

# WELCOME TO THE QUEEN'S LANDING



The following is our **Banquet Wine List**

**Banquet Wine List** is a combination of carefully chosen selections, hand 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 Licenses does not allow for guests to bring in their alcohol.**

## **SPARKLING WINES & CHAMPAGNE**

**20 Bees Sparkling** \$45 per bottle

VQA, Niagara, Canada

**Chateau des Charmes, Methode Traditionnelle** \$65 per bottle

VQA, Niagara, Canada

**Cave Strings, Dolomite Brut** \$60 per bottle

VQA, Niagara, Canada

**Cielo, Prosecco** \$60 per bottle

Prosecco, Italy

**Ruffino Prosecco Rose** \$65 per bottle

VQA, Niagara, Canada

## **DESSERT WINES**

**Inniskillin, Vidal Icewine (200 ml)** \$70 per bottle

VQA, Niagara, Canada

**Peller Estate Vidal Icewine (50 ml)** \$25 per bottle

VQA, Niagara, Canada

## **ROSE**

**Fresh Sparkling Rose,** \$45 per bottle

VQA, Niagara, Canada

*A lively extra dry sparkling rosé with bright lifted flavours of strawberry, watermelon, herbs and smoke on the palate. The finish is fresh - like its name suggests - and lively with notes of berries and melon. This will make a great aperitif turning any occasion into a celebration. A delicious blend of riesling and gamay.*

## WHITE WINES

**Chateau des Charmes, Sauvignon Blanc** \$48 per bottle  
VQA, Niagara, Canada

*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.*

**Pilletteri East West, Pinot Grigio** \$48 per bottle  
VQA, Niagara, Canada

*A Smooth dry white wine that is light and refreshing with flavours of citrus and apple.*

**Chateau des Charmes, Atelier White** \$45 per bottle  
VQA, Niagara, Canada

*Atelier white is a blend of Riesling, Gewurztraminer and Axerrois, all grown in your family's' farms. Amelie has crafted a fresh, crisp, unoaked wine that will quench your thirst on a summer patio.*

**Peller Estate Family Reserves Chardonnay** \$45 per bottle  
VQA, Niagara, Canada

*Clear and bright with a straw yellow hue, Bouquet of red apple, peak, kiwi and a touch of oak. Light to medium bodied Chardonnay*

**Sue-Ann Staff, "V.C.R."** \$70 per bottle

*Viognier (50%), Chardonnay (35%), Riesling (15%) is a wonderful food wine. On the nose and palate, there are suggestions of baked apple, preserved lemon, and just a hint of oak. The finish is dry, firm and distinctly lean, and a flinty or slate-like element runs throughout the wine.*

**Cave Springs "Dolomite" Riesling** \$50 per bottle  
VQA, Niagara, Canada

*Aromas of yellow plum, pink grapefruit and anise lead the way, with hints of ginger spice and gun flint in behind. The palate is dry, medium bodied and quite rich in feel, with ripe citrus and stone fruit flavours underpinned by a firm, stony texture and elegant, well integrated acidity. The finish is intense and mouthwatering, replete with white peach, nectarine and cantaloupe, topped off with a hint of spice.*

**Château des Charmes, Chardonnay**, VQA, Niagara, Canada \$45 per bottle  
*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.*

**Cave Springs "Dolomite" Chardonnay** \$50 per bottle  
VQA, Niagara, Canada

*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.*

**Bachelder, Minéralité de Niagara Chardonnay** \$65 per bottle  
VQA, Niagara, Canada

*Silky texture, broad, deep flavour, and delicate minerality. It is a savoury, richly white-flower and pear-scented, subtle barrel-fermented blend from low-yielding, older vine vineyards from across the Peninsula.*

**Hare, Vidal** \$48 per bottle  
VQA, Niagara, Canada

*This delicate Vidal is bright, buoyant and refreshing, with pear, honeysuckle and tropical aromas and flavours. A low-alcohol, low-calorie option that will enliven grilled salmon, vegan tacos or your favourite salads.*





## RED WINES

**Chateau des Charmes, Pinot Noir Cuvee Michelle**      **\$48 per bottle**

VQA, Niagara, Canada

*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.*

**Peller Estate Family Reserve Merlot**      **\$45 per bottle**

VQA, Niagara, Canada

*Deep garnet in color with a bouquet of currant, dark plum, tobacco leaf and subtle oak and spice.*

**Chateau des Charmes, Atelier Red Blend**      **\$45 per bottle**

VQA, Niagara, Canada

*Atelier Red is a blend of Gamay Noir, Pinot Noir, Cabernet Sauvignon, Cabernet Franc and Merlot. This wine was crafted to be smooth and easy drinking.*

**Ravine Sand & Gravel, Cabernet Franc**      **\$52 per bottle**

VQA, Niagara, Canada

*Smell of Strawberry preserves and/or strawberries and vanilla cream. This Cab is pleasantly jammy, smooth mid palate, and an exciting finish that is dry but lingering in flavour.*

**Stratus Tollgate Red**      **\$65 per bottle**

VQA, Niagara, Canada

*A full-bodied Niagara red wine blend of Cabernet Sauvignon, and Merlot grapes, along with some Petit Verdot and Syrah. Aromas of dark cherry and toasty oak.*

**Creekside Iconocast Syrah**      **\$70 per bottle**

VQA, Niagara, Canada

*A classic example of cool-climate Ontario Syrah, this has generous suggestions of cassis, raspberry, black cherry and oak spice, with touches of smoke.*

**Queenston Mile Pinot Noir**      **\$60 per bottle**

VQA, Niagara, Canada

*It starts with scents of muddled black cherries, burnt almond and sweet tobacco. Then a suave, satiny sweep of fruit follows. It tastes elegant and seamless, with dark yet poised flavours that echo those found on the nose. A touch of cola and white pepper thread the centre and stay, resonating on the finish.*

**Hare, Jack Rabbit Red**      **\$48 per bottle**

VQA, Niagara, Canada

*The new Jack Rabbit Red Special Edition is a special blend of Baco Noir, Cabernet Sauvignon, & Cabernet Franc. This Jack "Rabbit Baco" is loaded with fruity flavours and acidic undertones. Field berries on the nose and a crisp, tart finish provide a perfect pairing for any beef or spicy dish*

*All prices subject to taxes and gratuities.*