



2024

MENU PACKAGE

DISTILLERY EVENTS

JAN 12, 2024

ARCHEO
THE LOFT

31 TRINITY ST
18 TANK HOUSE LANE

416.203.2363
INQUIRIES@THEDISTILLERY.CA
DISTILLERYEVENTS.COM

WE MAKE YOUR EVENT *HISTORIC*

We take pride in our distinctive approach. Each event and client is treated with the same uniqueness that defines us. Our events share only one commonality – their exceptional memorability – as we offer diverse settings and personalized options. With a range of spaces and venues, we can cater to nearly any event size or type.

Our seasoned Event Specialists streamline the planning process, providing imaginative and stress-free solutions to bring your vision to life, surpassing your expectations. The dedication of our team ensures personalized service, focusing on your individual situation and event goals. Leveraging the expertise of our outstanding kitchen and service teams, who flawlessly manage hundreds of events annually, we possess the experienced eyes needed to attend to every detail on site.





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*PRICES LISTED ARE SUBJECT TO 18% GRATUITY
AND 13% HST. PRICES ARE SUBJECT TO CHANGE
ANYTIME WITHOUT NOTICE.*



FOOD

BREAKFAST

Additional rental charges will apply.

CONTINENTAL DISPLAY

\$16 P/PER PERSON

ASSORTED MORNING PASTRIES

butter croissants, pain au chocolat,
assorted muffins, fruit danishes,
flakey scones, artisanal breads

BUTTER AND FRUIT PRESERVES

ASSORTED WHOLE FRUIT

TRINITY BREAKFAST BUFFET

\$36 P/PER PERSON

ARTISANAL BREADS

butter and fruit preserves

HEIRLOOM TOMATO AND AVOCADO

extra virgin olive oil, lime
(vegan, dairy-free)

SCRAMBLED EGGS

fresh cracked eggs, salt and pepper
(dairy-free, gluten-free)

HASH BROWNS

cajun spiced, caramelized onions
(dairy-free)

BACON OR TURKEY SAUSAGE

BAKED BEANS

tomato sauce (vegan, gluten-free)

ASSORTED WHOLE FRUIT

TANK HOUSE BRUNCH BUFFET

\$60 P/PER PERSON

ARTISANAL BREADS

butter and fruit preserves

HEIRLOOM TOMATO AND AVOCADO

extra virgin olive oil, lime
(vegan, dairy-free)

LOCAL GREENS

shaved roots, cucumber, tomato,
shallot vinaigrette (vegan, gluten-free)

QUINOA SALAD

sundried tomato, dried apricots, verjus
vinaigrette (vegan, gluten-free)

SCRAMBLED EGGS

fresh cracked eggs, salt and pepper
(vegan, gluten-free)

HASH BROWNS

cajun spiced, caramelized onions
(dairy-free)

BACON OR TURKEY SAUSAGE

CHINOOK SALMON

pan-roasted with dill and lemon,
sautéed asparagus (gluten-free)

SHAKSHUKA

tomato-pepper stew, middle eastern
spices, coddled eggs
(gluten-free, dairy-free)

MINI SWEETS

assorted cookies and petit fours

BRUNCH ENTRÉES

EGGS BENEDICT \$30

toasted english muffin, peameal bacon, poached eggs, hollandaise, potato rosti, haricot vert

QUICHE FORESTIÈRE \$32

roasted mushrooms, gruyère, flakey crust, hash browns, local green salad with shallot vinaigrette

SALMON EGGS BENEDICT \$34

toasted english muffin, smoked salmon, poached eggs, sauce maitaise, potato rosti, asparagus

GAUCHO FLAT IRON STEAK \$38

herb marinated and grilled steak, sautéed peppers, hash browns, onion rings, chimichurri (dairy-free)

EGGS BENEDICT (BUFFET ADD-ON)

\$14 P/PER PERSON

POACHED EGGS
ENGLISH MUFFINS
HOLLANDAISE SAUCE
PEAMEAL BACON OR SPINACH AND TOMATO

OMELETTE STATION (ADD-ON OR STAND-ALONE)

\$22 P/PER PERSON

FRESH CRACKED EGGS, EGG WHITES & VEGAN EGGS
ASSORTED MEATS
ASSORTED CHEESES
ASSORTED VEGETABLES
ARTISANAL BREADS
BUTTER

CANAPES

\$50.00 DOZEN

Minimum order of 3 dozen per selection. Maximum of 5 selections.

