

UNFORGETTABLE
IS TABOO



800•461•0236

taboo
RESORT • GOLF • SPA

tabooresort.com

VENUES

OUTDOOR CEREMONY

The Fireside Patio

Up to 200 guests - \$1,000.00 plus HST*

The Fireside Patio provides a breathtaking view of Lake Muskoka. The patio is available for wedding ceremonies between 2:30pm and 5:00pm.

The patio is also an ideal location for an outdoor cocktail reception immediately following your vows.

RECEPTIONS

The Pavilion

Up to 200 guests - \$1,500.00 plus HST*

Located at the prestigious Taboo Golf Course, our Pavilion is a fully enclosed Marquee style tent.

Available May through October, the Pavilion is equipped with full air conditioning & heating capabilities.

The Boathouse

Up to 190 guests - \$3,500.00 plus HST*

The Boathouse offers an unparalleled view of Lake Muskoka from three sides and has a wrap around deck. Deck availability depends on time of year.

The Fireside Room

Up to 70 people - \$2,000.00 plus HST*

The Fireside Room is warm, inviting & can provide a unique & cozy location.

Venue Rental Fees:

At Taboo, venue fees are charged separately for ceremony and reception locations. Fees can vary according to specific venue selected and time of year. Food and beverage selections are additional and may require minimum spending.

Venue rental fees encompass charges for the following:

- White garden style chairs for the ceremony
- All requested tables for reception
- White-on-white linen
- Banquet style chairs
- Glassware, flatware, and china
- Votive candles for guest tables
- Set up and tear down of the venue (excluding additional décor)
- Serving and bar staff
- The services of an on-site wedding coordinator

SPECIAL SERVICES

Menu Tasting

Taboo is pleased to offer a complimentary tasting meal for the Bride and Groom.

Complimentary Stay

Accommodation on the wedding night is complimentary with a minimum number of attending guests.

Transportation

On-site complimentary shuttle service is always available upon request.

*All of our event venues are subject to availability and are subject to interaction with other events occurring in the Resort on the same date. Minimum food and beverage requirements may also apply.



CATERING

Food

Taboo Resort, Golf & Spa offers à la carte options to suit your requirements. Minimum revenue guarantees may be required for your event based on venue and time of year.

Taxes & Gratuities

All food & beverage prices are guaranteed three (3) months prior to the date of the event. A gratuity charge of 15% and the Ontario Harmonized Sales Tax of 13% will be applied to all food & beverage items.

Food & Beverage Requirements

At Taboo Resort, Golf & Spa, we pride ourselves on our ability to maintain our strict standards for Health & Safety. Because of this, all food & beverage to be consumed during your event* must be supplied & prepared by Taboo Resort, Golf & Spa.

*Wedding cakes may be brought in for your reception. Storage & handling requirements must be organized through your Wedding Coordinator in advance.

Provincial Liquor Laws

Taboo Resort is responsible for the administration of the sale & service of all alcoholic beverages as governed by the liquor laws of Ontario. All liquor served during your event must be purchased under the Taboo Resort, Golf & Spa liquor license at the prices determined by Resort management. Guests of the facility or those attending the event may not bring in alcoholic beverages into service areas.

Beverages

The sale of alcohol is permitted between 11am and 1am each day. Entertainment must cease by 1am in order that the function room is vacant by 1:30am.

Products other than those noted on the Banquet Bar & Wine List in this package may be ordered upon request, specifically for your function, if they are available from the LCBO. These beverages will be priced at costs determined by Taboo Resort, Golf & Spa and will be subject to all applicable taxes and service charges.



