



DELTA  
HOTELS

MARRIOTT

KINGSTON WATERFRONT

CATERING MENU

# AquaTerra

## VIBRANT. FRESH. LOCAL.

AquaTerra is located at the Delta Hotels by Marriott Kingston Waterfront in Kingston, Ontario offering seasonal menus and waterfront views from every seat.

FROM OUR KITCHEN  
AquaTerra's culinary team is ready to impress at your next event. Your guests will love the locally-sourced ingredients and our Chef's creative take on classic dishes. See you on the waterfront.

Our talented culinary team believe in using the freshest and, whenever possible, locally sourced ingredients to create delicious, uncomplicated dishes. Long-standing relationships with farmers and producers allow us to access the best seasonal offerings and incorporate them whenever possible in our restaurant and catering menus.

### FOOD RESCUE & LOVING SPOONFUL

AquaTerra is a proud member of Food Rescue, partnering with local organizations in order to reduce food waste in our kitchens by offering ingredients to those who can utilize them. Food Rescue diverts nearly 12 million pounds of food per year from landfills nationwide.

Loving Spoonful provides programs and champions policies affecting food security, poverty, social inclusion and community health. AquaTerra is proud to partner with Loving Spoonful by volunteering annually with their organization at events like their Unwasted Dinner, Food Delivery Service and more.

### FEAST ONTARIO DESIGNATION

The Delta Hotels by Marriott Kingston Waterfront and AquaTerra Restaurant are proud members of Feast Ontario receiving designation in 2018 from the Ontario Culinary Tourism Alliance. This certification program recognizes businesses committed to sourcing Ontario grown and produced food and drink. We believe that supporting Ontario farmers and producers is important in the effort to limit out environmental impact while supporting our local economy.



DAIRY FREE



GLUTEN FREE



VEGETARIAN



VEGAN








CONTAINS NUTS



# Breakfast

Breakfast is traditionally the most important meal of the day. Following this tradition, our Breakfast Menu focuses on the most important things for your diet: fresh fruit, lean protein and whole grains. Includes coffee, tea & juice.












## CONTINENTAL | \$22

-  - Oatmeal To-Go station with Toppings
-  - Butter Croissants, Pain au Chocolat, Assorted Fruit Pastries
-  - House-made Preserves
-  - Fresh Fruit & Berries
-  - Selection of Assorted Greek Yogurts






## HEALTHY START (min. 15pp) | \$28

-  - Butter Croissants & Assorted Muffins
-  - Sliced Fruit
-  - Parfait (Greek Yogurt, Dried Fruit & House-made Granola)
-  - Steel-cut Oats with Brown Sugar, Golden Raisins & Skim Milk
-   - Egg White Frittata with Broccoli & Empire Aged Cheddar Cheese
-   - Local Apple & Sage Pork Sausages




## BRUNCH (min. 15pp) | \$35

-  - Butter Croissants, Pain au Chocolat, Assorted Muffins, Assorted Fruit Pastries & Assorted Bread
-  - House-made Preserves
-   - Berry Smoothies
-   - Frittata with Spinach, Sun-dried Tomato, Chèvre & Roasted Red Pepper Purée
-  - Challah French Toast with Maple Syrup & Bourbon-Blueberry Compôte
-   - Crispy Bacon & Peameal Bacon
-   - Yukon Gold Potato Hash

## CLASSIC BUFFET (min. 15pp) | \$25

-  - Butter Croissants, Pain au Chocolat, Assorted Muffins
-  - House-made Preserves
-  - Fresh Fruit & Berries
-  - Scrambled Eggs & Snipped Chives
-   - Crispy Bacon & Pork Sausage
-  - Breakfast Potatoes with Caramelized Onions & Peppers

## PLANT (min. 15pp) | \$26

- Assorted Muffins
-  - Fresh Fruit & Berries
-  - Sweet Potato & Black Bean Hash
-  - Tofu Scramble & Snipped Chives
- Plant-Based Bratwursts
-  - Muesli Blend with Oat Milk

