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# **BANQUET WINE LIST**

***Banquet Wine List*** is a combination of carefully chosen selections 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**

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

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

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

***Ruffino Prosecco Rose*** \$65 per bottle  
VQA, Niagara, Canada

## **DESSERT WINES**

***Henry of Pelham, Riesling Icewine (375 ml)*** \$120 per bottle  
VQA, Niagara, Canada

***Cave Spring Riesling Select Late Harvest Riesling (375 ml)*** \$65 per bottle  
VQA, Niagara, Canada

## **ROSE**

***Chateau des Charmes, Petale Rose***, VQA, Niagara, Canada \$47 per bottle  
*This wine boasts a stunning ruby-pink hue. Its vibrant colour comes from fully ripe grapes, carefully cold-soaked overnight to extract depth and character—the traditional way of crafting a crisp, refreshing Rosé. With notes of violets and cherry, bright flavours of cranberry, peppered strawberry, and ripe cherries, creating a beautifully balanced and refreshing experience.*

## **DE-ALCOHOLIZED WINES**

***Oddbird, Blanc de Blanc, Sparkling Wine***, Languedoc-Roussillon, France \$60 per bottle  
*Is crisp, intricate, and dry, with fresh tones of Granny Smith apples, honey, and lime. A youthful 100% Chardonnay wine with high complexity.*

***L'Arjolle Viognier Sauvignon Blanc***, Languedoc-Roussillon, France \$55 per bottle  
*Fresh cut grass on the nose and tropical fruits on the palate, typical of a Sauvignon Blanc.*

***Oddbird, Grenach Syrah Mourvedre***, Saint-Chinian, France \$60 per bottle  
*GSM is made from Grenache, Syrah, Mourvèdre & Carignan, creating layers with different complexities starting with red and black fruits and a sharp tannic entrance, followed by more matured fruits and spices and finishing with a nice dryness.*

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## WHITE WINES

**Chateau des Charmes, Petale Blanc, VQA, Niagara, Canada** **\$47 per bottle**

*Crisp, vibrant, and beautifully structured with bright aromas of citrus zest, green apple, and white peach, accented by delicate floral notes and a touch of wet stone minerality. On the palate, zesty lime, juicy pear, and hints of apricot. The wine's makes it a versatile pairing for a variety of dishes or a refreshing sip on its own.*

**Bella Terra Vineyards, Sauvignon Blanc, VQA, Niagara, Canada** **\$55 per bottle**

*Fermented in stainless steel to preserve its extremely expressive aromas of lime zest, ripe honeydew melon, classic notes of gooseberry and grapefruit with a slight herbaceous twang of freshly cut grass.*

**Bella Terra Vineyards, Pinot Grigio, VQA, Niagara, Canada** **\$50 per bottle**

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

**Big Head, White, VQA, Niagara, Canada** **\$55 per bottle**

*30% Chardonnay, 40% Gewurztraminer, 20% Pinot Gris / Pinot Grigio, 10% Sauvignon Blanc*

*A nice balance between the fruit and the floral notes, and neither is overpowering. The pallet is dry, and the fruitiness shines through with the acidity. This is easy drinking and pleasant. Definitely a summer sipper meant for sharing or having with lighter fare.*

**Cave Springs "Dolomite" Riesling, VQA, Niagara, Canada** **\$55 per bottle**

*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 mouth watering, replete with white peach, nectarine and cantaloupe, topped off with a hint of spice.*

**Cave Springs "Dolomite" Chardonnay, VQA, Niagara, Canada** **\$55 per bottle**

*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.*

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

*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.*

**Big Head, Viognier, VQA, Niagara, Canada** **\$75 per bottle**

*Florality, ripe fruit. The nose is of ripe pineapple, mango and orange blossom. A well-balanced wine between a chardonnay and a gewürztraminer minus the oak and sugar. The palate is dry but there is plenty of weight and the balanced, yet elevated alcohol suggests sweetness.*