OVERVIEW

Rehearsal Dinner

(Minimum 25 people)

\$45.00 per person

Cocktail Receptions

Cold & Hot Hors D'oeuvres starting at \$42.00 per dozen

Reception Platters starting at \$10.00 per person

Wedding Reception Dinners

Reception Style Dinner

\$80.00 per person

(Minimum 60 people)

Three course menu

\$95.00 per person

One starter, a choice of main course (2 options), one dessert

Four course menu

\$110.00 per person

Two starters, a choice of main course (2 options), one dessert

Wedding Brunch

\$45.00 per person

All above prices are subject to applicable service fees and HST



RECEPTION

Cold Hor D'oeuvres \$42 per dozen

Smoked salmon with cucumber, Camembert & pear chutney

Carpaccio of beef tenderloin with a blue cheese & olive oil vinaigrette

Shrimp shooter with horseradish, tomato and gin dip

Asparagus bruschetta, goat cheese & fresh sprouts

Rice paper tuna hand roll, daikon wasabi & togarashi dip

Thai chicken with lemon grass in crisp wonton cups

Seared sea scallop with yuzu & pickled ginger nam pla

Antipasto brochette of salami, grape tomato & basil bocconcini

Rolled crêpe of smoked duck with spring onion & hoisin

Chilled white truffle polenta with Gorgonzola & candied walnut

Lobster & papaya, Thai spiced coconut cream

Venison tataki with Belgian endive & bitter chocolate

Sweet corn blini with lox, red onion & crème fraîche

Peekytoe crab & mango chutney on toasted milk bread

Hot Hor D'oeuvres \$42 per dozen

Mediterranean lamb kofta with lemon mint yogurt

Crisp pork wontons with sweet soy & tamarind dip

Baked Camembert & raspberry in puff pastry

Garam masala pea & potato samosas with yogurt raita

Tempura of pickled artichoke & sundried tomato aioli

Vegetable spring rolls with tamari, plum sauce & hot chili dip

Lobster arancini with Reggiano & maple smoked tomato

Filet of beef with mushrooms on bamboo with salsa verde

Chicken satay with Malaysian spice & peanut sauce

Crisp crab cakes with tartar sauce sabayon

Rack chops of lamb, yogurt infused with a lemon mint dip

Warm Parmesan biscotti, topped with pesto mascarpone

Toasted brioche with truffled wild mushrooms & Gorgonzola cheese

Forked black sesame scallops with cauliflower & raisin purée

Panko crumbed king prawn with celery salt & tobiko aioli (\$2.00 surcharge per piece)



RECEPTION

Optional items at an additional cost

Crisp vegetable crudités, mascarpone & cream cheese dipping sauce.....	\$10 / person
Chicken liver pâté with Cognac, toasted melbas & Cumberland sauce.....	\$15 / person
Antipasto platter of prosciutto, grilled eggplant, artichoke hearts, olives, roasted sweet peppers & Asiago cheese.....	\$16 / person
Imported cheese presentation to include: Aged Cheddar, French chèvre, Stilton, Brie & Camembert, maple pecans, grissini, & seasonal fruit preserve.....	\$18 / person
Domestic cheese presentation to include: Havarti, cheddar, blue, Monterey Jack, grissini, crostini & seasonal fruit preserve.....	\$15 / person
Seasonal sliced fruits & field berries with honey vanilla infused yogurt dip.....	\$14 / person
An assortment of mini open-faced sandwiches to include: Egg salad with radish, ham with balsamic strawberry, smoked salmon with cucumber relish, Brie with grilled pear, asparagus, tomato & goat cheese (50 pieces per tray).....	\$150 / tray
Chilled black tiger prawns, lemon, horseradish tomato dipping sauce (priced per piece).....	market price
Warm triple cream Brie in puff pastry, toasted baguette, wild honey Chardonnay syrup & candied pistachios (serves 25).....	\$140
Smoked Atlantic salmon, trout & mackerel, mini bagel chips, wildberry cream cheese, capers & onions.....	\$14 / person
Variety of seasonal oysters on the half shell, ice wine & green peppercorn, vodka & melon Tobasco & lime sauces (priced per piece).....	market price



DINNER

Select one soup or salad, entrée & dessert
 A \$15pp surcharge will apply to have both soup & salad

