

A jewel in the heart of Edmonton's river valley, the Royal Mayfair Golf Club provides an exclusive venue just 5 minutes drive from downtown, with free parking. From business meetings to weddings, from working lunches to gourmet dinners, we offer superior service by our professionally trained service staff and outstanding cuisine from our expert culinary team.

Menu selections must be submitted 21 days in advance of the function. All pre-set menus must be identical for all of the guests attending. However we can offer limited choice menus for groups under 30, at an additional charge per person. A breakdown of the choices must be provided to the Banquet Coordinator 72 hours in advance. The client is required to prepare place cards indicating each guest's selection. Only food and beverage provided by the Royal Mayfair Golf Club may be consumed on the premises. Due to Capital Health Regulations, all left over food items cannot be removed from the premises (with the exception of wedding/special occasion cakes). All food will be available at functions for up to a maximum of 2 hours.

Guaranteed numbers attending are required by 12:00 noon 3 business days prior to the function. Monday and Tuesday events guarantees must be in by noon on the Thursday prior. Billing will be on the guarantee or the attendance, whichever is greater. Should your function exceed your guarantee, we may not be able to ensure all attendees will receive the same meal. An additional surcharge of \$5.00 per person will apply. All events are subject to 18% service charge and 5% GST.

All cancellation notices must be submitted to the Banquet Office in writing by mail, by fax at 432-1362, or by email to banquets@mayfair.ca. A minimum of 72 hours notice is required when cancelling an event for no charges to be applied. All weddings and Christmas bookings require a minimum of 6 months cancellation notice.

The use of cell phones is strictly prohibited in all areas of the clubhouse and on the golf course. No audible incoming calls may be received, permitting only incoming beeper or text messages. All other cell phone use is banned on the course, in the clubhouse and on the practice facilities. There are phones throughout the building and the Tee House that allow outgoing calls. If you need to make such a call you are required to use a house phone.

Function rooms are assigned based on the guaranteed maximum number of people expected. The Club reserves the right to relocate any booking to another room in the Clubhouse due to change in numbers, set-up requirements or service times. Personal effects and equipment must be removed from the function room at the end of the function, unless otherwise approved by the Banquet Coordinator. The Club will not be responsible or liable for any missing items.

In order to hold space on a definite basis a signed contract is required. Space for the event is booked only for the times indicated. Should set up and dismantle times be required, please specify at time of booking.

To ensure that all catering requirements stipulated are confirmed by both parties, we ask that the client sign a copy of the Banquet Function Sheet(s) and return copies to the Banquet Coordinator prior to the event.

The group organizer will assume full cost responsibility for all specialty food and beverage products specifically ordered in for his/her function.

Shirts and blouses bearing numbering or offensive slogans or illustrations, sweat pants and exercise apparel are not allowed. Jackets are suggested for gentlemen, ties are optional. Please note: Denim wear of any style, including cut-offs are strictly prohibited. Guests attending functions in such attire will be asked to leave the Clubhouse. In order to avoid embarrassment and inconvenience to your guests please ensure that conveners, participants and presenters are aware of this policy in advance of the function date.

The Club is a non-smoking environment. A designated smoking area is provided outside.

No open flames of any kind will be permitted at the Royal Mayfair Golf Club. Candles in an enclosed container (e.g. votives, where the tip of the flame is at least one inch below the lip of the container, are acceptable. We request that no confetti, rice, bubbles or fireworks be used on the premises. A clean up charge of \$300.00 will apply if confetti is used.

Signage must be of a professional nature and is restricted to certain areas of the Club. The use of the Royal Mayfair Golf Club name or logo in any advertising is prohibited without prior approval by the General Manager. The Royal Mayfair Golf Club does not permit any article to be fastened onto walls or electrical fixtures. The use of tacks, tape, nail screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. Any decorations that will require additional set up and/or cleanup may be subject to an additional labor charge.

All deliveries must be clearly labeled with the onsite contact name, group name, banquet room assigned and the date of the event.

Any live or taped music used to enhance your event is subject to the Society of Composers, Authors, and Music Publishers of Canada (SOCAN) music tariff fee. All music tariff fees are subject to 5% GST only. Questions regarding SOCAN fees can be directed to 1-800-51-SOCAN (16886).

