

Fairmont
ROYAL YORK

FAIRMONT ROYAL YORK

FESTIVE MENU





EXECUTIVE CHEF, PAUL SHEWCHUK

For 95 years, Fairmont Royal York has stood as the social epicentre of Toronto. From hosting esteemed dignitaries and heads of state to royal families and world-renowned entertainers, Fairmont Royal York is a storied hotel and a revered place of occasion for your conferences, meetings, and grand social events. Whether you're joining us for a festive celebration or seeking the magic of the holiday season at the hotel, we proudly welcome you and await the opportunity to turn moments into memories for our valued guests.

Fairmont Royal York Champions Sustainability in North America

Fairmont Royal York's sustainability initiatives are laying the groundwork for luxury hotels in Canada. Cultivating a menu inspired by the rich and lush farmlands of Ontario, our Executive Chef Paul Shewchuk partners with 100km Radius Foods to ensure our fresh produce is locally and ethically sourced, contributing to the greater ecosystem of our vendors and the optimal health of our guests. Exemplified in Chef's sustainable leadership is his innovative Tomato Tartare, a dish that highlights the rich flavours and textures of our province's bountiful harvest, crafted with expert precision and refined presentation for our guests.

In 2023, Fairmont Royal York achieved the esteemed Zero Carbon Building — Performance Standard™ certification by the Canada Green Building Council, recognizing our hotel as a North American leader in sustainability. A steward for our local community, Fairmont Royal York is the first heritage hotel to introduce our rooftop garden and apiary, housing over 500,000 honeybees. We share the fresh honey with guests in our Fairmont Gold Lounge and our guestroom amenities.

Through inspiring connections, vibrant events, and the magic of the holidays, we look forward to welcoming you to Fairmont Royal York.

FESTIVE
LUNCH

FESTIVE
DINNER

BAR



FESTIVE LUNCH





FESTIVE LUNCH

FESTIVE DINNER

BAR

FESTIVE LUNCH BUFFETS

All festive lunches are served with an assortment of baked artisanal breads and butter, freshly brewed regular and decaffeinated coffee and Lot 35 Teas. Our festive lunch buffets are designed for a minimum of 50 guests. For events with fewer than 50 guests, an additional labour charge of \$250 per meal period will be applied. All pricing is per person.

THE YORK

FESTIVE BUFFET | 95

SOUP

Butternut Squash and Roasted Apple
Pumpkin Spice, Chives

SALAD

Arugula, Kale and Spinach
Caramelized Pears, Blue Cheese, Radish,
Candied Pecans, Red Wine Vinaigrette

Frisée, Arugula and Endive
Sundried Cherries, Roasted Apples,
Hazelnut, White Balsamic and
Thyme Vinaigrette

Beets and Grain
Marinated Beets, Farro, Pickled Onion,
Pomegranate, Goat's Cheese, Arugula,
Sherry Vinaigrette

MAINS AND ACCOMPANIMENTS

Roasted Ontario Turkey
Black Truffle Gravy

Spiced Rubbed Alberta Flat Iron
Horseradish Mustard, Niagara Merlot Jus

Roasted Cauliflower
Chimichurri Sauce, Citrus Cumin Yogurt
and Puffed Quinoa Crust

Roasted Root Vegetables
Maple and Herbs

DESSERT

Mixed Berry Cheesecake

Marzipan Stollen

Sticky Toffee Pudding, Caramel Sauce



FESTIVE LUNCH

FESTIVE DINNER

BAR

FESTIVE LUNCH BUFFETS CONTINUED

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THE ROYAL FESTIVE BUFFET | 105

SOUP

Butternut Squash and Roasted Apple
Pumpkin Spice, Chives

SALAD

Arugula, Kale and Spinach
Caramelized Pears, Blue Cheese, Radish,
Candied Pecans, Red Wine Vinaigrette

Celery Root

Celery Root, Apple Toasted Walnuts,
Pickled Raisins

Beets and Grain

Marinated Beets, Farro, Pickled Onion,
Pomegranate, Goat's Cheese, Arugula,
Sherry Vinaigrette

MAINS AND ACCOMPANIMENTS

Roasted Ontario Turkey
Black Truffle Gravy

Roasted California Cut Striploin
Horseradish Mustard, Niagara Merlot Jus

Roasted Cauliflower
Chimichurri Sauce, Citrus Cumin Yogurt
and Puffed Quinoa Crust

Roasted Root Vegetables
Maple and Herbs

Herb Roasted New Potatoes
Fennel Pollen

DESSERT

Mixed Berry Cheesecake

Chocolate Bread Pudding with Toffee Sauce

Brown Butter Pumpkin Tart

Marzipan Stollen

Sticky Toffee Pudding, Caramel Sauce



FESTIVE LUNCH

FESTIVE DINNER

BAR

FESTIVE RECEPTION ENHANCEMENTS

Our Reception Stations are designed for a minimum of 50 guests. Reception Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 3 other Reception Enhancements. Chef attendant optional (with exception of Risotto Station) at an additional \$150 per chef, minimum 3 hours. All pricing is per person.

