



AN IHG® HOTEL

# Catering Menu





## POWER MORNINGS

### Sunrise Energize

European inspired selection of breakfast pastries  
assortment of bagels, whipped butter, plain and flavoured cream cheese and preserves  
sliced seasonal fruit and field berries  
house made muesli granola with sundried fruits with vanilla kissed Greek style yogurt  
coffee and specialty teas  
orange juice, cranberry and apple juice

\$19 per person  
minimum 15 people

### Keep it Healthy

breakfast wraps  
two farm fresh scrambled eggs, with bacon and aged cheddar rolled in a flour tortilla and served with a  
fresh tomato salsa  
sliced seasonal fruit and field berries  
low fat cottage cheese  
house made muesli granola with sundried fruits  
2% milk  
banana and strawberry smoothie and vanilla kissed Greek style yogurt

\$23 per person  
minimum 15 people

18% service charge and 5% GST will be added to all banquet charges including room rental, AV, food and beverage. Gluten free options available for an additional charge.



## POWER MORNINGS

### Gourmando

assorted fresh baked muffins & pastries  
scrambled eggs  
bacon, ham and sausage  
breakfast potatoes  
seasonal sliced fresh fruit  
coffee and specialty teas  
orange juice and apple juice

\*beef, turkey or chicken sausage available for an additional \$2.00 per person

\$23 per person  
minimum 15 people

### Ultimate Canadian

Canadian assorted muffins and glazed cinnamon buns  
served with whipped butter  
sliced seasonal fruit and field berries  
farm fresh scrambled eggs with aged cheddar  
paprika potato hash, with sweet peppers and caramelized onions  
maple pepper bacon and country sausage links  
buttermilk pancakes with almond infused syrup  
coffee and specialty teas  
orange juice and apple juice

\$26 per person  
minimum 15 people

### Rise and Shine Feast

an assortment of mini croissants, Danish pastries  
traditional eggs benedict  
farm fresh poached eggs on Canadian ham, on a toasted English muffin topped with a rich hollandaise  
vanilla scented Belgium waffles  
with assorted berries compotes, Quebec maple syrup, and whipped cream  
potato hash, with sweet peppers and caramelized onions  
maple pepper bacon and country sausage links  
coffee and specialty teas  
orange juice and apple juice

\$28 per person  
minimum 15 people

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## MORNING MOOD

### AM Refresh

Trip to the bakery an assortment of freshly baked muffins, croissants, Danish pastries and breakfast loaves	\$5.25 per person
Baker's cinnamon buns freshly baked cinnamon buns with golden raisins topped with sugar fondant	\$5.25 per person
Basket of whole fruit a selection of orchard apples, oranges and bananas	\$4.00 per person
Create your own yogurt parfaits homemade muesli granola with sundried fruits and vanilla kissed Greek style yogurt	\$6.00 per person
Fresh seasonal fruit platter, cubed pineapple, sliced watermelon, cantaloupe and honeydew melons, garnished with field berries	\$8.00 per person 15ppl \$75.00 30ppl \$135.00 50ppl \$190.00
Add vanilla kissed low fat Greek yogurt or cottage cheese	\$1.75 per person
Bagels and cream cheese an assortment of freshly baked bagels with plain cream cheese	\$6.00 per person
Breakfast wraps two farm fresh scrambled eggs with bacon and aged cheddar rolled in a flour tortilla and served with a fresh tomato salsa	\$9.75 per person
Power bars assorted granola bars with dried fruits, cinnamon and honey	\$4.00 per person
Fruit smoothies all chef's speciality fruit smoothies are made with banana, mixed berry blast and vanilla or strawberry Greek yogurt	\$6.00 per person
Apple or orange juice bottles (billed on consumption)	\$3.50 each
Coffee and specialty teas	\$3.50 per person
All day coffee and specialty teas (replenished throughout the day)	\$6.50 per person
Water station serves 50 people	\$25.00 each