We will be pleased to operate a Host or Cash bar for your guests, offering beer, wine by the glass and spirits. These will be priced according to product. For functions of 50 or more a charge of \$20.00 per hour bartender labor will be applied to the final bill if a minimum of \$300.00 in cash bar sales (not including hosted beverages) is not achieved. As we are governed by the Alberta Liquor Control Board Regulations, no liquor service will be permitted after 1:30 a.m. All entertainment should cease by that time in order to vacate all function rooms by 2:30 a.m. The Royal Mayfair Golf Club encourages all members and guests at the club to participate in the DESIGNATED DRIVER PROGRAM.

** Unconsumed food & beverage may not be removed from the premises.*

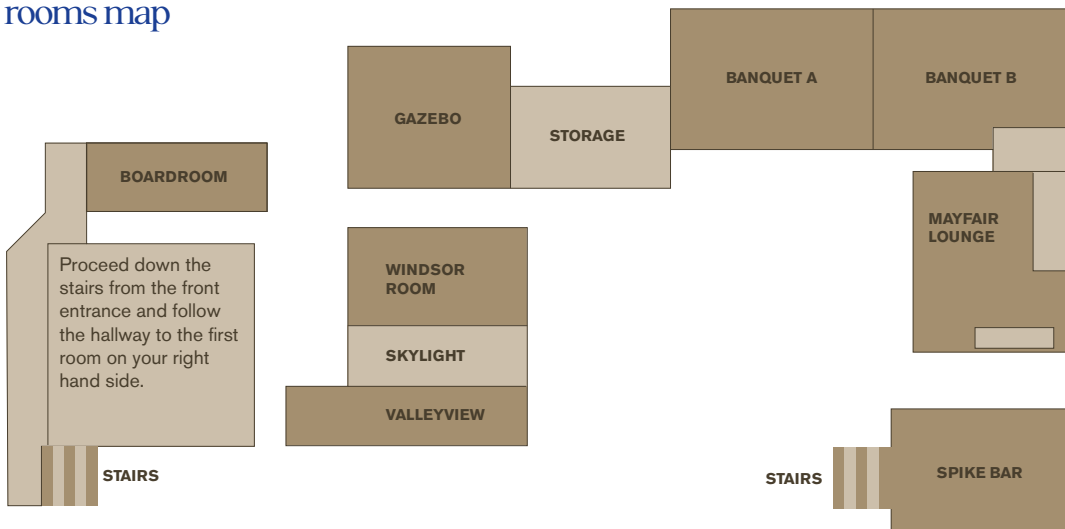
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room rentals

Banquet Room A
Banquet Room B
Banquet Room AB
Bqt A/B & Mayfair Lounge
Mayfair Lounge
Boardroom
Valleyview
Gazebo
Wedding Ceremonies
Non-member/General Manager
Sponsored Weddings Facility Fee

rooms map



capacities & function room assignments

Capacities will vary depending on room set-up. Please consult the Banquet Office for details regarding your particular function.

	Maximum	Classroom	Theatre	Rounds	Rectangle
Banquet Room A	80	36	80	60	70
Banquet Room B	70	28	70	50	60
Banquet Room AB	188	76	180	130	188
Mayfair Lounge	120	N/A	120	N/A	N/A
Boardroom	14	N/A	N/A	N/A	N/A
Valleyview	40	24	40	32	40
Gazebo	60	28	60	40	60

We would be pleased to arrange for the rental of appropriate audio/visual equipment through the Club or a supplier. Rental fees apply to most in-house equipment, and delivery charges apply to all equipment provided from a rental company. Functions requiring extraordinary equipment or set-up may be subject to additional costs beyond quoted rental fee prices.

