## BEVERAGE MENU

<table>
<thead>
<tr>
<th>HOUSE BEER</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local craft beer selection (473 mL can)</td>
<td>$8.41</td>
<td>$9.75</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PREMIUM BEER</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additional imported and craft products may be added to the house selection for Host Bar only. See Beer List for options, charged on consumption, minimum charges apply.</td>
<td>$9.07</td>
<td>$10.25</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HOUSE WINE</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td>One red and one white from House Selections, sparkling optional. Prices do not include staff.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HOST BAR – CHARGED PER BOTTLE OPENED (750 mL bottles)</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td>• House Red or House White Wine</td>
<td>$42.03/bottle</td>
<td>$47.50/bottle</td>
</tr>
<tr>
<td>• House Sparkling Wine</td>
<td>$44.25/bottle</td>
<td>$50.00/bottle</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CASH BAR – CHARGED PER GLASS</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$8.41</td>
<td>$9.75</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PREMIUM WINE</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td>See Wine List for options, charged on consumption, minimum charges apply.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MIXED DRINKS</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of Standard, Premium or Deluxe Bar selection. Includes 1 oz. mixed drinks. For cocktail options please refer to Signature Cocktail menu.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>STANDARD BAR</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$8.41</td>
<td>$9.75</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PREMIUM BAR</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$9.96</td>
<td>$11.25</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DELUXE BAR</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$11.95</td>
<td>$13.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SOFT DRINKS</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca-Cola, Diet Coke, Sprite, Ginger Ale, Soda Water, Tonic Water</td>
<td>$3.10</td>
<td>$3.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>JUICES</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cranberry, orange, grapefruit, apple juices</td>
<td>$3.10</td>
<td>$3.50</td>
</tr>
<tr>
<td>Cold press juices, assorted flavors</td>
<td>$6.00 (min.24)</td>
<td>$6.78</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WATER</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eska bottled still and sparkling water</td>
<td>$3.10</td>
<td>$3.50</td>
</tr>
<tr>
<td>Flow Alkaline Spring Water, assorted flavors</td>
<td>$3.98</td>
<td>$4.50</td>
</tr>
<tr>
<td>Spa water with herbs and fresh fruits, per 2-hour service</td>
<td>$2/pp</td>
<td>$2.26</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COFFEE &amp; TEA</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Set as a station, charged per 2-hour service</td>
<td>$5/pp</td>
<td>$5.65/pp</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ALL DAY BEVERAGE PACKAGES</th>
<th>Excluding HST</th>
<th>Including HST</th>
</tr>
</thead>
<tbody>
<tr>
<td>COFFEE &amp; TEA</td>
<td>Coffee, tea and spa water, set as a station</td>
<td>$16/pp</td>
</tr>
<tr>
<td>MEETING REFRESHMENT PACKAGE</td>
<td>Coffee, tea, standard juices, soft drinks, sparkling water and spa water, set as a station</td>
<td>$20/pp</td>
</tr>
<tr>
<td>EXECUTIVE REFRESHMENT PACKAGE</td>
<td>Coffee, tea, cold pressed and standard juices, soft drinks Flow and sparkling waters, set as a station</td>
<td>$24/pp</td>
</tr>
</tbody>
</table>

Prices do not include service or security staff. Prices are per glass unless otherwise noted. Menu selections and prices are subject to change.
Beer Menu

HOUSE BEER SELECTIONS

HOUSE BEER
Mill Street Organic, Mill Street Brewery, Toronto 4.2%
Pale lagers are tough to make because you can’t hide your mistakes behind big flavour. This certified organic lager crafted with Prairie-grown barley is perfection: light, bubbly & crisp.

Rhyme & Reason Pale Ale, Collective Arts Brewing, Hamilton 5.7%
A hophead favourite: mango, mandarin and pineapple explode from the nose and into the sip of this American Pale Ale. Long bitter finish.