RISOTTO | Live Station | 45

Seasonal Risotto finished in a Parmesan Wheel minimum 100 people. Chef attendant required at an additional \$150 per chef, minimum 3 hours. All pricing is per person.

VEGETARIAN | SELECT ONE

Milanese Risotto, Saffron, Artichokes, White Vermouth

Porcini and Cultivated Mushrooms, Truffle, Parsley | *Additional 5*

NON-VEGETARIAN | SELECT ONE

Roasted Chicken, King Oyster Mushroom, Squash, Parmesan

Shrimp and Lobster, Roasted Leeks, Parmesan, Soft Herbs

FRESH AND CRISP VEGETABLE DISPLAY | 36

Asparagus, Endive, Celery, Carrots, Cherry Tomato, Cucumber, Romaine Spear, Radish, Cauliflower

Buttermilk Ranch, Hummus, Piquillo Pepper Aioli, Tzatziki

CHEESE BAR DISPLAY | 34

Three Canadian Cheese

Two International Cheese

Rooftop Honey, Grilled Sour Dough

Tomato Jam, Apricot Preserve, Dried Fruits, Grapes, Olives

Selection of Bread and Grissini

Add Selection of Three Locally Cured Meats | *Additional 15*

QUEBEC CHEESE CURD AND ONTARIO CHEDDAR MAC AND CHEESE STATION | 36

SELECT 3 OPTIONS

Fogo Island Shrimp, Cured Tomato

Squash, Gruyère, Hazelnut Pangrattato

Mushrooms, Spinach, Chili Pangrattato

Chorizo, Spicy Peppers

RICOTTA RAVIOLI STATION | 38

Pesto Sauce, Truffle Butter Sauce, Roasted Tomato Sauce

Cured Tomatoes, Bacon Lardons, Crushed Olives, Artichokes, Arugula

Parmesan Herb Crostini and Bread Sticks



FESTIVE LUNCH

FESTIVE DINNER

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FESTIVE RECEPTION ENHANCEMENTS CONTINUED

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OYSTER MARKET DISPLAY

850 per 100 oysters

CLASSIC ACCOMPANIMENTS

Lemon and Lime Wedges, Fresh Horseradish, Hot Sauce, Seasonal Accompaniments

CHILLED JUMBO SHRIMP | 98 per dozen

Remoulade, Cocktail Sauce and Lemon Wedges

ROASTED WHOLE

ONTARIO TURKEY | 26 per person

Royal York Cranberry Sauce, Savory Gravy, Brioche Stuffing

ROOFTOP HONEY GLAZED BONE

IN ONTARIO HAM | 26 per person

Kozlik's Triple Crunch and Dijon Mustards, Apricot Jus, Classic Brioche Buns

WHOLE ROASTED CALIFORNIA CUT

STRIPLOIN (CARVED) | 825 | Serves 20 guests

Bourbon BBQ Jus, Fred's Cheesy Garlic Pull Apart Breads, Horseradish Mustard

MAPLE CURED AND SMOKED SALMON

750 | serves 20 guests

Dill Hollandaise, Fennel and Citrus Salad, Saffron Fregula

SMOKED BBQ BRISKET | 895 | Serves 30 guests

Whiskey BBQ Sauce, Pickles, Coleslaw, Jalapeño and Ontario Cheddar, Corn Bread

COFFEE RUBBED WHOLE ONTARIO

BEEF HIP | 2900 | Serves 100 guests

Assorted Mustards, Café de Paris Butter, Natural Jus, Mini Soft Bun

BEEF PRIME RIB | 1095 | Serves 25 guests

Café Paris Sauce, Kozlik's Mustard, Horseradish Cream, Sea Salt

SUSHI DISPLAY | 105 per dozen

Price noted below are per dozen.

A minimum order of two dozen per order is required.