## ENHANCEMENTS

-   - Berry Smoothies - \$7
-  - Bagels & Cream Cheese - \$7
- Smoked Salmon Bagels with Traditional Garnishes - \$9
-   - Peameal Bacon - \$6
-   - Local Apple & Sage Pork Sausages - \$2
-  - Challah French Toast OR Belgian Waffles with Bourbon-Blueberry Compôte & Local Maple Syrup - \$8
- Turkey & Apple Sausage Sandwich with Caramelized Onion, Local Grainy Mustard, Fried Egg and Empire Aged Cheddar Cheese on English Muffin - \$7
-    - Hard-Boiled Eggs - \$3
-  - Fresh Sliced Fruit - \$4
-  - Steel-cut Oats with Brown Sugar, Golden Raisins & Skim Milk - \$7
- Tater Tots - \$3

### FROM THE FARM - BEKING'S EGGS

Beking's Poultry Farm raises roam-free hens and manages all stages from hen to table so that their product is your freshest option. They believe that a happy and healthy hen gives the best eggs.



\* Meeting Room Rental Fee Not Included in Package Price

\* All prices within this menu are subject to change and applicable taxes & service fees

## FROM THE FARM - PATCHWORK GARDENS

A certified organic vegetable farm serving Kingston and the local area. Their focus on soil life allows them to sustainably grow the most nutrient dense, best tasting vegetables. When the soil is healthy and full of life your food is healthy, great tasting, and full of life.






# Lunch Buffets

Boost your mid-day energy with one of our Lunch Buffet options. Choose crowd-pleasing classics or enjoy one of our international flavours. Includes coffee, tea & assorted soft drinks. Minimum 15 people.








## MEDITERRANEAN - \$32

-  - Greek Salad
-   - Grilled Pita with Hummus
-  - Artichoke & Garbanzo Bean Basmati
-  - Chicken Souvlaki with Tzatziki **OR**  
 Beef Keftedes with Mediterranean Spiced Meatballs & Lemon-Tomato Dill Sauce
-  - Gigantes - Braised Cannellini Beans with Tomato, Spinach, Olives & Feta Cheese
-   - Honey Cookies & Baklava
-  - Roasted Vegetable Skewers

## ITALIAN - \$32

- Caesar Salad with Bacon Lardons
-  - Vegetable Antipasto Platter
-  - Garlic & Cheese Focaccia
-  - Chicken Piccata, Parmesan-crusted Breast with Lemon Caper Butter Sauce **OR** Meat Lasagna
-  - Eggplant Parmesan with Mozzarella
-  - Cannoli Pastries

## SOUTHERN BBQ - \$34

-   - Cornbread Biscuits
-  - Southern Fingerling Potato Salad
-  - Classic Macaroni & Cheese
-   - Blackened Chicken with Corn & Black Bean Salsa **OR**  Haanover Farms Pulled Pork with Ciabatta Rolls and Apple-Cabbage Slaw
- Peach Cobbler

## MEXICAN - \$34

- Azteca Salad with Romaine, Tomato, Charred Corn, Pickled Onion, Guacamole & Tortilla Chips
- Tortilla Chips & Pico de Gallo
- Chicken Fajitas Bar **OR** Taco Con Carne with Pico de Gallo, Sour Cream, Grated Cheese, Pickled Peppers & Hot Sauce
- Arroz a la Mexicana (Mexican Rice)
- Black Bean Enchiladas
- Cinnamon & Sugar Coated Churros with Condensed Milk & Caramel Sauce
- Tres Leches Cake

\* Meeting Room Rental Fee Not Included in Package Price



# Lunch Buffets

## CONTINUED

Lunch is one of the most diverse meals, whether eaten while seated or on-the-go it offers opportunity to choose exactly what you are craving. Minimum 15 people.

**FROM THE FARM - FORMAN FARMS**  
Forman Farms, a dynamic and diverse family-operated farm situated in Seely's Bay, focuses on growing healthy and sustainable produce, flora and grain for local people.

