside of the hotel wine list; however choices must be made 1 month prior to your event to establish availability. Special order wines will be purchased at hotel prices and are on a guaranteed consumption basis, whereby unopened wine is considered to be purchased by the host.

The ability to bringing your own wine is subject to a Corkage Fee of \$15.00/750mL bottle. A Special Occasion Liquor Permit (Approximate Cost: \$30.00) must be secured from the LCBO. The permit must be delivered 10 days prior to the event and will be posted at the bar. Homemade wine can be served at dinner only and will be removed after dinner. The hotel's bar must be closed for the duration of your wine service.

LINEN, DÉCOR AND ENTERTAINMENT

We are pleased to provide assistance and suggestions in arranging speciality linen, decorations, flowers or entertainment. Confetti (regular and metallic) and similar items are not permitted on the premises. If any damage or unnecessary clean up is required, we reserve the right to apply an additional clean up fee to your bill.

SOCIETY OF COMPOSERS, AUTHORS AND MUSIC PUBLISHERS OF CANADA FEE

This fee must be paid when musical works are played at receptions, conventions, assemblies and fashion shows at an establishment where any group has hired a band or disc jockey. The entire fee is remitted by the hotel to the SOCAN society.

TRADE SHOW INFORMATION

All trade shows occurring on the premises will be provided 10 x 8' tables complimentary. Additional tables are charged \$20 per 8' for the first day and \$10 each for each additional day. Pricing includes table cloths and skirting.

SIGNAGE

All signage displayed in public areas of the hotel must be of a professional and tasteful nature. It is the host's responsibility to provide any additional signage throughout the hotel other than the lobby postings. Nothing is to be attached, in any manner, to the walls of the meeting rooms or in public areas. All groups are responsible for any damage caused by their delegates or guests.

SHIPPING AND RECEIVING

Storage of goods shipped prior to the event is subject to time and space restrictions. The Holiday Inn Guelph does not accept liability for any loss or damage to goods stored before, during or after the conference. Please discuss your needs with our Conference & Catering department. Delivery of materials will only be accepted 24 hours prior to the event (storage space subject to availability). All deliveries must be clearly labelled with the following information: *The Company Name, Meeting Date, Meeting Room Name, Company's On-site Contact, Sender's name.*

For information or regulations governing shipments into Canada, please contact Canada Customs and making all necessary arrangements with your customs broker.

ELECTRICAL POWER

Additional power requirements beyond normal use can be supplied by the hotel. The hotel must be consulted prior to the hook up of any electrical equipment to ensure the availability of correct voltage and amperage. Additional fees may apply.

AUDIO VISUAL EQUIPMENT

VHS VCR or DVD with 27" TV	\$ 60.00
Overhead Projector and Screen	\$ 45.00
L.C.D. Projector and Screen	\$ 95.00
8' X 8' Tripod Screen	\$ 20.00
Flipchart or Whiteboard	\$ 15.00
Cordless Lapel Microphone	\$ 85.00
Speaker Phone	\$ 75.00
Additional 4 Port Hub	\$ 20.00

Also available on site:

Professional P.A. Systems, Fax and Photocopy Services and a Full Business Centre.

With advance notice, we would be happy to assist in securing additional equipment on your behalf at an additional cost.

All equipment is subject to availability and should be requested in advance to ensure we can accommodate your request.

THE BEST PLACE TO MEET – FULL DAY MEETING PACKAGES

The Per Person Rate Includes:

Podium with Microphone
Projection Screen and Projector Table
Wi-Fi and High Speed Internet Access
Jugs of Ice Water, Paper, Pens
Flipchart and Markers
Free Parking

The Inn's Package

An Assortment of Breakfast Pastries
Butter & Preserves
Complimented with Sliced Seasonal Fresh Fruit
Freshly Brewed Coffee, Tea & Assorted Fruit Juice



