




**Holiday Inn**  
GUELPH HOTEL & CONFERENCE CENTRE

## CATERING PACKAGE

☞ Meetings, Banquets, Weddings ☞

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## 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, 13% HST.

### 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 make 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	\$ 110.00
8' X 8' Tripod Screen	\$ 40.00
Flipchart or Whiteboard	\$ 15.00
Cordless Lapel Microphone	\$ 95.00
Speaker Phone	\$ 80.00

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  
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  
The Pie Lunch  
Hot Buffet served in Gazebo's Restaurant



IN THE AFTERNOON, CHOOSE ONE OF THE UPGRADED BREAK  
OPTIONS:

Cookies & Milk Break  
The Executive Break

Served with Freshly Brewed Coffee and Tea  
\$46.95 per person

## BREAKFAST

FOR GROUPS OF LESS THAN 12, WE SUGGEST YOU JOIN US IN GAZEBO'S 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

\$16.45 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  
\$10.45 per person

### The Healthy Canadian Buffet

Sliced Seasonal Fresh Fruit  
Variety of Fruit Yogurts  
Selection of Granola & Cereals  
Chilled Skim Milk  
Assorted Breakfast Loaves  
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 Danish 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 Served Warm from the Oven  
Sprinkled with Icing Sugar  
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)	\$ 19.95
Regular Coffee, Decaffeinated Coffee or Tea	(15 Cup Pot)	\$ 26.95
Regular Coffee, Decaffeinated Coffee or Tea	(50 Cup Pot)	\$ 89.95
Hot Chocolate	(10 Cup Pot)	\$ 19.95

### 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)	\$ 2.50
Assorted Soft Drinks	(Each)	\$ 2.50
Bottle Spring Water	(Each)	\$ 2.50
Bottle Sparkling Water	(Each)	\$ 3.50

### SNACKS

Assorted Breakfast Pastries	(Each)	\$ 2.50
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)	\$ 6.95
Vegetable Crudités with Ranch Dip	(Per Person)	\$ 4.95
Sliced Seasonal Fresh Fruit	(Per Person)	\$ 5.95
Seasonal Whole Fruit	(Each)	\$ 3.25
Variety of Scones	(Each)	\$ 3.25
Granola Bars	(Each)	\$ 1.95
House-Made Kettle Chips with Dip	(Per Person)	\$ 2.95
Individual Fruit Yogurt	(Each)	\$ 3.25
Ice Cream Bars	(Each)	\$ 3.95
Mini Chocolate Bars	(Per Dozen)	\$ 9.95
Assorted Dessert Pastries	(Each)	\$ 2.95

## WORKING LUNCHES

FOR GROUPS OF LESS THAN 12 WE SUGGEST YOU JOIN US IN GAZEBO'S 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 Pastries

Freshly Brewed Coffee & Tea

\$18.95 per person  
(1 ½ sandwiches per person)

**INCLUDE SOUP & SALAD**  
\$20.95 per person

### Pizza Lunch

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

**(8 SLICES PER PIZZA)**

Pepperoni  
Vegetarian  
Meat Lovers  
Hawaiian  
Three Cheese

**SERVED WITH:**

Caesar Salad  
Strawberry Shortcake & Biscotti

Freshly Brewed Coffee & Tea

**TWO SLICES PER PERSON**  
\$12.95 per person

**ORDER AN ADDITIONAL PIZZA**  
\$14.95 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 Pastries  
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 LUNCHES CONTINUED...

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

### Pasta Lunch

Garlic Butter Rolls  
Caesar Salad  
Chef's Choice of Salad  
Classic Italian Meat Lasagna  
Tri-Coloured Cheese Tortellini with Baby Arugula  
& Roasted Peppers in a Basil Cream Sauce  
Strawberry Shortcake & Biscotti  
  
Freshly Brewed Coffee & Tea  
  
\$18.95 per person

### The Pie Lunch

Chef's Choice of Two Salads  
Mixed Garden Greens with Assorted Dressings  
Fresh Baked Chicken or Beef Vegetable Pies  
Vegetable Quiche  
Pecan & Butter Tarts  
Coconut Meringue Pie  
Strawberry Shortcake  
  
Freshly Brewed Coffee & Tea  
  
\$18.95 per person

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

### Gazebo's Restaurant Lunch Buffet

*Minimum 20 guests for Gazebo's Restaurant Lunch Buffet*

*\*Available Monday – Friday 11:30am – 2:00pm*

Freshly Baked Hot Rolls and Butter  
Assorted Pickle Tray  
Vegetable Crudités 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  
  