Suggested 4-6 pieces per guest. Additional rental charges may apply.

AVOCADO MOUSSE

cucumber cup, smoked coconut,
pickled chilies (vegan, gluten-free)

BEEF TARTARE

fried capers, egg yolk, gougère

PULLED PORK EMPANADAS

flakey pastry, olives, guava
barbecue sauce

SMOKED DUCK PASTRAMI

sauerkraut, russian dressing, rye toast
(dairy-free)

YACA PIBIL

yucatan style braised jackfruit, sopas,
pickled red onion (vegan)

CONEY ISLAND POGO

all beef frankfurter, buttermilk corn
batter, ketchup & mustard

GRILLED OCTOPUS

pomme purée, romesco,
preserved lemon (gluten-free,
dairy-free, contains almonds)

TUNA TACO

ponzu glaze, wakami, yuzu kewpie,
wonton shell, sesame (dairy-free)

KIMBAP ROLL

sushi rice, bulgogi king oyster, pickled
daikon (vegan)

CHICKEN SATAY

lemongrass marinade, coconut-citrus
chutney (gluten-free, dairy-free)

SAUSAGE ROLL

Sage & apple sausage, apple mostarda
(dairy-free)

PULLED PORK "ARANCINI"

cheese fonduta, orzo,
borg-becue sauce

SHRIMP & GRITS

cajun spiced shrimp, sauce creole,
cheesy grit cake (gluten-free)

POTATO & CAULIFLOWER SAMOSA

winter greens, tamarind chutney
(vegan)

SCALLOP CEVICHE

tiger's milk, red onion, tortilla threads
(gluten-free, dairy free)

MUSHROOM TOURTIÈRE

mushroom farce, flaky pastry,
onion jam (vegan)

GRAZING STATION

Open for a maximum of 1 hour. Must be ordered for a minimum of 20 guests or 50% of total guest count. *Additional rental charges may apply.*

FRESH FRUIT PLATTER

\$13 P/PER PERSON

TROPICAL AND DOMESTIC FRUIT
ASSORTED BERRIES
SWEETENED YOGURT
VANILLA INFUSED AGAVE NECTAR

ANTIPASTI

\$16 P/PER PERSON

ARTISANAL CHEESE
SALUMI
ARTICHOKE HEARTS
OLIVES
MARINATED VEGETABLES
PEPPERONCINI
EGGPLANT CAPONATA
PROSCIUTTO WRAPPED MELON
TUSCAN BEAN DIP
RUSTIC BREAD & CROSTINI

CHEESE BOARD

\$16 P/PER PERSON

ASSORTED CHEESES
HONEYCOMB
ROASTED NUTS
CHUTNEY
FRESH AND PRESERVED FRUIT
RUSTIC BREAD & CROSTINI

LOCAL CHARCUTERIE

\$16 P/PER PERSON

CURED SALUMI
DUCK RILLETTE
TERRINE
CHICKEN LIVER PARFAIT
PICKLED EGGS
CORNICHON
HOUSE PICKLES
FRUIT CHUTNEY
MUSTARD
RUSTIC BREAD & CROSTINI

BUFFET

Additional rental charges will apply.

SUNDAY ROAST

\$74 P/PER PERSON

ICEBERG SALAD

cherry tomatoes, cucumber, pickled onion, bacon, gouda, ranch (gluten-free)

HOUSE PICKLES

a fresh assortment of sweet and tangy pickled vegetables (vegan, gluten-free)

PROPER POTATOES

yukon golds, duck fat, and drippings (gluten-free, dairy-free)

GLAZED CARROTS

brown sugar, citrus (vegan, gluten-free)

FRENCH BEANS

beurre noisette, crispy shallots (vegetarian)

TOURTIÈRE

minced veal and duck, flaky pastry (dairy-free)

ROASTED CHICKEN

buttermilk brined, butter infused, pan gravy (gluten-free)

MUSHROOM POT PIE

mushroom-grain filling, rich sauce, topped with puff pastry (vegan)

BERRY COBBLER

tart berry compote, rolled oat crumble, chantilly cream (vegetarian, gluten-free)

CHOCOLATE LAYER CAKE

rich sponge cake, ganache icing

BUFFET

Additional rental charges will apply.

