

CASA LOMA

Set Dinner Menus

CHEF MENU ONE

\$125 PER PERSON

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer

Castle Garden Salad

Mesclun Greens, Heritage Carrots, Watermelon Radish, Black Fig

Goat Cheese, Toasted Pine Nuts

Risotto Presentation

Wild Mushroom Risotto, Black Truffles

Entrée

Oven Roasted Cornish Hen, Sherry and Shallot Jus

Dessert

Niagara Peach Panna Cotta, Honey Crumble

Coffee & Tea

Prices are subject to applicable sales tax and service charge.
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.

CASA LOMA

Set Dinner Menus

CHEF MENU TWO

\$140 PER PERSON

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer

Panzanella

Bocconcini, Cucumber, Heirloom Cherry Tomato, Avocado Purée Citrus Herb Dressing

Pasta Presentation

Paccheri Noodle, Braised Short Rib Ragout, Truffled Pecorino Cheese

Entrée

72 Hour Braised Short Rib, Natural Reduction

Dessert

Tahitian Vanilla Crème Brûlée, Seasonal Berries

Coffee & Tea

Prices are subject to applicable sales tax and service charge.
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CASA LOMA

Set Dinner Menus

CHEF MENU THREE

\$140 PER PERSON

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer

Cured Smoked Meats, Aged Cheeses, Grilled Figs, Caponata Relish, Olive and Artichoke Tapenade, Parmesan Grissini

Pasta Presentation

House-made Ricotta Gnocchi Fresh Gorgonzola Cream

Entrée

Grilled Prime N.Y. Strip Loin with Bourbon Peppercorn Jus

Dessert

Dark Chocolate Tart, Cured Raspberries, Gold Leaf

Coffee & Tea

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CASA LOMA

Set Dinner Menus

CHEF MENU FOUR

\$165 PER PERSON

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer

Caprese

Buffalo Mozzarella, Heirloom Tomatoes, Pickled Onion Aged Balsamic

Pasta Presentation

Lobster Ravioli, Bisque Emulsion

Entrée

Prime Beef Tenderloin, Merlot Jus

Dessert

Caramelized Banana Tiramisu served in a Chocolate Cup

Coffee & Tea

Prices are subject to applicable sales tax and service charge.
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CASA LOMA

Set Dinner Menus

CHEF MENU FIVE

\$180 PER PERSON

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer

Salmon and Scallop Crudo

Caviar Pearls, Ginger and Yuzu Dressing

Pasta Presentation

Orecchiette, Spicy Italian Sausage, Rapini, Grated Fontina

Entrée

Beef Tenderloin, Nova Scotia Lobster, Merlot Jus, Drawn Butter

Dessert

Lemon Meringue, Toasted Almonds, Black Berries

Coffee & Tea

Prices are subject to applicable sales tax and service charge.
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CASA LOMA