Variety of Pastries and Pies  
Sliced Seasonal Fresh Fruit  
  
Freshly Brewed Coffee & Tea  
  
\$20.95 per person

## DINNER BUFFETS

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

### The "Inn" Dinner Buffet

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

#### YOUR CHOICE OF ONE CHICKEN ENTRÉE:

Pan Seared Chicken Breast  
 with Roasted Garlic Marsala Sauce



Oven Roasted Chicken Breast with Tomato Basil  
 Bruchetta



Grilled Chicken with Chipotle,  
 Lime & Cilantro BBQ Sauce

#### YOUR CHOICE OF ONE PASTA ENTRÉE:

Classic Italian Meat Lasagna



Chicken Lasagna Florentine  
 in a Parmesan Cheese Sauce



Tri-Coloured Cheese Tortellini with Baby Arugula  
 & Roasted Pepper in a Fresh Herb Blush Sauce

#### **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

\$35.95 per person

### Platinum Dinner Buffet

Freshly Baked Hot Rolls and Butter  
 Mixed Garden Greens with Assorted Dressings  
 Vegetable Crudités with Ranch Dip  
 Chef's Inspired Choice of Three Salads  
 Cured Meat Display  
 Smoked Salmon Platter  
 with Fresh Dill & Red Onions  
 Assorted Pickle Tray

#### YOUR CHOICE OF ONE CHICKEN ENTRÉE:

Pan Seared Chicken Breast  
 with Roasted Garlic Marsala Sauce



Oven Roasted Chicken Breast with Tomato Basil  
 Bruchetta



Grilled Chicken with Chipotle,  
 Lime & Cilantro BBQ Sauce

#### YOUR CHOICE OF ONE PASTA ENTRÉE:

Classic Italian Meat Lasagna



Chicken Lasagna Florentine  
 in a Parmesan Cheese Sauce



Tri-Coloured Cheese Tortellini with Baby Arugula  
 & Roasted Pepper in a Fresh Herb Blush Sauce

#### **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

\$42.95 per person

*Minimum 75 guests*

## PLATED DINNER

FOR GROUPS OF LESS THAN 12 WE SUGGEST YOU JOIN US IN GAZEBO'S RESTAURANT AND ENJOY ONE 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 & Ginger	Cream of Cauliflower & Broccoli
Leek & Potato	
Plum Tomato & Sausage	Chicken, Vegetable & Noodle

### Your Choice of Salad:

<b>Country Garden Lettuce</b> Tomato, Celery, Red Onions, Cucumber & Carrots with Pomegranate & Ginger Dressing	<b>English Cucumber Roll</b> Mesculin Greens, Cherry Tomato & Julienned Carrots with Honey & Citrus Vinaigrette
<b>The Caesar</b> Focaccia Garlic Croutons & Asiago Cheese	<b>Baby Spinach</b> 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 \$38.95	Barbeque Baked Salmon with Three Onion Marmalade, on a Bed of Coconut Rice Pilaf & Seasonal Vegetable \$35.95
Pan Seared Chicken Supreme with Rosemary Cream Sauce, Seasonal Vegetable & Mashed Potato \$33.95	Cream Cheese, Basil & Pesto Stuffed Chicken Breast with Natural Pan Jus & Butternut Squash Ravioli \$35.95
Ancho Chili & Lime Rubbed Pork Loin with Roasted Apple Jus, Yukon Gold & Sweet Potato Mash & Green Beans \$34.95	Prime Rib of Beef au Jus with Yorkshire Pudding, Roasted Potatoes & Seasonal Vegetable \$39.95

### Your Choice of Dessert:

Mini Turtle Chocolate Tart	Triple Chocolate Truffle Triangle
Individual Cheesecakes with Seasonal Berries	Baked Apple Blossom with Crème Anglaise
Mini Fresh Fruit Flan	

## RECEPTION DISPLAYS

*Based on a minimum of 10 guests.*

### International Cheese Presentation

Garnished with Fresh Fruits and Crackers  
\$6.95 per person

### Fresh Seasonal Fruit Display

Sliced Fresh Fruit and Berries in Season  
Served with Honey Yogurt Dip  
\$5.95 per person

### Vegetable Crudit 

Fresh Seasonal Vegetables  
Creamy Ranch Dip  
\$4.95 per person

### Assorted Tea Sandwiches

Black Forest Ham, Smoked Turkey,  
Tuna and Egg Salad Sandwiches and Wraps  
\$7.25 per person  
(1½ sandwiches per person)

### Sweet Craving

Gourmet Petits Fours  
Assortment of Brownie Squares  
\$5.25 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  
\$10.95 per person

Choose any 3 Reception Displays  
\$13.95 per person

Choose any 4 Reception Displays  
\$16.95 per person

Choose any 5 Reception Displays  
\$18.95 per person

## HORS D'OEUVRES

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

### Cold Canapés

- Tomato Basil Bruschetta on Garlic Toast  
❧  
Smoked Mozzarella, Basil & Cherry Tomato  
on Skewers  
❧  
Smoked Salmon & Horseradish Cream on  
Pumpernickel Rounds  
❧  
Black Tiger Shrimp Cocktail  
❧  
Smoked Chicken Mousse in a Phyllo Cup  
❧  
Navy Bean and Bacon on Toast Points

\$27.95 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 Satay with Curry Peanut Sauce  
❧  
Crab and Brie Phyllo

