

deer creek

GOLF & BANQUET FACILITY

2018 *Special Events* Package

EXPERIENCE EXCEPTIONAL



This is Your Special Event

Let Deer Creek help make it truly Exceptional!

Deer Creek Golf & Banquet Facility has set the stage for a spectacular special occasion and is ready to make your event truly exceptional. Our team of friendly and knowledgeable Event Coordinators are fully equipped and awaiting the opportunity to make your Special Event truly memorable.

Set on a pristine 45 hole golf course, Deer Creek Golf & Banquet Facility is the premier special events facility in the Durham Region. Your guests will be welcomed into our stunning main rotunda entrance and swept away by our elegant ballrooms overlooking breathtaking views. All of our spacious rooms look out onto the golf course and are surrounded by terraces and patios. You and your guests will be treated to the exceptional experience.

Deer Creek Golf & Banquet Facility provides guests with creative, healthy and delicious menu options by using fresh ingredients supplied by local producers. We take pride in offering high quality food and beverage products at an exceptional standard that is sure to exceed expectations.

Voted Reader's Choice #1
Wedding Venue and Banquet Facility in the
Durham Region.

SPECIAL EVENTS ROOM REQUIREMENTS








ROOM	Dinner 	Dinner with Dance Floor 	Classroom 	U-Shape 	Hollow Square 	Theatre Style 	Half Rounds (6 people) 
Taunton Ballroom	600	550	n/a	n/a	n/a	798	360
Audley Hall	180	120	n/a	57	68	241	216
Taunton Hall	220	170	130	64	n/a	316	144
Audley & Middle	360	250	n/a	n/a	n/a	482	216
Taunton & Middle	420	330	n/a	n/a	n/a	557	252
Westney	290	250	150	n/a	68	400	150
Mr. C's	60	50	24	25	32	80	36

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photo credit: avenue photo



MENU OPTIONS

All menu options include room rental (*unless otherwise stated*), tables, chairs, linens and fine china.
All prices do not include taxes and 15% service charge.

BREAKFAST

CONTINENTAL \$17

Freshly baked assorted muffins, danishes and croissants alongside fresh seasonal fruit, individual yogurts and black diamond individual cheeses. Served with assorted juices, coffee and tea.

EXECUTIVE BREAKFAST BUFFET \$22

Farm fresh scrambled eggs, crisp bacon, golden sausage links, savoury breakfast potatoes and sliced toasting breads served with preserves and condiments. Accompanied by assorted juices, coffee and tea.

PLATED HOT BREAKFAST \$24

Farm fresh scrambled eggs, crisp bacon, golden sausage links, breakfast potatoes, roasted parmesan and herb crusted tomato and sliced fruit served family style. Served with assorted juices, coffee and tea.

BRUNCH BUFFET \$37

Crisp market fresh greens, scrambled eggs crisp smoked bacon, savoury herbed breakfast potatoes, parmesan and herb roasted Roma tomatoes, grilled chicken with natural jus and seasonal vegetables, seasonal fresh fruit, baked muffins, Danishes, croissants, Belgian waffles, pancakes, and fine French pastries. Served with assorted juices, coffee and tea.

BREAKFAST A-LA-CARTE ADDITIONS *(based on 20 guest minimum)*

Diced and Whole Seasonal Fresh Fruit Display **\$5**

Individual Assorted Yogurt **\$2**

Assorted Bagels served with Cream Cheese **\$3**

Assorted Breakfast Pastries (Danishes, Croissants and Muffins) **\$4**

Add Traditional Eggs Florentine **\$4**

Add Pancakes or Waffles with Maple Syrup **\$4**

Add Traditional Eggs Benedict **\$5**

Add a Chef Manned Omelette Station **\$12** *(20 guest minimum)*

SNACK BREAKS

Snack breaks are available to be added to a breakfast, lunch or all day meeting package.

REFRESH YOURSELF \$5

Freshly brewed coffee, tea, soft drinks and assorted juices.