Hors d'Oeuvres Selections

STANDARD HORS D'ŒUVRES

Classic Bruschetta on a Garlic Rubbed Crouton with Shaved Parmesan \$4 **(VEG)**

Spicy Tuna Maki Roll, Soy, and Wasabi \$4 **(DF)**

Southern Fried Chicken Drumettes, Buttermilk Ranch \$4

Spiced Vegetable Samosa, Cucumber Raita \$4 **(VEG)**

Vegetable Gyoza, Tare Sauce \$4 **(V)**

Housemade Arancini, Marinara \$4 **(VEG)**

Roasted Wild Mushroom Sourdough Crostini, Truffled Goat Cheese \$4.50 **(VEG)**

Smoked Salmon Tartar, Mini Waffle Cone \$4.50

Lentil and Charred Corn Croquettes \$4.50 **(V)**

Peking Duck, Asian Slaw, Crispy Wonton, Hoisin Sauce \$4.50

Spiced Cauliflower Bites, Gorgonzola Ranch \$4.50 **(VEG)**

Coconut Shrimp, Spiced Mango \$4.50 **(DF)**

Chicken Potstickers, Sesame Soy Dipping Sauce \$4.50

BBQ Pork Steamed Buns \$4.50

Asparagus Dynamite Roll, Ponzu \$4.50 **(V)**

Molten Triple Cream Brie on Brioche, Cranberry Jam \$4.50 **(VEG)**

Lamb Spieducci, Lemon Gremolata \$5 **(DF/ GF)**

Maryland Crabcake, Remoulade \$5.50

GF = *Gluten Free*

DF = *Dairy Free*

VEG = *Vegetarian*

V = *Vegan*

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CASA LOMA

Hors d'Oeuvres Selections

PREMIUM HORS D'OEUVRES

Portobello Frites, Truffle Mayo \$5 **(VEG)**

Mini Striploin Burger, Aged Cheddar \$5.50

Mahi Mahi Ceviche, Mini Tacos, Avocado Crema \$5.50

Classic Shrimp Cocktail \$5.50 **(DF)**

Seared Scallop and Double Smoked Bacon \$6 **(GF)**

Nigiri Sushi, Soy and Wasabi \$6 **(DF)**

Mousse de Foie Gras, Amarena Cherry Chutney, Brioche Toast \$7

Broiled Kumamoto Oysters, Japanese Miso \$7

Smoked Duck Breast, Creamed Stilton, Grilled Peach Salsa \$7 **(GF)**

Crispy Lobster Spring Rolls, Yuzu Aioli \$7

Roasted Baby Lamb Chop, Rosemary Aioli \$7 **(GF)**

Nova Scotia Lobster Roll \$7

Caviar Blinis \$7

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CASA LOMA

Reception Composed Plates

Overnight Braised Short Rib \$12 (GF)

Truffle Mash, Crispy Shallots, Jus

Seared Tuna Niçoise \$14 (GF, DF)

Purple Potato, Quail Egg, Tapenade

Steak Frites \$12 (GF)

Prime Striploin, Yukon Gold Batonette, Creamed Spinach

Roast Lamb Loin \$14 (GF, DF)

Fingerling Potato, Mint Chimmi

Ricotta Gnocchi \$10 (VEG)

Gorgonzola Cream, Walnuts

Muskoka Mushroom Risotto \$10 (VEG)

Parmigiano-Reggiano, White Truffle

Braised Pork Belly And Seared Scallop \$14 (GF, DF)

Sunchoke Purée, Soy/Maple Glaze, Edamame

Beet Carpaccio \$10 (GF)

Red Onion, Capers, Horseradish, Lemon, Chevre

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CASALOMA

Reception Composed Plates

Creamy Ricotta Mac N Cheese \$10

Lemon Panko Gratin

Grilled Asian Shrimp \$12

Crisp Vegetable Slaw, Ginger Sesame Dressing

Grilled Pacific Salmon \$12

Sunchoke and Fingerling Potato Hash, Scallion Aioli

Duck Confit Cassoulet \$14

Smoked Bacon Lardons, Flageolet Beans, Lemon Gremolata

Chickpea Falafel \$10 (VEG)

Shirazi Salad, Pita Crisp, Tahini Dressing

Butter Chicken \$10

Steamed Coriander Scented Basmati Rice, Garlic Naan

Mahi Mahi Ceviche \$12 (GF)

Corn and Pepper Salsa, Avocado Cream and Corn Chips

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V = *Vegan*

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CASA LOMA

Reception Food Stations

priced per person

Stations are designed to add to your reception function.
Appropriate portion depends on the structure of the entire event.

*** Oven Roasted Hip Of Alberta Beef \$30**

Beef Jus, Horseradish, House Smoked Mustard
Miniature Kaiser Rolls
Min. order 100 people

*** Roasted Peppered Prime Strip Loin Of Beef \$36**

Cognac and Peppercorn Jus, House Smoked Mustard
Miniature Kaiser Rolls
Min. order 30 people

*** Porchetta \$32**

Hellfire Peppers, La Bomba, Caramelized Onions, Ciabatta Bun

Caribbean Grill \$34

Jerk Chicken Drumettes, Oxtail Croquettes, Mini Roti,
Rice and Peas with Plantain, Pineapple Coleslaw

Latin Station \$34

Ancho Spiced Carne Asada , Mexican Corn Salad, Peruvian Ceviche
Chicken Empanadas, Pico Di Gallo, Warm Tortillas

Sushi Station \$38

Chef's selection of Fresh Sashimi, Nigiri, and Maki Rolls
**Interactive Sushi Chef; \$500, based on 3 hours*

****Chef Attended Stations****

For any manned station, a labour charge of \$36 per hour for a minimum of 3 hours is applied.