ACCOMPANIMENTS

Wasabi, Pickled Ginger, Soy Sauce

Avocado Roll

Fresh Avocado, Sushi Rice, Nori

California Roll

Crab Stick, Masago Roe, Avocado, Cucumber, Sushi Rice, Nori

Vegetarian Roll

Cucumber, Carrot, Red Pepper, Avocado, Sushi Rice, Nori

Salmon Roll

Atlantic Salmon, Cucumber, Sushi Rice, Nori, Sesame Seeds

Spicy Tuna Roll

Red Tuna, Cucumber, Tempura Bits, Dynamite Sauce, Sushi Rice, Nori, Sesame Seeds

Spicy Shrimp Roll

Shrimp, Cucumber, Tempura Bits, Dynamite Sauce, Sushi Rice, Nori



FESTIVE LUNCH

FESTIVE DINNER

BAR

FESTIVE CANAPÉS

Prices noted below are per dozen. A minimum order of two dozen per order is required.

CHILLED CANAPÉS | 82

Beef Carpaccio and Whipped Goat Cheese Croutons
Balsamic Reduction

Smoked Duck Roll in Rice Paper, Spicy Ponzu | *Additional 6*

Smoked Salmon Wrapped Steamed Shrimp
Saffron Aioli

Mini Blini
Smoked Salmon and Crème Fraîche

Beef Tartare Cones, Truffle Aioli | *Additional 8*

Tuna Tartare Cones, Avocado, Tajin | *Additional 6*

CHILLED VEGETARIAN | 82

Caprese Salad on Bamboo Skewers

Roasted Fennel and White Beans Bruschetta

Tomato and Olive Bruschetta
Parmesan, Basil, Crostini

Tomato Tartare Cones
Roasted Garlic Aioli | *Additional 8*

HOT CANAPÉS | 84

Crab Croquettes
Spicy Tartar | *Additional 5*

Mini Smoked Duck Tourtière

Lamb Kofta
Mini Pita, Raita, Pickled Onion

Lemon and Garlic Chicken Skewer
Tomato Chutney

HOT VEGETARIAN | 83

Vegetable Spring Roll
Ponzu Dipping Sauce

Parmesan Polenta
Mushroom Marmalade | *Additional 5*



FESTIVE DINNER





FESTIVE LUNCH

FESTIVE DINNER

BAR

FESTIVE DINNER BUFFET

All festive dinners are served with an assortment of baked artisanal breads and butter, freshly brewed regular and decaffeinated coffee and Lot 35 Teas. Our festive dinner buffets are designed for a minimum of 50 guests. For events with fewer than 50 guests, an additional labour charge of \$250 per meal period will be applied. All pricing is per person.

THE IMPERIAL FESTIVE BUFFET | 145

SOUP

Butternut Squash Bisque
Maple Caviar, Herb Croutons

SALAD

Caesar
Romaine, Smoked Bacon, Croutons,
Parmesan, Lemon Caesar Dressing

Roasted Heirloom Beets
Navel Orange, Shaved Fennel, Arugula

Mediterranean Quinoa
Oven Roasted Tomatoes,
Blasted Peppers, Feta, Cucumber,
Olive Vinaigrette

Organic Lettuces
Shaved Seasonal Vegetables,
Toasted Pecans, Sumac Crème Fraîche,
Aged Sherry Vinaigrette

MAINS

Roasted Ontario Turkey
Apple and Onion Brioche Stuffing,
Royal York Cranberry Sauce, Sliced Turkey Breast
and Confit Turkey Leg, Brown Butter Gravy

Chef attendant required at an additional \$150 per chef,
minimum 3 hours.

Maple Smoked Salmon
Citrus Emulsion, Preserved Tomato, Fried Capers

Rooftop Honey Glazed Festive Ham
Cumberland Sauce, Kozlik's Mustard

ACCOMPANIMENTS

Medley of Roasted Root Vegetables

Brown Butter Brussels Sprouts, Apples, Chili,
Umami Sauce, Sesame Seeds

Herb and Garlic Potato Purée

Mushroom Ravioli, Gorgonzola Cream,
Parmesan, Toasted Walnuts

DESSERT

Traditional Vanilla Yule Log

Mixed Berry Cheesecake

Peppermint Cannoli with Cherry Mascarpone

Chocolate Bread Pudding with Toffee Sauce

Brown Butter Pumpkin Tart

Marzipan Stollen

Mini Mince Pies



FESTIVE LUNCH

FESTIVE DINNER

BAR

FESTIVE DINNER BUFFET CONTINUED

All festive dinners are served with an assortment of baked artisanal breads and butter, freshly brewed regular and decaffeinated coffee and Lot 35 Teas. Our festive dinner buffets are designed for a minimum of 50 guests. For events with fewer than 50 guests, an additional labour charge of \$250 per meal period will be applied. All pricing is per person.

