



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



BEER

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 Chateauneuf-du-Pape Les Sinards, France

\$70

ROSÉ

Caves d'Esclans Whispering Angel Rosé, France

\$85

CHAMPAGNE

Veuve Clicquot Brut Champagne, France

\$100



SPIRITS

*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 Avena. 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

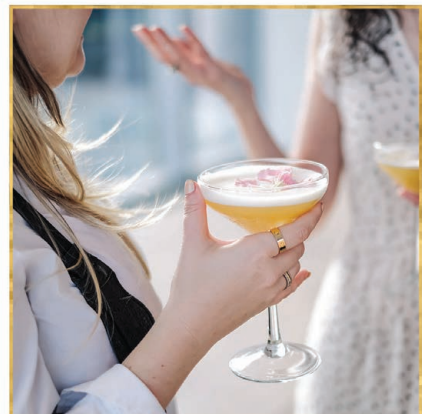
MULE STATION

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 Jamacian ginger beer, Fever Tree ginger beer
- Garnish bar including lime, lemon, fresh herbs, bitters

\$10

Spritz, Caesar and Mimosa variations are also available.



LUXURY COCKTAILS

by BarChef

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

Event enhancements by The Globe & Mail published beer writers and accredited beer sommeliers, 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

