Sip
BEVERAGES & REFRESHMENTS
ALL DAY BEVERAGE PACKAGES

COFFEE & TEA
Full day coffee, tea and infused water, set as a station
$16/pp

MEETING REFRESHMENT PACKAGE
Full day coffee, tea, standard juices, soft drinks, sparkling water
$20/pp

EXECUTIVE REFRESHMENT PACKAGE
Full day coffee, tea, cold pressed and standard juices, soft drinks, Flow and sparkling waters, set as a station
$24/pp
A LA CARTE

SOFT DRINKS
Coca-Cola, Diet Coke, Sprite, Ginger Ale, Soda Water, Tonic Water
$4

Fever Tree Premium Tonic Water, assorted flavors
$5

JUICES
Cranberry, orange, grapefruit, apple juices
$4

Cold press juices, assorted flavors
$6

WATER
Eska bottled still and sparkling water
$4

Flow Alkaline Spring Water, assorted flavors
$4

Infused water with herbs and fresh fruits
$2/pp

COFFEE & TEA
Set as a station, charged per 2-hour service
$5/pp
VENUE SELECTIONS
Mill Street Organic, Mill Street Brewery, Toronto 4.2%
Rhyme & Reason Pale Ale, Collective Arts Brewing, Hamilton 5.7%
$9

PREMIUM BEER SELECTIONS
IMPORTS
Pilsner Urquell, 4.1%
Guinness, 4.2%
$10

CRAFT BEER & CIDER
Life in the Clouds Hazy New England IPA, Collective Arts Brewing Co. 6.1%
Wheat Beer, Side Launch Brewing, 5.3%
Duplicitous Citra Dry-Hopped Sour, Nickel Brook Brewing Company, 4.0%
Pommies Dry, Pommies Cider Company, Caledon 5%
$10
**WINE**

**VENUE SELECTIONS**

**WHITE**
Chateau des Charmes Barrel Fermented Chardonnay VQA, Niagara
Henry of Pelham Pinot Grigio VQA, Niagara
$45

**RED**
Chateau des Charmes Gamay Droit VQA, Niagara
Montes Reserva Cabernet Sauvignon, Chile
$45

**SPARKLING**
Ruffino Prosecco, Italy
$45

**PREMIUM SELECTIONS**

**WHITE**
Anselmi San Vincenzo, Italy
$50

**RED**
The Show Cabernet Sauvignon, California
Kim Crawford, Pinot Noir, New Zealand
$55

**ROSÉ**
Ogier Cotes du Ventoux Rose, France
$50

**SPARKLING**
Louis Bouillot Perle d'Aurore Brut Rosé Crémant de Bourgogne, France
$75
**DELUXE SELECTIONS**

**WHITE**
La Crema Sonoma Coast Chardonnay, California
$85

**RED**
Famille Perrin Châteauneuf-du-Pape Les Sinards, France
$70

**ROSE**
Caves d’Esclans Whispering Angel Rosé, France
$85

**CHAMPAGNE**
Veuve Clicquot Brut Champagne, France
$100
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.
$9

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.
$10.5

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.
$12

UPGRADES

MAD MEN UPGRADE
Elevate your bar offerings to allow for Martinis, Old Fashioneds, Manhattans and Negronis.
+$3/pp

AFTER DINNER UPGRADE
As a special compliment to dessert, add on Bailey’s Irish Cream, Frangelico, Amaretto, Amaro Montenegro and Averna. Served with coffee & tea.
+$2/pp
COCKTAILS

SEASONAL CRAFTED COCKTAILS
Our special cocktail and custom options are available from your Event Manager.

INTERACTIVE COCKTAIL ACTIVATIONS
Allow your guests to play bartender and craft a custom drink from an array of delicious ingredients. 100 drinks minimum per station ordered to a pre-set amount, and includes standard plexi bar station, mise en place and glassware. Includes 1 oz. mixed drinks.

GIN & TONIC STATION
An magical interactive station that allows your guest to create their own expression of gin and tonic featuring elevated tonics, fresh garnishes and delicious spirits. Includes:
- 3 gins: Tanqueray, Beefeater, Hendricks
- 1 non-alcoholic option: Seedlip (distilled non-alcoholic spirit)
- 3 tonics: aromatic, elderflower & lemon
- Botanical bar including citrus, fresh herbs, cucumber, berries, seasonal fruit

$10

MULE STATION
This year-round trendy station that allows your guest to create their own take on the classic Moscow Mule. Includes:
- 3 Spirits: Absolut Vodka, Havana 7 Year Rum, Jim Beam White Label Bourbon
- 1 non-alcoholic option: Seedlip (distilled non-alcoholic spirit)
- 2 ginger options: Great Jamaican ginger beer, Fever Tree ginger beer
- Garnish bar including lime, lemon, fresh herbs, bitters

$10

Spritz, Caesar and Mimosa variations are also available.
Like a chef in a kitchen working with the freshest ingredients, a barchef uses culinary techniques and meticulous preparation to discover innovative methods and recipes. BarChef is an industry leader in progressive cocktails with a modernist focus. Striving to create unique, multi-sensory experiences for your guests, BarChef will work closely with you to integrate a cocktail selection with the theme, season or style of your event. A barchef cocktail station can be added to any event for an elevated and impressive cocktail experience.

Sample menu options:

**OVERTURE COCKTAILS**

**CUCUMBER FIZZ**
Vodka, fresh lemon, basil, elderflower soda, cucumber, vanilla syrup, grapefruit zest

**FOUR SEVEN TWO**
Bourbon, fresh lemon, cola bitter, mint syrup
PARFUMERIE COCKTAILS

BACKWOODS BOULEVARDIER
Backwoods infused bourbon, sweet vermouth, Campari, flamed atomized essence of tobacco

GALA
Sparkling wine, elderflower liqueur, apricot bitter, sugar cube, grapefruit zest

MODERNIST CANAPÉS
Nitro Shards of Balsam Fir and Ontario Absinthe, Cedar branches, “dragon’s breath”

SPHERIFIED AVIATION
Gin, maraschino, violet, lemon, grapefruit, aromatics of grapefruit

MODERNIST COCKTAILS

SUPER CHILLED GIN AND CHAMOMILE JULEP
Gin, elderflower snow, effervescence, chamomile syrup, violet, basil, white chocolate and pastis brunoise

CACAO AND MAPLE OLD FASHIONED
Cacao and maple ice sphere, muddled orange, vanilla, toasted chamomile and saffron bitter, bourbon, rosemary fog

TEAM BUILDING

Guests will be greeted with a BarChef signature cocktail upon arrival. Several stations will be set up around the room for guests to prepare culinary inspired cocktails. Each station will be stocked with the potential to create many different styles of drinks. One of our Bar Chefs will deliver an in-depth presentation on how to create a balanced cocktail, molecular techniques and some mixology ‘flair’ that guests can practice at home.

Starting at $55 per person for 2 hours

For more information on these and other offerings:
BarChef Events
416.868.4800
events@barcheftoronto.com
barcheftoronto.com
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.

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
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 person, 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 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 up 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 person, 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