

Craft
Culinary

Cocktails

ALCOHOLIC MENU

THE INTERNATIONAL CENTRE



MENU

Cocktails

BEVERAGE SERVICES

Our Executive Chef has worked carefully with our partners to offer a full array of selections to suit all palates and function types. Our “Award of Excellence” designated by the Wine Council of Ontario amplifies our on-going commitment to sustainability. In continuing with our mandate, we have selected a vast array of Award-Winning options from local regions.

WHITE WINES / 45

Sauvignon Blanc

Jackson Triggs Select, 2017, VQA, Niagara-on-the-Lake
Baron Philippe de Rothschild, Mapu, 2017, Chile

Recommended Pairing with Sauvignon Blanc:

The herbaceous minerality of Sauvignon Blanc and the crisp citrus notes pair well with light, bright flavours. Try it with Ontario Lake Trout, Cumin Scented Zucchini, Chickpea, Tofu and Tempeh Cake or Seafood Minestrone.

Chardonnay

Woodbridge by Robert Mondavi, Lightly Oaked, 2016
Napa Valley, California

Konzelmann Estate Winery Private Reserve, Unoaked, 2016
VQA, Niagara-on-the-Lake

Recommended Food Pairing with Chardonnay:

More contemporary Chardonnays are slightly buttery with melon and peach flavours, with hints of tropical fruit and vanilla. Pairs well with Chicken Supreme, Five Bean Salad Baby Gem Lettuce or Roasted Pork Tenderloin.

Pinot Grigio

Inniskillin, Select 2017, VQA, Niagara Peninsula

Recommended Pairings with Pinot Grigio:

Medium-bodied with notes of stone fruit, sweet citrus and apple or pear. Pairs well with Mulligatawny Soup, Roasted Cauliflower Salad, and Cornish Hen.

Riesling

Inniskillin, Select 2016, VQA, Niagara-on-the-Lake

Recommended Pairings with Riesling:

One of the greatest white grapes, fragrant, delicious and food-friendly, with a pleasing, cleansing acidity. Try it with Baby Arugula Salad, Seafood Minestrone, Ontario Lake Trout, Grilled Atlantic Salmon or Pork.

RED WINES / 45

Cabernet Sauvignon and Blends

Pelee Island Cabernet, VQA, Ontario

Bricklayer’s Foundation, Cabernet – Merlot, 2017, VQA, Ontario

Inniskillin Select, Cabernet – Merlot, 2016

VQA, Niagara Peninsula

Jackson Triggs Select, Cabernet Franc – Cabernet Sauvignon, 2016
VQA, Niagara Peninsula

Recommended Food Pairing with Cabernet Sauvignon and Blends: *Cabernet Sauvignon is hearty and stands up to rich dishes, especially meat. Merlot adds some mocha, cherry and dark fruit flavours. Cabernet Franc adds some aromatics and softens the boldness of Cabernet Sauvignon. Try it with Grilled AAA Striploin, House-Smoked Ontario Omega-3 Pork Chop or Peppercorn Crusted Ontario Beef Tenderloin.*

Merlot

Baron Philippe de Rothschild, Mapu, 2015, Chile

Recommended Food Pairing with Merlot:

Light to medium oak with notes of Black Cherry, Plum and Vanilla with a soft finish. Try it with Smoked King Cole Duck Breast, Vegetarian Shepherd's pie, or Braised Ontario Beef Short Ribs.

Pinot Noir

Inniskillin, Select 2016, VQA, Niagara Peninsula

Konzelmann Estate Winery, Lakefront Series, 2016
VQA, Niagara Peninsula

Recommended Food Pairing with Pinot Noir:

Pinot Noir is known for flavours of ripe red berries, balanced by earthiness; think fresh mushrooms or being out in the forest. Quinoa Tabbouleh, Parsnip and White Bean Soup, Grilled Atlantic Salmon or Cornish Hen.

Some items require advance lead times based on availability and quantity, please inquire.

2019–2020 The International Centre Event Catering Menu. Prices subject to change without notice. Tax and Facility Fee not included.

MENU

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À LA CARTE BEVERAGE SERVICES

Host Bar Service

Premium Liquor / **8.25**

Deluxe Liquor / **10.25**

Domestic Beer / **7.75**

Imported Beer / **8.75**

Draft Beer / **Inquire**

House Wine / **9.25**

Deluxe Cooler / **9.75**

Liqueurs / **9.75**

Soft Drinks & Juices / **4.75**

Bottled Water / **4.75**

Sparkling Water / **5.50**

House Wine Bottle / **45**

Specialty Martini or Cocktail / **13**

De-Alcoholised Host Bar Selections

St. Regis Cabernet Sauvignon / **36**

St. Regis Chardonnay / **36**

Coors Edge / **9.50**

Heineken 0.0 / **7**

Cash Bar Service*

Premium Liquor / **11.25**

Deluxe Liquor / **14**

Domestic Beer / **10.50**

Imported Beer / **11.75**

Draft Beer / **Inquire**

House Wine / **12.50**

Deluxe Cooler / **13.25**

Liqueurs / **13.25**

Soft Drinks & Juices / **6.50**

Bottled Water / **6.50**

Sparkling Water / **7.50**

House Wine Bottle / **61**

Specialty Martini or Cocktail / **17.50**

Gourmet Punch Selection (20 Glasses)

Non-Alcoholic Sparkling Tropical Fruit Punch / **125**
with Fresh Cut Fruit Medley

Tropical Fruit Rum Punch / **170**
with Fresh Cut Fruit Medley

Sparkling Punch / **185**

Service Rates

Minimum consumption rate of 550 dollars net per bar must be achieved or a Bartender and Cashier labour fee of 42 dollars per staff, per hour (minimum of 4 hours) will be applied.

*Staff and Bar coverage rates are based on total attendance. *Cash Bar Services include Taxes and Facility Fee.*

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