



Catering

525 5TH AVENUE SW, CALGARY ALBERTA, CANADA, T2P 1P7
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Philosophy

Executive Chef, Josh Dyer, has taken a forward approach and is dedicated to using local, sustainable, and fresh ingredients at The Dorian, Autograph Collection. Menus reflect a conscious culinary philosophy throughout each dining experience, encompassing our exclusive events.

Chef Dyer and his team use only the finest suppliers and have collaborative relationships with Alberta & Canadian farmers and producers. The team has strong ties to the community and supporting local is their passion.

Ingredients reflect the beautiful natural area that surrounds us in the mountains, water, forests, fields, and sky. They tell a modern culinary story with each element having a full purpose, little waste, and an education of awareness. Proteins consumed are raised properly, fed natural ingredients, and processed away from commercial farming. Fish and birds are sustainable, locally sourced and come from our waters and skies. Our commitment is to secure elements and deliver a collection of environmentally responsible programs.

Chef and team invite you to an epicurean experience at The Dorian, Autograph Collection, that celebrates our local partners, suppliers, and farmers.

Exactly Like Nothing Else

Morning Breaks

Morning Java

Artisan Italian biscotti

The Boulangerie

Fresh baked assorted muffins

Whole butter croissants

Artisan bagels & toasts

Local honeys

House fruit preserves & churned butter

Sibyl's Tea

Chilled lychee & fireweed honey green tea

Noor date & walnut loaf

Warm British scones

Clotted cream & black raspberry preserve

Natural fruits & berry mélange

Twenty One Grams

21g vegan plant protein shakes (plus collagen shot)

Super greens, berry bright & mocha java

House pressed cocoa, flax & cranberry protein bars

Natural fruits & berry mélange

Botanicals infused water

Day Breaks

Afternoon Java

Warm Fairtrade chocolate chip cookies

Study Time

Artisan Italian biscotti

Natural fruits & berry mélange

Twenty- One Grams

21g vegan plant protein shakes (plus collagen shot)

Super greens, berry bright & mocha java

House pressed cocoa, flax & cranberry protein bars

Natural fruits & berry mélange

Botanicals infused water

Plants

Cauliflower flatbread with cashew cheese, forest mushrooms, grilled Mediterranean vegetables, mint pesto & pine nut rouilles

Harissa hummus, aubergine caviar & roasted beetroot dip

Berries & seed bowl, clipped greens

House-made artisan crackers & flatbreads

Botanicals infused water

Day Breaks

Brackish & Brine

Kuterra smoked salmon with chef's condiments
Hand-crafted sausages, beer mustards & fruit chutneys
Canadian cheese board with locally inspired condiments
House-made artisan crackers & flatbreads
Fermented & pickled vegetables with herb goat cheese
Botanicals infused water

Revitalization

Morning crafted fruit smoothies with collagen
Petit pot Riviera fruit yogurts
Natural fruits & berry mélange
Whole fresh fruits

Sugar Sugar

Our pastry chef's selection of petit fours & profiteroles
Assorted candies, frandies & shoe box sweets
Hot chocolate station with whimsical toppings
Natural fruits & berry mélange

On The Qui Vive

Dark chocolate avocado truffles
Lemon ricotta donut holes with rhubarb chutney
Hemp heart & pumpkin seed honey snaps
Natural fruits & berry mélange
Botanicals infused water

Day Breaks Additions

Natural fruits & berries

Seasonal whole fruits

Fresh baked assorted muffins

European style breakfast pastries

Whole butter croissants

Artisan bagels with flavoured cream cheese

Gluten free morning selections

Fairtrade chocolate chip cookies

Artisan Italian biscotti

House pressed cocoa, flax & cranberry protein bars

Warm British scones with clotted cream & raspberry preserve

Freshly brewed regular & decaffeinated Lavazza® coffee

TEALEAVES selection™

Botanicals infused water

Chilled soft drinks

Spring water

Assorted bottled juices

Prices are per person & subject to change.
A customary 20% service charge & GST of 5% will be added to the price.

