

BAR MENU



HOST BAR

All drinks charged to the master account.

DOMESTIC BEER	\$7.50
GLASS OF HOUSE WINE	\$8.00
SOFT DRINKS / JUICES	\$4.00
IMPORTED BEER	\$8.50
HIGH BALL	\$8.00
HIGH BALL PREMIUM	\$10.00

18% Gratuity & 5% GST will be added to the prices.

CASH BAR

Guests pay cash to bartender for all drinks.

DOMESTIC BEER	\$8.00
GLASS OF HOUSE WINE	\$8.50
SOFT DRINKS / JUICES	\$4.50
IMPORTED BEER	\$9.00
HIGH BALL	\$8.50
HIGH BALL PREMIUM	\$11.00

5% GST is included in the prices.

Gratuities are at the discretion of the guest.

A \$175 Bartender service charge will be added for both host and cash bars. This covers the bartender and room maintenance.

DIETARY INFORMATION

We are committed to accommodating the dietary needs of our guests. Please inform us of any allergies or dietary requirements at the time of booking. All menu modifications and substitutions will be made at the chef's discretion. We can accommodate the following:

GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VG – Vegan

Menu items are subject to change based on availability. Final menu selections and pricing will be confirmed at the time of signing the Banquet Event Order.

WINE LIST



RED WINE

KAIKEN MALBEC Mendoza, Argentina	\$44
19 CRIMES CABERNET SAUVIGNON Australia	\$47
FANTINI PRIMITIVO Puglia, Italy	\$46
SILVER GATE PINOT NOIR California, USA	\$38
PROTOS TEMPARNILLO Castilla y Leon, Spain	\$54

WHITE WINE

FANTINI TREBBIANO Abruzzo, Italy	\$40
MATUA SAUVIGNON BLANC Hawke's Bay, New Zealand	\$46
MONTALNO PINOT GRIGIO Sicily, Italy	\$38
BERINGER WHITE ZINFANDEL California, USA	\$35
DOMAINE MONTROSE VIOGNIER Vin de Pays, France	\$50

SPARKLING WINE

MIONETTO PROSECCO Veneto, Italy	\$45
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