



Breakfast Buffets

Continental

Senses baked miniature croissants, danish pastries & muffins
Selection of preserves and creamy butter
Sliced fresh seasonal fruit platter
Fresh orange and grapefruit juice
Senses blend coffee and tea
\$19.50 person

European Continental

Senses baked danish pastries & assorted muffins
Selection of preserves and creamy butter
Individual assorted fruit yogurts
Assorted dry cereals with 2% and skim milk
Sliced fresh seasonal fruit platter and seasonal berries
Selection of fine cheeses
Assortment of cold deli meats and condiments including salami, parma ham,
mortadella & smoked turkey breast, gherkins & pickled pearl onions
Dark rye and multi-grain breads
Fresh orange, grapefruit and exotic fruit juices
Senses blend coffee and tea
\$30.50 person

SoHo Breakfast

Senses baked miniature croissants, danish pastries & muffins
Selection of preserves and creamy butter
Farm fresh scrambled eggs
Crispy maple-smoked bacon, farmer's sausage
Home fried potatoes
Assortment of dried fruit and nuts
Assorted dry cereals with 2% and skim milk
Sliced fresh seasonal fruit platter and seasonal berries
Fresh orange, grapefruit and exotic fruit juices
Senses blend coffee and tea
\$26.50 person

Prices are subject to 8% PST, 5% GST and a 16% Gratuity
April 2008



Breakfast Buffets

Traditional Chinese Breakfast

Dim sum tower, individually served to your guests ~
Beef siu mai, pork and shrimp siu mai, vegetarian dumplings
Barbecued pork bun, sticky rice in a lotus leaf
Beijing dumplings in vegetable soup
Hard boiled free-range egg
Soya bean milk & chinese green tea
\$22.50 person

Additions to Breakfast Buffets

Two farm fresh scrambled eggs \$4.50 person	Beijing dumplings in vegetable soup \$3.95 person
Hot eggs frittata, bell pepper & onions \$10 person	Wonton noodle soup \$4.95 person
Assorted cold cereals with 2% milk \$4 person	Chinese green tea \$2.95 person
Peameal bacon or farmer's sausages \$7 person	Seasonal berries, crème fraiche \$6.50 person
Toasted bagel with cream cheese \$3.75 person	Tray of sliced fresh tropical fruit \$9.50 person
Assorted dim sum, three pieces \$4.50 person	Tray of sliced fine cheeses, dried fruit and nuts, sliced baguette \$10.95 person

Take-away Boxed Breakfast

One Senses baked croissant and one danish pastry
Slice of cheddar cheese & cracker
Piece of seasonal whole fruit & banana
Granola bar
Bottled Tropicana orange juice
\$20 person



Brunch Buffets

Brunch One

Fresh orange, grapefruit and apple juices
Freshly sliced golden pineapple, watermelon, cantaloupe & honeydew melon
Dried peaches, apricots, cranberries, blueberries & wild cherries
Assortment of dry cereals with 2% & soya milk
Assortment of individual low-fat fruit yogurts
Selection of air-dried beef, salami and smoked turkey
Mesclun greens with fresh tomato and cucumber, served with
oil & balsamic vinegar or french dressing
Senses baked miniature croissants, danish pastries, muffins & dark rye bread
Selection of preserves, honey and creamy butter



Choose one egg option ~

Eggs benedict on whole grain english muffins
or
Farm fresh scrambled eggs with fresh chives

Choose one meat option ~

Veal sausages
or
Grilled peameal bacon

Roasted redskin potatoes
Grilled tomatoes

Senses blend coffee and tea

\$36.50 person
(minimum guarantee of 25 people required)



Brunch Buffets

Bunch Two

Fresh orange, grapefruit and exotic fruit juices

Freshly sliced tropical fruit platter with seasonal berries

Dried peaches, apricots, cranberries, blueberries & wild cherries

Assortment of dry cereals with 2% & soya milk

Assortment of individual low-fat fruit yogurts

Selection of air-dried beef, salami and smoked salmon

Selection of fine cheeses with grapes and sliced baguette

Fresh tomato, cucumber and mixed baby greens served with virgin olive oil,
aged balsamic vinegar and french dressing