Lite Breakfast

The Boulangerie Plus

Fresh baked assorted muffins
Whole butter croissants
Artisan bagels & toasts
House fruit preserves & churned butter
Petit pot Riviera fruit yogurts
Natural fruits & berry mélange

Chia & Grapefruit

Individual cocoa chia & flax seed pudding, walnuts,
banana, raspberry & dark chocolate
1/2 Ruby grapefruit, raw sugar & maple syrup
Noor date & walnut loaf with churned butter
Natural fruits & berry mélange

Hot Mountain Muesli

Hot rolled oats & wheat flakes
Assorted nuts, seeds & sun dried berries
Hot dairy, oat & almond milks
Natural fruits & berry mélange

Brunch Bowl (Hot Composed Bowl)

Sautéed kale, potato rösti & roasted quinoa
Medium poached organic egg
Herb tomato, butternut squash & fresh avocado
Petit pot Riviera fruit yogurts
Natural fruits & berry mélange

The Dorian Breakfast Buffet

Boulangerie Selection

European breakfast pastries & Danish
Fresh baked assorted muffins
Whole butter croissants
Artisan toasts & bagels
House fruit preserves & churned butter

Chilled Selections

Cured Kuterra salmon with fine herb cream cheese
& condiments
House-made cranberry flax granola station
Raspberry chia pudding with walnuts, banana
& dark chocolate
Morning crafted fruit smoothies
Petit pot Riviera fruit yogurts
Natural fruits & berry mélange
Whole fresh fruits

Hot Selections

Organic eggs Benedict with natural Canadian peameal bacon
Egg white frittata with garden vegetables, fine herbs
& goat cheese
Strawberry French toast with vanilla whipped cream
& pure maple syrup
Naturally smoked side bacon
Grilled turkey sausages
Yukon gold potato rosti
Sautéed kale & blistered cherry tomatoes

Prices are per person & subject to change.
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Breakfast Buffet

Enhance Your Breakfast Buffet

Fresh organic egg omelet station

Maple glazed ham carvery

White sausage gravy & buttermilk biscuits

Dry rub striploin carvery

Saskatoon berry compote & Bearnaise sauce

Fresh smoothie & juice bar

Made to order fresh smoothies & juice bar

Go gluten free on all breads & pastries

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Plated Breakfast

Wilde Blueberry Pancakes

3 Wild blueberry pancakes, churned butter & pure maple syrup, fresh whipped cream
2 Natural strips of bacon
2 Turkey sausage links
Crispy potato rösti

The Bistro Breakfast

2 Organic eggs, lightly scrambled
2 Natural strips of bacon
2 Turkey sausage links
Crispy potato rösti
Artisan toasts with house fruit preserves & churned butter
Herb roasted tomato
Seasonal field berries

Eggs Benedict

2 Organic eggs, medium poached
Toasted English muffin with Canadian peameal bacon
Fine herb hollandaise sauce
Crispy potato rösti
Herb roasted tomato
Seasonal field berries
+ Eggs Benedict Atlantic or Florentine also available

Lunch on The Run

Energy Box

House pressed cocoa, flax & cranberry protein bar
Garden sticks with beetroot dip
Mixed unsalted nuts, seed & dried fruits
Fresh whole apple
Petit pot Riviera fruit yogurt
Spring water

Sibyl's Cobb

Grilled free-range chicken breast on assorted garden greens
Fresh avocado & medium boiled organic egg
Baby tomatoes, cucumbers, shaved fennel & red onion
Natural smoked bacon & aged Canadian cheddar
2 Fairtrade chocolate chip cookies
Fresh fruit cup
Spring water

That's A Wrap

Clipped greens & quinoa mini bowl
Garden sticks with beetroot dip
Choice of wrap: Chicken avocado, buffalo cauliflower or aged cheddar & Alberta beef
Fresh fruit cup
2 Fairtrade chocolate chip cookies
Spring water

Expeditious Lunch

Bento Box

Crispy free-run chicken katsu
Steamed sushi seasoned rice
Black sesame broccolini, ginger & miso marinated tofu
Fermented kimchi & daikon radish
Small green salad

Bistro Burger

Burger novelle - 6oz house-made Alberta beef patty
Brioche bun, Mapleton County cheddar, natural bacon
Clipped greens, Bassano tomato, red onion & pepper
mayo
Kettle cooked chips
Red cabbage apple slaw

Cauliflower Flatbread

Grilled garden vegetables
Fennel frond pesto
Shaved rosemary potatoes & asiago cheese
Caramelized onions & dill crema
Clipped greens, cherry tomatoes, field cucumbers

