



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 Shelly Scott-Young 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

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

Cave Springs, Dolomite Brut 60
VQA, Niagara, Canada

Ruffino, Prosecco 65
Prosecco, Italy

Ruffino, Prosecco Rose 65
Prosecco, Italy

Veuve Cliquot, Brut 150
Champagne, France

Dom Perignon, 2010, 550
Champagne, France

DESSERT WINES

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



WHITE WINES

Jackson Triggs, Sauvignon Blanc, VQA, Niagara, Canada 40

This Sauvignon Blanc is bright gold color and has notes of grapefruit, pear, white melon and cassis on the nose with pronounced flavours of gooseberry and citrus fruit and a clean lingering finish. This wine is so jam packed full of fruit- it's simply delicious!

Château des Charmes, Sauvignon Blanc, VQA, Niagara, Canada 45

This Sauvignon Blanc from Chateau des Charmes is made in a French style with intense floral, grassy aromas and flavours with hints of peach and citrus; extra dry, refreshing acidity with a clean, dry finish.

Inniskillin, Pinot Grigio, VQA, Niagara, Canada 40

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 dancing in your mouth.

Château des Charmes, Unoaked Chardonnay, VQA, Niagara, Canada 40

This aromatic Chardonnay was fermented in stainless steel tanks. This process allows the winemaker to be in full control of the temperatures, which can help speed up or even slow down the fermentation allowing the them to maximizing the wines fruity expression.

Jackson Triggs, Chardonnay, VQA, Niagara, Canada 40

This Sauvignon Blanc is bright gold color and has notes of grapefruit, pear, white melon and cassis on the nose with pronounced flavours of gooseberry and citrus fruit and a clean lingering finish. This wine is so jam packed full of fruit- it's simply delicious!

Seasons by Diamond Estates, Pinot Grigio, VQA, Niagara, Canada 40

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.

Cave Springs, Riesling, VQA, Niagara, Canada 45

This lovely Riesling has hints of minerals and quince, with aromas of mushroom, nuts and pear towards the finish. It is a very refreshing wine with a firm acidity and a medium-long finish.

Peter Dim Edgewater Riesling, VQA, Niagara, Canada 40

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

Cave Springs "Dolomite" Chardonnay, VQA, Niagara, Canada 45

Aromas of orange blossom, honeycomb, ginger and cinnamon, with bosc pear and cantaloupe. This bench chardonnay has a firm mineral core with flinty nuances showing through and beautiful finish with a hint of allspice.

Stratus "Unfiltered" Chardonnay, VQA, Niagara, Canada 110

The powerful nose radiates papaya and peach aromas, challah just out of the oven, and fresh Ontario sweet corn on the cob. The lees provide it with so much texture and extra flavour on the palate. Intense, youthful Chardonnay flavours of pineapple and peach nectar mingle with a little salty popcorn on the rich finish. As this wine is Unfiltered and Bottled on Lees, there is significant sediment in the bottle. Decant off the lees for clear wine or be brave and swirl it up for intense flavour.



RED WINES

Chateau des Charmes, Pinot Noir, VQA, Niagara, Canada **50**

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 VQA, Niagara, Canada **45**

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

Inniskillin, Cabernet/Merlot, VQA, Niagara, Canada **40**

This red is a dry, medium bodied red with aromas of prune, caramel, herbs and spices. 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/Merlot, VQA, Niagara, Canada **50**

Deep ruby in colour, with aromas and flavours of blueberry, cherry, currants, eucalyptus and toasty oak. Medium-bodied and fruity with silky tannins, this is a perfect partner for Ontario rack of lamb and roasted potatoes.

Cave Springs, Cabernet Franc, VQA, Niagara, Canada **45**

Cabernet Franc is one of Niagara's signature grape varieties. This particular one is tart and juicy all at the same time with ripe crushed raspberries, sweet baking spices and fresh herbs lingering on the palate. Well-balanced and well done.

Jackson Triggs, Cabernet Sauvignon/Cabernet Franc, VQA, Niagara, Canada **40**

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.

Jackson-Triggs Grand Reserve, Shiraz, VQA, Niagara, Canada **70**

The Grand Reserve Shiraz is full and rich on both the nose and the palate. Red fruit and cherry complement the well-integrated oak notes, backed up by chocolate and mocha aromas. On the palate, this wine exhibits bold flavours of cherry and coffee with good weight, rich mouth feel and a lingering finish.

Jackson-Triggs Grand Reserve Meritage, VQA, Niagara, Canada **70**

Fruit forward, with generous notes of juicy red fruit, blueberry, smoke, vanilla, and cherries. The wine is well structured with silky tannins and a smooth mouthfeel. This full-bodied blend boasts a lasting finish with hints of coffee and vanilla. Great with full flavoured dishes

Ruffino, Il Ducale, (Red Label) I.G.T., Toscana, Italy **50**

An innovative blend of the traditional Sangiovese with merlot and Syrah. It shows bright aromas and flavours of berries - raspberry, cherry, plum and licorice. The palate is dry, with soft balanced acidity and fine tannins. Great with herbed white meats.

Tom Gore, Cabernet Sauvignon, California, USA **60**

Loaded with ripe black fruit, cherry, cassis, plum, dark chocolate, and vanilla. It is a juicy fruity Cabernet from California that is a definite crowd pleaser!

All prices subject to taxes and gratuities.