NUTRITIOUS RECHARGE \$9

Fresh seasonal fruit skewers, Nutri-Grain cereal bars, individual yogurts, coffee, tea and assorted juices.

SWEET AND SALTY \$7

Assorted chocolate bars, potato chips and cheddar popcorn alongside a selection of soft drinks, coffee, tea and assorted juices.

CHOCOLATE INDULGENCE \$7

Double chocolate chip cookies, chocolate muffins and two bite brownies served with milk, coffee, tea and assorted juices.

PLATED LUNCH \$36 *(available between 11AM - 4PM)*

STARTER *(select one option for all guests)*

Choice of one of our homemade feature soups or feature salads.

PREDETERMINED CHOICE OF TWO ENTRÉES PLUS A VEGETARIAN SELECTION

All entrees selections come with the choice of light lemon and herb mini red roasted potatoes, roasted garlic mashed potatoes or rice pilaf, and seasonal vegetables.

Grilled Chicken

Seasoned grilled boneless chicken breast topped with a natural chicken jus.

Potato Crusted Cod Fillets

Potato and chive crusted cod smothered with a roasted garlic and leek cream.

Stuffed Pepper *(Vegetarian / Vegan)*

Roasted bell pepper stuffed with roasted vegetable medley, topped with tomato coulis.

DESSERT

Assortment of seasonal fruit and French pastries served family style.

Freshly brewed coffee and tea *(upgrade to a plated feature dessert for an additional \$2 per person)*

ADDITIONAL BEVERAGES

Assorted Fruit Juices and Bottled Water **\$3**

Selection of Soft Drinks **\$2**

LUNCH BUFFET *(available between 11AM - 4PM)*

All lunch buffets require a minimum of 10 guests and come with a blend of bite sized treats, soft drinks, coffee and tea.

SANDWICHES AND WRAPS \$32

Hand crafted sandwiches and wraps using fresh market toppings, variety of meats and fillings, unique cheeses, and custom spreads comes with chef's soup of the day, and garden greens.

HOT BEEF SANDWICHES \$34

Slow roasted AAA carved striploin stacked high, with caramelized peppers, Spanish onions and sharp cheddar cheese between a toasted panini buns comes with garden greens and chef's soup of the day.

SMOKEY BBQ \$35

Barbeque basted baby back ribs, gourmet mac and cheese, grilled sweet taters, crisp coleslaw, with charred corn soup and cheddar biscuits.

BUILD YOUR OWN TACO BAR \$35

Pan seared grilled chicken fajitas and ground taco beef, alongside all the fixings, freshly fried taco shells and warmed flour tortillas, paired with seasoned nachos and garden greens and black bean and corn salad.

TGIF \$36

Stone baked meat and meatless pizzas, crispy chicken wings, heirloom carrot and celery batons, hand cut fries, spiked fruit salad and garden greens.

PASTA TIME \$36

Pick two of the following pasta options, comes with Caesar salad, minestrone soup and baked garlic and parmesan rolls.

- Chicken and Mushroom Farfalle Alfredo
- Rigatoni Bolognese
- Garden vegetable penne tomato primavera
- Buffalo chicken mac and cheese
- Creole Shrimp and Sausage Ziti
- Four cheese baked mac and cheese

GRILLED CHICKEN \$37

Ontario breast of chicken topped with a baby shallot and grape tomato relish and natural kettle jus, comes with choice of roasted or mashed potatoes, seasonal vegetable medley, roasted tomato soup, garden greens and freshly baked rolls.

COCKTAIL RECEPTION

COCKTAIL RECEPTION #1 \$32

- Crisp market vegetables, domestic cheese selection, assorted crackers and flat breads.
- Chef's selection of gourmet wraps and finger sandwiches: shaved beef, sliced ham, farm fresh egg salad, classic tuna and grilled vegetables. All wraps and sandwiches have appropriate spreads, crisp lettuce, sliced tomatoes and cheeses.
- Collection of our signature fine French pastries.