THE CROWN FESTIVE BUFFET | 155

SOUP

Roasted Cauliflower

Dill, Buttered Croutons, Aged Cheddar

SALAD

Farro and Quinoa

Grilled Vegetables, Herb and Champagne Vinaigrette, Crumbled Goat Cheese, Toasted Pumpkin Seeds

Winter Caprese

Roasted Red Beets, Bocconcini, Caramelized Pecans, Baby Arugula, Honey Mustard Vinaigrette

Roasted Butternut Squash

Pickled Raisins, Bitter Greens, Late Harvest Pelee Island Chardonnay Dressing

APPETIZER

Cheese and Charcuterie

Locally Cured and Smoked Meats, Ontario and International Cheeses, Chutneys, House Made Preserves, Olives, Grapes, Baguette Crostini, Pita Chips

MAINS

Slow Roasted Ontario Turkey

Brioche Stuffing, Royal York Cranberry Sauce, Brown Butter Gravy

Lightly Smoked Salmon

Salsa Verde, Saffron Emulsion, Charred Lemons

BBQ Spiced Slow Roasted Striploin

Brolo Jus

Maple and Mustard Glazed Festive Ham

Honey Mustard Jus

Slow Roasted Leg of Lamb

Roasted Garlic and Rosemary Jus, Mint Sauce

ACCOMPANIMENTS

Buttermilk and Crème Fraîche Mashed Potato

Honey Roasted Root Vegetables and Brussels Sprouts

Mushroom Ravioli Roasted Garlic Tomato Sauce, Parmesan Cheese

DESSERT

Holiday Baked Goods

Traditional Chocolate Yule Log

Lemon Tart Snowman

Cranberry Pecan Tart

Tiramisu Choux Tower

Sticky Toffee Pudding, Caramel Sauce

Marzipan Stollen

Mini Mince Pies



FESTIVE LUNCH

FESTIVE DINNER

BAR

FESTIVE DINNER PLATED

All festive dinners are served with an assortment of baked artisanal breads and butter, freshly brewed regular and decaffeinated coffee and Lot 35 Teas. Our festive plated dinners are designed for a minimum of 50 guests. For events with fewer than 50 guests, an additional labour charge of \$150 per meal period will be applied. All pricing is per person.

FESTIVE PLATED | CHICKEN | 125

Roasted Butternut Bisque
Butternut Hash, Toasted Pepitas

**Rooftop Honey and Rosemary
Glazed Chicken Supreme**
Sweet Potato Purée, Spiced Haricot Verts,
Heirloom Carrot, Porcini Jus

Chocolate Pan De Sauce
Manjari Mousse, Mixed Berry Compote,
Red Berry Sauce

FESTIVE PLATED | TURKEY | 135

Winter Greens and Shaved Crudité Salad
Fennel, Carrot, Radish, Beet,
Rooftop Honey Vinaigrette

**Herb and Butter Basted Turkey Breast
with Confit Turkey Leg**
Apple and Onion Stuffing, Whipped Potato Purée,
Heirloom Carrots, Brown Butter Gravy

Mont Blanc Tart
Chestnut Cream, Dehydrated Meringue,
Sea Salt Carmel Sauce

FESTIVE PLATED | BEEF OR FISH | 145

SELECT ONE MAIN

Arugula, Frisée and Endive Salad
Sundried Cherries, Roasted Apples and Beets,
Hazelnut Brittle, Shaved Parmesan,
Citrus and Thyme Vinaigrette

Herb Roasted Salmon
Butternut Squash Purée, Fregula with Soffritto,
Haricot Verts, Citrus Emulsion

OR

Winter Spice Rubbed Beef Tenderloin
Crème Fraîche Whipped Potato Purée,
Fricassée of Carrots, Roasted Mushrooms and Beans,
Green Peppercorn Infused Jus

Rum Raisin Dome
Cherry Glazed Fromage Blanc Dome,
Surrounded by Rum Raisin Brûlée, Mixed Berry Compote



BAR





FESTIVE LUNCH

FESTIVE DINNER

BAR

SIGNATURE COCKTAILS Limit to a maximum of 2 per function and a minimum guarantee of 25 required.



