

THE CELLAR

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info



- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

The Cellar

WHITE WINE SELECTION

House Selection

Sauvignon Blanc Astica, Trapiche	\$32.00
----------------------------------	---------

Italy

Torre di Giano, Lungarotti	\$31.00
----------------------------	---------

France

La Sablette, Muscadet-Sèvre-Maine-sur-Lie	\$33.00
---	---------

Sauvignon Blanc, Tariquet, Côtes de Gascogne	\$37.00
--	---------

Gentil, Hugel	\$39.00
---------------	---------

Bourgogne Aligoté, Prince Philippe, Thorin	\$39.00
--	---------

Numéro 1, Bordeaux, Dourthe Frères	\$40.00
------------------------------------	---------

St-Véran, Duboeuf	\$46.00
-------------------	---------

Chablis, Joseph Drouhin	\$51.00
-------------------------	---------

Château de Sancerre, Marnier-Lapostolle	\$60.00
---	---------

Canada

Chardonnay, VQA, Péninsule du Niagara, Inniskillin	\$32.00
--	---------

Chile

Chardonnay, Vina Errazuriz	\$35.00
----------------------------	---------

*Taxes and gratuities
not included.
2011-05-25*

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

The Cellar

RED WINE SELECTION

House Selection

Merlot Malbec Astica, Trapiche	\$32.00
--------------------------------	----------------

France

Pinot Noir, Baron Philippe de Rothschild	\$35.00
--	----------------

Madiran Torus, Alain Brumont	\$40.00
------------------------------	----------------

Numéro 1, Bordeaux, Dourthe Frères	\$41.00
------------------------------------	----------------

Côte de Brouilly, Georges Duboeuf	\$42.00
-----------------------------------	----------------

Côtes du Rhône, Guigal	\$46.00
------------------------	----------------

Crozes Hermitagea.c. Les Meysonniers	\$60.00
--------------------------------------	----------------

Canada

Cabernet Franc, Inniskillin	\$34.00
-----------------------------	----------------

Chile

Cabernet Sauvignon, Valle de Aconcagua, Errazuriz	\$36.00
---	----------------

Merlot, Valle del Curico, Errazuriz	\$37.00
-------------------------------------	----------------

Cabernet Sauvignon, Max Reserva, Vina Errazuriz	\$44.00
---	----------------

Australia

Shiraz Bin 50, Lindemans	\$34.00
--------------------------	----------------

Cabernet Sauvignon, Yellow Label, Wolf Blass	\$44.00
--	----------------

United States

Ca'Del Solo, Big House Red, Bonny Doon	\$55.00
--	----------------

Italy

Toscana, I.G.T., Barone Ricasoli	\$37.00
----------------------------------	----------------

ROSÉ

Château Bellevue Laforêt, France	\$33.00
----------------------------------	----------------

*Taxes and gratuities
not included.
2011-05-25*

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

The Cellar



SPARKLING WINE AND CHAMPAGNE

Codorniu Seco Méthode Traditionelle	\$32.00
Vouvray a.c. Château Moncontour Cuvée Prédilection Brut	\$46.00
Mumm Cuvée Napa Brut Prestige	\$65.00
Nicolas Feuillate 1er Cru Brut, Réserve Particulière	\$110.00
Moët & Chandon Brut Imperial	\$145.00
Moët & Chandon Cuvée Dom Pérignon	\$462.00

*Taxes and gratuities
not included.
2011-05-25*

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

Beverage List

Liquor

Gin	\$5.91
Whisky	\$5.91
Rum	\$5.91
Scotch	\$5.91
Vodka	\$5.91
Smirnoff Ice	\$7.05
Bloody Caesar	\$6.10
Cocktails	\$7.05

Punch bowl (50 persons)

Champagne punch	\$145.00
Liquor punch	\$145.00
Fresh fruit punch	\$95.00

Aperitifs

Aperitif and Vermouth	\$5.91
Glass of wine, house selection	\$7.05
Kir	\$7.50
Martinis	\$7.63

Liqueurs

Amaretto	\$6.49
Baileys Irish Cream	\$6.49
Cointreau	\$6.49
Crème de cacao dark	\$6.49
Crème de menthe White and Green	\$6.49
Drambuie	\$6.49
Kahlua	\$6.49
Sambuca	\$6.49
Peach Schnapps	\$6.49
Tia Maria	\$6.49
Triple Sec	\$6.49
Grand Marnier	\$7.44
Cognac V.S.	\$6.68
Cognac V.S.O.P.	\$9.75
Porto Taylor Fladgate (LBV)	\$6.49

Taxes and gratuities
not included.
2011-05-25

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

Taxes and gratuities
not included.
2011-05-25

Beverage List

Beer

Domestic (Coors Light, Labatt Bleue, Molson Canadian, Molson Dry and Molson Export)	\$4.96
Imported (Beck's, Corona, Guinness, Heineken, Stella Artois)	\$5.72
Québec micro-brewery (Blanche de Chambly, Belle-Gueule, Boréale Noire, St-Ambroise)	\$5.25

Non-Alcoholic Beverages

Freshly brewed coffee, decaffeinated coffee and a selection of teas	\$3.50
Iced tea (bottle)	\$3.25
Soft drinks (regular and diet)	\$2.86
Fruit juices (bottle)	\$3.63
Perrier mineral water	\$4.00
Virgin Caesar, Virgin Mary	\$4.20
Spring water (at the bar only)	\$3.05

Note: Please note that if bar sales (cash or host) are inferior to \$400.00, a charge of \$100.00 per bar will be applicable to the final bill.



BAR SERVICE IN YOUR SUITE

Gin - Beefeater	\$175.00 /bottle
Whisky - Canadian Club	\$175.00 /bottle
Rum - Bacardi	\$175.00 /bottle
Scotch - J & B	\$175.00 /bottle
Vodka - Smirnoff	\$175.00 /bottle

Each 40oz bottle will be delivered with 12 glasses, ice, bar fruit (lemons, limes, olives, cherries) swizzle sticks and 8 cans of assorted soft drinks.

Bar Kit @ \$100.00 includes the following items:

- Ice bucket
- Swizzle sticks
- Bar fruit including lemons, limes, olives, cherries
- Seasonings including salt, pepper, celery salt, Worcestershire sauce, Tabasco)
- Wine opener, bottle opener and martini shaker upon request

Bar Kits will be refreshed daily if required for more than one day.

Additional Charges

Glasses	\$9.00 per dozen
Beer bucket	\$3.00 each