



COURTYARD
RESTAURANT

Bar Service for Groups

All Bar / Liquor Prices Include Tax.
(This bar service menu is subject to change as per product availability)

Cash Bar

All beverages available, prices as listed.
Individual guests purchase the drinks that they order.

Ticketed Bar

You may provide drink tickets to your guests. We will add the cost of the drinks purchased with the tickets to the master bill. Any drinks ordered without a drink ticket will be charged individually to the guest, as per a cash bar. The tickets may be limited in use if required, for example only good for wine and beer.

Open Bar (also known as Host Bar)

The following types of Open Bar are available. The price listed is the cost of the most expensive drink in the category. Drinks will be charged according to their individual prices, and there will be no drinks available on the Open Bar above the listed price.

Wine & Beer Bar

Drinks with prices up to \$6.50 (including tax)
Includes Open Bar House Wine, Domestic Beer, and all non-alcoholic beverages.

Standard Bar

Drinks with prices up to \$6.50 (including tax)
Includes Open Bar House Wine, Domestic and Imported Beer, Aperitifs, Bar Brand Liquor, 1 oz. Cocktails (such as Bloody Caesar, Singapore Sling, Screwdriver, etc) Basic Liqueurs, Shooters, and all non-alcoholic beverages.

Premium Bar

Drinks with prices up to \$10.75 (including tax) (with an average price of \$7.00 including tax)
Includes House Wine, House Sparkling Wine, Domestic and Imported Beer (including Guinness), Cider and Coolers, Aperitifs, Bar Brand and Premium Liquor (such as Chivas, Glenlivet, Appleton Rum, Gold Tequila), 1 oz. Cocktails (such as Bloody Caesar, Singapore Sling, Screwdriver, etc), 2 oz Martini Cocktails (such as Cosmopolitan, Gin Martini, etc) Basic and Premium Liqueurs (such as Grand Marnier, Drambuie, etc), Shooters, and all non-alcoholic beverages.

Deluxe Items

All bar items are available including items more expensive than \$10.75 (including tax)

Drink Prices - All Prices Include Tax

House Wine

Open Bar House Wine	\$6.50
Cash Bar House Wine	\$7.00

Wine by the glass

Cooks Sparkling Brut	\$7.00
Huff Estate First Frost	\$7.00
Cave Springs Riesling	\$7.50
Familia Zuccardi Fusion Rosé	\$7.50
Pelee Island Reserve Merlot	\$7.50
Sandbanks Dune Vidal	\$7.75
Venitio Pinot Grigio	\$8.00
Appleby Lane Sauv Blanc	\$9.25
Domaine Magellan Pinot Noir	\$10.25
Penfolds Koonunga Shiraz Cab	\$10.25
Luigi RC Ripasso Valpolicella	\$10.50
Georges D Beaujolais Brouilly	\$10.75
Louis Martini Cab Sauvignon	\$11.25

Domestic Beer

Big Rock Traditional Ale	\$6.00
Alexander Keith's India PaleAle	\$6.00
Alexander Keith's Red	\$6.00
Moosehead Lager	\$6.00
Coors Light	\$6.00
Steamwhistle Pilsner	\$6.00
Sleeman Honey Brown Lager	\$6.00
Sleeman Cream Ale	\$6.00

Premium and Imported Beer

Becks Pilsner	\$6.50
Blanche de Chambly	\$6.50
Creemore Springs Lager	\$6.50
Corona	\$6.50
Stella Artois Lager	\$6.50
Guinness Stout	\$7.25

Cocktails

1 oz Cocktail	\$6.25
1 ½ oz Cocktail	\$7.75
2 oz Cocktail	\$9.00

Rum

Bacardi White	\$6.00
Captain Morgan Dark	\$6.00
Appleton Estate 12 Yr Old	\$7.25

Vodka

Absolut	\$6.00
Grey Goose	\$8.50

Tequila

Cuervo Especial Gold	\$7.25
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Canadian Whisky

Canadian Club	\$6.00
Crown Royal	\$6.25

Gin

Bombay Sapphire	\$6.00
Tanqueray Number 10	\$8.25

American Whiskey

Jack Daniel's	\$6.25
Makers Mark Bourbon	\$7.25

Blended Scotch

J & B Rare	\$6.25
Johnnie Walker Red	\$6.25

Single Malt Scotch

Glenlivet 12yr Old	\$8.25
Glenmorangie 10yr Old	\$9.50
Highland Park 12yr Old	\$9.50
Cragganmore 12 Year	\$13.50
Dalwhinnie 15 Year	\$13.50
Highland Park 18 Year	\$16.75
Macallan 18 Year	\$25.00

