

2024

# MENU PACKAGE

DISTILLERY EVENTS

NOVEMBER 6, 2024

ARCHEO 31 TRINITY ST  
THE LOFT 18 TANK HOUSE LANE

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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.



# PLANNING YOUR EVENT

## CHOOSING YOUR VENUE & SERVICE STYLE

	Plated	Stations	Standing Cocktail
<b>The Loft</b> <i>*not wheelchair accessible*</i>	95 with dancefloor	95 with dancefloor	120
<b>Archeo</b>	128 with dancefloor & ceremony/indoor cocktail area	100 with dancefloor & ceremony/indoor cocktail area	140

## CEREMONY

Experience your dream wedding ceremony at our picturesque venues, complete with all the amenities you need. We provide setup and arrangement of ceremony chairs, ensuring your guests are comfortably seated. Following the exchange of vows, our team seamlessly transitions the space into a beautiful cocktail area. Relax and enjoy every moment knowing our experienced team is dedicated to making your wedding day extraordinary.

## PATIO RENTALS

Elevate your event with the addition of an outdoor space, infusing elegance and charm while crafting unforgettable memories. Embrace the natural allure to enhance every aspect of your gathering. Here are the available options:

### 1. **The Loft - Taqueria Patio: \$750/hr**

- Enjoy the vibrant atmosphere of our Taqueria Patio, where every moment is infused with fiesta flair. Your reservation includes an outdoor bar, ensuring seamless service throughout your event. This package is only available for cocktail service

### 2. **Archeo Patio: \$1000**

- Step into the timeless elegance of our Archeo Patio, a picturesque setting adorned with flowers, umbrellas, tables, and chairs. The perfect backdrop for your celebration or ceremony

### 3. **Archeo Patio + Cocktail Package: \$1500**

- Elevate your experience with our Archeo Patio + Cocktail Package, which includes all the amenities of the Archeo Patio plus an outdoor bar for you and your guests to enjoy a beautiful cocktail hour after your ceremony

Whichever option you decide on, our dedicated team will closely collaborate with you to ensure that every detail is flawlessly executed. Allow us to craft an unforgettable atmosphere where your event unfolds amidst the stunning backdrop of our patio venues. *Patio rentals are available from May to October (Thanksgiving weekend) and are weather permitted.*

# PLANNING YOUR EVENT

## FOOD & BAR

Embark on a culinary journey with our meticulously crafted event menu package, prepared in-house for unparalleled quality. Whether it's a corporate event, wedding, or special occasion, our exceptional selection of food and beverages promises to exceed expectations. Our dedicated event staff ensures flawless details from arrival to departure, creating an unforgettable experience filled with delicious flavors and seamless service. Here's to unforgettable moments and delectable delights!

## RENTALS

We're dedicated to excellence, offering an extensive array of curated rentals to fulfill your every event need. Whether it's essential food handling equipment or elegant lounge furniture, we're here to bring your vision to life. With our diverse selection of high-quality rentals, we provide the tools to craft an unforgettable occasion that exceeds expectations. Partner with us to curate every detail and ensure your event is truly spectacular.

## EXCLUSIVE VENDORS: AV & SECURITY

Our exclusive vendor services for audiovisual (AV) and security needs are carefully chosen to enhance your event. Our AV partners offer cutting-edge technology for seamless presentations, while our security team ensures the safety of your guests and assets. With professional technicians and dedicated security personnel, we guarantee flawless execution and peace of mind. Trust us to provide top-quality services, allowing you to focus on creating unforgettable moments for your guests.





# FOOD

# BREAKFAST

*Additional rental charges will apply.*

## CONTINENTAL DISPLAY

*\$17 P/PER PERSON*

### ASSORTED MORNING PASTRIES

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

### BUTTER AND FRUIT PRESERVES

### ASSORTED WHOLE FRUIT

## TRINITY BREAKFAST BUFFET

*\$37 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-friendly)

### HASH BROWNS

cajun spiced, caramelized onions  
(dairy-free)

### BACON OR TURKEY SAUSAGE

### BAKED BEANS

tomato sauce (vegan, gluten-friendly)

### ASSORTED WHOLE FRUIT

## TANK HOUSE BRUNCH BUFFET

*\$62 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-friendly)