Senses baked rolls, miniature croissants, danish pastries and assorted bagels

Selection of preserves, honey, cream cheese and creamy butter



Farm fresh scrambled eggs with fresh chives

Maple cured bacon rashers

Choose one meat option ~

Farmer's sausages

or

Smoked ham steak

Home fried potatoes

Grilled tomatoes with pesto

Assorted steamed dim sum in bamboo baskets

Baked barbecued pork in pastry

Beijing dumplings and wontons in vegetable soup, chive and scallion

Senses blend coffee, chinese green tea and assorted breakfast teas

\$39.50 person

(minimum guarantee of 25 people required)

Prices are subject to 8% PST, 5% GST and a 16% Gratuity
April 2008



Refreshments

VIP Meeting Set-up

Set your meeting table with San Pellegrino & Evian Water,
whole fruit in the morning and a Senses treat in the afternoon
\$18.50 person

Beverages

Assorted soft drinks	\$3.75 each
San Pellegrino mineral water	\$3.75 each
Senses spring water	\$3.25 each
Lemonade & Iced tea	\$3.75 each
Bottled Tropicana juices	\$4.25 each
Milk (homogenized, skim or 2%)	\$10.00 per litre
Fresh squeezed fruit juices & exotic blends	\$28.00 per litre
Fruit smoothies, strawberry, banana, pineapple or peach	\$32.00 per litre
Senses aromatic hot chocolate	\$5.00 per person
Fresh brewed regular & decaffeinated coffee, selection of teas	\$4.00 per person

Snacks

Seasonal whole fruit (six pieces)	\$12.00
Sliced fresh fruit & berries with riesling sabayon	\$9.50 person
Fresh fruit skewers	\$4.00 each
Miniature croissant, muffin or danish pastry	\$2.00 each
Selection of bagels, cream cheese and preserves	\$55.00 per dozen
Assorted fruit yogurts (175 g)	\$3.00 each
Häagen Dazs premium frozen ice cream bars	\$6.00 each
Fresh baked home style cookies	\$22.00 per dozen
Senses biscotti	\$20.00 per dozen
Decadent chocolate brownie squares	\$30.00 per dozen
Valrhona chocolate espresso cookies	\$24.00 per dozen
Assorted miniature fruit tartlets	\$28.00 per dozen
Senses whole grain granola bars	\$3.75 each
House roasted almonds, cashews & walnuts (serves 5 people)	\$25.00 per bowl
Senses dried fruit (serves 5 people)	\$20.00 per bowl
Assorted dim sum, four varieties	\$36.00 per dozen
Shrimp wonton in soup	\$6.50 person



Theme breaks

West coast

Regular and decaffeinated coffee, tazo teas
Fresh orange or ruby red grapefruit juice
Trail mix, fruit and berries, honey yogurt
Senses fresh baked banana pecan mini loaves
\$17.50 person

Prairies

Regular and decaffeinated coffee, tazo teas
Aromatic hot chocolate
Buttermilk and chocolate waffles,
Saskatoon berry compote, crème fraiche
Fruit salad, passionfruit syrup
\$22 person

Asia

Selection of citrus flavored sparkling and still waters
Chilled bubble tea
Banana pancakes
Ginger & walnut mini loaves
Exotic fruit salad
\$22.50 person
(Requires 48 hours notice to prepare)

Energize

Protein shake, choice either berry, mango, banana, exotic fruit
Senses whole grain granola bars
Fresh fruit
San Pellegrino mineral water & Senses spring water
\$21 person



Plated Lunches

Served in a Senses Private Room

Plated Lunch One

Starters, choose one of the following ~

Wild mushroom cream soup with truffle oil & chives

or

Mesclun baby greens, vine-ripened tomatoes, hot house cucumber, sliced button mushrooms and a honey & lemon vinaigrette