Soups

Roasted plum tomato soup with melted mozzarella biscotti

Wild mushroom soup with soy roasted tofu & soy beans

Butternut squash soup with maple cream & snipped chives

Sweet pepper bisque with balsamic & black olive croutons

Chilled gazpacho with fresh lime & cilantro

Iced cantaloupe soup with sweet sherry gastrique

Yukon & sweet potato bisque with toasted brioche crouton

Chicken & orzo soup with baby tomatoes, zucchini & carrot

Sweet pea & mint, chilled lobster & scallion chantilly

Shrimp consommé, water chestnut, oyster mushroom & prawn

Salads

Caesar salad of baby romaine, sourdough croutons, pancetta, shaved Parmesan & creamy Caesar dressing

Artisan lettuce salad, cucumber, carrot, mango, poppy seed goat cheese, sprouts & scallion honey vinaigrette

Chilled iceberg wedge salad with toasted baguette, Maytag blue cheese, maple & shallot dressing

Toasted couscous & marinated bean salad, arugula leaves, crisp leek & tagine spiced currant dressing

Baby spinach & oyster mushroom salad, toasted sesame tofu, rice wine & ginger vinaigrette

Composed Caprese salad of buffalo mozzarella, golden vine tomato, prosciutto, basil oil, roasted garlic & aged balsamic vinegar

Palate Cleansers - \$7.00 per person

Green apple & star anise sorbet
 Pomegranate & Cointreau sorbet
 Limoncello sorbet

Mango & orange granité
 Watermelon granité
 Grapefruit & Campari granité



DINNER

Choice of one entrée*

Beef

- Tenderloin of beef with natural veal & red wine reduction
- Slow roasted prime rib with rosemary Yorkshire pudding and pan juices
- Carved striploin of Canadian beef topped with caramelized onions & mushrooms & Cabernet jus (enhance with lobster tail \$26pp or king prawn \$18pp)

Pork

- Centre cut pork chop with anise, cinnamon & Fuji apple sauce
- Pork tenderloin "Wellington", mushrooms duxelles & sauce Béarnaise

Lamb

- Braised lamb shank with lemon, oregano & artichoke pan drippings
- Australian lamb rack chops & minted Cabernet mustard jus

Poultry

- Grilled Cornish game hen, smoky bacon & French onion jus
- Roasted chicken breast, sage & marjoram sauce
- Chicken with prosciutto, melted mozzarella cheese & tomato relish
- Slow roasted garlic & lemon chicken breast with spinach cream sauce

Fish & Seafood

- Pan roasted halibut with vanilla & lime butter sauce
- Chilean sea bass with Dijon mustard & champagne sauce (Supplemental charge may be applicable due to season)
- Atlantic salmon with artichoke & sauce vierge
- Ontario lake trout with saffron aioli & crispy capers

Combination

- Beef tenderloin with panko crusted king prawn & sauce vierge
- Grilled & marinated breast of chicken with lobster agnolotti with tarragon sauce
- Striploin of Canadian veal with seared scallops & lemon garlic jus

Vegetarian

- Eggplant moussaka & stewed tomato pan juices
- Tortellini of wild mushrooms, fricassee & charred onion cream
- Warm terrine of compressed vegetables & sweet pepper sauce
- Toasted couscous & tagine of root vegetables with currants & cashews

Entrées will be served with fresh in-season vegetables & potato or rice

All dinners are served with coffee & tea.

tabooresort.com



DESSERTS

Pastry Chef's sample of desserts

Tart au citron
Vodka & vanilla macerated blueberries

Flourless chocolate cake
English toffee sauce & raspberry preserve

Traditional crème brûlée
Peanut brittle ice cream, arrowroot crumble

Coconut cheesecake
Pineapple sorbetto & buttermilk cookie

Empire apple tart
Cinnamon ice cream & cheddar tuille

Mousse Trio
White chocolate, dark & milk chocolate mousse
Strawberry & passionfruit salad

Composed exotic fruits with Sambuca sabayon

All dinners are served with coffee & tea.