\$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

\$13.95 per person

### Roast Beef Reception

Slow Roasted Top Sirloin au Jus  
Carved to Order

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

\$13.95 per person

## BAR MENU

	<b>HOST BAR</b>	<b>CASH BAR</b>
Standard Branded Liquor (1oz)	\$4.40 per drink	\$5.75 per drink
Premium Branded Liquor (1oz)	\$5.10 per drink	\$6.75 per drink
Domestic Beer (341ml)	\$4.40 per bottle	\$5.75 per bottle
Imported Beer (330ml)	\$5.40 per bottle	\$6.75 per bottle
Wine (750ml / 5oz)	\$28.95 per bottle	\$6.95 per glass
Liqueurs (1oz)	\$5.45 per drink	\$6.95 per drink
Martini (1.5oz)	\$6.95 per drink	\$9.25 per drink
Non-Alcoholic Beer	\$3.50 per drink	\$4.50 per drink
Non-Alcoholic Cocktails	\$3.25 per drink	\$3.95 per drink
Bottled Natural Mineral Water	\$2.25 per bottle	\$2.75 per bottle
Bottled Sparkling Water	\$3.25 per bottle	\$3.75 per bottle
Juice & Soft Drinks	\$2.25 per glass	\$2.75 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 HST  
Host Bar prices are subject to HST 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) \$28.95

Luminous gold in colour, this vintage is beautifully structured with soft aromas of green apple, pineapple and butterscotch on the nose. Notes of vanilla, lemon and toasted oak complement the creamy textured finish.

Jackson-Triggs Proprietors Edition Cabernet Franc/Cabernet Sauvignon VQA (Ontario) \$28.95

The composition of this wine is 53% Cabernet Franc and 47% Cabernet Sauvignon, an assemblage of two classic Bordeaux varietals. The wine is intensely aromatic, exhibiting a core of ripe plum, anise, blackcurrant and bell pepper. Bold Fruit flavours supported by firm leather tannins lead to a rich, extended finish.

### White

Inniskillin Niagara Series Pinot Grigio VQA (Ontario) \$31.99

Our Pinot Grigio displays tropical fruit and delicate floral aromas followed by ripe apple notes on the palate. Crisp acidity supports a long finish on this refreshing white wine.

Woodbridge by Robert Mondavi Sauvignon Blanc (California) \$32.99

As usual, the Central Coast fruit contributed crisp citrus and mineral flavours coupled with a crisp mouthfeel and finish.

Inniskillin Winemakers Series Barrel Pinot Gris VQA (Ontario) \$42.99

This wine displays fresh peach, lime, honey and floral notes on the nose. The round, balanced palate provides flavours of tropical fruit, citrus and vanilla. Floral and lime notes accented by a hint of spice are carried through a long smooth finish.

Blackstone Chardonnay (California) \$33.99

Blackstone Chardonnay shows aromas of pineapple, peach and lemon citrus with a touch of mineral notes and pleasing oak followed by luscious tropical fruit flavours and a touch of toasted vanilla on the palate. This bright, well-balanced wine has a long, lingering finish.

Mezzomondo Pinot Grigio / Chardonnay (Italy) \$29.95

Crisp flavours with notes of ripe apple, pear & citrus fruit.

### Red

Jackson-Triggs Okanagan Private Reserve Merlot VQA (Ontario) \$32.99

This wine displays fresh plum and black cherry aromas, with a hint of chocolate. The fruit flavours are sustained by velvet tannins and an elegant lingering finish.

Kim Crawford Marlborough Pinot Noir (New Zealand) \$43.99

This wine puts the NOIR into Pinot: a fine combination of dark cherries and red fruit abound. This is a fruit focused and velvety wine with rich flavours and soft tannins. Lean meats such as veal, venison or turkey are a great match.

Banrock Station Shiraz (Australia) \$30.99

Full bodied, firm tannin, rich chocolate mouthfeel. Sweet fruit palate.

Woodbridge by Robert Mondavi Cabernet Sauvignon \$34.99

Originally of French origins, this versatile grape produces exceptional wines around the globe. It's full bodied with a fine structure that supports black and red fruit flavours with typical notes of olive, chili and herbs that add complexity.

Mezzomondo Sangiovese Merlot (Italy) \$29.95

Fragrant violets, black cherry and red plum aromas are very fetching. The flavours unfold with a nice depth of blackberry and black cherry. Barrel-aged notes of sandalwood and cedar are nicely integrated into the fairly intense fruit.

### Blush Wine

E & J Gallo White Zinfandel (California) \$28.95

Salmon pink colour; strawberry, grapey nose with a hint of tea; semi-sweet with berry fruit flavours and balanced acidity.

### Sparkling Wine

Freixenet Cordon Negro Brut Sparkling Wine (Spain) \$29.00

Cordon Negro Brut is crisp, clean and well balanced. The dosage is very dry, but the acidity is lower than most champagnes for a softer, smoother flavour. It is medium-bodied with apple, pear and bright citrus flavours and a moderately long and crisp, clean finish.