



WINDSOR ARMS

*Catering  
Wedding / Social  
Menus*

*The Windsor Arms is proud to present our Catering Package for 2008. The menus are composed to include and present flavours from around the globe to offer our clientele a vast amount of variety and choices; ensuring them that their menus are both personalized and designed to suit their specific needs. We are confident that you will find every menu concept to suit your groups' taste and time restraints, from reception stations and food stations to multi-course menus.*



## Reception Specialties

### Seafood Selections

- Warm Blini with Smoked Salmon and Lemon Crème Fraîche* 3.00
- Tartar of fresh Smoked Salmon on Brioche* 3.00
- Tartlet with Smoked Salmon and Caramelized Onion* 4.00
- Endive with Smoked Trout and Citrus Scented Cream Cheese* 4.00
- Cucumber Cup with Crab and Mango* 4.00
- Crab Cake with Mango Aioli* 4.00
- Scallop Ceviche with Avocado Mousse on Wonton* 4.00
- Sea Scallop Canapé with Minted Pea Puree* 4.00
- Sea Salt Potato Chip with Shrimp Relish* 4.00
- Traditional Shrimp Cocktail with Bloody Mary Granita on a Spoon* 4.00
- Shrimp Lollipops with Pistachio Basil Pesto* 4.00
- Sashimi of Tuna Ponzu on a Spoon* 4.50
- Spicy Tuna Tartar with Japanese Aioli on Crisp Wonton* 4.50
- Shrimp Spring Rolls with Black Bean Sauce* 5.00

### Meat Selections

- Roasted Chicken Skewers with Shallot Blue Cheese Dipping Sauce* 3.00
- Apple wood Smoked Bacon Wrapped Chicken Liver* 4.00
- Crisp Risotto Cake with Duck Confit and Scallion Relish* 4.00
- Maple Glazed Duck Breast on Sweet Potato Latke* 4.00
- Muscovy Duck Tartlet with Dried Fruit* 4.00
- Crostini with Fig Balsamic Compote and Duck Liver Mousse* 4.00
- Grilled Skewers of Rare Skirt Steak with Garlic Anchovy Butter* 4.00
- Steak Tartar with Dijon Cream on a Spoon* 4.00
- Braised Beef Short Rib on Radicchio Pancake with 10 Yr Old Balsamic Drizzle* 4.00
- Beef Carpaccio Rolls with Arugula and Parmigiano* 4.00
- Rosemary Grilled Beef with Garlic Aioli on Potato Chip* 4.00
- Petite Filet on Potato Rosti with Horseradish Crème Fraîche* 4.00
- Prosciutto Roll with Fig, Arugula and Chevre* 4.00
- Fois Gras Terrine with Pear Chutney on Brioche* 9.00

### Vegetable Selections

- Cubed Melon with Mint, Chili and Lemon Juice (served on Spoon)* 3.00
- Crostini with White Bean, Shaved Pecorino and Mint* 3.00
- Crostini with Truffle Butter and Wild Mushrooms* 4.00
- Toasted Walnut Raisin Bread with Fourme d'Ambert and Honey* 4.00
- Bruschetta with Fresh Mozzarella and Sun Dried Tomato Pesto* 4.00
- Wild Mushroom Bouchée with Fresh Thyme* 4.00
- Roasted Fingerling Potatoes with Parmesan and Truffle Vinaigrette* 4.00
- Celery Root and Potato Pancake with Apple Onion Compote* 4.00
- Risotto Ball with Burrata Cheese and Sweet Plum Tomato Sauce* 4.00
- Caramelized Onion Tarts with Wild Mushrooms* 4.00
- Crispy Polenta with Balsamic Caramelized Onion* 4.00
- Parmigiana Cup with Goat Cheese Mousse* 4.00
- Crispy Filo Triangles with Greens, Feta Cheese and Tomato-Oregano Relish* 4.00
- Endive Spears of Brie, Wild Flower Honey Toasted Almonds and Truffle Oil* 4.00



