



CATERING SERVICES – WINE LIST

HOUSE WINE

Colio Estates Vidal/Riesling, Ontario

Hints of tropical fruit, sweet melon and pineapple \$23

Colio Estates Merlot/Pinot Noir, Ontario

Light ruby colour, tart dark berry aroma with blackberry and plum \$23

RED WINE

Pelee Island Merlot, Ontario

Light bodied with a crisp berry flavour. \$24

Wild Horse Canyon Shiraz, B.C., Canada

Hints of sweet berry fruit, fresh ground pepper, spices and oak. \$33

La Palma Merlot, Chile

Forward and warm with a rich, ripe berry fruit on the nose and palate. Not oak aged. \$25

Painted Turtle Shiraz, B.C., Canada

Spicy with flavours of plum & black cherries. \$28

George DuBoeuf Beaujolais-Villages, France

Light and fruity when served slightly chilled. \$29

Louis Latour Pinot Noir, France

Dry, medium bodied with red fruit flavours and a sour cherry finish. \$41

Leaping Horse Shiraz, California

Chocolate and blackberry with hints of plum and a pepper finish. \$29

Wolf Blass Cabernet Sauvignon Yellow Label, Australia

Medium bodied with a blend of spices, oak and a long fruity finish. \$42

WHITE WINE

Pelee Island Chardonnay, Ontario

Clean and dry with a hint of apple and vanilla. \$24

Wild Horse Canyon Sauvignon Blanc, B.C., Canada

Citrus and melon with a crisp clean finish. \$28

Fish Eye Pinot Grigio, California

Light and fruity with a clean finish. \$23

Leaping Horse White Zinfandel, California

Subtle sweetness with a berry dominance. \$26

Painted Turtle Sauvignon Blanc, B.C., Canada

Fresh and crisp with hints of peach & citrus. \$28

Masi Soave, Italy

A hint of almonds, with a pleasingly fresh personality. \$29

Wolf Blass Riesling, Australia

Intense fruit flavours. Lots of citrus with a dry lengthy finish. \$39

Oyster Bay Sauvignon Blanc, New Zealand

Crisp finish with refreshing fruits. \$42

La Palma Chardonnay, Chile

Clean, rich and spicy with a slight pineapple flavour, No oak aging. \$26

Beringer Chardonnay Founders Estate, California

Cassis, blackberry, soft cherry and a subtle vanilla aroma balanced by soft tannins. \$42

SPARKLING

Freixenet Cordon Negro Brut, Spain

Dry with citrus flavours and a crisp finish. \$32

All Prices Are Subject To Change without Notice and are Subject to applicable taxes and service charges.

Revised November 2009

