



# DISTILLERY EVENTS™



THE FERMENTING CELLAR



ARCHEO



THE LOFT

## EVENT & WEDDING 2018 MENU PACKAGE

[WWW.DISTILLERYEVENTS.COM](http://WWW.DISTILLERYEVENTS.COM) - [INQUIRIES@THEDISTILLERY.CA](mailto:INQUIRIES@THEDISTILLERY.CA) - 416.203.2363



## ABOUT THE CHEF

---

CHEF DE CUISINE, JOSHUA DYER

### INSPIRE.

---

How do we, as a space, offer thematic variety? For me, the answer rests in our surroundings. What offers countless flavours? Where can I get some of the best arancini, then walk down the street for an authentic dim sum experience? Where is the highest quality beef, or some of the most aromatic ice wine? The answer is home. Canada. Beautiful, buttery flavours caught fresh off the east coast. Fresh and tangy Asian West coast taste. Anything you can crave, you can find in Toronto, and you can find it fast.

### EXPLORE.

---

My focus for this menu is three dimensional. We start with best possible local ingredients. Some of which are available for only one of fifty-two weeks. We don't see that as a challenge. It's an opportunity to find interesting ingredients-play with them, pickle them, preserve and transform them. Then, we focus on local talent. Toronto's Chinatown is world renowned. So, inspiration for our bao buns are rooted on Spadina. I like to experiment and push for results that I have yet to see or taste. Once we find something extraordinary, we need to share it. Finally, we tie the flavours together with a modern plating technique to create a simplistic consistency.

### FLOW.

---

When you visit the Distillery District for an event, I want the surroundings to reflect on your plate. The flavours will envelop your senses as they range from sweet to sharp. The balance of spice, salmon and juniper will take you to the sea. Birch syrup and seared maitake mushrooms will take you to earthy depths to meet with shades of hazel- nut. The venison, post sous-vide is seared to a perfect ruby char, & it will lift you to the northern woodlands where the border of Quebec and Ontario flow into Hudson Bay.



# PASSED HORS D'OEUVRES

FOR PLANNING PURPOSES, IT IS IDEAL TO FOLLOW THIS GUEST GUIDELINE FOR YOUR TYPE OF SERVICE:

PRE-DINNER COCKTAILS (30 TO 45 MINUTES) 3-4 CANAPES PER GUEST

FULL COCKTAIL RECEPTION (TWO TO THREE HOURS) 6 TO 10 PIECES PER GUEST

## HOT \$38 PER DOZEN

FENNEL SEED SPICED CHICKEN DRUMETTE **GF**  
GORGONZOLA MOUSSE

BBQ DUCK STEAM BUN  
KIMCHI ROUILLE

MINI GRILLED CHEESE **VEG**  
LOCAL AGED CHEDDAR & OVEN DRIED TOMATO KETCHUP

CRISPY ROASTED CAULIFLOWER **VEGAN GF**  
ALMOND BUTTER & SORREL PESTO

BABY TEMPURA HALIBUT & CHIPS **GF**  
REMOULADE

CRISPY FRIED SMOKED TOFU **VEGAN GF**  
BLACK GARLIC, CITRUS SOY PONZU, BLACK & WHITE SESAME

BRAISED LAMB MEATBALL **GF**  
TOMATO SAUCE, CILANTRO, PUMPKIN SEED GREMOLATA



## COLD \$38 PER DOZEN

TOMATO BRUSCHETTA **VEG**  
WITH AGED SHEEP'S MILK CHEESE, BASIL SEEDLING

WILD & TAME MUSHROOM CROSTINI **VEG**  
MONTEFORTE GOAT CHEESE, BIRCH SYRUP, SHAVED BLACK TRUFFLE

GREEN APPLE CARPACCIO **VEGAN GF**  
PUFFED RICE CRACKER, APPLE MOSTARDA, ICE WINE POACHED GRAPE

SWEET POTATO LATKE **VEG**  
GRILLED VEGETABLE SALAD, FETA CHEESE MOUSSE

CAPRESE SKEWERS **VEG GF**  
CHERRY TOMATO, PEARL BOCCONCINI, FRESH BASIL,  
BALSAMIC RED ONION, CASTELVETRANO OLIVE

QUEBEC DUCK RILLETTE  
PEAR GELEE, DUCK CRACKLING



**VEG** VEGETARIAN

**VEGAN** VEGAN

**GF** GLUTEN FREE

# PASSED HORS D'OEUVRES

FOR PLANNING PURPOSES, IT IS IDEAL TO FOLLOW THIS GUEST GUIDELINE FOR YOUR TYPE OF SERVICE:

PRE-DINNER COCKTAILS (30 TO 45 MINUTES) 3-4 CANAPES PER GUEST

FULL COCKTAIL RECEPTION (TWO TO THREE HOURS) 6 TO 10 PIECES PER GUEST

## HOT \$42 PER DOZEN

### DUCK CONFIT ARANCINI

BUFFALO BRIE, RED CURRANT GASTRIQUE

### PEPPERCORN CRUSTED BLACK ANGUS BEEF TENDERLOIN

BABY YORKIE, FRESH HORSERADISH, VEAL JUS

### MINI ALL BEEF BURGERS

DOUBLE SMOKED BACON JAM, AGED CHEDDAR, PICKLES

### GRILLED MUSHROOM & FONTINA SLIDER VEG

BALSAMIC ONION CONFIT, ALMOND ROMESCO SAUCE

### EAST COAST CRAB CAKES

GRILLED SCALLION AIOLI, CORIANDER SEEDLINGS

### GENERAL TAO CHICKEN

BROCCOLI, SESAME CONE

### COCONUT TEMPURA BLACK TIGER SHRIMP GF

HONEY GARLIC SAUCE



## COLD \$42 PER DOZEN

### FRESHLY SHUCKED EAST COAST OYSTER GF

CUCUMBER, KALE

### GIN-CURED RAINBOW TROUT

CREME FRAICHE SPHERE, ELDERBERRY CAPERS, BEET, CROSTINI

### BEEF TENDERLOIN TARTARE GF

GAUFRETTE POTATO, PICKLED CHARD STEMS

### SMOKED SHRIMP & FENNEL GF

ONTARIO RADISH, CUCUMBER

### AVOCADO, MANGO & CUCUMBER MAKI VEG GF

WASABI & TAMARI (MINIMUM 8 DOZ)

### FOIE GRAS TORCHON

COCOA NIB TUILLE, SMOKED MALDON, CASSIS, PATE DE FRUIT

### ZUCCHINI ROLLS VEGAN GF

RED PEPPER HUMMUS, HEIRLOOM CARROTS, CUCUMBER, MIXED  
ROOFTOP SEEDLINGS



VEG VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

# SEASONAL ONTARIO SHORT PLATES

SEASONALLY INSPIRED SMALL, COMPOSED PLATES FEATURING THE VERY BEST OF ONTARIO. SELECTIONS ARE AVAILABLE OFF-SEASON WITH MODIFIED COMPOSITION. SELECTIONS MUST BE ORDERED TO 100% OF YOUR GUEST COUNT WITH A MINIMUM OF 50 GUESTS. THESE ACTION STATIONS ARE BEST SUITED FOR A COCKTAIL-STYLE PARTY.