COCKTAIL RECEPTION #2 \$38

- Antipasto - A gathering of marinated Italian market vegetables, blend of green and Kalamata olives, sliced prosciutto, herb tossed baby bocconcini and pickled eggplant. Served with an assortment of freshly baked breads and artesian flat breads.
- A selection of our feature hand passed hot and cold hors d'oeuvres (5 pieces per person).
- Fresh seasonal fruit display and French pastries.

COCKTAIL RECEPTION

ADD-ON'S & LATE NIGHT STATIONS

SALTY SNACKS \$7

Pretzels, bar mix, white cheddar popcorn and house fried chips.

FRUIT AND PASTRIES \$9

A selection of seasonal fruit combined with a variety of pastries, bars and tartlets.

CHEESE AND CRUDITÉS \$8

A blend of domestic cheeses and crackers paired with fresh market vegetables and dip.

ANTIPASTO BUFFET \$11

A gathering of marinated Italian market vegetables, blend of green and kalamata olives, sliced prosciutto, herb tossed baby bocconcini and pickled eggplant. Served with an assortment of freshly baked breads and artesian flat breads.

POUTINE BAR \$8

Our famous hand cut fries paired with fresh curds, mixed cheddar and mozzarella,

SANDWICHES AND WRAPS \$9

Assorted sandwich and wrap platters made with various combinations of toppings, fillings and spreads.

SWEET TABLE \$12

A sweet tooth's delight including a wide variety of squares, pastries, baked cookies and cakes combined with fresh seasonal fruit.

SLIDER STATION \$12

Our lineup of signature sliders (pulled pork, shaved prime rib, bacon cheese burgers and chicken & Swiss).

PIZZA AND WINGS \$14

A collection of assorted stone baked pizza's with inviting toppings alongside our signature jumbo wings, carrot and celery batons with a variety of dipping sauces.

PUB FARE \$13

A collection of pub favourites including crisp chicken wings, jalapeño and potato poppers, cheese bites, mushroom caps, and beer battered onion rings and fries served alongside an array of dips and sauces.

SEAFOOD STATION \$18

A blend from the sea including, rolled smoked salmon over a dill cream cheese crostini, freshly fried calamari, wine and tomato poached mussels and classic shrimp cocktail paired with appropriate sauces, fresh lemons and warmed breads.

BROWNIE BAR \$8

Bite size squares from our unique brownie collection served in a martini glass, then top it with our build your own toppings.

INDIVIDUAL BAKED CASSEROLES \$14

Pick 3 from our Chef's signature baked individual casseroles including: Butter chicken mac and cheese, Dorito crusted mac and cheese, home-style Sheppard's pie, roasted chicken penne, braised lamb shank and local mushroom stew, beef chili and ziti bolognese with smoked cheddar.

HAND PASSED HORS D'OEUVRES

HORS D'OEUVRES (3 PIECES PER PERSON) \$9 PER PERSON

ADD AN ADDITIONAL PIECE OF HORS D'OEUVRES FOR \$3 PER PERSON

CHICKEN OPTIONS

- Chicken Cordon Bleu lollipops with double smoked bacon and Swiss with an herb aioli.
- Thai chicken skewers, finished with scallions and sesame seeds.

BEEF OPTIONS

- Beef Wellington, finished with a truffle aioli and fresh herbs.
- Korean beef satays, finished with a honey hoisin glaze.
- Mini Angus burgers, with cheddar cheese then garnished with a sliced pickle and Housemade sauce.
- Italian Meatballs, blessed with rich marinara, parmesan and basil chiffonade on a demi spoon.

SEAFOOD OPTIONS

- Coconut Shrimp, with a spiced cocktail dipping sauce.
- Crab and Cheddar Croquette, alongside a lime and lemon pepper sour cream.

VEGETARIAN OPTIONS

- Julienne vegetable spring rolls, with a jade plum.
- Roma tomato Bruschetta, over a toasted herb baguette, with a local goat cheese spread and balsamic glaze.
- Cucumber medallions filled with a roasted tomato and herb cream cheese.

