

Archeo 31 Trinity Street
The Loft 18 Tank House Lane

2023



Distillery Events Menu Package

CANAPES

\$48.00 dozen

Minimum order of 3 dozen per selection. Maximum of 4-5 selections. Suggested 3-6 pieces per guest.

Additional rental charges may apply.

AVOCADO CROQUETTES

wasabi mayo, sesame (vegan)

BEEF TARTARE

fried capers, egg yolk, toasted baguette

BUFFALO CAULIFLOWER

hot sauce, vegan ranch (vegetarian)

PULLED PORK "ARANCINI"

cheddar fonduta, orzo, Borg-becue sauce

CONEY ISLAND POGO

all-beef frankfurter, buttermilk corn batter, ketchup & mustard

SALMON CEVICHE

lime, compressed cucumber (gluten-free)

SMOKED DUCK PASTRAMI

sauerkraut, russian dressing, rye toast

HARVEST TARTELETTE

parsnip mousse, roasted mushrooms, truffled crème fraîche (vegetarian)

CHICKPEA FRITTER

roasted vegetables, preserved lemon aioli (vegan)

CHICKEN SATAY

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

SAUSAGE ROLL

sage & apple sausage, apple mostarda

LOBSTER GOUGERE

gruyere cheese puff, poached lobster salad, tobiko

POACHED SHRIMP COCKTAIL

citrus-herb marinade, marie rose sauce

POTATO & CAULIFLOWER SAMOSA

winter greens, tamarind chutney

PICKEREL TEMPURA

mushy peas, malt aioli, rosti

MINI TOURTIERE

veal and duck, flakey pastry, blackberry compote

GRAZING STATIONS

Open for a maximum of 1 hour. Must be ordered for minimum of 20 guests or 50% of total guest count.

Additional rental charges may apply.

BUFFETS

Smokehouse Barbecue
\$72 per person

Additional rental charges may apply.

ANTIPASTI — \$15 PER PERSON

artisanal cheese, salumi, artichoke hearts, olives, marinated vegetables, pepperoncini, eggplant caponata, prosciutto wrapped melon, tuscan bean dip, rustic bread, and crostini

CHEESE BOARD — \$15 PER PERSON

assorted cheese, honeycomb, roasted nuts, chutney, fresh and preserved fruit, rustic bread, and crostini

LOCAL CHARCUTERIE — \$15 PER PERSON

cured salami, duck rilette, terrine, chicken liver parfait, pickled eggs, cornichon, house pickles, fruit chutney, mustard, rustic bread, and crostini

FRESH FRUIT PLATTER — \$12 PER PERSON

tropical and domestic fruit, assorted berries, sweetened yogurt, vanilla-infused agave nectar

CURED FISH PLATTER — \$17 PER PERSON

smoked sturgeon, trout gravlax, smoked mackerel pâté, pickled red onions, heirloom tomatoes, avocado, capers, stracciatella, rustic bread & crisps

CLASSIC COLESLAW

cider vinaigrette (vegetarian, gluten-free)

POTATO SALAD

tarragon ranch dressing (vegan, gluten-free)

SMOKED BRISKET

rubbed, smoked, sliced, with hot Borg-becue sauce (gluten-free)

JACKFRUIT

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

COLLARDS

with smoked chicken (gluten-free)

BAKED BEANS

maple syrup and molasses (vegetarian, gluten-free)

BUTTERMILK BISCUITS

garlic herb butter, sharp cheddar (vegetarian)

BANANA PUDDING

lady fingers, fresh bananas, whipped cream (vegetarian)

GLUTEN FREE BROWNIES

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

BUFFETS

Brunch
\$60 per person

Minimum order for 50 people. Only for daytime events.

Additional rental charges may apply.

LOCAL GREENS

tender baby greens, cherry tomatoes, cucumber, heirloom carrot and radish, white balsamic vinaigrette (gluten-free, vegan)

QUINOA SALAD

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

HEIRLOOM TOMATOES & AVOCADO

(gluten-free, vegan)

ASSORTED ARTISAN BREADS

with butter and hummus (vegetarian)

HASHBROWNS

yukon potatoes with cajun spice and caramelized onions (gluten-free, vegetarian)

SCRAMBLED EGGS

(gluten-free, vegetarian)

SHAKSHOUKA

eggs coddled in a savory stew of tomatoes, peppers, and onions (gluten-free, vegetarian)

SMOKED BACON

(gluten-free)

BAKED SALMON

lemon & dill (gluten-free)

SAUTEED ASPARAGUS

(vegan)

ASSORTED MINI DESSERTS

chocolate madeline, empire biscuit, eclair, meringue tart, fruit galette, and caramel sable (vegan & gluten-free options available)

BUFFETS

Sunday Roast
\$72 per person

Additional rental charges
may apply.