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## DUSK DELIGHT

### PM Refresh

Assorted jumbo cookies an assortment of house baked gourmet cookies - chocolate chip, oatmeal raisin, white chocolate macadamia and double chocolate (based on 1.5 pc per person)	\$43.00 per dozen \$4.25 per person
Cupcakes a selection of gourmet cupcakes with fresh seasonal berries	\$4.75 per person
Chocolate covered strawberries Bernard Callebaut dipped fresh seasonal strawberries	\$4.50 per person
Warm pretzels with stone ground mustards (minimum order 10 people)	\$6.50 per person
Market street warm pretzels with stone ground mustards, roasted cashews, almonds and peanuts tossed in Moroccan spices and kettle popcorn (minimum order 10 people)	\$13.75 per person
3 Dips and chips baked tri-coloured tortilla corn chips, roasted red pepper hummus, guacamole with lime and cilantro fire roasted tomato salsa	\$12.75 per person
Garden crudites served with parmesan ranch and roasted red pepper hummus	\$7.75 per person
Cheeseplatter a selection of Canadian and European cheeses with sundried fruits and grapes, sliced baguettes and rain crisp crackers	\$13.25 per person
Charcuterie board (minimum 10 people) roasted turkey breast, shaved prosciutto, Genoa salami and spice capicola served with selected mustards and onion jam with a selection of Canadian cheeses, sundried fruits and rain crisp crackers	\$21.75 per person
Hummus and pita chips, creamy savoury dip accompanied with seasoned pita chips	\$5.50 per person
Bags of potato chips, trail mix and popcorn	\$3.50 per person
Assorted chocolate bars	\$5.00 per person
Double chocolate brownies and an assortment of delicious doughnuts	\$5.00 per person
Assorted canned soft drinks and bottled water (billed on consumption)	\$3.50 each
Coffee and specialty teas	\$3.50 per person
Water station serves 50 people	\$25.00 each

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## LUNCH HOUR

### Trattoria Pizza Bar

traditional Caesar salad with asiago and creamy garlic dressing  
penne pasta salad with pesto dressing, grilled eggplant and zucchini  
selected garden vegetables with parmesan ranch  
marinated olives with cinnamon and sage  
sliced pickled jalapeños and banana peppers  
parmesan cheese and hot sauce

#### Pizzas

pepperoni  
grilled Italian vegetables and goat cheese  
BBQ tandoori chicken  
spicy Sicilian

#### Dessert

seasonal sliced fruit and field berries  
dark chocolate brownies  
coffee and specialty teas

\$27.00 per person  
minimum 20 people

### Wrap it Up

chef's daily soup creation  
baby spinach salad with toasted almonds, field berries, crumbled goat cheese and balsamic dressing  
a selection of garden vegetables with parmesan ranch

#### Wraps

sundried tomato, spinach, cracked wheat, flour tortillas with selected fillings:  
tuna salad with aioli and pickled ginger  
chipotle chicken salad with roasted red pepper and tomato  
grilled balsamic vegetables with a roasted jalapeno hummus

#### Dessert

freshly baked jumbo cookies  
coffee and specialty teas

\$26.00 per person  
minimum 15 people

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## LUNCH HOUR

### Market Deli Counter

chef's daily soup creation

mixed greens, seasonal berries, grape tomatoes, toasted almonds, with an assortment of dressings  
creamy coleslaw with garden vegetables and poppy seed aioli

#### Deli Fixings

selection of artisan rolls, cracked wheat, whole grain and rye breads  
a selection of premium deli meats, domestic and imported cheeses

#### Fillings

farm fresh egg salad with spring onion and paprika  
tuna salad with aioli and pickled ginger  
chipotle chicken with baby spinach

#### Toppings

Dijon mustard, grainy Dijon mustard, roasted garlic aioli and spinach pesto

#### Dessert

whole fruit, butter tarts  
coffee and specialty teas

\$27.00 per person  
minimum 15 people

### Bombay Fire

freshly baked naan bread and mini vegetable samosas  
chickpea salad with lemon and green chilli cucumber with mint yogurt  
butter chicken masala  
basmati rice pilaf  
cottage cheese with green pea curry  
or  
velvet chicken curry

