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 VQA, Niagara, Canada

Cave Strings, Dolomite Brut \$65 per bottle VQA, Niagara, Canada

Cielo, Prosecco \$55 per bottle Prosecco, Italy

Ruffino Prosecco Rose\$65 per bottleVQA, 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.

\$65 per bottle

WHITE WINES

Chateau des Charmes, Sauvignon Blanc

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.

Bella Terra Vineyards, Pinot Grigio \$48 per bottle

VQA, Niagara, Canada This extra-dry wine has a bright acidity that is layered with flavours of cantaloupe and peaches, followed with a long mineral finish.

\$48 per bottle

Peller Estate Family Reserves Chardonnay

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 \$45 per bottle

VOA, Niagara, Canada 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

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.

\$50 per bottle

Bachelder, Minéralité de Niagara Chardonnay

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

VOA, 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.



\$65 per bottle

\$45 per bottle

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, Cabernet/Merlot \$45 per bottle

VQA, Niagara, Canada

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 Spring, Cabernet Franc \$52 per bottle

VQA, Niagara, Canada

This 100% Cabernet Franc is sourced from the Cave Spring Vineyard. The soils there include a complex mix of clay, limestone, sandstone, shale and granite. This wine shows notable structure and depth while staying plush and accessible, with nicely framed ripe plum, cassis and savoury herbs as well as the vineyard's distinct lifted mint character. A wine for roasted red peppers and eggplant or grilled beef.

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 \$65 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

Pedrocelli, Cabernet Sauvignon

\$75 per bottle

Creek Valley, Sonoma County, California, United States.

Dark red with purple hints around the edges. Aromas of dark ripe berries, dried herbs and earthy tones introduce this medium bodied Cabernet Sauvignon. Soft tannins are framed by cherry, plum and blackberry fruit followed by hints of oregano and bay leaf. Great structure and good acidity combine with a spicy finish.

All prices subject to taxes and gratuities.

QUEENS LANDING