Freshly Brewed Coffee and Tea
refreshed Mid-Morning



CHOOSE ONE OF THE FOLLOWING TEMPTING LUNCH

OPTIONS:

The Deli Shoppe
Ploughman's Lunch
Hot Buffet served in Gazebo's Restaurant



Freshly Brewed Coffee and Tea
served in the Afternoon
\$30.95 per person

Priority Package

An Assortment of Breakfast Pastries
Butter & Preserves
Complimented with Sliced Seasonal Fresh Fruit
Freshly Brewed Coffee, Tea & Assorted Fruit Juice



The "Inn" Choice
Served with Freshly Brewed Coffee and Tea



CHOOSE ONE OF THE FOLLOWING TEMPTING LUNCH

OPTIONS:

Pasta Lunch
Picnic Lunch
Hot Buffet served in Gazebo's Restaurant



IN THE AFTERNOON, CHOOSE ONE OF OUR UPGRADED BREAK

OPTIONS:

Cookies & Milk Break
The Executive Break

Served with Freshly Brewed Coffee and Tea
\$45.95 per person



BREAKFAST

FOR GROUPS OF LESS THAN 12 WE SUGGEST YOU JOIN US IN GAZEBOS RESTAURANT AND ENJOY ONE OF MANY DELICIOUS MENU ITEMS.

The Full Canadian Buffet

Bacon
Sausage
Farm Fresh Scrambled Eggs
Home Fried Potatoes
An Assortment of Breakfast Pastries
Butter & Assorted Preserves
Sliced Seasonal Fresh Fruit
Assorted Cereal with Chilled Milk

Freshly Brewed Coffee & Tea
Assorted Fruit Juice

\$15.95 per person
(Full Canadian also available as a plated breakfast)

The Bakery Breakfast

An Assortment of Breakfast Pastries with Butter & Preserves
Complimented with Sliced Seasonal Fresh Fruit
Freshly Brewed Coffee, Tea & Assorted Fruit Juice
\$9.95 per person

The Healthy Canadian Buffet

Sliced Seasonal Fresh Fruit
Variety of Fruit Yogurts
Selection of Granola & Cereals
Chilled Skim Milk
Mini Muffins
Assortment of Bagels
Becel Margarine, Preserves & Cream Cheese
Freshly Brewed Coffee, Tea & Assorted Fruit Juice
\$12.95 per person

TAKE A BREAK

The “Inn” Choice

Individual Fruit Yogurt
Mini Coffee Cakes and Assorted Breakfast Loaves
Orange, Apple & Cranberry Juice
\$8.95 per person

The Executive Break

International Cheese & Crackers
Sliced Seasonal Fresh Fruit
Vegetable Crudités with Ranch Dip
\$10.95 per person

Cookies & Milk

An Array of Freshly Baked Cookies
Sprinkled with Icing Sugar
Served Warm from the Oven
Served with Pitchers of Ice Cold White & Chocolate Milk
\$6.95 per person



REFRESHMENTS AND SNACKS

HOT BEVERAGES

Regular Coffee, Decaffeinated Coffee or Tea	(10 Cup Pot)	\$ 18.95
Regular Coffee, Decaffeinated Coffee or Tea	(15 Cup Pot)	\$ 25.95
Regular Coffee, Decaffeinated Coffee or Tea	(50 Cup Pot)	\$ 86.95
Hot Chocolate	(10 Cup Pot)	\$ 18.95

COLD BEVERAGES

Chilled Milk	(50 oz)	\$ 16.95
Chilled Juice or Soft Drinks	(50 oz)	\$ 16.95
Iced Tea with Lemon	(50 oz)	\$ 16.95
Lemonade	(50 oz)	\$ 16.95

INDIVIDUAL COLD BEVERAGES

Bottled Juice (Orange, Apple, Grapefruit)	(Each)	\$ 2.25
Assorted Soft Drinks	(Each)	\$ 2.25
Bottle Spring Water	(Each)	\$ 2.25
Bottle Sparkling Water	(Each)	\$ 3.50

