

BANQUET WINE MENU

WHITE WINE 750 ML BOTTLE

Mission Hill Five Vineyards Pinot Grigio VQA, Canada <i>This un-oaked Pinot Grigio displays a bouquet of ripe tropical fruit. Flavours of citrus and tamarillo combine for a fresh clean finish.</i>	\$30
Mission Hill Five Vineyards Pinot Blanc VQA, Canada <i>Crisp and refreshing with lively citrus and pineapple fruit flavour that linger for a delightfully rich finish.</i>	\$28
Mission Hill Five Vineyards Dry Riesling, Canada <i>The aroma is reminiscent of lilac and hone. Delicate citrus and tropical fruit flavours of pineapple, pear and green apple balance nicely for a crisp and refreshing finish.</i>	\$32
Mission Hill Sauvignon Blanc Semillion, Canada <i>Boasts a bouquet of vivid lime, tangerine and a touch of pineapple. The palate is enhanced with a subtle vanilla influence of new French oak.</i>	\$58
Rodney Strong Chalkhill Chardonnay, United States <i>Powerful aromas of vanilla, baked apple and spice join stone fruits and toasty oak on the palate.</i>	\$49
Yalumba Y Series Viognier, Australia <i>The aroma offers intense white flowers and honeysuckle with hints of apricot nectar, while the palate is rich and very long and ripe with citrus and tropical fruit flavours. Silky, rich and luscious.</i>	\$31
Twin Islands Sauvignon Blanc, New Zealand <i>Bouquet of melon, gooseberry and red capsicum. The palate has ripe tropical fruit flavours.</i>	\$32
Antinori Cassole Orvieto, Italy <i>The wine is nicely fruity and well-balanced with a subtle sweetish finish.</i>	\$23

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RED WINE 750 ML BOTTLE

Mission Hill Five Vineyards Pinot Noir VQA, Canada <i>Fresh aromas of sweet summer fruits with soft tannins, subtle cherry and strawberry flavours with a hint of cinnamon spice on the finish.</i>	\$31
Mission Hill Five Vineyards Cabernet Merlot VQA, Canada <i>A ripe, concentrated core of plum, sun-baked cherries and cassis scented fruit. The long finish is etched with bittersweet chocolate and clove spice.</i>	\$35
Rodney Strong Knotty Vines Zinfandel, United States <i>Fresh, bright berry fruits combined with peppery spice are enhanced by the aging in American oak.</i>	\$41
Rodney Strong Sonoma Cabernet Sauvignon, United States <i>Aromas of blackberry, cocoa and cedar lead to a rich layered mouthfeel, replete with black cherry, vanilla, cassis.</i>	\$47
Rodney Strong Alexanders Crown Cabernet Sauvignon, United States <i>Refined dark berry and fresh earth are core flavours accented by hints of mint and herbs.</i>	\$84
Yalumba Barossa Shiraz, Australia <i>A perfumed nose of sweet plums, dark berries, cassis, dusty pepper and clove, surrounded by vanilla chocolate oak.</i>	\$37
Rosemont Estate Shiraz, Australia <i>Soft, with rich berry flavours and cassis notes on a lingering finish</i>	\$36
Antinori Peppoli Chianti Classico, Italy <i>Rich in aromas of mature fruits and hints of vanilla. The wine is well-balanced with good structure and length with a fruity ending.</i>	\$42



**The Coast Plaza
Hotel & Conference Centre
Calgary**

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SPARKLING WINE 750 ML BOTTLE

Dienhard Lila Imperial, Germany **\$21**
Floral, blackcurrant, finely acidic fruit with elegant spirit and attractive ripeness while challenging the palate.

Lanson Black Label Brut, France **\$64**
A bouquet of ripe fruits and citrus create a sensation of plenitude and lightness. This is a pleasant distinguished and essential fruity wine, with hints of toast and honey from a variety of flowers.

CHAMPANGE 750 ML BOTTLE

Moet Chandon, France **\$85**

Dom Perignon, France **\$375**

Host Wine prices are subject to 17% taxable service charge and 6% GST.

*We would be pleased to provide wines that do not appear on our menu.
A minimum of two weeks notice is required to ensure the availability of your selection.*