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)

GLAZED CARROTS

brown sugar, citrus (vegan)

FRENCH BEANS

beurre noisette, crispy onions (vegetarian)

TOURTIERE

minced veal and duck, flaky pastry

ROASTED CHICKEN

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

BERRY COBBLER

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

CHOCOLATE LAYER CAKE

rich sponge cake, ganache icing

BUFFETS

The Danforth
\$80 per person

Additional rental charges
may apply.

GREEK SALAD

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

CHICKEN SOUVLAKI

warm pita, tzatziki (gluten-free)

CHICKPEA FRITTERS

(gluten-free)

LAMB KLEFTIKO

braised leg, rosemary jus

ROASTED POTATOES

RICE PILAF

dill, roasted garlic (vegan)

SPANAKOPITA

spinach, feta, phyllo crust (vegetarian)

BRIAM

slow-roasted seasonal vegetables (vegan)

BAKLAVA

honey, cardamom, phyllo

YOGURT PARFAITS

greek yogurt, honey, seasonal fruit (vegetarian, gluten-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.

Additional staffing and rental costs may apply.

VEAL PICCATA — \$32 PER PERSON

caper butter sauce, rapini, new potatoes

PENNE ALFREDO — \$22 PER PERSON

roasted chicken, parmesan cream, garlic toast (gluten-free option available)

EGGPLANT PARMESAN — \$22 PER PERSON

seasoned breadcrumb, passata, fior di latte (vegetarian)

SEAFOOD COCKTAIL BAR — \$53 PER PERSON

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

STEAMED MUSSELS — \$30 PER PERSON

thai curry and cioppino style, warm ciabatta (dairy-free)

LOBSTER MAC & CHEESE — \$30 PER PERSON

atlantic lobster, cavatappi pasta, gruyere cream sauce, buttered panko

ROAST TURKEY CARVING STATION — \$40 PER PERSON

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

PORCHETTA CARVING STATION — \$35 PER PERSON

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

GRILLED FLANK STEAK CARVING STATION — \$45 PER PERSON

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

PRIME RIB CARVING STATION — \$75 PER PERSON

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

A LA CARTE

A minimum of 3 courses.
Final numbers are to be
provided 10 business days
prior to the event date.

SOUP & SALADS

Choose a second selection for this course for an additional \$6 per person.

TOMATILLO & CUCUMBER GAZPACHO — \$15 PER PERSON

tajin-dusted potato frites (vegan)

CARROT & GINGER SOUP — \$15 PER PERSON

thai basil, lemongrass oil (vegetarian, gluten-free, nut-free)

CELERIAC VELOUTE — \$15 PER PERSON

buttered brioche, fennel confit (vegetarian, nut-free)

POTAGE OF WHITE BEANS — \$15 PER PERSON

braised cipollini, pork belly

LOBSTER NAGE — \$18 PER PERSON

french service. Lobster ravioli, poached vegetables, gruyere celestine (nut-free)

- additional staffing and rental charges

ARUGULA & CHICORY SALAD — \$16 PER PERSON

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

SERRANO-LIME CAESAR — \$16 PER PERSON

romaine, pork belly, cornbread croutons

KALE & ORANGE SALAD — \$16 PER PERSON

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

HEIRLOOM CAPRESE SALAD — \$16 PER PERSON

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

LOCAL GREENS SALAD — \$16 PER PERSON

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

SOUTHWESTERN COBB SALAD — \$16 PER PERSON

iceberg wedge, roasted tomato, avocado, cucumber, charred corn, cotija, chipotle ranch

A LA CARTE

A minimum of 3 courses.
Final numbers are to be
provided 10 business days
prior to the event date.

APPETIZERS

Select one option for your full guest count.

ZUCCHINI BHAJI — \$16 PER PERSON

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

PORCHETTA-STYLE PORK BELLY — \$17 PER PERSON

sautéed fregola, peperonata, charred broccolini verde

HARVEST TART — \$18 PER PERSON

mushroom ragout, parsnip flan, dressed seedlings (vegetarian, nut-free)

MAGRET OF DUCK — \$20 PER PERSON

colcannon, shallot confit, sultana gastrique (gluten free)

CREOLE SHRIMP — \$19 PER PERSON

aged cheddar grits, lemon crème fraîche

PASTA

Select one option for this course. Appetizer portioned. Add \$8 for a full meal-size portion.

