

Fairmont
BANFF SPRINGS



**FAIRMONT BANFF SPRINGS
GOLF COURSE WEDDING PACKAGE 2025**

Welcome to Canada's Castle in the Rockies!

Drawing inspiration from its history and land, the cuisine at Fairmont Banff Springs features an extensive range of flavors, with influences from the early settlers and Indigenous roots, all the way through to today's global traveler.

Through unique service pieces, artistic displays, and best of all, restaurant quality food and how it is sourced, presented and served, the foundation is built for making our events one of a kind. With our culinary team woven into the fabric of the community, seasonality becomes our main ingredient through partnerships with local farms and the best producers around the world. In addition, sustainability is also a driving force in our menu development which can include plant-based options, never ever meats, organic products, as well as ocean-friendly seafood, in collaboration with Canada's Ocean Wise program.

Events at Fairmont Banff Springs focus on the details, from chef's engagement in the planning phases, to the selection of ingredients and curation of menus, all the way to the post event follow up with the clients. The event's cuisine will leave a notable imprint within the guest experience, which is a major contributing factor to the Castle's continued place in history.

We are excited to cater to your event, which will be just as unique as the surroundings.

- Executive Chef Atticus Garant



The Clubhouse / Golf course is located approx. 3 km from the Hotel. There is a golf shuttle for guests that play golf that you and your guest can use, however it is prioritized for the golfers.

The Hotel offers a complimentary shuttle for you and your guests between 9pm - 1am to take guests back to the Hotel. In addition we provide 20 complimentary parking spots at the golf course. All vehicles must be removed by 10am the following day. The Clubhouse cannot be booked for a ceremony only however we would book a reception and dinner without the ceremony.

Please note you will have access to the venue from around 2pm until the last call at midnight. You will have full access to the upper level of the building - the lower level remains open to golfers. The ceremony is to be planned any time after 3pm. Please note the ceremony is considered semi-private as golfers will be on site. The weather call for the ceremony is to be completed 3 hours prior. The weather alternative will be inside the clubhouse, likely on the dance floor. In this situation it will be a stand-up ceremony, but we can provide some chairs for the elderly or people that require chairs.

There is no storage room. Please plan to utilize the existing furniture from the Clubhouse, which would be set up as long, rectangular tables. The Hotel provides white linen (not floor length), white napkins and all table settings (glassware, cutlery and plate ware), in addition to a complimentary dance floor. Ensure you coordinate with your wedding planner to have all items you provide removed at the end of your event.

Please see the link to the virtual tour of the Hotel and golf clubhouse:
<https://visitingmedia.com/tt8/?ttid=fairmont-Hotel-banff-springs#/3d-model/3/0>

Let us know if you have any questions.

Thank you,
The Fairmont Banff Springs Wedding Team



BANFF SPRINGS GOLF COURSE

With panoramic views of the mountains in every direction you look, you'll glide down the aisle with the sound of the Bow River rushing by. Nature has provided the perfect wedding location at the Fairmont Banff Springs Golf Course. The day only gets better as your guests make their way to the Clubhouse, which provides floor-to-ceiling windows creating the perfect backdrop, for memories you'll have for years to come.



CEREMONY

Ceremony must start after 3:00pm.

Maximum capacity 90

Ceremony price \$3000 rental

RECEPTION/DINNER

Maximum capacity 90

Reception price \$3500 rental

F&B minimum N/A

Ceremony must be accompanied by dinner.



THE FINE PRINT

PRICING

All prices are subject to change & will be confirmed no more than 60 days prior to the event.

SURCHARGES

All food & beverage prices are subject to a mandatory 20% surcharge of which 67% of the surcharge is a gratuity that is distributed to the Hotel's servers and, as appropriate, other staff. The remaining 33% of the surcharge is retained (and not distributed as a tip or gratuity to the Hotel employees) by the Hotel. All prices are in Canadian dollars.

AUDIO VISUAL

All live or recorded entertainment is subject to a RESOUND charge and a SOCAN (Society of Composers, Authors and Music Publishers of Canada) charge, which is automatically applied to function invoices. Please speak with your Conference Services Manager for applicable fees.