PLATED DINNER

CHOICE OF ONE STARTER

BABY GREENS

A unique blend of organic baby greens garnished with heirloom cherry tomato halves topped with a tri-colour carrot and wedged cucumbers served with house dressing.

SUMMER SPINACH & STRAWBERRY

Tender baby spinach topped with sliced strawberries, toasted almonds, crumbled local goat cheese then finished with a raspberry vinaigrette.

GREEK INSPIRED

A heritage blend of greens garnished with diced Roma tomatoes, bell peppers, slivered red onion, garden cucumbers, Kalamata olives, crumbled feta and a Greek dressing.

TRADITIONAL CAESAR

Romaine lettuce tossed with bacon bits and parmesan cheese topped with croûtons and a lemon garlic dressing.

MANGO BLACK RADISH

A blend of market greens, heirloom tomatoes, black radish and cucumbers finished with a mango dressing.

ROASTED RED PEPPER SOUP

Roasted red pepper and tomato velour, with a basil crème fraîche.

ROASTED BUTTERNUT SQUASH SOUP

Roasted butternut squash and gala apple puree with a dollop of cinnamon cream.

MUSHROOM SOUP

Local mushroom and thyme soup.

PENNE IN A RICH TOMATO SAUCE

Penne with a rich tomato and basil marinara finished with fresh parmesan and herbs.

ORECCHIETTE IN A ROSÉ SAUCE

Orecchiette tossed in a blush wine rosé sauce topped with a grated parmesan and herb garnish.

TRI-COLOUR FARFALLE ALFREDO

Tri color farfalle smothered in a rich Alfredo cream sauce garnished with fresh herbs and grated parmesan.

UPGRADE TO A PREMIUM STARTER \$3 PER PERSON

BEET, PISTACHIO AND GOAT CHEESE TOWER

Roasted purple and gold beets layered with pistachio crusted goat cheese served alongside baby greens topped with mandarin oranges, spiced pecans and an herb vinaigrette.

SMOKED GOUDA AND PEAR

Baby arugula combined with roasted pears, smoked Gouda, heirloom tomatoes, candied walnut pieces and a truffle vinaigrette.

VINE RIPENED CLUSTER TOMATO AND BOCCONCINI STACK

Layers of herbed bocconcini, yellow and red tomatoes served alongside a blend of baby and micro greens drizzled with a sundried tomato dressing, balsamic glaze and basil vinaigrette.

WEDGE SALAD

Wedges of crisp ice burg with roasted heirloom cherry tomatoes, house made croûtons, spiced pecans, grilled chicken and shards of smoked bacon topped with a roasted tomato and herb vinaigrette.

LOBSTER SOUP

Roasted corn and lobster velour with a mascarpone chive.

MUSHROOM PASTRY CAP SOUP

Creamy mushroom and thyme puree covered and baked with a golden pastry crust.

WHITE BEAN SOUP

White bean and truffle velour topped with a chive oil and smoked back bacon shards.

NEW ENGLAND CHOWDER

Gourmet New England seafood chowder topped with freshly sautéed mussels and baby claims.

PORTOBELLO ZITI

Garden pea, braised short rib and portobello ziti tossed in a rich demi cream topped with shaved parmesan.

BEEF TORTELLINI

Braised beef tortellini finished in a red wine bolognese topped with a blend of Italian cheeses and fresh basil.

SMOKED SALMON

Smoked salmon, baby spinach, grilled red onion and local goat cheese fusilli finished with a white wine rosé sauce.

CHICKEN AND SMOKED BACON RIGATONI

Applewood smoked bacon, diced chicken, baby leek, roasted shallot and arugula rigatoni tossed in a roasted garlic and peppercorn Alfredo sauce.

