

BEVERAGES

BEVERAGE GUIDELINES

BAR PRICING

WINE LIST

Business...Social...Connect!



BEVERAGE GUIDELINES

The Chatham-Kent Convention Centre is governed by Provincial Liquor Laws and all applicable guidelines must be met. Ontario Liquor Laws will not permit any service of alcoholic beverages after 2:00 A.M.

All of our staff is certified in accordance with the Smart Serve Training requirements.

CASH BAR SERVICE: The Chatham-Kent Convention Centre will provide all liquor, beer, wine and liqueur products available as well as bar staff, bartenders, glasses, ice, mix, bar equipment, and all the related condiments. 13% HST will be applicable to all pricing.

HOST BAR SERVICE: The Client will be responsible for payment for all alcoholic and non-alcoholic beverages consumed. The Chatham-Kent Convention Centre will provide all liquor, beer, wine and liqueur products available as well as bar staff, bartenders, glasses, ice, mix, bar equipment, and all related condiments. 13% HST and 15% Service Charge will be applied to the total amount, based on consumption.

OTHER BAR SERVICE: Ticket service, or a mixture of bar service can be accommodated. Please ask our sales and event planning team.

BARTENDER FEES: A \$25.00 per hour labour charge per bartender (minimum 3 hour shift increments) will apply if bar sales are less than \$300.00 per dedicated bar staff (excluding tax and service charges)

PUNCHES

Fruit Punch (non-alcoholic) (64 oz)

(serves 10)

Rum Punch (64 oz)

(serves 10)

Sparkling Wine Punch (64 oz)

(serves 10)

WINE MENU

RED WINES

House Wine Selection

SMITH & WILSON "OUR HOUSE" RED, Ontario, Canada **\$ 26.00**
 Medium bodied with bright cherry and spice with earthy undertones.
 It has beautiful acidity and light tannic structure.

International Wine Selection

TWO OCEANS CABERNET SAUVIGNON/MERLOT, South Africa **\$ 29.00**
 Deep ruby colour; smoky, cherry and candied fruit aromas with notes
 of leather, oak and cassis; dry, medium bodied, with soft tannin,
 smooth; approachable, easy drinking style.

LINDEMANS BIN 50 SHIRAZ, Australia **\$ 33.00**
 Deep ruby/purple colour; floral, blackberry and eucalyptus on the
 nose with rich spicy berry fruit flavours; dry, medium to full-bodied,
 with a spicy sweet fruit centre and good length.

MONTGRAS CARMENERE RESERVA, Chile **\$ 36.00**
 Deep ruby red colour; spicy and cassis aromas; dry, medium body;
 ripe fruit sweetness with balanced acidity

DUBOEUF BEAUJOLAIS, France **\$ 36.00**
 Dark ruby garnet colour; young berry fruit, cherry and licorice
 aromas; soft fruit flavours with hints of dried cranberry; well balanced
 acidity; crafted in an easy drinking style.

MASI CAMPOFIORIN, Italy **\$ 49.00**
 Ruby red colour; dry with a complex nose of plums, prunes, leather,
 cinnamon spice and violets; medium-to full-bodied with generous fruit
 on the palate; well balanced with a nice backbone of spice and tannins.

Vintage Wine Selection

TRIUS RED VQA, Ontario, Canada (Vintage wine) **\$ 59.00**
 A blend of Cabernet Franc, Merlot, and Cabernet Sauvignon, aged
 in small oak barrels for one year and blended together in this distinctive
 wine called Trius. These three noble varieties create a rich, round and
 full-bodied wine with aromas reminiscent of black currants and red berries.
 A clean spiciness combined with a long finish results in an elegant and
 balanced red wine.

WINE MENU

WHITE WINES

House Wine Selection

SMITH & WILSON "OUR HOUSE" WHITE, Ontario, Canada **\$ 26.00**

Our House White is made from Vidal grapes. It has clean aromas of summer ripe melons and pears. It is a medium bodied white wine with crisp clean acidity and a refreshing finish.

International Wine Selection

TWO OCEANS SAUVIGNON BLANC, South Africa **\$ 29.00**

Pale straw colour; gooseberry, herbaceous, grassy, pink grapefruit & fresh lemon aromas; dry, light-medium bodied, easy drinking with soft lingering citrus & gooseberry flavours

FOLONARI PINOT GRIGIO, Italy **\$ 42.00**

Light lemon straw colour; dry and light bodied with citrus apple and light spicy floral notes

WOLF BLOSS YELLOW LABEL CHARDONNAY, Australia **\$ 45.00**

Bright yellow gold; tropical fruit and citrus with toasty, buttery oak aromas; full-bodied with intense flavours; smooth, warm spice and a long finish.

Vintage Wine Selection

OYSTER BAY SAUVIGNON BLANC (Vintage wine), New Zealand **\$ 48.00**

This classic New Zealand Sauvignon Blanc shows exuberant aromas of gooseberry, grass, cream of asparagus, jalapeno peppers and melon. It's intense and lively with crisp acidity and a lingering, slightly mineral finish.

Rosé Wine Selection

BERINGER WHITE ZINFANDEL, USA **\$ 29.00**

Pale rosé colour; strawberry & rhubarb aroma; touch of fruit sweetness in flavour; delicate, soft finish.

WINE MENU

SPARKLING WINE

SEGURA VIUDAS BRUT RESERVA CAVA SPARKLING, Spain **\$ 44.00**
Elegant and persistent mousse. The aromas are of white fruits, citrus and tropical fruits, and light floral notes. The palate is exquisite, complex and full of flavor, with good acidity and notes of lime and pineapple. It is dry and long on the finish.

CHAMPAGNE

MOET & CHANDON BRUT IMPERIAL, France **\$ 179.00**
Straw/gold colour with a greenish tinge and a fine mousse; forward floral, mineral, toasty, brioche, and yeasty aromas; dry with citrus, delicate bread dough and apple flavours; light creamy mouth feel with crisp citrus acidity and a clean finish.