PENNE POMODORO — \$16 PER PERSON

blistered vine tomatoes, basil, stracciatella (vegetarian)

ORECCHIETTE — \$16 PER PERSON

grilled rapini, fennel sausage, fermented chilies

RICOTTA GNOCCHI — \$16 PER PERSON

handmade pasta, porcini cream, roasted mushrooms, pecorino, chive oil (vegetarian)

SPINACH RAVIOLI — \$16 PER PERSON

handmade pasta, lemon-parmesan cream, green peas, mint (vegetarian)

BAKED MANICOTTI — \$17 PER PERSON

veal and ricotta filled, arrabiata, fior di latte

INTERMEZZOS

A refreshing palate cleanser that is ideally served prior to your entrée. Not available as a standard 3-course option — \$4 per person.

WATERMELON & CUCUMBER GRANITA

crisp and refreshing (vegan, gluten-free)

GINGER AND LIME GRANITA

tangy with a touch of heat (vegan, gluten-free)

LEMON GRANITA

bright citrus notes (vegan, gluten-free)

A LA CARTE

A minimum of 3 courses.
Final numbers are to be
provided 10 business days
prior to the event date.

BRUNCH ENTRÉES

For daytime events only.

EGGS BENEDICT — \$28 PER PERSON

toasted english muffin with peameal bacon, poached eggs, hollandaise, hashbrowns and haricot vert

SALMON EGGS BENEDICT — \$33 PER PERSON

toasted english muffin with smoked salmon, poached eggs, hollandaise, hashbrowns and asparagus

GAUCHO FLAT IRON STEAK — \$36 PER PERSON

green peppercorn marinade, chimichurri, sauteed peppers & onions, hash browns

GALETTE BRETONNE — \$28 PER PERSON

savory buckwheat crepes filled with ham, gruyere, and eggs — served with local greens

QUICHE LORRAINE — \$28 PER PERSON

rich egg custard, flaky crust, bacon, onion and gruyere — served with local greens

QUICHE FORESTIERE — \$28 PER PERSON

rich egg custard, flaky crust, roasted mushrooms and fontina cheese — served with local greens

ENTRÉES

Choose up to two entrées for your guests to select from and one vegetarian meal to meet your guests' dietary restrictions. Each plate is fully composed. Choice of entrées on site for an additional \$10 per person.

CHICKEN BALLOTINE — \$39 PER PERSON

leek and sage stuffed thigh, rye spaetzle, cider-braised cabbage, truffled jus (halal, nut-free)

CHICKEN SUPRÊME — \$41 PER PERSON

kale, cured tomato, and porcini stuffed breast, crushed new potatoes, broccolini, natural jus (gluten-free, dairy-free, nut-free, halal)

LAMB NICOISE — \$46 PER PERSON

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

GRILLED ANGUS STRIPLOIN — \$49 PER PERSON

potato pave, sumac roasted carrots, crispy onion rings, red wine jus (gluten-free, nut-free)

VEAL SEBASTIAN — \$59 PER PERSON

seared loin, crab brandade, asparagus, bearnaise foam, jus

A LA CARTE

A minimum of 3 courses.
Final numbers are to be
provided 10 business days
prior to the event date.

BEEF SHORT RIB — \$48 PER PERSON

polenta fries, roasted mushrooms, french beans, braising jus

PAN-SEARED PICKEREL — \$40 PER PERSON

sauteed farro, charred brussels sprouts, warm cider vinaigrette
(dairy-free, nut-free)

GRILLED PACIFIC SALMON — \$45 PER PERSON

braised puy lentils, roasted beets, pommery gastrique (gluten-free, dairy-free, nut-free)

TAHINI BAKED BLACK COD — \$48 PER PERSON

sesame-pomegranate glaze, red bean cake, wilted chard, chermoula (gluten-free, dairy-free, nut-free)

VEGETARIAN MEALS

Select one entrée below for your guests who have vegetarian or vegan dietary needs — \$35 per person.

CAULIFLOWER STEAK

creamy polenta, pepperonata

MASSAMAN CURRY

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

POTATO CANNELLONI

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

MAPLE CHILI GRILLED TOFU

japchae noodles, king oyster mushrooms, charred broccolini (vegan, gluten-free)

EGGPLANT ROULADE

couscous pilaf, roasted pepper, zaatar

A LA CARTE

A minimum of 3 courses.
Final numbers are to be
provided 10 business days
prior to the event date.