Irish Whiskey

Jameson	\$6.25
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Basic Liqueurs

Cassis	\$6.00
Cointreau	\$6.00
Crème de Cacao Dark	\$6.00
Crème de Cacao White	\$6.00
Crème de Menthe Green	\$6.00
Crème de Menthe White	\$6.00
Kahlua	\$6.00
Peach Schnapps	\$6.00
Peppermint Schnapps	\$6.00
Pernod	\$6.00
Ramazzotti Sambuca	\$6.00
Southern Comfort	\$6.00
Triple Sec	\$6.00
Amaretto	\$6.25
Frangelico	\$6.25
Bailey's Irish Cream	\$6.25
Godiva White Chocolate Cream	\$6.25
Goldschlager	\$6.25
Tia Maria	\$6.25
Jagermeister	\$6.50
Irish Mist	\$7.25
Drambuie	\$8.25
Grand Marnier	\$9.50

Coolers / Cider

Smirnoff Ice	\$7.00
Strong Bow Cider	\$9.00

Aperitif

Dubonnet Rouge	\$5.75
Martini Red or White	\$5.75
Campari	\$6.25
Pineau des Charentes	\$8.25

Sherry

Dry Sack	\$5.75
Bristol Cream	\$6.00
Tio Pepe Fino	\$7.00

Brandy

Raynal Napoleon V.S.O.P.	\$6.00
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Cognac & Armagnac

Courvoisier V.S. Cognac	\$9.25
Remy Martin V.S.O.P. Cognac	\$16.00

Non Alcoholic Beverages

Coffee / Tea	\$1.75
Soft Drinks	\$1.75
Juice	\$2.00
Milk	\$2.00
Iced Tea	\$2.00
Lemonade	\$2.00
Virgin Cocktail	\$2.25

Hot Chocolate	\$2.50
Perrier	\$2.50
Espresso	\$2.75
Cappucino	\$3.50
Caffe Latte	\$4.50
San Pelligrino	\$4.50

Group Wine List – All wine prices do not include tax

House Wine

Glass (Open Bar)	\$5.65
Glass (Cash Bar)	\$6.09
Bottle	\$29.00

Your choice of:

Jackson-Triggs Proprietor's Edition VQA Chardonnay
Jackson-Triggs Proprietor's Edition VQA Cabernet Franc/Cabernet Sauvignon

Bottled Wine

Sparkling Wine

Cooks Sparkling Brut (USA).....	30
<i>Chardonnay and Pinot Noir from Madera, California. Medium-dry with crisp fruit and lightly yeasty flavors. Best served with fresh oysters and fresh fruit.</i>	
Hillebrand Trius Sparkling Brut (CAN).....	60
<i>70% Chardonnay and 30% Pinot Noir from the Trius winery in Niagara-on-the-lake. Medium body with citrus, apple and yeasty notes. Best served with light fresh water fish and roasted tomatoes.</i>	
Lanson Black Label Brut Champagne (FRA).....	95
<i>35% Chardonnay 50% Pinot Noir and 15% Petit Meunier from Champagne, France. Medium body with dry citrus and ripe fruit notes. Best served with creamy and nutty cheeses as well as fresh berries.</i>	

White Wine

Appleby Lane Nelson Sauvignon Blanc (NZ).....	40
<i>100% Sauvignon Blanc from Martinborough on the North Island of New Zealand. Crisp and fresh with notes of lime and gooseberry. Best served with shellfish and fruit.</i>	
RH Phillips Toasted Head Chardonnay (USA).....	45
<i>100% Chardonnay from the Dunning Hills of Yolo County, California. Buttery with toasty butterscotch oak flavor. Best served with smoked salmon and cream sauce pastas.</i>	
Cave Springs Dry Riesling (CAN).....	30
<i>100% Riesling from the Niagara Escarpment. Fresh and dry with great minerality and acidity. Best served with light salads, shellfish and citrus dressings.</i>	
Venetio Pinot Grigio delle Venezie (ITA).....	35
<i>100% Pinot Grigio from eastern Veneto, Italy. Crisp and dry with hazelnut and smooth acidity. Best served with light fresh water fish and creamy dressings.</i>	
Masi Pinot Grigio/Verduzzo (ITA).....	34
<i>50% Pinot Grigio and 50% Verduzzo from the Friuli region of Italy. Light, fresh and a touch creamy with a touch of tropical fruit. Best served with shellfish, freshwater fish and fruit vinaigrettes.</i>	
McManis Viognier (USA).....	45
<i>100% Viognier from California. Aromas of peach, apricot and hints of flinty citrus. Pears, apples and melon flavours are accompanied by a rich mouth feel. This aromatic, fruit forward wine is perfect for spicy or highly seasoned food</i>	