MUSIC

All music must finish by 12:00am.

BAR SERVICE

A minimum sale of \$400 per bar, per hour is required or a labour charge of \$120 per bar will be applied.

BOXES/PACKAGES/STORAGE

Please coordinate all shipping to the Hotel to arrive no more than 3 days prior to your event. The Hotel is not responsible for damage to or loss of any articles left on the premises, prior, during or following an event. All shipped materials should be labeled with the Hotel's shipping form supplied by your Conference Services or Catering Manager.

OUTSIDE VENDOR - SERVICES/RENTALS/DELIVERIES

The contract holder will be responsible for any incurred damage(s) by outside vendors. It is required that all vendors are in suitable attire and maintain a professional image while on property. All items must be picked up immediately following the event unless alternate arrangements have been made.

ENVIRONMENTAL STEWARDSHIP

Please consult with your Conference Services/Catering Manager BEFORE arranging for celebratory elements as certain items are restricted from use within the National Parks (ie. plastics, fireworks, confetti, rice, etc.).

LABOUR

Requests for additional staff will incur a labour charge of \$40 per hour, per person with a 3 hour minimum charge.

GUARANTEE

In order to ensure the success of your function, it is necessary that the Hotel be notified of the exact number of guests attending a function a minimum of 5 days prior to the event. This will be considered the minimum guarantee. If no guarantee is received by the required date, the contracted number of guests will be applicable or the actual number of guests in attendance should this number be greater than the contracted number. Should the number of guests attending the functions differ greatly from the original number quoted, Fairmont Banff Springs reserves the right to provide an alternative function room that will more appropriately accommodate the group's size.

MENU SELECTIONS

In order for us to ensure the availability of all chosen items, your menu selections are required 30 days prior to the function date. To ensure that all catering requirements stipulated are confirmed by both parties, we ask the client to sign a copy of the Banquet Event Orders and return copies to the Conference Services and Catering office, a minimum of 14 days prior to the event. Menu items may contain nut by-products. Please advise your Conference Service Manager of any allergies.

For any plated meals, please select only ONE menu for all guests (ie. same starter, same entrée, same dessert).

OUTSIDE FOOD AND BEVERAGE

No outside food and beverage will be permitted into the Hotel by patrons, vendors or guests, without special permission from the Hotel prior to the event. The Hotel reserves the right to charge for this service.

NOTE: Wedding cakes are the only exception.

MISCELLANEOUS

Fairmont Banff Springs is not responsible for damages to, or loss of, any articles left in the Hotel prior to, during, and following any function by the client and / or delegates. Fairmont Banff Springs reserves the right to inspect and control all private function rooms. Liability for damages will be assessed accordingly. Fairmont Banff Springs further reserves the right to require security should conditions warrant justified cause, for either or both parties contracting said functions.



RECEPTION MENUS

Each item must be ordered by the dozen. Hors d'oeuvres can be tray served or stationed.

COLD HORS D'OEUVRES

Deviled Free-Range Eggs | 67

Chive, Crispy Speck

Duck Rillettes | 74

Mandarin Marmalade, Crostini

Smoked Steelhead Trout | 78

Gin Crème Fraîche, Roe, Blini

Burrata Crostini | 70

Heirloom Tomatoes, Basil

Gougère | 72

Triple Cream Brie, Chives, Truffle Granola

VEGAN

Butternut Squash Tarts | 70

Everything Bagel Spice, Maple Agrodolce, Buckwheat Shell

Beet Tartare | 69

Crispy Capers, Pickled Mustard Seeds, Greens

Compressed Cantaloupe | 68

Whipped Feta, Cured Plum, Mint

HOT HORS D'OEUVRES

Tandoori Chicken Kabobs | 72

Mint Chutney

Beef Bites | 86

Ginger Glaze, Sesame

Crab Arancini | 82

Saffron Rice, Espelette Aioli

Bacon Wrapped Medjool Dates | 78

Sobrasada, Preserved Lemon Aioli

Mushroom Tarts | 71

Gruyère Cream, Chives

VEGAN

Vegetable Spring Rolls | 70

Plum Sauce

Vegetable Samosas | 68

Tamarind Chutney

Charred Eggplant | 70

Choux, Vegan Cream Cheese, Agave, Za'atar



RECEPTION MENUS

Stanley Thompson Reception includes coffee, decaffeinated coffee & LOT 35 signature teas.
For groups less than 30, a \$7 per person surcharge will apply