Tiffin On The Run

1974 Butter chicken
Steamed jasmine rice, jerra spinach & potato
Cucumber raita & fruit chutney
Kachumber salad
House naan bread

Lite Lunch Buffet

Bowl & Bread

Vine tomato bisque with fine herb crema
Kuterra salmon chowder & Ewe-Nique cheddar lavash
Roasted & chilled Winter's Farm turkey breast
Shaved black angus Alberta prime rib
Sandwich sliced Spragg Farms Black Forest ham
Grilled Mediterranean vegetables with mint pesto
Assorted Canadian cheese, vegan spreads & dips
Composed Caesar salads, parmesan & natural bacon
Clipped greens, cherry tomatoes, field cucumbers
Assorted artisan breads, buns, baguette & flatbreads
Hand-crafted vinaigrettes, dressing & condiments
Kettle cooked potato chips

Lunch By Design

Bowls of clipped greens, kale & baby spinach
Fresh & marinated garden vegetables
Assorted nuts, seeds, berries & sun dried fruits
Legumes, assorted pulses & grains
Grilled Mediterranean vegetables, mint pesto & pine nut rouilles
Harissa hummus, aubergine caviar & roasted beetroot dip
Hand-crafted vinaigrettes, dressing & condiments
Free-range chicken, Alberta beef & miso tofu fire sticks
Assorted artisan breads, buns, baguette & flatbreads

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Sibyl Vane Lunch Buffet

Chilled Selections

Bowls of clipped greens, kale & baby spinach
Fresh & marinated garden vegetables
Assorted nuts, seeds, berries & sun dried fruits
Legumes, assorted pulses & grains
Hand-crafted vinaigrettes & dressings

From The Pantry

Cured Kuterra salmon with locally inspired condiments
Assorted Canadian cheese with stone mustards & chutneys
Vegan spreads & dips with artisan flatbreads

Hot Selections

Free-range buttermilk fried chicken breast
Furikake B.C. salmon, mirin, soy, miso cured egg, galangal root
Ewe-Nique cheddar gratin potatoes with fine herbs
Steamed kasha, cranberries, millet, tarragon, crushed pistachio
Small batch garden vegetables, soft parsley butter, sea salt

Sweets Selections

Our pastry chef's selection of petit fours & profiteroles
Assorted candies, frandies & shoe box sweets
Cakes, cupcakes & sugary delights
Natural fruits & berry mélange

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Sibyl Vane Lunch Buffet \$59

Enhance Your Lunch Buffet

Alberta dry rub flank steak carvery

Fresh cilantro chimichurri & sour cherry ketchup

Maple glazed ham carvery

White sausage gravy & buttermilk biscuits

Risotto

Parmesan cheese, fine herbs, summer green peas & morel mushrooms

Brunch Benedict

Toasted English muffin, Canadian peameal bacon, poached organic egg & hollandaise sauce

B.C. Spot prawns

West coast wild shrimp, garlic, lemon, vin blanc, fresh herbs & spring vegetables

Prices are per person & subject to change.

A customary 20% service charge & GST of 5% will be added to the price.

Hors d'oeuvres List

Celebrated

Chilled

Crudo Kuterra salmon, sesame, mirin
Oshizushi Dungeness crab, pressed avocado
Caprese Basil pesto, white balsamic
Paper Roll Black vinegar shrimp, spring vegetables
Canapé Mushroom duxelle, rosemary, pecorino
Tuille Parmesan crisp, white anchovy, romaine
Bouchée Deviled Spragg ham, cornichon, egg yolk
Aubergine Caviar Mint pesto, crispy shallot

Hot

Fritter Dungeness crab, white cheddar
Jiaozi Pork belly, ginger, scallions, soy
Lollipop Chicken Plum honey, chilies, sumac
Fire Sticks Chicken, cilantro, chilies, peanuts
Asparagus Prosciutto, charred lemon aioli
Bao Bison, jicama slaw, pickled chilies

Iconic

Chilled

Blinis Cured salmon, caviar, crème fraîche
Mousse Liver parfait, Cumberland, blistered grapes
Cornucopia Bison tartare, fried capers, wild leeks
Oysters Fresh shucked east & west coast

