

# FESTIVE MENU







EXECUTIVE CHEF, PAUL SHEWCHUK

For 95 years, Fairmont Royal York has stood as the social epicentre of Toronto. From hosting esteemed dignitaries and heads of state to royal families and world-renowned entertainers, Fairmont Royal York is a storied hotel and a revered place of occasion for your conferences, meetings, and grand social events. Whether you're joining us for a festive celebration or seeking the magic of the holiday season at the hotel, we proudly welcome you and await the opportunity to turn moments into memories for our valued guests.

#### Fairmont Royal York Champions Sustainability in North America

Fairmont Royal York's sustainability initiatives are laying the groundwork for luxury hotels in Canada. Cultivating a menu inspired by the rich and lush farmlands of Ontario, our Executive Chef Paul Shewchuk partners with 100km Radius Foods to ensure our fresh produce is locally and ethically sourced, contributing to the greater ecosystem of our vendors and the optimal health of our guests. Exemplified in Chef's sustainable leadership is his innovative Tomato Tartare, a dish that highlights the rich flavours and textures of our province's bountiful harvest, crafted with expert precision and refined presentation for our guests.

In 2023, Fairmont Royal York achieved the esteemed Zero Carbon Building — Performance Standard™ certification by the Canada Green Building Council, recognizing our hotel as a North American leader in sustainability. A steward for our local community, Fairmont Royal York is the first heritage hotel to introduce our rooftop garden and apiary, housing over 500,000 honeybees. We share the fresh honey with guests in our Fairmont Gold Lounge and our guestroom amenities.

Through inspiring connections, vibrant events, and the magic of the holidays, we look forward to welcoming you to Fairmont Royal York.

FESTIVE  
LUNCH

FESTIVE  
DINNER

BAR





# FESTIVE LUNCH





FESTIVE LUNCH

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## FESTIVE LUNCH BUFFETS

All festive lunches are served with an assortment of baked artisanal breads and butter, freshly brewed regular and decaffeinated coffee & Lot 35 Teas. Our festive lunch buffets are designed for a minimum of 50 guests. For events with fewer than 50 guests, an additional labour charge of \$250 per meal period will be applied. All pricing is per person.

### THE YORK

#### FESTIVE BUFFET | 95

##### SOUP

**Butternut Squash and Roasted Apple**  
Pumpkin Spice, Chives

##### SALAD

**Arugula, Kale and Spinach**  
Caramelized Pears, Blue Cheese, Radish,  
Candied Pecans, Red Wine Vinaigrette

**Frisée, Arugula and Endive**  
Sundried Cherries, Roasted Apples,  
Hazelnut, White Balsamic and  
Thyme Vinaigrette

**Beets and Grain**  
Marinated Beets, Farro, Pickled Onion,  
Pomegranate, Goat's Cheese, Arugula,  
Sherry Vinaigrette

##### MAINS & ACCOMPANIMENTS

**Roasted Ontario Turkey**  
Black Truffle Gravy

**Spiced Rubbed Alberta Flat Iron**  
Horseradish Mustard, Niagara Merlot Jus

**Roasted Cauliflower**  
Chimichurri Sauce, Citrus Cumin Yogurt  
and Puffed Quinoa Crust

**Roasted Root Vegetables**  
Maple and Herbs

##### DESSERT

**Mixed Berry Cheesecake**

**Marzipan Stollen**

**Sticky Toffee Pudding, Caramel Sauce**



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## FESTIVE LUNCH BUFFETS CONTINUED

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### THE ROYAL FESTIVE BUFFET | 105

#### SOUP

**Butternut Squash and Roasted Apple**  
Pumpkin Spice, Chives

#### SALAD

**Arugula, Kale and Spinach**  
Caramelized Pears, Blue Cheese, Radish,  
Candied Pecans, Red Wine Vinaigrette

#### Celery Root

Celery Root, Apple Toasted Walnuts,  
Pickled Raisins

#### Beets and Grain

Marinated Beets, Farro, Pickled Onion,  
Pomegranate, Goat's Cheese, Arugula,  
Sherry Vinaigrette