## **Reception Stations**

**(Some Stations require a Chef Attendant at \$200.00 Fee – per attendant)  
(A Minimum of Three Stations are Required)**

### **Artisanal Cheeses**

*Tournevant Goat Cheese, Quebec Triple Crème, Truffle Pecorino*

*Walnut Gourmandise, Cheshire Blue*

*Assorted Chutneys and Stone Fruit Marmalade*

*Niagara Grapes, Dried Pears and Figs*

*Sliced Baguettes, Water Crackers*

**(\$30 Per Person)**

### **Vegetable Offering**

*Display of Beautiful Fresh and Grilled Vegetables*

*Heirloom and Baby Vegetables, Grilled Summer Squashes, Sugar Snaps*

*Crushed Green Olive Dip, Ermite Blue Cheese Dip*

*Creamy Artichoke and White Bean Dip*

*Assortment of Specialty Breadsticks*

**(\$25 Per Person)**

### **Bread Station**

*Crab and Spinach Dip*

*Lemon and Garlic Hummus*

*Cucumber Tzatziki*

*Roasted Eggplant Caviar*

*Pita, Ciabatta, Focaccia and Baguettes*

**(\$20 per person)**



## **Pasta Station**

**(Choice of Three)**

*Linguini, Penne, Orecchiette, Farfalle,  
Wild Mushroom Ravioli, Four Cheese Ravioli, Ricotta Spinach Tortellini*

**(Choice of Three)**

*Bolognese, Alfredo, Marinara, Roasted Garlic Forest Mushroom Stew,  
Goat Cheese Cream, Italian Sausage and Clam in White Wine Sauce,  
Sage Brown Butter Sauce, Winter Truffle Sauce, Balsamic Onion with Smoked Bacon,  
Fresh Plum Tomato with Basil Pesto, Sun-Dried Tomato Pesto Sauce*

**(\$25 Per Person)**

## **Antipasto Station**

*Tender Baby Artichoke Hearts with Truffles, Marinated Grilled Mushrooms,  
Fresh Belcanto Mozzarella Cheese, Roasted Garlic, Aged Pecorino,  
Brie Goat Peilloute with Fig Chutney  
Zesty Olive Relish, Soppressata, Jamon Serrano, Prosciutto, Crudo Parma  
Roasted Radicchio, Balsamic Honey Vinaigrette, Sun-Dried Tomato Tapenade  
Marinated Olives, Grilled Baby Vegetables, Cipollini and Anchovy Sauce  
Bruschetta, Crostini, Sliced Baguettes, Bread Sticks, Focaccia*

**(\$25 Per Person)**

## **Charcuterie Display**

*Selection of Pâtés, Terrines, Sausages and Smoked Meats  
Warm German Potato Salad, Assorted Mustards, Chutneys and Breads*

**(\$28 Per Person)**

## **Tenderloin Of Beef**

*Your Choice of:*

*Fresh Herb, Grilled Szechuan Pepper Beef Tenderloin  
or Classic Beef Wellington*

*Choice of Cabernet Sauce, Black Truffle Sauce or Sweet Thai Chili Demi-Glace  
accompanied by Parmesan Popovers, Mini Brioche Rolls  
Mashed Yukon Potato*