Hightop cocktail table w/black spandex
White fitted chair covers
Overhead Projector
High-speed Internet
LCD Projector (PC Compatible)
Mac Computer LCD Connector
Computer Speakers
Portable Projection Screen
Podium & Mic
TV/VCR/DVD
Wireless Mic (Lavalier)
Conference Phone
(Plus long distance charges, if applicable)
Flip chart/White Board
Flip chart Pens
Photocopies
Faxes
Cable TV

Continental Breakfast or Coffee Break Selections

(Please contact the Banquet Office for pricing)

Mini cinnamon buns
Cinnamon bun or scone
Muffins
Gourmet cookie
Banana bread
Assorted squares
Bagel & cream cheese
Bagel (plain)
Lemon cranberry bread
Sliced fresh fruit
Whole fresh fruit

Dry Snacks

Individual bags of chips
Individual chocolate bar
Peanuts

Beverages

Fountain pop
Canned pop
Coffee/tea
Fountain juice
Bottled juice
Bottled water
10 cup silex coffee/tea
60 oz pitcher of pop
60 oz pitcher of juice
Non-alcoholic punch

The Classic Continental Buffet

Chilled assorted fruit juices, Assortment of mini croissants, mini muffins, Mini danish & mini cinnamon buns (1.5 pieces per person) Fruit preserves and butter Gourmet coffee or tea
With addition of sliced fresh fruit

Wild Rose Continental Buffet

Chilled assorted fruit juices, Banana bread, lemon poppy seed bread, Cranberry loaf (2 slices per person) Harvest Crunch cereal Milk or skim milk Fruit preserves and butter Gourmet coffee or tea
With addition of sliced fresh fruit

Sunrise Breakfast Buffet

Chilled assorted fruit juices, Scrambled eggs with cheddar cheese and green onions, Bacon & sausage, country style home fries, Sliced fresh tomatoes, Mini cinnamon buns, mini fruit danish, mini muffins & mini croissants Gourmet coffee or tea
With addition of sliced fresh fruit
With addition of ham

Tee-off Breakfast Buffet

Chilled assorted fruit juices, Sliced fresh fruit, butter-milk pancakes, Farm fresh scrambled eggs w/cheese & green onions, Bacon & sausage, Country style home fries, Fresh baked mini cinnamon buns, Mini fruit danish, mini muffins & mini croissants Gourmet coffee or tea
With addition of ham

River Valley Breakfast (Served)

Chilled assorted fruit juices, Farm fresh scrambled eggs, bacon & sausage, Country style home fries, Whole wheat toast & fruit preserves Gourmet coffee or tea

Country Club Breakfast (Served)

Chilled assorted fruit juices, Denver style scrambled eggs, Canadian back bacon & sausage, Buttermilk pancakes, Country style home fries, Toast with fruit preserves Gourmet coffee or tea

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Mayfair Brunch *(Minimum of 25 people)*

Chilled assorted fruit juices, Vegetable crudités with dip, Chef's choice of 3 Salads, Scrambled eggs with cheddar cheese & green onions, Bacon, beef sausage, country home fried potatoes, Buttermilk pancakes with mixed berry compote

Choice of one

Baked salmon with lemon, chive & garlic butter

or

Cajun grilled breast of chicken with tomato corn salsa

Sliced fresh fruits with yogurt dip, Assortment of mini croissants, mini muffins, Mini Danish & mini cinnamon buns

Fruit preserves and butter | Gourmet coffee or tea

Royal Brunch *(Minimum of 25 people)*

Chilled assorted fruit juices, Assorted fruit yogurts, Vegetable crudités with dip, Pickle and olive platter, Chef's selection of 3 Salads, Assorted smoked fish platter with herb mayo, Eggs benedict with Hollandaise sauce , Omelets – made to order

Choice of one

Baked salmon with lemon, chive & garlic butter

or

Cajun grilled breast of chicken with tomato corn salsa

Bacon, beef sausage, country home fried potatoes, Selection of pastries and pies, Assortment of mini croissants, mini muffins, mini Danish & mini cinnamon buns, Sliced fresh fruits

Fruit preserves and butter | Gourmet coffee or tea

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Working Luncheon Buffet

Soup of the day, Fresh mixed greens with assorted dressings, Raw vegetables and dip, Assorted quartered sandwiches

(6 quarters per person)

(assortment of ham, tuna, egg and salmon salad & roast beef)

Assorted pastries & cookies | Gourmet coffee or tea

With addition of assorted wraps

With addition of fresh fruit platter

Build Your Own Deli Luncheon buffet

Soup of the day, Caesar salad, Tuna, egg, chicken & salmon salad, Sliced chicken, roast beef, ham & smoked beef brisket, Sliced cheddar, lettuce, tomato & dill pickles, Mini whole wheat kaisers, Condiments
Sliced fresh fruit | Gourmet coffee & tea