#### MAINS & ACCOMPANIMENTS

**Roasted Ontario Turkey**  
Black Truffle Gravy

**Roasted California Cut Striploin**  
Horseradish Mustard, Niagara Merlot Jus

**Roasted Cauliflower**  
Chimichurri Sauce, Citrus Cumin Yogurt  
and Puffed Quinoa Crust

**Roasted Root Vegetables**  
Maple and Herbs

**Herb Roasted New Potatoes**  
Fennel Pollen

#### DESSERT

**Mixed Berry Cheesecake**

**Chocolate Bread Pudding with Toffee Sauce**

**Brown Butter Pumpkin Tart**

**Marzipan Stollen**

**Sticky Toffee Pudding, Caramel Sauce**



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## FESTIVE RECEPTION ENHANCEMENTS

Our Reception Stations are designed for a minimum of 50 guests. Reception Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 3 other Reception Enhancements. Chef attendant optional (with exception of Risotto Station) at an additional \$150 per chef, minimum 3 hours. All pricing is per person.

### **RISOTTO | Live Station | 45**

Seasonal Risotto finished in a Parmesan Wheel minimum 100 people. Chef attendant required at an additional \$150 per chef, minimum 3 hours. All pricing is per person.

### **VEGETARIAN | SELECT ONE**

Milanese Risotto, Saffron, Artichokes, White Vermouth

Porcini and Cultivated Mushrooms, Truffle, Parsley | *Additional 5*

### **NON-VEGETARIAN | SELECT ONE**

Roasted Chicken, King Oyster Mushroom, Squash, Parmesan

Shrimp and Lobster, Roasted Leeks, Parmesan, Soft Herbs

### **FRESH AND CRISP VEGETABLE DISPLAY | 36**

Asparagus, Endive, Celery, Carrots, Cherry Tomato, Cucumber, Romaine Spear, Radish, Cauliflower