Hot

Bouchée à la reine Lobster, brandy, cream
Wellington Beef, red wine jus, liver mousse
Rockefeller Watercress, Gruyère cheese
Duck Crispy polenta, wild rose jam
Scallop Parsnip puree, rhubarb, pancetta crisp

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Receptions

Chef Stations

Risotto

Parmesan cheese, fine herbs, summer green peas, morel mushrooms, grilled asparagus, clipped greens, house rosemary foccacio loaf

Bear & Flower Porchetta

Slow roasted Italian style pork roast pizza bianca, house ricotta, pecorino, arugula, shaved fennel, citrus, rosemary salad

B.C. Spot Prawns

West coast wild shrimp, garlic, vin blanc, roasted garlic fine herbs, spring vegetables, Gruyère cheese baguette, marinated tomato

Winter's Turkey

Carved organic turkey breast, grilled pineapple chutney, smashed alligator pears, salsa fresca, verde & criolla, sour crema, corn flour tortillas

TopGrass Tenderloin

Black chanterelle dusted AAA Alberta beef tenderloin, wild mushrooms, pomme purée, port roasted shallots, vin rouge glace, artisan rolls

Black Mountain Bison

Alberta bison brisket, white cheddar mac n' cheese, honeycrisp apple slaw, bbq apple butter, prairie onion jam

Oysters & Caviar

Atlantic & Pacific oysters, mignonette, fresh lemon, pepper sauce, chef's selection of caviars, blinis, capers, parsley, egg yolk, horseradish

Chef Tables

Wy-Kan-Ush

Smoked & cured Kuterra salmon, house fried bannock, Saskatoon berry compote, fermented pickled vegetables, herb goat cheese, crafted mustards & condiments, artisan crackers, flatbreads

Plants

Cauliflower flatbread, cashew cheese, forest mushrooms, harissa hummus, aubergine caviar, vegan dips & spreads, grilled vegetables, mint pesto, pine nut rouilles, artisan crackers, flatbreads

Sugar Sugar

Our pastry chef's selection of petit fours & profiteroles, assorted candies, frandies & shoe box sweets, cakes, cupcakes & sugary delights, natural fruits, berry mélange

Wurst Haus

Hand-crafted sausages, beer mustards & fruit chutneys, fermented pickled vegetables with herb goat cheese, artisan crackers, flatbreads

Cheese

A finer & familiar selection of Canadian cheese, locally inspired condiments, beer mustards marmalades, preserve, fresh fruits, artisan crackers, flatbreads

Summer BBQ

Wilde wings & cherry cola back-ribs, fireweed honey cornbread, porchetta baked beans, red cabbage slaw, candied pecans

Prices are per person & subject to change.
A customary 20% service charge & GST of 5% will be added to the price.

Reception Packages

The Interlude

Choice of 4 types of hors d'oeuvres

The Decadent

Choice of 5 types of hors d'oeuvres

Selection of Canadian cheese

Black Mountain Bison carvery

Selection of petit fours & profiteroles

The Social

Choice of 4 types of hors d'oeuvres

Selection of Canadian cheese

Selection of petit fours & profiteroles

The Distinctive

Choice of 6 types of hors d'oeuvres

Selection of Canadian cheese

Alberta beef tenderloin carvery

West coast wild shrimp station

Selection of petit fours & profiteroles

Plated Dinner From The Bistro

French Pan Chicken

Citrus salad

Shaved fennel, ruby grapefruit, orange, candied walnuts, blistered grapes, coriander pesto, pancetta crisps

Free-range chicken breast

Natural rosemary jus, garlic confit, red wine shallots, spätzle cremini mushrooms, roots

Flourless chocolate cake

Fresh raspberries, double raspberry sauce, fresh cream

Kuterra Salmon Bowl

Clipped greens

Baby spinach, greens, kale, strawberries, toasted almonds, blueberries, candied pecans

Sous vide Kuterra salmon

Roasted herb tomato, toasted pulses, Puy lentils, red quinoa, asparagus, sautéed black kale, preserved lemon butter & pancetta crisps

Lemon curd tart

Shortbread cookies, pied blueberries

Black Mountain Bison Short Rib

Bistro Caesar

Romaine hearts, shaved parmesan, fine herb croutons, blistered tomato, natural bacon, charred lemon & Caesar dressing

Bison short rib

Potato gratin, braised root vegetables, Saskatoon berry preserve, rosemary gravy, crispy shallots

Apple tart tatin

Macadamia nut brittle, vanilla bean mousse

Prices are per person & subject to change.
A customary 20% service charge & GST of 5% will be added to the price.