■

Mains, choose one of the following ~

Citrus marinated free-range chicken breast on a corn, pea & tomato mashed potato with sage and natural jus

or

Fettuccine pasta with asparagus, zucchini & mushrooms, fine herbs and virgin olive oil

■

Individual Senses berry tart with fresh mint

Rolls and creamy butter, Coffee and tea

\$41 person

Plated Lunch Two

Starters, choose one of the following ~

Baby spinach leaves with sautéed field mushrooms, soft-boiled egg, bacon vinaigrette

or

Seafood minestrone soup with basil oil

■

Mains, choose one of the following ~

Grilled red snapper fillet, capers, olive & tomato salsa, crunchy vegetable ratatouille, sun-dried tomato sauce

or

Seared beef tenderloin, steamed green asparagus, honey & cumin glazed carrots, roast fingerling potatoes, truffle jus

■

Senses tasting of individual desserts

Rolls and creamy butter, Coffee and tea

\$45 person



Calorie Light Plated Lunches

Served in a traditional chinese luncheon box

Light Lunch One

Delicate cream of wild mushroom with white truffle oil and chives



Smoked salmon rosette on chopped egg and redskin potato salad,
garden greens and a toasted bagel



Individual seasonal berry tart

Coffee and tea

Evian Water & San Pellegrino Mineral Water

\$33.50 person

Light Lunch Two

Poached shrimp cocktail with lemon wedge, spicy exotic fruit salsa and
mesclun baby greens



Chilled chicken pasta salad with sliced marinated chicken breast on farfalle pasta and
grilled vegetable salad, basil & tomato infused olive oil dressing



Caramelized lemon tart, mango-lime coulis

Coffee and tea

Evian Water & San Pellegrino Mineral Water

\$35.50 person

Light Lunch Three

Classical dim sum selection from Lai Wah Heen



Cantonese wonton and beijing dumplings in chicken vegetable soup



Wokked chinese greens with soy sauce and ginger

Coffee and tea

Evian Water & San Pellegrino Mineral Water

\$33.50 person



Buffet Lunches

Buffet Lunch One

Minestrone soup with basil oil

Marinated shrimp, mussels and calamari with lemon, garlic & olive oil

Vine-ripened tomato and mozzarella salad, balsamic vinegar & basil

Caesar salad, sourdough croutons, bacon, grated parmesan & chopped red onion

Bowls of black olives, semi-dried tomatoes and chunks of regianno parmesan



Herb roasted chicken breasts with roasted bell peppers and spicy salami

Penne rigatte with zucchini, cherry tomatoes & marinara sauce

Black cod fillet with lemon, olive oil, anchovies, capers & parsley

Medley of seasonal vegetables tossed in olive oil

Italian sourdough bread, grissini and dark rye



Tiramisu and mango & lime cheesecake

Sliced fresh seasonal fruit

Senses blend coffee and tea

\$42 person

(minimum guarantee of 20 people required)

Menu is available for groups of less than 20 people for \$52 person



SOHO METROPOLITAN
HOTEL

Buffet Lunches

Buffet Lunch Two

Chicken noodle soup with chives

Pasta salad with sun-dried tomatoes, grilled vegetables, asparagus & basil pesto

Thai shrimp and rice vermicelli salad

Variety of sliced deli meats with pommery & dijon mustards

Mixed organic baby greens with assorted dressings

Bowls of cherry tomatoes, cucumber, semi-dried tomatoes and calamata olives



Beef burgers with sautéed mushrooms and kaiser rolls

Grilled salmon fillet with pickled cucumber and eggplant caviar sauce with
spaghetti noodles with butter and parsley

Wokked seasonal vegetable medley



Senses miniature french pastries

Assortment of french macarons

Sliced fresh seasonal fruit

Senses blend coffee and tea

\$44 person

(minimum guarantee of 20 people required)