Executive Luncheon Buffet

Soup of the day, Fresh mixed greens with assorted dressings, coleslaw, Croissantwiches

(3 pieces per person)

(assortment of black forest ham & Swiss cheese, chicken salad, egg salad, baby shrimp salad, roast beef & horseradish mayonnaise, & tuna salad)

Assorted pastries & cookies | Gourmet coffee or tea

With addition of fresh fruit platter

Sicilian Luncheon Buffet *(Minimum of 15 people)*

Classic home style minestrone, Oven baked garlic cheese toast, Tossed greens with assorted dressings, Roasted garlic Caesar salad, Hearty meat lasagna, Parmesan potato Gratin, Balsamic grilled peppers and onions

Tiramisu | Gourmet coffee or tea

With addition of fresh fruit platter

The Streets of Paris Luncheon Buffet

(Minimum of 15 people)

Assorted buns & butter, French onion soup, Mixed greens with assorted dressings, Ripe tomato salad

Choice of one

Beef bourguignonne

or

Chicken coq au vin

Gratin dauphinoise, Roasted root vegetables with herb butter

Chocolate mousse | Gourmet coffee or tea

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Served Starters | Soups

Select one (1) of the following:

Beef broth with mini julienne vegetables
Squash and honey puree
Cream of mushroom
Roasted garlic and tomato
French onion with Swiss cheese
Chicken Celestine with garden vegetables and slice crepes
(Select the Chef's choice soup of the day.)

Served Starters | Salads

Select one (1) of the following:

Basil and tomato topped with mixed greens and a sun-dried tomato vinaigrette
Butterleaf salad with sliced seasonal fruit (Strawberries, oranges, Pineapple and berries when in season) with creamy fruit vinaigrette
Baby spinach salad with feta cheese, ripe olives and onion tossed with balsamic vinaigrette
Creamy Caesar salad with foccacia croutons
Mesclun greens with caramelized pecans, crumbled blue cheese & raspberry vinaigrette
Greek salad served on leaf lettuce

Served Starters | Appetizers

Select one (1) of the following:

Classic shrimp cocktail 5 jumbo prawns, spicy cocktail sauce & lemon garnish
Pan seared crab cakes with housemade aioli sauce
Bruschetta crostinis with mixed greens and feta cheese
Beef carpaccio with canola, salt, pepper and balsamic reduction
Goat cheese portabello steak with crispy leeks
Antipasto plate of mortadella, bocconcinni cheese and grilled vegetables, salami and kalmata olives
Seared tuna nicoise

Served Entrées | Lunch

Spinach and Monterey peppered jack cheese stuffed chicken breast with mushroom alfredo sauce and tomato linguini pasta
8oz. New York striploin steak with sautéed mushrooms, garden vegetables, herb mashed potatoes and demi sauce
Roast porkloin topped with crispy fried onions, garden vegetables, herb mashed potatoes and demi Dijon sauce
Baked filet of salmon with herbs, garlic, lemon & olive oil topped with pineapple corn salsa, served on a bed of herb rice and garden vegetables
Vegetarian Mediterranean stuffed phyllo pastry with assorted vegetables and beans wrapped in phyllo pastry served on basmati rice with herb tomato sauce
Beef or Chicken souvlaki with diced onion, peppers, cucumber, tomato and feta cheese with garden greens and herb vinaigrette
Hearty home-style vegetarian or meat lasagna with Caesar salad and garlic toast

Served Entrées | Dinner

Mushroom stuffed chicken with garlic jus, seasonal vegetables and buttery mashed potatoes
Curry chicken and shrimp, on coconut rice and seasonal vegetables
8oz. char-broiled striploin of Alberta beef with stone ground mustard jus, whipped Yukon gold potatoes and braised field mushrooms
Slow Roasted prime rib of Alberta beef with cabernet jus, with rosemary smashed red potatoes & seasonal vegetables
Alberta beef tenderloin with roasted chateau potatoes, garden Chef's fresh vegetables served with demi reduction jus
Dijon crusted pork chop, with bean cassoulet and steamed carrots
Roasted rack of lamb, with peppercorn jus, potato galette and seasonal vegetables
Grilled BBQ Atlantic salmon served with honey roasted potatoes and seasonal vegetables
Blackened halibut with sweet potato mashed and seasonal vegetables
Chefs' vegetarian Creation