Buttermilk Ranch, Hummus, Piquillo Pepper Aioli, Tzatziki

### **CHEESE BAR DISPLAY | 34**

Three Canadian Cheese

Two International Cheese

Rooftop Honey, Grilled Sour Dough

Tomato Jam, Apricot Preserve, Dried Fruits, Grapes, Olives

Selection of Bread and Grissini

Add Selection of Three Locally Cured Meats | *Additional 15*

### **QUEBEC CHEESE CURD AND ONTARIO CHEDDAR MAC AND CHEESE STATION | 36**

#### **SELECT 3 OPTIONS**

Fogo Island Shrimp, Cured Tomato

Squash, Gruyère, Hazelnut Pangrattato

Mushrooms, Spinach, Chili Pangrattato

Chorizo, Spicy Peppers

### **RICOTTA RAVIOLI STATION | 38**

Pesto Sauce, Truffle Butter Sauce, Roasted Tomato Sauce

Cured Tomatoes, Bacon Lardons, Crushed Olives, Artichokes, Arugula

Parmesan Herb Crostini and Bread Sticks





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FESTIVE RECEPTION ENHANCEMENTS CONTINUED

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**OYSTER MARKET DISPLAY**

850 per 100 oysters

**CLASSIC ACCOMPANIMENTS**

Lemon & Lime Wedges, Fresh Horseradish,  
Hot Sauce, Seasonal Accompaniments

**CHILLED JUMBO SHRIMP** | 98 per dozen

Remoulade, Cocktail Sauce & Lemon Wedges

**ROASTED WHOLE****ONTARIO TURKEY** | 26 per person

Royal York Cranberry Sauce, Savory Gravy,  
Brioche Stuffing

**ROOFTOP HONEY GLAZED BONE  
IN ONTARIO HAM** | 26 per person

Kozlik's Triple Crunch and Dijon Mustards,  
Apricot Jus, Classic Brioche Buns

**WHOLE ROASTED CALIFORNIA CUT****STRIPLOIN (CARVED)** | 825 | Serves 20 guests

Bourbon BBQ Jus, Fred's Cheesy Garlic Pull-Apart Breads,  
Horseradish Mustard

**MAPLE CURED AND SMOKED SALMON**

750 | serves 20 guests

Dill Hollandaise, Fennel and Citrus Salad,  
Saffron Fregula

**SMOKED BBQ BRISKET** | 895 | Serves 30 guests

Whiskey BBQ Sauce, Pickles, Coleslaw,  
Jalapeño and Ontario Cheddar, Corn Bread

**COFFEE RUBBED WHOLE ONTARIO****BEEF HIP** | 2900 | Serves 100 guests

Assorted Mustards, Café de Paris Butter,  
Natural Jus, Mini Soft Bun

**BEEF PRIME RIB** | 1095 | Serves 25 guests

Café Paris Sauce, Kozlik's Mustard,  
Horseradish Cream, Sea Salt

**SUSHI DISPLAY** | 105 per dozen

Price noted below are per dozen.

A minimum order of two dozen per order is required.

**ACCOMPANIMENTS**

Wasabi, Pickled Ginger, Soy Sauce

**Avocado Roll**

Fresh Avocado, Sushi Rice, Nori

**California Roll**

Crab Stick, Masago Roe, Avocado,  
Cucumber, Sushi Rice, Nori

**Vegetarian Roll**

Cucumber, Carrot, Red Pepper, Avocado,  
Sushi Rice, Nori

**Salmon Roll**

Atlantic Salmon, Cucumber, Sushi Rice, Nori,  
Sesame Seeds

**Spicy Tuna Roll**

Red Tuna, Cucumber, Tempura-Bits,  
Dynamite Sauce, Sushi Rice, Nori,  
Sesame Seeds

**Spicy Shrimp Roll**

Shrimp, Cucumber, Tempura-Bits,  
Dynamite Sauce, Sushi Rice, Nori



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## FESTIVE CANAPÉS

Prices noted below are per dozen. A minimum order of two dozen per order is required.

### CHILLED CANAPÉS | 82

#### Whipped Goat Cheese Croutons

Smoked Duck Roll in Rice Paper, Spicy Ponzu | *Additional 6*

#### Smoked Salmon Wrapped Steamed Shrimp

Saffron Aioli

#### Mini Blini

Smoked Salmon and Crème Fraîche

Beef Tartare Cones, Truffle Aioli | *Additional 8*

Tuna Tartare Cones, Avocado, Tajin | *Additional 6*

### CHILLED VEGETARIAN | 82

#### Caprese Salad on Bamboo Skewers

#### Roasted Fennel and White Beans Bruschetta

#### Tomato and Olive Bruschetta

Parmesan, Basil, Crostini

#### Tomato Tartare Cones

Roasted Garlic Aioli | *Additional 8*

### HOT CANAPÉS | 84

#### Crab Croquettes

Spicy Tartar | *Additional 5*

#### Mini Smoked Duck Tourtière

#### Lamb Kofta

Mini Pita, Raita, Pickled Onion

#### Lemon and Garlic Chicken Skewer

Tomato Chutney

### HOT VEGETARIAN | 83

#### Vegetable Spring Roll

Ponzu Dipping Sauce

#### Parmesan Polenta

Mushroom Marmalade | *Additional 5*





# FESTIVE DINNER





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## FESTIVE DINNER BUFFET

All festive dinners are served with an assortment of baked artisanal breads and butter, freshly brewed regular and decaffeinated coffee & Lot 35 Teas. Our festive dinner buffets are designed for a minimum of 50 guests. For events with fewer than 50 guests, an additional labour charge of \$250 per meal period will be applied. All pricing is per person.