### DELTA SANDWICH - \$30



- Soup of the Day
-  - Mixed Baby Greens with Julienne Vegetables, Pickled Onion & Mango Vinaigrette
-  - Quinoa Salad with Sun-dried Tomato, Roasted Red Pepper, Kalamata Olive, Fresh Herbs, Red Wine & Basil Vinaigrette
-   - Vegetable Crudit  with House-made Dip/Hummus
-  - Pastry Chef's Sweets Selection

Sandwich Selection (groups under 30 choose 2 & groups over 30 choose 3):

- **Montreal Smoked Meat** with Sauerkraut, Gruy re Cheese & Russian Dressing
- **Roasted Chicken Salad**, with Celery, Apples, Brie Cheese, Scallion & Citrus Aioli
-  - **Beefsteak Tomato** with Buffalo Mozzarella, Baby Arugula & Pesto Aioli
-  - **Roasted Marinated Vegetables** with Hummus & Baby Greens
- **Rosemary Ham & Swiss** with Dijonaise
-   - **Egg Salad** with Scallion, Celery, Dijonaise & Pea Tendrils
- **Italian Trio** with Calabrese, Capicola, Rosemary Ham, Baby Arugula, Empire Aged Cheddar Cheese & Pesto Aioli

*\*served on assorted breads*

### BOXED LUNCH ON THE GO - \$32

- Ham & Cheese Sandwich
-  - Vegetable Wraps
- Italian Meats Sandwich
-  - Whole Fruit
-  - Freshly Baked Cookies
-  - Vegetable Crudite with House-made Dip/Hummus
-  - Potato Chips

*\*served on assorted breads*

\* Meeting Room Rental Fee Not Included in Package Price





# BYOBreak

Breaks are a key part of every meeting. Staying focused and retaining information can be easily assisted with the extra energy that comes from nutritious food. Includes coffee, tea & juice. Substitution for pop available.

**FROM THE FARM - BIEMOND YOGURT - UPPER CANADA CREAMERY**  
From farm to table – Upper Canada Creamery is a family-owned certified organic dairy farm that uses their own milk to produce top-quality, organic, grass-fed dairy products. Their focus is to provide a sustainable and healthy lifestyle for future generations.


PICK ONE \$7<sup>00</sup>


PICK TWO \$13<sup>00</sup>

PICK THREE \$17<sup>00</sup>


 Freshly Baked Coffee Cake Loaves, Chef's Choice


 Freshly Baked Cookies

 Freshly Baked Brownies


 Grilled Pita Mezze Board


 Freshly Fried Tortilla Chips with Salsa & Guacamole


 House-made Kettle Chips with Caramelized Onion Dip

 Fresh, Seasonal Fruit Platter

 Vegetable Crudité & House-made Dip/Hummus

 Fruit Smoothies

 Mini Yogurt Parfaits with Granola & Berries

 House-made Energy Bites

\* Meeting Room Rental Fee Not Included in Package Price



# Reception CANAPÉS

A staple for any reception, passed canapes are not only a tradition for formal events but also a guest favourite. Perfect for any season, our menu offers hot & cold options.

## FROM THE FARM - THE FUNGI CONNECTION


The Fungi Connection is the vision of more than 15 years of labour, love, and determination. They provide gourmet mushrooms, growing supplies, and education for foodies, chefs, and home growers in Eastern Ontario and beyond. They have worked with 15 varieties of edible mushroom in the past, now focusing primarily on the blue oyster, lion's mane, and shiitake varieties.

### HOT (BY THE DOZEN)

 **VEGETABLE SAMOSAS | \$30**  
with Tamarind Glaze

 **PORK & KIMCHI GYOZA | \$32**  
with Ponzu

  **CHICKEN SATAY | \$32**  
with a Jerk Marinade & Mango  
Chili Chutney

 **VEGETABLE SPRING ROLLS | \$30**  
with Nuoc Cham



**BEEF WELLINGTON | \$32**  
with Cabernet Demi-Glace

**SHRIMP & LOBSTER POGO | \$34**  
with Pickled Carrot Mustard

**CRAB CAKES | \$32**  
with Wasabi Aioli

**STUFFED POLPETTI | \$32**  
with Fresh Mozzarella & Zesty  
Marinara

### COLD (BY THE DOZEN)

  **CAPRESE SKEWERS | \$30**  
Cherry Tomato, Cucumber, Mini  
Bocconcini Cheese & Balsamic Glaze

 **ANTIPASTO TAPENADE | \$30**  
Honey-Roasted Tomato & Baby Arugula

  **SESAME-CRUSTED AHI TUNA | \$34**  
with Rice Chip & Daikon Slaw

   **SHRIMP WALDORF | \$32**  
Atlantic Shrimp, Scallion, Aioli, Anise,  
Apple & Walnut Dust

**BLACKENED CHICKEN SALAD | \$32**  
Brioche Toast, Apple Butter & Torched Brie

**ONTARIO BEEF TARTARE | \$36**  
with Cured Egg Yolk & Traditional  
Garnishes on Crostini

 **MUSHROOM BRUSCHETTA | \$34**  
Fungi Connection Mushrooms,  
Crostini, Chèvre & Balsamic



# Reception PLATTERS

A structured addition to any reception, our platters can be served alongside or as a substitution to passed canapes.

