



Banquets

 **DEER
CREEK**

Golf & Banquet Facility



THIS IS YOUR SPECIAL EVENT. LET DEER CREEK HELP MAKE IT EXCEPTIONAL!

Deer Creek Golf & Banquet Facility has set the stage for a spectacular special occasion and is ready to make your event truly exceptional. Our team of Event Coordinators are fully equipped and awaiting the opportunity to make your special event truly memorable.

Set on a pristine 45 hole golf course, Deer Creek Golf & Banquet Facility is the premier events facility in the Durham Region. Your guests will be welcomed into our stunning main rotunda entrance and swept away by our elegant ballrooms overlooking breathtaking views. All of our spacious rooms look out onto the golf course and are surrounded by terraces and patios. You and your guests will be treated to the **exceptional experience**.

When the facility was built in 2004, planning and providing spectacular events was our goal. This has been accomplished by providing traditional elegance and unparalleled scenery.

Deer Creek Golf & Banquet Facility provides customers with creative, healthy and delicious menu options by using fresh ingredients supplied by local producers. We take pride in providing customers with food and beverage at an exceptional standard that is sure to exceed expectations. After visiting our grounds, we are sure you will agree that Deer Creek Golf & Banquet Facility will make your special day, **exceptional!**

Voted Reader's Choice #1 Banquets Venue in Ajax and Pickering.

SPECIAL EVENTS ROOM REQUIREMENTS.

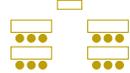
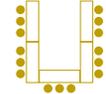
ROOM	Dinner 	Dinner with Dance Floor 	Classroom 	U-Shape 	Hollow Square 	Theatre Style 	Half Rounds (6 people) 
Taunton Ballroom	600	550	550	n/a	n/a	1000	360
Audley Hall	180	120	88	57	68	300	108
Taunton Hall	240	170	130	64	74	410	144
Audley & Middle	360	250	210	n/a	n/a	610	216
Taunton & Middle	420	340	280	n/a	n/a	710	252
Westney	260	220	180	n/a	n/a	400	156
Westney D	180	120	68	47	52	250	108
Mr. C	60	50	24	25	32	80	36

photo credit: avenue photo



BANQUETS AND CORPORATE MENU.

All menu options include room rental (*unless otherwise stated*), tables, chairs, linens and fine china. All prices do not include taxes and 15% service charge.

BREAKFAST

CONTINENTAL \$16

Freshly baked assorted muffins, danishes and croissants alongside fresh seasonal fruit, individual yogurts and black diamond individual cheeses. Served with assorted juices, coffee and tea.

EXECUTIVE BREAKFAST BUFFET \$20

Farm fresh scrambled eggs, crisp bacon, golden sausage links, savoury breakfast potatoes and sliced toasting breads served with preserves and condiments. Accompanied by assorted juices, coffee and tea.

PLATED HOT BREAKFAST \$22

Farm fresh scrambled eggs, crisp bacon, golden sausage links, savoury breakfast potatoes and roasted parmesan and herb crusted tomato. Served with assorted juices, coffee and tea.

BRUNCH BUFFET \$36

Crisp market fresh greens, eggs florentine, scrambled eggs crisp smoked bacon, savoury herbed breakfast potatoes, parmesan and herb roasted roma tomatoes, grilled chicken with natural jus and seasonal vegetables, seasonal fresh fruit, baked muffins, danishes, croissants, Belgian waffles, pancakes, and fine french pastries. Served with assorted juices, coffee and tea.

BREAKFAST A-LA-CARTE ADDITIONS

(based on 20 guest minimum)

Diced and Whole Seasonal Fresh Fruit Display – \$5

Individual Assorted Yogurt – \$2

Assorted Bagels served with Cream Cheese – \$4

Assorted Breakfast Pastries (Danishes, Croissants and Muffins) – \$5

Add Traditional Eggs Florentine – \$3

Add Pancakes or Waffles with Maple Syrup – \$3

Add Traditional Eggs Benedict – \$5

Add a Chef Manned Omelette Station – \$9

SNACK BREAKS

Snack breaks are available to be added to a breakfast, lunch or all day meeting package.