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Reception Food Stations

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*** Oyster Station**

Selection of Seasonal Oysters with Lemon, Horseradish, and Mignonettes

Min. order 100 ppl (\$4.50 per oyster – 3 PP / \$1350 min)

Artisanal Cheese Station \$24

A Selection of Canadian and Imported Cheeses

French and Crisp Breads, Grapes, Truffle Honey and Preserves

Antipasto Table \$28

Prosciutto and Melon, Salumi, Caponata, Italian Cheeses

Assorted Olives, Tomato and Bocconcini, Marinated Artichokes

Ballpark \$28

Nathan Mini All Beef Hot Dogs, French Fry Board, Loaded Nachos

Bourbon Chicken Sliders, Creamy Ranch Coleslaw

*** Casa Loma Salad Station \$24**

Fresh “Tableside” Caesar Salad, Double Smoked Bacon, Parmigiano-Reggiano

Individual Crudit , Selection of Seasonal Composed Salads

Mediterranean Dips & Spreads \$22

Hummus, Baba Ghanoush, Tzatziki, Spiced Olives

Mini Pitas, Grissini, Artisan Breads

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CASA LOMA

Reception Food Stations

priced per person

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Appropriate portion depends on the structure of the entire event.

Iced Shellfish Bar \$52

Black Tiger Shrimp, Nova Scotia Lobster, Digby Scallops, Crab, Fruit de Mer
Gin-Spiked Cocktail Sauce, Marie-Rose

Minimum order 100ppl

**Ice sculpture add-on available MP*

East Indian Experience \$32

Chicken Tikki Masala, Saffron Basmati Rice, Chickpea Fritters, Aloo Kobi
Garlic Naan, Kachumber Salad, Riata, Chutney

Bistro Station \$36

Braised Short Rib Bourguignon, Pomme Puree, Cog au Vin
Croque Monsieur Bites, Asparagus with Bearnaise

Asian Street Food \$32

Shitake Gyozas, Chicken Yakitori, Bao Buns with Pork Belly
Crispy Shrimp Spring Rolls, Thai Rice Noodle Vegetable Salad

Italian Trattoria \$32

Chicken Piccata Spiedino, House-made Arancini, Italian Cobb Salad,
Penne Pomodoro, Chicken Raviolini Carbonara

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CASA LOMA

Appetizer Selections

Caprese \$25

Buffalo Mozzarella, Heirloom Tomatoes, Pickled Onion, Aged Balsamic

Roasted Organic Baby Beets \$26

Navel Oranges, Pecan Praline, Whipped Herbed Feta, Blood Orange Vinaigrette

Grilled Shrimp Cobb Salad \$28

Prosciutto, Avocado, Heirloom Tomatoes, Quail Egg, Cilantro Lime Dressing

Charcuterie Plate \$26

Cured Smoked Meats, Aged Cheeses, Grilled Figs, Caponata Relish, Olive and Artichoke Tapenade, Parmesan Grissini

Salmon and Scallop Crudo \$32

Caviar Pearls, Ginger and Yuzu Dressing

Seared Ahi Tuna \$32

Purple Potato, Green Olive Tapenade, Quail Egg
Dijon Vinaigrette, Haricot Vert

Crab & Asparagus \$35

Alaskan King Crab, White Asparagus, Lemon Sabayon, Caviar

Panzanella \$24

English Cucumber, Heirloom Cherry Tomato, House Baked Focaccia
Avocado Purée, Citrus Herb Dressing

Castle Garden Salad \$22

Mesclun Greens, Heritage Carrots, Watermelon Radish, Black Fig, Goat Cheese
Toasted Pine Nuts