STANLEY THOMPSON RECEPTION | 115

Passed Canapés

Duck Rillettes

Mandarin Marmalade, Endive

Alberta Beef Sliders

Cheddar, BBQ Sauce, Pickles

Mushroom Tarts

Mushroom Cream, Chives

Harvest Table

Roasted Butternut Squash

Pickled Onions, Toasted Pecans, Vegan Feta, Maple Vinaigrette

Potato Salad

Cornichons, Shallots, Parsley, Cider & Mustard Vinaigrette

Kale Slaw

Brussels Sprouts, Cranberry, Pumpkin Seed, Crispy Shallots, Sweet Onion Dressing

Cured Meats

Elk Salami, Mountain Dried Ham, Landjäger & Wild Boar Pâté, Mustards, Marinated Olives

Small Producer Cheeses

Sylvan Star Grizzly Gouda, Old School Luna Brie, Kootenay, Nostrala, Rocky Ridge Goat Cheese, Stone Fruit Chutney, Apple Butter, Local Honey

Fresh, Pickled & Grilled Vegetables

Green Goddess, Beet Hummus

Bakery Breads, Cracker & Lavash

Main Dishes

Slow Roasted Alberta Beef Striploin

Jus, Horseradish, Mustard, Buns

Fried Chicken

Mountain Berry Hot Sauce, Ranch Dip

Cedar Planked Steelhead

Juniper & Honey Glazed

Roasted Carrots & Beets

Herbs, Local Honey

Slow Roasted Alberta Beef Prime Rib | +10

(Chef Activation Fee Applicable)

Desserts

Alberta Honey Cake

Apple Cinnamon Bread Pudding

Springs Chocolate Praline Verrines



RECEPTION ENHANCEMENT

Reception Display Stations are priced per person. Minimum order of 60% of guest attendance.
Reception Stations must be ordered in conjunction with other reception menus or added to your dinner buffet

DISPLAY STATIONS

Dry Snacks & Dip | 22

Kettle Chips - Caramelized Onion Dip
Corn Tortilla Chips - Queso Dip, Roasted Tomato Salsa, Guacamole
Sea Salt Pita Chips - Roasted Garlic Hummus, Tzatziki
Cheddar & Caramel Popcorn

Mezze Station | 22

Grilled, Pickled & Fresh Vegetables
Beet Hummus, Muhammara, Tzatziki
Mixed Olives, Marinated Feta, Tomato Bruschetta
Pita Chips, Flatbread, Lavash

Cheese | 23

Selection of Canadian Cheeses,
Fresh & Dried Fruit, Nuts, Jam,
Chutneys, Honey, Bread & Crackers

Charcuterie | 23

Cured Meat, Salami, Saucisson, Pâté,
Marinated Olives, Pickled Vegetables, Mustards,
Bread & Crackers

Chilled Seafood Bar | 42

Marinated Shrimp, Poached Mussels & Clams, Crab Legs,
Tuna Crudo, East Coast Oysters, Lemon Wedges, Horseradish,
Cocktail Sauce, Hot Sauces

Poutine Station | 25

Yukon Potato Fries, Sweet Potato Fries, Cheese Curds,
Poutine Gravy, Beef Chili, Ketchup, Roasted Garlic
Aioli, Sour Cream, Scallions, Bacon Bits

