

beverages

LONDON CONVENTION CENTRE

All service associates are Smart Serve trained and will adhere to Smart Serve regulations according to Ontario guidelines.

standard bar | host

Premium Brands Liquor - Canadian Club, Skyy Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$4.95
Cooler – Mike's Hard Iced Tea Lemonade	\$5.75
Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$4.95
Premium Beer – Alexander Keith's India Pale Ale	\$5.75
Signature Red or White Wine by the Glass (6oz)	\$4.95
Signature Premium Red or White Wine by the Glass (6oz)	\$5.75
Juices – Motts Clamato, Ocean Spray Cranberry, Orange, Tomato	\$2.75
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$2.75

A \$30.00 per hour labour charge per dedicated bartender (minimum 3 hours) will apply if bar sales are less than \$450.00 per dedicated bartender (excluding taxes & gratuity) per consecutive 3 hour increments.

food and beverage charges are subject to all applicable taxes and a 15% gratuity

standard bar | cash

Premium Brands Liquor - Canadian Club, Skyy Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$6.25
Cooler – Mike's Hard Iced Tea Lemonade	\$7.25
Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$6.25
Premium Beer – Alexander Keith's India Pale Ale	\$7.25
Signature Red or White Wine by the Glass (6oz)	\$6.25
Signature Premium Red or White Wine by the Glass (6oz)	\$7.25
Juices – Motts Clamato, Ocean Spray Cranberry, Orange, Tomato	\$3.25
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$3.25

A \$30.00 per hour labour charge per dedicated bartender (minimum 3 hours) will apply if bar sales are less than \$450.00 per dedicated bartender (excluding taxes & gratuity) per consecutive 3 hour increments.

food and beverage charges are subject to all applicable taxes and a 16% service fee.

liqueurs

Bailey's Irish Cream (1oz)	\$5.75
Grand Marnier (1oz)	\$5.75
Drambuie (1oz)	\$5.75
Courvoisier V.S. Cognac (1oz)	\$5.75



champagne

Mumm Carte Classique (3) Champagne, France	\$95.00
Moet & Chandon Dom Perignon (1) Champagne, France	\$350.00

sparkling wine

Peller French Cross Sparkling White (1) Ontario, Canada	\$34.00
Trius Brut (1) Ontario, Canada	\$48.00

punches

Fruit Punch (non-alcoholic) Serves 10 (1.9L)	\$19.00
Rum Punch Serves 10 (1.9L)	\$28.00
Champagne Punch Serves 10 (1.9L)	\$28.00

draught beer

Toboggan Blonde or Amber Ale (50L Keg)	\$600.00
Toboggan Blonde or Amber Ale (30L Keg)	\$370.00

TOBOGGAN
BREWING Co.

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specialty martinis

baby blue | 1.75oz

Gin and Blue Curacao topped with grapefruit juice and garnished with a fresh lemon twist.

\$6.50

green apple | 1.75oz

Vodka and Sour Puss Sour Apple Liqueur garnished with a fresh lime twist.

\$6.50

chocolate | 1.75oz

Vodka and Dark Creme de Cacao Liqueur garnished with a chocolate stick.

\$6.50

pink sky | 1.75oz

Vodka and Peach Schnapps with cranberry juice, fresh lemon wedge and soda with blueberries

\$6.50

specialty cocktails

blue lagoon | 1.5oz

Vodka and Blue Curacao topped with lemonade and blueberries.

\$6.50

red sky | 1.5oz

Vodka and Peach Schnapps topped with cranberry juice, fresh lemon wedge and soda with blueberries.

\$6.50

pink berry | 1.5oz

Vodka and Peach Schnapps topped with cranberry and orange juices. Topped off with a slice of fresh lime.

\$6.50



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regional wines | white

750ml bottles

burnt ship bay chardonnay | VQA, ontario (0)

White floral and ripe apple notes dominate the nose. Fresh lime and Granny Smith apple greet you on the palate that extends into a long crisp finish.

\$29.00

pelee island pinot grigio | VQA, ontario (0)

Crisp and refreshing with a fruit, flower and mineral aroma. The flavour has a touch of lemon and citrus.

\$31.00

guilty men white | VQA, ontario (1)

Tangy, bright and easy to sip traces of peach, lemon drop and honeydew melon on the nose. Tastes of green apple, lime and reminders of watermelon and sour cherry.

\$38.00

regional wines | red

750ml bottles

burnt ship bay cabernet merlot | VQA, ontario (0)

A delicious fruit forward, nicely balanced win with a soft and well integrated black cherry, cassis and hint of licorice.

\$29.00

pelee island merlot | VQA, ontario (1)

Medium ruby color; dry and light-bodied with crisp acidity and very little tannin; berry fruit flavor with some plum notes.

\$31.00

guilty men red | VQA, ontario (1)

Round, silky and easy-drinking. Flavors of raisin and other cooked fruits, dark cherry and chocolate brownie with earthy undertones.

\$38.00

Wines are subject to availability

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international wines | white

750ml bottles

mapu sauvignon blanc, chile (0)

Refined and elegant, the nose opens on citrus and tropical fruit aromas. A smooth mid-palate, revealing lemon and tropical fruit flavors that linger.

\$29.00

yellow tail pinot grigio, australia (0)

Delightfully fresh, zesty and elegant with lots of super-ripe concentrated fruit. This wine has fragrant aromas of citrus fruits with delicate notes of green apples and pears.

\$35.00

copper ridge chardonnay, california (0)

Ripe tree fruit with notes of pineapple and mango. Wine is enhanced with notes of toasted oak and brown spice. Creamy, lingering finish with balanced acidity.

\$36.25

adobe sauvignon blanc (organic), chile (0)

Clean and translucent, light yellow in color. The complex nose presents citrusy. Grapefruit and lime notes with a subtle touch of white pepper and delicate herbs. The smooth palate bursts with freshness balanced by good volume and persistence.

\$36.50

placido pinot grigio, italy (1)

Fresh and fruity aromas of pears as well as citrus and grapefruit. Full, fresh and flavorful on the plate, with a well-integrated and balanced acidity.

\$34.00

pavillion chenin blanc viognier, south africa (0)

This wine shows an initial explosion of fruit flavors including melon, kiwi, and pear followed by haunting hints of spice.

\$32.00

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international wines | red

750ml bottles

Mapu Merlot, Chile (0)

Fresh and intense, the nose displays berry, red fruit and cherry aromas. From a fresh and fruity attack, the round and substantial mid palate reveals cherry and raspberry flavors supported by mature tannins. \$29.00

Yellow Tail Shiraz, Australia (1)

Berry and vanilla aromas subdued with earthy soft ripe sweetness in perfect harmony with fine tannins. \$35.00

Copper Ridge Merlot, California (0)

The complex nose showcases red fruit and dark cherry, supported by caramel, vanilla and hints of spice. On the palette, round and sweet tannins give way to red fruit with a cherry-vanilla finish. \$36.25

Adobe Reserva Merlot (Organic), Chile (0)

Bright ruby-red in color with red fruits and aromas elegantly combined with black pepper notes. A delicate wood influence contributes with great complexity. It has a soft texture and a fruity finish. \$36.50

Masi Mondello Delle Venezie, Italy (1)

Bright ruby-red with good intensity. Good balance of ripe fruit and violets with hints of vanilla. Good acidity, soft and long-finishing. \$36.50

Pavillion Shiraz Cabernet, South Africa (0)

Full of dark red fruit aromas spiced up with subtle toasty vanilla oak tones. The palate is balanced and soft with a juicy dark berry centre. \$32.00

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