REFRESH YOURSELF \$5

Freshly brewed coffee, tea, soft drinks and assorted juices.

Nutritious Recharge \$7

Fresh seasonal fruit skewers, Nutri-Grain cereal bars, individual yogurts, coffee, tea and assorted juices.

SWEET AND SALTY \$7

Assorted chocolate bars, potato chips and cheddar popcorn alongside a selection of soft drinks, coffee, tea and assorted juices.

CHOCOLATE INDULGENCE \$7

Double chocolate chip cookies, chocolate muffins and two bite brownies served with milk, coffee, tea and assorted juices.

PLATED LUNCH \$34 *(Available between 11AM-4PM)*

STARTER

Choice of one of our homemade feature soups.

CHOICE OF (1) ONE ENTRÉE

Blackened Chicken

Blackened grilled chicken with baby spinach, mandarin oranges, heirloom tomatoes, crisp cucumbers, shaved fennel and citrus orange vinaigrette.

Classic Quiche Lorraine

Classic quiche Lorraine with a blend of heritage greens, crisp vegetables and balsamic vinaigrette.

Salmon Wellington

Salmon wellington, puff pastry wrapped salmon with wild rice and mushroom medley, served with a fresh market salad and raspberry vinaigrette.

Shepherd's Pie

Our in house favorite, beef and vegetable Shepherd's pie served in a golden pastry crust and topped with rich potato crust. Served with a fresh market salad and herb vinaigrette.

Grilled Chicken

Seasoned grilled boneless chicken breast topped with a natural chicken jus, herb roasted new red potatoes and seasonal vegetables

DESSERT

Assortment of seasonal fruit kabobs and French pastries served family style with freshly brewed coffee and tea.



LUNCH BUFFETS *(Available between 11AM-4PM)*

All Lunch Buffets must have a minimum of 10 guests.

NETWORKING LUNCH \$30

Our signature sandwiches and wraps paired with two seasonal salads and daily soup inspiration (chef's selection). Served with freshly brewed coffee and tea, soft drinks and a collection of bite sized desserts.

BBQ LUNCH BUFFET \$32

A trio of fresh seasonal salads (rustic potato salad, herb garden coleslaw and baby greens) with seasoned grilled burgers and all beef hot dogs and a variety of condiments accompanied by house made wavy potato chips. Served with freshly brewed coffee and tea, soft drinks and a collection of bite sized desserts.

PASTA CRAVERS \$36

Fresh Caesar salad and spinach and cherry tomato salad topped with herbed bocconcini. A selection of Italian favorites; stuffed rainbow cheese tortellini tossed in a rose sauce with grilled chicken and julienne vegetables. Grilled vegetable lasagna topped with a blend of cheese and herbs served with garlic tossed wedges. Accompanied with freshly brewed coffee and tea, soft drinks and a collection of bite sized desserts.

EXCEPTIONAL LUNCH BUFFET \$38

Build your own exceptional lunch buffet:

CHOICE OF (2) TWO SALADS

Greek salad
Caesar salad
Baby green
Rustic potato
Roasted corn and red pepper salad
Creamy coleslaw

CHOICE OF (1) ONE ENTREE

Grilled chicken breast with natural pan jus
Baked penne bolognese, topped with a four cheese crust
Tuscan vegetable rainbow tortellini in a rose sauce topped with parmesan cheese and fine herbs
Hand carved AAA Alberta strip loin with cabernet franc jus
Grilled Pacific salmon with a citrus cream topped with a fruit salsa

ADD A SECOND ENTREE TO ANY LUNCH BUFFET \$5

CHOICE OF (1) ONE STARCH

Roasted garlic mash
Light lemon and herb roasted red potatoes
Seasonal rice pilaf

Your exceptional lunch buffet comes with seasonal vegetables, assorted baked rolls, freshly brewed coffee and tea, soft drinks and a collection of bite sized desserts.

