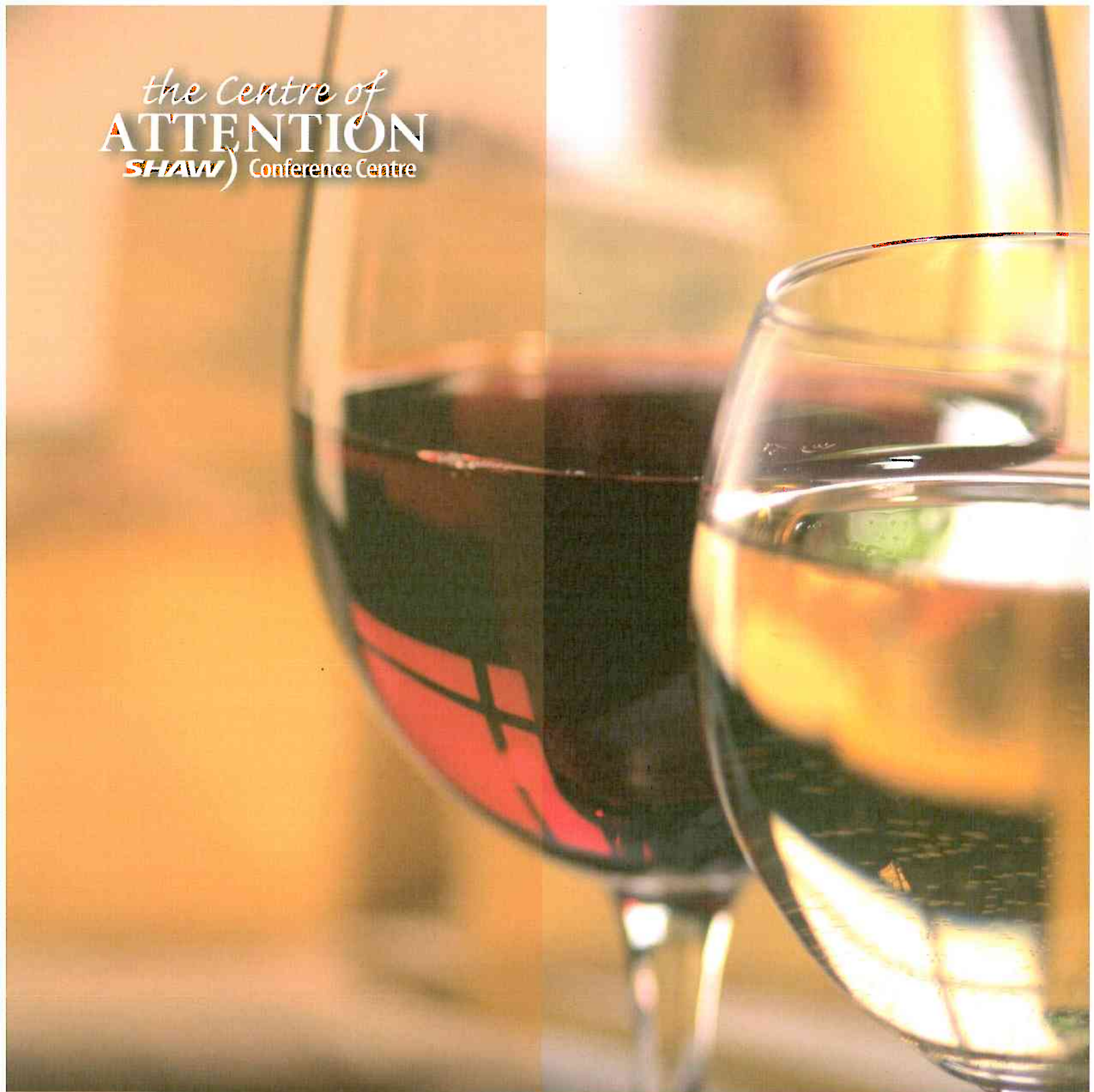


*the Centre of*  
**ATTENTION**  
*SHAW*) Conference Centre



*Bar Menu*

## White Wine

### **Mertes Piesporter Michelsburg (Germany) (3)**

Golden in colour, a nose of apricot, with the sweet flavour of lemon candy. Perfect for chicken dishes.

**\$22.50**

### **Antinori Orvieto Abbocato (Italy) (3)**

Brilliant, pale, straw color. On the nose, intensely fruity and elegant. In the mouth, full and harmonious and presents a nice distinguishing mark.

**\$23.50**

### **J Lohr Painter Bridge Chardonnay (California) (1)**

Displays intense pineapple, coconut and vanilla flavours. A rich decadent wine that finishes with honeyed sweetness. Compliments chicken well.

**\$25.00**

### **Lindeman's Bin 65 Chardonnay (Australia) (1)**

Bin 65 is a lively yet soft, full-flavoured wine that can be enjoyed with chicken, salad or seafood.

**\$27.00**

### **Sumac Ridge Estates Pinot Blanc (Canada) (1)**

A golden-hued wine which is creamy and delicious, with warm caramel and fruit flavours. Best with a wide range of seafood and white fish, which makes it an excellent wine for appetizers.

