

Wine & Beverages



Local Fresh Ingredients Matter

Shaw Centre is committed to culinary excellence. It is a commitment that includes fresh seasonal, regional, organic and sustainable ingredients, and extends through preparation plating and service.

Our carefully planned menus and exquisitely prepared dishes reflect growing trends toward eating global and dining local - appealing to increasingly varied international tastes, while responding to twin demands of healthy eating and responsible, sustainable business practices.

We work diligently to source many of our products from local suppliers. Morning, noon, and night, our talented kitchen brigades create palate-pleasing and beautifully presented selections, with élan and flair. Prepare to be wowed by Canada's Meeting Place.



Beverage Menu

HOST BAR

Domestic Beer - *Molson Canadian, Coors Light, Rickard's White* **MOLSON**  \$7.00

Imported Beer - *Heineken, Dos Equis Lager* \$7.75

Craft Beer - *Premium Pilsner (355 ml)* **BIG RIG** BREWERY \$7.75

Craft Beer - *Canadian Amber, Alpha Bomb IPA, Bongo Grapefruit Radler (473 ml)* **BIG RIG** BREWERY \$8.75

Cider - *Magnotta Small Batch* \$7.75

Featured Wine \$8.75

Premium Featured Wine \$9.00

Liquor \$7.50

Liqueurs \$8.00

Cocktails \$8.25

Deluxe Cocktails \$8.75

Coca-Cola® Soft Drinks \$4.00

Minute Maid® Fruit Juice \$4.00

Dasani® Bottled Water \$4.00

Badoit® Sparkling Water \$4.00

PUNCH (serves 20)

Fruit Punch \$90.00

Champagne/Liquor Punch \$150.00

*If the net consumption does not exceed \$500.00/bar, a labour charge of \$140.00/bar plus 13% HST will be applicable.
Cash bar prices will be posted at the event beverage station.*

Because no great story started with someone eating a salad.

Signature Concoctions

These unique blends and offerings will leave you shaken and stirred.

Signature Culinary Cocktails

\$9.75

Featuring fresh kitchen ingredients

Olive-Rosemary

Gin, Dry Vermouth, Rosemary Sprig, Olives

Green Tea

Gin, Green Tea Syrup, Lime Juice, Soda Water, Basil

Chic-Lantro

Spiced Rum, Lime Juice, Spicy Ginger Soda, Coriander Leaves

BLT Caesar

Vodka, Clamato Juice, Signature Salted Rim, Bacon Cherry Tomato Skewer

Spiked Java Station

\$9.00

It's all about coffee - hot or cold

Coffee Martini

Vodka, Triple Sec, Chilled Coffee, Milk, Espresso Beans

Smore's

Chocolate Liqueur, Chilled Coffee, Milk, Toasted Honey Marshmallow

Paradise

Spiced Rum, Butterscotch Liquor, Hot Coffee, Whipped Cream, Espresso Beans

Nitro

Kahlua, Grand Marnier, Hot Coffee, Whipped Cream, Espresso Beans

"Ultimate Craft Beer and Ontario Wine Station"

\$9.50

Unique beers and wines brewed and fermented right here in Ontario

Craft Beer and Ontario Wines

Signature Beer and Wine Cocktail

Sangria, Spritzers and Shandy's

Tonight, I am having my favourite drink – said everyone.

If the net consumption does not exceed \$700.00/station, a labour charge of \$175.00/station plus 13% HST will be applicable.

Wine List

*Wines produced with Sustainable Winemaking Practices.

WHITE

CANADIAN

Pelee Island Sauvignon Blanc VQA	Pelee Island, Ontario	\$42
Cave White VQA*	Niagara, Ontario	\$43
Sandbank Sauvignon Blanc VQA	Prince Edward County, Ontario	\$46
Cave Spring Dolomite Chardonnay VQA*	Niagara Escarpment, Ontario	\$49
Mission Hill Chardonnay VQA	Okanagan Valley, BC	\$61
Flat Rock Unplugged Chardonnay VQA*	Niagara Peninsula, Ontario	\$54

INTERNATIONAL

McGuigan Black Label Pinot Grigio	South Eastern Australia	\$44
Santa Carolina Chardonnay Reserva*	Colchagua Valley, Chile	\$45
La Guardiense Janare Falanghina	Campania, Italy	\$45
Woolshed Sauvignon Blanc	Victoria, Australia	\$48
McManis Family Vineyards Viognier	California, USA	\$54
Ara Pathway Sauvignon Blanc*	Marlborough, New Zealand	\$56