SMOKEHOUSE BARBECUE

\$82 P/PER PERSON

COLESLAW

cider vinaigrette (vegan, gluten-free)

POTATO SALAD

tarragon ranch dressing (vegan, gluten-free)

SMOKED BRISKET

spice rubbed, smoked, sliced, with spicy Borg-becue sauce (gluten-free, dairy-free)

JACKFRUIT

smoked jackfruit, barbecue seasoning, sweet Borg-becue sauce
(vegan, gluten-free)

COLLARDS

with smoked chicken (gluten-free, dairy-free)

MACARONI & CHEESE

gluten-free penne, cheesy cream sauce, cheese curds (vegetarian, gluten-free)

BUTTERMILK BISCUITS

garlic herb butter, sharp cheddar (vegetarian)

BANANA PUDDING

lady fingers, fresh bananas, whipped cream (vegetarian)

BROWNIES

dark cocoa, milk chocolate chips (vegetarian, gluten-free)

BUFFET

Additional rental charges will apply.

THE DANFORTH

\$82 P/PER PERSON

GREEK SALAD

romaine, cucumber, tomato, feta, olives, lemon vinaigrette
(vegetarian, gluten-free)

CHICKEN SOUVLAKI

marinated and grilled chicken thigh (gluten-free, dairy-free)

CHICKPEA FRITTERS

crispy, greek -style falafel (vegan)

LAMB KLEFTIKO

braised leg, rosemary jus (gluten-free, dairy-free)

ROASTED POTATOES

lemon and oregano (vegan)

RICE PILAF

dill, roasted garlic (vegan)

SPANOKOPITA

spinach, feta, phyllo crust (vegetarian)

BRIAM

slow-roasted seasonal vegetables (vegan)

WARM PITA

tzatziki

BAKLAVA

honey, cardamom, phyllo (contains nuts)

MILOPITA CAKE

rich apple cake, cinnamon, hint of orange (dairy-free)

CHEF-ATTENDED STATIONS

Open for a maximum of 2 hours. Food must be ordered for a minimum of 50% of your total guest count, and for no less than 50 guests. Priced per person.
Additional staffing and rental costs may apply.

EGGPLANT PARMESAN \$24

seasoned breadcrumbs, tomato passata, fior di latte, basil (vegetarian)

PASTA BAR \$26

rigatoni or canestri, parmesan cream and arrabiata sauce, garlic toast (vegetarian)

LOBSTER MAC & CHEESE \$32

atlantic lobster, cavatelli pasta, gruyère cream, cheese curds, buttered panko

VEAL PICATTA \$33

caper-butter sauce, rapini, new potatoes

PORCHETTA CARVING \$35

crispy belly wrapped tenderloin, salsa verde, grilled radicchio, warm fregola salad, roasted roots (dairy-free)

ROAST TURKEY CARVING \$40

buttermilk brined, natural gravy, country stuffing, pomme purée, haricot vert

GRILLED FLANK STEAK CARVING \$45

chimichurri, crushed new potatoes, eggplant escabeche, roasted peppers (gluten-free, dairy-free)

SEAFOOD COCKTAIL BAR \$54

poached shrimp, shucked oysters, seafood salad, accouterments (gluten-free, dairy-free)

PRIME RIB CARVING \$76

pommery-herb crusted, red wine jus, pomme purée, yorkshire pudding, roasted heirloom carrots

À LA CARTE

A minimum of 3 courses. Inquire with your Event Specialist for an additional course option. The final numbers are to be provided 10 business days prior to the event date.