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CASA LOMA

Soup Selections

- Leek and Potato Soup with Stilton Cream \$16
- Roasted Tomato and Fennel Bisque, Brie Cream \$16
- Wild Mushroom Purée, Black Truffle Foam \$16
- Chilled Gazpacho, Fresno Chili Oil \$16
- Butternut Squash Soup, Maple Foam \$16

Pasta

- Penne with Tomato Sauce, Basil and Extra Virgin Olive Oil \$22
- House-made Ricotta Gnocchi Fresh Gorgonzola Cream \$24
- Ricotta Ravioli with Porcini Sauce and Black Truffle \$28
- Paccheri Noodle, Braised Short Rib Ragout, Truffled Pecorino Cheese \$28
- Orecchiette, Spicy Italian Sausage, Rapini, Grated Fontina \$28
- Lobster Ravioli, Bisque Emulsion \$32

Risotto

- Wild Mushroom Risotto, Black Truffles \$26
- Asparagus, Saffron & Lemon Zest Risotto \$24
- Seafood Risotto, Scallop, Shrimp, Calamari \$32

French Service Style

Priced per person

Prices are subject to applicable sales tax and service charge.
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CASA LOMA

Entree Selections

BEEF

Grilled Prime N.Y. Strip Loin, Bourbon Peppercorn Jus \$65
72 hour Braised Short Rib, Natural Reduction \$60
Grilled Prime Cap-Off Ribeye, Bordelaise \$70
Prime Beef Tenderloin, Merlot Jus \$75

POULTRY

Herb Marinated Supreme of Chicken, White Wine Cream Sauce \$48
Oven Roasted Cornish Hen, Sherry and Shallot Jus \$50
Citrus and Herb Grilled Chicken Breast, Mustard Seed Sauce \$48

FISH

Pan Roasted Salmon, Lobster Beurre Blanc \$55
Orange Glazed Black Cod, Miso Cream \$68
Herb Crusted Halibut, Lemon Basil Butter \$60
Citrus Grilled Salmon, Mango Avocado Salsa \$55
Chilean Sea Bass, Ginger Mirin Sauce \$72
Trio of Half Lobster, Shrimp and Scallop, Champagne Butter Sauce \$78

LAMB

New Zealand Lamb Rack with Mustard Jus \$65

VEAL

Roasted Veal Striploin, Port Wine and Foie Gras Reduction \$64
Provimi Veal Chop, Marsala Jus \$66

SURF AND TURF

Strip Loin of Beef, Grilled Tiger Shrimp, Bourbon Peppercorn Jus, Drawn Butter \$72
Veal Oscar, King Crab, Red Wine Jus, Citrus Hollandaise \$88
Beef Tenderloin, Nova Scotia Lobster, Merlot Jus, Drawn Butter \$96
Beef Tenderloin, Seared Digby Scallops, Truffle Bordelaise \$82

SEAFOOD PLATTERS

Priced per person

Grilled Shrimp, Calamari, Octopus, Seared Scallops, Lemon, and Extra Virgin Olive Oil \$35

Prices are subject to applicable sales tax and service charge.
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included

CASA LOMA

Vegetarian Entree Selections

Wild Forged Mushrooms Galette Au Gratin, Gruyere Cheese, Thyme, and Asparagus Succotash
Cauliflower Manchurian, Chili Garlic Basmati Fried Rice, Gai Lan & Shitake Mushroom Stir-fry (vegan)
Eggplant Parmigiana, Buffalo Mozzarella, Tomato Fondue, Parmesan Cream
Grilled Vegetable Ratatouille, Sweet Potato Gnocchi, Broccoli Rabe, Roasted Garlic, Manchego Cheese
Sante Fe Acorn Squash, Root Vegetable & Wild Rice Medley (vegan)
Charred Corn & Black Bean Succotash, Scallion Pesto

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Applicable taxes and facility management fee not included.