### QUINOA SALAD

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

### SCRAMBLED EGGS

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

### HASH BROWNS

cajun spiced, caramelized onions  
(dairy-free)

### BACON OR TURKEY SAUSAGE

### CHINOOK SALMON

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

### SHAKSHUKA

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

### MINI SWEETS

assorted cookies and petit fours

# BRUNCH ENTRÉES

## **EGGS BENEDICT \$32**

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

## **QUICHE FORESTIÈRE \$33**

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

## **SALMON EGGS BENEDICT \$35**

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

## **GAUCHO FLAT IRON STEAK \$40**

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



# CANAPES

**\$52.00 DOZEN**

**Minimum of 3 selections and maximum of 5 selections. Minimum order of 3 dozen per selection. Additional rental charges may apply.**

**AVOCADO MOUSSE**

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

**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, sopes, pickled red onion (vegan)

**CONEY ISLAND POGO**

all beef frankfurter, buttermilk corn batter, ketchup & mustard

**GRILLED OCTOPUS**

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

**SAUSAGE ROLL**

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

**PULLED PORK "ARANCINI"**

cheese fonduta, orzo, barbeque sauce

**SHRIMP & GRITS**

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

**POTATO & CAULIFLOWER SAMOSA**

wilted kale, tamarind chutney (vegan)

**SCALLOP CEVICHE**

zesty citrus marinade, red onion, tortilla threads (gluten-friendly, dairy-free)

**MUSHROOM TOURTIÈRE**

mushroom farce, flaky pastry, onion jam (vegan)



# GRAZING STATION

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

## FRESH FRUIT PLATTER

*\$14 P/PER PERSON*

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

## ANTIPASTI

*\$17 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

*\$17 P/PER PERSON*

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

## LOCAL CHARCUTERIE

*\$17 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**

**\$77 P/PER PERSON**

### **ICEBERG SALAD**

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

### **HOUSE PICKLES**

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

### **PROPER POTATOES**

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

### **GLAZED CARROTS**

brown sugar, citrus (vegan, gluten-friendly)

### **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-friendly)

### **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-friendly)

### **CHOCOLATE LAYER CAKE**

rich sponge cake, ganache icing



# BUFFET

*Additional rental charges will apply.*

## **SMOKEHOUSE BARBECUE**

**\$83 P/PER PERSON**

### **COLESLAW**

cider vinaigrette (vegan, gluten-friendly)

### **POTATO SALAD**

tarragon ranch dressing (vegan, gluten-friendly)

### **SMOKED BRISKET**

spice rubbed, smoked, sliced, with spicy barbeque sauce (gluten-friendly, dairy-free)

### **JACKFRUIT**

smoked jackfruit, barbecue seasoning, sweet barbeque sauce (vegan, gluten-friendly)

### **COLLARDS**

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

### **MACARONI & CHEESE**

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

### **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-friendly)

# BUFFET

*Additional rental charges will apply.*

## **THE DANFORTH**

**\$83 P/PER PERSON**

### **GREEK SALAD**

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

### **CHICKEN SOUVLAKI**

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

### **CHICKPEA FRITTERS**

crispy, greek -style falafel (vegan)

### **LAMB KLEFTIKO**

braised leg, rosemary jus (gluten-friendly, 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)



# BUFFET ADD-ONS

*Additional rental charges will apply.*

## **EGGS BENEDICT**

***\$15 P/PER PERSON***

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

## **OMELETTE STATION**

***\$24 P/PER PERSON***

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

# CHEF-ATTENDED STATIONS

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 \$25**

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

**PASTA BAR \$28**

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

**LOBSTER MAC & CHEESE \$33**

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

**VEAL PICATTA \$34**

caper-butter sauce, rapini, new potatoes

**PORCHETTA CARVING \$36**

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

**ROAST TURKEY CARVING \$42**

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

**GRILLED FLANK STEAK CARVING \$46**

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

**SEAFOOD COCKTAIL BAR \$56**

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

**PRIME RIB CARVING \$80**

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

*Opt for a second pre-selection for this course at an additional \$6 per person, or choose onsite for an added \$8 per person*