Desserts

Select one (1) of the following:

Warm chocolate pudding with vanilla crème anglais
White chocolate cheesecake with sour cherry compote
Crepes with cappuccino ice cream
Grand Marnier crème brule with fresh seasonal berries
Tiramisu cheesecake
Sliced marinated fruit and berries in season
Freshly baked fruit pie (A la mode - available)

Dessert Buffet *(minimum 30 people)*

<p>A buffet variety of tortes and cheesecakes (Chef's choice) Assorted pastries and pies, Fresh seasonal fruit platter, Coffee/tea</p> <p>Add one (1) interactive dessert station</p>

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The After Tournament Barbecue Buffet

(May through September - weather permitting) -
minimum 15 people

Assorted buns & butter, Baby mixed greens with as-
sorted dressings, Caesar salad, Home-style potato
salad, House made Alberta beef burgers, Grilled beef
smokies, Fresh baked kaisers and hot dog buns, Sliced
cheddar, sliced onion, sliced tomatoes, Lettuce, relish,
mustard & ketchup, Sliced fresh fruit
Assorted pastries | Gourmet coffee or tea

19th Hole Barbecue Buffet

(May through September - weather permitting) -
minimum 30 people

Assorted buns & butter, Baby mixed greens with as-
sorted dressings, Caesar salad, Selection of 3 salads
(Chef's choice), Vegetable crudité's & dip Pickle & olive
tray, Domestic cheese platter & crackers, 8 oz. Alberta
striploin of beef

Choice of one

Barbecued breast of chicken

or

Salmon

Baked potatoes, Corn on the cob, Selection of fresh
sliced fruit, Selection of fruit pies
Assorted pastries | Gourmet coffee or tea

Choice of 2 – 4oz. beef tenderloin medallions may be
substituted @ \$46.00 per person

Add: \$2.00 per person for personal Chef to Barbecue
outside for your ground

Fairway Buffet

(Minimum 30 people)

Assorted buns & butter, Vegetable crudité's & dip,
Pickle olive tray, Domestic cheese platter, Mixed baby
greens with assorted dressings, Caesar salad, Selec-
tion of 3 salads (Chef's choice), Carved roast striploin
of Alberta beef (served with cabernet reduction), Oven
baked salmon with lemon dill butter, Broiled breast of
chicken with green peppercorn sauce, Market fresh
vegetable medley, Roasted garlic mashed Yukon gold
potatoes, Fresh fruit platter
Selection of tortes, cheesecakes & pies | Gourmet cof-
fee or tea

Choice of prime rib may be Substituted @ \$48.50 per
person

The Royal Mayfair Dinner Buffet

(Minimum 30 people)

Assorted buns and flavored butters
Spinach and feta salad with balsamic vinaigrette
Caesar salad with herbed croutons
Selection of 2 salads (Chef's choice)
Vegetable crudité's with roasted red pepper ranch dip
Antipasto platter
Seafood station to include iced jumbo shrimp, mari-
nated east coast mussels
& smoked salmon
Carved Alberta prime rib with horseradish jus

Choice of

Roasted Alberta pork loin with homemade barbecue
sauce

or

Oven baked salmon with lemon dill butter

4 cheese tortellini with zesty tomato sauce
Herb roasted Yukon gold potatoes
Buttered seasonal vegetables
Selection of sliced fresh fruit
Hot home-style peach cobbler

Choice of

any one interactive dessert station

or

Selection of gourmet tortes, cheesecakes and pies

Gourmet coffee or tea

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Hors D'oeuvres Selections | Cold Selections

(Contact the Banquet Office for pricing)

Hand cut bruschetta on onion baguette crisps
Chili chicken on tortilla chips
Smoked salmon and cream cheese mousse
Iced jumbo shrimp with lemon and cocktail dipping sauce
Crab & avocado maki rolls
Dilled baby shrimp on cucumber

Hors D'oeuvres Selections | Hot Selections

(priced per dozen)

Your choice of fruit, seafood, chicken or vegetarian selections wrapped in phylo pastry
Teryiaki chicken skewers
Beef and pepper kebobs
Chicken wings, with your choice of hot, sweet chili or teriyaki glaze
Crab cakes with red pepper dip
Vegetarian spring rolls
Crab stuffed mushroom caps
Frenched lamb chops with demi mustard jus

* Hot hors d'oeuvres will not be passed

Chefs Selection Hors D'oeuvres

(Contact the Banquet Office for pricing)

A variety of hot and cold hors d'oeuvres prepared for you by our culinary team.