LATE NIGHT SERVICE

Late night service is 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 50 guests.

Items are priced per
dozen, maximum of 4
selections, at a minimum of
2 dozen of each selection.
Suggested 2 pieces per
guest.

Additional staffing and
rental costs may apply.

PLATED DESSERTS

Select one. Add a second option for \$6 per person. Substituting
desserts is not available at this time. All desserts are served with
brewed coffee and tea.

CRÈME BRÛLÉE — \$15 PER PERSON

scottish shortbread, fresh berries (nut-free)

MASCARPONE PANNA COTTA — \$16 PER PERSON

lemon gelee, blueberry compote, toasted oats (nut-free, gluten-
free)

ROCHER — \$16 PER PERSON

caramel, cocoa glaze, biscuit pebbles

TARTE AU CITRON — \$16 PER PERSON

lemon curd, raspberry gel, almond dacquoise (housemade)

ROASTED BERRY CRUMBLE — \$16 PER PERSON

chai spice, crème fraîche chantilly (gluten-free, nut-free)

MINI DESSERT STATION — \$14 PER PERSON

Assorted cookies and sweets tiers per table or display for 10
people per tray at 3 pieces per person. Stations must be ordered
for a minimum of 50% of your total guest count, and for no less
than 30 guests. Vegan and gluten-free options are available
upon request.

CHOCOLATE MADELINE

Orange glaze (vegan)

EMPIRE BISCUIT

Jam-filled shortbread sandwich cookie (nut-free)

ECLAIR

Cream-filled pastry puff (nut-free)

MERINGUE TART

Fruit curd-filled pastry shell, toasted meringue (nut-free)

FRUIT GALETTE

Flaky puff pastry base, topped with glazed fruit (nut-free)

CARAMEL SABLE

Caramel cream, chocolate drizzle (nut-free)

LATE NIGHT SERVICE

Late night service is 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 50 guests.

Items are priced per dozen, maximum of 4 selections, at a minimum of 2 dozen of each selection. Suggested 2 pieces per guest.

Additional staffing and rental costs may apply.

ALL-BEEF BURGERS — \$56 PER DOZEN

burger sauce, lettuce, cheddar, pickle

CRISPY CHICKEN BURGERS — \$56 PER DOZEN

dill aioli, lettuce, pickled peppers

BLACK BEAN BURGERS — \$50 PER DOZEN

guacamole, arugula, tomato jam (vegetarian)

NO FUSS POUTINE — \$42 PER DOZEN

cheese curds, proper gravy (vegetarian)

CURRY FRIES — \$40 PER DOZEN

yellow coconut curry sauce, mango slaw (vegetarian)

DOWN EAST FRIES — \$42 PER DOZEN

clam chowder, summer savory dressing

THAI FISH CAKES — \$52 PER DOZEN

crunchy slaw, sweet chili sauce (gluten-free)

VEGETABLE KHAO PAD — \$42 PER DOZEN

Jasmine rice, red pepper, scallion (vegetarian, gluten-free)

DISTRICT PIZZA LATE NIGHT — \$20 PER PERSON

2 types of pizza, garlic fingers, donair sauce, garlic dip (gluten-free, vegetarian available)

ALL AMERICAN HOT DOG STAND — \$20 PER PERSON

all beef wieners, potato rolls, beef chili, bacon, cheese, sauerkraut, grilled onions, assorted condiments

MINI POPCORN — \$8 PER PERSON

assorted flavours (vegetarian, gluten-free)

DISTILLERY ICE CREAM SANDWICHES — \$14 PER PERSON

assorted flavours (dairy-free and gluten-free available)

- custom labeling available

KIDS MENU

Choose one option from the appetizer and main course selections. Please note that selections are standard for all kids 12 years old and under.

