

BEVERAGE MENU



RBC PLACE
LONDON

BEVERAGES

Standard Bar | Host

House Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$7.50
House Domestic Beer – Blue, Coors Light, Canadian, Bud Light	\$7.50
Signature Beer – Stella Artois, Featured Craft Beer	\$9.25
House Red or White Wine by the Glass (6oz)	\$7.50
Premium Red or White Wine by the Glass (6oz)	\$8.75
Non-Alcoholic Beer - Corona Cero	\$4.50
Signature Mocktails	\$4.50
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$4.00
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$4.00

A \$40.00 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 and administrative fee) per consecutive 3-hour period.

Standard Bar | Cash

House Brand Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$9.50
House Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$9.50
Signature Beer – Stella Artois, Featured Craft Beer	\$11.25
House Red or White Wine by the Glass (6oz)	\$9.50
Premium Red or White Wine by the Glass (6oz)	\$10.50
Non-Alcoholic Beer - Corona Cero	\$6.00
Signature Mocktails	\$6.00
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$4.00
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$4.00

A \$40.00 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 and administrative fee) per consecutive 3-hour period.

BEVERAGES

Draught Beer

Toboggan Blonde or Amber Ale (approx. 100 glasses)	\$450 / 30L keg
Toboggan Blonde or Amber Ale (approx. 180 glasses)	\$725 / 50L keg

Local Craft Beer

Selection varies by season and availability <i>By can, minimum order may apply</i>	\$9.25
---	--------



EQUALS
BREWING COMPANY

LONDON
BREWING Co.



Signature Martinis

Baby Blue 1.75oz <i>Gin and Blue Curaçao topped with grapefruit juice and garnished with a fresh lemon twist.</i>	\$9.25
Green Apple 1.75oz <i>Vodka and Sour Puss Sour Apple Liqueur garnished with a fresh lime twist.</i>	\$9.25
Chocolate 1.75oz <i>Vodka and Dark Creme de Cacao Liqueur garnished with a chocolate stick.</i>	\$9.25
Pink Sky 1.75oz <i>Vodka and Peach Schnapps with cranberry juice, fresh lemon wedge, and soda with blueberries.</i>	\$9.25

Liqueurs

Bailey's Irish Cream (1oz)	\$9.25
Grand Marnier (1oz)	\$9.25
Drambuie (1oz)	\$9.25
Courvoisier V.S. Cognac (1oz)	\$9.25

Punch

Fruit Punch - Non-alcoholic, Stationary (1.9L, Serves 10)	\$25.00
---	---------

BEVERAGES

Regional Wines | White

750ml bottles

Pillitteri Pinot Grigio VQA, Ontario (0)	\$37
<i>A smooth, dry white wine that is light and refreshing with flavours of citrus and apple.</i>	
Pelee Island Pinot Grigio VQA, Ontario (0)	\$38
<i>Crisp and refreshing with a fruit, flower, and mineral aroma. The flavour has a touch of lemon and citrus.</i>	
Bella Terra Chardonnay Sur Lie VQA, Ontario (0)	\$41
<i>This unoaked chardonnay starts off soft and tropical. Balanced in its delivery, and with solid structure.</i>	

International Wines | White

750ml bottles

Santa Rita 120 Reserva Sauvignon Blanc, Chile (0)	\$38
<i>Light, lively, and refreshing on the palate, with flavours of gooseberry, herbs, chamomile, lemon, and passion fruit.</i>	
Pavillion Chenin Blanc Viognier, South Africa (0)	\$40
<i>This wine shows an initial explosion of fruit flavours including melon, kiwi, and pear followed by haunting hints of spice.</i>	
Yellow Tail Chardonnay, Australia (0)	\$42
<i>From Australia's largest family-owned wine company, a wine that's easy to drink and to understand. Aromas of shortbread, yellow pear, floral notes, nuts, and ginger.</i>	
Gabbiano Pinot Grigio IGT Delle Venezie, Italy (0)	\$44
<i>Pale yellow, with delicate aromas of ripe pear, honeydew melon, and nuts. The palate shows tropical notes of banana and mango, along with crisp minerality. It's light-bodied and dry with a clean finish.</i>	

Champagne and Sparkling Wine

Moet and Chandon Dom Perignon (1) Champagne, France	\$400
Champagne Victoire Brut Prestige, France	\$70
Secco Sparkling (1) Ontario, Canada	\$48
Pillitteri Market Collection, Sparkling Brut (1) Ontario, Canada	\$56

Wine selection required 30 days in advance of the event start date. Wines are subject to availability.

BEVERAGES

Regional Wines | Red

750ml bottles

Pillitteri Cab Nero VQA, Ontario (0)	\$37
<i>A bright red blend that is dry, smooth, and easy-drinking, with flavours of cherry and plum and no oak treatment.</i>	
Pelee Island Merlot VQA, Ontario (1)	\$38
<i>Medium ruby colour; dry and light-bodied with crisp acidity and very little tannin; berry fruit flavour with some plum notes.</i>	
Bella Terra Red VQA, Ontario (1)	\$41
<i>Our inaugural vintage of the Bella Terra Red marries together the three main red varietals that we grow in our estate vineyards: Merlot, Cabernet Franc, and Cabernet Sauvignon.</i>	

International Wines | Red

750ml bottles

Santa Rita Cavanza Cabernet Sauvignon, Chile (0)	\$38
<i>Deep aromas of smoky oak and prune spread, with floral, cassis, and coffee notes. The palate is extra dry, with medium body and ripe tannins.</i>	
Pavillion Shiraz Cabernet, South Africa (0)	\$40
<i>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.</i>	
Yellow Tail Merlot, Australia (1)	\$42
<i>Medium ruby-red colour; floral, toasted oak, dark fruit, honey, and vanilla aromas and flavours. Not quite extra dry, medium bodied, with sweet fruit centre, and a soft lush finish.</i>	
Gabbiano Chianti DOCG, Italy (0)	\$44
<i>This classic chianti's balanced acidity and supple tannins pair wonderfully with roasted meats, tomato sauces, and earthy vegetables. Floral and spice nuances complement red fruit and leather flavours.</i>	
Masi Mondello Delle Venezie, Italy (1)	\$48
<i>Bright ruby-red with good intensity. Good balance of ripe fruit and violets with hints of vanilla. Good acidity, soft, and long-finishing.</i>	

Wine selection required 30 days in advance of the event start date. Wines are subject to availability.