ENTRÉE SELECTION

ALL PRICING IS FOR A 3 COURSE PLATED DINNER

ADD AN ADDITIONAL STARTER COURSE FOR \$5 PER PERSON

HALAL CHICKEN \$3 PER PERSON AND HALAL BEEF \$5 PER PERSON

All entrée options are served with seasonal vegetables and choice of roasted garlic mashed potatoes, light lemon and herb mini red roasted potatoes or rice pilaf.

OVEN ROASTED CHICKEN SUPREME \$42

Locally grown grain fed chicken supreme, with a light white wine natural jus.

GOLDEN POTATO CRUSTED COD FILLETS \$42

Potato and chive crusted cod smothered with a roasted garlic and leek cream.

JERK CHICKEN SUPREME \$44

Jerk chicken supreme served over rice and peas alongside grilled peppers and fresh beans. Jamaican hot sauce served on the side at each table.

TANDOORI CHICKEN \$44

Tandoori chicken supreme served over fragrant basmati rice alongside aloo gobi and charred peppers. Naan, papadums, raita, chiles and chutneys served on the side at each table.

BEEF AND CHICKEN DUO \$46

An herb crusted slow roasted AAA striploin combined with a tender breast of chicken served with a duo of white wine chicken jus and a red wine demi.

PAN SEARED RED SNAPPER FILLET \$46

Pan seared red snapper fillet finished with chipotle spiced mango cream.

ROASTED RED PEPPER & ASIAGO STUFFED CHICKEN BREAST \$47

Roasted red pepper and asiago stuffed chicken breast topped with a black peppercorn and parmesan cream.

WHITE CHEDDAR & PROSCIUTTO STUFFED CHICKEN BREAST \$47

Prosciutto and aged white cheddar stuffed chicken breast finished with a roasted shallot, thyme and tomato demi.

PRIME RIB \$48

Sea salt and herb crusted slow roasted 8oz Prime Rib served alongside our in house baked Yorkshire pudding and topped with a red wine and shallot demi.

BRAISED LAMB SHANK \$50

Slow braised tender shank of lamb dressed with a rosemary and roasted garlic au jus.

GRILLED BEEF TENDERLOIN AND SHRIMP SKEWER \$50

AAA tenderloin medallions combined with brushed garlic butter and herb shrimp finished with a light lemon demi.

VEGETARIAN OPTION

BUTTERNUT SQUASH TOWER

Herb roasted butternut squash tower filled with a collection of farmers field veggies topped with local goat cheese alongside a sweet pea mash, vibrant veggies and basil tomato coulis.

PORTO-BELLISSIMO

Grilled Portobello, tofu and baby spinach stack filled with layers of chive Boursin Cheese, paired with golden fingerling potatoes, vibrant veggies and a sweet pea coulis.

VEGAN OPTION

OVEN ROASTED STUFFED PEPPER

Tender rice medley and roasted vegetable stuffed yellow bell pepper, paired with a collection of colorful veggies then topped with a tomato and basil coulis.

DESSERT SELECTION

FRESH BERRY TART

Rich vanilla custard tart topped with glazed fresh seasonal berries, finished with a raspberry coulis and piped fresh cream.

KEY LIME DIVINE

Real key lime filling over a natural graham crust, topped with fresh cream.

PEANUT BUTTER FUDGE BROWNIE CHEESECAKE

Flourless brownie base, combined with a duo of chocolate and peanut butter cheesecake topped with roasted almonds, and dark chocolate drizzle.

DULCE DE LECHE CHEESECAKE

Light and creamy laced with dulce de leche filling served in a deep graham cracker shell topped with a toffee crunch.

WILD BERRY GREEK YOGURT CHEESECAKE

Melt-in-your mouth Greek yogurt cheesecake, topped with a mixed wild berry compote.

RASPBERRY AND LINDT CHOCOLATE TARTUFO

Fresh raspberry and Lindt chocolate ice cream Tartufo served in a martini glass topped with crisp chocolate pearls piped cream and raspberry drizzle.

APPLE BLOSSOM

Luscious apple slices with cinnamon sugar and wrapped in pastry before being baked to golden perfection. Served with a scoop of vanilla bean ice-cream and topped with a caramel drizzle.