### THE IMPERIAL FESTIVE BUFFET | 145

#### SOUP

**Butternut Squash Bisque**  
Maple Caviar, Herb Croutons

#### SALAD

**Caesar**  
Romaine, Smoked Bacon, Croutons,  
Parmesan, Lemon Caesar Dressing

**Roasted Heirloom Beets**  
Navel Orange, Shaved Fennel, Arugula

**Mediterranean Quinoa**  
Oven Roasted Tomatoes,  
Blasted Peppers, Feta, Cucumber,  
Olive Vinaigrette

**Organic Lettuces**  
Shaved Seasonal Vegetables,  
Toasted Pecans, Sumac Crème Fraîche,  
Aged Sherry Vinaigrette

#### MAINS

**Roasted Ontario Turkey**  
Apple and Onion Brioche Stuffing,  
Royal York Cranberry Sauce, Sliced Turkey Breast  
and Confit Turkey Leg, Brown Butter Gravy

Chef attendant required at an additional \$150 per chef,  
minimum 3 hours.

**Maple Smoked Salmon**  
Citrus Emulsion, Preserved Tomato, Fried Capers

**Rooftop Honey Glazed Festive Ham**  
Cumberland Sauce, Kozlik's Mustard

#### ACCOMPANIMENTS

Medley of Roasted Root Vegetables

Brown Butter Brussels Sprouts, Apples, Chili,  
Umami Sauce, Sesame Seeds

Herb and Garlic Potato Purée

Mushroom Ravioli, Gorgonzola Cream,  
Parmesan, Toasted Walnuts

#### DESSERT

**Traditional Vanilla Yule Log**  
**Mixed Berry Cheesecake**  
**Peppermint Cannoli with Cherry Mascarpone**  
**Chocolate Bread Pudding with Toffee Sauce**  
**Brown Butter Pumpkin Tart**  
**Marzipan Stollen**  
**Mini Mince Pies**



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## FESTIVE DINNER BUFFET CONTINUED

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### THE CROWN FESTIVE BUFFET | 155

#### SOUP

**Roasted Cauliflower**

Dill, Buttered Croutons, Aged Cheddar

#### SALAD

**Farro & Quinoa**

Grilled Vegetables, Herb and Champagne Vinaigrette, Crumbled Goat Cheese, Toasted Pumpkin Seeds

**Winter Caprese**

Roasted Red Beets, Bocconcini, Caramelized Pecans, Baby Arugula, Honey Mustard Vinaigrette

**Roasted Butternut Squash**

Pickled Raisins, Bitter Greens, Late Harvest Pelee Island Chardonnay Dressing

#### APPETIZER

**Cheese and Charcuterie**

Locally Cured & Smoked Meats, Ontario and International Cheeses, Chutneys, House Made Preserves, Olives, Grapes, Baguette Crostini, Pita Chips

#### MAINS

**Slow Roasted Ontario Turkey**

Brioche Stuffing, Royal York Cranberry Sauce, Brown Butter Gravy

**Lightly Smoked Salmon**

Salsa Verde, Saffron Emulsion, Charred Lemons

**BBQ Spiced Slow Roasted Striploin**

Brolo Jus

**Maple and Mustard Glazed Festive Ham**

Honey Mustard Jus

**Slow Roasted Leg of Lamb**

Roasted Garlic and Rosemary Jus, Mint Sauce

#### ACCOMPANIMENTS

Buttermilk and Crème Fraîche Mashed Potato

Honey Roasted Root Vegetables and Brussels Sprouts

Mushroom Ravioli Roasted Garlic Tomato Sauce, Parmesan Cheese

#### DESSERT

Holiday Baked Goods

Traditional Chocolate Yule Log

Lemon Tart Snowman

Cranberry Pecan Tart

Tiramisu Choux Tower

Sticky Toffee Pudding, Caramel Sauce

Marzipan Stollen

Mini Mince Pies





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## FESTIVE DINNER PLATED

All festive dinners are served with an assortment of baked artisanal breads and butter, freshly brewed regular and decaffeinated coffee & Lot 35 Teas. Our festive plated dinners are designed for a minimum of 50 guests. For events with fewer than 50 guests, an additional labour charge of \$150 per meal period will be applied. All pricing is per person.