Menu is available for groups of less than 20 people for \$54 person

Prices are subject to 8% PST, 5% GST and a 16% Gratuity
April 2008



Buffet Lunches

Buffet Lunch Three

Daily soup from the freshest ingredients

Waldorf salad with shrimp, walnuts and mandarin orange segments

Bowtie pasta salad with seafood, lemon, tomato, garlic & olive oil

Roasted redskin potato salad with crispy bacon and red onion



Deli sandwiches including:

Curried chicken and mango salad, fontina and vine-ripened tomatoes with red onion

Smoked ham and swiss cheese, Roast beef and tartar sauce,

Grilled mediterranean vegetables and balsamic vinaigrette

Condiments including:

Sliced dill pickles and red onion

Individual bags of potato chips and tortilla chips



Dim sum basket including:

Pork and shrimp dumplings, barbecue pork in puff pastry,
vegetarian dumplings, beef sui mai



Pear frangipane tart, chocolate blackout cake

Sliced fresh seasonal fruit

Senses blend coffee and tea

\$41 person



Buffet Lunches

Buffet Lunch Four

Chicken noodle soup with julienne of vegetables

Spinach salad, sautéed mushrooms, pancetta, hard boiled egg & shallot vinaigrette

Caesar salad, sourdough croutons, bacon, grated parmesan & chopped red onion

Fusilli pasta salad with grilled vegetables and tomato-basil dressing

Bowls of black olives, semi-dried tomatoes and chunks of regianno parmesan



Open-faced sandwiches including:

Smoked salmon & cream cheese on a bagel, Roast beef with asparagus on dark rye,

Smoked ham with swiss cheese and waldorf garnish on multigrain bread

Grilled eggplant, zucchini, mushroom, mozzarella cheese & tomato on sourdough

Condiments including:

Individual bags of potato chips & tortilla chips

Marinated black olives, cherry tomatoes and lightly-dried tomatoes

Individual Bento box of dim sum including:

Pork and shrimp dumplings, beef sui mai, barbecue pork in a puff pastry,

vegetarian dumplings, chicken & taro root spring roll, deep fried wonton



Chocolate symphony cake, assorted cookies & pralines

Sliced fresh exotic fruit

Senses blend coffee and tea

\$44 person

(minimum guarantee of 15 people required)

Menu is available for groups of less than 15 people for \$54 person



Buffet Lunches

Buffet Lunch Five

Daily soup from the freshest ingredients



Make your own salad bar ~ choose 6 items

Mixed seasonal baby greens, balsamic vinegar & tomato basil dressing
Vine-ripened tomato slices
Button mushroom wedges
Hot-house cucumber slices
Organic carrot julienne with raisins
Trio of roasted bell peppers
Char-grilled eggplant, zucchini & spring onions
Thinly sliced red onion
Alfalfa sprouts
Avocado
Garlic croutons



Assorted sliced deli-style meats including:

Thinly sliced smoked ham, grilled chicken breast with crispy bacon slice,
emmental cheese, genoa salami and smoked salmon

Condiments including:

Assorted pickles, sliced onion, lettuce and tomato, grainy & dijon mustards
Assorted breads and rolls, creamy butter
Bowls of calamata olives, cherry tomatoes, guacamole and grated parmesan cheese



Assortment of superior dim sum including:

Vegetarian dumpling, beef sui mai, barbecue pork bun, chicken & taro root spring roll



Sliced fresh seasonal fruit
Senses brownies & assorted cookies
Senses blend coffee and tea

\$38 person

(minimum guarantee of 10 people required)

Menu is available for groups of less than 10 people for \$49 person

Prices are subject to 8% PST, 5% GST and a 16% Gratuity
April 2008



Plated Dinners

Plated Dinner One

Starters, choice of ~

Seared sea scallops in parma ham wrap, marinated duo of asparagus salad,
fine herb vinaigrette and aged balsamic vinegar

or

Homemade creamy tomato soup, fresh basil pesto,
goat cheese in sun-dried tomato and chive crust