Sliders & Rolls | 32

Alberta Beef Sliders - Cheddar, BBQ Sauce
Pulled Lamb Sliders - Onion Jam, Harissa Aioli
Crispy Chicken Sliders - B&B Pickles, Cajun Aioli
Impossible Meat Sausage Roll - Maple Mustard
Nordic Shrimp Rolls - Dill, Lemon Aioli
Kettle Chips, Creamy Coleslaw, Ketchup, Beer Mustard, Garlic Aioli

Spuds Bar | 32

Buttermilk Mashed Potatoes, Tater Tots, Spiced Potato Wedges,
Mini Meatballs, Crispy Popcorn Chicken, Bratwurst & Onions,
Impossible Meat Chili, Poutine Gravy, Cheese Sauce, Caramelized Onion Dips,
Chive Crème Fraîche, Scallions, Bacon Bits, Salsa, Cheese Curds

OUI CHEF!!! CARVERY

Chef Attendant Activation Stations are priced per person.
Please note there is a minimum of 25 guests for each Activation Station.
Includes 1 Chef for up to 2 hours, additional hours at \$100/ hour.
Minimum order of 75% of the attendees.
Reception stations must be ordered in conjunction with other reception menus
or added to your dinner buffet.

Lemon & Herb Spatchcock Chicken | 29

Greek Salad, Fried Potato Wedges, Garlic Sauce, Warm Flatbread

Alberta Porchetta | 32

Chimichurri, Pickled Vegetables, Grilled Focaccia

Beef Brisket | 34

French Fries, Brioche Slider Bun, BBQ Sauce

Alberta Beef Prime Rib | 39

Yorkshire Pudding, Mashed Potatoes, Thyme Jus, Horseradish, Mustard

SWEET ENDINGS

Pies & Tarts | 23

Seasonal Berry
Chocolate Ganache
Lemon Brûlée
Pumpkin

Pavlova | 25

Vanilla and Strawberry Meringues, Lemon Curd, Raspberry Compote,
Chocolate Sauce, Caramel Sauce, Vanilla Custard Sauce, Sprinkles,
Chocolate Shavings, Vanilla, Dried Berries

CUPCAKES | 80 Per Dozen

Choose 3:
Chocolate
Red Velvet
Carrot
Lemon
Vanilla Raspberry



LATE NIGHT RECEPTION

Late Night Reception Menu is only available from 9:00pm to 12:00am

CHOOSE 2 | 25

CHOOSE 3 | 36

Tater Tots

Cheese Sauce, Sour Cream, Bacon Bits, Scallions, Ketchup

Dry Snacks

Ketchup Chips, Sea Salt Chips, Caramel Corn, Cheese Popcorn, Mini Pretzels

Nachos

Vegetable Fajitas, Queso Dip, Beef Brisket Barbacoa, Corn Esquites, Pico De Gallo, Crema, Guacamole, Hot Sauces

Shawarma Stand

Chicken Shawarma, Falafel, Garlic Sauce, Shredded Iceberg Lettuce, Tomatoes, Pickled Onions, Pickled Turnips, Banana Peppers, Pita

Pub Grub

Beef Sliders, Onion Rings, Jalapeño Poppers, Ketchup, Aioli

Poutine

Fries, Cheese Curd, Gravy, Ketchup, Aioli

Mini Donuts

Chocolate Hazelnut, Jam, Dulce

Churros

Chocolate Sauce



PLATED DINNER

All of our plated dinners include artisan rolls, butter & fresh coffee, decaffeinated coffee & LOT 35 signature teas.

For a Four Course menu an additional \$15 per person charge will apply.

Pre-selected entrées choice has an additional \$10 per person charge and selections are due 5 days in advance of your event, to a maximum of 3 choices.

Speak to your Conference Services Manager for additional course pricing.