**\$28.50**

### **Caliterra Sauvignon Blanc (Chile) (1)**

Displays intense tropical fruit characters and well balanced citrus notes. Perfect as a reception wine or with Caesar salad and a spicy chicken dish.

**\$28.50**

### **Gehringer Pinot Gris (Canada) (1)**

The wine shows the classic aromas and flavours of pears and honeydew melons, with a note of spice as well as earthiness. The texture is rich, almost fat. This wine pairs nicely with seafood, lightly grilled meats, vegetables and flavourful appetizers.

**\$30.50**

### **Voga (Italy) (1)**

Full and rich, with fresh ripe apple and pear aromas and delicious flavours. This wine pairs nicely with seafood, lightly grilled meats, vegetables and flavourful appetizers.

**\$32.00**

### **Delegat's Oyster Bay Sauvignon Blanc (New Zealand) (1)**

Gooseberries, the grassiness, the guava and oodles of zing. It's the sort of white wine that is wonderful solo or with smoked salmon or seafood.

**\$32.00**

### **Mount Boucherie Riesling VQA (Canada) (3)**

This off-dry white wine has intense aromas of flavours of tropical fruit and peach with vibrant acidity and a lush finish. Serve with sushi, Asian inspired dishes and shellfish.

**\$34.00**

**La Chablisienne 1 er Cru Fourcharme (France) (1)**

Light to medium bodied, with lemon, pomello and green apple notes. Perfect for your dinner reception.

**\$44.75**

**Caymus Conundrum (California) (1)**

Light brass in colour. Intriguing aromas, remarkably complex; apples, figs, oranges, a hint of oak; brown spices like nutmeg and cinnamon mingle with dark, leafy fresh herbs.

**\$50.00**

**House Selection Whites**

**PKNT Sauvignon Blanc (Chile) (1)**

Fabulous grassy aromatics with a hint of some tropical characters. Fruity palate with a wisp of acidity and a sweet finish. Perfect as a reception wine, or with Caesar salad and a spicy chicken dish.

**\$22.55**

**Mission Hill Sonora Ranch Chardonnay (Canada) (1)**

Bright pale gold. Clean, fresh aromas of citrus oil, lemon, thyme and apple blossom nicely married with fresh cut wood and spice notes.

**\$22.55**

**Blush**

**Mondavi Woodbridge Zinfandel (California) (1)**

A sweeter touch for the hot summer nights, Mondavi Zinfandel compliments a wide variety of cuisine such as chicken and pasta salads.

**\$22.55**

**Red Wine**

**Santa Carolina Merlot (Chile) (1)**

Rich and velvety with plum, prune and violet aromas balanced with hints of vanilla and cinnamon, this Merlot has a full-bodied structure. A perfect match for grilled chicken, pasta and cheese.

**\$22.55**

**George Duboeuf Beaujolais (France) (1)**

It has a very deep intense purple color and extremely youthful, faintly peppery, ripe plum and red apple flavours. A must for the fruit lover.

**\$23.50**

**Inniskillin Pinot Noir (Canada) (1)**

Intense ripe cherry and vanilla aromas with wild berry flavours. Enjoy with lamb, fowl and venison.

**\$25.00**

**Graham Beck Pinno (South Africa) (1)**

Flavours of plums, berries and a hint of tropical banana on the nose. Soft juicy fruit flavours on the palate. The wine is medium-bodied with an easy accessible structure. Ideal with chicken.

**\$27.00**

**Wyndham Estates Bin 555 Shiraz (Australia) (1)**

Generous medium to full-bodied wine with distinctive characters of rich plum, pepper, and ripe fruit. Bin 555 will compliment most red meats, game, and cheeses.

**\$27.00**

**Sensi Chianti (Italy) (1)**

A young Chianti with fresh cherry and floral aromas. Medium-bodied with soft tannins and loads of mineral, berry and cherry character. Wonderful following pasta or chicken dishes.

**\$28.50**

**Virgin Vines Shiraz (California) (1)**

Full and supple oak flavours complimented by robust, well balanced tannins with aromas of cherry, blackcurrant and caramel. It's all about having fun and loving the taste.

**\$30.50**

**Voga Quattro (Italy) (1)**

A seductive blend of four stylish varieties Merlot, Cabernet, Shiraz and Pinot Noir. This intriguing fusion of fruit has a full, persistent flavour which captivates everyone. Smooth and velvety, with ripe dark berries on the nose, rich spicy overtones and a full lingering finish.

**\$30.50**

**Wolfblass Yellow Label Cabernet Sauvignon (Australia) (1)**

This is a rich deep red wine. Aromas of plum and berry drift up from the glass. These scents develop into flavours of rich berry, plum and a subtle touch of oak.

**\$32.00**

**J Lohr South Ridge Syrah (California) (1)**

A strong and dense, dark red color with red-purple hues. Blackberry and plum fruit with hints of cherry and charred spice dominate the aroma. This wine can be enjoyed with hearty braised meats.