#### Dessert

assorted mini cakes  
Or  
Rasmalai  
coffee and specialty teas

\$32.00 per person  
minimum 20 people

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## LUNCH HOUR

### **Orient Express**

vermicelli rice noodle salad with spring vegetables  
chicken spring rolls with Thai sweet chilli dip  
chicken gyozas  
vegetable fried rice  
stir fry mixed vegetables  
ginger beef  
lemon chicken

#### **Dessert**

coconut macaroons  
coffee and specialty teas

\$34.00 per person  
minimum 20 people

### **Mexicali Fiesta**

red kidney bean and ancho pepper soup with jalapeño corn bread, baked corn tortilla chips with Pico de Gallo, sour cream and black bean dip, coast baby greens with charred corn kernels and grilled lime cilantro yogurt dressing

#### **Fajita Skillets**

sautéed ground seasoned beef in smoked paprika and cumin grilled chicken breast marinated in Mexican oregano and citrus julienne of sweet red and green bell peppers with caramelized onion

#### **Served with**

warm flour tortillas, shredded cheddar cheese, pickled jalapeños, Roma tomatoes and grilled corn  
homemade guacamole and iceberg lettuce

#### **Dessert**

individual caramel flan  
coffee and specialty teas

\$34.75 per person  
minimum 20 people

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## LUNCH HOUR

### Mediterranean

traditional Greek salad

sweet peppers, olives, tomatoes, red onion, cucumber, crumbled with goat milk feta

red wine vinaigrette

Fattoush salad

romaine, mint, parsley, diced tomato, cucumber, toasted pita croutons, sumac, in a grilled lemon dressing

hummus and baba ghanoush dips served with toasted pita and a selection of vegetables

### From the Fire

grilled chicken souvlaki

spiced beef kebob

### Served with

tzatziki, shaved onion, tomato and cilantro salsa, goat milk feta, chopped mint and grilled pita

### Dessert

baklava squares

coffee and specialty teas

\$35.00 per person

minimum 20 people

### The Steakhouse

artisan bread rolls and parmesan sticks

crisp romaine hearts, with lemon, parmesan, croutons and creamy garlic dressing

tomato Calabrese salad

sliced tomato, ripe mozzarella, basil and balsamic reduction

a selection of vegetables and dips

slow roasted rosemary beef

### Baked Potato Bar

baked russet potatoes, sour cream, bacon, cheddar cheese, spring onions

sauté green beans with almonds and brown butter roasted forest mushrooms with garlic

### Served with

truffle sauce, creamy horseradish and béarnaise sauce

### Dessert

dark chocolate brownies and chocolate mousse

coffee and specialty teas

\$38.75 per person

minimum 30 people

18% service charge and 5% GST will be added to all banquet charges including room rental, AV, food and beverage. Gluten free options available for an additional charge.



## MEETING PACKAGES

### Silver Package

**\$60.00 per person**

Minimum 20 people

includes screen and projector, flip chart or white board  
all day coffee and tea service, breakfast, lunch and breaks

#### Breakfast Buffet

##### Sunrise Energize

European inspired selection of breakfast pastries  
assortment of bagels, whipped butter, plain and flavoured cream cheese and preserves  
sliced seasonal fruit and field berries  
house made muesli granola with sundried fruits with vanilla kissed Greek style yogurt  
orange juice, cranberry and apple juice

#### AM Break (select one)

assorted muffins, pastries, breakfast loaves, cinnamon buns, trail mix packets, assorted whole fruit

#### Choice of One Lunch Buffet Below

Trattoria Pizza Bar

Wrap it Up

Market Deli Counter

#### PM Break (select one)

assorted cookies, popcorn, variety of potato chips, assorted mini chocolate bars, assorted doughnuts  
double chocolate brownies

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## MEETING PACKAGES

### Gold Package

**\$75.00 per person**

Minimum 20 people

includes screen and projector, flip chart or white board  
all day coffee and tea service, breakfast, lunch and breaks

#### Breakfast Buffet

##### Gourmando

assorted fresh baked muffins and pastries

scrambled eggs

bacon, ham and sausage

breakfast potatoes

seasonal sliced fresh fruit

orange juice, cranberry and apple juice

\*beef, turkey or chicken sausage available for an additional \$2.00 per person

#### AM Break (select two)

assorted muffins, pastries, breakfast loaves, cinnamon buns, trail mix packets, assorted whole fruit