### FESTIVE PLATED | CHICKEN | 125

**Roasted Butternut Bisque**  
Butternut Hash, Toasted Pepitas

**Rooftop Honey and Rosemary  
Glazed Chicken Supreme**  
Sweet Potato Purée, Spiced Haricot Verts,  
Heirloom Carrot, Porcini Jus

**Chocolate Pan De Sauce**  
Manjari Mousse, Mixed Berry Compote,  
Red Berry Sauce

### FESTIVE PLATED | TURKEY | 135

**Winter Greens and Shaved Crudité Salad**  
Fennel, Carrot, Radish, Beet,  
Rooftop Honey Vinaigrette

**Herb and Butter Basted Turkey Breast  
with Confit Turkey Leg**  
Apple and Onion Stuffing, Whipped Potato Purée,  
Heirloom Carrots, Brown Butter Gravy

**Mont Blanc Tart**  
Chestnut Cream, Dehydrated Meringue,  
Sea Salt Carmel Sauce

### FESTIVE PLATED | BEEF OR FISH | 145

#### SELECT ONE MAIN

**Arugula, Frisée and Endive Salad**  
Sundried Cherries, Roasted Apples and Beets,  
Hazelnut Brittle, Shaved Parmesan,  
Citrus and Thyme Vinaigrette

**Herb Roasted Salmon**  
Butternut Squash Purée, Fregula with Soffritto,  
Haricot Verts, Citrus Emulsion

OR

**Winter Spice Rubbed Beef Tenderloin**  
Crème Fraîche Whipped Potato Purée,  
Fricassée of Carrots, Roasted Mushrooms and Beans,  
Green Peppercorn Infused Jus

**Rum Raisin Dome**  
Cherry Glazed Fromage Blanc Dome,  
Surrounded by Rum Raisin Brûlée, Mixed Berry Compote



# BAR





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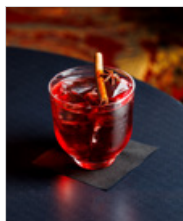
## BAR

## SIGNATURE COCKTAILS

Limit to a maximum of 2 per function and a minimum guarantee of 25 required.

**QUEEN'S CROWN | 22****Gin | Citrus Liqueur | Lemon | Sugar**

A refreshing gin sour bursting with bright citrus notes of orange, grapefruit, lemon and lime.

**HOLIDAY GLOW | 24****Whiskey | Calvados | Holiday Spice | Red Wine**

A fresh take on classic holiday mulled wine. Rich fruit, smoky warming spices, and bright red wine come together to create something perfect for the holidays.

**ROYAL BOULEVARDIER | 26****Bourbon | Campari | Vermouth | Spiced Tea | Orange**

A luxurious take on the classic bittersweet bourbon cocktail, updated with warm spices and black tea.

**WINTER SPRITZ | 22****Elderflower | Prosecco | Cinnamon**

A smooth, sparkling winter spritz with bright bubbles, festive spice, and winter fruit.

## ZERO PROOF COCKTAILS

**IN THE GARDEN | 18****Seedlip 'Garden' | Mint Tea | Lemon | Honey**

Refreshing and minty, featuring Seedlip 'Garden', a herbal and floral non-alcoholic spirit.

**ROOIBUS FAUX SANGRIA | 18****Seedlip 'Garden' | Blueberry Rooibus Tea | Orange Juice | Berries**

This fruit-forward sipper features Seedlip 'Garden', a herbal and floral non-alcoholic spirit.

## FROM CIVIL POURS

## COCKTAIL DISTILLERY | 20

We have partnered with celebrated Toronto cocktail institution Civil Pours to offer exceptional classic cocktails served on draught - the perfect option for large gatherings.

**OLD FASHIONED****Whiskey | Sugar | Bitters**

Curiously familiar yet unlike any other - a delicious take on the classic whiskey cocktail.

**ESPRESSO MARTINI****Vodka | Coffee Liqueur | Espresso**

A robust & velvety expression of a classic espresso martini.