ADDITIONAL BEVERAGES

Coffee/Tea **\$2**
Assorted Fruit Juices and Bottled Water **\$2**
Selection of Soft Drinks **\$2**

COCKTAIL RECEPTIONS

COCKTAIL RECEPTION #1 - \$30

- Crisp market vegetables, domestic cheese selection, assorted crackers and flatbreads.
- Chef's selection of gourmet wraps and finger sandwiches: shaved beef, sliced ham, farm fresh egg salad, classic tuna and grilled vegetables. All wraps and sandwiches have appropriate spreads, crisp lettuce, sliced tomatoes and cheeses.
- Collection of our signature fine french pastries.

COCKTAIL RECEPTION #2 - \$36

- Crisp market vegetables, domestic cheese selection, rolled deli meats and carved sausages, assorted crackers, flatbreads and spreads.
- A selection of our feature hand passed hot and cold hors d'oeuvres (5 pieces per person).
- Fresh seasonal fruit display and french pastries.

COCKTAIL RECEPTION ADD-ON'S & LATE NIGHT STATIONS

(Does not include room rental, all pricing is per person and for a minimum of 25 people)

SALTY SNACKS \$5

Pretzels, Bar Mix, White Cheddar Popcorn and House Fried Chips.

PITA'S AND DIP \$5

A selection of dips (Tzatziki, hummus, baba ganoush and roasted red pepper) served with mini pitas and breads.

FRUIT AND PASTRIES \$7

A selection of seasonal fruit, combined with a variety of pastries, bars and tartlets.

CHEESE AND CRUDITÉS \$7

A blend of domestic cheeses and crackers paired with fresh market vegetables and dip.

ANTIPASTO BUFFET \$7

A gathering of marinated Italian market vegetables, blend of green and kalamata olives, sliced prosciutto, herb tossed baby bocconcini and pickled eggplant. Served with an assortment of freshly baked breads and artesian flat breads

SANDWICHES AND WRAPS \$8

Assorted late night sandwich and wrap platters, made with various combinations of toppings, fillings and spreads.

POUTINE BAR \$8

Golden crisp fries topped with herb gravy, with a selection of toppings including cheese curds, four cheese blend, spring onions, frazzled onions, chipped bacon and house made ketchup.

(Add: butter chicken, prime rib or pulled pork for \$4 extra per person).

PUB FARE \$11.50

A collection of pub favourites including crisp chicken wings, jalapeño and potato poppers, cheese bites, mushroom caps, and beer battered onion rings and fries served alongside an array of dips and sauces.

SWEET TABLE \$9

A sweet tooth's delight including a wide variety of squares, pastries, baked cookies, and cakes combined with fresh seasonal fruit.

CHIPS AND DIPS \$10

House made potato chips tossed in a unique spice blend, Jumbo stuffed pretzels with assorted house mustards, Cajun bar mix, freshly fried coloured tortilla chips, warmed nacho cheese topping, herb sour cream, rustic salsa, guacamole and our signature chive french onion dip.

SLIDER STATION \$10

Our lineup of signature sliders (pulled pork, shaved prime rib, bacon cheese burgers and chicken & Swiss).

THE NEW YORKER \$12

A unique combination of stone baked assorted pizzas, mini Nathans hot dogs and sweet funnel fries alongside a selection of condiments.

CHILLED SEAFOOD \$12

A selection of fresh poached shrimp, mussels, calamari and rolled smoked salmon served with toasted baguettes, flatbreads and dipping sauce.

PIZZA AND WINGS \$12

A collection of assorted stone baked pizza's with inviting toppings alongside our signature jumbo wings, carrot and celery batons with a variety of dipping sauces.