tabooresort.com



taboo
RESORT • GOLF • SPA



UNFORGETTABLE IS TABOO

DINNER

Fresh bakery rolls, butter & vegetarian hummus

Seasonal Soup

Salads

- Caprese salad of mozzarella, vine ripened tomatoes, shaved prosciutto, extra virgin olive oil & balsamic vinegar
- Butter lettuce, red oak & crispy iceberg salad with cucumber ribbons, pickled carrots, radish, smoked Muscovy duck & champagne vinaigrette
- Rigatoni salad with crab, grilled asparagus, baby spinach & sundried tomato pesto
- New crop potato salad with smoked bacon, savoy cabbage, sour cream & grainy mustard dressing

Crisp vegetable crudités

Carrots, cucumbers, broccoli, cauliflower, peppers, green onions, grape tomatoes & seasonal dipping sauce

Canadian & imported cheese presentation

Cheddar, Ontario chèvre, Maytag blue, triple cream Brie, fruit preserve, candied nuts & toasted crostinis

Please select two protein entrées & one pasta:

Fish/Seafood

- Roasted lake trout with black olive, artichoke & tomato relish
- Hoisin glazed Atlantic salmon with crisp rice noodles & Szechuan sauce
- Steamed mussels, clams, prawns & calamari in a tomato fennel broth
- Pacific halibut with parsley & white balsamic pesto sauce

Pork

- Grilled pork chop, roasted apple & Stilton jus
- Stir-fried Mandarin pork, honey, soy & sesame glaze
- Slow roasted leg of pork with pear, ice wine & Dijon sauce

Poultry

- Red wine braised breast of chicken "coq au vin"
- Parmesan crusted chicken with lemon sage & Asiago cream sauce
- Tandoori spiced chicken, green cardamom & cinnamon sauce
- Simple whole roasted chicken with tarragon & mustard demi glaze

Beef

- Carved Angus ribeye, mini Yorkshire puddings & natural jus
- Tenderloin of Canadian beef with crispy shallots & porcini mushroom sauce
- Sliced striploin of beef with fine herbs & pommery jus
- Beef bourguignonne with pearl onions, mushrooms & lardons of pork

Pasta

- Orecchiette with rapini, spinach & garlic infused olive oil
- Eggplant lasagna with stewed tomato, basil & melted provolone
- Tubetti with smoked chicken, garlic & pepper cream

All entrées served with Chef's choice of fresh seasonal vegetables & starch

Pastry Chef's selection of desserts

Fruit salad

*All dinners are served with coffee & tea.



taboo
RESORT • GOLF • SPA



DINNER

Optional items at an additional cost

Italian Pasta Station:

Chef's choice of two pastas & two sauces
Chorizo, onions, peppers, olives, sundried tomatoes,
herbs, Parmesan cheese
(serves maximum 40)
\$350

Pad Thai Station:

Rice noodle stir fry with chicken or shrimp, tamarind,
bean sprouts, toasted peanuts, coriander, Sriracha sauce
(serves maximum 40)
\$375

Seafood Cioppino Station:

Littleneck clams, prawns, mussels, squid, light tomato
broth, green onions, olive oil, garlic rouille
(serves maximum 40)
\$650

Raw bar:

Malpeque Bay oysters with vodka, ice wine &
lemon mignonettes
Market price per piece

Risotto Station:

Arborio risotto with mushrooms, asparagus, tomato, peas,
chicken, shrimp, Asiago & Parmesan cheese
(serves maximum 40)
\$300

Spring Roll & Wonton Station:

Vegetable spring rolls & pork wontons, sweet chili &
black plum dip, Vietnamese style nam pla
(serves maximum 40)
\$350

Seafood Station:

Iced tiger prawns, clams, mussels & oysters, lemon aioli,
Tabasco & Worcestershire sauces
(serves maximum 40)
\$750

Carving Stations:

Roasted tenderloin of beef & red wine jus
Mini buns, mustard, horseradish & pickles
(serves maximum 40)
\$450

Whole roasted Virginia ham
Multigrain buns & honey mustard mayonnaise
(serves maximum 40)
\$350

Whole fillet of Atlantic salmon coulibiac
Wild rice, chopped egg & sauce Hollandaise
(serves maximum 15)
\$200

Sage roasted breast of turkey
Cranberry pan bread, natural turkey jus
(serves maximum 20)
\$195