**COSMOPOLITAN****Vodka | Citrus Liqueur | Muskoka Cranberries | Sugar**

A vibrant, citrus-driven version of the cosmopolitan - showcasing local Muskoka cranberries.





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## RED WINE

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**Montalto Sicilia Rosso, Cabernet Sauvignon/Nero D'Avola, Sicily, Italy | 62**

Volcanic Soils lead this deep ruby wine, with notes of blackberry and blueberry aromas, merging with a palate of soft tannins, dry fruit and gentle notes of wood, short finish.

**Dona Paula, Malbec, Mendoza, Argentina | 65**

High Elevation leads to intense violet colour. With notes of black fruits, violets and spices. Good concentration and medium structure. Soft tannins and persistent finish.

**Rosewood Momento Noir, Niagara Peninsula, Ontario, Canada | 70**

Mix of red currant, strawberry & plum on the palate. Some earthy tones with some graphite finish. Medium finish with fresh dark fruit.

**Travignoli Chianti Rufina, Tuscany, Italy | 72**

Central Italy's perfect weather leads to ruby red with hints of violet. Noticeable citrus, floral flavours with hints of violet. Powerful freshness and a long finish; soft, silky tannins.

**Dissegna, Cabernet Franc, Veneto, Italy | 78**

Northern Italy's beautiful climate leads to a deep ruby colour. Ripe and rich aromas of black cherry, blackberry, cocoa, red pepper flakes and a hint of chalky dry gravel and leather. Lengthy finish with grippy tannins.

**Baywood, Cabernet Sauvignon, California, USA | 88**

Warm Climate leads to Inky purple colour, Robust and oaky wine, ripe black-plum and black-cherry flavours that mingle with heavy spice, maple-syrup and char flavours from oak. Long finish with smooth tannins.

**Vignoble Bel Air, Pinot Noir, Burgundy, France | 120**

Perfect Climate for this grape varietal, Ruby red in colour, the wine shows a pleasing, floral nose driven by notes of ripe red fruit and black cherries, silky tannins balanced by high acidity and a long finish.

## WHITE WINE

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**Montalto Sicilia, Pinot Grigio, Sicily, Italy | 60**

Sicily's warm climate has loaded this ripe Pinot Grigio with flavours of yellow peach, honey and toasty bread. Crisp and delicate, it is surprisingly full-bodied, with great length.

**Rosewood Momento Blanc, Niagara Peninsula, Ontario, Canada | 68**

Brioche, marzipan, dried pineapple dance on the palate supported by a velvety texture.

**Dissegna, Chardonnay, Veneto, Italy | 74**

Northern Italy beautiful climate produces a chardonnay reminiscent of white fruits and bread crusts. Well-structured in taste, soft, harmonious, great lingering flavour and length.

**Collevento Sauvignon Blanc, Veneto, Italy | 82**

Northern Italy produces beautiful sauvignon blanc, this has a fresh and aromatic scent of sage, honey and musk melon, accompanied by citrus notes with a crisp dry finish.

**KEW Vineyards, White Blend, Niagara Peninsula, Ontario, Canada | 86**

Cool Climate leads to a lean acidic backbone, tropical fruits like pineapple and passionfruit remain bright and structured on the palate. A touch of minerality and creaminess finish on the palate.

**Stoneburn, Sauvignon Blanc, Marlborough, New Zealand | 98**

Cool Climate spearheads the herbaceous characteristics that are balanced by the riper tropical fruit aromas with hints of peppers. The palate is classic with herbaceous hints that combine well to form a well-structured wine with a full palate. The finish is crisp and refreshing with great length.

## ROSÉ

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**Sainte Beatrice Cuvée de Princes Rosé, Côtes De Provence, France | 78**

Nose of candied fruit, dried figs, followed by white flowers. A finish that is both fresh and lively with a mouth feel of roundness, pleasant, and soft.



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## SPARKLING & CHAMPAGNE SELECTION

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**Royal York Blanc de Blancs, Hinterland, Ontario, Canada | 64**

Fresh, aromatic and flavourful sparkling wine with peach and tropical fruit on the nose and pleasing acidity on the palate.

