

# Beverage Menu

## CASH BAR

	PRICE
<b>Standard Highball</b>	<b>\$7.50</b>
<b>Premium Highball</b>	<b>\$8.50</b>
<b>Domestic/Local Craft Beer</b>	<b>\$7.50</b>
<b>Import Beer</b>	<b>\$8.50</b>
<b>Soft Drinks/Juice</b>	<b>\$3.50</b>
<b>Coolers</b>	<b>\$7.50</b>
<b>House Wine By Glass</b>	<b>\$9.50</b>

## HOST BAR

	PRICE
<b>Standard Highball</b>	<b>\$6.50</b>
<b>Premium Highball</b>	<b>\$7.50</b>
<b>Domestic/Local Craft Beer</b>	<b>\$6.50</b>
<b>Imported Beer</b>	<b>\$7.50</b>
<b>Soft Drinks/Juice</b>	<b>\$2.50</b>
<b>Coolers</b>	<b>\$6.50</b>
<b>House Wine by Glass</b>	<b>\$8.50</b>

A bartender fee of \$30.00 per hour (minimum 3 hours) per bartender will be charged if minimum sales of \$500 are not achieved.

Fort Calgary reserves the right to refuse service of alcohol to any guest.

All Fort Calgary staff and management abide by provincial responsible service of alcohol guidelines.

### CASH BAR

*Your guests pay for all of their drinks throughout the evening.*

### HOST BAR

*You pay for all your guests drinks served throughout the evening. Note: host bar costs are subject to an 18% service charge.*

### PARTIAL HOST BAR

*Upon arrival, your on-site contact receives drink tickets that can be distributed to guests as required throughout the evening. The tickets are redeemed at the bar for a beverage. The tickets redeemed are charged to the invoice following the event, based on consumption. If a guest does not have a drink ticket, he or she may purchase a beverage for cash from the bar. Note: Only the tickets redeemed will be charged on the invoice. Host bar costs are subject to an 18% service charge.*

### SUBSIDIZED BAR

*Guests pay an amount towards each beverage that is determined by you. For example, if you determine your guests will pay \$2.00 for a drink, the money collected at the end of the evening will be applied to the master account as a credit. The drinks are charged at host bar pricing and are subject to an 18% service charge.*

# Wine List

## SPARKLING

**Pergolo Prosecco**

*Extra Dry, NV*

**Chandon Blanc de Noir**

*Brut, NV*

**Piper Heidsieck**

*Brut, NV*

## PRICE

**\$40.00**

**\$57.00**

**\$80.00**

## WHITE WINES

**Montes, Sauvignon Blanc**

*Chile*

**Zenato Pinot Grigio**

*Veneto, Italy*

**Wente Chardonnay**

*Southern Hills, California*

**Louis Jadot Bourgogne Chardonnay**

*Burgundy, France*

**Tawse Riesling**

*Niagara, Canada*

**Sancerre, Chateau de Sancerre**

*Loire Valley, France*

## PRICE

**\$40.00**

**\$40.00**

**\$40.00**

**\$45.00**

**\$45.00**

**\$50.00**

## RED WINES

**Columbia Merlot**

*Washington State, USA*

**Columbia Cabernet**

*Washington State, USA*

**Catena Malbec**

*Mendoza, Argentina*

**Wente Cabernet**

*Southern Hills, California*

**Oyster Bay Pinot Noir**

*Marlborough, New Zealand*

**William Hill North Coast Cabernet Sauvignon**

*California, USA*

## PRICE

**\$40.00**

**\$40.00**

**\$40.00**

**\$40.00**

**\$45.00**

**\$45.00**

## PORT

**Taylor Fladgate Late Bottle Vintage**

*Oporto, Portugal*

**Taylor Fladgate 10 Year Tawny**

*Oporto, Portugal*

## PRICE

**\$65.00**

**\$100.00**