SNACKS

Assorted Breakfast Pastries	(Each)	\$ 2.50
Assorted Dessert Squares	(Each)	\$ 2.95
Muffins	(Each)	\$ 2.25
Croissants	(Each)	\$ 2.25
Assorted Breakfast Loaves	(Per Loaf)	\$ 9.95
Assorted Freshly Baked Cookies	(Per Dozen)	\$ 12.95
Assorted Bagels with Cream Cheese	(Each)	\$ 3.50
International Cheese & Crackers	(Per Person)	\$ 6.25
Vegetable Crudités with Ranch Dip	(Per Person)	\$ 4.25
Sliced Seasonal Fresh Fruit	(Per Person)	\$ 5.25
Seasonal Whole Fruit	(Each)	\$ 3.25
Variety of Scones	(Each)	\$ 3.25
Granola Bars	(Each)	\$ 1.95
Kettle Chips made In House	(Per Person)	\$ 2.95
Individual Fruit Yogurt	(Each)	\$ 3.25
Ice Cream Bars	(Each)	\$ 3.95
Mini Chocolate Bars	(Per Dozen)	\$ 9.95

WORKING LUNCHES

FOR GROUPS OF LESS THAN 12 WE SUGGEST YOU JOIN US IN GAZEBOS RESTAURANT AND ENJOY ONE OF MANY DELICIOUS MENU ITEMS.

Deli Shoppe

YOUR CHOICE OF:

Mixed Garden Greens or Chef's Soup of the Day

**FRESHLY MADE SANDWICHES AND WRAPS
TO INCLUDE A SELECTION OF THE FOLLOWING:**

Black Forest Ham & Swiss Cheese
Smoked Turkey
Egg Salad and Tuna Salad
Vegetarian

SERVED WITH:

Assorted Pickle Tray
Kettle Chips made In House
Variety of Dessert Squares

Freshly Brewed Coffee & Tea

\$16.95 per person
(1 ½ sandwiches per person)

INCLUDE SOUP & SALAD
\$ 18.95 per person

Pizza Lunch

**YOUR CHOICE OF THE FOLLOWING
FRESHLY BAKED PIZZAS:**

(8 SLICES PER PIZZA)

Pepperoni
Vegetarian
Meatlovers
Hawaiian
Three Cheese

SERVED WITH:

Caesar Salad
Tiramisu & Biscotti

Freshly Brewed Coffee & Tea

TWO SLICES PER PERSON
\$14.95 per person

ORDER AN ADDITIONAL PIZZA
\$16.95 each

Ploughman's Lunch

An Array of Sliced Deli Meats & Cheeses
Fresh Breads & Rolls
Chef-Inspired Aioli and Sandwich Condiments
Chef's Soup of the Day
Mixed Garden Greens with Assorted Dressings
Assorted Pickle Tray
Variety of Dessert Squares
Freshly Brewed Coffee & Tea

\$17.95 per person

An additional \$4.00 per person will apply for all Working Lunches to be served after 3pm.

WORKING LUNCHESES CONTINUED

FOR GROUPS OF LESS THAN 12 WE SUGGEST YOU JOIN US IN GAZEBOS RESTAURANT AND ENJOY ONE OF MANY DELICIOUS MENU ITEMS.

Pasta Lunch

Garlic Butter Rolls
Caesar Salad
Tomato & Cucumber Salad
Classic Italian Meat Lasagna
Baked Three Cheese Ziti Pasta with
Spinach, Mushrooms & Roasted Red Peppers
Tiramisu & Biscotti

Freshly Brewed Coffee & Tea

\$17.95 per person

Picnic Lunch

Chef's Choice of Two Salads
Mixed Garden Greens with Assorted Dressings
Mushroom, Spinach & Sundried Tomato Quiche
Panko & Herb Fried Chicken
Lemon Pepper Potato Wedges
Pecan & Lemon Meringue Pie
Ice Cold Lemonade

Freshly Brewed Coffee & Tea

\$19.95 per person

Gazebo's Lunch Buffet

Minimum 20 guests for Gazebo's Buffet or a \$3.50 per guest surcharge will apply.