SOUPS

Cauliflower Soup

Hazelnut Gremolata

Maple Roasted Carrot Soup

Carrot Chips, Top Pistou

Roasted San Marzano Soup

Chive Mascarpone, Sourdough Croutons

Chipotle Sweet Potato Soup

Coconut Milk, Toasted Coconut

SALADS

Garden Salad

Gem Lettuce, Cherry Tomatoes, Cucumbers, Radish, Pickled Onions, Lemon Dressing, Green Goddess

Kale & Radicchio

Roasted Pears, Candied Pecans, Whipped Cambozola, White Balsamic

Baby Romaine Lettuce

Brioche Crumbs, Crispy Shallots, Torn Herbs, Grizzly Gouda, Garlic Dressing

ENTRÉES

Seared Halibut | 108

Celeriac, Morel Mushrooms, Leeks, Peas, Beurre Blanc

Roasted Salmon | 105

Fennel Purée, Israeli Couscous, Snap Peas, Tomatoes, Chermoula

Pan Roasted Chicken Breast | 100

Soft Polenta, Charred Broccolini, Mushrooms, Gremolata

Alberta Beef Striploin | 115

Asparagus, Charred Heirloom Carrots, Beef Tallow Mash, Red Wine Jus

Braised Beef Short Rib | 110

Crushed Sweet Potato, Crispy Brussels Sprouts, Pickled Shimeji, Chimichurri

VEGAN ENTRÉES

Gluten-Free Gnocchi | 95

Sautéed Wild Mushrooms, Garden Peas, Kale, Vegan Feta, Herb Pistou

Chickpea Panisse | 96

Warm Quinoa Salad, Summer Squash, Charred Carrot, Romesco

DESSERTS

Chocolate Torta Caprese

Vegan Cream, Olive Oli, Hazelnut

Coconut & Lime Mousse Cake

Yuzu Cream, Green Tea, Basil

Strawberry Bavarois Choux

Rhubarb Coulis, Meringue, Grapefruit Curd

Royal Chocolate Cake

Vanilla Buttercream, Raspberry, Caramel



DINNER BUFFET

All of our dinner buffets include artisan rolls and butter and fresh coffee, decaffeinated coffee and LOT 35 signature teas. For groups of less than 50, a \$10 per person surcharge will apply.

BRASSERIE | 112

Parmentier Soup

Leek, Potato, Chives

Bistro Salad

Heritage Lettuce, Torn Herbs, Cucumber, Radish, Tomatoes, Crispy Shallots, Champagne Vinaigrette

Niçoise Salad

Grilled Tuna, Baby Potatoes, Green Beans, Niçoise Olives, Cured Tomatoes, Soft Boiled Eggs

Pear & Endive Salad

Spinach, Frisée, Candied Pecans, Blue Cheese, Pear Vinaigrette

Beef Short Rib Bourguignon

Mushrooms, Pearl Onions, Carrots, Bacon Lardons

Herb Roasted Chicken

Supreme Sauce

Vadouvan Roasted Cauliflower

Chickpeas, Green Peas, Puy Lentils

Lyonnais Scalloped Potatoes

Caramelized Onions, Thyme

Roasted Carrots & Brussels Sprouts

Persillade

Profiterole

Macaron

Hazelnut Financier

Crème Brûlée

FROM THE TERROIR | 112

Hearty Sweet Potato & Spelt Soup

House Sourdough

Chicory Salad

Mixed Greens, Bitter Greens, Hazelnuts, Radish, Herbed Vinaigrette

Roasted Mushroom Salad

Kale, Oka Cheese, Cranberry Vinaigrette

Beet & Blackberry Salad

Maple Dressing, Pickled Onions, Toasted Seeds

Bison Stew

Turnip, Parsnip, Cranberry Beans, Sumac

Cedar-Planked Salmon

Forest Berry Gastrique, Spruce Tips

Rotisserie Chicken

Juniper, Sage, Birch Syrup

Wild Rice

Roasted Carrots, Heirloom Potatoes, Chamomile-Mint Vinaigrette

Acorn Squash & Taber Corn Casserole

Kidney Beans, Rosemary

Saskatoon Berry Cobbler

Wildflower Honey, Sweet Cream

Almond Haskap Entremet

Vegan Chocolate

Maple Butter Tart

Pecan



DINNER BUFFET

All of our dinner buffets include artisan rolls and butter and fresh coffee, decaffeinated coffee and LOT 35 signature teas. For groups of less than 50, a \$10 per person surcharge will apply.