HOUSE CIDER
Pommies Dry, Pommies Cider Company, Caledon 5%
Founded by a British expat and his Toronto-born wife, Pommies is made from a blend of 5 Ontario apples. It’s sparkling and crisp with juicy Ida Red notes and a clean, tart finish.

PREMIUM BEER SELECTIONS

Premium beers may supplement or replace house selections. A minimum charge of 24 cans per selection will apply.

IMPORTS
Pilsner Urquell, 4.1%
Brewmasters around the world worship this lager. It is the world’s first pilsner and it’s still made using the same Czech ingredients and old world techniques as it was in 1842. Notes of fresh bread, floral hops and a firm bitterness.

Guinness, 4.2%
The primordial Irish stout is deceptively light-bodied with a creamy head, coffee notes and a dry, roasty finale.

Grapefruit Radler, Steigl, 2.5%
This Austrian offering is bubbly and lemon-forward, a bit like Sprite, with fresh, clean flavours of white grapefruit and light, crackery malt. Its racy lemon acidity makes it totally crushable.

CRAFT BEER SELECTIONS by The Beer Sisters

Life in the Clouds Hazy New England IPA, Collective Arts Brewing Co. 6.1%
One of the hottest trends in beer right now this IPA looks like a glass of freshly-squeezed lemonade and is bursting with aromas of passion fruit, guava and spicy green pepper.

Duplicitous Citra Dry-Hopped Sour, Nickel Brook Brewing Company, 4.0%
Brewed with lactobacillus for a clean, zippy acidity, this Gose also contains pink Himalayan sea salt, coriander and a perfumy citrus aroma.

Wheat Beer, Side Launch Brewing, 5.3%
This award-winning wheat ale is brewed in the traditional style of a German Hefeweizen. It’s a hazy, deep golden brew with a creamy mouthfeel thanks to the flaked wheat, and lovely notes of banana and cloves courtesy of the yeast.

12 Minutes to Destiny Raspberry Hibiscus Pale Ale, Flying Monkeys Brewing Co., 4.1%
This ruby tinged lager is seasoned with fresh raspberries, rosehips and hibiscus flowers. The aroma is dominated by tart berries with a touch of dried floral notes, and on the sip, baguette malts and floral hops with a hint of sweetness.

Rosé Cider, Brickworks Cider House, 6%
This sparkling cider gets it gorgeous, pinky rouge colour from a blend of raspberries and blueberries. It’s light-bodied with aromas of strawberry, crushed raspberries and a hint of fresh florals.
CUSTOM BEER EXPERIENCES by THE BEER SISTERS


BEER SENSORY BAR
Let accredited beer sommeliers The Beer Sisters curate and guide your guests through a selection of three to five beers, each paired with a sensory ingredient that guests can touch, smell, or taste to cue them to flavours inside each beer.

Starting at $12.50 per head, minimum 100 people. Includes: mise en place, set up and tear down, and Certified Cicerones / beer sommeliers to guide guests for up to 2 hours. Beer and glassware charged separately.

BEER 101 WORKSHOP: THE BEER SISTER’S BEER-CATHALON
This interactive presentation takes guests through a series of five contests that will teach, entertain and challenge them to do beer better. Guests compete or play along in five contests where they will taste five Ontario craft brews and learn the art of the perfect pour, how to pick out the hop varieties in their brew, and how to pair beer with food. Perfect for team-building and corporate meetings.

Starting at $35 per head, minimum 50 people. Includes: a 1 to 1.5-hour interactive workshop, all materials, set up and tear down, and Certified Cicerones / beer sommeliers to guide and entertain guests. Beer, glassware and applicable paired food items charged separately.

BEER AND CHEESE PAIRING BAR
When it comes to pairing with cheese, beer has a few secret weapons that wine does not! Our beer sommeliers will design a custom cheese and beer tasting bar, pairing local cheese and beers to illustrate various rules for pairing (cut, contrast, compliment). Our beer sommeliers will chat about each beer, and share fun beer and cheese tips with guests.

Starting at $15 per head, minimum 100 people, mise en place set up and tear down, and Certified Cicerones / beer sommeliers to guide guests for 1-2 hours. Beer, cheese, and glassware charged separately.