STRAWBERRY SHORTCAKE

A delicious white sponge cake laced with a rum syrup, layered with a pasty cream and fresh strawberries.

CHOCOLATE LAVA CAKE

Chocolate cake with a rich molten chocolate center, topped with vanilla ice cream.

KIDS ZONE

(Kids 2 to 12 years old) **\$28**

APPETIZER SELECTION

CHOICE OF (1) ONE STARTER

- Veggies and Dip
- House Salad
- Caesar salad

ENTRÉE SELECTION

CHOICE OF (1) ONE ENTRÉE

- Chicken Fingers and Fries
- Penne and Tomato Sauce
- Mac and Cheese
- Grilled Cheese Sandwich and Fries

DESSERT SELECTION

CHOICE OF (1) ONE DESSERT

- Ice Cream
- Seasonal Fresh Fruit Cup

DINNER BUFFETS

All buffets come with freshly baked rolls and butter, a choice of two salads (*Greek salad, Caesar salad, baby spinach, market greens, rustic potato, julienne vegetable pasta salad, roasted corn and red pepper salad or creamy coleslaw*) chef's daily soup selections, French pastries, cakes, flans, coffee and tea.

GRILLED CHICKEN BUFFET \$40

Spiced grilled tender breast of chicken topped with a natural chicken jus, your choice of one starch (*roasted garlic mashed potatoes, light lemon and herb red potatoes or seasoned rice pilaf*) and seasonal vegetables.

TASTE OF MEXICO \$42

Flour and freshly fried taco shells, seasoned ground beef and grilled chicken alongside fresh salsa, guacamole, herb sour cream, blended cheese, grilled peppers and onions. Paired with a fresh market greens and chorizo sausage, roasted corn and black bean salad.

TASTE OF ITALY \$44

Golden crusted chicken parmesan topped with mozzarella and marinara, alongside your choice of one feature pasta and starch (*roasted garlic mashed potatoes, light lemon and herb red potatoes or seasoned rice pilaf*) with seasonal vegetables.

ROAST BEEF DINNER \$46

Hand carved certified AAA Alberta beef strip loin, finished with an authentic red wine demi glaze and fine herbs, your choice of one starch (*roasted garlic mashed potatoes, light lemon and herb red potatoes or seasoned rice pilaf*) and seasonal vegetables.

TASTE OF INDIA \$46

Butter chicken, rice pilau, tandoori beef, aloo gobi, paired with tomato katchumber and mango black radish salad, grilled naan, papadums, onion, green chiles', coriander chutney, raita and tamarind chutney

TASTE OF THE CARIBBEAN \$46

Jerk chicken, rice and peas, seared snapper with pineapple tomato relish and fresh assortment of vegetables alongside spiked fruit salad and fresh market greens with mango vinaigrette.

CUSTOM DINNER BUFFET \$48

BUILD YOUR OWN EXCEPTIONAL DINNER BUFFET.

Exceptional Buffet is served with freshly baked rolls and butter, seasonal vegetables, signature bite-size desserts, cakes, flans and coffee and tea.

CHOICE OF (2) TWO SALADS

- Greek salad
- Caesar salad
- Baby spinach & strawberry salad
- Market greens
- Rustic potato
- Julienne vegetable pasta salad
- Roasted corn and red pepper salad
- Creamy coleslaw

CHOICE OF (1) ONE HOT PASTA

- Penne with tomato basil
- Orecchiette with blush wine rose
- Farfalle with mushroom Alfredo
- Traditional mac & cheese

CHOICE OF (2) TWO ENTRÉES

ADD AN ADDITIONAL ENTREE TO ANY DINNER BUFFET FOR \$9

- Grilled chicken finished with tomato pancetta demi.
- Hand carved AAA beef striploin, topped with a merlot jus and local mushrooms.
- Savoury herb meat loaf topped with roasted shallots and mushroom medley.
- Yukon potato crusted rich homemade Sheppard's pie.
- Seared pacific salmon topped with a light citrus cream and topped with fresh fruit salsa.
- Grilled basted "red ale and maple" barbeque pork ribs.
- Potato and chive crusted cod with a double smoked bacon and leek cream.