SOUPS

MULLIGATAWNY SOUP \$16

lentils, apples, chicken, and coconut milk with cilantro and roasted cashews (gluten-free, dairy-free, contains nuts)

CARROT & GINGER SOUP \$16

thai basil, lemongrass oil (vegan, gluten-free)

ITALIAN WEDDING SOUP \$16

rich broth, escarole, beef meatballs, orzo, egg

POTAGE OF WHITE BEANS \$16

braised cipollini, pork belly lardons (gluten-free, dairy-free)

SPLIT PEA & SQUASH VELOUTÉ \$20

cured foie gras, duck rilette, buttered brioche

SALADS

LOCAL GREENS SALAD \$15

tender baby greens, oat crumble, shaved crudités, shallot vinaigrette (vegan, gluten-free)

ARUGULA & CHICORY SALAD \$16

tender & hearty greens, pecorino, roasted grapes, dijon vinaigrette (gluten-free)

KALE & ORANGE SALAD \$16

carrot, jicama, cashew crunch, sesame-citrus vinaigrette (vegan, gluten-free, contains nuts)

HEIRLOOM CAPRESE SALAD \$16

heirloom tomatoes, local mozzarella, basil, vincotto, extra virgin olive oil (gluten-free)

SERRANO-LIME CAESAR \$16

romaine, pork belly, cornbread croutons

APPETIZER

ZUCCHINI BHAJI \$18

green sauce, pomegranate, arugula, tamarind chutney (vegan, gluten free)

MAGURO "NIÇOISE" \$22

ponzu glazed tuna loin, wakame-style green beans, furikake crusted tomato, cured egg yolk kewpie (dairy-free)

HARVEST TART \$22

mushroom ragout, parsnip flan, dressed seedlings, truffled crema

CONFIT OF DUCK \$22

blood orange glaze, puy lentils, celeriac soubise (gluten-free)

STUFFED CALAMARI \$22

shellfish farce, olive salsa, nightshade provençal, lobster albufera (gluten-free)

À LA CARTE

A minimum of 3 courses. Inquire with your Event Specialist for an additional course option. The final numbers are to be provided 10 business days prior to the event date.

PASTA

RIGATONI POMODORO \$18

blistered vine tomatoes, basil, stracciatella

CANESTRI CON FUNGHI \$18

porcini cream, roasted mushrooms, pecorino, chive oil

CHITARRINE DE MARE \$20

cioppino style sauce, squid, octopus, mussels (dairy-free)

SPINACH AGNOLOTTI \$20

stuffed pasta, lemon-parmesan cream, green peas, mint

ENTRÉES

CHICKEN BALLOTINE \$40

tikka stuffed thigh, zafrani pulao, vegetable medley, masala gravy (gluten-free, dairy-free)

CHICKEN SUPREME \$42

calabrian chili stuffed breast, farrotto, dinosaur kale, natural jus

FRUIT DE MARE \$45

shrimp, bay scallops, calamari, octopus, risotto, grilled radicchio, gremolata (gluten-free)

GRILLED PACIFIC SALMON \$46

charred corn succotash, sweet potato purée, salsa brava (gluten-free, dairy-free)

LAMB NIÇOISE \$48

roasted loin, fingerlings, haricot vert, roasted peppers, olives, lamb jus

PAN ROASTED BLACK COD \$50

steamed mussels, saffron nage, grilled crostini

GRILLED ANGUS STRIPLOIN \$52

potato pavé, asparagus, crispy carrot chips, red wine jus (gluten-free)

BEEF SHORT RIB \$52

pomme purée, roasted mushrooms, haricot vert, braising jus (gluten-free)

VEGETARIAN ENTRÉES

CAULIFLOWER STEAK \$32

creamy polenta, pepperonata (gluten-free)

MASSAMAN CURRY \$32

jasmine rice, mango slaw, crispy vermicelli (vegan, gluten-free, contains peanuts)

MAPLE CHILI GRILLED TOFU \$32

japchae noodles, shiitake mushrooms, spinach, nori crisp (gluten-free, dairy-free)

EGGPLANT ROULADE \$32

couscous pilaf, roasted pepper, za'atar (dairy-free)

POTATO CANNELLONI \$32

butterbean cassoulet, mushroom-grain stuffing, smoked pepper rouille (vegan, gluten free, nut free)

À LA CARTE

A minimum of 3 courses. Inquire with your Event Specialist for an additional course option. The final numbers are to be provided 10 business days prior to the event date.