**Tenuta Santome Extra Dry Prosecco, Veneto, Italy | 95**

This Extra Dry expression of Prosecco from the Treviso area of northern Italy offers dried flower and citrus aromas followed by stone fruit and apple.

**Pere Ventura, Penedès Cava Primer Reserva Brut, Penedès, Spain | 80**

Yellow flowers and fruits combines with herbaceous notes and aniseeds such as fennel. Notes of pastries and a varietal finish of bitter almond. Elegant, showing a perfect integration between the structure, the acidity.

**Möet & Chandon, Brut Impérial, Champagne, France | 205**

The world leader in quality Champagne. Its aromas are radiant, the palate is seductive, the finish delicate with a fresh crispiness - revealing the magical balance of fine Champagne.

**Veuve Clicquot Brut, Champagne, France | 210**

Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

**Dom Pérignon, Champagne, France, 2010\* | 750**

Named after the “father” of Champagne, this is the top of the line Champagne from Möet and Chandon. Always a vintage Champagne, made only in years when the grapes are exceptional. \*Vintage subject to change.

## NON-ALCOHOLIC SPARKLING

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**Pure Heaven Sparkling Non Alcoholic | 36**

Made from premium quality ingredients and right blend of fruit juice extracts. Fruity, smooth, with a nice spritz.



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## BEVERAGE SERVICE

	<b>HOST BARS</b> Host Bar prices are subject to 13% HST and 18% administrative charge.	<b>CASH BARS</b> Cash Bar prices include all taxes and administrative charge.
<b>Premium Brands (1 oz)</b> Tito's Handmade, Tito's Vodka, Beefeater, Bacardi Silver, Sauza Hornitos Plata (Silver) Tequila, Canadian Club, Jim Beam Rye, The Famous Grouse, Martini & Rossi	15 per service	19 per service
<b>Super Premium Brands (1 oz)</b> Ketel One, Bombay Gin, Bacardi Silver, Bacardi 8yr, Casamigos Silver, Maker's Mark, Lot 40, Chivas Regal, Martini & Rossi	18 per service	23 per service
<b>Luxury Brands (1 oz)</b> Absolut Elyx, Belvedere, The Botanist, Bacardi Silver, Bacardi Gran Reserva 10yr, Don Julio Blanco, Woodford Reserve, Knob Creek Rye, The Macallan Double Cask 12yr, Martini & Rossi, Don Julio Blanco	21 per service	27 per service
<b>Domestic Beer</b> Coors Light , Alexander Keith's	12 per bottle	15 per bottle
<b>Craft Beer</b> Goose Island IPA	14 per can	18 per can
<b>Imported Beer</b> Corona, Stella Artois	13 per bottle	17 per bottle
<b>Glass of Wine (5 oz)</b>	15 per service	20 per service
<b>Soft Drinks</b>	8 per service	10 per service
<b>Liqueurs (1 oz)</b>	18 per service	22 per service
<b>Grand Marnier/Cognacs (1 oz)</b>	19 per service	25 per service
<b>Fruit Punch (non-alcoholic)</b>	10 per service	13 per service
<b>Flow/Lark Sparkling Spring Water</b>	10 per service	13 per service
<b>Orange Juice, Cranberry Juice, Apple Juice</b>	9 per service	11 per service

We follow smart serve guidelines - pour 1 oz drinks. If less than \$750.00 net consumption per bar, the cost of each bartender and each cashier will be \$50.00/hr. for a minimum of 3 hours. We provide the following liquors on our bars - Gin, Rum, Rye, Scotch, Vodka, Bourbon, Dry and Sweet Vermouth. No charge for soft drinks used as mixers. Ontario Liquor regulations will not permit the sale of alcoholic beverages after 2:00 a.m. All entertainment should cease at that time in order that the function room may be vacated by 2:30 a.m. Labour charges may be applicable in servicing a function until 2:00 a.m.