■

Mains, choice of ~

Slow-roasted chicken breast in lemon, fresh herbs and spices, fine noodle pasta
tossed with truffle cream & chervil, baby vegetables and mushroom jus

or

Seafood bouillabaisse, sweet curry sauce, bell peppers, yukon gold potatoes,
baby spinach and vegetable pearls

or

Fettuccine pasta with grilled portobello mushroom, asparagus and baby spinach

■

Senses tasting of individual desserts

Rolls and creamy butter

Senses blend coffee and tea

\$77 person



Plated Dinners

Plated Dinner Two

Starters, choice of ~

Dungeness crabmeat salad, mango & curried yogurt dressing,
warm crab cake, exotic fruit salsa, micro greens, honey lemon vinaigrette

or

Organic greens, steamed asparagus, grilled portobello mushroom,
fine herb balsamic vinaigrette



Mains, choice of ~

Roasted peking duck breast, king oyster mushrooms, fig puree, port wine
reduction, wokked pea leaves and shiitake mushroom

or

Grilled grouper fillet, rosemary and garlic marinade, charred fried king prawn with
sweet and hot tomato sauce, wokked baby greens

or

Saffron risotto with sweet peas, corn, spinach, cherry tomatoes and
charred vegetables



Quartet of crème brulee ~ vanilla, mocha, chocolate & ginger

Rolls and creamy butter

Senses blend coffee and tea

\$82 person



SOHO METROPOLITAN
HOTEL

Plated Dinners

Plated Dinner Three

Starters, choice of ~

Taste of wild salmon and ahi tuna tartar, dill cucumber relish,
sweet and sour mango, lotus root chips and micro sprouts salad

or

Veloute of caramelized butternut squash, coconut prawn and lime cappuccino



Mains, choice of ~

Charred beef tenderloin, creamy mushroom ragout, turmeric glazed carrots, duo
of asparagus, cherry tomato confit, peppercorn jus

or

Saffron sea bass fillet, seared sea scallop in parma ham wrap,
mushroom risotto with pea leaves

or

Vegetarian bento box, saffron risotto, caramelized cookstown root vegetables,
sautéed wild mushrooms, steamed asparagus



Warm chocolate and marshmallow tart, kumquat compote,
espresso ice cream, fresh mint

Rolls and creamy butter

Senses blend coffee and tea
\$88 person

Prices are subject to 8% PST, 5% GST and a 16% Gratuity
April 2008



SOHO METROPOLITAN
HOTEL

Plated Dinners

Plated Dinner Four

Tasting menu ~ please allow three hours for dinner

Peking duck breast with cucumber and green onion in a rice pancake



Pan seared foie gras in a sweet & sour sauce, plum salsa



Wok seared sea scallops with broccoli and ginger



Half lobster tail in a consommé with coriander sprouts



Roasted squab breast with spicy salt & peach compote



Mongolian spice crusted rack of lamb, natural jus and sautéed spinach
with shiitake mushrooms



Beijing dumplings in vegetable soup



Tiramisu with vanilla ice cream, lotus seed paste candies
Senses blend coffee and tea
\$128 person

Prices are subject to 8% PST, 5% GST and a 16% Gratuity
April 2008



Buffet Dinner

Select a minimum of three menus to create your buffet

China

Chef attended peking duck station with duck, rice pancakes, cucumber, scallions and hoisin sauce

Barbecue pork in puff pastry, pan fried minced chicken dumplings

Deep fried spring rolls

Steamed pork and shrimp sui mai, Steamed beef dumplings

Fried grouper fillet, sweet & sour sauce, toasted pine nuts, peppers and pineapple