INTERMEZZO

GRANNY SMITH GRANITA \$4
bright and crisp (vegan, gluten-free)

CALAMANSI GRANITA \$4
floral and exotic (vegan, gluten-free)

LEMON GRANITA \$4
tart and refreshing (vegan, gluten-free)

DESSERT

CRÈME BRÛLÉE \$16
scottish shortbread, fresh berries

MASCARPONE PANNA COTTA \$16
citrus gelée, blueberry compote,
toasted oats
(gluten-free, contains gelatine)

ROCHER \$16
caramel, cocoa glaze, biscuit pebbles
(contains nuts)

TARTE AU CITRON \$16
lemon curd, raspberry gel, almond
dacquoise (contains nuts)

ROASTED BERRY CRUMBLE \$16
chai spice, crème fraîche chantilly
(gluten-free)

KIDS MEALS

*\$30 for 3 courses
(choose 1 appetizer, 1 entrée & 1 dessert
for all kids)*

APPETIZERS **CRUDITÉS \$7.50**

assorted fresh veggies, ranch dip
(vegetarian, gluten-free)

BREADED MOZZARELLA \$7.50
hand-breaded cheese fingers,
marinara sauce (vegetarian)

CAESAR SALAD \$7.50
crisp romaine, focaccia croutons,
parmesan cheese

ENTRÉES **MAC & CHEESE \$15**

garlic toast

GRILLED CHEESE \$15
buttered brioche, aged cheddar
cheese, french fries

PENNE WITH MEATBALLS \$15
penne pasta, tomato sauce,
beef meatballs, parmesan cheese,
garlic toast

CHICKEN FINGERS \$15
crunchy breaded chicken tenders,
french fries, plum sauce

DESSERT
WARM CHOCOLATE BROWNIE \$7.50
caramel sauce, chantilly cream
(gluten-free)

LATE NIGHT SERVICE

Open for a maximum of 1 hour. Food must be ordered for a minimum of 50% of your total guest count, and for no less than 30 guests. Priced per person.

NO FUSS POUTINE \$8

cheese curds, proper gravy (gluten-free)

CURRY FRIES \$8

yellow thai curry sauce, mango slaw (vegan, gluten-free)

MINI POPCORN BAGS \$8

assorted shake-up flavors (gluten-free)

DONUT PRINCESS STATION \$8

freshly made mini cake donuts with a selection of toppings and sauces

BLACK BEAN SLIDERS \$10

guacamole, arugula, tomato jam

SHORT RIB SLIDERS \$12

horseradish aioli, veal reduction, caper relish (dairy-free)

CRISPY CHICKEN BURGERS \$12

dill mayo, lettuce, pickled peppers

MINI DESSERT STATION \$14

assorted cookies and sweets

ALL AMERICAN HOT DOG STAND \$15

all-beef wieners, potato rolls, beef chili, cheese sauce, sautéed onions, assorted condiments (vegetarian included)

DISTRICT PIZZA LATE NIGHT \$20

2 types of pizza, garlic dip (vegetarian and gluten-free available)

weekly featured items not included



BAR

CONSUMPTION

On a consumption bar you are only charged for what is actually consumed at your event. Wines are charged per bottle opened. A bottle serves an average of 5 glasses. Bar rail brands are subject to change based on supplier availability. Pre-select the bar rail option and wines you would like to serve your guests.

BASIC BAR RAIL

\$12 PER 1oz DRINK

luksusowa vodka
citadelle gin
havana club 3 YR rum
gibson's finest rye whisky
johnnie walker red label scotch whisky

PREMIUM BAR RAIL

\$14 PER 1oz DRINK

grey goose vodka
hendricks gin
havana club 7 YR rum
crown royal canadian whisky
johnnie walker black label scotch whisky
el jimador tequila blanco

Ultra-Premium and specialty spirits are available upon request and priced per bottle. Add on to your bar with selections like martinis and specialty cocktails. Please inquire with your Event Specialist for custom offerings and pricing.