**\$14 PER PLATE**

## SPRING

### MARINATED & ROASTED BEET VEGAN GF

PICKLED & RAW RADISH, SEA BUCKTHORN, NASTURTIUM PESTO

### SEARED STRIPED BASS GF

STINGING NETTLE PUREE, FENNEL JAM, WATERCRESS, PICKLED CURRANTS

### SPRING LAMB LOIN GF

SPRUCE, WATERCRESS PUREE, FRESH PEAS, GREEN CHICKPEAS & FAVA BEAN



## SUMMER

### HEIRLOOM TOMATO VEG GF

PICKLED WHITE STRAWBERRY, SWISS CHARD, BUFFALO MOZZARELLA, APPLE REDUCTION

### VENISON TENDERLOIN GF

SMOKED ONTARIO PEACH, CHANTERELLE MUSHROOM

### PAN SEARED DIGBY BAY SCALLOP GF

ONTARIO APRICOT, PICKLED STEMS



## FALL & WINTER

### PETITE BLACK ANGUS BEEF TENDERLOIN GF

BIRCH SYRUP SUNCHOKES, HUCKLEBERRY JUS

### ROASTED KALETTES VEG GF

KING OYSTER MUSHROOM, TARRAGON CREAM, BLACK TRUFFLES

### SEARED PRAWN

GRILLED ONTARIO CORN NECTAR, PICKLED SHALLOTS, CRISPY PARSNIP



VEG VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

# DISTILLERY PLATTERS

## SMOKED ATLANTIC SALMON & HOUSE CURED RAINBOW TROUT GRAVLAX

SMOKED SALMON, DILLON'S GIN & DILL CURED RAINBOW TROUT, PICKLED RED ONIONS, CAPERBERRIES, WHIPPED RICOTTA, RYE CROSTINI

SM (20PP) \$180  
LG (50PP) \$430

## ONTARIO MARKET GARDEN

LOCALLY SOURCED VEGETABLES FEATURING THE BEST FROM ONTARIO FARMS SERVED WITH RED PEPPER HUMMUS DIP

SM (20PP) \$80  
LG (50PP) \$190

## CLUNY BOULANGERIE BREAD BASKET & SPREADS

A SELECTION OF BREADS BAKED IN HOUSE, WITH DISTILLERY HUMMUS, STERLING DAIRY BUTTER, OLIVE TAPENADE

SM (20PP) \$110  
LG (50PP) \$200

## CANADIAN CHEESE BOARD

LOCAL & NATIONAL CHEESES SERVED WITH NUTS, DRIED FRUIT, LAVASH CRACKERS & ARCHEO FOCACCIA

SM (20PP) \$80  
LG (50PP) \$440

## SEASONAL FRUIT PLATTER

SOURCED LOCALLY WHEN POSSIBLE, PINEAPPLE, CANTALOUPE, HONEYDEW, KIWI FRUIT, GRAPES, ASSORTED BERRIES, FRUIT MAY VARY DUE TO SEASONAL AVAILABILITY

SM (20PP) \$90  
LG (50PP) \$220

## ARCHEO ANTIPASTI

PESTO MARINATED PEARL BOCCONCINI, OLIVES, MARINATED & GRILLED VEGETABLES, PICKLED MUSHROOMS, PARMIGIANO, ARCHEO MUSTARD & LAVASH CRACKERS

SM (20PP) \$90  
LG (50PP) \$220

## LOCAL CHARCUTERIE

LOCALLY CURED MEATS SERVED WITH MARINATED OLIVES, PICKLED & FERMENTED VEGETABLES, HOUSE MADE MUSTARD, LAVASH & ARCHEO FOCACCIA

SM (20PP) \$90  
LG (50PP) \$220

 VEGETARIAN

 VEGAN

 GLUTEN FREE

# CANADIAN FOOD STATIONS

TAKE A JOURNEY ACROSS CANADA AND SAVOUR THE MANY FLAVOURS AND CULTURES OF THIS GREAT LAND.

YOU MAY SELECT 5 STATIONS FOR \$80 PER PERSON OR ORDER STATIONS INDIVIDUALLY (NO LESS THAN 50 ORDERS). MUST ORDER TO 100% OF YOUR CONFIRMED GUEST COUNT. FOOD STATIONS ARE OPEN FOR A MAXIMUM OF TWO CONSECUTIVE HOURS

## EAST COAST \*

LOBSTER MAC & CHEESE

HALIFAX DONAIR

ATLANTIC SMOKED SALMON  
WITH GRILLED ASPARAGUS & NEW POTATO SALAD

\$18 PER PERSON



## WEST COAST \*

ASIAN BAO STEAM BUNS  
WITH BBQ DUCK & KIMCHI SLAW

RAMEN BOWL  
WITH BBQ PORK BELLY, NORI, SCALLIONS & EGG

BAMBOO STEAMED DUMPLINGS  
SHRIMP HAR GOW WITH VEGETABLE DUMPLINGS, CONPOY,  
CHILI SOY & HOISIN SAUCE

\$18 PER PERSON



## THE TORONTO STATION \*

CELEBRATE THE MANY CULTURES OF OUR WORLD CLASS CITY

### GREEKTOWN

CHICKEN & BEEF SOUVLAKI

PAN SEARED SAGANAKI

### WEST INDIAN

TRINIDADIAN DOUBLES

CURRIED CHANA

TAMARIND, CUCUMBER

### LITTLE PORTUGAL

ALENTEJO PORK & CLAMS,  
PORTUGUESE CORNBREAD

\$18 PER PERSON

## SUPER-FOOD STATION \*

AN BUILD YOUR OWN BOWL

DINOSAUR KALE, ROASTED KALETTES, DANDELION GREENS, RED ORGANIC QUINOA, ISRAELI COUSCOUS,  
HEMP HEARTS, CHIA SEED, BEE POLLEN, BLUEBERRIES, DRIED CRANBERRIES, SMOKED TOFU, SEARED  
TEMPEH, ROASTED WALNUTS & CASHEWS WARM MAPLE VINAIGRETTE

\$16 PER PERSON

 VEGETARIAN

 VEGAN

 GLUTEN FREE

\*CHEF ATTENDED



# CANADIAN FOOD STATIONS

YOU MAY SELECT 5 STATIONS FOR \$80 PER PERSON OR ORDER STATIONS INDIVIDUALLY (NO LESS THAN 50 ORDERS). MUST ORDER TO 100% OF YOUR CONFIRMED GUEST COUNT. FOOD STATIONS ARE OPEN FOR A MAXIMUM OF TWO CONSECUTIVE HOURS.