Roasted leg of Ontario lamb
Housemade mint jelly & rosemary jus
(serves maximum 20)
\$175

Wellington of ribeye
Mushrooms duxelles, sauce Béarnaise & rich Cabernet jus
(serves maximum 40)
\$225



DINNER

(Minimum of 60 people)

Selection of hors d'oeuvres to be served butler style
(3pcs per person)

Cold

- Shrimp shooters with horseradish, tomato & gin dip
- Fresh Ontario goat cheese bouchée with green tomato jam
- Rice paper tuna roll, daikon, wasabi & togorashi dip
- Antipasto brochette of salami, grape tomato & basil bocconcini

Hot

- Lobster arancini with Reggiano & maple smoked tomato
- Warm Parmesan biscotti with pesto mascarpone
- Fillet of beef with mushrooms on bamboo with salsa verde
- Chicken satays with Malaysian spice & peanut

Domestic cheese presentation to include:
Cheddar, Havarti, Danish blue, Gouda, grissini, crostini & seasonal fruit preserve

Antipasto platter of salami, pickled eggplant, artichoke hearts, Niçoise olives, roasted peppers & bocconcini cheese

Crisp vegetable crudités, mascarpone & cream cheese dips

Seasonal sliced fruits & field berries, candied ginger & white chocolate dip

Seafood station

(choose one option)

- House smoked Ontario rainbow trout, garlic mustard pickle & warm pretzel sticks
- Chilled prawns, mussels, clams & calamari, traditional cocktail sauce
- Gravlax of Atlantic salmon with capers, gherkins & lemon mayonnaise

Carving station

(choose one option)

- Whole roasted bone-in Virginia ham
- Roasted tenderloin of beef with horseradish crust
- Leg of Ontario lamb with rosemary birch syrup

All above come with mini buns, mustard, pickles

Dessert table

- An assortment of French pastries
- Fresh fruit tarts
- Housemade chocolates
- Grilled & marinated stone fruits

Freshly brewed coffee & selection of assorted teas

\$80 pp



taboo
RESORT • GOLF • SPA



DESSERTS

Sweet Tables

Chocolate Chocolate Chocolate

Housemade chocolate truffles with Irish cream
Milk chocolate dipped strawberries
Double dark chocolate mousse cake
White chocolate macadamia cookies

Freshly brewed coffee & selection of assorted teas
\$26 pp

Decadent Indulgence

Assorted French pastries
Sliced seasonal fruits & berries with mascarpone dip
Canadian cheese presentation with fruit preserve & crisp breads
Mini vanilla crème brûlée
Passionfruit cheesecake

Freshly brewed coffee & selection of assorted teas
\$28 pp

Both the Chocolate Chocolate Chocolate & Decadent Indulgence include the cutting & plattering of your wedding cake for the sweet table

Service of Wedding Cake as Dessert

The Taboo pastry kitchen will cut and present pieces of your wedding cake for table service. Includes freshly brewed coffee & a selection of assorted teas.
\$14 pp

Please ask your Wedding Coordinator for more details



SNACKS

Late Night Options

An assortment of pastries, cookies & squares.....	\$8 / person
DIY dark chocolate fondue, sliced fruits & berries.....	\$12 / person
Warm sausage rolls, honey mustard & sour cream sauces.....	\$12 / person
Mashed potato martinis with gourmet toppings.....	\$15 / person
Assorted focaccia & thin crust pizzas.....	\$12 / person
Garden basket of crisp vegetables & dip.....	\$10 / person
Canadian cheese presentation with fresh berries.....	\$16 / person
Mini panini & grilled cheese sandwiches.....	\$12 / person
Potato chips, pretzels & nuts.....	\$8 / person
Assorted grissini & flatbreads, hummus & baba ganoush.....	\$12 / person
Nachos with salsa, guacamole & sour cream.....	\$12 / person
Mixed nuts.....	\$8 / person
All beef sliders with condiments.....	\$12 / person
Yukon & sweet potato fries with flavored dips.....	\$10 / person

All late night options include freshly brewed coffee & selection of assorted teas