Freshly Baked Hot Rolls and Butter
Assorted Pickle Tray
Vegetable Crudit  with Ranch Dip
Chef's Choice of Two Salads
Mixed Garden Greens with Assorted Dressings

Chef's Choice of Entree
Served with our Chef's Inspirational
Pasta Dish, Seasonal Vegetables, Potato and Rice
Roast of the Day Carved to Order
Natural Jus and Horseradish

Variety of Dessert Squares and Pies
Sliced Seasonal Fresh Fruit

Freshly Brewed Coffee & Tea

\$17.95 per person

An additional \$4.00 per person will apply for all Working Lunches to be served after 3pm.

DINNER BUFFETS

FOR GROUPS OF LESS THAN 12 WE SUGGEST YOU JOIN US IN GAZEBOS RESTAURANT AND ENJOY ON OF MANY DELICIOUS MENU ITEMS.

The “Inn” Dinner Buffet

Freshly Baked Hot Rolls and Butter
Mixed Garden Greens with Assorted Dressings
Vegetable Crudit  with Ranch Dip
Chef’s Inspired Choice of Three Salads
Assorted Pickle Tray

YOUR CHOICE OF ONE CHICKEN ENTR E:

Pan Seared Chicken Breast
with Roasted Garlic Marsala Sauce



Classic French Coq au Vin



Grilled Chicken with Chipotle,
Lime & Cilantro BBQ Sauce

YOUR CHOICE OF ONE PASTA ENTR E:

Classic Italian Meat Lasagna



Baked Three Cheese Ziti Pasta with
Spinach, Mushrooms & Roasted Red Peppers



Spinach and Goat Cheese Lasagna

SERVED WITH:

Seasonal Vegetables, Rice Pilaf, Roasted Potatoes
Roast Top Sirloin of Beef Carved to Order
with Natural Jus & Horseradish

DESSERT TABLE:

Decadent Cakes & Pies
International Cheese & Crackers
Sliced Seasonal Fresh Fruit

Freshly Brewed Coffee & Tea

\$32.95 per person

Minimum 75 guests for each buffet or a \$3.50 per guest surcharge will apply.

Platinum Dinner Buffet

Freshly Baked Hot Rolls and Butter
Mixed Garden Greens with Assorted Dressings
Vegetable Crudit  with Ranch Dip
Chef’s Inspired Choice of Three Salads
Cured Meat Display
Smoked Fish Platter
Assorted Pickle Tray

YOUR CHOICE OF ONE CHICKEN ENTR E:

Pan Seared Chicken Breast
with Roasted Garlic Marsala Sauce



Classic French Coq au Vin



Grilled Chicken with Chipotle,
Lime & Cilantro BBQ Sauce

YOUR CHOICE OF ONE PASTA ENTR E:

Classic Italian Meat Lasagna



Baked Three Cheese Ziti Pasta with
Spinach, Mushrooms & Roasted Red Peppers



Spinach and Goat Cheese Lasagna

SERVED WITH:

Seasonal Vegetables, Rice Pilaf, Roasted Potatoes
Prime Rib of Beef Carved to Order
with Natural Jus & Horseradish
Yorkshire Pudding

DESSERT TABLE:

Decadent Cakes & Pies
International Cheese & Crackers
Sliced Seasonal Fresh Fruit

Freshly Brewed Coffee & Tea

\$39.95 per person

PLATED DINNER

FOR GROUPS OF LESS THAN 12 WE SUGGEST YOU JOIN US IN GAZEBOS RESTAURANT AND ENJOY ON OF MANY DELICIOUS MENU ITEMS.