## COLLEGE STREET STATION \*

PLEASE SELECT YOUR CHOICE OF TWO PASTAS FROM THE LIST BELOW SERVED WITH HERB & GARLIC TOAST

### CASARECCE

SMOKED TOFU, CAPERBERRIES, CASTELVETRANO OLIVES, WHITE WINE, TOMATO, HERBS & HAZELNUT GREMOLATA

### ORECCHIETTE

WITH WILD & TAME MUSHROOMS  
BLACK TRUFFLE, ROASTED KALE, PORCINI CREAM

### CAVATELLI

CURRIED ROASTED CAULIFLOWER, HEIRLOOM RADISH, SPICED CHICKPEAS, ARUGULA PESTO

### SEARED RICOTTA GNOCCHI

BRAISED BEEF SHORT RIB, RED WINE CABBAGE, PICKLED PEARL ONIONS, BABY SPINACH

### PENNE ALLA VODKA

CURED PORK BELLY, SEARED SHALLOTS, PARMIGIANO REGGIANO

\$18 PER PERSON



 VEGETARIAN

 VEGAN

## ALBERTA CARVING STATION \*

CHOICE OF PROTEIN

ALBERTA BLACK ANGUS STRIPLOIN  
SEA SALT & FRESH HERBS, RED WINE JUS

\$26 PP

ALBERTA BLACK ANGUS TENDERLOIN  
**(NOT INCLUDED IN THE 5-STATION PACKAGE)**  
RED WINE JUS

\$32 PP

ROASTED LEG OF LAMB  
NATURAL JUS

\$24 PP

CORNISH HEN ROULADE  
HONEY MUSTARD, NATURAL JUS

\$22 PP

BAKED CHINOOK SALMON  
LEMON DILL CRME FRAICHE

\$24 PP

ALL CARVING STATIONS ARE ACCOMPANIED BY  
FRESH HORSERADISH & ARCHEO MUSTARD,  
ROASTED GARLIC POTATO PUREE, CHOPPED RAPINI  
WITH CONFIT GARLIC & LEMON



 GLUTEN FREE

\*CHEF ATTENDED



# DISTILLERY FOOD STATIONS

YOU MAY SELECT 5 STATIONS FOR \$80 PER PERSON OR ORDER STATIONS INDIVIDUALLY (NO LESS THAN 50 ORDERS). MUST ORDER TO 100% OF YOUR CONFIRMED GUEST COUNT. FOOD STATIONS ARE OPEN FOR A MAXIMUM OF TWO CONSECUTIVE HOURS.

## ARCHEO ANTIPASTI DISPLAY

A SELECTION OF LOCAL CHARCUTERIE BY SEED TO SAUSAGE  
PESTO PEARL BOCCONCINI, GRILLED & MARINATED ZUCCHINI, PORTOBELLO MUSHROOMS, BERMUDA ONION, BELL PEPPERS & ASPARAGUS  
TOPPED OFF WITH MARINATED OLIVES AND PICKLED BUTTON MUSHROOMS, CRUMBLED PARMIGIANO REGGIANO, FRESHLY BAKED CRUSTY BREADS, LAVASH, HUMMUS AND BLACK OLIVE TAPENADE

\$18 PER PERSON

## EL CATRIN TAQUERIA \*

### GUACAMOLE

FRESHLY PREPARED AVOCADO WITH TOMATO, ONION, FRESH CILANTRO, SERRANO CHILI & LIME

### TACOS CON TINGA

PULLED CHICKEN & CHIPOTLE, TOMATO, BLACK BEAN PUREE, CREMA FRESCA ON A FLOUR TORTILLA

### TACOS EL SANTO GF

BRAISED SHORT RIB, SALSA VERDE, COTIJA CHEESE, XNI-PEC ONION, CILANTRO, ON A CORN TORTILLA

### OAXACA QUESADILLA VEG

FILLED WITH MEXICAN STYLE MOZZARELLA & FRESH SALSA VERDE

\$19 PER PERSON



## PURE SPIRITS OYSTER BAR GF

3-4 PIECES PER PERSON

FRESHLY SHUCKED EAST & WEST COAST OYSTERS  
WITH RED WINE MIGNONETTE, CUCUMBER MIGNONETTE, COCKTAIL SAUCE, PURE SPIRITS MOONSHINE MANGO HOT SAUCE, TABASCO, FRESHLY GRATED HORSERADISH, LEMONS

OYSTER SHUCKER INCLUDED WITH A MINIMUM OF 100 GUESTS

\$18 PER PERSON

\*CHEF ATTENDED

# CANADIAN FOOD STATIONS

YOU MAY SELECT 5 STATIONS FOR \$80 PER PERSON OR ORDER STATIONS INDIVIDUALLY (NO LESS THAN 50 ORDERS). MUST ORDER TO 100% OF YOUR CONFIRMED GUEST COUNT. FOOD STATIONS ARE OPEN FOR A MAXIMUM OF TWO CONSECUTIVE HOURS

## CANADIAN MIDWEST \*

PRAIRIE GRAINS & BRAISED BEEF CHEEK "POT AU FEU"  
WITH GRILLED BANNOCK.

HAY SMOKED RYE BERRY & GRILLED CORN SALAD  
WITH PICKLED SASKATOON BERRIES

\$18 PER PERSON



## GREAT CANADIAN SALAD BAR BUILD YOUR OWN

LOCAL GREENS & SEEDLINGS ACCOMPANIED BY AGED CHEDDAR, EXTRA VIRGIN OLIVE OIL MARINATED FETA, ROASTED CHEVRE, ATLANTIC SMOKED SALMON, GRILLED CHICKEN, POACHED SHRIMP, CUCUMBER, HEIRLOOM CHERRY TOMATOES, SLICED RADISHES, GRILLED BELL PEPPERS,\*CHEF ATTENDED CRISPY BUTTERMILK FRIED ONIONS, ROASTED PECANS, DRIED CRANBERRIES, RANCH DRESSING, ROAST SHALLOT & WHITE BALSAMIC DRESSING, CITRUS VINAIGRETTE

\$14 PER PERSON

## VANCOUVER SUSHI STATION \*

GF

5 PIECES PER PERSON

A VARIETY OF HAND ROLLED NIGIRI SUSHI

INCLUDING SALMON, TUNA, BBQ EEL, SHRIMP & CRAB

SERVED WITH TRADITIONAL GARNISHES

A SELECTION OF VEGETABLE MAKI ROLLS

INCLUDING CUCUMBER, AVOCADO, CALIFORNIA, JAPANESE SQUASH & PICKLED RADISH

SERVED WITH TRADITIONAL GARNISHES

CHEF ATTENDED AT A MINIMUM OF 80 ORDERS

\$20 PER PERSON

## COCKTAIL PARTY ADDITION

---



### OYSTER & CAVIAR SERVICE

Distillery Events is pleased to partner with Raw Catering to offer unique enhancements for your event.

Genuine interactions are at the heart of RAW Catering. RAW hosts roam your event serving oysters and caviar, while exchanging stories and laughter. They elevate the evening by engaging guests and making them feel as if they are the only people in the room. Quality products, knowledge and authentic connections make RAW Catering a truly unique experience. Stand Alone Caviar Tasting station is also available.

**SPEAK WITH YOUR COORDINATOR FOR PRICING.**



# LATE NIGHT STATIONS

LATE NIGHT FOOD STATIONS ARE OPEN FOR A MAXIMUM OF 1 HOUR. STATIONS MUST BE ORDERED FOR A MINIMUM OF 50% OF YOUR TOTAL GUEST COUNT, AND NO LESS THAN 30 GUESTS.