Butlered Service

We will be pleased to offer butlered service of cold hors d'oeuvres, wine and/or champagne at a cost of \$2.00 per person.
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Hosting a themed event? Our chefs can create a menu specific to your function.

Cold Reception Platters

(serves 10 people)

Smoked salmon platter with cream cheese, onion capers and rye bread
Sliced fresh fruit platter
Domestic cheese board with assorted crackers
Imported and domestic cheese board with assorted crackers
Pickled vegetables and olive platter
Crisp vegetable crudités with dip
Assorted deli style quartered sandwiches
Fresh baked cookies and assorted squares
Spinach dip with toasted onion baguette

Hot Reception Platters

(serves 10 people)

Spinach & artichoke dip with baguette crisps
Cajun fried popcorn shrimp
Traditional nacho platter with salsa and sour cream
Thin crust pizza with choice of: Pepperoni, Ham & Pineapple, Vegetarian, Spice Chicken or beef

Sportsman Platter

(Minimum 10 people)

Chicken fingers, shrimp, beef or pork ribs, vegetarian spring rolls, calamari, onion rings, nacho chips, wings (sauce), vegetable crudités and assorted dips
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Late Night Lunch

Fresh sliced fruit tray, Sliced deli meats, mini kaiser rolls and condiments, Sliced domestic cheeses, Fresh baked cookies
Domestic cheese board, Crisp vegetable crudités with dip, Sliced fresh fruit, Fresh baked cookies and assorted squares

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Staffed by expert culinary team to a maximum of two hours (minimum order 30 people)

Hand Rolled Sushi Station

Crab, smoked salmon, baby shrimp or vegetarian creations. With fresh vegetables, avocado and tender sticky rice. Hand rolled to order in front of your guests

Jumbo Shrimp Sauté

Pan fried jumbo shrimp flamed with garlic & shallots. Served with fresh baked baguettes and creamery butter (based on 6 pieces per person)

Oyster Bar

Served with lemons and sweet chili cocktail sauce (based on how many pieces per person)

Carved Alberta Beef

Slow roasted Alberta top sirloin, hand carved Served with fresh baked mini kaiser rolls and condiments

Mini Slider Burgers

Mayfair mini Thompson burger with mini kaisers served with Tomato, lettuce, onions, pickles, herb mayo & mustard

Sliced Smoked Salmon

Diced onions, capers, rye bread, cream cheese and lemons

Tropical Fruit Flambé

A mélange of tropical fruits flamed with Malibu rum Served in a chilled martini glass over whipped mascarpone cheese

Traditional Cherries Jubilee

Dark cherries with orange and brown sugar Flambéed with brandy. Served over French crepes

Pina Colada Ice Cream Parfait

Fresh pineapple and strawberries flamed with dark rum Served over bourbon vanilla ice cream Topped with sweetened whip cream

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We have a wide selection of liqueurs, ports, sherries and cognacs available for indulgence with your dessert and coffee.

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cake cutting & SERVICE

the reds

Fabiano Valpolicella Veneto, Italy Youthful, light and flavorful morello cherries and a hint of smokiness
Navarro Lopez Tempranillo 'Pergolas' Valdepenas, Spain Bright red berries with a touch of vanilla and smoky oak
Quail's Gate Limited Release Merlot Okanagan, Canada Full plummy flavours with a silky finish
Road 13 Honest John's Merlot Okanagan, BC Rich, ripe cherry and savoury notes, berry fruit and loads of plums
Black Lagoon Merlot Languedoc, France Ripe plum fruit with a hint of spice and oak.
Tyrrell's Moore's Creek Shiraz South Eastern, Australia Deep ruby color, sensual fruit and spicy flavours with a long silky finish
Renwood Sierra Series Zinfandel Sierra Foothills, USA Vivid juicy raspberry, earthy cherries, black licorice aromas
Greg Norman Cabernet Merlot Limestone Coast, Australia Rich berry fruit, plum aromas with smokey spicy oak
Wente Livermore Cabernet Sauvignon Livermore, USA Black cherry with hints of mocha and fresh herbs.
Miguel Torres Cabernet Sauvignon Curico, Chile Robust with flavours of cassis and chocolate with a touch of herbaceousness
Luigi Bosca Malbec Mendoza, Argentina Vanilla, blueberry and raisin flavours, with hints of toasty oak and jam
Mirassou Pinot Noir Sonoma USA Lots of bright cherry and plum flavors with a pinch of spiciness