HAND PASSED FEATURE HORS D'OEUVRES - \$7 PER PERSON

(Based on 3 pieces per person. Add an addition piece per person for \$2.50 per piece)

- Julienne vegetable spring rolls, with a sweet chili dipping sauce.
- Wild mushroom and leek turnovers, topped with a local goat cheese and chive rosette.
- Chicken Cordon Bleu lollipops, double smoked bacon and herb aioli.
- Italian meatballs, served under a rich marinara on a demi spoon.
- Coconut shrimp, with a lemon cocktail tartar dipping sauce.
- Etched cucumber coins, stuffed with a sundried tomato and basil cream cheese.
- Beef wellington, served with a truffle aioli.
- Crab cakes with a “southern style” spicy corn and pineapple salsa.
- Roma tomato bruschetta, on a toasted cream cheese and herb baguette.
- Bacon wrapped scallops, with a dollop of warmed lemon hollandaise.

HAND PASSED PREMIUM HORS D'OEUVRES - \$10 PER PERSON

(Based on 3 pieces per person. Add an addition piece per person for \$3.50 per piece)

- Mini sheppard's pie, all the personal touches served bite sized.
- Porcini masala Arancini, with butter chicken aioli.
- Buffalo chicken quesadilla trumpets with tomato sour cream.
- Miniature chicken pot pie with a golden pastry crust.
- Mini brie and apple grilled cheese, with red pepper ketchup.
- Salmon wellington, with a dill crème fraiche.
- Mini Angus burgers, with American cheese and double smoked bacon.
- Smoked salmon rosette over a smooth dill cheese spread on a toasted herb banquette.

PLATED DINNERS

FEATURE THREE COURSE PLATED MEAL- \$42

Assorted Rolls and Butter
Choice of One Feature Soup, Salad or Pasta
Choice of One Feature Entrée
Choice of One Feature Dessert
Served with Freshly Brewed Coffee and Tea

ANTIPASTO PLATTER / BUFFET

Add an Antipasto Platter to your package for \$7 per person.

- A gathering of marinated Italian market vegetables
- Blend of green and kalamata olives
- Sliced prosciutto
- Herb tossed baby bocconcini
- Pickled eggplant
- Assortment of freshly baked breads and artesian flat breads

SOUPS

FEATURE SOUPS

Add a feature soup course for \$5 per person.

- Roasted red pepper and tomato velour, with a basil crème fraiche.
- Roasted butternut squash and gala apple puree with a dollop of cinnamon cream.
- Homestyle chicken noodle soup finished with fresh herbs.
- Garden vegetable and bean minestrone topped with fresh basil and parmesan.

PREMIUM SOUPS

Upgrade to a premium soup course for an additional \$2 per person.

- Roasted Sunchoke and charred corn velour topped with crab, pancetta and tomato herb concasse.
- Local mushroom and truffle cream covered and baked with a golden pastry crust.
- Yukon gold potato and spring leek purée topped with apple wood smoked cheddar and crisp pancetta chips.
- Gourmet New England seafood chowder topped with freshly sautéed mussels and baby clams.

SALADS

FEATURE SALADS

Add a feature salad course for \$5 per person.

Market Greens

A unique blend of organic baby greens garnished with heirloom cherry tomato halves, tri colour carrot and English cucumber wedges served with house dressing.

Summer Spinach & Strawberry

Tender baby spinach with sliced strawberries and toasted almonds finished with a raspberry vinaigrette garnished with local crumbled goat cheese.

Greek Inspired

A heritage blend of greens garnished with diced Roma tomatoes, bell peppers, slivered red onion, garden cucumbers, kalamata olives, crumbled feta and Greek dressing.

Traditional Caesar

Hearty romaine tossed with chipped bacon, parmesan, herb croûtons and lemon garlic dressing.

PREMIUM SALADS

Upgrade to a premium salad for an additional \$3 per person.

Blueberry & Granny Smith Apple Waldorf

Julienne granny smith apples, celery hearts and heirloom carrots tossed in light lemon cream, garnished with spiced pecans, dried blueberries with micro greens and marinated grapes.