**(\$37 Per Person)**

**(One Chef Attendant Required for every 50 Guests )**



## **Risotto Station** (Choice of Two)

*Barolo Risotto, Duck Confit, Goat Cheese and Italian Parsley*

*Wild Mushroom Risotto, Black Truffles and White Truffle Oil*

*Rock Shrimp Risotto, Sugar Pea Shoots, Crème Fraîche and Chervil*

*Cipollini Onion Risotto, Braised Short Rib, Crisp Celery Root Chips*

*Rosemary Risotto, Gorgonzola Cheese and Pears*

*Basil Risotto, Calamari, Mussels and Rock Shrimp*

**(Chef Attendants Required)**

**(\$25 Per Person)**

## **Sushi Presentation** (Based on Five pieces per person)

### **Rolls**

*Chicken Caesar Roll (Organic Chicken Breast, Avocado and Creamy Aioli)*

*California Style Roll (Blue Crab, Avocado and Cucumber)*

*Tekka-Maki Roll (Ahi Tuna)*

*Spicy Tuna (Tuna, Cucumber and Toasted Sesame Seeds)*

*Crispy Salmon Skin (Barbecued Grilled Salmon)*

*Shrimp Tempura, Toasted Sesame*

**(\$22 Per Person)**

### **Nigiri Sushi**

*Hamachi, Salmon, Yellowfin Tuna, Shrimp, BBQ Eel*

**(\$33 Per Person)**

**All Sushi served with Wasabi, Pickled Ginger, Soy Sauce and Vegetable Sunomono**

## **Crepe Station** (Choice of Two)

*Hoisin Braised Short Rib with Scallion Cake*

*Duck Confit with Fig Marmalade on Lemon Bun*

*Minced Chicken, Thai Basil, Fresh Chili and Cilantro with Rice Cakes*

*Buckwheat Crepe with Smoked Salmon and St. Lawrence Sturgeon Caviar*

**(\$26 Per Person)**



## **Smoked Seafood Station**

*Smoked Mackerel with Lemon Aioli*  
*Smoked Tuna with Chive Cream*  
*Smoked Oysters*  
*Smoked White Fish*  
*Classic Garnishes*  
*Smoked Salmon-Lump Crab Reuben*  
*Crabmeat Fondue, Rye Croutons*  
*Salmon Roast on Cedar Plank, Maple Glaze, Corn Brioche*  
**(Chef Attendant Required)**  
**(\$48 Per Person)**

## **Seafood Bar**

*Freshly Shucked Oysters to order*  
*Selection of Two Seasonal Coastal Oysters*  
*Oysters Rockefeller*  
*Lobster and Scallop Ceviche*  
*Shrimp Cocktail Shooters*  
*Crisp Fried Clams and Calamari in Cone*  
**Traditional Condiments and Sauces**  
**(\$58 Per Person)**

## **Chilled Seafood Display** **(Please select from the following)**

<i>Chilled Main Lobster Tails</i>	<i>Market Price</i>
<i>Jumbo Stone Crab Claws (Available late October to early May)</i>	<i>Market Price</i>

**Served with Mustard Sauce, Cocktail Sauce and Spiced Champagne Sauce**

## **Caviar and Vodka Station**

*Domestic Caviar*  
*Osetra, Sevruga and Canadian Farmed Sturgeon*  
*Buckwheat Blini, Pumpernickel Bread, Toasted Brioche*  
*Crème Fraîche, Onions, Chopped Egg White and Yolks, Parsley and Lemon*  
*Petit Potatoes, Chive Crème Fraîche, Caviar*  
*Selection of Premium Vodkas*

**Market Price per person**  
**(Ice Carving at an Additional Charge)**



## **Dinner Buffet**

### **Appetizers**

*Citrus Cured Salmon Gravlax, Endive Leaves, Celery Root and Apple Relish, Crisp Bagel Chips*

*Napoleon of Oven Roasted Tomato, Olive Crisp, Manchego Cheese,  
Roasted Tomato and Basil Vinaigrette*

*Nova Scotia Lump Crab Cake  
Toasted Cumin, Spiced Apple Relish, Herb Salad*

*Potato Gnocchi with Chanterelle Mushrooms, Roasted Red Peppers  
and Asiago Saffron Cream Sauce*

### **Entrees**

*Pan Roasted East Coast Salmon, Compote of Salsify,  
Sautéed Squash and Baby Carrots, Port Wine Truffle Vinaigrette*

*Braised Beef Short Ribs with Chinese Black Vinegar  
Celery Root Puree, Haricot Vert, Roasted Tomatoes, Crispy Parsnips*

*Honey-Ginger Glazed Free-Range Chicken Breast  
Whole Grain Mustard Spaetzle, Natural Jus*

*Butternut Squash and Shitake Mushroom Risotto,  
Reggiano-Parmigiano, Basil Jus*