CASUAL REHEARSAL

(Minimum 25 people)

Catered at the Fireside Patio, Costa del Plenti Poolside Terrace or Boathouse Deck - subject to availability & some restrictions apply

Select three salads

- Whole leaf Caesar salad with creamy balsamic dressing, focaccia crostini, garlic crisps & prosciutto
- Farfalle salad with sundried tomato & basil, toasted pine nuts & arugula pesto
- New crop potato salad with sour cream, chives, crisp bacon & cheddar
- Grilled asparagus, peppers & zucchini with shaved Parmesan & red wine vinegar
- Caprese salad of vine tomatoes with fresh mozzarella, torn basil, extra virgin olive oil & aged balsamic vinegar

Select two entrees

- Grilled 6oz certified Angus New York steak
- BBQ chicken with smoky maple BBQ sauce
- Smoked pork back ribs with sticky honey garlic & chili sauce
- Grilled Atlantic salmon with passionfruit & maple glaze
- Prawn skewers with zucchini, onion & mushroom
- BBQ vegetable skewers with light soy teriyaki glaze
- Grilled lamb kofta with cucumber, lime & coriander yogurt
- BBQ steamed rainbow trout with artichoke, olive & tomato with herbs

Sides

- Twice baked jacket potatoes with scallion & cheddar
- Buttered corn on the cob
- Pesto roasted seasonal vegetables

Pastry Chef's selection of fresh fruits & pastries

Freshly brewed coffee & selection of assorted teas

\$45pp



BRUNCH

Wedding Brunch

Freshly squeezed orange & grapefruit juice

Viennoiseries:

Pain au chocolat, croissants, pain aux raisins, toasted French baguettes

Bagels with cream cheese, preserves & honey

Housemade granola with dried cranberries & almonds

In-season fruits & berries

Low-fat yogurts

Soup of the season

Chef's choice of three salads

European style deli meats & cheese to include:

Salami, mortadella, Black Forest ham, smoked turkey, roast beef, provolone, cheddar, Swiss, Havarti & Monterey Jack

Deluxe Canadian & imported cheeses to include:

Aged cheddar, Ontario chèvre, Stilton, Brie, Camembert, maple pecans, grissini, melbas & fruit preserves

Scrambled eggs with Provençal herbs & sweet peppers

Canadian bacon or crisp bacon & pork link sausages

Grilled field tomatoes with fresh herbs

Hash brown potatoes & roasted mushrooms

Thick cut French toast or flapjacks with Muskoka maple syrup

Choice of one:

- Roasted leg of Ontario lamb, housemade mint jelly & rosemary jus
- Whole fillet Atlantic salmon coulibiac, wild rice, chopped egg, sauce Hollandaise
- Bone-in Virginia ham, multigrain buns & honey mustard mayonnaise
- Wellington of beef ribeye, mushrooms duxelles, rich Cabernet jus

Dessert Table

Pastry Chef's selection of desserts and fresh fruit

Freshly brewed coffee & selection of assorted teas

\$45pp



taboo
RESORT • GOLF • SPA



ALCOHOL

Banquet Host Bar Price List*

Domestic beer (Canadian, Coors Light, Bud)	\$7.35
Premium beer (Keith's, Sleeman, Muskoka Cream Ale, Rickards, Steamwhistle, Corona)	\$7.60
Imported beer (Heineken, Corona, Stella, Beck's)	\$8.00
House wine by the glass (5oz)	\$7.60
Standard liquor (1oz) (Canadian Club Rye, Russian Standard Vodka, Beefeater Gin, Ballantine Scotch & Bacardi Rum)	\$7.35
Coolers (Mike's Cranberry, Smirnoff Ice)	\$8.15
Single malt scotch (Maximum 12 years)	\$7.85
Martinis	\$10.00
Standard liqueurs (Kahlua, Bailey's, Frangelico, Amaretto)	\$7.35
Premium liqueurs (Grand Marnier, Drambuie)	\$7.85
Cognac (Courvoisier, Remy Martin)	\$7.85
Aperitifs (2oz) (Dubonnet, Vermouth, Campari, Sherry)	\$6.15
Soft drinks	\$3.50
Aquafina bottled water	\$3.50
Non-alcoholic punch (25 glasses)	\$75.00/bowl
Alcoholic punch (25 glasses)	\$195.00/bowl

*All above prices are quoted per drink and INCLUDE all taxes and service charges.