**\$32.00**

**Mount Riley Pinot Noir (New Zealand) (1)**

Enticing blackcurrant, plum and violet characters, supported by spicy white pepper and savoury notes. Great as an aperitif or with chicken, game, red meat and pasta.

**\$35.75**

**J. Lohr Seven Oaks Cabernet (California) (1)**

An abundance of dark cherry and black currant fruit greets the nose, enhanced by spicy clove. On the palate, the fruit follows through with full weight and a lingering intensity and balance from the tannins. Enjoy it with your favourite chocolate indulgence.

**\$37.75**

**Chateaufneuf Du Pape Chateau De La Gardine (France) (1)**

Dark garnet in colour, with a tight nose giving grudging earth, briar – bramble and a little smoke, it fleshes out on the palate with peppery red and black plums and berries, good length and at least three to five years worth of tannins. Simply amazing.

**\$44.75**

**Gevrey Chambertain (France) (1)**

There is a core of lovely, ripe black raspberry, blackberry fruit with a lot of pepper. It's an interesting style that has one foot in the new world and one foot in the old. An absolute delight.

**\$50.00**

Prices are subject to change and do not include 17% Gratuity or 5% GST

## House Selection Reds

### **Jackson Triggs Merlot (Canada) (1)**

A soft, full-bodied, velvety texture and bouquet of berries and herbs. Serves well with beef, veal, and pork.

**\$22.55**

### **Angove's Cabernet/Shiraz (Australia) (1)**

Soft and generously flavoured, the primary characteristics are of plums and berries with a touch of oak to round out the palate. A great reception wine or with pasta and cheese.

**\$22.55**

## Sparkling Wine

### **Asti Spumante (Italy) (10)**

A sweet sparkling white wine generally served as a dessert wine but may be enjoyed as an aperitif.

**\$22.55**

### **Henkell Trocken Sekt (Germany) (1)**

Fresh, tingling, with a lingering finish.

A subtle fragrance of tropical fruit develops in the bouquet.

**\$22.55**

### **Fresita (Chile) (1)**

Premium Chilean Sparkling wine infused with fresh-picked strawberries from Patagonia.

**\$24.25**

## Champagne

### **Pommery Brut Royal (2)**

**\$61.00**

### **Dom Perignon (1)**

**\$285.00**

## Dessert Wine

### **Pillitteri Select Late Harvest Riesling (8)**

**\$32.00**

### **Tinhorn Creek Kerner (32)**

**\$37.50**

### **Mission Hill Reserve Vidal Icewine VQA (27)**

**\$53.75**

### **Mt. Boucherie Merlot Icewine (12)**

**\$64.50**



BAR MENU

## Port

Brights 74 \$21.50  
Smith Woodhouse Tawny 10 Yr \$32.00  
Taylor's 10 Yr Tawny \$40.50  
Taylor Fladgate Vintage 1997 \$89.50

## Sherry

Cartier Private Stock \$19.00  
Walnut Brown Oloroso \$46.75

## Armagnac

Armagnac Lapostolle \$80.50

## Brandy

E & J V.S.O.P \$58.50

## Cognacs

Courvoisier V.S. \$48.50  
Courvoisier V.S.O.P. \$64.25  
Otard X.O. \$152.00  
Hennessy X.O. \$214.75

## Single Malt Scotches

Glenlivet French Oak 15 Year \$94.00  
Lagavulin Islay Malt 16 Year \$134.25  
Talisker 18 Year \$141.25

## After Dinner Liqueurs

Amaretto Di Saschira  
Kahlua  
Tia Maria  
Amarula  
Bailey's Irish Cream  
Sambuca  
Frangelico  
Grand Marnier  
Drambuie  
Southern Comfort  
Tequila Sauza  
\$6.50 / ounce

**On the Bar**

**Beverage Selection**

		<b>Hosted</b>	<b>Cash</b>
Regular Brands	(1 oz)	\$5.00	\$6.00
Premium Brands	(1 oz)	\$6.00	\$7.25
Cocktails	(1 oz)	\$6.00	\$7.25
Domestic Beer	(12 oz)	\$5.00	\$6.00
Imported/Premium Beer	(12 oz)	\$6.00	\$7.25
House Wine (Red or White)	(5 oz)	\$5.00	\$6.00
Imported Wine (Red or White)	(5 oz)	\$6.00	\$7.25
Imported Liqueurs	(1 oz)	\$6.25	\$7.50
Specialty Coffees	(1 oz)	\$6.25	\$7.50
Imported Cognac	(1 oz)	\$6.25	\$7.50
Courvoisier V.S.O.P.	(1 oz)	\$7.50	\$8.75

**Other Beverages**

Wine/Liquor Punch	(6 oz)	\$5.00	\$6.00
Champagne Punch	(6 oz)	\$5.75	\$6.75
Fruit Punch	(6 oz)	\$2.75	\$3.25
Soft drinks/Sodas	(8 oz)	\$2.00	\$2.50
Mineral Water		\$2.75	\$3.50

**Bartender Charges**

*If revenue per bar is less than \$250.00, a labour charge of \$22.50/hr (minimum of 4 hours) per bartender will apply*