## POUTINE STATION

YUKON GOLD FRIES WITH QUEBEC CHEESE CURDS, POUTINE GRAVY & MUSHROOM VELOUTE (VEGAN GRAVY)

\$11 PER PERSON

## HALIFAX DONAIR

DONAIR MEAT WITH SECRET DISTILLERY DONAIR SAUCE, PITA, FRESH TOMATOES, PICKLED ONIONS, SHREDDED LETTUCE

\$12 PER PERSON

## EL CATRIN LATE NIGHT TACO STAND

TOTOPO CHIPS, GUACAMOLE & SALSA LA CATRINA  
EL CATRIN'S FAMOUS TACOS EL SANTO (BEEF)  
TACOS CON TINGA (PULLED CHICKEN)  
FRESH WARM CORN TORTILLAS

\$14 PER PERSON



## WEST INDIAN STREET FOOD STAND

TRINIDADIAN DOUBLES  
CURRIED CHANA, TAMARIND, CUCUMBER  
PHOLOURIE & MANGO CHUTNEY  
DEEP FRIED PLANTAIN  
WITH CINNAMON SUGAR

\$12 PER PERSON

## MINI BURGERS & POUTINE

MINI ALL BEEF BURGERS  
DOUBLE SMOKED BACON JAM, AGED CHEDDAR, PICKLES

MINI CRISPY BUFFALO CHICKEN BURGERS  
BLUE CHEESE RANCH DRESSING

ROASTED GRILLED MUSHROOM & FONTINA SLIDER  
BALSAMIC ONION CONFIT, ROMESCO SAUCE

YUKON FRIES WITH QUEBEC CHEESE CURDS  
POUTINE GRAVY & MUSHROOM VELOUTE (VEGAN GRAVY)

\$17 PER PERSON

# DESSERT STATIONS

DESSERT STATIONS ARE OPEN FOR A MAXIMUM OF 1- HOUR. STATIONS MUST BE ORDERED FOR A MINIMUM OF 75% OF YOUR TOTAL GUEST COUNT, AND NO LESS THAN 30 GUESTS.

## PURE ONTARIO MAPLE TAFFY & ARTISAN CHEESE\*



A SELECTION LOCAL ARTISAN CHEESE ROLLED IN PURE MAPLE TAFFY ON TOP OF ICE COLD SNOW. CHEESE SELECTION INCLUDES CELTIC BLUE, THUNDER OAK GOUDA & APPLEWOOD SMOKED CHEDDAR

\$14 PER PERSON

## SEASONAL FRUIT PLATTER



SOURCED LOCALLY WHEN POSSIBLE, PINEAPPLE, CANTALOUPE, HONEYDEW, KIWI FRUIT, GRAPES, ASSORTED BERRIES. FRUIT MAY VARY DUE TO SEASONAL AVAILABILITY

SM (20PP) \$90  
LG (50PP) \$210

## GOURMET DOUGHNUT STAND 1 PIECE PER PERSON

### NUTELLA

NUTELLA GLAZE, ROASTED HAZELNUTS,  
CHOCOLATE SWIRL

### CREME BRULEE

CREAM FILLING, CARAMELIZED SUGAR

### HOMER SIMPSON

PINK FROSTING & SPRINKLES

### APPLE PIE

CARMEL GLAZE, CINNAMON POACHED APPLE &  
STREUSEL

### DEATH BY CHOCOLATE

VALRHONA FROSTING, DARK CHOCOLATE  
DRIZZLE & CACAO NIBS

\$6 PER PERSON

## DISTILLERY DESSERT STAND 3 PIECES PER PERSON

### TURTLE TARTS

CHOCOLATE & RASPBERRY GANACHE SQUARES

STRAWBERRY FRENCH MACARONS

LEMON CURD TARTS

DULCE DE LECHE SHORTBREAD STACKS

MINI CREME BRULEE DOUGHNUTS

BREWED COFFEE & TEA STATION INCLUDED

\$14 PER PERSON

## HOUSE-MADE ZEPPOLE STATION\*

FRIED ITALIAN DOUGHNUTS STUFFED WITH SWEETENED RICOTTA, LEMON ZEST, NUTELLA GANACHE SERVED WITH VANILLA ICE CREAM, TIA MARIA MACERATED STRAWBERRIES, CHOCOLATE & CARAMEL SAUCES, ICING SUGAR

\$14 PER PERSON

## ESPRESSO BAR

ESPRESSO & ESPRESSO BASED COFFEES PREPARED BY OUR DISTILLERY BARISTA & SERVED WITH ASSORTED BISCOTTI

\$8 PER PERSON

## MARKET CONCESSION STAND

CHOOSE FROM THESE FUN ADDITIONS.  
ALL ITEMS ARE INDIVIDUALLY PRICED.

POPCORN MACHINE \$6 PP

FEATURING GOURMET POPCORN WITH SALT & VINEGAR, DILL PICKLE & CHEDDAR SEASONINGS & SERVED IN A CLASSIC POPCORN CART

COTTON CANDY MACHINE \$8 PP

FEATURING A VARIETY OF SEASONAL FLAVOURS

DISTILLERY ICE CREAM SANDWICH CART \$10 PP

CHOCOLATE CHIP COOKIES WITH FRENCH VANILLA,  
SWISS CHOCOLATE & CARAMEL CRUNCH ICE CREAM

\*CHEF ATTENDED

# A LA CARTE

A MINIMUM OF 3 COURSES IS REQUIRED

CHOOSE A SECOND SELECTION TO THIS COURSE FOR AN ADDITIONAL \$6

## SOUPS

ROASTED BUTTERNUT & SPAGHETTI SQUASH VEG GF  
WITH MAPLE CREME FRAICHE

WHITE BEAN & ROASTED GARLIC GF  
WITH BACON BRAISED CABBAGE

PORCINI MUSHROOM & SUNCHOKE VEGAN GF  
WITH BIRCH SYRUP MAITAKE & HAZELNUT BUTTER

NEW POTATO & LEEK CHOWDER VEG GF

ROASTED CAULIFLOWER VEG GF  
LENTILS & SUNFLOWER OIL



\$12 PER PERSON

## SALADS

ARUGULA & MUSTARD GREENS VEG GF  
LOCAL CHEVRE, SPICED PECANS, RED WINE COMPRESSED  
PEAR, ROASTED SHALLOT & WHITE BALSAMIC  
VINAIGRETTE

LOCAL GREENS VEG GF  
RED CURRANT GASTRIQUE, GOLDEN BLYTH AGED CHEVRE,  
LINSEED CRISP, & NIAGARA VERJUS VINAIGRETTE

BUTTER LETTUCE VEGAN GF  
CUCUMBER RIBBON, HEIRLOOM CHERRY TOMATOES &  
RADISHES, PICKLED YELLOW BEETS, SHAVED CANDY CANE  
BEETS, CHIVE DRESSING

HEIRLOOM TOMATO CAPRESE VEG GF  
BUFFALO MOZZARELLA, FRESH BASIL, BALSAMIC  
REDUCTION, EXTRA VIRGIN OLIVE OIL

DISTILLERY CAESAR GF  
CURED & ROASTED PORK BELLY LARDONS, BABY  
ROMAINE, PARMESAN TUILLE, OVEN-DRIED TOMATO,  
CAESAR DRESSING