## FROM THE FARM - SEED TO SAUSAGE

Seed to Sausage began as a hobby for Michael McKenzie, which was fueled by a desire for DIY meats using the recipes of others. He learned more about the trade by visiting with small-scale salami makers around the world. Today he has a range of products available to choose from – including Guanciale, Chorizo and Genoa Salami.

### LOCAL ARTISAN CHEESES | \$12pp

Fruit, Nuts, Dried Fruit, Chutney,  
Crosthini

### LOCAL CHARCUTERIE BOARD | \$16pp

Cured Meats, Gherkins, Artisan Cheese,  
House-pickled Vegetables, Grainy  
Dijon Mustard, Crosthini

### CRUDITE | \$5pp

Fresh-cut Vegetables, House-made Dip/  
Hummus

### HOUSE-MADE KETTLE CHIPS | \$3pp

with Caramelized Onion & Parmesan Dip

### NACHO CHIPS | \$6pp

Pico de Gallo, Guacamole, House-Made  
Tortilla Chips

### FRUIT PLATTER | \$5pp

Fresh Sliced Fruit with Biemond Yogurt  
& Honey Dip

### MEZZE BOARD | \$7pp

Fresh Focaccia, Ciabatta, Hummus,  
Antipasto Tapenade, Caramelized Onion  
Dip & Marinated Olives

### FLATBREADS \$16/8 Slices

 MARGHERITA  
Marinara, Roasted Tomato,  
Basil, La Cultura Buffalo  
Mozzarella, Basil Olive Oil

 FUNGHI  
Artichoke Spread, Goat  
Cheese, Baby Spinach, Fig  
Balsamic & Roasted Fungi  
Connection Mushrooms

PROSCIUTTO  
Creme Fraîche, Gruyère,  
Shaved Onion, Baby Arugula,  
Prosciutto & Grilled Pear



# Action Stations

Pique your guests' interest and inject a little interaction into your event by choosing one of our Action Stations. The presence of a Chef in your event space offers a unique experience to engage and create alongside a member of our culinary team.

## SAVOURY

**OYSTER BAR**   
\$60/dozen (Minimum 4 Dozen)

Shucked Oysters, Cocktail Sauce, Mignonette, Freshly-grated Horseradish, Lemon & Tabasco Sauce

**PRIME RIB**  
\$750 | Serves 30-35

Rosemary & Garlic Crust, Yorkshire Pudding, Horseradish, Grainy Dijon Mustard & Jus

**SMOKED MEAT**  
\$12 Per Guest

Montreal-Style Smoked Meat, Mustards, Sliced Dill Pickles & Pretzel Bread

**CANADIAN STRIPLOIN**   
\$550 | Serves 30-35

Mustard-rubbed with Peppercorn Sauce & Grainy Dijon Mustard

## SWEET

**CUPCAKE BAR**  
\$12 Per Guest

Chocolate & Vanilla Cupcakes, Caramel Sauce, Chocolate Sauce, Marshmallows, Pralines, Sponge Toffee & Berries

**DONUT SHOPPE**  
\$12 Per Guest

Assortment of Donuts, Glazes & Toppings





# Dinner Buffet

Buffet-style service is a useful alternative to plated meals and offers guests the opportunity to customize their own plates. Perfect for any event, casual or formal. Pick Two Mains \$68 or Pick Three Mains for \$80. Includes coffee/tea.

**FROM THE FARM - MAPLESCAPES FARMS**  
Thorp Farms produces quality, clean and sustainable products that consumers can not only enjoy the amazing flavour of, but can feel good about eating. They believe in ethically and naturally raising our meat and raise their livestock on free range pastures.