Red Wine

- Domaine Magellan Pinot Noir (FRA)**..... 40
100% Pinot Noir from Limoux in Languedoc, France. Medium bodied Pinot Noir with notes of sour cherry and licorice. Best served with grilled salmon, tomato pasta and duck.
- Georges Dubœuf Beaujolais Brouilly (FRA)**..... 45
100% Gamay Noir wine from Brouilly in Beaujolais, France. Light to medium body with a plum and berry palate. Best served with grilled fish, poultry and fruit sauces.
- Tekaranga Martinborough Pinot Noir (NZ)**.....52
100% Pinot Noir from Martinborough, New Zealand. Light to medium body with a fruit forward palate and a touch of cinnamon. Best served with lamb, venison and duck.
- Pelee Island Reserve Merlot (CAN)**..... 30
100% Merlot from Pelee Island, the southern most point of Ontario. Medium to full body with a light black currant palate. Best served with pork, beef and red fruit sauces.
- Louis Martini Cabernet Sauvignon (USA)**.....45
100% Cabernet Sauvignon from Sonoma County, California. Full body with notes of cassis, black cherry and spice. Best served with beef, pork, lamb and rich sauces.
- Mission Hill Reserve Merlot (CAN)**..... 55
100% Merlot from the Okanagan Valley, BC. Full body with plums, raspberries and a touch of cocoa. Best served with beef, pork and rich sauces.
- Waterstone Cabernet Sauvignon (USA)**.....70
90% Cabernet Sauvignon 4% Petit Verdot and 4% Cabernet Franc from the Napa Valley, California. Full body with black currant, plums and tobacco on the finish. Best served with beef, pork and heavy pastas.
- Waterstone Pinot Noir (USA)**.....70
100% Pinot Noir from Carneros in California. A light bodied wine with complex plum, cherry, cola and cocoa. Long regarded as one of the most food friendly wines this pinot noir is unbeatable with meats fish and poultry.
- Masi Tupungato Passo Doble Malbec/Corvina (ARG)**..... 40
65% Malbec, 30% Corvina and 5% Merlot, from Vigneti La Arboleda, which lies in the famous wine-producing area of Mendoza, Argentina. Medium to full body with cooked cherries, ripe plums and subtle spices. Best served with pork, beef and spicy sauces.
- Penfolds Koonunga Hill Shiraz / Cabernet (AUS)**..... 42
Blend of Shiraz and Cabernet Sauvignon sourced from McLaren Vale, Barossa Valley and Coonawara regions of Southern Australia. Medium to full body with chocolate, cedar and raspberries. Best served with lamb, game and rich sauces.
- Etienne Pochon Crozes-Hermitage (FRA)**..... 60
This is 100% Syrah from eastern side of the Crozes-Hermitage appellation in Northern Rhone, France. Medium & dry body with white pepper, black cherry, licorice and a hint of menthol. Best served with lamb, game and spicy sauces.
- Luigi Righetti Campolieti Ripasso Valpolicella Classico (ITA)**..... 42
Blend of Corvina, Rondinella and Molinara, from the area of Valpolicella Classico in the province of Verona, Italy. Light to medium body with rich cherries, plums and a meaty, port-like finish. Best served with grilled or stewed meat, risotto and pasta.
- Terra Rosa Malbec (ARG)**.....40
100% "old vine" Malbec. Deep, dark and spicy. Full bodied with notes of black fruit. Enjoy with grilled meats, risottos and rich sauces..
- Andre Lurton Chateau Bonnet Bordeaux(FRA)**.....35
This is 50% Merlot and 50% Cabernet Sauvignon from Bordeaux, France. Medium to full body with light fruit and a soft but pronounced finish. Best served with grilled pork and beef.