\$12 PER PERSON



# A LA CARTE

A MINIMUM OF 3 COURSES IS REQUIRED

## APPETIZERS

**ROASTED MUSCOVY DUCK BREAST** GF  
PICKLED LINGONBERRIES, RED CURRANT GASTRIQUE,  
SWISS CHARD, DUCK CRACKLING

**GOLDEN BLYTH AGED CHEVRE &  
WILD MUSHROOM TART** VEG  
WITH ROASTED KALLETTE SALAD

**CUMIN ROASTED CAULIFLOWER** VEGAN  
SUNCHOKE PAKORAS, POMEGRANATE, TAHINI,  
ARUGULA CRESS

**FENNEL POLLEN CRUSTED** GF  
**DIGBY SCALLOPS**  
CELERY ROOT PUREE, PICKLED & RAW RADISH,  
NASTURTIUM

**HONEY & HAZELNUT CRUSTED** GF  
**PORK BELLY**  
HAY SMOKED RYE BERRIES, BIRCH SYRUP RAISINS,  
PICKLED APPLE, LINSEED CRISP

\$18 PER PERSON

## PASTA MID-COURSE

**PENNE POMODORO** VEG  
BLISTERED VINE TOMATOES, SHAVED REGGIANO

**CASARECCE** VEGAN  
SMOKED TOFU, CAPERBERRIES, CASTELVETRANO  
OLIVES, WHITE WINE, TOMATO, HERBS & HAZELNUT  
GREMOLATA

**ORECCHIETTE** VEG  
WITH WILD & TAME MUSHROOMS  
BLACK TRUFFLE, ROASTED KALE, PORCINI CREAM

**SEARED RICOTTA GNOCCHI**  
BRAISED BEEF SHORT RIB & RED WINE CABBAGE, PICKLED  
PEARL ONIONS, BABY SPINACH

**ROASTED SQUASH RAVIOLI** VEG  
BROWN BUTTER, BUTTERNUT BRULE, SPICED PEPITA,  
CRISPY LEEKS, SHAVED REGGIANO

**CAVATELLI** VEGAN  
CUMIN ROASTED CAULIFLOWER, HEIRLOOM RADISH,  
SPICED CHICKPEA

\$14 PER PERSON

## INTERMEZZOS

A REFRESHING PALATE CLEANSER IDEALLY  
SERVED PRIOR TO YOUR ENTREE

**SEABUCKTHORN GRANITA**  
A CANADIAN COASTAL BERRY WITH A BRIGHT  
& TART CITRUS FLAVOUR

**GRAPEFRUIT GRANITA**  
EXTREMELY REFRESHING WITH A  
WELL-BALANCED CITRUS FLAVOUR

**LEMON GRANITA**  
BRIGHT CITRUS NOTES

\$3 PER PERSON



# A LA CARTE

SELECT UP TO TWO MAIN COURSE ITEMS, THEN ONE STARCH & ONE VEGETABLE ACCOMPANIMENT FOR YOUR MAIN COURSE. WHEN SELECTING TWO MAIN COURSE ITEMS, YOUR COURSE WILL BE PRICED AT THE HIGHER OF THE TWO SELECTIONS. THERE IS A \$5 CHARGE FOR CHOOSING ADDITIONAL STARCH OR VEGETABLE SELECTION.

## FROM THE LAND

YORKSHIRE VALLEY CERTIFIED ORGANIC CHICKEN SUPREME <b>GF</b> STUFFED WITH CHEVRE, SMOKED TOMATO, ROASTED GARLIC & MUSHROOMS, NATURAL JUS	\$37 PP
DUCK LEG CONFIT <b>GF</b> SPRUCE & JUNIPER, LINGONBERRY JUS	\$39 PP
STUFFED YORKSHIRE VALLEY ORGANIC CHICKEN BALLOTINE WITH PAIN AU LAIT, SHALLOTS, FRESH THYME & SAGE, HOUSE CURED PORK BELLY LARDONS, NATURAL JUS	\$38 PP
ALBERTA BLACK ANGUS 8OZ. STRIPLOIN <b>GF</b> ROASTED ACORN SQUASH PUREE, RED WINE JUS	\$43 PP
ALBERTA BLACK ANGUS 6OZ. TENDERLOIN <b>GF</b> SUNCHOKE PUREE, NATURAL JUS, SHERRY BUTTER	\$46 PP
PORCINI CRUSTED 7OZ. HANGER STEAK <b>GF</b> CELERY ROOT PUREE, HUCKLEBERRY JUS	\$40 PP
FIVE SPICE DUCK BREAST <b>GF</b> RED CURRANT GASTRIQUE, ANISE SPIKED JUS	\$39 PP
SWEET GALE CRUSTED VENISON TENDERLOIN BIRCH SYRUP MAITAKES, PICKLED LINGONBERRIES & JUS	\$52 PP
ROASTED RACK OF LAMB ARCHEO MUSTARD & HERB PANKO CRUST, PORT WINE JUS	\$44 PP

## VEGETABLE SELECTIONS

SEARED WILD & TAME MUSHROOMS <b>VEGAN GF</b>
SOUS VIDE LEEKS & BUTTER POACHED RADISHES <b>GF</b>
ROASTED HEIRLOOM CARROTS WITH CANDIED GINGER <b>GF</b>
GREEN ASPARAGUS SPEARS <b>VEGAN GF</b>
FRENCH GREEN BEANS <b>VEGAN GF</b>



## FROM THE SEA

PAN SEARED STRIPED BASS <b>GF</b> NASTURTIUM PESTO	\$38 PP
ROASTED ARCTIC CHAR ROMESCO SAUCE, MANILLA CLAMS	\$37 PP
OLIVE OIL POACHED HALIBUT <b>GF</b> PARSNIP PUREE, MUSTARD CRESS (AVAILABLE MAY TO NOV)	\$42 PP
SEARED ORGANIC BC CHINOOK SALMON <b>GF</b> SPICED CARROT PUREE, WATERCRESS	\$33 PP
CANADIAN BUTTER-POACHED LOBSTER TAIL CORN BREAD BISCUIT	\$49 PP
ROASTED PACIFIC OCEAN SABLEFISH <b>GF</b> CRUSTACEAN EMULSION	\$44 PP
SEARED DIGBY SCALLOPS (3) <b>GF</b> YELLOW LENTIL PUREE, KUMQUAT & SHAVED FENNEL	\$46 PP

## STARCH SELECTIONS

ROASTED GARLIC POMME PUREE <b>GF</b>
NEW POTATOES WITH SWEET GALE & LEMON <b>VEGAN GF</b>
SALT & PEPPER ROASTED SUNCHOKES <b>VEGAN GF</b>
RYE BERRIES WITH BIRCH SYRUP RAISINS
HAY SMOKED & ROASTED FINGERLINGS <b>VEGAN GF</b>



