



## 2018 Holiday Party Drink Menu & Special Pricing

### Red Wines

Reif Estates, Black Oak (Gamay/Cabernet)  
Niagara, Canada VQA | 33

Fox Brook, Cabernet Sauvignon  
California, USA | 42

Humberto Canale, Pinot Noir  
Argentina | 48

Ironstone, Merlot  
Sierra Foothills, California | 51

Estiba, Malbec  
Argentina | 64

### White Wines

Reif Estates, White Sands (Vidal/Riesling)  
Niagara, Canada VQA | 33

Cabert, Pinot Grigio,  
Friuli, Italy | 50

7 Peaks, Chardonnay  
California, USA | 52

Fox Brook, Chardonnay  
California, USA | 42

Sauvignon Blanc, Yealands  
Marlborough, New Zealand | 47

*Wines must be pre-ordered 10 days prior to function.  
20% service / admin charge and 13% HST will apply to all prices.*

### Bar Service

*gratuity extra*

**Domestic Beer | 5.97**  
Molson Canadian / Miller Genuine Draft  
Coors Light

**Imported & Craft Beer | 6.82**  
Heineken / Corona / Stella Artois  
Muskoka Cream Ale / Muskoka Lager

**Low Alcohol Beer | 5**

**Red House Wine | 7.19**  
Reif Estates Black Oak

**White House Wine | 7.19**  
Reif Estates White Sands

**Liqueurs & Brandy | 7.19/oz**  
Kahlúa / Baileys / Sambuca / Napoleon

**Standard Liquor | 6.27/oz**  
Smirnoff vodka / Seagram's VO rye, J&B scotch  
Captain Morgan rum / Beefeater gin

**Premium Liquor | 7.19/oz**  
Absolut vodka / Bacardi Superior rum  
Tanqueray gin / Canadian Club rye  
Jose Cuervo tequila / Johnnie Walker red scotch  
Jack Daniel's sour mash whiskey  
Jim Beam bourbon

**Soft Drinks | complimentary**

**Bottled Water | 4.25**

**Mineral Water | 4.25**

### FALL & WINTER COCKTAILS

**Caesar Station | 16**  
Selection of vodka / Mott's clamato & house clamato  
bacon / salami / shrimp / celery / spicy long beans  
pickles / green olives / horseradish / worchestershire sauce  
hot sauce / celery salt / Montreal steak spice

**Martini Station | 15**  
dirty martini / chocolate martini / apple martini  
cosmopolitan / French martini / lemon drop  
*Add a Martini Luge | 750 per block of ice*

**Champagne Cocktail | 12**  
sparkling wine / sugar cube / Angostura bitters / lemon

**Pear Bourbon Manhattan | 12**  
Knob Creek bourbon / agave nectar / bitters / pear  
blackberries / topped with sparkling water

Cash Bar  
(Bartender and Cashier)

*\$200, minimum 3-hour period  
\$55 per additional hour*

Host Bar  
*\$150, minimum 3-hour period  
\$30 per additional hour*

*Please note bartender/cashier charges apply to private events  
All prices are subject to 20% Service charge and 13% HST*