## SALADS (PICK TWO)

### TRADITIONAL CAESAR

Romaine Hearts, House-made Dressing, Shaved Parmesan & Bacon Lardons

### SPINACH

Candied Pecans, Shaved Red Onion & Jack Daniels Vinaigrette

### MESCLUN GREENS

Shaved Vegetables, Preserved Onion, Crispy Noodle, Mango Vinaigrette

### THAI NOODLE

Chow Mein Noodles, Chili Oil, Julienne Vegetables, Lime, Cilantro, Sesame Seeds & Toasted Peanuts

### ROASTED BEETS

Whipped Ricotta, Bitter Greens, Pickled Shallots, Walnut Dust & Lemon Tarragon Vinaigrette

### QUINOA

Sun-dried Tomato, Roasted Red Pepper, Kalamata Olive, Fresh Herbs & Red Wine Vinaigrette

### CAPRESE SALAD - ADD \$4

Local Beefsteak Tomato, Buffalo Mozzarella, Baby Arugula, Olive Oil, Balsamic Glaze & Preserved Onion

## MAINS

### ROASTED SALMON FILLET

with Maple Bacon Glaze

### GRILLED HERB CHICKEN BREAST

with Cremini Mushroom Demi Glace

### GNOCCHI

Butternut Squash, Squash Velouté, Spinach & Vegan Parmesan

### SIGNATURE MAC & CHEESE

Elbow Pasta, Empire Aged Cheddar Cheese Sauce, Herbed Panko Crust & Roasted Squash

### PORK TENDERLOIN

with Apple Shallot Chutney & Cider Jus

### CHICKEN KORMA

with Naan Bread

### IMPERIAL BEEF

with Sweet Soy Glaze, Grilled Onion & Bok Choy

### BRAISED LAMB VINDALOO

with Root Vegetables

*Each Buffet includes focaccia, butter, roasted potatoes and vegetables tossed in garlic oil and our Pastry Chef's Seasonal Sweets Display.*



# Plated Dinner

## SAVOURY

Plated dinners are a classic, structured choice for any formal or semi-formal event. Three-Course Prix Fixe for \$68. Includes coffee/tea and bread & butter.

**FROM THE FARM - OCEAN WISE**  
Ocean Wise is a globally focused conservation organization on a mission to protect and restore the world's oceans. AquaTerra is a certified Ocean Wise seafood partner and we focus on sourcing and offering sustainable seafood options to do our part in keeping our oceans flourishing and thriving.

### APPETIZERS

-  **TOMATO BISQUE**  
Fire Roasted Tomato, Basil Oil, Roasted Garlic Croutons
-  **MUSHROOM SOUP**  
Potato & Onion Velouté, Fungi Connection Mushrooms, Truffle Parsnip Chips, Seedlings, Smoked Olive Oil
- THAI BUTTERNUT SQUASH SOUP**  
Lime Leaf, Coconut Cream, Cilantro & Gremolata Spice
-  **CAPRESE SALAD**  
Beefsteak Tomato, La Cultura Buffalo Mozzarella, Aged Balsamic, Basil Olive Oil & Baby Arugula
- CAESAR SALAD**  
Romaine Hearts, Roasted Garlic & Caper Dressing, Focaccia Gremolata, Parmesan & Pancetta Crisp
-  **MESCLUN GREENS**  
Julienne Vegetables, Preserved Onion, Mango Vinaigrette & Crispy Rice Noodles
-  **PEAR SALAD**  
Baby Greens, Candied Walnuts, Roasted Pear, Goat Cheese & Tarragon Vinaigrette

**LOBSTER BISQUE - ADD \$3**  
with Confit Fennel & Chive Oil

### Build your own sides

Roasted Carrots	Carrot Purée
Brussels	Roasted Garlic Whipped Potatoes
Roasted Root Vegetables	Roasted Fingerlings
Brown Butter Haricot Verts	Rice Pilaf

### MAINS

(Choose any Vegetable + Potato/Purée/Rice)

-  **CHARCOAL GRILLED EGGPLANT**  
Miso Glaze, Soba Noodles, Ponzu, Baby Bok Choy & Togarashi Spice
-  **GNOCCHI**  
Butternut Squash, Squash Velouté, Spinach & Vegan Parmesan
-  **BRAISED SHORT RIB**  
Soy & Lime Natural Reduction
-  **CHINOOK SALMON**  
Maple Bacon Glaze
-  **CHICKEN SUPREME**  
Herb-crusted, Savoury Natural Reduction
- PORK TENDERLOIN**  
Apple Slaw & Dijon Jus