#### Choice of One Lunch Buffet Below

**Orient Express**

**Mexicali Fiesta**

**Mediterranean**

**The Steakhouse** add \$5.00 per person

#### PM Break (select two)

assorted cookies, popcorn, variety of potato chips, assorted mini chocolate bars, assorted doughnuts  
double chocolate brownies

#### Am Break and Pm Break Enhancements

\$3.00 per person, per option

fruit smoothies

create your own parfait

fresh seasonal fruit platter

assorted ice cream bars

hummus and pita chips

garden crudites

salted mini pretzels with mustard

mini vegetable samosa

vegetable spring rolls

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## OPENING BITES

### Chilled \$37 per dozen

French brie tart with strawberry and black pepper  
goat cheese parcels  
crostini topped with strawberry and dried figs  
poached shrimp with cocktail sauce  
tomato bruschetta with crostini  
skewered cherry tomatoes, mini mozzarella, basil with a balsamic glaze

### Sizzling \$37 per dozen

coconut crusted chicken with honey soy dipping sauce  
beef chimichurri skewers with garlic and cilantro  
jerk chicken satay  
coconut shrimp with mango chutney  
spinach and cheese spanakopita  
pan seared garlic chili shrimp  
mini pizzas – tomato, mozzarella and basil  
Maryland crab cakes with chipotle aioli  
tartlets of Boursin cheese, honey and pepper  
miniature beef wellington with béarnaise sauce  
baked brie tartlet with raspberry and toasted almonds  
grilled chicken quesadillas with green chilis and Monterrey jack cheese  
vegetable spring rolls with cilantro-soy dipping sauce  
mini vegetable samosas

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## CHEF'S PLATE

minimum 30 people – maximum 150 people

All plated meals are based on 3 courses, your choice of the following:  
choose one (1) soup or salad, one (1) main entree and one (1) choice of dessert  
each main entrée must have a minimum of 10 ordered  
select up to 3 main entrees (2 non veg and 1 veg)

All plated dinners include artisan rolls with whipped butter, coffee and specialty teas

### **Soup**

wild mushroom and thyme bisque finished with white wine  
roasted tomato and jumbo basil soup  
smoked chicken volute with French brie  
sweet garden pea potage with infused truffle

OR

### **Salad**

romaine hearts with garlic dressing and grilled lemon  
baby spinach leaves with field berries, toasted almond slivers with balsamic vinaigrette  
Italian greens with field berries, cucumber and candied pecans with a garden herb sherry wine dressing

### **Main Entrees**

Roasted chicken supreme with rosemary honey glaze served with baby spinach  
mashed potato and market vegetables  
\$48.00 per person

Pan flashed boneless chicken breast topped with a mushroom duxelles and cheese with a port wine sauce  
served with roasted potato, baby broccoli and sautéed carrots  
\$45.00 per person

Atlantic salmon with a snow crab and baby shrimp, topped with a tarragon hollandaise  
served with basmati rice pilaf, sautéed yellow squash and green zucchini  
\$47.00 per person

Ribeye beef with fresh rosemary and pepper served with au jus, buttermilk Yorkshire pudding  
brie mashed potato and market vegetables  
\$73.00 per person

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## CHEF'S PLATE

Beef striploin grilled with a sweet BBQ glaze and brown sugar rub, topped with a sweet onion relish  
served with garlic mashed potato and sauteed green beans  
\$61.00 per person

Cod wrapped with prosciutto crudo served with baby shrimp, herbed butter sauce, basmati rice pilaf  
roasted vegetables medley  
\$53.00 per person

Alberta pork loin rib roast slow roasted, chef's cut rib loin, brushed with Quebec maple syrup  
served with a gala apple and onion compote, roasted baby potatoes and sautéed root vegetables  
\$52.00 per person

Mille-Feuilles lasagne, fresh pasta and creamy cheese sauce, accompanied by shiitake sauce  
roasted tomato and nuts, arugula and asiago cheese  
\$ 44.00 per person

### Dessert

chocolate mousse garnished with fresh strawberry  
New York style cheesecake infused with caramel and topped field berries