For more information on these and other custom beer offerings:

The Beer Sisters
647-239-5899
crystal@beersisters.com
craftbeertastings.com
Wine Menu

HOUSE SELECTIONS
Choice of one red and one white from House Selections, sparkling optional.

WHITE
Chateau des Charmes Barrel Fermented Chardonnay, Niagara
This popular Chardonnay is barrel fermented with extended lees contact and aged for nine months in the same French oak barrels. It has a creamy, buttery texture with melon, mineral and pear flavours, and a touch of smoke.

Henry of Pelham Pinot Grigio, Niagara
A bright and refreshing wine with white cranberry, peach and melon flavours. Fermented and aged in stainless steel to maintain the fruit’s delicacy. A great compliment to light salads, fish or chicken pates.

RED
Chateau des Charmes Gamay Droit, Niagara
Canada’s first vinifera vine and proprietary to Chateau des Charmes, this medium weight red has Gamay characteristics including cherry, spicy notes and a hint of smokiness.

Montes Reserva Cabernet Sauvignon, Chile
Flavors of ripe red and black fruit aromas such as strawberries, plums, and figs along with crème de cassis, and sweet spices such as nutmeg and black pepper. With balanced acidity, medium body, and smooth tannins, this crowd favourite compliments charcuterie, meats and cheeses.

SPARKLING
Ruffino Prosecco, Italy
Crisp, clean and delicate with fine bubbles on the palate. Intense flavors of apples and peaches lead to a pleasant finish with lingering fruit and floral notes. Ideal as an aperitif, but also quite versatile as a food companion.

PREMIUM WINE SELECTIONS by BEPPI CROSARIOL

Special wine selections by The Globe and Mail’s wine and spirits columnist Beppi Crosariol in collaboration with acclaimed sommelier Peter Boyd.

Premium wines may supplement or replace house selections. A minimum charge of 12 bottles per selection will apply.

WHITE
Nautilus Estate Sauvignon Blanc, New Zealand, $55

Anselmi San Vincenzo, Italy, $40
Rogue northern Italian producer Anselmi crafts this “turbo Soave” from the crisp garganega grape native to the Veneto region with dollops of non-traditional international varieties chardonnay and sauvignon blanc. The result is seductively textured, suggesting stone fruit and pineapple, with subtle, musky aromatics for lift. Not your mamma’s Soave. A fine white for any occasion.

ROSE
Ogier Côtes du Ventoux Rose, France, $40
An enticing colour of salmon-pink paves the way, visually, to a wonderfully delicate flavour. Dry and juicy, this rosé from the southern Rhône Valley unfolds with strawberry, peach and apple flavours joined by a delicate herbal essence. Wonderfully silky in the middle. Versatile at the table.

RED
Famille Perrin Châteauneuf-du-Pape Les Sinards, France, $70
Creamy Châteauneuf from an iconic producer in the southern Rhône Valley, with a great mashup of soft strawberry, leather and licorice. Bright spice and a tingle of fresh acidity help draw out the finish. The sneaky, fine tannins get in under the tongue, making this a great match for most red meats.

SPARKLING
Piper-Heidsieck Brut, France, $100
Marilyn Monroe reputedly bathed in a tub of Piper, her favourite sparkling wine (properly pronounced “peeper” if you’re French). It’s a classic of the lighter, fresher, more vibrant Champagne style, though still with doughy, toasty depth. Lively, charming and cheerful, a bubbly for all occasions.
CUSTOM WINE EXPERIENCES by THE WINE SISTERS

The Wine Sisters are Toronto’s leading sommelier services and wine events company, offering tailored event experiences. The Wine Sisters have led tutored wine tastings at The Gourmet Food & Wine Show, hosted and curated Toronto Life Wine School, and instructed at George Brown College.