APPETIZERS

KID'S CRUDITÉ – \$10 PER KID
ranch dipping sauce (gluten-free)

BREADED MOZZARELLA – \$10 PER KID
marinara sauce

CAESAR SALAD – \$10 PER KID
croutons & creamy dressing

MAIN COURSE

MAC & CHEESE – \$10 PER KID
garlic toast

GRILLED CHEESE WITH FRIES – \$10 PER KID
buttered brioche, cheddar cheese

PENNE WITH MEATBALLS – \$10 PER KID
tomato sauce, garlic toast

CHICKEN FINGERS & FRIES – \$10 PER KID
plum sauce

DESSERT

WARM CHOCOLATE BROWNIE – \$10 PER KID
caramel & chantilly cream

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 – \$11 PER 1oz DRINK

- luksusowa vodka
- citadelle gin
- havana 3 y/o
- gibson's finest rye whisky
- johnnie walker red label scotch whiskey

PREMIUM BAR RAIL – \$13 PER 1oz DRINK

- grey goose vodka
- hendricks gin
- havana 7 y/o
- crown royal canadian whisky
- johnnie walker black label scotch whisky
- el jimador tequila blanco

Ultra-Premium spirits 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 BOTTLE

- mill street organic
- kronenbourg blanc
- stella artois
- corona
- guinness draught

PREMIUM & IMPORTED DRAUGHT – \$12 PER 20oz GLASS

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

BAR

CONSUMPTION

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CURATED COCKTAILS

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

SANGRIA – \$16 (5oz)

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

DIABLO – \$16 (2oz)

tequila, pimm's, curacao, lime

RUBY SIPPER* – \$16 (2oz)

prosecco, tequila, dragon fruit

CLEMENTINE MOJITO – \$16 (1.5oz)

cachaça, triple sec, clementine, mint

ANGURIA BLUSH* – \$16 (3.5oz)

vodka, white wine, watermelon, lychee

MY TIE – \$16 (1.5oz)

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

EL JEFE – \$16 (1.5oz)

vodka, dry vermouth, mango, lime

EXILE ON MILL STREET – \$16 (1.5oz)

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

YUZU MIMOSA – \$16.50 (5oz)

vodka, sparkling wine, citrus

AMORE – \$16.50 (1.5oz)

gin, limoncello, strawberry, agave

DISTILLERY SPRITZ – \$16.50 (2.5oz)

aperol, sparkling wine, orange

PEAR GIN FIZZ* – \$17 (2.5oz)

gin, pear puree, vanilla & cinnamon dust

BRANDY CARAJILLO* – \$17 (2.5oz)

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

RASPBERRY PONCHE* – \$17 (2oz)

vodka, elderflower, dry curacao, raspberry puree, lemon

DISTRICT OLD FASHIONED* – \$17.50 (2oz)

bourbon, whiskey, caramel, bitters

BAR

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LOVEGRONI – \$17.50 (2oz)

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

CHERRY STREET – \$17.50 (2.25oz)

campari, sweet vermouth, bourbon, black cherry

PAPER PLANE* – \$17.50 (2.25oz)

amaro, bourbon, aperol, lemon

BEAUREGARDE – \$17 (2.25oz)

gin, st germain, blueberry, mint

MOCKTAILS

Light and refreshing alcohol-free premium beverages. Minimum order of 20 per selection. Additional rentals may apply.

POMEGRANATE SPRITZ – \$8

pomegranate syrup, agave, soda

ROSÉ CITRON – \$8

rose-infused syrup, sparkling lemon

CHERRY MOJITO – \$8

black cherry puree, soda, lime, mint

MULE – \$8

lemon, ginger beer, rosemary

ADELINE – \$8

sweet tea, cinnamon syrup

BAR

CONSUMPTION

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NON-ALCOHOLIC

POP – \$4

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

JUICE – \$4

apple, orange, cranberry

PACKAGED FRESH-PRESSED JUICE – \$8

beet apple ginger, mango orange, kale apple passion

- inquire about custom flavours

BOTTLED WATER (750ML) – \$8

still or sparkling

BOTTLED WATER (330ML) – \$4

still or sparkling

BREWED COFFEE OR TEA – \$4

ESPRESSO – \$3.75

CAPPUCCINOS AND LATTES – \$5

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

BAR

FLAT RATE

A flat rate per person is based on the type of products you would like offered to your guests. The total is charged based on the confirmed guest count provided to your Event Specialist 10 business days prior to your event date. Package pricing is based on consecutive hours of service and are priced to the specifications provided. No structural modification is allowed. These packages also include soft drinks and basic juices. Additions or substitutions will alter the flat rate price.

PACKAGES DO NOT INCLUDE SHOTS OR SHOOTERS.

Please speak with your Event Specialist for more details.