Listed items above may vary. Specialty orders require a minimum of three weeks notice prior to function date. Taboo Resort operates according to AGCO Regulations.

Availability and pricing is subject to change



WINE LIST

Sparkling

N.V Villa Sandi Prosecco, Veneto, ITA 40
 N.V Codorniu Brut Classico, Penedes, ESP 36
 2008 Huff "Cuvee Peter F. Huff", Blanc de Noir,
 PEC/ONT 79
 N.V Chiquet Champagne "Blanc de Blancs d'Ay" Brut,
 FRA 109
 N.V Moet & Chandon Champagne "Brut Imperial",
 FRA 123
 N.V Veuve Clicquot Ponsardin "Brut", Champagne,
 FRA 141

White

2010 Taboo "Trinity" White Blend, Niagara Peninsula
 ...ONT Unoaked white Blend created for taboo 38
 2009 Parallel Chardonnay, Monterey, USA
 ...Our proprietary Chardonnay 48
 2009 Mike Weir Sauvignon Blanc, Niagara Peninsula,
 ONT 42
 2009 Serenissima Pinot Grigio IGT, Veneto, ITA 38
 2009 Hogue Pinot Grigio, Washington State, USA 46
 2009 Aresti Chardonnay, Curico Valley, Chile 36
 2010 Tiefenbrunner Pinot Grigio, Alto Adige, ITA 51
 2009 Spy Valley Sauvignon Blanc, Marlborough, NZ 44
 2007 Hunt Chardonnay, Southern Australia, AUS 40
 2008 Geoff Merrill Sauvignon Blanc Semillon
 "Pimpala Road", Southern Australia, AUS 46
 2009 Woolshed Sauvignon Blanc, Victoria, AUS 40
 2007 Parducci Chardonnay, Mendocino, USA 43
 2007 Murphy-Goode Chardonnay, Sonoma, USA 62
 2010 Rabl Gruener Veltliner, "Spiegel" Kamptal,
 Austria 48

Red

2009 Parallel Cabernet Sauvignon, Paso Robles, USA
 ... Our proprietary Red blend 48
 2008 Mike Weir Estate Winery Pinot Noir, ONT 62
 2010 Geoff Merrill Cabernet-Merlot "Pimpala Road",
 Southern Australia, AUS 46
 2008 Geoff Merrill Shiraz "Pimpala Road", Southern
 Australia, AUS 46
 2009 Aresti Cabernet Sauvignon, Curico Valley, Chile 36
 2010 Lailey Cabernet-Merlot, Niagara Peninsula, ONT 42
 2008 J.Lohr Merlot "Los Osos", Paso Robles, USA 64
 2008 Pirramimma Shiraz "Stocks Hill", McLaren Vale,
 AUS 58
 2009 Estrada Creek Merlot, California, USA 42
 2007 Zardini Amarone della Valpolicella, Veneto,
 ITA 88
 2009 Poggio Amorelli "Gode II", Rosso di Toscana,
 Tuscany, ITA 40
 2007 Bodegas LAN Crianza, Rioja, ESP 58
 2008 Stimson Estate Merlot, Washington State, USA 46
 2009 Stimson Estate Cabernet Sauvignon,
 Washington State, USA 46
 2010 Jean Luc Columbo Cotes du Rhone, Rhone,
 FRA 54
 2009 Appleby Lane Pinot Noir, Nelson, NZ 62
 2009 Laurent Miquel "Pere et Fils" Syrah/Grenache,
 Languedoc, FRA 40
 2009 Wakefield Shiraz, Clare Valley, AUS 62
 2009 Ridge Zinfandel "Three Valleys", Sonoma, USA 94

Please note that all wines are subject to availability and
 must be confirmed two weeks prior to your event.

Availability and pricing is subject to change

