



Sigo

**MICRO
WEDDING &
PRIVATE EVENT
PACKAGES**

BAR PACKAGES

*Bar Packages are available for minimum 10 guests.
There are no additional gratuity or administrative charges on beverage services.*

STANDARD BAR

\$15 per person per hour (minimum 3 hours)

to include the following:

- **One Prosecco Toast** – Ruffino Prosecco, Italy
- **One Venue Red and One Venue White Wine selection**, with wine table service

Choice of:

WHITE

Chateau des Charmes Barrel Fermented Chardonnay VQA, Niagara

OR

Henry of Pelham Pinot Grigio VQA, Niagara,

RED

Chateau des Charmes Gamay Droit VQA, Niagara

OR

Montes Reserva Cabernet Sauvignon, Chile

- **Two Venue Beer Selections**

Mill Street Organic, Mill Street Brewery, Toronto 4.2%

Rhyme & Reason Pale Ale, Collective Arts Brewing, Hamilton 5.7%

- **Standard Bar Mixed Drinks** (1 oz)

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.

Coca-Cola • Diet Coke • Sprite • Ginger Ale • Soda Water • Tonic Water • Cranberry and Orange Juices • Still and sparkling water



PREMIUM BAR

\$18 per person per hour (minimum 3 hours)

to include the following:

- **One Prosecco Toast** – Ruffino Prosecco, Italy
- **One Venue Red and One Venue White Wine selection**, with wine table service

Choice of:

WHITE

Chateau des Charmes Barrel Fermented Chardonnay VQA, Niagara

OR

Henry of Pelham Pinot Grigio VQA, Niagara,

RED

Chateau des Charmes Gamay Droit VQA, Niagara

OR

Montes Reserva Cabernet Sauvignon, Chile

- **Two Venue or Premium Beer Selections**

Choice of 2:

Mill Street Organic, Mill Street Brewery, Toronto 4.2%

Rhyme & Reason Pale Ale, Collective Arts Brewing, Hamilton 5.7%

Pilsner Urquell, 4.1%

Guinness, 4.2%

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%

- **Premium Bar Mixed Drinks** (1 oz)

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.

Coca-Cola • Diet Coke • Sprite • Ginger Ale • Soda Water • Tonic Water • Cranberry and Orange Juices • Still and sparkling water



DELUXE BAR

\$20 per person per hour (minimum 3 hours)

- **One Prosecco Toast** – Ruffino Prosecco, Italy
- **One Venue Red and One Venue White Wine selection**, with wine table service

Choice of:

WHITE

Chateau des Charmes Barrel Fermented Chardonnay VQA, Niagara

OR

Henry of Pelham Pinot Grigio VQA, Niagara

RED

Chateau des Charmes Gamay Droit VQA, Niagara

OR

Montes Reserva Cabernet Sauvignon, Chile

- **Three Venue or Premium Beer Selections**

Choice of 3:

Mill Street Organic, Mill Street Brewery, Toronto 4.2%

Rhyme & Reason Pale Ale, Collective Arts Brewing, Hamilton 5.7%

Pilsner Urquell, 4.1%

Guinness, 4.2%

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%

- **Deluxe Bar Mixed Drinks** (1 oz)

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.

Coca-Cola • Diet Coke • Sprite • Ginger Ale • Soda Water • Tonic Water • Cranberry and Orange Juices • Still and sparkling water



PACKAGE ENHANCEMENTS

PREMIUM WINE SELECTIONS

ALTERNATIVE WINES

WHITE

Anselmi San Vincenzo, Italy • **+\$2**

La Crema Sonoma Coast Chardonnay, California • **+\$6**

RED

The Show Cabernet Sauvignon, California • **+\$5**

Kim Crawford, Pinot Noir, New Zealand • **+\$5**

Famille Perrin Chateauneuf-du-Pape Les Sinards, France • **+\$7**

SPARKLING

Louis Bouillot Perle d'Aurore Brut Rosé Crémant de Bourgogne, France • **+\$3**

Veuve Clicquot Brut Champagne, France • **+\$12**

Your Event Manager can assist with pricing for custom wine selections.

ADD ROSÉ

Ogier Cotes du Ventoux Rose, France • **+\$4**

Caves d'Esclans Whispering Angel Rosé, France • **+\$6**

ADD A CHAMPAGNE PASS

Start your reception with a pass of champagne or sparkling wine, and save your toast for the table.

Ruffino Prosecco, Italy • **+\$5**

Louis Bouillot Perle d'Aurore Brut Rosé
Crémant de Bourgogne, France • **+\$8**

Veuve Clicquot Brut Champagne, France • **+\$25**

ADD COCKTAILS

*Selections available • **+\$12 - \$16 per drink,**
Minimum order is one per guest*