Vintages subject to change. Please consult the banquet office.

the whites

Fabiano Soave Veneto, Italy Light and crisp with apple and pear highlights
Road 13 Honest John's White Okanagan, Canada Succulent peach, citrus, grapefruit and a hint of sweet ripe fruit
Moselland Piesporter Michelsberg Mosel, Germany Crisp apple flavours with a sweet finish
Hardy's Nottage Hill Sauvignon Blanc South Eastern, Australia Tropical fruit flavours and a clean round finish
Mount Vernon Sauvignon Blanc Marlborough, New Zealand Vibrant, ripe tropical fruit balanced with a touch of mineral on the finish
Pedroncelli Sauvignon Blanc Sonoma, USA Grapefruit, peach and melon flavours with a crisp grassy finish
Lindemans Premier Selection Chardonnay South Eastern Australia Apple and pear flavours with mild oak and buttery nuances
Wente Livermore Chardonnay Livermore, USA Mild oak and buttery nuances with hints of apple
Quail's Gate Limited Release Chardonnay Okanagan, BC Apple and citrus flavours with a warm vanilla, oaky tones
Greg Norman Chardonnay Victoria, Australia Nectarine, peach and citrus flavours with a toasty finish
Tyrrell's Moore's Creek Chardonnay South Eastern Australia Fresh and lively with apple, pear and spice with a hint of creaminess
Fabiano Pinot Grigio Veneto Italy Refreshing and crisp with pleasant peach and apple flavors and hints of citrus

Vintages subject to change. Please consult the banquet office.

Champagnes & Sparkling Wines

Hardy's Banrock Station Sparkling Chardonnay Brut Australia Creamy yeasty complexity with tropical fruit flavours and crisp acidity
Seaview Brut Australia Creamy yeasty complexity with tropical fruit flavors and crisp acidity
Mumms Cordon Rouge France Green apple flavours with a soft toasty complexity
Moet et Chandon Dom Perignon France Rich and creamy with flavors of fresh almonds, apricots and toasted brioche

Wine Corkage

Corkage for Wine supplied by Customer – cost per bottle - \$12.00 Corkage for wine is based on number of bottles opened.
Price does not include 18% Service Charge and 5% GST. Delivery of wine to be 24 hours prior to event with the name of the event, date, and banquet room clearly labeled on the items.

Home-made wine is not permitted on our premises by Law

Host Bar

The host is paying for all bar beverage service. A bartender will be provided at no charge. Host bars are subject to an 18% service charge and 5% GST.

Domestic Host Bar

Has only well brands, domestic beers and selected liqueurs.

Hi-Ball
Domestic Beer
Wine
Perrier
O'Douls
Pop/Juice

Premium Host Bar

Has a complete selection of premium and well spirits, import and domestic beers and fine liqueurs.

Hi-Ball
Premium Hi-Ball
Domestic Beer
Premium Beer
Premium Scotches & Ports
Premium Cognacs
Wine
Perrier
O'Douls
Pop/Juice

Cash Bar

Guests purchase their own drinks.

Has a complete selection of both premium and well spirits, import and domestic beers and fine liqueurs.

Hi-Ball
Premium Hi-Ball
Domestic Beer
Premium Beer
Premium Scotches, Cognacs, Ports
Liqueurs
Wine (by the glass)
Cocktails
O'Douls
Perrier
Pop/Juice

Hosted Cash Bar

Offer your guests a \$1, \$2, \$3, \$4 or \$5 bar. You pick the amount you would like guests to pay for their drink and you pay for the rest. All monies collected by the bar will be put towards your final bill.

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