PREMIUM & IMPORTED BOTTLED BEER

\$10 PER 12oz BOTTLE

mill street organic
kronenbourg blanc
stella artois

corona
guinness draught

PREMIUM & IMPORTED DRAUGHT

16oz GLASS

ARCHEO

mill street cobblestone stout \$13
old flame vienna lager \$13
corona \$14
stella artois \$14

THE DISTILLERY LOFT

mill street cobblestone stout \$13
goose island ipa \$13
old flame vienna lager \$13
stella artois \$14
kronenbourg blanc \$14
corona \$14

CURATED COCKTAILS

Minimum order of 20 per selection, per event. Inquire with your Event Specialist about custom cocktails. *Additional rentals may apply.*

SANGRIA – \$17 (5oz)

your choice of red or white wine blends with spanish sweet vermouth and fresh tropical juice

DIABLO – \$17.50 (2oz)

tequila, pimm's, curacao, lime

PANDITA – \$18 (2oz)

prosecco, blood orange

MY TIE – \$18 (1.5oz)

white rum, dark rum, pineapple, dessert pear, orgeat (contains nuts)

EL JEFE – \$18 (1.5oz)

vodka, dry vermouth, mango, lime

EXILE ON MILL STREET – \$18 (1.5oz)

gin, dry curaçao, ginger beer, stone fruit, thyme

CLEMENTINE MOJITO – \$18.50 (1.5oz)

cachaça, triple sec, clementine, mint

YUZU MIMOSA – \$18.50 (5oz)

vodka, sparkling wine, citrus

AMORE – \$18.50 (1.5oz)

gin, limoncello, strawberry, agave

DISTILLERY SPRITZ – \$18.50 (2.5oz)

aperol, sparkling wine, orange

PEAR GIN FIZZ – \$19 (2.5oz)

gin, pear purée, vanilla & cinnamon dust

BRANDY CARAJILLO – \$19 (2.5oz)

brandy, luxardo, cold brew, praline (contains nuts)

RASPBERRY PONCHE – \$19 (2oz)

vodka, elderflower, dry curacao, raspberry purée, lemon

DISTRICT OLD FASHIONED – \$19.50 (2oz)

bourbon, whisky, caramel, bitters

LOVEGRONI – \$19.50 (2oz)

raspberry gin, sweet vermouth, campari, dry vermouth, strawberry

CHERRY STREET – \$19.50 (2.25oz)

campari, sweet vermouth, bourbon, black cherry

BEAUREGARDE – \$20 (2.25oz)

gin, st germain, blueberry, mint

NON-ALCOHOLIC

MOCKTAILS

Light and refreshing alcohol-free premium beverages. Minimum order of 20 per selection. Inquire with your Event Specialist about custom mocktails.

Additional rentals may apply.

POMEGRANATE SPRITZ – \$10

pomegranate syrup, agave, soda

ROSÉ CITRON – \$10

rose-infused syrup, sparkling lemon

CHERRY MOJITO – \$10

black cherry purée, soda, lime, mint

MULE – \$10

lemon, ginger beer, rosemary

ADELINE – \$10

sweet tea, cinnamon syrup

NON-ALCOHOLIC

POP – \$4

coke, diet coke, sprite, ginger ale, soda, tonic

JUICE – \$4

apple, orange, cranberry

PACKAGED FRESH-PRESSED JUICE – \$8

**inquire about custom or seasonal offerings*

BREWED COFFEE OR TEA – \$4

BOTTLED WATER (330ML) – \$4

still or sparkling

BOTTLED WATER (750ML) – \$8

still or sparkling

BEVERAGE STATIONS

Open for a maximum of 1.5 hours.

COFFEE STATION – \$90

freshly brewed coffee & assorted specialty teas (35 cups)

INFUSED WATER STATION

citrus or cucumber

- less than 100 cups – \$35
- more than 100 cups – \$50

SOFT RATE BAR

\$16 P/PERSON

Only available in addition to Flat Rate Bar Packages - for minors and vendors.

Cold beverages (no mocktails, fresh-pressed juice, or bottled water).