 **CERTIFIED ANGUS STRIPLOIN**  
**ADD \$6**

with Peppercorn Demi  
- Beef Tenderloin Add \$12

 **BC BLACK COD - ADD \$12**

Miso Glaze, Fried Sushi Rice, Baby Bok Choy, Radish Slaw



\* Brewed Starbucks coffee and Tevana tea included with all plated dinners.  
\* All prices within this menu are subject to change and applicable taxes & service fees

# Plated Dinner

## SWEET


The finale to your three-course meal should be full of simple, delicate flavours and satisfying.

FROM THE FARM - HOGAN'S HONEY



A locally owned and operated family business established in 1934 who prides themselves in producing sustainable, ethical honey and maple syrup products.

### DESSERTS

 **BLUEBERRY CHEESECAKE**  
Blueberry Compôte & Brandy Snap

 **CHOCOLATE TORTE**  
Chocolate génoise, chocolate ganache butter-cream, chocolate hazelnut feuilletine

  **VANILLA CRÈME BRÛLÉE**  
Almond & espresso biscotti

  **LEMON & RASPBERRY TART**  
Meringue & Raspberry Compôte

 **CHOCOLATE GANACHE BAR**  
Berries and Coconut Cream Ganache

### SPECIALTY COFFEES | \$12

**IRISH**  
Irish Whiskey | Irish Mist

**SPANISH**  
Kahlua | Brandy

**ITALIAN**  
Amaretto | Frangelico

**MONTE CRISTO**  
Kahlua | Grand Marnier

**B-52**  
Kahlua | Grand Marnier

## CHILDREN'S MENU \$18

### STARTERS *(select 1)*

- Fresh Vegetables & Dip
- Steamed Vegetable Medley

### MAINS *(select 1)*

- Chicken Fingers
- Grilled Chicken Breast
- Linguine with Tomato Sauce

### SIDES *(select 1)*

- Fries **OR** Tater Tots
- Rice

### DESSERT *(select 1)*

- Warm Brownie
- Chocolate Chip Cookie



# Host Bar Menu

Our bartenders can always recommend the perfect pairing of cocktails, wine and beverages for your event.

Try a custom cocktail or custom food and wine pairing for your next event.

## BEER, CIDERS & COOLERS

### DOMESTIC BEER | \$6.<sup>50</sup>

Budweiser, Bud Light, Alexander Keith's

### IMPORTED BEER | \$8.<sup>50</sup>

Corona & Stella Artois

### CIDER | \$8.<sup>50</sup>

### COOLER | \$7.<sup>75</sup>

Seth & Riley's Hard Lemonade

## COCKTAILS & LIQUOR

### MANHATTAN | \$15

Whisky, Red Vermouth, Bitters

### NEGRONI | \$15

Gin, Campari, Red Vermouth

### COSMOPOLITAN | \$15

Vodka, Triple Sec, Cranberry, Lime

### TOM COLLINS | \$14

Gin, Lemon, Simple Syrup, Soda

### BLOODY CAESAR | \$14

Vodka, Clamato Juice, Hot Sauce, Worcestershire, Lime

### TROPICAL PUNCH | \$14

Vodka, Peach Schnapps, Malibu Rum, Orange & Pineapple Juice, Soda

### STANDARD LIQUOR | \$9.<sup>50</sup>

Absolut Vodka, Bombay Gin, Makers Mark Bourbon, Plantation 3 Star White Rum, Canadian Club Classic 12 Year Old, Captain Morgan Spiced Rum

### PREMIUM LIQUOR | \$11.<sup>50</sup>

Grey Goose Vodka, Hendrick's Gin, Lot 40 Rye, Buffalo Trace Bourbon, Tequila Tromba, Jameson Irish Whiskey