Lite Dinner Buffet

Basil Hallward

Manitoba walleye, lemon buttermilk curd

Great Lakes wild grass pilaf with red currants & hazelnuts

Small batch garden vegetables, fireweed honey, sea salt

Garden greens & berries

The Reading Room

Grilled Bowden Farm chicken breast

Kasha, cranberries, millet, tarragon, crushed pistachio

Steamed asparagus & whole almonds

Blistered tomato salad, balsamic, smashed avocado

Prologue

Bear & Flower back ribs

White cheddar mac n' cheese

White corn & honey bread

Honeycrisp apple slaw

Prices are per person & subject to change.
A customary 20% service charge & GST of 5% will be added to the price.

Chef's Custom Menu

Three Course

Appetizer
Main course
Dessert

Four Course

Hors d'oeuvres
Appetizer
Main course
Dessert

Five Course

Hors d'oeuvres
Appetizer
Salad
Main course
Dessert

Seven Course

Hors d'oeuvres
Appetizer
Salad
Main course
Dessert
Mignardise

Prices are per person & subject to change.
A customary 20% service charge & GST of 5% will be added to the price.

Reception Style Dinner Packages

The Diva

Hors d'oeuvres

Choice of 3 types from celebrated hors d'oeuvre selection

Chef's Station - Risotto

Parmesan cheese, fine herbs, summer green peas, morel mushrooms, grilled asparagus

Clipped greens

House rosemary focaccia loaf

Chef's Station - Local Porchetta

Slow roasted Italian style pork roast

Pizza bianca, house ricotta, pecorino, arugula

Shaved fennel, citrus, rosemary salad

Chef's Table - Plants

Cauliflower flatbread, cashew cheese, forest mushrooms

Harissa hummus, aubergine caviar, vegan dips & spreads

Grilled vegetables, mint pesto, pine nut rouilles

Artisan crackers, flatbreads

Chef's Table - Sugar Sugar

Our pastry chef's selection of petit fours & profiteroles

Assorted candies, frandies & shoe box sweets

Cakes, cupcakes & sugary delights

Natural fruits & berry melange

Prices are per person & subject to change.

A customary 20% service charge & GST of 5% will be added to the price.

Reception Style Dinner Packages

The Infatuated

Hors d'oeuvres

Choice of 3 types from celebrated hors d'oeuvre selection

Chef's Station- Risotto

Parmesan cheese, fine herbs, summer green peas, morel mushrooms, grilled asparagus

Clipped greens

House rosemary focaccia loaf

Chef's Table - B.C. Spot Prawns

West coast wild shrimp, garlic, lemon, vin blanc, fresh herbs & spring vegetables

Gruyere cheese baguette & marinated tomato

Chef's Station - Top Grass Tenderloin

Black chanterelle dusted AAA Alberta beef tenderloin

Wild mushrooms, pomme puree, port roasted shallots

Vin rouge glace, artisan rolls

Chef's Table - Sugar Sugar

Our pastry chef's selection of petit fours & profiteroles

Assorted candies, frandies & shoe box sweets

Cakes, cupcakes & sugary delights

Natural fruits & berry mélange

Prices are per person & subject to change.

A customary 20% service charge & GST of 5% will be added to the price.

Reception Style Dinner Packages

The Aristocrat

Hors d'oeuvres

Choice of 4 types from celebrated or iconic hors d'oeuvre selection

Chef's Station- Risotto

Parmesan cheese, fine herbs, summer green peas, morel mushrooms, grilled asparagus, clipped greens, house rosemary focaccia loaf

Chef's Station - Black Mountain Bison

Alberta bison brisket, white cheddar mac N' cheese, honeycrisp apple slaw, BBQ apple butter, prairie onion jam

Chef's Station - Winter's Turkey

Carved organic turkey breast, grilled pineapple chutney, smashed alligator pears, salsa fresca, verde & criolla, sour crema, corn flour tortillas

Chef's Table - Summer BBQ

Wilde wings & cherry cola back-ribs, fireweed honey cornbread, porchetta baked beans, red cabbage slaw, candied pecans

Chef's Table - Plants

Cauliflower flatbread, cashew cheese, forest mushrooms, harissa hummus, aubergine caviar, vegan dips & spreads, grilled vegetables, mint pesto, pine nut rouilles, artisan crackers, flatbreads

Chef's Table - Sugar Sugar

Our pastry chef's selection of petit fours & profiteroles. Assorted candies, frandies & shoe box sweets. Cakes, cupcakes & sugary delights. Natural fruits & berry mélange

Late Night Snacks

Late night snacks available from 10pm to midnight. Minimum order of 20 guests or 2 dozen.