FLAT RATE

STANDARD PACKAGE

7 HOURS – \$82 PER PERSON

BAR RAIL

1 oz basic mixed drinks *no shots/shooters*

luksusowa vodka
citadelle gin
havana 3 YR rum
gibson's finest rye whisky
johnnie walker red label scotch whisky

BOTTLED BEER (12oz)

mill street organic
kronenbourg blanc
stella artois
corona
guinness draught

PREMIUM & IMPORTED DRAUGHT BEER (20oz)

ARCHEO

stella artois
mill street cobblestone stout
old flame vienna lager
corona

THE DISTILLERY LOFT

stella artois
mill street cobblestone stout
goose island ipa
kronenbourg blanc
old flame vienna lager
corona

WINE

riesling, megalomaniac "still here", niagara, can
cabernet-merlot, megalomaniac "still here", niagara, can

NON-ALCOHOLIC BEVERAGES

pop & juice

*Add a sparkling toast for an additional \$8 per person
Inquire with your Event Specialist about upgrading your wine selections*

FLAT RATE

PREMIUM PACKAGE

7 HOURS – \$93 PER PERSON

BAR RAIL

1 oz basic mixed drinks *no shots/shooters*
classic gin and vodka martinis

grey goose vodka
hendricks gin
havana 7 YR rum
crown royal canadian whisky
johnnie walker black label scotch whisky
el jimador tequila blanco

BOTTLED BEER (12oz)

mill street organic
kronenbourg blanc
stella artois
corona
guinness draught

PREMIUM & IMPORTED DRAUGHT BEER (20oz)

ARCHEO

stella artois
mill street cobblestone stout
old flame vienna lager
corona

THE DISTILLERY LOFT

stella artois
mill street cobblestone stout
goose island ipa
kronenbourg blanc
old flame vienna lager
corona

WINE

riesling, megalomaniac “still here”, niagara, can
cabernet-merlot, megalomaniac “still here”, niagara, can

NON-ALCOHOLIC BEVERAGES

pop & juice

Add a sparkling toast for an additional \$8 per person
Inquire with your Event Specialist about upgrading your wine selections

WINE & SPARKLING

WHITE

RIESLING BLEND

- megalomaniac distillery district “still here” white, niagara, can – \$55

RIESLING

- “dolomite”, cave springs, niagara escarpment, can – \$60

PINOT GRIGIO

- matto, veneto, ita – \$64
- cantina rauscedo, friuli, ita – \$66
- monsole ‘passi di luce’, veneto, ita – \$69

CHARDONNAY

- blanc de blancs sec, cuvée jean-paul, gascogne, fra – \$70
- camelot, california, usa – \$72
- butterfield station, sonoma county, usa – \$79

GEWURZTRAMINER

- reif estates winery, niagara peninsula, can – \$74

VIOGNIER

- mcmanis family vineyards, lodi, california, usa - \$77

CHABLIS

- domaine fourrey, bourgogne, fra - \$80

SAUVIGNON BLANC

- mussel bay, marlborough, nz – \$85

SANCERRE

- domaine de la villaudière, loire, fra –\$155

ROSE

- château guilhem, pot de vin rosé, malpère, fra – \$74
- rosé la belle montagne, la grande bauquière, provence, fra – \$82

WINE & SPARKLING

RED

CABERNET-MERLOT

- megalomaniac, “still here” niagara, can – \$55

CHIANTI

- quercetto, tuscan, ita – \$60
- vecchia cantina, tuscan, ita – \$75

SYRAH-GRENACHE

- cuvée jean-paul, gasconne, fra – \$70

CABERNET SAUVIGNON

- novas gran reserva, colchagua valley, cl – \$70
- silver trail, california, usa – \$85

ZINFANDEL

- cypress vineyards, california, usa – \$72

MERLOT

- mcmanis family vineyards, lodi, california, usa – \$76

BORDEAUX BLEND ROYAL RESERVE

- 13 kings cellars, niagara, can \$80

MALBEC

- agostino finca, mendoza, arg – \$85

PINOT NOIR

- blazon, california, usa – \$89
- domaine maison roche de bellene, beaune, fra – \$125

CABERNET FRANC

- cave springs, jordan, can – \$110

SPARKLING

- montelliana, mont blanc cuvée extra dry, ita – \$58
- bellino prosecco, veneto, ita – \$75
- champagne, tarlant, brut, oeuilly, fra – \$175
- moët et chandon impérial, champagne, fra – \$240
- veuve clicquot, champagne, fra – \$250