# A LA CARTE

## VEGETARIAN ENTREES

FINAL GUEST NUMBERS TO CONFIRM DIETARY OPTIONS ARE DUE 10-DAYS BEFORE YOUR EVENT

CUMIN ROASTED CAULIFLOWER VEGAN GF

SUNCHOKE PAKORAS, POMEGRANATE, TAHINI, ARUGULA CRESS

THAI COCONUT VEGETABLE CURRY VEGAN GF

JASMINE RICE, GRILLED MANGO & CRISP PAPADUM

BRAISED DUPUY LENTILS VEG GF

GOAT CHEESE KEFIR, RED WINE CABBAGE, SEARED BRUSSELS SPROUTS, HEIRLOOM CARROTS

CARROT & ZUCCHINI NOODLE BOWL VEGAN GF

MARINATED & SEARED TOFU, EDAMAME, FAVA BEANS, SNAP PEAS, HAZELNUT BUTTER

BUTTERNUT NOODLES VEGAN GF

WALNUT CREAM, SPICED SQUASH SEED, ROASTED KALETTES

ROASTED SQUASH RAVIOLI VEG

BROWN BUTTER, BUTTERNUT BRULE, SPICED PEPITA, CRISPY LEEKS, SHAVED PARMIGIANO-REGGIANO

\$32 PER PERSON



## EXTRAVAGANCES

ADD TO THE YOUR ENTREE FOR THE HEAD TABLE, OR THE WHOLE PARTY

FRESH SHAVED TRUFFLES

\$MP

BUTTER POACHED 4OZ. LOBSTER TAIL

\$16 PP

3OZ. SEARED FOIE GRAS

\$14 PP

SNOW CRAB CLUSTER

\$16 PP

PROSCIUTTO WRAPPED DIVER SCALLOP

\$12 PP

ROASTED GARLIC

BLACK TIGER PRAWN SKEWER

\$9 PP

## KIDS 3-COURSE MEALS

APPETIZERS - CHOOSE ONE OPTION

CRUDITE VEG  
RANCH DIPPING SAUCE

OR

GRILLED GARLIC CHEESE BREAD

OR

CAESAR SALAD  
WITH CROUTONS & CREAMY DRESSING

ENTREES - CHOOSE ONE OPTION

FISH & CHIPS  
TEMPURA BATTERED

OR

CHICKEN QUESADILLA  
WITH GUACAMOLE & CORN CHIPS

OR

CHICKEN FINGERS  
WITH PLUM SAUCE & FRIES

DESSERT

VANILLA ICE CREAM SUNDAE  
WITH CHOCOKLES

\$27 PER PERSON



# A LA CARTE DESSERTS

**CHOCOLATE CARAMEL BOMBE**  
HAZELNUT PRALINE, DARK CHOCOLATE SAUCE

**SOUR CHERRY CHEESECAKE**  
SHORTBREAD BISCUIT, BOURBON-SOAKED CHERRIES

**RASPBERRY MASCARPONE TART**  
FRESH RASPBERRIES & COMPOTE

**LEMON BRULEE CHEESECAKE**  
TANGY CARAMELIZED LEMON CURD

**WARM MAPLE APPLE CRUMBLE**  
VANILLA ICE CREAM, CHEDDAR TUILLE

**SALTED CARAMEL TIRAMISU**  
AMARETTO, MASCARPONE

**PASSION FRUIT MIXED BERRY DOME**  
VANILLA SPONGE CAKE, PASSION FRUIT GLAZE

**PINEAPPLE COCONUT CAKE**  
PINEAPPLE PRESERVE, VANILLA SPONGE CAKE

**DARK CHOCOLATE AVOCADO TORTE**    
FRESH RASPBERRY, COCOA POWDER

**DULCE DE LECHE CHOCOLATE CHEESECAKE**

**\$13 PER PERSON**  
*(CHOOSE ONE)*



## ESPRESSO BAR

ESPRESSO & ESPRESSO BASED COFFEE  
SELECTION PREPARED BY OUR DISTILLERY  
BARISTA SERVED WITH ASSORTED  
BISCOTTI

ON CONSUMPTION ESPRESSO DRINKS  
NOT AVAILABLE IN THE FERMENTING  
CELLAR. MUST SELECT PACKAGE

**\$8 PER PERSON**



## WEDDING & BIRTHDAY CAKES

Distillery Catering does not offer wedding or birthday cakes on our menu. We highly recommend our preferred supplier, Le Dolci. Visit their site at <https://shop.ledolci.com/>

As this is a service we do not offer, there is no landmark fee for your wedding or birthday cake supplier. patterning of your cake is offered complimentary.

A plated cake service is available for an additional charge of \$3 per person and includes crème anglaise and seasonal berries.

When booking your cake, please ensure your provider knows that we cannot accept deliver of cakes until 1-hour prior to your scheduled guest arrival.

Speak to your event coordinator to coordinate details.

# BAR OPTIONS CONSUMPTION BAR

For this option you are only charged on what is actually consumed. All drinks are the responsibility of the host to cover. To make it easier for you we have broken the options to three consumption packages.

PRICING NOTED BELOW IS BEFORE TAXES & GRATUITIES

## FULL HOST BAR

NO LIMITS OR RESTRICTIONS

INCLUDES:

PREMIUM AND SUPER-PREMIUM SPIRITS  
AGED LIQUORS & SCOTCHES  
HOST PRE-SELECTED WINES  
SIGNATURE COCKTAILS & MARTINIS  
PREMIUM AND IMPORTED BEER\*  
NON-ALCOHOLIC BEVERAGES

## PREMIUM HOST BAR

\$15 PER DRINK & UNDER

INCLUDES:

PREMIUM BAR RAIL SPIRITS  
LIQUORS & STANDARD SCOTCHES  
HOST PRE-SELECTED WINES  
PREMIUM COCKTAILS & MARTINIS  
PREMIUM AND IMPORTED BEER\*  
NON-ALCOHOLIC BEVERAGES

## BASIC HOST BAR

\$10 PER DRINK & UNDER

INCLUDES:

BASIC BAR RAIL SPIRITS  
HOST PRE-SELECTED WINES  
STANDARD COCKTAILS  
PREMIUM AND IMPORTED BEER\*  
NON-ALCOHOLIC BEVERAGES

## SPIRITS

BASIC BAR RAIL (1 OZ) \$ 8.50

LUKSUSOWA, BEEFEATER, HAVANA CLUB, GIBSON'S FINEST, GRANTS

PREMIUM BAR RAIL (1 OZ) \$ 10.50

BELVEDERE, HENDRICKS, HAVANA CLUB 7 YO, CROWN ROYAL, GLENFIDDICH 12 YO

SUPER-PREMIUM SPIRITS (1 OZ) \$ 16.00

BASIC RAIL MARTINIS (2 OZ) \$ 12.00

PREMIUM MARTINIS (2 OZ) \$15.00

COCKTAIL (1.5 OZ) \$12.00

WELCOME COCKTAIL OR CLASSIC COCKTAILS (CAESAR, ETC.)