QUEEN'S CROWN | 22

Gin | Citrus Liqueur | Lemon

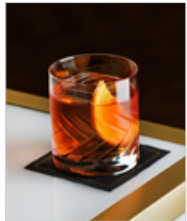
A refreshing gin sour bursting with bright citrus notes of orange, grapefruit, lemon and lime.



HOLIDAY GLOW | 24

Whiskey | Calvados | Holiday Spice | Red Wine

A fresh take on classic holiday mulled wine. Rich fruit, smoky warming spices, and bright red wine come together to create something perfect for the holidays.



ROYAL BOULEVARDIER | 26

Bourbon | Campari | Vermouth | Spiced Tea | Orange

A luxurious take on the classic bittersweet bourbon cocktail, updated with warm spices and black tea.



WINTER SPRITZ | 22

Elderflower | Prosecco

A smooth, sparkling winter spritz with bright bubbles, festive spice, and winter fruit.

ZERO PROOF COCKTAILS



IN THE GARDEN | 18

Seedlip 'Garden' | Mint Tea | Lemon | Honey

Refreshing and minty, featuring Seedlip 'Garden', a herbal and floral non-alcoholic spirit.



ROOIBUS FAUX SANGRIA | 18

Seedlip 'Garden' | Blueberry Rooibus Tea | Orange Juice | Berries

This fruit-forward sipper features Seedlip 'Garden', a herbal and floral non-alcoholic spirit.

FROM CIVIL POURS COCKTAIL DISTILLERY | 20

We have partnered with celebrated Toronto cocktail institution Civil Pours to offer exceptional classic cocktails served on draught - the perfect option for large gatherings.



OLD FASHIONED

Whiskey | Bitters

Curiously familiar yet unlike any other - a delicious take on the classic whiskey cocktail.



ESPRESSO MARTINI

Vodka | Coffee Liqueur | Espresso

A robust and velvety expression of a classic espresso martini.



COSMOPOLITAN

Vodka | Citrus Liqueur | Muskoka Cranberries

A vibrant, citrus-driven version of the cosmopolitan - showcasing local Muskoka cranberries.



FESTIVE LUNCH

FESTIVE DINNER

BAR

RED WINE



Rosewood Momento Noir, Niagara Peninsula, Ontario, Canada | 70
Mix of red currant, strawberry and plum on the palate. Some earthy tones with some graphite finish. Medium finish with fresh dark fruit.

Travignoli Chianti Rufina, Tuscany, Italy | 72
Central Italy's perfect weather leads to ruby red with hints of violet. Noticeable citrus, floral flavours with hints of violet. Powerful freshness and a long finish; soft, silky tannins.

Dissegna, Cabernet Franc, Veneto, Italy | 78
Northern Italy's beautiful climate leads to a deep ruby colour. Ripe and rich aromas of black cherry, blackberry, cocoa, red pepper flakes and a hint of chalky dry gravel and leather. Lengthy finish with grippy tannins.

Baywood, Cabernet Sauvignon, California, USA | 88
Warm Climate leads to Inky purple colour, Robust and oaky wine, ripe black-plum and black-cherry flavours that mingle with heavy spice, maple-syrup and char flavours from oak. Long finish with smooth tannins.

Vignoble Bel Air, Pinot Noir, Burgundy, France | 120
Perfect Climate for this grape varietal, Ruby red in colour, the wine shows a pleasing, floral nose driven by notes of ripe red fruit and black cherries, silky tannins balanced by high acidity and a long finish.

ROSÉ

Sainte Beatrice Cuvée de Princes Rosé, Côtes De Provence, France | 78
Nose of candied fruit, dried figs, followed by white flowers. A finish that is both fresh and lively with a mouth feel of roundness, pleasant, and soft.

WHITE WINE



Rosewood Momento Blanc, Niagara Peninsula, Ontario, Canada | 68
Brioche, marzipan, dried pineapple dance on the palate supported by a velvety texture.

Dissegna Pinot Grigio, Veneto, Italy | 76
Pale, sandy yellow color. Delicate aromas of fruit, with a touch of almond. Soft and well-balanced in the mouth, with a refreshing finish.

Headwind, Chardonnay, California, USA | 84
Pale gold in color with a vanilla and tropical fruit aroma, a full citrus and butterscotch flavor with a full-bodied finish.