CASA LOMA

Dessert Selections

Plated Dessert Selections

Niagara Peach Panna Cotta, Honey Crumble \$16
Chocolate Baci Truffle Bombe, Salted Dulce de Leche \$18
White Chocolate Cheesecake, Amarena Cherries \$16
Caramelized Banana Tiramisu served in a Chocolate Cup \$18
Dark Chocolate Tart, Cured Raspberries, Gold Leaf \$18
Tahitian Vanilla Crème Brûlée, Seasonal Berries \$18
Lemon Meringue, Toasted Almonds, Black Berries \$16

Sweet Platters

priced per person

Fruit \$14

Local and Exotic Fruit and Berries

Cookies & Biscotti \$8

(Based on 2 Pieces)

Almond Biscotti

House Baked Cookies

Individual Sweets \$12

(Based on 2 Pieces)

Chocolate Dipped Strawberries

Chocolate Cheesecake Lollipops

Lemon Tart

French Macaron

Pastry Chef's Selection of Dessert Miniatures

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CASA LOMA

Sweet Stations

priced per person

*** Crêpes Station \$16**

Crêpes Suzette
Banana Foster Crêpe

*** Gelato \$16**

Vanilla, Chocolate, Hazelnut, Lemoncello Sorbet
Chocolate Ganache, Dulce de Leche, Fresh Berries

*** Chapman's Ice Cream \$12**

Butter Tart, Peach Melba, Vanilla Honey, Salty Caramel Crunch,
Cheery Cheesecake, Cold Brew Coffee, Chocolate Cake Butter,
The Only Strawberry

Dragon's Breath \$18

Interactive Station where freeze-dried ice cream and Liquid Nitrogen combine
to produce the appearance of "Dragon's Breath"

Min. order 120 people

Edible Balloons \$18

Fun and Light, Interactive Experience with 100% Edible Helium Balloons

Min. order 120 people

****Chef Attended Stations****

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CASA LOMA

Sweet Stations

priced per person

Petite Sweet Table \$22

Homemade Cookies and Biscotti
Chocolate Dipped Strawberries
Cannolis filled with Orange Mascarpone and White Chocolate
Our Pastry Chef's Selected French Pastries

Sweet Table \$26

Homemade Cookies and Biscotti
Chocolate Dipped Strawberries
Chocolate Cheesecake Lollipops
Our Pastry Chef's Selected French Pastries
Local and Imported Fruits and Berries

Donut Station \$16

Assortment of Lemon Custard, Fruit and Chocolate Filled Donut Holes and Beignets.
Frosted, Glazed and Sprinkled Mini Donuts

Candy Station \$22

All The Classics, Jellybeans, Sours, Gummies, Licorice, Jube Jubes,
Oreo Cookie Lollipops, M&M's and Dipped Pretzels

****Chef Attended Stations****

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CASA LOMA

Late Night Savory

PASSED FARE

Truffled Hand-cut Frites, Parmesan \$4.50

Mini Cheeseburgers, Mac Sauce \$5.50

Mac and Cheese Bites with Smoked Ketchup \$4.50

Classic Poutine \$5.50

Assorted Neapolitan Pizza \$5

Nashville Chicken Slider \$5.50

STATIONS

LATE NIGHT CHINESE \$18

Sweet and Sour Tempura Shrimp, Shitake Fried Rice, Steamed Pork Buns

Wakame Sesame Salad

PUB NIGHT \$14

Fried Buffalo Chicken Bites in Waffle Cones

Blue Cheese Ranch, Vegetables Sticks

PIEROGIES \$12

Assorted House-made Pierogies, Sour Cream

Double Smoked Bacon, Caramelized Onion

Scallions, Smoked Gouda

DELICATESSEN \$20

Montreal Smoked Meat, Rye Rolls

Mustard, Kosher Dill Pickles

POUTINERIE \$16

House-Cut Fries, Slow Roasted Pulled Pork

Chili con Carne, Gravy, Quebec Curds

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CASA LOMA

Standard Bar

BAR RAIL

Rye: Crown Royal

Scotch: J & B

Rum: Captain Morgan White

Vodka: Smirnoff

Gin: Gordon's London Dry

Sweet & Dry Vermouth

Triple Sec

BAR & DINNER WINES

Chardonnay, Fantini, Abruzzo, Italy

Fantini, Montepulciano, 'Casale Vecchio Lot Twenty Three', Abruzzo

BEER

Budweiser

Budweiser Light

Soft Drinks, Juices, Water

\$70 PER PERSON

Alcoholic Beverage Service

Casa Loma is a fully licensed establishment and must abide by all Federal, Provincial, and Municipal Laws regarding the purchase and sales of alcoholic beverages. All alcoholic beverages must be supplied and served by Casa Loma.