SOFT RATE BAR \$16 PER PERSON

Only in addition to Flat Rate Bars - for minors and vendors
Cold beverages (no mocktails, fresh-pressed juice, or bottled water)

STANDARD PACKAGE 7 HOURS – \$67 PER PERSON

Includes the following:

BAR RAIL (1oz)

- luksusowa vodka
- citadelle gin
- havana 3 y/o
- gibson's finest rye whisky
- johnnie walker red label scotch whiskey
- basic mixed drinks and highballs

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

Upgrade your wines for an additional \$2 per person to:

- pinot grigio, matto, veneto, ita
- syrah/grenache, cuvee jean paul, gascogne, fr

Add a sparkling toast for an additional \$8 per person

BAR

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PACKAGES DO NOT INCLUDE SHOTS OR SHOOTERS.

Please speak with your Event Specialist for more details.

PREMIUM PACKAGE 7 HOURS – \$86 PER PERSON

Includes the following:

BAR RAIL (1oz)

- grey goose vodka
- hendricks gin
- havana 7 y/o
- crown royal canadian whisky
- johnnie walker black label scotch whiskey
- el jimador tequila blanco
- basic mixed drinks and highballs
- classic gin and vodka martinis, cosmopolitan

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

- syrah/grenache, cuvee jean paul, gascogne, fr
- pinot grigio, matto, veneto, it

Upgrade your wines for an additional \$2 per person to:

- cabernet sauvignon, beringer founders' estate, california, usa
- chardonnay, blanc de blancs sec, cuvee jean paul, gascogne, fr

Upgrade your wines for an additional \$6 per person to:

- cabernet sauvignon, novas gran reserve, colchagua valley, cl
- sauvignon blanc, st clair family estates, marlborough, nz

Add a sparkling toast for an additional \$8 per person

WINE

Wine List is subject to availability and subject to change. Wine is priced by bottle open.

WHITE

RIESLING BLEND

- megalomaniac distillery district "still here" white, niagara, can – \$50

CHARDONNAY

- camelot, california, usa – \$70
- blanc de blancs sec, cuvee jean paul, gascogne, fr – \$70
- butterfield station, sonoma county, usa – \$73
- la crema chardonnay, sonoma, california, usa – \$98

PINOT GRIGIO

- matto, veneto, ita – \$54
- cantina rauscedo, friuli, ita – \$59
- monsole 'passi di luce', veneto, ita – \$68

RIESLING

- "dolomite" riesling, cave springs, niagara escarpment, can – \$57

SAUVIGNON BLANC

- saint clair family estate, marlborough, nz – \$80
- recuerdame, dominio de la vega, valencia, esp – \$85

GEWURZTRAMINER

- reif estates winery, niagara peninsula, can – \$72

VIOGNIER

- mcmanis family vineyards, lodi, california, usa – \$75

SANCERRE

- domaine de la villaudiere, loire, fr – \$142

ROSE

- chateau guilhem, pot de vin rose, malpere, fr – \$68
- rose la belle montagne, la grande bauquiere, provence, fr – \$80
- megalomaniac nv bubblehead sparkling rosé, niagara, can – \$127

WINE

Wine List is subject to availability and subject to change. Wine is priced by bottle open.

RED

CABERNET-MERLOT

- megalomaniac, "still here" niagara, can – \$50
- chateaux timberlay, bordeaux superior, fr – \$70

CABERNET SAUVIGNON

- beringer founders' estate, california, usa – \$63
- novas gran reserva, colchagua valley, cl – \$68
- sterling vineyards, napa valley, california, usa – \$70
- beringer knights valley, napa valley, california, usa – \$180

PINOT NOIR

- blazon, california, usa – \$87
- domaine maison roche de bellene, beaune, fr – \$105
- la crema, sonoma, california, usa – \$128

MERLOT

- mcmanis family vineyards, lodi, california, usa – \$74

CHIANTI

- quercetto, tuscan, it – \$58
- vecchia cantina, tuscan, it – \$74

MALBEC

- callia alta, valle de tulum, arg – \$58
- agostino finca, mendoza, arg – \$85

RIOJA

- montecillo crianza, esp – \$58

SYRAH/GRENACHE

- cuvee jean paul, gascogne, fr – \$70

VALPOLICELLA

- domenico fraccaroli, veneto, it – \$68

ZINFANDEL

- cypress vineyards, california, usa – \$70

CABERNET FRANC

- cave springs, jordan, can – \$110

SPARKLING

- montelliana, mont blanc cuvée extra dry, ita – \$55
- bellino prosecco, veneto, ita – \$75
- can xa, cava, penedes, esp – \$77
- champagne, tarlant, brut, oeuilly, fr – \$175
- moët et chandon imperial, champagne, fr – \$240
- veuve clicquot, champagne, fr – \$250
- dom perignon brut vintage champagne, fr – \$800