## INTERNATIONAL WHITE

**Loveblock Sauvignon Blanc, Marlborough, New Zealand** **\$80 per bottle**

*Aromas of myriad white fleshed fruits and wild flower then crumbled stone mineral mixed with fine lees flavours adds complexity and breadth. Plenty of acidity adds crunch and texture, a well made wine that delivers of style, texture and finish. Some classic attributes of tropical fruits and herbs also show.*

**William Fevre Petite Chablis, Chardonnay, Burgundy, France** **\$80 per bottle**

*Pale gold colour with hints of green. The fresh bouquet combines scents of lemon, acacia and a touch of minerality. Fruity, floral and mineral notes are beautifully balanced with great freshness. Ideal served with mussels or paired with seafood and oysters.*

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## RED WINES

**Chateau des Charmes, Petale Rouge, VQA, Niagara, Canada** **\$47 per bottle**

Bright and vibrant with aromas of red berries, black Cherry and violets. The palate is fresh and lively, offering juicy flavours of raspberry, cranberry, and tart cherry, subtle notes of white pepper and earthy undertones. Medium bodied with soft tannins and a refreshing acidity, this wine finishes smoothly with a touch of spice and minerality, making it a versatile and food-friendly choice

**Chateau des Charmes, Pinot Noir, Estate Bottled, VQA, Niagara, Canada** **\$50 per bottle**

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.

**Chateau des Charmes, Cabernet/Merlot, VQA, Niagara, Canada** **\$47 per bottle**

Deep ruby in color, 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, VQA, Niagara, Canada** **\$52 per bottle**

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.

**Icellars, Reserve Red, VQA, Niagara, Canada** **\$60 per bottle**

A blend of 70% Merlot and 30% Cabernet Sauvignon all from estate fruit. The results are beautifully dark, full-bodied wines with excellent structure, mid-palate, and colour concentration. It leads with aromas of bright cranberry, fresh red cherry, and ripe black plum. On the palate, there are hints of shaved unsweetened chocolate, bay leaf, black cherry, cassis, black raspberry, and cedar.

**Big Head, Big Red, VQA, Niagara, Canada** **\$65 per bottle**

50% Cabernet Franc, 24% Merlot, 12.5% Malbec, 5% Petit Verdot, 4.5% Syrah, 3% Cabernet Sauvignon 1% Dornfelder  
The nose reveals blue and black fruit, with ripe, slightly dusty aromas and a sweet cocoa tone. The palate is ripe & juicy. A slight gamey finish reflects the Syrah in the blend. Less savory and more fruit-forward, this wine is a crowd-pleaser that pairs well with a wide range of modest fare.

**Creekside Iconocast Syrah, VQA, Niagara, Canada** **\$70 per bottle**

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

**Hare, Jack Rabbit Red, VQA, Niagara, Canada** **\$52 per bottle**

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

**Big Head, Raw Pinot Noir, VQA, Niagara, Canada** **\$90 per bottle**

A perfect food pairing Pinot Noir. On the nose, you'll find fruity sour cherry, cranberry and orange zest with spicy, earthy tarragon and clove. The palate is dry and fresh, and the tannins grab a hold at the end. Roasted poultry or whole baked fish would go well with this and don't be shy with the aromatic herbs.

## INTERNATIONAL RED

**Rejadorada, Tempranillo, Toro, Spain** **\$85 per bottle**

Toro is a warmer region which allows the grapes to ripen richer. This wine stands out for its aromatic complexity, full body and long finish. Violet red with a garnet rim. Highly aromatic black berry fruit, balsamic, caramelized toffee & vanilla notes, and spices such as black pepper & bay leaf.

**Chateau Roquegrave, Red Blend, Medoc, Bordeaux, France** **\$90 per bottle**

The wine is a blend of Merlot, Cabernet Sauvignon, and Petit Verdot. Since 1932, this chateau has been on the highly prized list of Crus Bourgeois and the tightening of the selection criteria in 2008 have only confirmed its high quality. Aromas and flavours of blackcurrant and red cherries with hints of violet and sweet spice. The palate is rich and firm with a fresh finish and integrated tannins.