### **MULLIGATAWNY SOUP \$17**

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

### **CARROT & GINGER SOUP \$17**

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

### **ITALIAN WEDDING SOUP \$17**

rich broth, escarole, beef meatballs, orzo, egg

### **POTAGE OF WHITE BEANS \$17**

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

### **SPLIT PEA & SQUASH VELOUTÉ \$21**

cured foie gras, duck rilette, buttered brioche

## SALADS

*Opt for a second pre-selection for this course at an additional \$6 per person, or choose onsite for an added \$8 per person*

### **LOCAL GREENS SALAD \$17**

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

### **ARUGULA & CHICORY SALAD \$17**

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

### **KALE & ORANGE SALAD \$17**

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

### **HEIRLOOM CAPRESE SALAD \$18**

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

### **SERRANO-LIME CAESAR \$18**

romaine, pork belly, cornbread croutons

## APPETIZER

*Opt for a second pre-selection for this course at an additional \$6 per person, or choose onsite for an added \$8 per person*

### **ZUCCHINI BHAJI \$19**

coriander chutney, pomegranate, arugula, tamarind glaze (vegan, gluten-friendly)

### **MAGURO "NIÇOISE" \$23**

ponzu glazed tuna loin, wakame-style green beans, furikake crusted tomato, salted egg aioli (dairy-free)

### **HARVEST TART \$23**

mushroom ragout, parsnip flan, dressed seedlings, truffled crema

### **CONFIT OF DUCK \$23**

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

### **STUFFED CALAMARI \$23**

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

# 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

*Appetizer portioned - add \$8 for a full meal-size portion. Opt for a second pre-selection for this course at an additional \$6 per person, or choose onsite for an added \$8 per person*

### RIGATONI POMODORO \$19

blistered vine tomatoes, basil, stracciatella (vegetarian)

### CANESTRI CON FUNGHI \$19

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

### CHITARRINE DE MARE \$22

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

### SPINACH AGNOLOTTI \$22

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

## ENTRÉES

*Select up to two entrées for your guests to choose from in advance, along with one vegetarian option to accommodate dietary restrictions. Add an additional choice for \$8 per person, or opt for onsite selection at \$12 per person. Opt for an extra entree pre-selection for an additional \$8 per person, or choose onsite for an added \$12 per person*

### CHICKEN BALLOTINE \$42

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

### CHICKEN SUPREME \$44

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

### SEAFOOD RISOTTO \$46

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

### GRILLED PACIFIC SALMON \$50

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

### LAMB NIÇOISE \$50

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

### FILLET OF BLACK COD \$52

steamed mussels, saffron nage, grilled crostini

### BEEF SHORT RIB \$52

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

### GRILLED ANGUS STRIPLOIN \$54

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

## VEGETARIAN ENTRÉES

### ROASTED CAULIFLOWER \$34

creamy polenta, pepperonata (gluten-friendly, vegan)

### MASSAMAN CURRY \$34

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

### MAPLE GOCHUJANG TOFU \$34

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

### EGGPLANT ROULADE \$34

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

### POTATO CANNELLONI \$34

butterbean cassoulet, mushroom-grain stuffing, smoked pepper rouille (vegan, gluten-friendly, 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

*A refreshing palate cleanser that is ideally served prior to your entrée. Not available as a standard 3-course option*

### GRANNY SMITH GRANITA \$5

bright and crisp (vegan, gluten-friendly)

### CALAMANSI GRANITA \$5

floral and exotic (vegan, gluten-friendly)

### LEMON GRANITA \$5

tart and refreshing (vegan, gluten-friendly)

## DESSERT

*Opt for a second pre-selection for this course at an additional \$6 per person, or choose onsite for an added \$8 per person - served with brewed coffee and tea*

### CRÈME BRÛLÉE \$17

scottish shortbread, fresh berries

### MASCARPONE PANNA COTTA \$17

citrus gelée, blueberry compote, toasted oats  
(gluten-friendly, contains gelatine)

### ROASTED BERRY CRUMBLE \$17

chai spice, crème fraîche chantilly  
(gluten-friendly)

### ROCHER \$19

caramel, cocoa glaze, biscuit pebbles  
(contains nuts)

### TARTE AU CITRON \$19

lemon curd, raspberry gel, almond dacquoise (contains nuts)