RED

CANADIAN

Pelee Island Cabernet VQA	Pelee Island, Ontario	\$42
Cave Spring Gamay VQA*	Niagara, Ontario	\$45
Sandbank Cabernet Franc VQA	Prince Edward County, Ontario	\$46
Cave Spring Dolomite Cabernet Franc VQA*	Niagara Escarpment, Ontario	\$56
Mission Hill Cabernet Sauvignon/Merlot VQA	Okanagan Valley, BC	\$61
Flat Rock Pinot Noir VQA *	Niagara Peninsula, Ontario	\$64

INTERNATIONAL

McGuigan Black Label Shiraz	South Eastern Australia	\$44
Santa Carolina Cabernet Sauvignon Reserva*	Colchagua Valley, Chile	\$46
La Guardiense Janare Aglianico	Campania, Italy	\$53
Andeluna Malbec	Mendoza, Argentina	\$56
McManis Family Vineyards Petite Sirah	California, USA	\$54
Ara Pathway Pinot Noir*	Marlborough, New Zealand	\$57

SPARKLING AND ICE WINE

Hungaria Grand Cuvee Brut Sparkling Wine	Hungary	\$43
Fiol Prosecco DOC	Veneto, Italy	\$54
Peller Estates Vidal Icewine	Niagara, Ontario	\$68

Is food better with wine or wine better with food?



Sous Chef [Jody Ward](#)

Executive Chef [Patrick Turcot](#)

Executive Sous Chef [Jennifer Sands](#)

General Information

Food and Beverage Planning

You may select from the food and beverage choices presented in our menus or we would be happy to customize and create special menus to suit your tastes and needs.

All food and beverage must be prepared and presented by the Shaw Centre. Remaining food and beverages cannot be removed from the facility.

Alcohol beverages will be served in accordance with the regulations of the Alcohol and Gaming Commission of Ontario and Shaw Centre Alcohol Beverage Policy.

Food and Beverage specifications must be received in writing 45 days in advance of the event.

Upon receipt of specifications, your Shaw Centre Event Services Manager will provide written confirmation with an event order no less than 35 days prior.

To ensure successful events it is necessary to receive your final guarantee 4 or 5 business days prior to your event (according to the following schedule).

- **Events up to 1000 Guests - four (4) business days prior to event**
- **Events over 1000 Guests - five (5) business days prior to event**

Once the final guarantee is due, the count may not be decreased. A 3% overage will be prepared up to 50 meals - Shaw Centre will make every effort to accommodate increases after the final guarantee is due. Any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge.

Food and Beverage Pricing

Food and Beverage prices are subject to 13% HST (harmonized sales tax) and an 18% administrative charge. The 18% administrative charge is dispensed as follows: (i) 22% of the administrative charge is retained by the company, and not intended to be a tip, gratuity or service charge for the benefit of service employees and no portion of this 22% is distributed to the service employees, and (ii) 78% of the administrative charge is paid to the service employees (front line staff) as a gratuity.

Menu prices cannot be guaranteed more than 90 days out.

A surcharge will apply for small groups.

A surcharge will apply for food and beverage events scheduled on a Canadian statutory holiday.

New Years Day - January 1st

Family Day - Third Monday in February

Good Friday - Friday before Easter Sunday

Easter Monday - Monday after Easter Sunday

Victoria Day - Monday before May 25th

Canada Day - July 1st

Civic Holiday - First Monday in August

Labour Day - First Monday in September

Thanksgiving Day - Second Monday in October

Remembrance Day - November 11th

Christmas Day - December 25th

Boxing Day - December 26th

General Information

Payment Policy for Food and Beverage Events

On Signing \$1,000.00 plus 13% HST Deposit

14 days prior Estimated Food and Beverage Costs

Standard Food and Beverage Service

Sit down service is planned for rounds of 8-10 with floor length white linen, china and glassware.

To ensure quality and safety, food stations may remain out for a maximum of 2 hours.

Attendance higher than the guarantee will be charged the actual event attendance. Fees may apply for extended timelines due to programs. A Custom Menu surcharge may apply.

SUCCESSFUL EVENT TIMELINE

With Contract	\$1,000.00 Deposit Due
45 Days	Food, Beverage, Event Specifications Required from Client
35 Days	Event Order sent by Shaw Centre with Confirmation of Event Specifications
14 Days	Estimated Food & Beverage Cost
4/5 Business Days	Final Guarantee of the Number of Guests Attending