Shrimp wontons

\$50 per person

\$125 station chef fee



Greece

Roasted skewers of lamb with herbs, garlic and lemon

Charred & marinated quail with yogurt sauce

Miniature sun-dried tomato flatbread, tzaziki and roasted eggplant puree

Octopus and shellfish salad

Traditional greek salad of romaine, feta cheese, onions, tomatoes and olives, oregano & herbs vinaigrette

Bowls of assorted olives

\$45 per person



Japan

Chef attended sashimi station of salmon, red tuna, octopus & snapper including wasabi, pickled ginger and soy sauce

Crabstick maki rolls of teriyaki choy sum, cucumber, avocado, fine fish roe and shiso salad

Chilled soba with julienne of nori, asparagus, baby corn & cherry tomatoes

Green tea ice cream, red bean ice cream

\$50 per person

\$125 station chef fee



Buffet Dinner

Italy

Penne rigatte pasta with hot Italian sausages,
roasted garlic, arugula and tomato sauce
Fusili pasta with roasted bell peppers, charred vegetables and herbed olive oil
Roasted sea bass with fennel, oregano and tomatoes
Caesar salad with garlic croutons and roasted garlic dressing
Bruschetta with basil and vine-ripened tomatoes
Mozzarella cheese with vine-ripened tomatoes and basil
Beef carpaccio with arugula and shaved parmesan
Grilled marinated portobello mushrooms with fresh herbs & extra virgin olive oil
White navy bean salad with grilled seafood
Assorted rolls and creamy butter
\$45 per person



North America

Sliced smoked salmon garnished with sour cream mixed with chopped
eggs, capers, chives and lemon
Fine canadian cheeses with sliced baguette, crackers and dried fruit
Mesclun baby greens, marinated vegetables, citrus segments and
balsamic vinaigrette
Chilled shrimp cocktail with cocktail dressing and lime wedges
Hot turkey breast garnished with cranberry salsa
Pork and beef barbecue spare ribs
Garden vegetable crudities with assorted dips
\$45 per person



Dessert station

Sliced fresh seasonal fruit
Seasonal berries with devonshire cream
Tiramisu, assortment of Senses cheesecakes
Gateau st. honore, Assortment of french macarons
Senses individual pastries
Thomas Haas pralines
Senses blend coffee or tea
\$20 per person



Reception

Chilled Selection - \$50 per dozen

- Goat's cheese and tapenade in a cherry tomato
- Boconccini cheese and cherry tomato on a skewer
- Smoked salmon rosette with sour cream, capers & dill on a crouton
- Proscuitto ham with a trio of melon balls
- Asparagus tips with roast beef and tartar sauce
- Shrimp and curried mango & avocado tomato salsa
- Cured salmon, cucumber & dill cream cheese in phyllo
- Smoked salmon & fresh crabmeat parcel with dill and fennel
- Spicy salmon tartar in cucumber rolls
- Red tuna tartar in melon rolls
- Beef tenderloin tartar on endive spears
- Foie gras terrine with black truffle on brioche
- Ceviche of salmon and sea scallop with dill & capers

Hot Selection - \$52 per dozen

- Boneless quail breast wrapped with double smoked pancetta and truffle
- Sliced seared lamb loin on a goat cheese & spicy tomato salsa
- Pan roasted marinated sea scallop with capers & lime
- Dungeness crab cake with spicy mango & avocado, tomato salsa
- Prime beef rolled with grilled scallions, garlic & soy dip **+3.00**
- Teriyaki chicken wings
- Barbecued pork in puff pastry
- Roasted lamb chop with carrot & turmeric glaze
- Beef sui mai topped with foie gras **+3.00**
- BBQ duck breast, cucumber & hoisin in a rice pancake cone **+3.00**
- Beef tenderloin and button mushrooms on a rosemary spike **+3.00**

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Reception

Stationary selections

Fresh vegetable crudités with guacamole, red pepper dip and pita chips
\$102.00 tray, serves 15 people

Selection of imported and fine canadian cheeses with crackers, french stick,
walnuts and Senses dried fruits
\$158 tray, serves 15 people