## KIDS MEALS

*(choose 1 appetizer, 1 entrée & 1 dessert for all kids)*

### APPETIZERS

#### CRUDITÉS \$8

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

#### BREADED MOZZARELLA \$9

hand-breaded cheese fingers, marinara sauce (vegetarian)

#### CAESAR SALAD \$8

crisp romaine, focaccia croutons, parmesan cheese

### ENTRÉES

#### MAC & CHEESE \$16

garlic toast

#### GRILLED CHEESE \$16

buttered brioche, aged cheddar cheese, french fries

#### PENNE WITH MEATBALLS \$16

penne pasta, tomato sauce, beef meatballs, parmesan cheese, garlic toast

#### CHICKEN FINGERS \$16

crunchy breaded chicken tenders, french fries, plum sauce

### DESSERT

#### WARM CHOCOLATE BROWNIE \$9

caramel sauce, chantilly cream  
(gluten-friendly)

# LATE NIGHT SERVICE

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

**MINI POPCORN BAGS \$6**

assorted shake-up flavors (gluten-friendly)

**NO FUSS POUTINE \$9**

cheese curds, proper gravy (gluten-friendly, vegetarian)

**CURRY FRIES \$9**

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

**BLACK BEAN SLIDERS \$12**

guacamole, arugula, tomato jam

**SHORT RIB SLIDERS \$14**

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

**CRISPY CHICKEN BURGERS \$14**

dill mayo, lettuce, pickled peppers

**MINI DESSERT STATION \$15**

assorted cookies and sweets

**ALL AMERICAN HOT DOG STAND \$16**

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

**EL CATRIN TAQUERIA \$18**

tacos served on warm corn tortillas (beef el santo & chicken tinga) with totopos with guacamole and pico di gallo

**DISTRICT PIZZA LATE NIGHT \$20**

2 types of pizza (avg. 2 slices per person), garlic dip (vegetarian and gluten-friendly 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

**\$13 PER 1oz DRINK**

- dirty devil vodka
- citadelle gin
- havana club 3 YR rum
- canadian club whisky
- grant's triple wood blended scotch whisky

## PREMIUM BAR RAIL

**\$15 PER 1oz DRINK**

- grey goose vodka
- hendricks gin
- havana club 7 YR rum
- crown royal canadian whisky
- glenfiddich 12 YR 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

**\$11 PER BOTTLE**

mill street organic  
kronenbourg blanc  
stella artois

corona  
guinness draught

## PREMIUM & IMPORTED DRAUGHT

**\$14 PER GLASS**

### ARCHEO

mill street cobblestone stout  
corona  
stella artois  
somersby cider

### THE DISTILLERY LOFT

mill street cobblestone stout  
goose island ipa  
stella artois  
kronenbourg blanc  
corona  
somersby cider



# CURATED COCKTAILS

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

**SANGRIA – \$18 (5oz)**

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

**MY TIE – \$19 (1.5oz)**

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

**EL JEFE – \$19 (1.5oz)**

vodka, dry vermouth, mango, lime

**CLEMENTINE MOJITO – \$20 (1.5oz)**

cachaça, triple sec, clementine, mint

**YUZU MIMOSA – \$20 (5oz)**

vodka, sparkling wine, citrus

**AMORE – \$20 (1.5oz)**

gin, limoncello, strawberry, agave

**DISTILLERY SPRITZ – \$20 (2.5oz)**

aperol, sparkling wine, orange

**\*PEAR GIN FIZZ – \$20 (2.5oz)**

gin, pear purée, vanilla & cinnamon dust

**\*DISTRICT OLD FASHIONED – \$21 (2oz)**

bourbon, whisky, caramel, bitters

# NON-ALCOHOLIC

## MOCKTAILS

Light and refreshing alcohol-free premium beverages. Inquire with your Event Specialist about custom mocktails. *Additional rentals may apply.*

