



WINE LIST

Red Wine (Per 750ml Bottle)

Della Casa Rosso (Italy) - (House)

Dry red wine from different selections grapes, soft press. Controlled fermentation. Dry taste.

\$32

Josh Cellars Cabernet Sauvignon (USA)

Juicy with plum and blackberry flavors, prominently layered with smoky and sappy maple oak, roasted almonds and hazelnuts. It finished long with fine, firm tannins.

\$37

Sumac Ridge Cabernet Merlot (Okanagan, BC)

Blackberries, cherries, toasty notes, and some spice on the nose.

The palate has flavors of dark fruits, baking spices and a hint of mocha. Balanced acidity with medium tannins.

\$42

19 Crimes Shiraz (Australia)

Full and round bright-red wine, intense vanilla aromatics balanced with ripe raspberry and plum fruits.

Subtle flavors of raspberries, dark plums, and chocolate.

\$48

Zenato Valpolicella Classico Superiore DOC (Italy)

Fresh aromas of wild berries, currant, black cherry, and spice, framed by hints of chocolate.

\$43

Rose (Per 750ml Bottle)

L'Ostal Rose (France)

Spice, rose petal and strawberry notes with crisp, dry finish. The wine is 50% Grenache and 50% Syrah which undergoes cold fermentation to preserve the freshness.

\$39

White Wine (Per 750ml Bottle)

Della Casa Bianco (Italy) - (House)

White dry wine from different selections grapes, soft press. Controlled fermentation. Dry taste.

\$32

Zenato Pinot Grigio (Italy)

Straw yellow in color with greenish highlights, and a delicate bouquet. Refreshing and soft with a smooth, dry finish.

\$40

Kim Crawford Sauvignon Blanc (Marlborough)

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passionfruit, melon and grapefruit.

\$48

Sumac Ridge Chardonnay (Okanagan, BC)

Apple and melon aromas carry onto the palette and finishes with crisp, clean citrus notes.

\$40

Bubbles (Per 750ml Bottle)

Ruffino Prosecco (Italy)

Slightly off-dry, crisp, with mouthwatering acidity, pale straw color and fine bubbles. Aromatics of apple and peach, medium finish with persistence of stone fruit.

\$45

Moet & Chandon Brut Imperial (France)

On the palate this champagne is dry with apple flavors and a good crisp acidity. The carbonation gives the champagne a nice light mouth feel and the acidity leaves refreshed palate.

\$130

Corkage Wine / Bar Information

Corkage Fee

The wine only corkage fee is \$10.00 per bottle.

Non-alcoholic wine only corkage fee is \$3.00 per bottle.

The full bar corkage fee is \$12.00 per adult.

The fee per child (under age of 18) is \$5.00 per child.

The Calgary Plaza Hotel Ltd. will supply; soft drinks, juice, ice, glassware and garnishes for the bars. Adults

Liquor License and Alcohol Receipts

The Client must obtain an appropriate liquor license from the Alberta Gaming and Liquor Commission

The license can be purchased online from:

All alcohol provided for the corkage bar must be sealed and accompanied by a receipt.

Bartenders

The Calgary Plaza Hotel Ltd. banquet staff will be hired as bartenders by the Client at a rate of \$25 per hour of service, for a minimum of 3 hours. Hours of service will include bar open time to bar end time, plus 1 hour before and 1 hour after for setup and teardown.

It is recommended to have 1 bartender per 100 guests.

Ticket Seller

If the Client would like to charge for drinks and have a corkage bar, the Client would be responsible for selling their own tickets. Calgary Plaza Hotel Ltd. bartenders cannot handle any money at a corkage bar and can only collect sold drink tickets.

Liability Waiver

The Client will need to sign a liability waiver, releasing the Calgary Plaza Hotel Ltd. from legal liability for

Event Security

All social events that are held at the Calgary Plaza Hotel & Conference Centre with 200 or more attendees OR a host/corkage bar will be subject to a \$35.00 per hour (minimum of 4 hours) service charge plus applicable taxes for the utilization of a security guard(s), dependent on the number of attendees. The Calgary Plaza Hotel and Conference Centre will arrange for the hiring of security personnel, unless the client specifies that they would prefer to do so. Security must be hired from an approved security provider, and proof of contract must be provided no later than one (1) month prior to event date, should the client wish to provide security.