Jumbo shrimp on ice with lemon wedges and cocktail dressing
\$55 dozen

King prawn in a martini glass, lime, endive, radicchio & spicy tomato coulis
\$10 each

Dungeness crabmeat with a mango & avocado tomato chili salsa
\$5 piece

Chilled lobster tail with a trio of melons and sake in a shooter glass
\$10 each

Freshly shucked seasonal oysters with lemon wedges, mignonette dressing,
shaved horseradish and tabasco
\$55 dozen

Carvery selections

Roasted rack of lamb with mustard, mint sauce and pan natural jus
\$20 person, two chops each (minimum of 15 people)

Pan-seared filet mignon with ragout of mushrooms & merlot jus
\$16 person, 2 slices each (approx 3oz. total, minimum of 15 people)

Honey mustard glazed smoked gammon ham with apple sauce
\$140 each, serves approximately 10 people

USDA prime rib of beef crusted with spicy sea salt and black pepper
Brandied pepper sauce and pommery mustard
\$365 each, serves approximately 20 people

Peking duck crepes with cucumber, scallions and hoisin sauce
\$130 each, serves approximately 8 people



Beverage List

Hosted Bar

LIQUOR

Premium brands – 1 oz	\$ 7.50 drink
Premium martini – 2 oz	\$14.00 drink

BEER

Domestic	\$7.00 bottle
Imported	\$7.50 bottle
Imported Draft	\$9.50 pint

WINE

House wines, red & white	\$40.00 bottle
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AFTER DINNER

Liqueurs – 1 oz	\$ 9.00 drink
Cognac, vsop – 1 oz	\$12.00 drink
Cognac, xo – 1 oz	\$26.00 drink
Sherries & ports – 2 oz	\$ 9.00 drink

NON ALCOHOLIC

Mineral water	\$3.50 bottle
Soft drinks	\$4.00 each
Assorted juices	\$4.25 each

PUNCH

Fruit punch	\$20.00 litre
Liquor punch	\$38.00 litre
Sparkling wine punch	\$30.00 litre

One litre serves approximately 8 guests

Please note:

- Should bar sales not exceed \$350, a labour charge of \$25.00/hour, minimum of 4 hours will apply in private function rooms.
- Ontario liquor laws do not allow the service of alcohol prior to 11:00am or after 2:00am

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Banquet Wine List

White

Chardonnay, Non-Oaked, Henry of Pelham, Niagara	\$45 bottle
Pinot Grigio, Salvalai, delle Venezie, Italy	\$50 bottle
Pinot Grigio, Tiefenbrunner, Alto Adige, Italy	\$55 bottle
Pinot Blanc, Paul Zinck, Alsace	\$55 bottle
Chardonnay, R.H. Phillips Toasted Head, California	\$60 bottle
Riesling, Cave Spring, Niagara	\$60 bottle
Sauvignon Blanc, Hunters, Marlborough, New Zealand	\$60 bottle
Chablis, William Fevre, Burgundy, France	\$70 bottle

Red

Raimat, Crianzia, Spain	\$50 bottle
Cabernet Sauvignon, Castle Rock, Washington	\$60 bottle
Syrah, Santa Barbara, California	\$60 bottle
Merlot, Kenwood, California	\$60 bottle
Pinot Noir, Forest Estate, New Zealand	\$65 bottle
Merlot, McManis, California	\$65 bottle
Zinfandel, Crane Canyon, California	\$70 bottle
Cabernet Sauvignon, Phoenix, Penley Estate, Australia	\$80 bottle
Shiraz, Beresford, Australia	\$85 bottle

Sparkling & Champagne

Segura Viudas, Cava, Spain	\$50 bottle
Mumm Cuvee Napa, Brut, California	\$75 bottle
Veuve Clicquot, Brut, Champagne, France	\$125 bottle
Dom Perignon, Moët et Chandon, Champagne, France	\$425 bottle