Our Four-Course Plated Dinners are served with Freshly Baked Buns and Butter, Soup and Salad, one Entrée, one Dessert and Freshly Brewed Coffee & Tea.

Your Choice of Soup:

Sweet Potato & Carrot
Old Country Vegetable Minestrone
Plum Tomato & Basil Cream

Roasted Corn Chowder
with Ancho Chili & Cilantro
Forest Mushroom & Artichoke

Your Choice of Salad:

Country Garden Lettuce
Tomato, Celery, Red Onions, Cucumber & Carrots
Sundried Tomato & Pesto Vinaigrette

English Cucumber Roll
Mesculin Greens, Cheery Tomato & Julienned
Carrots with a Honey & Citrus Vinaigrette

The Caesar
Focaccia Garlic Croutons & Asiago Cheese

Baby Spinach
Mandarin Orange, Toasted Almonds, Sundried
Cranberries with a Poppy Seed Dressing

Your Choice of Entrée:

Slow Roasted Herb & Garlic Striploin of Beef
with Red Wine Jus, Roasted Garlic Mashed Potatoes
& Seasonal Vegetable
\$37.95

Ginger Infused Sea Salt Baked Salmon
with Caper Tomato Relish,
Saffron Rice Pilaf & Seasonal Vegetable
\$34.95

Ancho Chili & Lime Rubbed Pork Loin
with Roasted Apple Jus,
Yukon Gold & Sweet Potato Mash & Green Beans
\$33.95

Pan Seared Chicken Supreme with Dijon Rosemary
Jus, Braised Cabbage, Carrots & Potato
\$32.95

Goat Cheese, Basil & Sundried Tomato Stuffed
Chicken Breast with Natural Pan Jus,
Orzo Pasta with Mushroom & Tomato
\$34.95

Prime Rib of Beef au Jus with Yorksire Pudding,
Roasted Potatoes & Seasonal Vegetable
\$39.95

Sliced Herb Crusted Top Sirloin of Beef au Jus
Garlic Mashed Potatoes & Seasonal Vegetable
\$34.95

Your Choice of Dessert:

Warm Pecan Tart with Vanilla Cream

Mini Fresh Fruit Flan

Individual Baked Cheesecake
with Seasonal Berries

Baked Apple Blossom with Crème Anglaise

Triple Chocolate Truffle Cake

RECEPTION DISPLAYS

Based on a minimum of 10 guests.

International Cheese Presentation

Garnished with Fresh Fruits and Crackers
\$6.25 per person

Fresh Seasonal Fruit Display

Sliced Fresh Fruit and Berries in Season
Served with Honey Yogurt Dip
\$5.25 per person

Vegetable Crudité

Fresh Seasonal Vegetables
Creamy Ranch Dip
\$4.25 per person

Assorted Tea Sandwiches

Black Forest Ham, Smoked Turkey,
Tuna and Egg Salad Sandwiches and Wraps
\$6.95 per person
(1½ sandwiches per person)

Sweet Craving

Gourmet Petit Fours
Assortment of Brownie Squares
\$4.95 per person

Speciality Bread and Dips

Roasted Garlic & Fresh Basil Hummus
Spinach, Sundried Tomato & Goat Cheese Dip
Crostini & Toasted Garlic Pita Points
\$5.95 per person

Build Your Own Reception

Choose any 2 Reception Displays
\$9.95 per person

Choose any 3 Reception Displays
\$12.95 per person

Choose any 4 Reception Displays
\$15.95 per person

Choose any 5 Reception Displays
\$17.95 per person

HORS D'OEUVRES

*Minimum Order of Three Dozen is Required.
All Hors D'oeuvres include Complimentary Butler Service.*

Cold Canapés

Tomato Basil Bruschetta in Phyllo Cup



Mini Bocconcini, Basil & Cherry Tomato
on Skewers



Smoked Salmon & Dill Cream Cheese Mousse



Baby Shrimp & Orange Aioli Salad



Pesto Marinated Tricolour Tortellini Kebabs



Black Bean & Chorizo Sausage Nacho Bites

\$26.95 per dozen

Hot Hors D'oeuvres

Bacon Wrapped Scallop with citrus butter



Vegetable Spring Rolls with Plum Sauce



Mini Assorted Quiche



Mini Beef Wellington



Chicken Drumlette with Chili Garlic
& Sesame Seeds

\$29.95 per dozen

CHEF-ATTENDED RECEPTIONS

A minimum of 50 guests is required per reception.