The service of liquor is permitted between the hours of 11:00 am. and 1:00 am.

Each member of our service team is required to successfully complete the Smart Serve program for the benefit of the safety of our guests.

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CASA LOMA

Premium Bar

BAR RAIL

Rye: Crown Royal Northern Harvest
Scotch: Johnnie Walker Red Label
Rum: Appleton VX
Vodka: Ketel One
Gin: Tanqueray
Brandy: St Remy XO
Tequila: Jose Cuervo Gold
Whiskey: Jameson
Bourbon: Bulleit Bourbon

BAR & DINNER WINES

RED WINE (Please select one):

Fantini, Montepulciano, 'Casale Vecchio Lot Twenty
Three', Abruzzo
Malbec, Argento, Mendoza, Argentina
Cab/Merlot, Henry of Pelham, Niagara, Canada
Pinot Noir, Flat Rock, Niagara, Canada
Chianti, Quercetto, Tuscany, Italy

WHITE WINE (Please select one):

Chardonnay, Fantini, Abruzzo, Italy
Pinot Grigio, Guilio Straccali, Lombardi, Italy
Sauvignon Blanc, Henry of Pelham Niagara Peninsula, Canada
Chardonnay, Flat Rock, Niagara, Canada
Riesling, Flat Rock, Niagara, Canada

SPARKLING WINE

Prosecco, Villa Sandi, Veneto, Italy

BEER

Budweiser, Budweiser Light, Mill St. Organic, Alexander Keith's IPA, Stella Artois, Corona

LIQUEURS

Sweet & Dry Vermouth, Triple Sec Liquor, Crème De Cacao White, Amaretto, Baileys, Kahlua, Sambuca
Sarpa di Poli Grappa, Amaro Lucano, Campari

Soft Drinks, Juices, Bottled Water, Coffee, Tea, Espresso, Cappuccino

\$80 PER PERSON

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CASA LOMA

Deluxe Bar

BAR RAIL

Rye: Crown Royal Reserve
Scotch: Johnnie Walker Black Label
Rum: Havana Club 7 Year
Vodka: Cîroc Ultra Premium
Gin: Tanqueray 10
Single Malt: Glenfiddich 12yr
Cognac: Hennessy VS
Tequila: Casamigos Reposado
Bourbon: Bulleit Bourbon
Whiskey: Jameson
Brandy: St Remy XO

BAR & DINNER WINES

RED WINE (Please select one):

Fantini, Montepulciano, 'Casale Vecchio Lot Twenty
Three', Abruzzo
Malbec, Argento, Mendoza, Argentina
Cab/Merlot, Henry of Pelham, Niagara, Canada
Pinot Noir, Flat Rock, Niagara, Canada
Chianti, Quercetto, Tuscany, Italy

WHITE WINE (Please select one):

Chardonnay, Fantini, Abruzzo, Italy
Pinot Grigio, Guilio Straccali, Lombardi, Italy
Sauvignon Blanc, Henry of Pelham Niagara Peninsula, Canada
Chardonnay, Flat Rock, Niagara, Canada
Riesling, Flat Rock, Niagara, Canada

SPARKLING WINE

Cuvée Catharine Brut, Henry of Pelham, Niagara, Canada

BEER

Budweiser, Budweiser Light, Mill St. Organic, Alexander Keith's IPA, Stella Artois, Corona, Peroni

LIQUEURS

Sweet & Dry Vermouth, Triple Sec Liquor, Crème De Cacao White, Amaretto, Baileys, Kahlua
Grand Marnier, Sambuca, Sarpa di Poli Grappa, Amaro Nonino, Aperol, Campari

Soft Drinks, Juices, Bottled Water, Coffee, Tea, Espresso, Cappuccino

\$92 PER PERSON

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