Smoked Salmon Nicoise

Rolled smoked salmon, sliced farm fresh eggs, sliced haricot verts, chopped fingerling potato, and sliced olives with a grainy mustard lemon dressing.

Vine Ripened Cluster Tomato And Bocconcini Stack

Herbed bocconcini layered between yellow and red tomatoes alongside a blend of micro greens dressed with a sundried tomato and basil vinaigrette.

B.L.T Caesar Salad Bowl

Hand crafted Asiago and parmesan Caesar bowl garnished with oven dried heirloom cherry tomatoes, applewood smoked bacon and herbed croûtons.

Creek Shrimp Cocktail

Poached tiger shrimp, mandarin oranges and diced mangos folded into a fresh lemon and herb dressing resting on an endive and micro green salad.

PASTAS

FEATURE PASTA SELECTIONS

Add a feature pasta course for \$5 per person.

- Penne with a rich tomato and basil marinara finished with fresh parmesan and herbs.
- Orecchiette tossed in a blush wine rose sauce topped with a grated parmesan and herb garnish.
- Tri color farfalle in a rich alfredo cream garnished with fresh herbs and grated parmesan.

PREMIUM PASTA SELECTIONS

Upgrade to a premium pasta course for an additional \$3 per person.

- Stuffed ravioli calabrese tossed in a rich basil marinara topped with fresh parmesan and herbs.
- Spinach and cheese anglotti topped with a smoked artichoke and panchetta cream and garnished with julienne sundried tomatoes and fresh herbs.
- Four cheese tortellini in blush wine rose sauce with blended cheeses and fresh basil chiffonade.
- Mushroom and truffle sacchetti rolled in a basil pesto cream topped with grilled asparagus and local mushroom medley

ENTRÉES

FEATURE ENTRÉE SELECTIONS

Oven Roasted Chicken Supreme

Locally grown grain fed chicken supreme with a light white wine natural jus.

Chicken Cordon Swiss

Herb breaded chicken breast stuffed with smoked ham and Swiss finished in a forest mushroom demi.

Chicken Florentine

Baby spinach and Swiss stuffed breast of chicken with a light demi infused Mornay sauce.

Hand Carved Strip Loin

Slow roasted sliced herb infused strip loin of beef, with a red wine pan jus.

Grilled Salmon

Grilled Salmon topped with a light dill and citrus béchamel.

**All feature course options come with a choice of roasted garlic mash, light lemon and herb roasted red potatoes or seasonal rice pilaf and a selection of seasonal vegetables.*

Upgrade to a premium side for an additional \$2.00 per person (choice of smashed red skin potato mash, parmesan potato pava, herb roasted fingerling potatoes, garlic and chive potato risotto or smoked cherry and cranberry couscous).

PREMIUM ENTRÉE SELECTIONS

Upgrade to a premium entrée for an additional \$7 per person.

Chicken Saltimbocca

Prosciutto and mozzarella stuffed chicken breast smothered with a pearl onion and pancetta tomato demi.

Prime Rib

Sea salt and herb crusted slow roasted 8oz Prime Rib with a freshly baked Yorkshire pudding and a merlot jus.

New York Strip

8oz grilled center cut AAA graded strip loin, with a fine herb red wine jus.

Braised Short Ribs

Tender braised boneless beef short ribs topped with a porcini and thyme demi.

Potato Crusted Cod Fillets

Potato and chive crusted Cod smothered with a double smoked bacon and leek cream.

Beef Tenderloin And Prawn Duo

4oz of beef tenderloin medallions paired with lemon butter prawns then finished with a fine herb demi

Chicken And Rib Duo

Quarter rack of B.B.Q side ribs combined with a half breast of chicken, finished with a light barbeque jus

**All premium entrees come with a choice of smashed red skin potato mash, parmesan potato pava, herb roasted fingerling potatoes, garlic and chive potato risotto or smoked cherry and cranberry couscous and a gathering of seasonal vegetables.*

VEGETARIAN OPTIONS

Oven Roasted Stuffed Pepper

Ratatouille vegetable stuffed roasted sweet bell pepper, served alongside herb tossed new red potatoes, spiced tomato coulis and seasonal vegetables.