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## DINNER BUFFET

### Dinner Buffet Feast

artisan bread rolls and whipped butter  
crudités and dips  
a selection of premium deli meats, domestic and imported cheeses  
relish tray of sweet gherkins, garlic chilli olives, banana peppers and marinated artichokes

#### Salads

(your choice of one salad)

Traditional Caesar salad with asiago and creamy garlic dressing  
Sundried tomato bowtie pasta salad tossed in a balsamic dressing  
Baby spinach salad with summer berries, sliver almonds, crumbled goat cheese  
Water born greens, with pomegranate berries, grape tomato, toasted almonds with dressings  
Creamy coleslaw with garden vegetables and poppy seed aioli  
Baby potato salad with champagne mustard aioli and bacon lardons

#### Pairings

(your choice of two pairings)

Market vegetables sautéed in parsley butter  
Sautéed green beans with almond and brown butter  
Steamed broccoli and cauliflower with Florentine sauce  
Penne arrabiata - spicy tomato sauce  
Farfalle with a sundried tomato and pesto cream sauce  
Basmati rice pilaf with sweet garden pea  
Baby roasted potatoes with herbs  
Yukon mashed potatoes with roasted garlic  
Traditional scallop potatoes scented with nutmeg

#### Mains

(your choice of one entree)

Honey and rosemary roasted chicken  
Grilled chicken breast with sweet pepper and tomato ragout  
Roast pork loin with a gala apple sauce  
Slow roast turkey breast with cranberry chutney  
Grilled vegetable lasagne with pesto  
slow roasted beef roast served with au jus, creamy horseradish and grainy mustards

#### Dessert

Chef's dessert selection  
assorted cakes, pies, individual mousses and tarts  
coffee and specialty teas

\$51.00 per person  
minimum 40 people

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# ENHANCEMENTS

## Enhancements

### Deluxe

Chef carved slow roasted striploin roast  
Choice of two salads, two pairings and one main  
\$59.00 per person

### Supreme

Chef carved slow roasted striploin roast  
Choice of three salads, three pairings and two mains  
\$70.00 per person

### Executive

Chef carved slow roasted sterling silver prime rib  
Choices of three salads, three pairings and two mains  
\$74.00 per person

### Butcher shop

Slow roasted prime rib  
\$11.00 per person  
minimum 30 people

Roasted tenderloin  
\$13.00 per person  
minimum 20 people

### Upgrade dessert

choice of two plated desserts  
crème Brulé, pecan chocolate brownie, tiramisu, fresh fruit with berries  
shortcake with strawberry compote  
\$4.50 per person

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## AFTER DARK BITES

### Pizza Bar

pepperoni  
grilled Italian vegetables and goat cheese  
BBQ tandoori chicken spicy Sicilian  
\$19.00 per person  
minimum 15 people

### Mini Sandwich Bar

chef's selection of mini sandwiches made with choice of cold cuts on artisan breads  
\$14.00 per person  
minimum 15 people

### Munch and Crunch

roasted cashews, almonds and peanuts tossed in Moroccan spices  
kettle popcorn  
\$14.00 per person  
minimum 15 people

### 3 Dips and Chips

baked tri-colour tortilla corn chips  
roasted red pepper hummus  
fried roasted tomato salsa  
homemade guacamole with lime and cilantro  
\$16.00 per person  
minimum 15 people

### Chocolate Fountain

warm Bernard Callebaut molten chocolate  
served with marshmallows, biscotti, cubed fruit, strawberries and caramel  
\$11.00 per person  
minimum 75 people

### Hot Chocolate Bar

gourmet hot coco drinks, with mini marshmallows, whipped cream, shaved chocolate  
flavoured syrups - almond, caramel, coffee and vanilla  
\$7.00 per person

### Chocolate Bar

truffles, chocolate ganache, chocolate covered almonds, chocolate macaroons  
individual white chocolate mousses  
\$9.00 per person  
minimum 75 people

### Cupcakes

a selection of gourmet cupcakes with fresh seasonal berries  
\$5.00 per person  
minimum 15 people

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## WINE AND SPIRITS

### Host Bar

Host will pay for all beverages for guests for the duration of the event. Subject to 18% service charge and 5% GST.