TUTORED WINE TASTINGS

Led by certified, professional Sommeliers, workshops are designed to give insight to wines sampled, and offer attendees increased confidence ordering and approving wine at restaurants, buying at the store, and pairing to foods. Popular tasting themes include:

- Wine Foundations – a look at the fundamentals to tasting wine
- Grape Expectations – exploring popular varietals
- Wine & Cheese or Wine & Food Lab – here we look at the basics of pairings

Starting from $50 per person and includes certified sommelier, mise en place & station set up. Wine, glassware and applicable paired food items charged separately.

WINE TASTING STATIONS

Wine tasting stations are an interactive and informative way to entertain large groups. Perfect for large-scale parties like client appreciations and multi-office staff retreats, certified sommeliers will engage and educate guests with intimate and interactive tastings. Popular tasting stations have included What’s Your Wine Style, Bubbly Bars, Old World/New World and Ontario Wine Discovery.

Starting from $25 per person for one station and includes mise en place, station set up and a certified sommelier, for multiple stations. Wine, glassware and applicable paired food items charged separately.

GENERAL SOMMELIER SERVICES

A professional, accredited sommelier to host dinners, assist with food and wine pairings, pre-event consultation.

Starting at $150/hr, minimum spend $600

For more information on these and other custom wine offerings:

The Wine Sisters
647-298-0757
erin@thewinesisters.com
thewinesisters.com
Mixed Drinks & Cocktail Menu

BAR OPTIONS
Choice of Standard, Premium or Deluxe bar selection (no substitutions). Includes 1 oz. mixed
drinks. Bar shots are not available.

STANDARD BAR
Absolut Vodka, Beefeater Gin, J.P. Wiser’s Deluxe Rye Whisky, Ballantine’s Blended Scotch,
Jameson Irish Whiskey, Jim Beam White Label Bourbon, Havana Club Anejo 3 Anos Rum,
Olmeca Altos Tequila.

PREMIUM BAR
Includes the Standard bar with the addition of Tito’s Handmade Vodka, Tanqueray Gin, Lot
No. 40 Single Copper Pot Still Canadian Whisky, Johnnie Walker Black Label Scotch Whisky,
Jack Daniel’s Tennessee Whiskey, Havana Club Anejo Reserva 7 Anos Rum, Tromba Tequila
Blanco.

DELUXE BAR
Includes the Standard bar with the addition of Grey Goose Vodka, Hendrick’s Gin, Writers’
Tears Copper Pot Irish Whiskey, Laphroaig Select Islay Single Malt Scotch Whisky, Bulleit
Bourbon, Havana Club Anejo Reserva 7 Anos Rum, Don Julio Tequila Blanco, Martell VS
Cognac, Grand Marnier.

MAD MEN UPGRADE
Add on to any standard ($12/drink), premium ($14/drink) or deluxe ($16/drink) bar. Allows for
Martinis, Old Fashioneds, Manhattan, Negronis. Charged on consumption, minimum 100.

AFTER DINNER UPGRADE
Add on to any standard, premium or deluxe bar. Set up as a separate station with coffee & tea.
Includes Bailey’s Irish Cream, Frangelico, Amaretto, Amaro Montenegro and Averna. Charged on
consumption ($10/drink), minimum 50.

ADD-ON SIGNATURE COCKTAILS
Add to any Standard, Premium or Deluxe Bar. Minimum 75 drinks per selection.

Headline
tequila, lime juice, grapefruit cordial, agave, soda, salt rim (1.5 oz) $13

Editor’s Mark
Tennessee whiskey, hellfire shrub, lime juice, ginger beer (1.5 oz) $12

Early Edition
dark rum, white rum, passionfruit, pomegranate, ginger, lime, soda (1.25 oz) $12

Reporter
Canadian whisky, lime juice, pineapple juice, cinnamon syrup (1.5 oz) $13

Stop the Presses
bourbon, demerara sugar, mole & chocolate bitters, orange zest (2 oz) $13