### **Desserts**

*Carrot ~ Walnut Cake with Cream Cheese Icing, Candied Carrot and Caramel Sauce*

*Lemon Crème Brûlée with Bubble Sugar and Lemon Wafer*

*Triple Chocolate Pyramid with Mango Coulis and Mint Sauce*

***Freshly Brewed Illy Coffee, Decaffeinated Coffee,  
Hot Chocolate, Tea Selection***

**(\$98 Per Person)**



## **DINNER**

### **Soups**

- Roasted Cauliflower Velouté with Chive Oil and Baby Herbs* **12**  
*Velvet Roasted Tomato Soup, Reggiano Cheese Crisp, Chive Crème Fraîche* **12**  
*Puree of Wild Mushroom with Herb Crouton* **12**  
*Roasted Red Pepper Soup with Avocado Crème Fraîche* **12**  
*Butter Nut Squash Soup with Crème Fraîche and Smoked Salmon* **13**  
*Lobster Bisque* **14**

### **Salads**

- Summer Vine Ripen Tomatoes with Frisée and Wild Arugula with Basil Vinaigrette* **12**  
*Roasted Tomato-Buffalo Mozzarella, Fresh Basil, Niçoise Olives, Balsamic Reduction* **12**  
*Flowering Caesar Salad, Shaved Reggiano-Parmigiano, Oven Roasted Tomatoes* **13**  
*Spinach Salad with Pancetta and Grilled Portobello Mushroom* **13**  
*Salad of Spring Greens with Grilled Artichokes and Parmigiano with Lemon Vinaigrette* **13**  
*Grilled Asparagus Salad with Frisée Chopped Quail Egg, Pecorino  
and Lemon Olive Oil Drizzle* **13**  
*Wild Mushroom Salad with Baby Greens, Tarragon and Toasted Walnut Vinaigrette* **14**  
*Fingerling Potato and Roasted Pepper Salad with Frisée, Corn and Walnut Oil* **14**  
*Grilled Portobello Mushrooms with Parsley Tomato Salad* **14**  
*Endive Salad with Roasted Pear, Roquefort and Caramelized Pecans  
with Champagne Vinaigrette* **14**  
*Roasted Red and Golden Beets with Watercress, Roaring Forties Blue Cheese  
and Toasted Hazelnuts* **14**



## **Dinner Appetizers**

### **Chilled Selections**

*Pesto Marinated Chicken Breast with Ciabatta, Panzanella, Kalamata Olives  
and Roasted Red Pepper Coulis 15*

*Orange and Herb Cured Smoked Salmon with Shaved Fennel and Red Onion Salad 16*

*Black Pepper Crust Beef Carpaccio with Tête de Moine Cheese, Wild Arugula  
and Extra Virgin Olive Oil 17*

*Steak Tartar with Toasted Brioche Dijon Cream 18*

*Lobster Salad with Israeli Couscous Lemon Pesto and Marinated Garden Vegetable Fricassee 19*

*Tuna Carpaccio with Mango Concasse, Torn Coriander and Sesame Chili Oil Drizzle 19*

*Seared Rare Ahi Tuna with Sesame Marinated Chilled Rice Noodles  
and Soy Citrus Vinaigrette 19*

*Terrine of Foie Gras "Natural" Sea Salt,  
Brioche Toast, Concord Grape and Quince Jelly Served with Micro Salad 21*

### **Warm Selections**

*Warm Goat Cheese Tart with Arugula, Fennel and Raisin Salad 17*

*Tomato and Fennel Confit with Fresh Herb Salad Niçoise, Olives and Crisp Artichoke Chips 17*

