



BASIC BEVERAGE PACKAGE

WINE

RED

Barefoot Merlot OR Jackson Triggs Cabernet Sauvignon

WHITE

Barefoot Pinot Grigio OR Jackson Triggs Sauvignon Blanc

BEER - DOMESTIC

Choice of two of the following varieties:

JUNCTION CRAFT BREWING

Conductor's Craft Ale, Engineer's IPA, Stationmaster's Stout, Trainspotter Craft Lager, Hey!Porter

RAINHARD BREWING CO.

Kapow IPA, Armed 'N Citra Dry Hopped Pale Ale, Daywalker Vermont Session IPA, Sweetback Milk Stout, Unfiltered Pilsner

BASIC BAR RAIL

Stolichnaya Vodka, Canadian Club Whisky, Bombay Gin, Bacardi Rum

WATER

Flat & Sparkling

SODA

Gingerale, Coke, Diet Coke, Tonic Water, Soda Water

JUICE

Cranberry & Orange Juice

BAR GARNISH

Lemons & Limes

\$50/person

*Includes 7 Hours of open bar service & tableside wine service during dinner

*Each additional hour is charged at \$5/guest

*Includes ice, straws and cocktail napkins

*Alternative options available on request – price subject to change based on final inclusions

^{*}Seasonal varieties available





PREMIUM BEVERAGE PACKAGE

WINE

RED

Kim Crawford Pinot Noir OR McMannis Cabernet Sauvignon

WHITE

Oyster Bay Pinot Grigio OR Kim Crawford Sauvignon Blanc

BEER - DOMESTIC & IMPORT

Choice of one of the following domestic varieties:

JUNCTION CRAFT BREWING

Conductor's Craft Ale, Engineer's IPA, Stationmaster's Stout, Trainspotter Craft Lager, Hey!Porter

RAINHARD BREWING CO.

Kapow IPA, Armed 'N Citra Dry Hopped Pale Ale, Daywalker Vermont Session IPA, Sweetback Milk Stout, Unfiltered Pilsner

*Seasonal varieties available

Choice of one of the following import varieties:

STELLA, HEINEKEN, CORONA, PERONI

PREMIUM BAR RAIL

Grey Goose Vodka, Hendrix Gin, Sailor Jerry Rum, Crown Royal Whisky, Glenlivet 12 yr Scotch

WATER

Flat & Sparkling

SODA

Gingerale, Coke, Diet Coke, Tonic Water, Soda Water

JUICE

Cranberry & Orange Juice

BAR GARNISH

Lemons & Limes

\$70/person

*Includes 7 Hours of open bar service & tableside wine service during dinner

*Each additional hour is charged at \$10/guest

*Includes ice, straws and cocktail napkins

*Alternative options available on request – price subject to change based on final inclusions





BEVERAGE OPTIONS

A LA CARTE BEVERAGE SERVICE

GRACE provides the option for client's to be billed per drink on consumption at the end of their event. A minimum of one drink per guest must be purchased prior to the event. A host tab can be set up for the duration of the evening, or cash bar via drink tickets may be provided.

BASIC BEVERAGE - \$10/each
Any beverage from the Basic Beverage Package

PREMIUM BEVERAGE - \$14/each
Any beverage from the Premium Beverage Package

SPECIALTY COCKTAIL - \$16/each

CHAMPAGNE - \$28/glass Veuve Cliquot or Moet Chandon

PROSECCO - \$10/glass Bottega

CORKAGE

GRACE clients may provide their own alcoholic beverages for a \$15/person corkage fee.

The client is responsible for providing a Special Occasions Permit and arranging glassware/barware rentals through their catering Event Manager or rental provider. Soft beverage package will be required and provided by GRACE.

Contact the Venue Manager for additional details.

\$15/person

*Any of the A La Carte Service options can be added on to either the Basic or Premium Beverage Package



BEVERAGE OPTIONS

SOFT BEVERAGE PACKAGE

WATER

Flat & Sparkling

SODA

Gingerale, Coke, Diet Coke, Tonic Water, Soda Water

JUICE

Cranberry & Orange Juice

BAR GARNISH

Lemons & Limes

\$6.50/person

COFFEE AND TEA PACKAGE

Includes Fresh Brewed Coffee & Assorted Herbal Teas Milk, Cream, Sugar, & Sweetener

\$4.50/person

CONTACT For more information or to book a site visit, please contact info@gracevenue.ca 647 344 8323 ext 108 www.gracevenue.ca