SHOTS & SHOOTERS ARE NOT INCLUDED UNLESS SPECIFICALLY REQUESTED & ARE CHARGED PER BOTTLE. SPEAK TO YOUR EVENT COORDINATOR FOR SPECIFIC PRICING

## BEER

### PREMIUM & IMPORTED BOTTLED BEER

MILL STREET ORGANIC & TANKHOUSE ALE, BLANCHE DE CHAMBLAY, GOOSE ISLAND IPA, STELLA ARTOIS. \$ 8.00

### PREMIUM & IMPORTED DRAUGHT\* (20 OZ)

ARCHEO DISTILLERY LAGER, MILL STREET COBBLESTONE STOUT, ALEXANDER KEITH'S IPA, STELLA ARTOIS. \$ 9.00

LOFT DISTILLERY LAGER, MILL STREET COBBLESTONE STOUT, ALEXANDER KEITH'S IPA, GOOSE ISLAND IPA, BLANCHE DE CHAMBLAY, STELLA ARTIOS

## WINE

ALL CONSUMPTION BAR WINES ARE CHARGED BY THE BOTTLE OPENED. A BOTTLE SERVES AN AVERAGE OF 5 GLASSES



We offer a variety of local and international wines across key varietals. Our house wines Are private blends made Especially for the Distillery by Megalomaniac, John Howard Cellars of Distinction:

**WHITE:** RIESLING, MEGALOMANIAC "STILL HERE", NIAGARA

**RED:** CABERNET MERLOT, MEGALOMANIAC "STILL HERE", NIAGARA

\$38.00 PER BOTTLE  
\$9.00 PER GLASS

## NON-ALCOHOLIC

POP OR JUICE \$3.00

LARGE BOTTLED WATER \$6.95

BREWED COFFEE OR TEA \$3.00

ESPRESSO \$3.25

CAPPUCCINO OR LATTE\*\* \$4.00

NO DRAUGHT BEER AVAILABLE IN THE FERMENTING CELLAR. BOTTLED BEER ONLY.

\*\*ONLY AVAILABLE ON CONSUMPTION IN ARCHEO OR THE LOFT. MUST BE ORDERED AS A STATION IN THE FERMENTING CELLAR

# BAR OPTIONS FLAT RATE BAR

This package offers flexibility for your guests and is simpler to budget. A flat rate per person based on the type of products you would like offered to your guests. Packages are charged against the confirmed guest count provided to your Event Coordinator. Package pricing is based on 7 consecutive hours of service. Service may be extended to 8-hours for an additional per person charge of \$8, or \$15 for up to 9-hours. These packages also include soft drinks and basic juices.

*PRICING NOTED BELOW IS BEFORE TAX & GRATUITIES*

## BASIC FLAT RATE BAR

\$50 PER PERSON

### A WELCOME SIGNATURE COCKTAIL

YOUR CHOICE OF ONE SIGNATURE COCKTAIL FROM OUR LIST  
.SERVED DURING COCKTAIL HOUR. ONE GLASS PER PERSON.

#### SPIRITS (1 OZ)

BAR RAIL INCLUDES THE FOLLOWING:

VODKA LUKSUSOWA

GIN BEEFEATER

RUM HAVANA CLUB

WHISKEY GIBSON'S FINEST

SCOTCH GRANT'S

PACKAGE INCLUDED BASIC MIXED DRINKS. TO UPGRADE ANY OF  
THESE INDIVIDUAL SPIRITS, PLEASE ADD \$4 PER PERSON

#### BEER

PREMIUM AND IMPORTED BOTTLED AND DRAUGHT\* BEER  
SELECTIONS INCLUDE:

MILL STREET ORGANIC LAGER, MILL STREET TANKHOUSE ALE,  
DISTILLERY LAGER, MILL STREET COBBLESTONE STOUT,  
ALEXANDER KEITH'S IPA BLANCHE DE CHAMBLAY,  
GOOSE ISLAND IPA, STELLA ARTOIS

#### WINE & SPARKLING

OUR HOUSE WINES ARE PRIVATE BLENDS MADE ESPECIALLY FOR THE  
DISTILLERY BY MEGALOMANIAC, JOHN HOWARD CELLARS OF  
DISTINCTION.

WHITE: RIESLING, MEGALOMANIAC "STILL HERE", NIAGARA

RED: CABERNET MERLOT, MEGALOMANIAC "STILL HERE", NIAGARA

SPARKLING TOAST: VALDO SPUMANI, NUMERO 1, ITALY  
(ONE GLASS PER PERSON.)

#### BAR ADDITIONS & UPGRADES

FLAVOURED MARTINIS - \$5.00 PER PERSON

STILL & SPARKLING BOTTLED WATER - \$5.00 PER PERSON

SHOTS, SHOOTERS, PREMIUM LIQUORS & SPECIALTY SPIRITS -  
PRICED PER BOTTLE

## PREMIUM FLAT RATE BAR

\$65 PER PERSON

### A WELCOME SIGNATURE COCKTAIL

YOUR CHOICE OF UP TO TWO SIGNATURE COCKTAILS FROM OUR  
LIST, .SERVED DURING COCKTAIL HOUR. ONE GLASS PER PERSON..

#### SPIRITS (1 OZ)

BAR RAIL INCLUDES THE FOLLOWING:

VODKA BELVEDERE

GIN HENDRICKS

RUM HAVANA CLUB 7YO

WHISKEY CROWN ROYAL

SCOTCH GLENFIDDICH 12YO

PACKAGE INCLUDED BASIC MIXED DRINKS.

#### BEER

PREMIUM AND IMPORTED BOTTLED AND DRAUGHT\* BEER  
SELECTIONS INCLUDE:

MILL STREET ORGANIC LAGER, MILL STREET TANKHOUSE ALE,  
DISTILLERY LAGER, MILL STREET COBBLESTONE STOUT,  
ALEXANDER KEITH'S IPA BLANCHE DE CHAMBLAY,  
GOOSE ISLAND IPA, STELLA ARTOIS

#### MARTINIS

CLASSIC GIN AND VODKA MARTINIS, COSMOPOLITANS AND A  
SELECTION FROM OUR PREMIUM MARTINI LIST

#### WINE & SPARKLING

HOST CHOICE - SELECT ONE WHITE WINE AND ONE RED WINE FROM  
OUR WINE LIST WITHIN THE RANGE OF \$45 - \$55 PER BOTTLE

SPARKLING TOAST: BOTTER, PROSECCO, TREVISO, ITALY  
(ONE GLASS PER PERSON.)

#### BAR ADDITIONS & UPGRADES

STILL & SPARKLING BOTTLED WATER - \$5.00 PER PERSON

SHOTS, SHOOTERS, PREMIUM LIQUORS & SPECIALTY SPIRITS -  
PRICED PER BOTTLE

Packages are priced to the specifications provided. No structural modification allowed. Additions or substitution will alter the flat rate price. See your Event Coordinator for details.

A flat soft rate bar for minors & vendors is available at \$10 per person. This includes all cold non-Alcoholic beverages.

*NO DRAUGHT BEER AVAILABLE IN THE FERMENTING CELLAR. BOTTLED BEER ONLY.*

*\*\*ONLY AVAILABLE ON CONSUMPTION IN ARCHEO OR THE LOFT. MUST BE ORDERED AS A STATION IN THE FERMENTING CELLAR*



# WELCOME COCKTAILS

## PIMM'S CUP

PIMM'S NO. 1, FRESH LEMON JUICE, MINT, STRAWBERRIES AND GINGER COME TOGETHER IN THIS REFRESHING CLASSIC.