STANLEY'S GRILL | 120

Lemony Chickpea Soup

Coconut Yogurt, Crispy Chickpeas

Caesar Salad

Romaine, Parmesan, Herb Croutons, Bacon, Garlic Dressing

Roasted Mushroom Salad

Kale, Oka Cheese, Cranberry Vinaigrette

Beet & Blackberry Salad

Maple Dressing, Pickled Onions, Toasted Seeds

Alberta Beef Striploin Steaks

Peppercorn Sauce

Glazed Pork Ribs

BBQ Sauce

Spatchcock Chicken

Lemon, Chimichurri

Lightly Smoked Steelhead Trout

Honey, Rye

Alberta Grain Pilaf

Charred Cauliflower, Squash, Pumpkin Seed, Crispy Tofu

Twice Baked Potatoes

Chive, Crème Fraîche, Cheddar

Grilled Summer Vegetables

Zucchini, Asparagus, Mushrooms, Bell Peppers

New York Cheesecake

Springs Chocolate Verrines

Blueberry Crumble



BEVERAGE SERVICE

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied.

HOST BAR

For groups when the host is paying for all beverage consumption. Host bar pricing does not include GST or the 20% surcharge.

INDIVIDUAL PAYMENT BAR

Guests purchase their own beverages from a cashier/bartender, provided by the Hotel. Prices do include GST and the 20% surcharge. Payment may be provided by credit, debit and room charge.

DRY BAR

For when guests are hosting a reception in their suite and is arranged with our In-Room Dining department. A charge of \$7 per person includes appropriate glassware, cocktail napkins, ice & garnishes. If a bartender is required for a function, a labour charge of \$120 will apply.

NOTE: Any reception on a Hotel guest floor in a guestroom must end by 11:00 pm.

ALCOHOL SERVICE POLICY

It is the policy of Fairmont Banff Springs to serve alcoholic beverages in a responsible and professional manner at all times.

Fairmont Banff Springs will adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons.

The hours of alcoholic beverage service at Fairmont Banff Springs are 9:00 am to midnight, for event functions.

BEVERAGE CONSULTING SERVICE

If you would like to pair beverages with your selections, please consult to your Conference Service Manager. Fees apply.

Comprehensive consultation with in-house Sommelier and / or Beverage Director. \$500.00



BEVERAGE SERVICE

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied.

PREMIUM BAR (1 oz).

Wild Life Castle Vodka
Beefeater Gin
Espolon Blanco Tequila
Captain Morgan White Rum
Bulleit Rye
Famous Grouse Blended Scotch
Maker's Mark Bourbon
Forty Creek Canadian Whisky

Host Bar | 13

Individual Payment Bar | 15

LUXURY BAR (1 oz).

Tito's Vodka and Belvedere Vodka
Tanqueray No. TEN Gin
El Tequleño Reposado Tequila
Ojo de Dios Mezcal Joven
Bacardi White Rum
Sailor Jerry Spiced Rum
Michter's Rye
The Macallan 12 Year Old
Woodford Reserve Bourbon
Forty Creek Canadian Whisky

Host Bar | 15

Individual Payment Bar | 17

For ultra-premium spirit options from our collection, consult your Conference Services Manager

BEER

Brands to include: Local, Imported, Zero Alcohol
Corona
Michelob Ultra
Guinness Stout

Moosehead Classic Lager
Microburst Hazy IPA
Annex Brewing Idle Hands Pilsner
Okanagan Cider
Establishment Brewing BlackBerry & Vanilla Sour

Seltzers & RTDs

Rundle Bar Gin Tonic (Yuzu & Lime)
Truly Peach Seltzer
Truly Mixed Berry Seltzer

Sans Alcohol

Corona Sunbrew 0%
Guinness Stout 0%

Host Bar | 10

Individual Payment Bar | 12

Wine By The Glass | SOMMELIER'S SELECTION (5 oz)

RED & WHITE

Host Bar | 15
Individual Payment Bar | 17

*Kosher options available upon request

*Rosé available on request

SOFT DRINKS, JUICES

Assorted Coca Cola Products
Assorted Juices

Host Bar | 5

Individual Payment Bar | 6

San Pelligrino Sparkling Water (250ml)

Host Bar | 5

Individual Payment Bar | 6

In the event of limited availability, selected products will be replaced by products of equal or greater value to ensure the highest quality and consistency for your experience



SIGNATURE COCKTAILS

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied.