*Crispy Quail with Tomato and Corn Relish with 15 Yr Old Balsamic Glaze 18*

*King Crab Cakes with Young Garden Greens and Chili Aioli 18*

*Seared Scallops, with Wild Mushroom Fricassee and Brown Butter Vinaigrette 19*

*Seared Foie Gras on Caramelized Peaches and Jalapeño Brioche Toast 22*



## Dinner Entrees

### Sea

- Atlantic Salmon with Wild Mushroom Fricassee, Sweet Peas and Chervil* 32  
*Crisp Seared Artic Char*  
*Asian Style Vegetables and Citrus Chive Clam Brodetto* 36
- Roasted Halibut with Braised Cabbage, Smoked Bacon and Sweet Plum Tomato Broth* 36  
*Herb Crusted Sea Bass, Ragout of Asparagus and Leeks*  
*with Pinot Noir Sauce* 36
- B.C Black Cod*  
*with Ragout of Peas, Asparagus, Roasted Plum Tomatoes and Wild B.C Mussels* 37
- White and Black Sesame Crusted Ahi Tuna with Ponzu Sauce*  
*Steamed Chinese Vegetables and Grilled Scallions* 39

### Land

- Braised Beef Short Ribs with Potato and Celeriac Puree,*  
*Roasted Root Vegetables and Horseradish Jus* 36
- French Cut Pork Chop with Braised Shallots, Sweet Potato Cake*  
*and Sauté Greens with Sweet Zinfandel Reduction* 37
- Grilled Filet of Beef, White Cheddar Potato Gratin*  
*Baby Zucchini and Carrots, Grilled Artichoke, Thyme Sauce* 43
- US Prime Striploin with Buttermilk Onion Rings, Whipped Potatoes, Broccolini*  
*and Three Pepper Corn Sauce* 42
- Pink Roasted Lamb Chops in a Garlic Herb Crust*  
*with Mint Flavored Au Jus, Ratatouille Niçoise and New Potato* 46
- Roasted Provimi Veal Chop with Roasted Potato Cake,*  
*Rapini Broccoli and Natural Veal Jus* 48

### Air

- Meyer Lemon and Herb Roasted Free-Range Chicken Breast*  
*Roasted Garlic Mashed Potato and Summer Vegetables* 33
- Honey-Ginger Glazed Free Range Chicken Breast*  
*Whole Grain Mustard Spaetzle, Natural Jus* 33
- Mustard Roasted Cornish Hen with Gold Mashed Potato*  
*Grilled Vegetable Flower and Lemon Thyme Jus* 36
- (Add a Colossal Prawn to any of the above \$9)**  
**(Add a Lobster Tail to any of the above \$20)**



## **DINNER**

### **Entrees**

#### **Earth**

*Crisp Panko Crusted Tofu, Stir Fry Asian Vegetables,  
Black Forbidden Rice, Yuzu Soy Glaze 23*

*Tandoori Vegetables in Phyllo Biryani, Quinoa Pilaf  
Lemon Yogurt, Mint Coulis 24*

*Butternut Squash and Shitake Mushroom Risotto,  
Reggiano-Parmigiano, Basil Jus 27*

#### **Duo Entrees**

#### **Surf and Turf**

*8-oz Beef Tenderloin with Lobster Tail  
Potato Puree, Charred Greens and Tarragon~Citrus Butter*

#### **Market Price**

*Rack of Lamb with Butter Poached Lobster Claw  
Artichoke~Goat Cheese Ravioli and Basil Mint Pesto*

#### **Market Price**

#### **Turf and Turf**

*Braised Beef Short Ribs with Petite Filet  
Sweet Potato Puree and Red Wine Horseradish Reduction 47*

*8oz Beef Tenderloin with Pan Seared Foie Gras,  
Chive Goat Cheese Whipped Potato, Roasted Asparagus and Bordelaise Sauce 50*

*Bacon Wrapped Lamb Loin with Lamb Sausage  
with Braised Sweet Cabbage and Light Mint Lamb Jus 55*



## **DINNER**

### **Italian Selections**

#### **Appetizers**

- Bruschetta with Spicy Italian Sausage Red Onion Orange Marmalade* 7
- Traditional Italian Wedding Soup with Tiny Veal Meatballs* 12
- Crispy Chicken Liver with Pancetta Spidici, Caramelized Red Onion and Balsamic Glaze* 13
- Butternut Squash Salad with Arugula and Parmigiano* 15
- Fresh Melon Wrapped with Duck Prosciutto, Figs and Pepper Cress Salad* 15
- Shaved Fennel and Citrus Salad with Shaved Pecorino* 16
- Bresaola with Lemon and Goat Cheese Drizzle and Wild Arugula* 17
- Prosciutto Di Parma with Arugula, Peaches and Extra Virgin Olive Oil* 19