## FRENCH 47

THIS CLASSIC COCKTAIL HAS A FRUITY & VIBRANT FLAVOR COMBINING VODKA, CREME DE CASSIS, WITH PINEAPPLE & FRESH LEMON.

## TROPICAL BREEZE

REFRESHING BLEND OF HAVANA CLUB RUM, PINEAPPLE JUICE, ANGOSTURA BITTERS, RAW SUGAR AND GINGER TAKES YOU TO THE TROPICS.

## BIG CITY SOUR

BULLEIT BOURBON, FRESH LEMON JUICE, RAW SUGAR AND A DASH OF OUR FINEST VQA WINE OFFERS A TWIST ON THE CLASSIC SOUR.

## GARDEN GIMLET

THIS CLASSIC GETS REVITALIZED. BEEFEATER GIN AND LIME GETS A FRESH BOOST WITH CUCUMBER AND BASIL.

## BLUEBERRY LIMONCELLO COOLER

A LIGHT, REFRESHING COCKTAIL COMBINING LIMONCELLO LIQUOR, WITH ITALIAN SPARKLING WATER, MINT & BLUEBERRY

## STRAWBERRY BASIL LEMONADE

THIS MOUTH-WATERING COCKTAIL IS BOTH SAVORY & QUENCHING COMBINING VODKA WITH STRAWBERRY, BASIL & LEMONADE

## PORT OLD FASHIONED

A GREAT TAKE ON AN OLD CLASSIC, WITH DEEP FRUIT & CITRUS NOTES. COMBINING BOURBON, WITH PORT & ORANGE

## SANDRITA SANGRIA

SEASONALLY MIXED FRESH & SAVOURY ONTARIO FRUIT CURED IN YOUR CHOICE OF VQA RED OR WHITE WINE

**\$12 PER COCKTAIL  
ON CONSUMPTION**



## WINTER WARMER COCKTAILS

SERVED AS A COCKTAIL STATION.  
AVAILABLE FROM NOVEMBER THROUGH  
MARCH.:

**BOURBON DELIGHT**

**HOT APPLE CIDER**

**MULLED WINE \***

*\*AVAILABLE DURING TORONTO CHRISTMAS MARKET ONLY*

# WINE LIST

WINE LIST SUBJECT TO AVAILABILITY AND SUBJECT TO CHANGE. AS OF MARCH 07, 2018

**(B)** MARKS ITEMS INCLUDED IN THE BASIC FLAT RATE BAR

**(P)** MARKS OPTIONS AVAILABLE FOR THE PREMIUM FLAT RATE BAR

## WHITE

### RIESLING BLEND

MEGALOMANIAC DISTILLERY DISTRICT "STILL HERE" WHITE, NIAGARA, CAN \$38.00 **(B)**

### CHARDONNAY

FLAT ROCK, ESTATE CHARDONNAY, BEAMSVILLE BENCH, CAN \$50.00 **(P)**

RODNEY STRONG, SONOMA COUNTY, CALIFORNIA, USA \$65.00

LA CREMA CHARDONNAY, SONOMA, CALIFORNIA, USA \$70.00

### PINOT GRIGIO

LAMBERTI VENETO, ITA \$45.00 **(P)**

SCARPETTA, FRUILI, ITA \$60.00

### RIESLING

MEGALOMANIAC "NARCISSIST", NIAGARA, ON CAN \$45.00 **(P)**

### SAUVIGNON BLANC

EMILIANA ADOBE RESERVA ORGANIC CASABLANCA, CHL \$42.00 **(P)**

SAINT CLAIR FAMILY ESTATE, MARLBOROUGH, NZ \$50.00 **(P)**

DOMAINE DE LA VILLAUDIERE, LOIRE, FRA \$66.00

### VERMENTINO

MAREMMA DOC, TUSCANY, ITA \$60.00

### SPARKLING

VALDO SPUMANTI, NUMERO 1, ITA \$40.00 **(B)**

BOTTER, PROSECCO, TREVISO, ITA \$50.00 **(P)**

CAN XA, CAVA, PENEDES, ESP \$70.00

HENRY OF PELHAM, CUVÉE CATHERINE ROSE, NIAGARA, CAN \$75.00

VICTOIRE BRUT RESERVE, CHAMPAGNE, FRA \$90.00

PIPER HIEDSICK BRUT, CHAMPAGNE, FRA \$110.00

MOËT ET CHANDON IMPERIAL, CHAMPAGNE, FRA \$150.00

VEUVE CLICQUOT CHAMPAGNE, FRA \$160.00

DOM PERIGNON BRUT VINTAGE CHAMPAGNE. FRA \$450.00

# WINE LIST

WINE LIST SUBJECT TO AVAILABILITY AND SUBJECT TO CHANGE. AS OF MARCH 07, 2018

(B) MARKS ITEMS INCLUDED IN THE BASIC FLAT RATE BAR

(P) MARKS OPTIONS AVAILABLE FOR THE PREMIUM FLAT RATE BAR

## RED

### CABERNET-MERLOT BLEND

MEGALOMANIAC, "STILL HERE" (CABERNET-MERLOT) NIAGARA, ONTARIO, CAN \$38.00 (B)

### CABERNET SAUVIGNON

LILY PILLY, RIVERNIA, AUS \$50.00 (P)  
BERINGER FOUNDERS' ESTATE, CALIFORNIA, USA \$55.00 (P)  
RODNEY STRONG, SONOMA COUNTY, CALIFORNIA, USA \$65.00  
MISSION HILL RESERVE, OKANAGAN VALLEY, BC, CAN \$90.00  
STERLING VINEYARDS, NAPA VALLEY, CALIFORNIA, USA \$100.00  
BERINGER KNIGHTS VALLEY, NAPA VALLEY, CALIFORNIA, USA \$120.00

### PINOT NOIR

OPA WA, MARLBOROUGH, NZ \$55.00 (P)  
SCHUG SONOMA COAST, CALIFORNIA, USA \$80.00  
ELK COVE, WILLIAMETTE VALLEY, OREGON, USA \$115.00

### MERLOT

EMILIANA ADOBE RESERVA ORGANIC CASABLANCA, CHL \$45.00 (P)  
OXFORD LANDING, SOUTH AUSTRALIA. AUS \$50.00 (P)  
RODNEY STRONG, SONOMA COUNTY, CALIFORNIA, USA \$65.00

### SHIRAZ

NUGAN ESTATE "SECOND PASS", AUS \$50.00 (P)  
EARTHWORKS, BAROSSA VALLEY, AUS \$60.00

### MALBEC

CALLIA ALTA, VALLE DE TULUM, ARG \$45.00 (P)

### RIOJA

MONTECILLO CRIANZA, ESP \$55.00 (P)

### SANGIOVESE

SANGERVASIO ROSSO, TUSCANY, ITA \$65.00

### SUPER TUSCAN

SERPRIMO, ITALY, ITA \$75.00