Savoury

Dips

Harissa hummus, aubergine caviar, beetroot dip, pine nut rouilles, artisan crackers, flatbreads

Wings

Brined 2 hours, crispy fried, plum honey, crushed chilies, flat-leaf parsley, sumac

Oxford Poutine

Double cooked chips, Cahill Irish porter cheddar, Teeling whiskey gravy, maple candied bacon

Dumplings

Mushrooms, tofu, bamboo shoots, spring onion, ginger, sesame, soy, coriander, chili oil

Bianco Flatbread

Cauliflower crust, white sauce, house ricotta, pecorino, chevre, watercress, fennel, citrus salad

Oscars Buttons

Hand-pressed Alberta beef, Ewe-Nique sheep cheddar, cherry preserve, beer mustard

Sweet

Popcorn

Melted white chocolate, matcha green tea

Donut Holes

Lemon ricotta, rhubarb chutney, powdered sugar

S'mores

House-made marshmallow, trio of chocolate

Prices are subject to change.

A customary 20% service charge & GST of 5% will be added to the price.

Lord Wotton Dinner Buffet

The Lord Wotton dinner buffet includes regular & decaffeinated Lavazza® coffee & TEALEAVES selection™.
The Dorian dinner buffet is available from 4pm to 10pm. Minimum of 50 guests.

Chilled Selections

An array of clipped greens, kale & baby spinach
Fresh & marinated garden vegetables
Assorted nuts, seeds, berries & sun dried fruits
Legumes, assorted pulses & grains
Vegan spreads & dips with hand-crafted crackers & grissini sticks
Hand-crafted dressings & vinaigrettes

Cured Selections

Cured Kuterra salmon with locally inspired condiments
Assorted Canadian cheese with honeys, jams & preserves
Hand-crafted sausages, beer mustards & savoury chutneys
Fermented pickles, pressed cured vegetables

Hot Selections

Bowden Farms chicken, peppercorns, wood sorrel & lemon
Cedar plank Kuterra salmon, wild ramps, spring onion marmalade
Bassano Farms hasselback potatoes, herbs, butter, garlic
Great Lakes wild grass pilaf with red currants & hazelnuts
Roasted roots mélange with fireweed honey butter

Dinner Buffet Action Stations

Knots In The Wood

Gnocchi dumplings station, wild mushrooms, pecorino shavings, shaved truffles

Grass Fed

Lamb rack carvery. Pommery mustard crusted, roasted garlic, rosemary olive oil caponata, crusty breads, tomato pesto

Muscovy Breast

Juniper smoked duck breast carvery, red & black currant preserve, honey beer mustard

Cockles & Quahogs

Stone clams & blue mussels, lemongrass, galangal root, coconut, ginger tom broth, julienne, spring vegetables, fresh coriander

Sweets

Our pastry chef's selection of petit fours & profiteroles
Assorted candies, frandies & shoe box sweets
Cakes, cupcakes & sugary delights
Natural fruits & berry mélange

Prices are per person & subject to change.
A customary 20% service charge & GST of 5% will be added to the price.

Beverage Offerings

Host Bar

Select Brands
Deluxe Brands
Domestic Beer
Imported & Craft Beer
Wine by the Glass
Liqueurs
Non-alcoholic Beverages

Cash Bar

Select Brands
Deluxe Brands
Domestic Beer
Imported & Craft Beer
Wine by the Glass
Non-alcoholic Beverages

Host bar pricing is exclusive of 20% service charge & 5% GST.
Should consumption be less than \$500, a bartender fee of \$45 per hour (minimum 3 hours) will apply for host & cash bars.
For cash bars, a cashier fee of \$45 per hour (minimum 3 hours) will apply.