#### **Pasta and Risotto**

- Penne with Sweet Plum Tomato Sauce and Torn Basil* 17
- Rigatoni with Smoked Bacon, and Sweet Plum Tomato Sauce* 18
- Farfalle with Basil Pesto and Sweet Pesto with Pecorino* 18
- Risotto with Sweet Summer Peas* 19
- Spaghettini with Oven Roasted Tomatoes, Gulf Shrimp, Arugula and Lemon* 20
- Risotto with Wild Mushroom and Parmigiano* 20
- Penne with Traditional Bolognese* 21
- Risotto with Rabbit, Fava Beans and Pecorino* 22
- Risotto with Barolo Wine and Pecorino* 23

#### **Mains**

- Atlantic Salmon with white Bean Puree, Treviso and Pinot Grigio Reduction* 32
- Roasted Free Range Chicken with Porcini and Three Pepper* 32
- Prosciutto wrapped Sea Bass with wilted Greens and Barolo Wine Sauce* 36
- Red Wine Braised Short Ribs with Wild Mushroom, Potato Gnocchi and Gorgonzola* 36
- Seared Halibut with Oven Roasted Tomatoes, Caper Berries, Nicoise Olives and Roasted Baby Fennel* 38
- Veal Scaloppini with Lemon Capers and Artichokes with Pecorino Chili Roasted Potatoes* 38



## **DESSERTS**

*Ginger Cheesecake  
Quince ~ Apple Compote, Sour Cream, Graham Cracker Crust*

*Pear Clafouti Tart  
Dried Fruit Compote, Spiced Crème Fraiche*

*White Chocolate Coconut Panna Cotta  
Candied Macadamia Nuts, Almond Biscotti*

*Dark Chocolate Praline Cake  
Hazelnut Caramel, Cocoa Nibs*

*Chocolate Trio  
Caramel Chocolate Tart, Milk Chocolate Panna Cotta, Raspberry Chocolate Parfait*

*Chocolate and Peanut Butter Bombe  
Roasted Peanuts, Chocolate Cream, Peanut Butter English Cream*

*Raspberry Mascarpone Tart  
Persimmon Coulis, White Chocolate*

*Classic Opera Cake  
Scharffenberger Mocha Sauce*

*Apple Spice Cake  
Calvados Chantilly, Apple Compote, Walnut Caramel*

*Citrus Trio  
Meyer Lemon Tart, Grapefruit Panna Cotta, Mandarin Milk Chocolate Gateau*

*Pistachio Parfait  
Sweet Cherry Compote, Sicilian Pistachios*

**(All Desserts 14)**

**Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tea Selection \$4.00**



## **SWEET TABLES**

**Seasonal Fruits  
Ices & Ice Creams  
&  
Selections of 4 Cakes \$20.00 Per Person**

**Selection of 6 Cakes \$25.00 Per Person**

### **Cakes**

*White Chocolate Bavarian Dome  
Chocolate Mousse Cake  
Raspberry Mousse  
Mango Mousse  
Mocha Torte  
Tiramisu  
Opera*

*Strawberry Mille-Feuille  
Strawberry Shortcake  
Black Forest Cake  
Hazelnut Torte  
Croquembouche  
St. Honore*

### **Flans & Tarts**

*Fruit Flan  
Pecan Pie  
Apple Pie  
Apple Crumble  
Caramelized Lemon Flan  
Key Lime Pie  
Chocolate Frangipane Flan  
Almond Flan*

### **Other**

*Assorted Cookies & Biscotti  
Mini French Pastries  
Mini Fruit Tarts  
English Trifle*

*Chocolate Dipped Strawberries  
Strawberry Statues  
Almond Square  
Brownies  
Truffles*