Grilled Eggplant Rollatini

Roasted Portobello mushrooms, firm tofu and julienne vegetables rolled in grilled eggplant served over a five bean ragout topped with rich tomato sauce.

Grilled Vegetable Tower

Marinated grilled vegetables stacked between layers of local goat cheese and fresh herbs served with roasted new potatoes and drizzled herb oil.

Mushroom And Spinach Cannelloni

Hand rolled herb and ricotta stuffed cannelloni, topped with vibrant julienne vegetables, saute of baby spinach, local mushrooms then finished with a rose sauce.

DESSERTS

FEATURE DESSERT SELECTIONS

- Passion fruit and strawberry charlotte with raspberry coulis and fresh blueberries
- Chocolate and raspberry tartufo topped with fresh cream and chocolate sauce
- Warm baked apple tart with rich caramel and vanilla bean ice cream alla mode
- Chocolate and raspberry torte with dark chocolate and raspberry coulis and piped cream
- Vanilla bean cheesecake with a crushed oatmeal crust, piped cream rosette and a chocolate-butterscotch drizzle (gluten free).

PREMIUM DESSERT SELECTIONS

Upgrade to a premium dessert course for an additional \$2.50 per person.

- “After eight” warmed white and dark chocolate lava cake, topped with mint chip ice cream finished with a milk chocolate coulis.
- Salted caramel cheesecake with vanilla bean cream, honey roasted peanuts and dark chocolate sauce.
- Turtle cream pie, layers of chocolate and pecans with pastry cream filling and a rich caramel sauce.
- Trio of miniature desserts, lemon meringue pie, chocolate ganache, and raspberry cheesecake.
- White and dark chocolate éclair stuffed with sweet berry compote, piped cream rosette and finished with a raspberry reduction.

DINNER BUFFETS

All buffets comes with freshly baked rolls and butter, choice of two salads (*Greek salad, Caesar salad, baby spinach, market greens, rustic potato, julienne vegetable pasta salad, roasted corn and red pepper salad or creamy coleslaw*) chef's daily soup selections, french pastries, cakes, flans and coffee and tea.

GRILLED CHICKEN BUFFET \$38

Spiced grilled tender breast of chicken topped with a natural chicken jus, choice of starch (*roasted garlic mashed potatoes, light lemon and herb red potatoes or seasoned rice pilaf*) and seasonal vegetables.

TASTE OF ITALY \$42

Golden crusted chicken parmesan topped with mozzarella and marinara, alongside choice of feature pasta and starch (*roasted garlic mashed potatoes, light lemon and herb red potatoes or seasoned rice pilaf*) with seasonal vegetables.

ROAST BEEF DINNER \$44

Hand carved certified AAA Alberta beef strip loin, finished with an authentic red wine demi glaze and fine herbs, choice of starch (*roasted garlic mashed potatoes, light lemon and herb red potatoes or seasoned rice pilaf*) and seasonal vegetables.

EXCEPTIONAL DINNER BUFFET \$46

Build your own exceptional dinner buffet, served with seasonal vegetables.

CHOICE OF (2) TWO SALADS

Greek salad
Caesar salad
Baby spinach
Market greens
Rustic potato
Julienne vegetable pasta salad
Roasted corn and red pepper salad
Creamy coleslaw

CHOICE OF (1) ONE HOT PASTA

Penne with tomato basil
Orecette with blush wine rose
Farfalle with mushroom Alfredo
Traditional mac & cheese

CHOICE OF (2) TWO ENTREES

Grilled chicken, finished with tomato pancetta demi.
Hand carved AAA beef striploin, topped with a merlot jus and local mushrooms.
Fried chicken, lightly dusted in herbs and spices.
Savoury herb meat loaf, topped with roasted shallots and mushroom medley.
Yukon potato crusted rich homemade Sheppard's pie.
Seared pacific salmon, over a light citrus cream and topped with fresh fruit salsa.
Grilled basted "Red Ale and Maple" barbeque pork ribs.
Potato and chive crusted cod, with a double smoked bacon and leek cream.