## WINE & SPARKLING

### WHITE

Peller Estates, Chardonnay  
Niagara, Canada

5oz BTL

\$8 \$39

Terre Gaie, Pinot Grigio  
Veneto, Italy

\$9 \$49

Coastal Vines, Chardonnay  
California, USA

\$11 \$58

Trius, Sauvignon Blanc,  
Niagara, Canada

\$11 \$58

### RED

Peller Estates, Cabernet-  
Merlot, Niagara, Canada

5oz BTL

\$8 \$39

Humberto, Pinot Noir  
Argentina

\$13 \$69

Septima, Malbec  
Argentina

\$12.<sup>50</sup> \$66

Côtes du Rhône, Domaine  
St. Michel, France

\$12.<sup>50</sup> \$66

### SPARKLING

Terre Gaie, Prosecco  
Veneto, Italy

5oz BTL

\$13 \$69

## SCOTCH

### SINGLE MALT SCOTCH & BLENDED SCOTCH | \$14.<sup>50</sup>

Glenfiddich, Speyside, 12 Year  
Glenmorangie, 12 Year Chivas Regal

*Host Bar prices are subject to a 13% HST and a 18% Service Charge. If Host Bar consumption falls below \$350, a \$40 labour fee will be assessed per bartender per hour, for a minimum of four hours, per bar.*

FROM OUR BAR  
Our bartenders can always recommend the perfect pairing of cocktails, wine and beverages for your event.  
Try a custom cocktail or custom food and wine pairing for your next event.





# Cash Bar Menu

Our bartenders can always recommend the perfect pairing of cocktails, wine and beverages for your event.

Try a custom cocktail or custom food and wine pairing for your next event.

## BEER, CIDERS & COOLERS

### DOMESTIC BEER | \$7.<sup>50</sup>

Budweiser, Bud Light, Alexander Keith's

### IMPORTED BEER | \$9.<sup>50</sup>

Corona & Stella Artois

### CIDER | \$9.<sup>50</sup>

### COOLER | \$8.<sup>75</sup>

Seth & Riley's Hard Lemonade

## COCKTAILS & LIQUOR

### MANHATTAN | \$16

Whisky, Red Vermouth, Bitters

### NEGRONI | \$16

Gin, Campari, Red Vermouth

### COSMOPOLITAN | \$16

Vodka, Triple Sec, Cranberry, Lime

### TOM COLLINS | \$15

Gin, Lemon, Simple Syrup, Soda

### BLOODY CAESAR | \$15

Vodka, Clamato Juice, Hot Sauce, Worcestershire, Lime

### TROPICAL PUNCH | \$15

Vodka, Peach Schnapps, Malibu Rum, Orange & Pineapple Juice, Soda

### STANDARD LIQUOR | \$10.<sup>50</sup>

Absolut Vodka, Bombay Gin, Makers Mark Bourbon, Plantation 3 Star White Rum, Canadian Club Classic 12 Year Old, Captain Morgan Spiced Rum

### PREMIUM LIQUOR | \$12.<sup>50</sup>

Grey Goose Vodka, Hendrick's Gin, Lot 40 Rye, Buffalo Trace Bourbon, Tequila Tromba, Jameson Irish Whiskey

## WINE & SPARKLING

### WHITE & SPARKLING 5oz BTL

Peller Estates, Chardonnay Niagara, Canada \$9 \$40

Terre Gaie, Pinot Grigio Veneto, Italy \$10 \$50

Coastal Vines, Chardonnay California, USA \$12 \$59

Trius, Sauvignon Blanc, Niagara, Canada \$12 \$59

### RED 5oz BTL

Peller Estates, Cabernet-Merlot, Niagara, Canada \$9 \$40

Humberto, Pinot Noir Argentina \$14 \$70

Septima, Malbec Argentina \$13.<sup>50</sup> \$67

Côtes du Rhône, Domaine St. Michel, France \$13.<sup>50</sup> \$67

### SPARKLING 5oz BTL

Terre Gaie, Prosecco Veneto, Italy \$14 \$70

## SCOTCH

### SINGLE MALT SCOTCH & BLENDED SCOTCH | \$15.<sup>50</sup>

Glenfiddich, Speyside, 12 Year Glenmorangie, 12 Year Chivas Regal

Cash Bar prices are subject to a 13% HST. If Cash Bar consumption falls below \$350, a \$40 labour fee will be assessed per bartender per hour, for a minimum of four hours, per bar.

FROM OUR BAR  
Our bartenders can always recommend the perfect pairing of cocktails, wine and beverages for your event.  
Try a custom cocktail or custom food and wine pairing for your next event.