*Assorted Cookies  
Biscotti & Truffles  
\$6.00 Per Person  
Or  
\$45.00 Per Plate  
(serves 8 people)*



## **BANQUET WINE SELECTIONS**

### **SPARKLING AND CHAMPAGNE**

<i>Prosecco Di Valdobbiadene N/V Veneto, Italy</i>	<b>40</b>
<i>Louis Roederer Champagne, Brut</i>	<b>155</b>
<i>Veuve Cliquot Brut</i>	<b>165</b>

### **WHITE**

<i>Windsor Arms Private Label Chardonnay, Pillitteri Canada</i>	<b>39</b>
<i>Inniskillin Chardonnay, Canada, 2004</i>	<b>39</b>
<i>Sauvignon Blanc, Cape Collection, South Africa, 2007</i>	<b>40</b>
<i>Leaping Horse, Chardonnay, USA, 2006</i>	<b>45</b>
<i>Santa Margherita, Pinot Grigio, Italy, 2004</i>	<b>56</b>
<i>Cesar, Chablis de Maligny, Burgundy, France, 2005</i>	<b>70</b>
<i>Gewurtztraminer Grand Cru Kirchberg, Klipfel, Alsace, 1999</i>	<b>72</b>

### **RED**

<i>Windsor Arms Private Label Cabernet Merlot, Pillitteri</i>	<b>39</b>
<i>Cabernet Sauvignon Santa Rita 120, Chile, 2006</i>	<b>39</b>
<i>Cote du Rhone, "Parallel 45", France, 2002</i>	<b>45</b>
<i>Kingston Estate, Shiraz, Australia, 2005</i>	<b>59</b>
<i>Ironstone Vineyard, Merlot, USA, 2002</i>	<b>70</b>
<i>Pinot Noir, Amity, USA, 2006</i>	<b>79</b>
<i>Chateau L'Hospitalet, Languedoc, Gerard Bertrand, France, 2003</i>	<b>85</b>
<i>Trescone Umbria Lamborghini, Italy, 2002</i>	<b>85</b>

***We update our wine list periodically with new and exciting releases  
therefore selections should be verified for availability and quantity***



## **BANQUET BAR SELECTION**

### **HOST BAR**

**Host will be charged per drink consumed at the event.  
All prices quoted are subject to 5%GST, 10%PST (alcoholic beverages)  
17% service charge and 5% GST on service charge.**

#### **LIQUOR / WINE**

<i>Wine (gl)</i>	<b>\$ 9.00 up</b>
<i>Regular Brands</i>	<b>\$10.00 up</b>
<i>Regular Brand Cocktails</i>	<b>\$10.00 up</b>
<i>Deluxe Brands</i>	<b>\$13.00 up</b>
<i>Liqueurs</i>	<b>\$10.00 up</b>
<i>Single Malts &amp; Blends</i>	<b>\$10.00 up</b>
<i>Cognac/Armagnac</i>	<b>\$13.00 up</b>
<i>Port</i>	<b>\$13.00 up</b>
<i>Martini</i>	<b>\$16.00 up</b>

#### **BEER**

<i>Domestic Beer</i>	<b>\$7.00</b>
<i>Imported Beer</i>	<b>\$8.50</b>

#### **JUICES / SOFT DRINKS/ MINERALS**

<i>Soft Drinks /Minerals (sm)</i>	<b>\$3.50</b>
<i>Minerals (lg)</i>	<b>\$6.50</b>
<i>Juices</i>	<b>\$4.00</b>

#### **COFFEE / TEA / SPECIALTY COFFEES**

<i>Regular Coffee</i>	<b>\$4.00</b>
<i>Decaffeinated Coffee</i>	<b>\$4.00</b>
<i>Regular Tea</i>	<b>\$3.50</b>
<i>Espresso</i>	<b>\$4.00</b>
<i>Cappuccino</i>	<b>\$5.50</b>
<i>Other Specialty Coffee</i>	<b>\$8.50 up</b>