**POMEGRANATE SPRITZ – \$11**  
pomegranate syrup, agave, soda

**MULE – \$11**  
lemon, ginger beer, rosemary

**CHERRY MOJITO – \$11**  
black cherry purée, soda, lime, mint

## NON-ALCOHOLIC

**POP – \$5**  
coke, diet coke, sprite, ginger ale, soda, tonic

**JUICE – \$5**  
apple, orange, cranberry

**PACKAGED FRESH-PRESSED JUICE – \$9**  
*\*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

*\$18 P/PERSON*

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

# FLAT RATE

## STANDARD PACKAGE

7 HOURS – \$87 PER PERSON

### A COMPLIMENTARY WELCOME COCKTAIL

*multiple options available, inquire with your Event Specialist for offerings*

### BAR RAIL

*1 oz basic mixed drinks \*no shots/shooters\**

dirty devil vodka  
citadelle gin  
havana 3 YR rum  
canadian club whisky  
grant's triple wood blended scotch whisky

### BOTTLED BEER

mill street organic  
kronenbourg blanc  
stella artois  
corona  
guinness draught

### PREMIUM & IMPORTED DRAUGHT BEER

#### ARCHEO

stella artois  
mill street cobblestone stout  
corona  
somersby cider

#### THE DISTILLERY LOFT

stella artois  
mill street cobblestone stout  
goose island ipa  
kronenbourg blanc  
corona  
somersby cider

### 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 – \$98 PER PERSON

### A COMPLIMENTARY WELCOME COCKTAIL

*multiple options available, inquire with your Event Specialist for offerings*

### 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  
glenfiddich 12 YR single malt scotch whisky  
el jimador tequila blanco

### BOTTLED BEER

mill street organic  
kronenbourg blanc  
stella artois  
corona  
guinness draught

### PREMIUM & IMPORTED DRAUGHT BEER

#### ARCHEO

stella artois  
mill street cobblestone stout  
corona  
somersby cider

#### THE DISTILLERY LOFT

stella artois  
mill street cobblestone stout  
goose island ipa  
kronenbourg blanc  
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### 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 - \$58

### RIESLING

- “dolomite”, cave springs, niagara escarpment, can - \$68

### PINOT GRIGIO

- matto, veneto, ita - \$68
- cantina rauscedo, friuli, ita - \$70
- monsole ‘passi di luce’, veneto, ita - \$72

### CHARDONNAY

- blanc de blancs sec, cuvée jean-paul, gascogne, fra - \$74
- camelot, california, usa - \$79
- butterfield station, sonoma county, usa - \$83

### GEWURZTRAMINER

- reif estates winery, niagara peninsula, can - \$76

### VIOGNIER

- mcmanis family vineyards, lodi, california, usa - \$79

### CHABLIS

- domaine fourrey, bourgogne, fra - \$126

### SAUVIGNON BLANC

- saint clair family estate, marlborough, nz - \$84
- mussel bay, marlborough, nz - \$90

### SANCERRE

- domaine de la villaudière, loire, fra - \$163

## ROSE

- château guilhem, pot de vin rosé, malpère, fra - \$78
- rosé la belle montagne, la grande bauquière, provence, fra - \$84

# WINE & SPARKLING

## RED

### **CABERNET-MERLOT**

- megalomaniac, “still here” niagara, can – \$58

### **CHIANTI**

- quercetto, tuscan, ita – \$68
- vecchia cantina, tuscan, ita – \$78

### **SYRAH-GRENACHE**

- cuvée jean-paul, gasconne, fra – \$74

### **CABERNET SAUVIGNON**

- novas gran reserva, colchagua valley, cl – \$74
- silver trail, california, usa – \$75

### **ZINFANDEL**

- cypress vineyards, california, usa – \$79

### **MERLOT**

- mcmanis family vineyards, lodi, california, usa – \$78

### **BORDEAUX BLEND ROYAL RESERVE**

- 13 kings cellars, niagara, can \$81

### **MALBEC**

- agostino finca, mendoza, arg – \$90

### **PINOT NOIR**

- blazon, california, usa – \$93
- domaine maison roche de bellene, beaune, fra – \$132

### **CABERNET FRANC**

- cave springs “dolomite”, ontario, can – \$79

## SPARKLING

- montelliana, mont blanc cuvée extra dry, ita – \$61
- bellino prosecco, veneto, ita – \$79
- champagne, tarlant, brut, oeuilly, fra – \$184
- moët et chandon impérial, champagne, fra – \$305
- veuve clicquot, champagne, fra – \$326