Tyto
Luxardo Bitter Bianco, lemon, prosecco, soda, grapefruit zest (3 oz) $12

Off the Record
gin, honey, cardamom, lemon, soda (1 oz) $10

Byline
vodka, apple eau-de-vie, dry vermouth, lemon zest $ (1.5 oz) $13

Hatchet Job
pisco, lemon, basil, simple syrup, soda (1.5 oz) $13

Scoop (non-alcoholic)
Seedlip, verjus, honey-angelica syrup, bitters, grapes $7, minimum 20

CMYK (non-alcoholic)
hibiscus tea with baking spices, lemon and ginger $5, minimum 20
ADD-ON COCKTAIL STATIONS

Charged on consumption, 100 drinks minimum per station. Includes standard plexi bar station, mise en place and glassware.

GIN & TONIC STATION – $10/drink (1 oz)
An interactive station that allows your guest to create their own expression of gin and tonic. Includes:
- 3 gins: Tanqueray, Beefeater, Ungava
- 1 non-alcoholic option: Seedlip Garden (distilled non-alcoholic spirit)
- 3 tonics: aromatic, elderflower & lemon
- Botanical bar including lemon, lime, grapefruit, orange, fresh herbs, cucumber, berries, seasonal fruit

MULE STATION – $10/drink (1 oz)
An interactive station that allows your guest to create their own expression of the classic Moscow Mule. Includes:
- 3 Spirits: Absolut, Havana 7 Year, Jim Beam White Label Bourbon
- 1 non-alcoholic option: Seedlip Spice (distilled non-alcoholic spirit)
- 2 ginger options: Great Jamacian ginger beer, Fever Tree ginger beer
- Garnish bar including lime, lemon, fresh herbs, bitters

MIMOSA STATION $10/drink (3 oz)
An interactive mimosa station. Includes prosecco, orange juice, grapefruit juice, seasonal fruit puree (peach, passion fruit), strawberries, raspberries, bitters

CAESAR STATION $10/drink (1 oz)
An interactive Caesar station. Includes vodka, gin, tequila, Clamato juice, tomato juice, choice of rimmers (2), choice of hot sauce (3), and garnish station (celery, pickles, olives)

BRUNCH STATION (caesar + mimosa) $10/drink

SEEDLIP TONIC & MULE STATION (non-alcoholic) ($7/drink, minimum 50)
- Two Seedlips: Seedlip Garden, Seedlip Spice
- 3 tonics: aromatic, elderflower & lemon
- 1 ginger beer
- Botanical bar including: lemon, lime, grapefruit, orange, fresh herbs, cucumber, berries, seasonal fruit
Beverage / Bar Staffing

BEVERAGE SUPERVISOR, BEVERAGE ATTENDANTS AND BARTENDERS

All beverage and bar services require a Beverage Supervisor. Additional beverage staff will be required based on bar and beverage orders, and will be provided by The Globe and Mail.

Bartenders have SmartServe certification and adhere to alcohol service laws.

Staffing ratios are at the discretion of the venue based on setup and service times at a minimum of 1 bartender to 50 guests, 1 bar back per 3 bartenders, and 1 wait staff per 100 guests. Cash bar and satellite bars may increase the required bar staffing ratios.

SECURITY GUARDS

For events with bar services, additional Floor Security Guards staff will be allocated to your event based on the number of guests, at the discretion of The Globe and Mail.

STAFFING RATES

Event Staff is charged at a minimum of hours as noted below. Product costs and bar furniture rentals are not included.

<table>
<thead>
<tr>
<th>Beverage Supervisor</th>
<th>Lead Bartenders</th>
<th>Beverage Attendants, Bartenders, Barbacks, Wait Staff</th>
<th>Security Guards</th>
</tr>
</thead>
<tbody>
<tr>
<td>$42 / hour</td>
<td>$40 / hour</td>
<td>$38 / hour</td>
<td>$48 / hour</td>
</tr>
<tr>
<td>4 hour minimum</td>
<td>4 hour minimum</td>
<td>4 hour minimum</td>
<td>5 hour minimum</td>
</tr>
</tbody>
</table>

Events booked on statutory holidays are subject to a Holiday staffing fee.