CHOICE OF (1) STARCH

Roasted garlic mashed potatoes
Seasonal rice pilaf
Golden fingerling potatoes
Smashed herb red skin mash
Sweet potato mash
Roasted new red potatoes

Exceptional Buffet is served with freshly baked rolls and butter, seasonal vegetables, signature bite sized desserts, cakes, flans and coffee and tea.

KIDS ZONE

(Kids 3 to 12 years old) \$26

APPETIZER SELECTION

CHOICE OF (1) ONE STARTER

Veggies and Dip
House Salad
Caesar salad

ENTRÉE SELECTION

CHOICE OF (1) ONE ENTREE

Chicken Fingers and Fries
Penne and Tomato Sauce
Mac and Cheese
Grilled Cheese Sandwich and Fries

DESSERT SELECTION

CHOICE OF (1) ONE ENTREE

Ice Cream Sundae OR;
Seasonal Fresh Fruit Cup



BAR PACKAGES

STANDARD BAR

5 Hour Standard Bar \$27 per person. *Consumption and cash bar are available.*

STANDARD LIQUOR

- Smirnoff Vodka
- VO Rye
- Bacardi White Rum
- Gordons Gin
- Bells Scotch

DOMESTIC BEER

- Canadian
- Coors Light
- Bud
- Bud Light
- Export

HOUSE WINE (*Standard & Premium Bar*)

**Ask your Event Coordinator to see our selection wine list for more options. (House Wine options listed below are included in standard and premium bar options)*

- Rendezvous Red
- Rendezvous White

NON-ALCOHOLIC BEVERAGES

- Assorted Soft Drinks
- Assorted Juices

PREMIUM BAR

5 Hour Standard Bar **\$34 per person.** *Consumption and cash bar are available.*

PREMIUM LIQUOR

- Absolut Vodka
- Bacardi Gold Rum
- Canadian Club
- Captain Morgan Dark Rum
- Captain Morgan Spiced Rum
- Appleton Estate Jamaican Rum
- Crown Royal Rye
- Malibu Coconut Rum
- Tanqueray Gin
- Sauza Tequila
- Jagermeister

PREMIUM LIQUEURS

- Amaretto
- Baileys
- Blue Curacao
- Campari
- Cassis
- Cherry Brandy
- Crème De Banana
- Crème De Cacao White
- Crème De Cacao Green
- Courvoisier VS
- Drambuie
- Emu Sherry
- Grand Marnier
- Irish Mist
- Kahlua
- Melon Liqueur
- Peach Schnapps
- Peppermint Schnapps
- Port
- Sambucca
- Southern Comfort
- Sour Puss
- St. Remy Brandy
- Triple Sec
- JW Red
- Hyland Park
- Bushmills
- Bushmills Black

PREMIUM BEER

- Keiths
- Corona
- Sappora
- Heineken
- Guinness
- Rickards Red - Draft
- Sleemans Original - Draft
- Somersby

Wine Selections

WINE LIST

- Rockway Vineyards, Rendezvous Red - \$26.00 per bottle
- Rockway Vineyards, Rendezvous White - \$26.00 per bottle
- Colio Cima Bianca, Italy - \$32.00 per bottle
- Colio Cima Montepulciano, Italy - \$32.00 per bottle
- Folonario Pinot Grigio, Italy - \$36.00 per bottle
- Folonario Valpolicella Classico, Italy - \$36.00 per bottle
- Wolf Blass Yellow Label Chardonnay, Australia - \$43.95 per bottle
- Wolf Blass Yellow Label Cabernet Sauvignon, Australia - \$43.95 per bottle