CRAFT COCKTAILS

Wildflower (2 oz)

Floral - Fruity

Rundle Bar Gin, Raspberry, Elderberry, Mint & Citrus

Emerald Glow (2 oz)

Crisp - Clean

Wild Life Vodka, Apple, Sage, Sencha Tea & Citrus

Iconic Peak (2 oz)

Rich - Balanced

Untamed Signature Rye, Smoked Tea, Aromatic Bitters

Host Bar | 18

Individual Payment Bar | 20

ZERO ALCOHOL

0% Paloma

Bright - Fruity

Seedlip Notes De Agave, Pink Grapefruit, Lime, Agave & a Pinch of Salt

0% Collins

Zesty - Crisp

Seedlip Grove 42, Citrus, Notes of Cucumber & Juniper

0% Raspberry & Mint Mojito

Refreshing - Clean

Raspberry, Mint & Fresh Lime with Balanced Acidity

Host Bar | 14

Individual Payment Bar | 16



WINE LIST

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied. Vintage may vary.
Pricing is per bottle.

LIGHT-BODIED REDS

	Price per bottle
Scorched Earth, Pinot Noir BC, Canada	92
French Door Estate Fleur, Gamay Noir, BC, Canada	119
Barbera, Massolino, Italy	84

MEDIUM-BODIED REDS

	Price per bottle
Decoy by Duckhorn, Merlot, Napa Valley, USA	94
Carpazo, Sangiovese, Tuscany, Italy	74
Tinhorn Creek, Cabernet Franc, BC, Canada	88

RICH & FULL-BODIED REDS

	Price per bottle
Piattelli, Malbec Reserve, Cagayate Valley Argentina	85
Sean Minor, Cabernet Sauvignon, Paso Robles, USA	88
Blasted Church, Syrah, BC, Canada	95

ROSÉ

	Price per bottle
Peyrassol, Côtes de Provence, France	84

CRISP & LIGHT WHITES

	Price per bottle
Invivo, Sauvignon Blanc, Marlborough, NZ	78
Riff Aluada, Pinot Grigio, Italy	74
Grace Winery, Koshu, Japan	92

AROMATIC WHITES

	Price per bottle
Wittman Trocken, Riesling, Alsace, Germany	75
Tinhorn Creek, Gewurztraminer, BC, Canada	74

RICH & FULL-BODIED WHITES

	Price per bottle
Drouhin, Chardonnay, Mâcon Villages, France	90
Stag's Leap, Viognier, Napa Valley, USA	120

CHAMPAGNE & SPARKLING

	Price per bottle
Poema Cava, Spain	72
Ponsardin Yellow Label, Veuve Clicquot, Reims France	180
Fratelli Cosmo, Prosecco, Italy	74
Prima Pavé Non Alcohol Blanc de Blancs, Italy	68
Mission Hill Sparkling Brut, BC, Canada	82

Minimum quantities apply to ensure exclusivity to your selection

ULTRA-PREMIUM REDS

	Price per bottle
Joseph Phelps Cabernet Sauvignon Napa Valley, USA	220
Osoyoos Larose Le Grand Vin BC, Canada	143
Chateau La Nerthe Chateauneuf du Pape, France	210
Heritage Blend, French Door Estate BC, Canada	199

ULTRA-PREMIUM WHITES

	Price per bottle
Foxtrot Chardonnay Naramatta Bench, BC	159
Tate Springs, Sauvignon Blanc Napa Valley, USA	125
Dom Pérignon Brut Reims, France Vintages based on availability	485

For exclusive options from our cellar, consult your Conference Service Manager