KEW Vineyards, White Blend, Niagara Peninsula, Ontario, Canada | 86
Cool Climate leads to a lean acidic backbone, tropical fruits like pineapple and passionfruit remain bright and structured on the palate. A touch of minerality and creaminess finish on the palate.

Stoneburn, Sauvignon Blanc, Marlborough, New Zealand | 98
Cool Climate spearheads the herbaceous characteristics that are balanced by the riper tropical fruit aromas with hints of peppers. The palate is classic with herbaceous hints that combine well to form a well-structured wine with a full palate. The finish is crisp and refreshing with great length.



FESTIVE LUNCH

FESTIVE DINNER

BAR

SPARKLING AND CHAMPAGNE SELECTION

Royal York Blanc de Blancs, Hinterland, Ontario, Canada | 64

Fresh, aromatic and flavourful sparkling wine with peach and tropical fruit on the nose and pleasing acidity on the palate.

Tenuta Santome Extra Dry Prosecco, Veneto, Italy | 95

This Extra Dry expression of Prosecco from the Treviso area of northern Italy offers dried flower and citrus aromas followed by stone fruit and apple.

Pere Ventura, Penedès Cava Primer Reserva Brut, Penedès, Spain | 80

Yellow flowers and fruits combines with herbaceous notes and aniseeds such as fennel. Notes of pastries and a varietal finish of bitter almond. Elegant, showing a perfect integration between the structure, the acidity.

Möet & Chandon, Brut Impérial, Champagne, France | 205

The world leader in quality Champagne. Its aromas are radiant, the palate is seductive, the finish delicate with a fresh crispiness - revealing the magical balance of fine Champagne.

Veuve Clicquot Brut, Champagne, France | 210

Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

Dom Pérignon, Champagne, France, 2010* | 750

Named after the “father” of Champagne, this is the top of the line Champagne from Möet and Chandon. Always a vintage Champagne, made only in years when the grapes are exceptional. *Vintage subject to change.

NON-ALCOHOLIC SPARKLING

Pure Heaven Sparkling Non Alcoholic | 36

Made from premium quality ingredients and right blend of fruit juice extracts. Fruity, smooth, with a nice spritz.



FESTIVE LUNCH

FESTIVE DINNER

BAR

BEVERAGE SERVICE

	HOST BARS Host Bar prices are subject to 13% HST and 18% administrative charge.	CASH BARS Cash Bar prices include all taxes and administrative charge.
Premium Brands (1 oz) Tito's Handmade, Tito's Vodka, Beefeater, Bacardi Silver, Sauza Hornitos Plata (Silver) Tequila, Canadian Club, Jim Beam Rye, The Famous Grouse, Martini & Rossi	15 per service	19 per service
Super Premium Brands (1 oz) Ketel One, Bombay Gin, Bacardi Silver, Bacardi 8yr, Casamigos Silver, Maker's Mark, Lot 40, Chivas Regal, Martini & Rossi	18 per service	23 per service
Luxury Brands (1 oz) Absolut Elyx, Belvedere, The Botanist, Bacardi Silver, Bacardi Gran Reserva 10yr, Don Julio Blanco, Woodford Reserve, Knob Creek Rye, The Macallan Double Cask 12yr, Martini & Rossi, Don Julio Blanco	21 per service	27 per service
Domestic Beer Coors Light , Alexander Keith's	12 per bottle	15 per bottle
Craft Beer Goose Island IPA	14 per can	18 per can
Imported Beer Corona, Stella Artois	13 per bottle	17 per bottle
Glass of Wine (5 oz)	15 per service	20 per service
Soft Drinks	8 per service	10 per service
Liqueurs (1 oz)	18 per service	22 per service
Grand Marnier/Cognacs (1 oz)	19 per service	25 per service
Fruit Punch (non-alcoholic)	10 per service	13 per service
Flow/Lark Sparkling Spring Water	10 per service	13 per service
Orange Juice, Cranberry Juice, Apple Juice	9 per service	11 per service

We follow smart serve guidelines - pour 1 oz drinks. If less than \$750.00 net consumption per bar, the cost of each bartender and each cashier will be \$50.00/hr. for a minimum of 3 hours. We provide the following liquors on our bars - Gin, Rum, Rye, Scotch, Vodka, Bourbon, Dry and Sweet Vermouth. No charge for soft drinks used as mixers. Ontario Liquor regulations will not permit the sale of alcoholic beverages after 2:00 a.m. All entertainment should cease at that time in order that the function room may be vacated by 2:30 a.m. Labour charges may be applicable in servicing a function until 2:00 a.m.