### Host Tickets

Hotel will provide tickets to the host to hand out to guests. Host will be charged for tickets which are redeemed. Subject to 18% service charge and 5% GST. Guests will pay for additional drinks.

### Cash Bar

Guests pay for individual beverages for the duration of event. GST included in price.

### Corkage Bar

The Holiday Inn and Suites Calgary South Conference Centre does not permit corkage bars.

### Bartender Fee

One bartender is required per 100 guests. Additional bartenders required at \$30.00 per hour for a minimum of three hours. One bartender is included at no cost for first 100 guests, however a bartender charge of a minimum of 3 hours will be applied if consumption is less than \$500.00.

### Host Bar Pricing

*(Please indicate if you would like Premium Alcohol served at the bar)*

House Liquor	\$8.00
Premium Brand Liquor	\$9.00
Domestic Beer	\$8.00
Import Beer	\$8.00
House Red or White Wine	\$8.00
Premium Red or White Wine (Please see wine list)	
Premium Liqueurs	\$9.00
Soft Drinks	\$3.50

### Cash Bar Pricing

House Liquor	\$8.50
Premium Brand Liquor	\$9.50
Domestic Beer	\$8.50
Import Beer	\$9.50
House Red or White Wine	\$8.50
Premium Red or White Wine (Please see wine list)	
Premium Liqueurs	\$9.50
Soft Drinks	\$4.00

### Mocktail Bar

	Host	Cash
Hibiscus and White Cranberry Spritzer	\$7.50	\$8.00
<i>Wild hibiscus flower with a dash of syrup resting in a bubbly blend of white cranberry juice and soda water.</i>		
Berry and Pomegranate Mojito	\$7.50	\$8.00
<i>Mixed berries, pom wonderful juice, fresh mint, simple syrup and soda water garnished with a fresh lime wheel.</i>		
Arnold Palmer	\$4.50	\$5.00
<i>Refreshing blend of iced tea and lemonade garnished with a fresh lemon wheel.</i>		

### Punch

Non-Alcoholic Fruit Punch (serves 50 guests)	\$95.00
Rum Punch (serves 50 guests)	\$150.00

\*\*prices subject to change

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## WINE AND SPIRITS

### Sparkling Wine (Per Bottle)

Zonin Prosecco 1821, Italy		\$46.00
Zonin Rose Brut, Italy		\$46.00
Cava-Freixent, Cordon Negro Brut, Spain		\$50.00
Non-Alcoholic Sparking		\$28.00

### Della Casa (Per Bottle)

House Wine Citra Rosso (Liter)	6oz \$9.00	Bottle \$44.00
Montepulciano, Italy		
House Wine Citra Bianco (Liter)	6oz \$9.00	Bottle \$44.00
Trebbiano, Italy		

### Vino Bianco (Per Bottle)

Ruffino, Orvieto Classico, Italy	\$42.00
Ruffino Lumina Pinot Grigio	\$42.00
Masi Masianco, Verfuzzo/Pinot Grigio	\$43.00
Jackson-Triggs Riesling, Okanagan Estate, Canada	\$44.00
Sterling Vinter's Collection, California, United States	\$52.00
Sumac Ridge, Gewurztraminer, Okanagan Valley, Canada	\$45.00

### Vino Rosso (Per Bottle)

Ruffino Chianta, Sangiovese, Tuscany Italy	\$42.00
Ventiterre Montepulciano d'Abruzzo, Italy	\$44.00
Castello di Albola, Chianti Classico, Tuscany, Italy	\$56.00
Tom Gore, Cabernet Sauvignon	\$56.00
Sterling Vinter's Collection, California Pinot Noir, United States	\$52.00
Liberty School, Cabernet Sauvignon, Paso Robles, United States	\$62.00
Gabbiano Cavaliere d'Oro, Chianti Classico DOCG Riserva, Tuscany, Italy	\$58.00
Twist of Fate, Malbec Merlot, Okanagan Valley, Canada	\$42.00

### Vino Rosato (Per Bottle)

Matua Rose, Pinot Noir, Sauvignon Blanc, Merlot, New Zealand	\$52.00
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