CHOICE OF (1) STARCH

- Roasted garlic mashed potatoes
- Seasonal rice pilaf
- Golden fingerling potatoes
- Smashed herb red skin mash
- Sweet potato mash
- Light lemon and herb red potatoes

BAR PACKAGES

*Bar options subject to change.

5 HOUR HOST BAR

Standard Bar \$30 per person

Premium Bar \$37 per person

Deluxe Bar \$53 per person

Unlimited Non-Alcoholic Bar \$10 per person

CONSUMPTION BAR | STANDARD OR PREMIUM

Beverages are charged for only drinks consumed.

CASH BAR | STANDARD OR PREMIUM

Guests pay for their own drinks.

STANDARD OR PREMIUM DRINK TICKETS

Predetermined number of drink tickets per guest.

Beverages are charged on a per drink price and only for drinks consumed.

STANDARD BAR

Standard Bar includes house wine and non-alcoholic beverages.

STANDARD LIQUOR

- Smirnoff Vodka
- Seagrams VO Rye
- Captain Morgan's White Rum
- Captain Morgan's Dark Rum
- Gordons Gin
- Bells Scotch Whiskey

DOMESTIC BEER

(UPGRADE TO PREMIUM BEER SELECTION \$4 PER PERSON)

- Canadian
- Coors Light
- Export
- Sleeman Original
- Miller Light

HOUSE WINE *(Standard & Premium Bar)*

**Ask your Event Coordinator to see a list of our wine selections for more options. (House Wines are included in standard and premium bar options)*

NON-ALCOHOLIC BEVERAGES

- Assorted Soft Drinks
- Assorted Juices

PREMIUM BAR

UPGRADE TO A PREMIUM BAR SELECTION FOR \$10 PER PERSON

Premium Bar includes beverages from standard bar, house wine and non-alcoholic beverages.

PREMIUM LIQUOR

- Absolut Vodka
- Appleton Estate Rum
- Bushmills Irish Whiskey
- Canadian Club Rye
- Captain Morgan Spiced Rum
- Crown Royal Rye
- Jack Daniel's Tennessee Whiskey
- Johnnie Walker Red
- Malibu Coconut Rum
- Tanqueray Gin
- Sauza Tequila
- Jagermeister

PREMIUM LIQUEURS

- Amaretto
- Baileys
- Blue Curacao
- Cherry Brandy
- Crème De Banana
- Crème De Cacao White
- Crème De Cacao Green
- Courvoisier VS
- Drambuie
- Grand Marnier
- Irish Mist
- Kahlua
- Melon Liqueur
- Peach Schnapps
- Peppermint Schnapps
- Port
- Sambucca
- Sour Puss
- St. Remy Brandy
- Triple Sec

PREMIUM BEER

- Corona
- Sapporo
- Heineken
- Rickard's Red
- Guinness
- Somersby Cider
- Smirnoff
- Coors Banquet
- Sleeman Clear 2.0

DELUXE BAR

UPGRADE TO A DELUXE BAR SELECTION FOR \$30 PER PERSON

Deluxe Bar includes beverages from standard bar and premium bar.

- Courvoisier VS Cognac
- Grey Goose Vodka
- Hendricks Gin
- Highland Park 10yr Scotch
- Johnnie Walker Black Blended Scotch
- The Macallan Gold Scotch



WINE LIST

- \$26.00 per bottle • House Wine, Red
- \$26.00 per bottle • House Wine, White
- \$36.00 per bottle • Folonari Pinot Grigio, Italy
- \$36.00 per bottle • Folonari Valpolicella Classico, Italy
- \$43.95 per bottle • Wolf Blass Yellow Label Chardonnay, Australia
- \$43.95 per bottle • Wolf Blass Yellow Label Cabernet Sauvignon, Australia