Fondue Reception

Fresh Strawberries
Dipped in Chocolate by the Chef

DIP YOUR OWN FONDUE:
Sliced Seasonal Fresh Fruit
Freshly Baked Cookies
Assorted Brownies
Milk Chocolate Fondue
Dark Chocolate Fondue

\$12.95 per person

Roast Beef Reception

Slow Roasted Top Sirloin au Jus
Carved to Order

Fresh Rolls & Buns
A Variety of Chef-Inspired Aioli & Condiments

\$12.95 per person

BAR MENU

	HOST BAR	CASH BAR
Standard Branded Liquor (1oz)	\$4.20 per drink	\$5.50 per drink
Premium Branded Liquor (1oz)	\$4.90 per drink	\$6.50 per drink
Domestic Beer (341ml)	\$4.20 per bottle	\$5.50 per bottle
Imported Beer (330ml)	\$5.40 per bottle	\$6.50 per bottle
Wine (750ml / 5oz)	\$27.95 per bottle	\$6.75 per glass
Liqueurs (1oz)	\$5.25 per drink	\$6.75 per drink
Martini (1.5oz)	\$6.65 per drink	\$9.00 per drink
Non-Alcoholic Beer	\$3.33 per drink	\$4.25 per drink
Non-Alcoholic Cocktails	\$2.98 per drink	\$3.75 per drink
Bottled Natural Mineral Water	\$2.98 per bottle	\$2.75 per bottle
Bottled Sparkling Water	\$2.98 per bottle	\$3.75 per bottle
Juice & Soft Drinks	\$1.93 per glass	\$2.50 per glass

Bartending Fee of \$20 per hour for a minimum of 4 hours will be charged with a Host or Cash bar, if sales are under \$250.00 before tax.

Cash Bar prices include GST and PST.

Host Bar prices are subject to GST, PST and 15% gratuity.

PUNCH

(Serves approximately 50)

Tropical Fruit & Citrus Punch – Alcohol Free \$ 65.00



Rum Infused Tropical Fruit & Citrus Punch \$ 95.00

WINE LIST

(Prices are per 750ml Bottle)

House Wine

Jackson-Triggs Proprietors Edition Chardonnay VQA (Ontario)	\$27.95
Jackson-Triggs Proprietors Edition Cabernet Franc/Cabernet Sauvignon VQA (Ontario)	\$27.95

White

Château Des Charmes Réserve 44 VQA (Ontario)	\$32.95
R.H. Phillips Night Harvest Sauvignon Blanc (California)	\$31.95
Kumala Chardonnay (South Africa)	\$30.95
Goundrey Unwooded Chardonnay (Australia)	\$37.00
Inniskillin Pinot Grigio (Ontario)	\$31.95

Red

Château Des Charmes Réserve 44 VQA (Ontario)	\$32.95
R.H. Phillips Night Harvest Merlot (California)	\$31.95
Hardy's Nottage Hill Shiraz (Australia)	\$32.95
Negroamaro Mezzomondo (Italy)	\$30.95
Fetzer Cabernet Sauvignon (California)	\$36.00
Wolf Blass Yellow Label Cabernet Sauvignon (Australia)	\$42.00

Blush Wine

R.H. Phillips Night Harvest White Zinfandel (California)	\$27.95
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Sparkling Wine

Freixenet Sparkling Wine (Spain)	\$29.00
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Non-Alcoholic Wine

Assorted Varieties	\$12.95
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