



# WELCOME TO THE QUEEN'S LANDING!

The following is our Banquet Wine list

The Banquet wine List is a combination of carefully chosen selections, hand picked by the hotel's Sommelier to meet any discerning palate. Should you wish to view a more extensive wine list, our Sommelier will be made available to assist with your selections.

All beverages consumed in licensed (LCBO) Banquet Rooms must be supplied by the Hotel. Our liquor license does not allow for guests to bring in their alcohol.

## SPARKLING WINES & CHAMPAGNE

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**Inniskillin, Sparkling Cuvee 45**  
VQA, Niagara, Canada

**Megalomaniac Sparkling Personality 40**  
VQA, Niagara, Canada

**Chateau des Charmes, Methode Traditionnelle 65**  
VQA, Niagara, Canada

**Cave Springs, Dolomite Brut 60**  
VQA, Niagara, Canada

**Ruffino, Sparkling Rose 65**  
Prosecco, Italy

**Veuve Cliquot, Brut 150**  
Champagne, France

## DESSERT WINES

**Inniskillin, Vidal Icewine (200 ml), VQA, Niagara, Canada 70**



## WHITE WINES

### **Château des Charmes, Sauvignon Blanc, VQA, Niagara, Canada 42**

This Sauvignon Blanc is bright, light gold colour with pronounced flavours of gooseberry and citrus fruit and a clean lingering finish. This wine is done in an old-world style.

### **Inniskillin, Pinot Grigio, VQA, Niagara, Canada 45**

This Pinot Grigio displays zesty aromas of lime, apple and pear, balanced with delicate floral notes. Tropical fruit and bright citrus flavours are accentuated by crisp, refreshing acidity.

### **Megalomaniac Grandiloquent Riesling, VQA, Niagara, Canada 40**

This Riesling is a Niagara Bench favorite. It has floral and peach aromas with a hint of lemon zest. On the palate you can expect peach, apple and honey flavours, which combine with a balanced acidity for a wonderful crisp and clean finish.

### **Cave Springs, Riesling, VQA, Niagara, Canada 45**

This Riesling has aromas of yellow plum, pink grapefruit and anise with a hint of minerality. Although this Riesling can come across as dry, at the same time has a rich ripe feel. It has stonefruit flavours combined with peach, and a well-integrated acidity.

### **Peter Dim Edgewater Riesling 2015, VQA, Niagara, Canada 50**

Love the deep-rooted minerality on the nose which moves to an explosion of citrus, apple, grapefruit and lime on the palate. You will find a touch of sweetness to start, however it is beautifully balanced by a racy acidity and a lingering dry yet crisp finish. Such a gorgeous example of an amazing Niagara Riesling!

### **Château des Charmes, Chardonnay, VQA, Niagara, Canada 40**

Dry with a fragrant bouquet reminiscent of ripe apples and pears. Both the butter and oak nuances come together for a lingering and complex finish.

### **Megalomaniac, My Way Chardonnay, VQA, Niagara, Canada 70**

Bouquet of ripe stone fruit, citrus, almond, with hint of oak spice, lanolin and fresh butter. The final is long, quite persistent and in line with the midpalate. Fruits, texture and tension create the complexity of the final of this wine.

### **Inniskillin Montague Chardonnay, VQA, Niagara, Canada 85**

Out from underneath a heavy cloak of oak, a peak of bright, tight, crystalline lemon fruit pokes through from under the toasty wood in this Four Mile Creek chardonnay. Over-ripe pear and white peach are studded with cloves and lashed with vanilla. Acidity works to carry the sweetness on the palate but the style is more old school than new.

### **Kim Crawford, Sauvignon Blanc, New Zealand 70**

This wine has aromas of citrus and tropical fruits an exuberant wine with juicy acidity and fruit sweetness, providing a balanced flavour profile.

### **Seasons, Pinot Grigio, VQA, Niagara, Canada 42**

The Seasons Pinot Grigio is dry, with loads of tropical fruit notes. This aromatic Niagara white wine is a great food wine and pairs well with a variety of dishes.



## RED WINES

### Chateau des Charmes, Pinot Noir, VQA, Niagara, Canada **45**

This estate bottled Pinot Noir is medium ruby with aromas of red berries, earth, and vanilla; the dry palate is medium bodied with balanced acid and tannins and flavours of red cherry, cranberry, and earth on a medium length finish.

### Inniskillin, Pinot Noir “Montague Vineyard”, VQA, Niagara, Canada **65**

Black cherry, leather and tobacco are dominant aromas on the nose. On the palate well structured flavours of spice, strawberry and chocolate are well integrated with firm tannins resulting in a complex and lingering finish

### Megalomaniac Grandiloquent Red, VQA, Niagara, Canada **45**

This blended wine has aromas of cherries and berry fruit with smoky and herbaceous notes. It is a medium-bodied wine with balanced acidity and moderate tannins. The palate has juicy black fruit flavours which lead to a long and smooth finish.

### Seasons, Cabernet/Merlot, VQA, Niagara, Canada **53**

This red is a dry, fuller bodied red with loads of rich ripe fruit ranging from Pitted berries like blackberries to stone fruits like purple plums . The tannins are firm and structured so a fabulous choice to pair with any medium to full bodied dishes.

### Chateau des Charmes, Cabernet Franc, VQA, Niagara, Canada **90**

Cabernet Franc is one of Niagara’s signature grape varieties. This one is aged for one year in old French oak barrels to add an extra layer of flavour It’s ruby coloured, with flavours of raspberry and pipe tobacco.

### Megalomaniac, Bravado Cabernet Sauvignon, VQA, Niagara, Canada **65**

Beautifully developed, this cab is a great combination of ripe black fruit, balanced barrel notes, and a wonderful earthiness. Bravado is our tall dark stranger that pairs well with full flavored foods of all kinds—especially barbeque

### Jackson Triggs, Cabernet Sauvignon/Cabernet Franc VQA, Niagara, Canada **45**

This Cabernet Franc and Cabernet Sauvignon blend has a complex nose and palate which has violet floral notes rounded out by both chocolate and vanilla aromas. The palate has oak and fruit flavours noted as dark cherry and juicy red apple.

### Ravenswood, Zinfandel, California USA **60**

A beautifully textured and full-bodied Californian Zinfandel that's smooth and supple. Perfect for grilled meats with its dark cherry flavours.

### Il Ducale, Toscana, I.G.T., Italy **60**

An innovative blend of the traditional sangiovese, with proportions of merlot and syrah It shows aromas and flavours of raspberry, plum, cherry, herb and vanilla with notes of cocoa, mint and spice. The palate is dry, with balanced acidity and fine tannins.

### Famille Perrin Reserve, Rhone, France **65**

Wonderful Southern Rhône Grenache blend. This juicy blend from the celebrated Perrin family is a gem, with ripe red berry fruit and spice notes. Delicious with Mediterranean-style dishes right through to a hearty lamb stew.

### Tom Gore, Cabernet Sauvignon, California, USA **90**

Loaded with ripe black fruit, cherry, cassis, plum, dark chocolate, and vanilla. It is an amazing value priced Cali Cab and ideal for most full bodied fare.

### Ruffino, Chianti Riserva Ducale, D.O.C.G., Italy **65**

On the nose this Chianti shows amazing floral and fruit notes. The middle palate showcases minerality and the lingering finish has wonderful notes of rosemary and chive.

**All prices subject to taxes and gratuities.**

**Prices in effect from October 1, 2019 until October 30, 2020**